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NEW GENERATION TAPWARE



COMMERCIAL MICROWAVES



CAN OPENERS



MICROWAVES & MIXERS



WASTE DISPOSAL/PEELERS



QUALITY INDUCTION COOKING



FOOD PROCESSING & HOLDING



FOOD SERVICE, SAFETY & DISPENSING



THE ONLY IN-FRYER FILTER SYSTEM



RICE COOKERS



KITCHEN VENTILATION SPECIALISTS



HOT & COLD FOOD SERVING SYSTEMS



LEADERS IN FOOD WARMING & HOLDING



SPACE SAVING PLATE STACKERS



MIXERS - COMMERCIAL



JUICE EXTRACTORS & BLENDERS



REFRIGERATION/SERVING SOLUTIONS



COMMERCIAL TAPWARE



WIRE & PLASTIC MATT SHELVING



CREATORS OF THE BLENDER



QUALITY PERFORMANCE RANGE



FOOD PREPARATION/PROCESSING



COMMERCIAL PRE RINSE UNIT



REVOLUTIONARY COOKING



SLOT TOASTERS/CONTACT GRILLS



NEW ERA TECHNOLOGY IN GRILLING



*Welcome to our Catalogue / Price List*

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**or Tel: (03) 9368 2300**

**Visit our web site**

**[www.fsm-pl.com.au](http://www.fsm-pl.com.au)**

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Please note that due to our policy of continual improvement, all details and specifications are subject to change without notice.

**PRICES:** Prices shown in this price list are recommended Retail prices only. **RISE & FALL:** Prices are subject to variation at any time without notice and goods will be invoiced at the price current on the date of despatch. **GST:** All prices exclude GST.

# TERMS AND CONDITIONS Effective October 1, 2018

The following Trading Terms supersede all previously terms and condition issued by Us.

## 1. Interpretation

In these Trading Terms and in any quotation, offer, current catalogue, website, price list produced by Us or other agreement with Us, the following definitions apply:

"Account Application Form" means the application form completed and provided by You for the purposes of opening a credit account with Us.

"Goods" means goods supplied by Us to You (and, where the context so permits, shall include any supply of Services) and described in any quotation, offer, current catalogue, website or price list produced by Us.

"Guarantor" means the guarantor(s) described in the Account Application Form, subject to acceptance by Us.

"GST" means the goods and services tax that applies in accordance with A New Tax System (Goods & Services) Act 1999 (Cth).

"Order" means any written, verbal or electronic purchase order made by You for Goods and/or Services.

"Prices" means the prices attributable to the Goods and Services as advised by Us in any quotation, offer, current catalogue, website or price list produced by Us and "Price" shall have a corresponding meaning.

"Services" means all services supplied by Us to You and includes any advice or recommendations (and where the context so permits shall include the supply and installation of any Goods).

"Trading Terms" means these terms and conditions of trade and includes any amendment or variation.

"We" and "Us" means F.S.M. [Food Service Machinery] Pty. Ltd. (ABN 9057185 4991) and includes any Related Bodies Corporate (as defined in the Corporations Act 2001 (Cth)) which supplies Goods and/or Services to You (whether or not the fact is disclosed to You) and "Our" means belonging or pertaining to Us.

"You" means the person, firm or company placing an order with Us for the Goods and "Your" means belonging or pertaining to You.

## 2. Application of Trading Terms

(a) These Trading Terms apply to every sale of Goods and/or supply of Services by Us to You. Each Order made by You and accepted by Us will be an individual contract for those Goods and/or Services in accordance with these Trading Terms.

(b) Subject to any special trading terms agreed to between You and Us and recorded in Your Account Application Form or separately in writing, these Trading Terms (together with any quotation, offer, current catalogue, or price list produced by Us) shall comprise in entirety Our terms and conditions of trade.

(c) In the event of any inconsistency between these Trading Terms and any other document, these Trading Terms shall prevail and any trading terms nominated by You are expressly excluded. Any warranty, representation or guarantee not included or provided for in these Trading Terms is of no effect.

(d) If any part of these Trading Terms, or the application of these Trading Terms to any person or circumstance, is or becomes invalid or enforceable, the remaining provisions of these Trading Terms are not affected and are valid and enforceable to the fullest extent permitted by law.

(e) We may amend these Trading Terms from time to time without notice to You and You will be deemed to have had knowledge of such amendments and have accepted these Trading Terms as amended if You continue to purchase Goods and/or Services from Us after such amendment. Each subsequent supply of Goods and/or Services by Us to You will be in accordance with these Trading Terms as amended.

## 3. Agreement

(a) Any quotation or offer produced by Us is subject to review, amendment or withdrawal at any time prior to acceptance by You or the expiry of the quotation or offer (whichever occurs first).

(b) Subject to (c) of this clause, Our quotation or offer will be deemed to have been accepted by You and a binding agreement entered into with You on the date We receive Your Order. Any Order which has been accepted by Us may not be cancelled by You without Our written consent (which We may withhold in Our absolute discretion) and then only on the basis that You will indemnify Us in full against all loss (including loss of profit), costs (including the cost of labour and materials used), damages, charges and expenses (including legal costs on a full indemnity basis) incurred by Us as a result of such cancellation. Cancellation of any Orders for Goods which are non-standard manufacture or non-stock items will not be accepted.

(c) We reserve the right to decline, in whole or in part, any Order received from You in Our absolute discretion.

(d) You are solely responsible for determining whether the Goods and Services are suitable for Your intended purposes and meet Your requirements and You acknowledge that no oral or written information, representation or advice given by Us (other than as contained in these Trading Terms) creates a warranty from Us or in any way increases the scope of these Trading Terms.

(e) You agree to notify Us in writing of any change in the ownership or control of Your business structure not less than 7 days prior to such change taking effect and You indemnify Us against any loss or damage We may incur as a result of Your failure to provide such notification.

## 4. Documents

Any clerical or typing errors, misprints or other similar errors in any document produced by Us in respect of Goods and/or Services are subject to correction by Us by either amending or re-issuing the affected document (as the case requires). We shall not be liable for any cost, expense or damage incurred by You as a result of any correction of any document produced by Us.

## 5. Intellectual Property

You acknowledge and agree that:

(a) any intellectual property rights in respect of the Goods and Services (including, but not limited to, rights to design, copyright, patents or trademarks in respect of all drawings, designs, specifications and other information provided by Us in connection with any quotation, offer, current catalogue, website, price list produced by Us) remain Our sole and exclusive property and must remain confidential and You will not attempt to claim any such intellectual property rights in respect of either the Goods and Services or any modification or improvement of the Goods and Services;

(b) You must not attempt to modify or reverse engineer the Goods and Services; and  
(c) in all cases where You have provided the design for any Goods and Services, We will not accept any responsibility for any infringement of any design, copyright, patents or trademarks or other intellectual property in connection with the execution of Your Order and You agree to indemnify Us against claims for infringement or unauthorised use of such intellectual property arising out of the manufacture or use of such Goods and Services.

## 6. Prices and Charges

(a) You agree to buy and We agree to sell the Goods and Services for the Prices.

(b) All Prices and all amounts payable to Us are exclusive of GST or any other applicable government tax or duty, unless otherwise indicated. You must pay all such taxes and duties in connection with those amounts.

(c) The Prices include the cost of Our standard packaging for the Goods. The cost of any special packaging materials or techniques requested by You in connection with the Goods must be paid for by You in addition to the Prices.

(d) We reserve the right, from time to time but prior to issuing any invoice to You, to increase the Prices:

(i) to take account of increases in the cost of supplying the Goods and/or Services to You (which may include, but are not limited to, increases in the cost of energy, materials, labour, equipment or delivery) which are due to any factor beyond Our reasonable control or are due to Your failure to provide adequate information or instructions; or

(ii) to correct, without any liability on Our part, any errors or omissions quotation, offer, current catalogue, website or price list produced by Us.

## 7. Payment

(a) We reserve the right to pass on to You any additional costs (including merchant fees) incurred by Us where You pay Us by credit card (if applicable).

(b) If We have not provided credit terms to You, You must pay for the Goods prior to delivery.

(c) If We have provided credit terms to You, You must pay for any Goods and/or Services provided to You within the time period stated in Our invoice or statement for such Goods and/or Services. If We have not stated a time period for payment, You must pay for the Goods and/or Services within 30 days of the end of the month in which we issued Our invoice or statement for the Goods and/or Services.

(d) We may set, alter or withdraw credit limits and terms in Our absolute discretion and without giving prior notice to You or providing reasons.

(e) Payments due to Us must be made without any deduction or set-off. We may apply the amounts paid to Us in payment of any amount owed by You. If You dispute Our invoice or statement, You must still pay the entire amount. We will refund any agreed amount following resolution of the dispute.

(f) If You fail to pay Our invoice or statement (whether in whole or in part) by the due date, without limiting any other provision in these Trading Terms, We may (in Our absolute discretion):

(i) suspend or cancel any further production and/or delivery of any Goods or supply of any Services (whether under an existing or new Order) until full payment of all outstanding amounts owed to Us (including accrued interest if applicable) has been made;

(ii) charge interest on any amount outstanding in respect of Our invoices, at the rate of 1.5% per month, such interest to be calculated daily and compounded monthly, until full payment has been made (such interest rate to be subject to amendment from time to time by Us in Our absolute discretion);

(iii) exercise a general lien on any of Your property within Our possession or control to cover the outstanding amount for the Goods and/or Services;

(iv) withdraw (in full or in part) any discount, concession, allowance or benefit which was previously offered to You; and

(v) recover from You, in addition to the outstanding amount, all costs incurred by Us arising out of or in connection with collecting the outstanding amount (including, but not limited to, expenses and fees associated with or paid to or on account of solicitors, legal advisers, mercantile agents and other agents acting on Our behalf) and the amount payable will be a debt due and payable without demand from the date on which We incur liability for the cost, expense or fee.

Continued >

# TERMS AND CONDITIONS (continued)

## 8. Security Interest and the Personal Property Securities Act 2009 ("PPSA")

If you have a current credit facility in place with Us, You acknowledge and agree that the following terms apply:

- (a) We may require You to provide security for any Order placed by You as a condition of accepting Your Order and the terms of the Personal Property Securities Act 2009 (Cth) ("PPSA") apply to all transactions made under these Trading Terms.
- (b) You acknowledge and agree that You will:
  - (i) grant a security interest in all present and after acquired Goods as security for all amounts owing now and in the future by You to Us;
  - (ii) do all things and sign all documents as are necessary and reasonably required to enable Us to acquire a perfected security interest in all Goods supplied;
  - (iii) provide such information as is required to enable registration of a 'Purchase Money Security Interest' (as that term is defined in the PPSA) ("PMSI");
  - (iv) not, without obtaining Our prior written consent, change Your name or initiate any change to any registered documentation, or act in any manner which would impact on Our registered security interest; and
  - (v) waive or exclude the application of such sections of the PPSA as We may require, subject to those sections being capable of exclusion.
- (c) You further acknowledge that a PMSI is granted by You, in priority to all other creditors, in favour of Us and in respect of all Goods We supply to You from time to time, as security for Your payment obligations to Us. You agree to indemnify Us for any liability for all costs (including legal costs on a full indemnity basis) incurred by Us in relation to any security interest granted by You (including, but not limited to, registration, maintenance, enforcement or discharge of any security interest).
- (d) We reserve the right at any time to make such amendments, alterations to this 'Security Interest' clause as We may, in Our absolute discretion, determine are necessary to protect Our security interests.

## 9. Title and Risk

- (a) Title to and ownership of the Goods shall not pass to You until We have received full payment for the Goods and for any other amounts owing by You in relation to any other matter (including payments in respect of other goods or services provided to You from time to time) and You shall hold the Goods (including where such Goods have been converted or changed by any process) as fiduciary bailee and agent for Us.
- (b) Risk in the Goods shall pass to You upon completion of delivery in accordance with these Trading Terms.
- (c) You acknowledge that We hold a PMSI (as defined in clause 8) in respect of any Goods supplied to You until We have received full payment in respect of such Goods. You must not pledge, or in any way charge by way of security or indebtedness, any of the Goods until We have received full payment.
- (d) Upon taking delivery of the Goods and until We receive full payment for the Goods and for any other amounts owing by You in relation to any other matter, until the Goods are sold by You in the ordinary course of your business, You must:
  - (i) keep the Goods in Your control and custody and not permit any other person to have possession, custody or control of the Goods;
  - (ii) keep the Goods separate from any other items or goods in Your possession and mark the Goods to clearly show that the Goods belong to Us;
  - (iii) not pledge, or in any way charge by way of security or indebtedness, any of the Goods;
  - (iv) permit Our nominated representative to attend Your premises on prior notice to inspect the Goods; and
  - (v) deposit all proceeds from the sale of the Goods into a separate and identifiable account, not mix such sale proceeds with any other money and account to Us for such sale proceeds; and We may trace all such sale proceeds received by You through the relevant account or any other account maintained by You. In addition, You irrevocably appoint Us as Your attorney to recover any such sale proceeds from any purchaser to whom You have on-sold the Goods and to exercise Your rights under any agreement with such purchaser (including rights of repossession and resale of the Goods) provided that We undertake not to exercise such rights as Your attorney unless You have failed to comply with Your payment obligations to Us under these Trading Terms.
- (e) Without prejudice to any of Our other rights, if You fail to comply with these Trading Terms, if You cease to be able to pay Your debts as they become due or if You become subject to any form of insolvency administration:
  - (i) all amounts owing by You to Us shall immediately become due and payable;
  - (ii) We have the right to immediate possession of the Goods and You irrevocably authorise Us to enter any premises occupied by You at the time upon reasonable notice to You, without liability for trespass or any resulting damage, and take possession of the Goods. You agree to indemnify Us and hold Us harmless from all claims arising out of or in connection with Us taking possession of the Goods in accordance with this clause;
  - (iii) We may retain all amounts paid to us on account of the Goods and suspend or cancel any further production and delivery of Goods for You;
  - (iv) We shall be entitled, but not obligated, to resell any Goods repossessed by Us in accordance with this clause; and
  - (v) We may recover from You all reasonable costs incurred by Us in connection with any Goods repossessed under this clause (including legal costs on a full indemnity basis) and the amount payable will be a debt due and payable without demand from the date on which We incur liability for the cost, expense or fee.
- (f) If, at the time We seek to take possession of the Goods in accordance with this clause, the Goods have been incorporated by You in any other item or goods, We will be treated as owners of such other items or goods together with You, as tenants in common in proportion to our respective contributions.

## 10. Delivery

- (a) The delivery dates and completion times contained in any quotation, offer or price list provided to You are estimates only, unless expressly stated to be an essential term and may be varied at any time by Us depending upon the availability of Goods, materials, labour and other contingencies. All backorders will be delivered to You freight free as quickly as Goods become available. All Britannia Goods are quoted ex-factory Sydney.
- (b) In circumstances where the Goods are being shipped to a region where You are arranging collection and unless expressly agreed otherwise in writing by Us, the following terms apply:
  - (i) the method and date of delivery of all Goods shall be on the terms stated in the quotation, offer or price list provided to You (as applicable) and shall be at Your cost and expense (ex Warehouse from Our Premises) and You agree that in the event that any freight or delivery charges are paid by Us, You must reimburse Us the full amount of such charges on demand;
  - (ii) delivery of such Goods by Us is complete when the Goods are collected by You or Your nominated agent or carrier; and
  - (iii) delivery of such Goods is at all time at Your risk.
- (c) In circumstances where we have agreed to deliver the Goods to your nominated address for delivery, the following terms shall apply:
  - (i) If you have a current credit facility in place with Us, and your nominated address for delivery is located in Victoria, NSW, ACT, Queensland, or metropolitan areas of Adelaide or Perth, and Your Order is valued at \$700 or more (excl. GST and delivery charges), the Prices quoted for your Order will include delivery costs (FIS);
  - (ii) all other Orders will be dispatched "freight collect" to your nominated freight account or otherwise by our choice of carrier and a minimum delivery fee of \$25 (excl. GST) will apply where Orders are delivered by our choice of carrier (\$35 (excl. GST) minimum delivery fee to NT and Tasmania), such delivery fees to be subject to amendment from time to time by Us in Our absolute discretion; and
  - (iii) deliveries will only be made at the ground floor level to a kerbside drop or goods receiving area where it then becomes Your responsibility and expense to supply such labour and equipment as may be necessary to unload Your Order.

## 11. Force Majeure

We will not be liable for any failure to perform, or delay in performance of, any obligation where such failure or delay is due to anything beyond Our reasonable control including, but not limited to, adverse weather or terrain, strikes, lockouts and other industrial action, material shortages, failure of any of Our suppliers to supply, accidents, power or data transmission failure, breakdowns of plant or machinery, war, changes of government, import or export regulations or embargoes.

## 12. Inspection and Return of Goods

- (a) You will be deemed to have accepted the Goods, free from any defect or other non-conformity, unless We receive a substantiated claim from You within 7 days from the date of delivery and/or installation of the Goods in accordance with these Trading Terms.
- (b) Except where Goods supplied by Us are defective and subject to any warranty:
  - (i) Goods will only be accepted for return if You have given prior written notice to Us (confirming Your reasons for returning the Goods and stating the applicable invoice number) of Your intention to return the Goods and We have notified You in writing with a completed GRN form that We will accept such return, and that a copy of the GRN Form supplied by us accompanies the goods being returned;
  - (ii) We may refuse to accept Goods where they are used, no longer in their original packaging or are returned more than 2 months after delivery to You;
  - (iii) We will refuse to accept the return of any Goods which are non-standard manufacture or non-stock items where such Goods have been correctly delivered by Us;
  - (iv) delivery of all Goods returned by You must be arranged with Your carrier and is at Your expense and risk; and
  - (v) in the event that We agree to accept the return of any Goods, You may be required to agree to pay a 15% restocking fee, such fee to be subject to amendment from time to time by Us in Our absolute discretion.
- (c) We will only accept the return of Goods from You if the Goods are in the same condition as when the Goods were originally delivered to You, provided that Our acceptance of Goods returned by You is not an acceptance of or granting of credit to You.

Continued >

# TERMS AND CONDITIONS (continued)

## 13. Limitation of Liability and Warranties

(a) The Competition and Consumer Act 2010 (Cth) may imply certain conditions and warranties into these Trading Terms that cannot be excluded or modified. These Trading Terms do not exclude or modify any of those conditions if to do so would contravene that law or make any part of these Trading Terms void.

(b) Where our products are used in a Commercial environment, Subject to the provisions of this clause 13, We will repair or replace any Goods which are manufactured or imported by Us where We, in Our absolute discretion, determine that such Goods, having regard to the materials, workmanship and the reasonable and recommended conditions of use and maintenance, are defective within the period of Warranty (as specified below):

All products within 13 months (Parts & Labour), from the date of delivery to the original Purchaser with the exception of the following:

Acqualine Tapware - Five Year on-site warranty

Asahi Rice Cookers - Back to Base 13 months parts and 13 months labour warranty. Atlas Shelving - 10 year warranty against rust and corrosion (components only).

Bonn Ovens / Microwaves:

Bonn Models CM-1042T, CM-1051T - Back to Base 24 months parts and 13 months labour warranty.

Bonn Models CM-902T - Back to Base 13 months parts and 13 months labour warranty.

Bonn Models CM-1901T and CM-1401T - On Site 24 months parts and 13 months labour.

Dynamic Mixers - All Back to Base 24 months parts and 24 months labour warranty except: GIGAMIX - on-site 24 months parts and 24 months labour warranty.

Edlund - All models except Crown Punch machines.

ROTOR - all Back to Base 13 months parts and 13 months labour warranty. 2 year Motor only warranty on Juice extractors, 5 year Motor only warranty on blenders.

General Microwaves - Back to Base 13 months parts and 13 months labour warranty.

HALLDE - Back to Base Warranty 13 months parts, 13 months labour, plus extension to 3 year/36 month warranty only on receipt of email of completed Registration Form by HALLDE / FSM for the following models: CC-32S, CC-34, SB-4, VCB-32, VCM-41/42RG-50S, RG-50, RG-100, RG-200, RG-250.

HALLDE - On-site Warranty 13 months parts, 13 months labour, plus extension to 3 year/36 month warranty only on receipt of email of completed registration form by HALLDE / FSM for the following models: VCB-61/62, RG-350, RG-400i .

Hatco - Back to Base Warranty models: GR-FFB, GMFFL, TPT-230-4-10, RCTHW-1E. Rowlett Rutland - Back to Base Warranty models: Premier Toasters.

Vito - Back to Base Warranty models: ALL

Yellow Induction - Back to Base Warranty models: All Countertop.

Subject to the following conditions:

(i) this warranty will cover parts and labour unless specified otherwise, subject to the following limitations:

(A) damage to cutting blades, toaster elements, light globes, infrared tubes, quartz tubes or any glass items;

(B) where FSM is not responsible for installation - damage caused by improper installation or improper connection to incorrect gas, voltage, incorrect pressure or poor quality water;

(C) damage caused during transit or by accident;

(D) damage caused by negligence, abuse, unauthorised repair or the use of unauthorised spare parts;

(E) damage caused by improper cleaning, maintenance or operation;

(F) damage caused by voltage or gas conversion, pilot light adjustments, thermostat calibrations or any unauthorised alteration or modification;

(G) FSM's liability under this warranty is limited to the repair or replacement of defective Goods and all other costs (including, without limitation, any travel costs, labour costs, overtime rates, installation costs, freight and delivery costs to and from FSM premises to the premises of an authorised repairer, or similar surcharges, fees and costs arising out of a warranty claim are excluded;

(ii) all warranty repair work will be performed between the hours of 8.30 am and 4.30 pm on normal working days;

On site warranty services are limited to sites within 50km from the nearest FSM authorised service agent.

With respect to "Back to Base" warranties, FSM can sell or dispose of any goods:

(i) Not collected by customer or

(ii) Where customer refuses to accept delivery of those goods within 60 days of FSM notifying customer goods are available for collection and/or delivery.

(iii) the warranty period in respect of any spare parts or replacement parts provided under this warranty is limited to 3 months from the delivery of such spare parts or the installation of such replacement parts;

(iv) where the payment terms under these Trading Terms have not been complied with, warranty claims will not be accepted in respect of such Goods;

(v) Risk in any Goods shall remain with You while such Goods are in Our possession for the purposes of assessing a warranty claim and FSM, its servants and agents will not be responsible for any damage caused to the Goods while in Our possession.

(vi) To obtain the benefit of this warranty, You must notify Us in writing immediately upon becoming aware of the alleged defect and in any event within 13 months (or other period as stipulated under item 13) of delivery of the Goods to You (3 months from the delivery of any spare parts or the installation of replacement parts under this

warranty).

To the extent that any Goods are not covered under the warranty described in this clause 13(b) but are subject to the original manufacturer's or the original supplier's warranty, FSM will pass on the benefit of such warranty to the extent permitted by law.

(c) Subject to (a) and (b) of this clause 13 and without limiting the terms of any written warranty given separately by Us, all warranties and conditions that may be implied into these Trading Terms are excluded and Our liability for breach of any implied condition or warranty that cannot be excluded is limited (at Our option) to:

(i) in respect of Goods: the repair or replacement of those Goods or reimbursement of the cost of having those Goods repaired or replaced or refunding to You any payments made in respect of the Goods; and

(ii) in respect of Services: the re-supply of the Services or reimbursement of the cost of supplying the Services again or refunding to You any payments made in respect of the Services.

(d) Despite any other provision of these Trading Terms, to the extent permitted by law, We have no liability to You nor will You be entitled to claim against Us in respect of:

(i) any loss or damage caused by delay in delivery of the Goods or supply of the Services;

(ii) any death or injury arising out of or in connection with the supply of the Goods and/or Services or otherwise at law or in equity;

(iii) any consequential loss or damage (including, but not limited to, loss of profit, loss of revenue, loss of expected savings and opportunity costs) arising out of or in connection with the supply of the Goods and/or Services or otherwise at law or in equity; and

(iv) (if applicable) any loss or damage to Your property or any premises occupied by You arising out of or in connection with Our reasonable installation of the Goods and it is Your responsibility to provide adequate facilities to Us during such installation and to arrange the removal of all waste and hazardous material in connection with the installation process.

(e) You acknowledge that You have not relied on any representation made by Us which is not expressly stated in these Trading Terms.

(f) You acknowledge that You must ensure that the Goods are used and installed (if applicable) in a prudent and professional manner and in accordance with any specifications or instructions which were supplied with the Goods. You indemnify Us against all loss, liability, cost (including legal costs on a full indemnity basis) and expense incurred by Us as a result of any claim made or action brought in connection with the Goods or their use, other than a claim or action brought by You under these Trading Terms or a condition or warranty implied by law which is not excluded by these Trading Terms.

(g) You acknowledge that the exclusions and limitations in this clause are customary for suppliers of goods and services equivalent to the Goods and Services and are fair and reasonable given the nature of the Goods and Services and the applicable Prices.

(h) This clause shall survive termination of these Trading Terms

14. Consent to credit check and Privacy Act

(a) By signing the Account Application form, You acknowledge and agree that the Privacy Act 1988 (Cth) allows Us to give a credit reporting agency certain personal information about You at any time after signing such form for the purpose of assessing Your credit worthiness.

(b) You further acknowledge and agree that We may contact any trade reference provided by You or any credit provider and We may acquire information from them or provide information to them in relation to Your credit worthiness.

15. Guarantee and Indemnity

(a) The Guarantor hereby guarantees the due and punctual payment by signature of all monies that becomes due and payable by You to Us under these Trading Terms and also the due and punctual performance by You of Your obligations pursuant to these Trading Terms (the "Guarantee").

(b) In consideration for Us entering into these Trading Terms with You, the Guarantor hereby charges in Our favour the whole of the Guarantor's estate and interest, legal and equitable, in the Guarantor's personal and real property to secure the Guarantor's obligations pursuant to these Trading Terms.

(c) Without limiting Our rights under these Trading Terms, the Guarantor acknowledges and agrees that the charge on the Guarantor's property shall provide a caveatable interest in Our favour and the Guarantor consents to Us registering Our interest in the Guarantor's property, including by way of a caveat.

(d) The Guarantee is a continuing guarantee and shall not be discharged in whole or in part by the payment at any time of any part of the money payable by You pursuant to these Trading Terms or by settlement of account, intervening payment, or other matter or thing whatsoever.

(e) The Guarantee shall not be affected or prejudiced by any variation or modification at any time to these Trading Terms.

(f) The Guarantee shall at all times be valid and enforceable against the Guarantor notwithstanding:

(i) that no demand for payment has been made to You; and

(ii) that You were prohibited (whether expressly or by implication) by law, contract or otherwise from entering into these Trading Terms or lacked capacity, power or authority to enter into these Trading Terms.

(g) The Guarantee is irrevocable and shall not be affected by the death, bankruptcy or incapacity of any of the Guarantors.

Continued >

# TERMS AND CONDITIONS (continued)

(h) If any payment made by You to Us is subsequently avoided or set aside by reason of any statutory provision or otherwise, such payment shall not prejudice or otherwise affect the Guarantee, or Our rights pursuant to this clause 15, to the intent that We shall, with respect to its rights recover pursuant to this clause 15 any monies secured, be restored to the same position in which We would have been had such payment not been made.

(i) In addition, the Guarantor agrees to indemnify Us in respect of all costs, charges and expenses whatsoever, which We may incur by reason of any default by You under or in relation to these Trading Terms.

(j) The Guarantor is liable to pay, and indemnify Us for, Our reasonable expenses incurred in enforcing the Guarantee.

(k) If more than one party signs as Guarantor, in this clause 15 each reference to "Guarantor" is a reference to them jointly and each of the individually.

## 16. General

(a) We may sub-contract the production, manufacture, supply or delivery of all or some of the Goods and Services.

(b) Any failure by Us to insist on strict compliance with these Trading Terms or any delay by Us in exercising Our rights under these Trading Terms will not constitute a variation or waiver of any provision of these Trading Terms or of any right available to us.

(c) If part of all of any provision of these Trading Terms or its application to any person or circumstance is held to be illegal or unenforceable, the provision will be interpreted so as to ensure it is not illegal or unenforceable. If any provision or part of it cannot be so interpreted, the provision or relevant part of it will be severed from these Trading Terms and the remaining provisions of these Trading Terms will continue in force.

(d) Where You are comprised of 2 or more persons, an agreement or obligation to be performed or observed by You binds those persons jointly and each of them severally.

(e) Any notice or document required to be served under these Trading Terms will be sufficiently served if delivered or posted by pre-paid post to the address of that party as notified by that party from time to time in writing. If the notice or document is posted, service will be deemed to have been effected 3 days after the date on which the document or notice was posted.

## 17. Governing Law

These Trading Terms are governed by the laws of Victoria. All parties submit to the non-exclusive jurisdiction of the Courts of Victoria, Australia. All parties submit to the non-exclusive jurisdiction of the Courts of Victoria, Australia.



There's more than five good reasons to choose Acqualine.

The Acqualine range of quality tapware and pre-rinse units heralds a new era of reliable, quality tapware to the Australian market with an industry leading FIVE YEAR on-site parts and labour warranty – designed by professionals with the features you would expect for your kitchen.

Features like 300mm swing faucet on full height pre-rinse models, six star Wels rated spray gun and quality construction with 100mm levers with a choice of 100 or 200mm flick mixers and more.

Watermark approved and Wels rated to comply with all Australian regulations, and supplied with our exclusive FIVE YEAR\* on-site parts and labour warranty for real peace of mind.

All units come packed with full instructions, fittings and hose connections (model dependant).

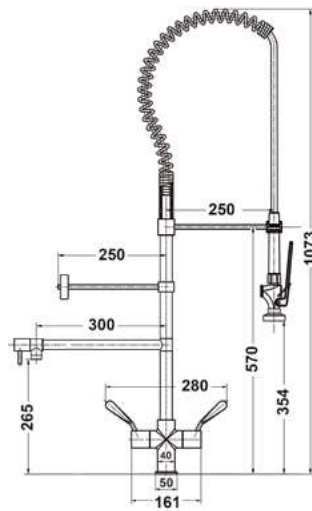
## DECK MOUNT PRE RINSE MODELS

### AQD1500 DECK MOUNT

Deck Mount Pre Rinse, complete with wall bracket, 300mm Add on swing faucet, 1/4 turn 100mm lever operated ceramic disc taps and **6 Star** rated spray gun, 4 Star rated pot filler as shown. Single hole mount. Overall height: 1073mm. Hose length 845mm. Operating water pressure Min 50kPA, Max 350kPA.

**FIVE YEAR  
ON-SITE WARRANTY\***

LIST PRICE EA.           **\$830**  
**6 BUY PRICE EA.       \$810**  
**12 BUY PRICE EA.      \$780**

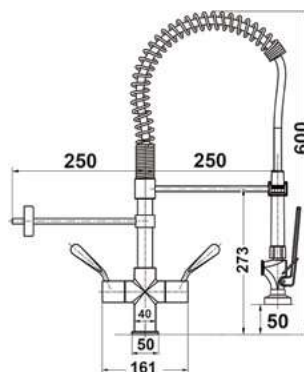


### AQD1500LH DECK MOUNT LOW HEIGHT

Deck Mount Pre Rinse, Low Height Model, complete with wall bracket, 1/4 turn 100mm lever operated ceramic disc taps and **6 Star** rated spray gun, 4 Star rated pot filler. Single hole mount. Overall height: 600mm. Hose length 845mm. Operating water pressure Min 50kPA, Max 350kPA.

**FIVE YEAR  
ON-SITE WARRANTY\***

LIST PRICE EA.           **\$595**  
**6 BUY PRICE EA.       \$590**  
**12 BUY PRICE EA.      \$585**



(Deck Mount units continued...)

\* Five Year on-site warranty covers manufacturing defects, and excludes faulty installation, sensitivity adjustments on electronic models, failure to instal pressure limiting devices where required.

There's more than five good reasons to choose Acqualine.

### DECK MOUNT PRE RINSE MODELS (cont.)

#### AQD1200 DECK MOUNT

Deck Mount Pre Rinse, complete with wall bracket, 200mm swing faucet, single lever flow and temperature control, and **6 Star** rated spray gun, 4 Star rated pot filler. Single hole mount. Overall height: 960-1030mm.

Hose length 845mm.

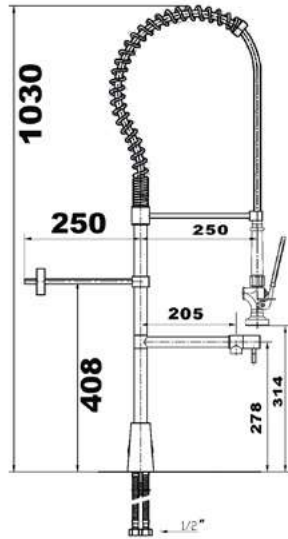
Operating water pressure Min 50kPA, Max 350kPA.

**FIVE YEAR  
ON-SITE WARRANTY\***

LIST PRICE EA.           **\$730**

**6 BUY PRICE EA.       \$700**

**12 BUY PRICE EA.     \$685**



\* Five Year on-site warranty covers manufacturing defects, and excludes faulty installation, sensitivity adjustments on electronic models, failure to instal pressure limiting devices where required.

There's more than five good reasons to choose Acqualine.

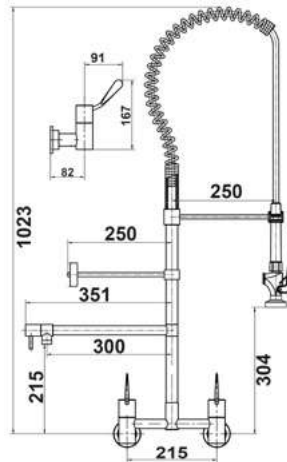
### WALL MOUNT PRE RINSE MODELS

#### AQW1500 WALL MOUNT EXPOSED BREECH

Wall Mount Pre Rinse, complete with wall bracket, 300mm Add on swing faucet, 1/4 turn 100mm lever operated ceramic disc taps and **6 Star** rated spray gun, 4 Star rated pot filler as shown. Two hole mount. Hose length 845mm. Operating water pressure Min 50kPA, Max 350kPA. Overall height: 1023mm.

**FIVE YEAR ON-SITE WARRANTY\***

- LIST PRICE EA. **\$970**
- 6 BUY PRICE EA. **\$960**
- 12 BUY PRICE EA. **\$950**

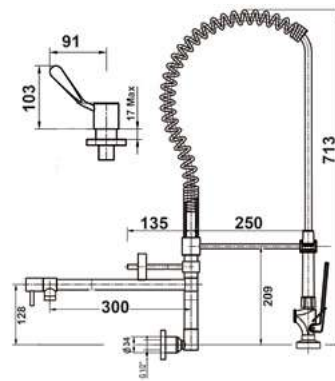


#### AQW1500CB WALL MOUNT CONCEALED BREECH

Wall Mount Pre Rinse, complete with wall bracket, 300mm Add on swing faucet, 1/4 turn 100mm lever operated ceramic disc taps **6 Star** rated spray gun, 4 Star rated pot filler as shown. Three hole mount. Hose length 845mm. Operating water pressure Min 50kPA, Max 350kPA. (Breech by others). Overall height: 713mm.

**FIVE YEAR ON-SITE WARRANTY\***

- LIST PRICE EA. **\$810**
- 6 BUY PRICE EA. **\$790**
- 12 BUY PRICE EA. **\$760**



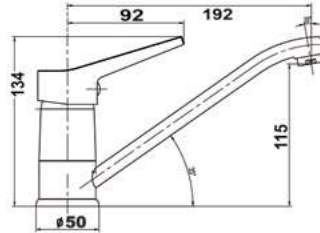
\* Five Year on-site warranty covers manufacturing defects, and excludes faulty installation, sensitivity adjustments on electronic models, failure to instal pressure limiting devices where required.

There's more than five good reasons to choose Acqualine.

### DECK MOUNT FLICK MIXER MODELS

#### AQD5200 DECK MOUNT FLICK MIXER 200mm swing spout

Deck Mount Flick Mixer, complete with 200mm Swing Spout, **4 Star** rated, one hole mount, complete with flexible fittings. Cutout size: 35-36mm Dia. Operating water pressure Min 50kPA, Max 350kPA.



**FIVE YEAR ON-SITE WARRANTY\***

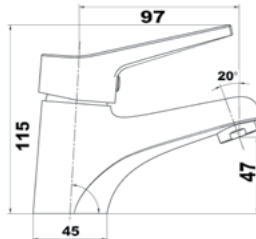
LIST PRICE EA. **\$170**

**6 BUY PRICE EA. \$160**

**12 BUY PRICE EA. \$150**

#### AQD5100 DECK MOUNT FLICK MIXER 100mm spout

Deck Mount Flick Mixer, complete with 100mm Fixed Spout, **4 Star** rated, one hole mount, complete with flexible fittings. Cutout size: 35-36mm Dia. Operating water pressure Min 50kPA, Max 350kPA.



**FIVE YEAR ON-SITE WARRANTY\***

LIST PRICE EA. **\$165**

**6 BUY PRICE EA. \$155**

**12 BUY PRICE EA. \$145**

#### AQ6000 THERMOSTATIC MIXING VALVE 15/20mm

Critical for supplying safe/desirable water temperatures to a Hands Free or Time Flow tapset. Output temperature range 35-50°C. Operating water pressure Min 20kPA, Max 350kPA.



**FIVE YEAR ON-SITE WARRANTY\***

LIST PRICE EA. **\$310**

**6 BUY PRICE EA. \$300**

**12 BUY PRICE EA. \$290**

\* Five Year on-site warranty covers manufacturing defects, and excludes faulty installation, sensitivity adjustments on electronic models, failure to instal pressure limiting devices where required.

There's more than five good reasons to choose Acqualine.

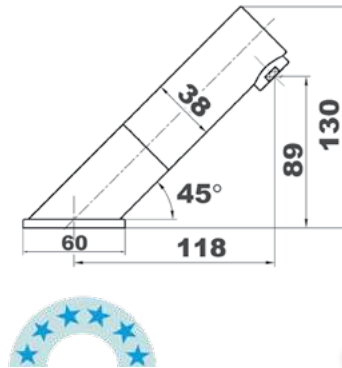
### ELECTRONIC HANDS FREE & TIME FLOW MODELS

#### AQD4002 DECK MOUNT HANDS-FREE SENSOR TAP

Modern Deck Mounted Hands Free Sensor Tap, single hole mount, complete with flexible fittings, downward facing sensor, Mains and battery backup, 6 Star rating. Includes one connection tail and hardware. Stop taps recommended (not supplied). Operating water pressure Min 50kPA, Max 350kPA.

**FIVE YEAR  
ON-SITE WARRANTY\***

LIST PRICE EA.           **\$630**  
**6 BUY PRICE EA.       \$615**  
**12 BUY PRICE EA.      \$605**

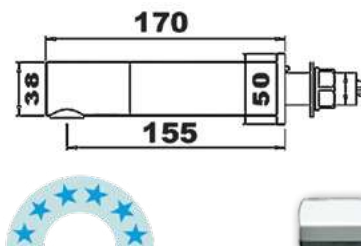


#### AQW4003 WALL MOUNT HANDS-FREE SENSOR TAP

Modern Wall Mounted Hands Free Sensor Tap, single hole mount, complete with flexible fittings, downward facing sensor, Mains and battery backup, 6 Star rating. Includes one connection tail and hardware. Stop taps recommended (not supplied). Operating water pressure Min 50kPA, Max 350kPA.

**FIVE YEAR  
ON-SITE WARRANTY\***

LIST PRICE EA.           **\$645**  
**6 BUY PRICE EA.       \$620**  
**12 BUY PRICE EA.      \$610**

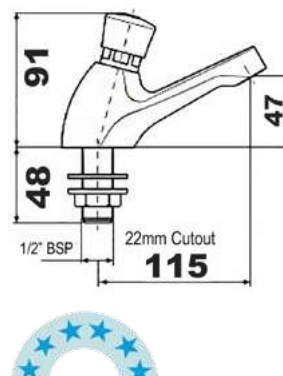


#### AQD745 DECK MOUNT TIME FLOW TAP

Deck mounted Time Flow Tap. 7 Seconds. Single hole mount, 6 Star rating. Includes one connection tail and hardware. Supplied with Blue Red and Yellow button. Operating water pressure Min 50kPA, Max 350kPA. Optimum 250-350kPA.

**FIVE YEAR  
ON-SITE WARRANTY\***

LIST PRICE EA.           **\$190**  
**6 BUY PRICE EA.       \$175**  
**12 BUY PRICE EA.      \$170**



\* Five Year on-site warranty covers manufacturing defects, and excludes faulty installation, sensitivity adjustments on electronic models, failure to instal pressure limiting devices where required.

There's more than five good reasons to choose Acqualine.

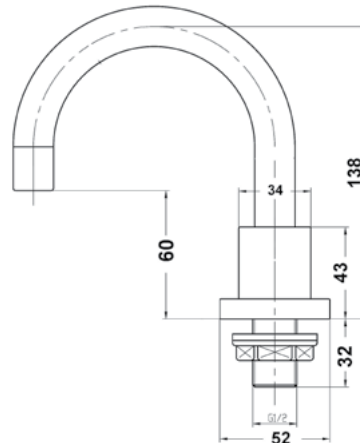
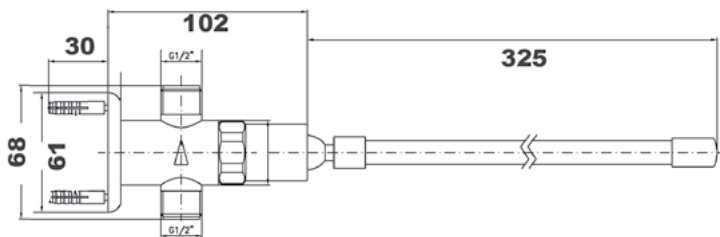
### KNEE OPERATED TIMER TAP, CLEANERS SINK FAUCET

#### AQD780 KNEE OPERATED TIMER BASIN TAP SET

Includes deck mount fixed gooseneck outlet, 325mm lever / knee operated time-flow and connections. Six Star rated. Operating water pressure Min 50kPA, Max 350kPA.

**FIVE YEAR  
ON-SITE WARRANTY\***

LIST PRICE EA.      \$355

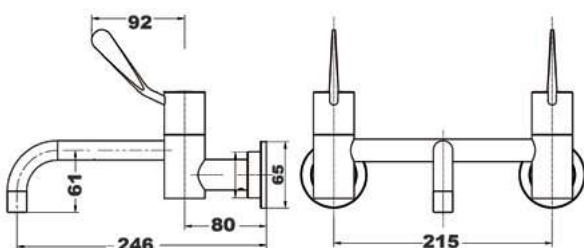


#### AQW1836 CLEANERS SINK FAUCET SET with wall bracket support

Quality Wall mounted Cleaners Sink model with cable supported Spout and Bucket Hook. 4 Star rated. Operating water pressure Min 50kPA, Max 350kPA.

**FIVE YEAR  
ON-SITE WARRANTY\***

LIST PRICE EA.      \$1240



\* Five Year on-site warranty covers manufacturing defects, and excludes faulty installation, sensitivity adjustments on electronic models, failure to instal pressure limiting devices where required.

There's more than five good reasons to choose Acqualine.

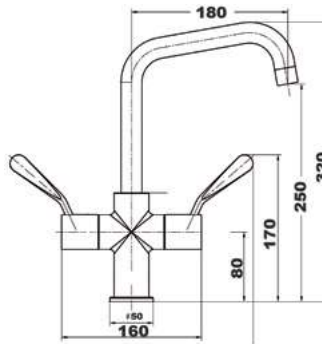
### DECK MOUNT FAUCET/SINK SETS

#### AQD3150 DECK MOUNT FAUCET WITH 180MM SPOUT

Deck Mounted 180mm Swing Faucet, with 100mm Lever operation, one hole mount, complete with flexible fittings. Ceramic cartridges, 1/4 turn levers, rugged construction and high quality finish. 4 Star rated. Operating water pressure Min 50kPA, Max 350kPA.

**FIVE YEAR ON-SITE WARRANTY\***

LIST PRICE EA.           **\$390**  
**6 BUY PRICE EA.       \$385**  
**12 BUY PRICE EA.      \$375**

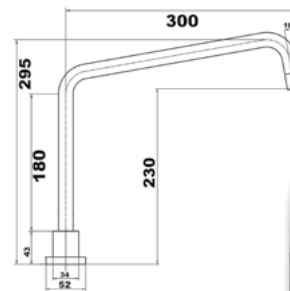


#### AQD3300CB DECK MOUNT WITH 300MM SPOUT

Deck Mounted 300mm Swing Faucet, with Lever operation, concealed breach, three hole mount. Ceramic cartridges, 1/4 turn 100mm levers, rugged construction and high quality finish. 4 Star rated. Operating water pressure Min 50kPA, Max 350kPA. (Breach by others).

**FIVE YEAR ON-SITE WARRANTY\***

LIST PRICE EA.           **\$390**  
**6 BUY PRICE EA.       \$385**  
**12 BUY PRICE EA.      \$380**



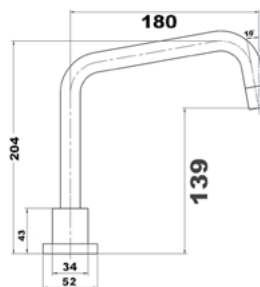
(Tap detail common to all Concealed Breach models, see next page for drawing).

#### AQD3180CB DECK MOUNT WITH 180MM SPOUT

Deck Mounted 180mm Swing Faucet with Lever operation, concealed breach, three hole mount. Ceramic cartridges, 1/4 turn 100mm levers, rugged construction and high quality finish. 4 Star rated. Operating water pressure Min 50kPA, Max 350kPA. (Breach by others).

**FIVE YEAR ON-SITE WARRANTY\***

LIST PRICE EA.           **\$370**  
**6 BUY PRICE EA.       \$365**  
**12 BUY PRICE EA.      \$360**



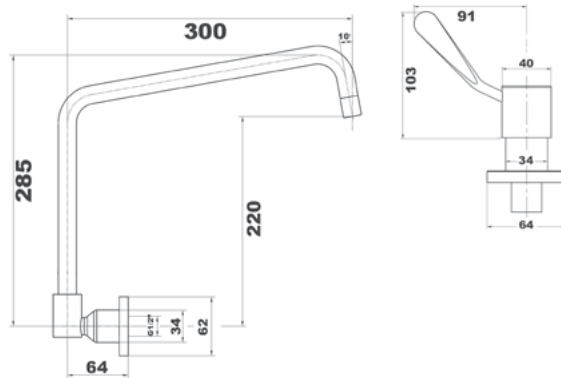
\* Five Year on-site warranty covers manufacturing defects, and excludes faulty installation, sensitivity adjustments on electronic models, failure to instal pressure limiting devices where required.

There's more than five good reasons to choose Acqualine.

### WALL MOUNT FAUCET/SINK SETS

#### AQW3300CB WALL MOUNT WITH 300MM SPOUT

Wall Mounted 300mm Swing Faucet, with Lever operation, concealed breech, three hole mount. Ceramic cartridges, 1/4 turn 100mm levers, rugged construction and high quality finish. 4 Star rated. Operating water pressure Min 50kPA, Max 350kPA. (Breach by others).



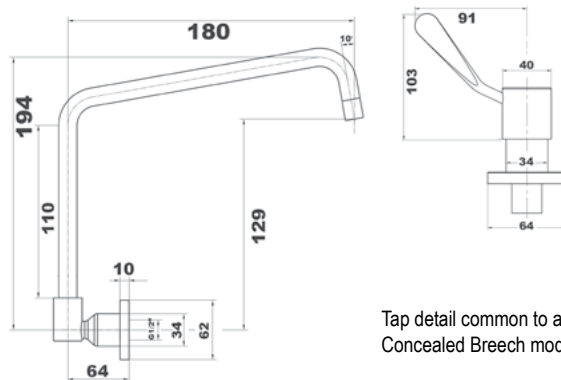
**FIVE YEAR ON-SITE WARRANTY\***

- LIST PRICE EA.           **\$370**
- 6 BUY PRICE EA.       **\$365**
- 12 BUY PRICE EA.      **\$360**



#### AQW3180CB WALL MOUNT WITH 180MM SPOUT

Wall Mounted 180mm Swing Faucet with Lever operation, concealed breech, three hole mount. Ceramic cartridges, 1/4 turn 100mm levers, rugged construction and high quality finish. 4 Star rated. Operating water pressure Min 50kPA, Max 350kPA. (Breach by others).



Tap detail common to all Concealed Breech models.

**FIVE YEAR ON-SITE WARRANTY\***

- LIST PRICE EA.           **\$360**
- 6 BUY PRICE EA.       **\$350**
- 12 BUY PRICE EA.      **\$340**



\* Five Year on-site warranty covers manufacturing defects, and excludes faulty installation, sensitivity adjustments on electronic models, failure to instal pressure limiting devices where required.





# 3D HEATING TECHNOLOGY

**Multiple heating elements delivering uniform temperature for perfect rice every time.**



**No more dried out or burnt rice with Asahi 3D heating technology. Carefully positioned elements in the base and lid of the CRC-S5000 minimises temperature differences in the cooking chamber. This uniform temperature creates the ideal environment to cook and hold rice without moisture loss, drying out or burning.**



The CRC-S5000 features electronically controlled temperature sensing for perfect rice every time compared to mechanically controlled rice cookers.

## CRC-S5000

- Stainless steel finish
- Capacity 30 cups [5 litres]
- Non-stick easy clean bowl
- Fully automatic one touch operation
- Auto shut-off feature
- Indicator light when cooked
- Multiple heating elements; standard bottom element with additional top elements - provides greater temperature consistency in the bowl.
- Digital temperature sensing for accuracy and reliability
- Cooking and rice warming feature
- Supplied with measuring cup and spoon
- Electrical: 1590 watts, 7A, supplied with 10 amp plug
- Dimensions 450 mm Dia. x 350H;
- Weight: 8.6 kg

**LIST PRICE EA.            \$590**



## CRC-S600

- One touch operation
- Capacity up to 33 cups [6 Litres]
- Automatic keep warm function & shut off
- Non stick bowl
- Electrical: 1950 watts, 8A, supplied with 10 amp plug
- Dimensions 310mm Dia. x360H;
- Weight:6kg

**LIST PRICE EA.            \$355**





**TEN YEAR WARRANTY**

ATLAS shelving features a true powder-epoxy over zinc-chromate electroplating that ensures a strong durable bright silver coloured finish as well as in-built anti-microbial properties to inhibit bacterial growth. This shelving handles high heat and coolroom/ freezer/high moisture environments with ease.

All ATLAS wire shelving comes with a **TEN YEAR WARRANTY** against rust and corrosion.



All ATLAS wire shelving is manufactured under strict quality control procedures and manufactured with *anti-microbial protection*. The open wire truss reinforced shelves feature front to back welded surface ribs for added strength which increases free air circulation and visibility. Easily adjustable and expandable to change with your needs, shelves adjust on 25 mm (1") increments. Each shelf has a load bearing capacity up to 200 kg (spread evenly across the shelf). Shelving units are available in kit form with four or five shelves, in wire or removable plastic mat to suit any application. Individual shelves, posts and accessories are also available. A large stock inventory allows fast delivery Australia wide.

**4 SHELF WIRE SHELVING KITS** Includes 4 wire shelves, four posts 1880mm high

CODE	355 DEEP - 4 SHELVES	\$
14247EPL	610mm SHELVES (14X24")	218
14307EPL	760mm SHELVES (14X30")	228
14367EPL	915mm SHELVES (14X36")	228
14427EPL	1065mm SHELVES (14X42")	258
14487EPL	1220mm SHELVES (14X48")	260
14547EPL	1370mm SHELVES (14X54")	277
14607EPL	1520mm SHELVES (14X60")	280
14727EPL	1830mm SHELVES (14X72")	316

CODE	455 DEEP - 4 SHELVES	\$
18247EPL	610mm SHELVES (18X24")	218
18307EPL	760mm SHELVES (18X30")	221
18367EPL	915mm SHELVES (18X36")	221
18427EPL	1065mm SHELVES (18X42")	257
18487EPL	1220mm SHELVES (18X48")	257
18547EPL	1370mm SHELVES (18X54")	295
18607EPL	1520mm SHELVES (18X60")	295
18727EPL	1830mm SHELVES (18X72")	328

CODE	535 DEEP - 4 SHELVES	\$
21247EPL	610mm SHELVES (21X24")	260
21307EPL	760mm SHELVES (21X30")	270
21367EPL	915mm SHELVES (21X36")	278
21427EPL	1065mm SHELVES (21X42")	292
21487EPL	1220mm SHELVES (21X48")	298
21547EPL	1370mm SHELVES (21X54")	368
21607EPL	1520mm SHELVES (21X60")	374
21727EPL	1830mm SHELVES (21X72")	420

CODE	610 DEEP - 4 SHELVES	\$
24247EPL	610mm SHELVES (24X24")	248
24307EPL	760mm SHELVES (24X30")	250
24367EPL	915mm SHELVES (24X36")	252
24427EPL	1065mm SHELVES (24X42")	304
24487EPL	1220mm SHELVES (24X48")	304
24547EPL	1370mm SHELVES (24X54")	340
24607EPL	1520mm SHELVES (24X60")	342
24727EPL	1830mm SHELVES (24X72")	405

**ACCESSORIES**

CODE	DESCRIPTION	\$
4CAST	CASTOR KIT includes four castors, two with brakes	220

SHELVING  
A CORNER?  
USE THE  
ADD-ON UNITS  
---->





**TEN YEAR WARRANTY**



**4 SHELF WIRE ADD-ON SHELVING KITS** Includes 4 wire shelves, two 1880mm posts & all hardware

CODE	455 DEEP - 4 SHELVES	\$
A18247EPL	610mm SHELVES (18X24")	218
A18307EPL	760mm SHELVES (18X30")	221
A18367EPL	915mm SHELVES (18X36")	221
A18427EPL	1065mm SHELVES (18X42")	257
A18487EPL	1220mm SHELVES (18X48")	257
A18547EPL	1370mm SHELVES (18X54")	295
A18607EPL	1520mm SHELVES (18X60")	295
A18727EPL	1830mm SHELVES (18X72")	328

CODE	535 DEEP - 4 SHELVES	\$
A21247EPL	610mm SHELVES (21X24")	260
A21307EPL	760mm SHELVES (21X30")	270
A21367EPL	915mm SHELVES (21X36")	278
A21427EPL	1065mm SHELVES (21X42")	292
A21487EPL	1220mm SHELVES (21X48")	298
A21547EPL	1370mm SHELVES (21X54")	368
A21607EPL	1520mm SHELVES (21X60")	374
A21727EPL	1830mm SHELVES (21X72")	420

CODE	610 DEEP - 4 SHELVES	\$
A24247EPL	610mm SHELVES (24X24")	248
A24307EPL	760mm SHELVES (24X30")	250
A24367EPL	915mm SHELVES (24X36")	252
A24427EPL	1065mm SHELVES (24X42")	304
A24487EPL	1220mm SHELVES (24X48")	304
A24547EPL	1370mm SHELVES (24X54")	340
A24607EPL	1520mm SHELVES (24X60")	342
A24727EPL	1830mm SHELVES (24X72")	405

**ACCESSORIES**

CODE	DESCRIPTION	\$
4CAST	CASTOR KIT includes four castors, two with brakes	220

**TIP**  
to create much more usable shelving in the corner, use the Add-On Kit to eliminate the front corner post.



Add-On units maximise corner space usage and accessibility by eliminating the corner pole.



**TEN YEAR WARRANTY**



**5 SHELF WIRE SHELVING KITS** Includes 5 wire shelves, four 1880mm posts & all hardware

CODE	455 DEEP - 5 SHELVES	\$
18247EPL5	610mm SHELVES (18X24")	260
18307EPL5	760mm SHELVES (18X30")	262
18367EPL5	915mm SHELVES (18X36")	264
18427EPL5	1065mm SHELVES (18X42")	302
18487EPL5	1220mm SHELVES (18X48")	302
18547EPL5	1370mm SHELVES (18X54")	356
18607EPL5	1520mm SHELVES (18X60")	358
18727EPL5	1830mm SHELVES (18X72")	398

CODE	610 DEEP - 5 SHELVES	\$
24247EPL5	610mm SHELVES (24X24")	306
24307EPL5	760mm SHELVES (24X30")	308
24367EPL5	915mm SHELVES (24X36")	308
24427EPL5	1065mm SHELVES (24X42")	368
24487EPL5	1220mm SHELVES (24X48")	368
24547EPL5	1370mm SHELVES (24X54")	418
24607EPL5	1520mm SHELVES (24X60")	422
24727EPL5	1830mm SHELVES (24X72")	480

CODE	535 DEEP - 5 SHELVES	\$
21247EPL5	610mm SHELVES (21X24")	313
21307EPL5	760mm SHELVES (21X30")	323
21367EPL5	915mm SHELVES (21X36")	333
21427EPL5	1065mm SHELVES (21X42")	370
21487EPL5	1220mm SHELVES (21X48")	370
21547EPL5	1370mm SHELVES (21X54")	436
21607EPL5	1520mm SHELVES (21X60")	438
21727EPL5	1830mm SHELVES (21X72")	510

**ACCESSORIES**

CODE	DESCRIPTION	\$
4CAST	CASTOR KIT includes four castors, two with brakes	220

**TIP**  
to create much more usable shelving in the corner, use the Add-On Kit to eliminate the front corner post.

**5 SHELF WIRE ADD-ON SHELVING KITS** Includes 5 wire shelves, two 1880mm posts & all hardware

CODE	455 DEEP - 5 SHELVES	\$
A18247EPL5	610mm SHELVES (18X24")	270
A18307EPL5	760mm SHELVES (18X30")	272
A18367EPL5	915mm SHELVES (18X36")	274
A18427EPL5	1065mm SHELVES (18X42")	312
A18487EPL5	1220mm SHELVES (18X48")	312
A18547EPL5	1370mm SHELVES (18X54")	366
A18607EPL5	1520mm SHELVES (18X60")	368
A18727EPL5	1830mm SHELVES (18X72")	408

CODE	610 DEEP - 5 SHELVES	\$
A24247EPL5	610mm SHELVES (24X24")	316
A24307EPL5	760mm SHELVES (24X30")	318
A24367EPL5	915mm SHELVES (24X36")	318
A24427EPL5	1065mm SHELVES (24X42")	378
A24487EPL5	1220mm SHELVES (24X48")	378
A24547EPL5	1370mm SHELVES (24X54")	428
A24607EPL5	1520mm SHELVES (24X60")	432
A24727EPL5	1830mm SHELVES (24X72")	490

CODE	535 DEEP - 5 SHELVES	\$
A21247EPL5	610mm SHELVES (21X24")	323
A21307EPL5	760mm SHELVES (21X30")	333
A21367EPL5	915mm SHELVES (21X36")	343
A21427EPL5	1065mm SHELVES (21X42")	380
A21487EPL5	1220mm SHELVES (21X48")	380
A21547EPL5	1370mm SHELVES (21X54")	446
A21607EPL5	1520mm SHELVES (21X60")	448
A21727EPL5	1830mm SHELVES (21X72")	520

**NOTE:**  
All ATLAS shelving kits come complete with shelves, clips, adjustable feet, caps for post tops, and 'S' hooks for add-on units.  
Anti-microbial coating is standard.  
Full installation instructions included and a full **TEN YEAR** anti-corrosion warranty.



**TEN YEAR WARRANTY**

## SINGLE WIRE SHELVES

CODE	355 DEEP	\$
S1424EPL	610mm SHELVES (14X24")	40
S1430EPL	760m SHELVES (14X30")	41
S1436EPL	915m SHELVES (14X36")	43
S1442EPL	1065mm SHELVES (14X42")	46
S1448EPL	1220mm SHELVES (14X48")	49
S1454EPL	1370mm SHELVES (14X54")	53
S1460EPL	1520mm SHELVES (14X60")	57
S1472EPL	1830mm SHELVES (14X72")	66

CODE	535 DEEP	\$
S2124EPL	610mm SHELVES (21X24")	53
S2130EPL	760mm SHELVES (21X30")	53
S2136EPL	915mm SHELVES (21X36")	55
S2142EPL	1065mm SHELVES (21X42")	68
S2148EPL	1220mm SHELVES (21X48")	74
S2154EPL	1370mm SHELVES (21X54")	78
S2160EPL	1520mm SHELVES (21X60")	78
S2172EPL	1830mm SHELVES (21X72")	92

CODE	455 DEEP	\$
S1824EPL	610mm SHELVES (18X24")	40
S1830EPL	760mm SHELVES (18X30")	43
S1836EPL	915mm SHELVES (18X36")	46
S1842EPL	1065mm SHELVES (18X42")	52
S1848EPL	1220mm SHELVES (18X48")	62
S1854EPL	1370mm SHELVES (18X54")	65
S1860EPL	1520mm SHELVES (18X60")	73
S1872EPL	1830mm SHELVES (18X72")	76

CODE	610 DEEP	\$
S2424EPL	610mm SHELVES (24X24")	54
S2430EPL	760mm SHELVES (24X30")	54
S2436EPL	915mm SHELVES (24X36")	54
S2442EPL	1065mm SHELVES (24X42")	64
S2448EPL	1220mm SHELVES (24X48")	68
S2454EPL	1370mm SHELVES (24X54")	78
S2460EPL	1520mm SHELVES (24X60")	80
S2472EPL	1830mm SHELVES (24X72")	92

**Why not use our FREE shelf quoting service?**

Send us your plans and we'll send you an accurate quote to suit each location, in wire or plastic mat options.

Once ordered, the quote is converted to an invoice/packing ticket, so that each bay is identified on the cartons to make on-site assembly so much easier and faster.

Just another innovative service from FSM Atlas.

## ACCESSORIES

CODE	DESCRIPTION	\$
4CAST	CASTOR KIT includes four castors, two with brakes	220
P74EPL	POST 1880mm high, inc. adj. foot, plastic cap. (per each)	23
AS	"S" Hooks for add-on shelves (per each)	6
AM	CLIPS (BLACK) Pk of 4 for shelves (1 pack per shelf)	16
AX	ADJUSTABLE FEET for posts per each	12

**DID YOU KNOW THAT PLASTIC MAT SHELVING IS IDEAL FOR COOLROOMS AND FREEZERS - AND MAKES CLEANING EASIER?**

see next page



ATLAS Plastic Mat shelving features removable polymer composite mats over a sturdy zinc chromate epoxy coated frame for the best in storage for coolrooms and freezers. Anti-microbial protection is built right into the mat and wire/posts for life-long protection. Easily removed and cleaned, these mats provide a hygienic solution to food storage without having to dismantle shelf units. All ATLAS shelving comes with a 10 Year Warranty against corrosion.

## 4 SHELF PLASTIC MAT SHELVING KITS

Includes 4 plastic mat shelves, four posts 1880mm high & all hardware (adjustable feet, shelf clips, end caps)

CODE	455 DEEP - 4 SHELVES	\$
PM18307EPL	760mm SHELVES (18X30")	317
PM18367EPL	915mm SHELVES (18X36")	330
PM18427EPL	1065mm SHELVES (18X42")	372
PM18487EPL	1220mm SHELVES (18X48")	430
PM18547EPL	1370mm SHELVES (18X54")	438
PM18607EPL	1520mm SHELVES (18X60")	452
PM18727EPL	1830mm SHELVES (18X72")	537

CODE	610 DEEP - 4 SHELVES	\$
PM24307EPL	760mm SHELVES (24X30")	378
PM24367EPL	915mm SHELVES (24X36")	391
PM24427EPL	1065mm SHELVES (24X42")	453
PM24487EPL	1220mm SHELVES (24X48")	476
PM24547EPL	1370mm SHELVES (24X54")	537
PM24607EPL	1520mm SHELVES (24X60")	561
PM24727EPL	1830mm SHELVES (24X72")	660

CODE	535 DEEP - 4 SHELVES	\$
PM21307EPL	760mm SHELVES (21X30")	350
PM21367EPL	915mm SHELVES (21X36")	361
PM21427EPL	1065mm SHELVES (21X42")	413
PM21487EPL	1220mm SHELVES (21X48")	434
PM21547EPL	1370mm SHELVES (21X54")	491
PM21607EPL	1520mm SHELVES (21X60")	509
PM21727EPL	1830mm SHELVES (21X72")	595

**TIP**  
to create much more usable shelving in the corner, use the Add-On Kit to eliminate the front corner post.

## 4 SHELF PLASTIC MAT ADD-ON SHELVING KITS

Includes 4 plastic mat shelves, two posts 1880mm high, S clips & all hardware (adjustable feet, shelf clips, end caps)

CODE	455 DEEP - 4 SHELVES	\$
APM18307EPL	760mm SHELVES (18X30")	317
APM18367EPL	915mm SHELVES (18X36")	330
APM18427EPL	1065mm SHELVES (18X42")	372
APM18487EPL	1220mm SHELVES (18X48")	430
APM18547EPL	1370mm SHELVES (18X54")	438
APM18607EPL	1520mm SHELVES (18X60")	452
APM18727EPL	1830mm SHELVES (18X72")	537

CODE	610 DEEP - 4 SHELVES	\$
APM24307EPL	760mm SHELVES (24X30")	378
APM24367EPL	915mm SHELVES (24X36")	391
APM24427EPL	1065mm SHELVES (24X42")	453
APM24487EPL	1220mm SHELVES (24X48")	476
APM24547EPL	1370mm SHELVES (24X54")	537
APM24607EPL	1520mm SHELVES (24X60")	561
APM24727EPL	1830mm SHELVES (24X72")	660

CODE	535 DEEP - 4 SHELVES	\$
APM21307EPL	760mm SHELVES (21X30")	350
APM21367EPL	915mm SHELVES (21X36")	361
APM21427EPL	1065mm SHELVES (21X42")	413
APM21487EPL	1220mm SHELVES (21X48")	434
APM21547EPL	1370mm SHELVES (21X54")	491
APM21607EPL	1520mm SHELVES (21X60")	509
APM21727EPL	1830mm SHELVES (21X72")	595



Removable plastic mat shelving shown with optional castor kit.



**TEN YEAR WARRANTY**

## 5 SHELF PLASTIC MAT SHELVING KITS

Includes 5 plastic mat shelves, four posts 1880mm high & all hardware (adjustable feet, shelf clips, end caps)

CODE	455 DEEP - 5 SHELVES	\$
PM18307EPL5	760mm SHELVES (18X30")	376
PM18367EPL5	915mm SHELVES (18X36")	393
PM18427EPL5	1065mm SHELVES (18X42")	441
PM18487EPL5	1220mm SHELVES (18X48")	466
PM18547EPL5	1370mm SHELVES (18X54")	518
PM18607EPL5	1520mm SHELVES (18X60")	542
PM18727EPL5	1830mm SHELVES (18X72")	640

CODE	610 DEEP - 5 SHELVES	\$
PM24307EPL5	760mm SHELVES (24X30")	431
PM24367EPL5	915mm SHELVES (24X36")	456
PM24427EPL5	1065mm SHELVES (24X42")	518
PM24487EPL5	1220mm SHELVES (24X48")	554
PM24547EPL5	1370mm SHELVES (24X54")	616
PM24607EPL5	1520mm SHELVES (24X60")	652
PM24727EPL5	1830mm SHELVES (24X72")	775

CODE	535 DEEP - 5 SHELVES	\$
PM21307EPL5	760mm SHELVES (21X30")	405
PM21367EPL5	915mm SHELVES (21X36")	425
PM21427EPL5	1065mm SHELVES (21X42")	479
PM21487EPL5	1220mm SHELVES (21X48")	514
PM21547EPL5	1370mm SHELVES (21X54")	569
PM21607EPL5	1520mm SHELVES (21X60")	600
PM21727EPL5	1830mm SHELVES (21X72")	705

**TIP**  
to create a versatile mobile shelving unit, add the castor kit '4CAST' to your shelves - great for periodic cleaning too.

## 5 SHELF PLASTIC MAT ADD-ON SHELVING KITS

Includes 5 plastic mat shelves, two posts 1880mm high, S clips & all hardware (adjustable feet, shelf clips, end caps)

CODE	455 DEEP - 5 SHELVES	\$
APM18307EPL5	760mm SHELVES (18X30")	386
APM18367EPL5	915mm SHELVES (18X36")	403
APM18427EPL5	1065mm SHELVES (18X42")	451
APM18487EPL5	1220mm SHELVES (18X48")	476
APM18547EPL5	1370mm SHELVES (18X54")	528
APM18607EPL5	1520mm SHELVES (18X60")	552
APM18727EPL5	1830mm SHELVES (18X72")	650

CODE	610 DEEP - 5 SHELVES	\$
APM24307EPL5	760mm SHELVES (24X30")	441
APM24367EPL5	915mm SHELVES (24X36")	466
APM24427EPL5	1065mm SHELVES (24X42")	528
APM24487EPL5	1220mm SHELVES (24X48")	564
APM24547EPL5	1370mm SHELVES (24X54")	626
APM24607EPL5	1520mm SHELVES (24X60")	662
APM24727EPL5	1830mm SHELVES (24X72")	785

CODE	535 DEEP - 5 SHELVES	\$
APM21307EPL5	760mm SHELVES (21X30")	415
APM21367EPL5	915mm SHELVES (21X36")	435
APM21427EPL5	1065mm SHELVES (21X42")	489
APM21487EPL5	1220mm SHELVES (21X48")	524
APM21547EPL5	1370mm SHELVES (21X54")	579
APM21607EPL5	1520mm SHELVES (21X60")	610
APM21727EPL5	1830mm SHELVES (21X72")	715

## SINGLE PLASTIC MAT SHELVES

CODE	455 DEEP	\$
PM1830EPL	760mm SHELVES (18X30")	65
PM1836EPL	915mm SHELVES (18X36")	68
PM1842EPL	1065mm SHELVES (18X42")	79
PM1848EPL	1220mm SHELVES (18X48")	84
PM1854EPL	1370mm SHELVES (18X54")	93
PM1860EPL	1520mm SHELVES (18X60")	101
PM1872EPL	1830mm SHELVES (18X72")	123

CODE	610 DEEP	\$
PM2430EPL	760mm SHELVES (24X30")	78
PM2436EPL	915mm SHELVES (24X36")	82
PM2442EPL	1065mm SHELVES (24X42")	98
PM2448EPL	1220mm SHELVES (24X48")	103
PM2454EPL	1370mm SHELVES (24X54")	121
PM2460EPL	1520mm SHELVES (24X60")	129
PM2472EPL	1830mm SHELVES (24X72")	154

CODE	535 DEEP	\$
PM2130EPL	760mm SHELVES (21X30")	70
PM2136EPL	915mm SHELVES (21X36")	73
PM2142EPL	1065mm SHELVES (21X42")	88
PM2148EPL	1220mm SHELVES (21X48")	94
PM2154EPL	1370mm SHELVES (21X54")	107
PM2160EPL	1520mm SHELVES (21X60")	114
PM2172EPL	1830mm SHELVES (21X72")	140

## ACCESSORIES

CODE	DESCRIPTION	\$
4CAST	CASTOR KIT includes four castors, two with brakes	220
PM74EPL	POST 1880mm high, inc. adj. foot, plastic cap. (per each)	23
PMAS	"S" Hooks for add-on shelves (per each)	12
AM	CLIPS (BLACK) Pk of 4 for shelves (1 pack per shelf)	16
AX	ADJUSTABLE FEET for posts per each	12



### DID YOU KNOW?

ATLAS shelving has epoxy-coated / electroplated shelving, posts and frames now with anti-microbial protection!







## HIGH PERFORMANCE SERIES MICROWAVES with **microSAVE™**

The Bonn High Performance Series offer a choice of cooking power output, and market leading speed. Heavy Duty construction, high power, 200 programs and Bonn's unique **MicroSave** protection option makes these models the most advanced High Performance Commercial Microwave Oven and the number one choice amongst professionals. Utilising **Dual Magnetron** technology to reduce the operating temperature of each magnetron by up to 50% when compared to single magnetron ovens means a longer life span with greater reliability. This oven also comes with an On-Site 24 Months Parts / 13 Month Labour Warranty\*.

The unique removable **MicroSave** Cavity Liner reduces service costs by up to 80% and extends the life of the oven and significantly improves hygiene by collecting all spills/spatters for easy cleaning. The patented **MicroSave** Cavity Liner is available as an optional extra, dishwasher safe and is a must for all professional users.

### Bonn CM-1901T

- ▶ 1900W Microwave Output, 5 Power Levels
- ▶ 15 Amp plug single phase (Max. Draw 14.9A)
- ▶ 26 Litre Internal capacity
- ▶ Fully programmable Touch Pad with 200 Preset Memories, Digital Display
- ▶ Full Stainless Steel Interior/Exterior
- ▶ Door construction: Toughened Glass,
- ▶ Commercial quality Hinges and handle
- ▶ External Dimensions 464W x 365H x 580Dmm
- ▶ Internal Dimensions 370W x 190H x 370Dmm ▶ Weight: 32Kgs
- ▶ Optional **MicroSave** Cavity Liner for easy cleaning /maintenance.

LIST PRICE EA. **WITHOUT MICROSAVE**      \$2720  
 LIST PRICE EA. **WITH MICROSAVE**      \$3000



### CPS3A MicroSave Dishwasher Safe Cavity Liner - purchased separately:

LIST PRICE EA.      \$300  
 (Save \$20.00 when purchased with oven)



Shown with **MicroSave** Cavity Liner

### Bonn CM-1401T

- ▶ 1400W Microwave Output, 5 Power Levels
- ▶ 10 Amp plug single phase (Max. Draw 9.9A)
- ▶ 26 Litre Internal capacity
- ▶ Fully programmable Touch Pad with 200 Preset Memories, Digital Display
- ▶ Full Stainless Steel Interior/Exterior
- ▶ Door construction: Toughened Glass, Commercial quality Hinges and handle
- ▶ External Dimensions 464W x 365H x 580Dmm
- ▶ Internal Dimensions 370W x 190H x 370Dmm
- ▶ Weight: 32Kgs
- ▶ **MicroSave** Cavity Liner for easy cleaning /maintenance.

**ONLY  
REQUIRES  
10A POWER**

LIST PRICE EA. **WITHOUT MICROSAVE**      \$2320  
 LIST PRICE EA. **WITH MICROSAVE**      \$2600



## PERFORMANCE SERIES MICROWAVES

The Bonn Performance Series Microwaves offer users preset programming, ceramic base, full stainless steel construction, generous 21 litre capacity and a choice of output power.

Incorporating the latest generation high efficiency Magnetron, these models incorporate many of the design features from the Bonn High Performance Range of ovens, including Direct Ducted Magnetron cooling, motorised stirrer fan for even heating along with all the safety features such as toughened inner door glass, heavy duty door safety latches and double-strengthened door hinges - all part of Bonn's stringent total safety philosophy.

Get commercial quality and speed with ease of operation and superior Bonn quality.

Supplied with 24 Month Parts / 13 Month Labour Back to Base Warranty\*

### Bonn CM-1042T

- ▶ 1200W Microwave Output, 4 Power Levels
- ▶ 10 Amp plug single phase (Max. Draw 8.5A)
- ▶ 21 Litre Internal capacity
- ▶ 20 Preset Memories, Digital Display
- ▶ Full Stainless Steel Interior/Exterior
- ▶ Door construction: Toughened Glass, Commercial quality Hinges and handle
- ▶ External Dimensions 490W x 325H x 450Dmm
- ▶ Internal Dimensions 310W x 209H x 325Dmm
- ▶ Weight: 19.5Kgs

LIST PRICE EA.

**\$1290**



### Bonn CM-1051T

- ▶ 1000W Microwave Output, 4 Power Levels
- ▶ 10 Amp plug single phase (Max. Draw 7.6A)
- ▶ 21 Litre Internal capacity
- ▶ 20 Preset Memories, Digital Display
- ▶ Full Stainless Steel Interior/Exterior
- ▶ Door construction: Toughened Glass, Commercial quality Hinges and handle
- ▶ External Dimensions 490W x 325H x 450Dmm
- ▶ Internal Dimensions 310W x 209H x 325Dmm
- ▶ Weight: 19.5Kgs

LIST PRICE EA.

**\$965**



## LIGHT DUTY SERIES MICROWAVES

The Bonn Light Duty Microwave Series offers the smaller users preset programming (10 presets), ceramic base, stainless steel exterior, large 25 litre capacity and 900 Watt output.

Incorporating several of the design features from the Bonn Performance Range of ovens, including motorised stirrer fan for even heating and ceramic base.

This entry level commercial oven offers ease of operation and Bonn quality.

Supplied with our exclusive 13 month Back to Base labour and parts warranty\*.

### Bonn CM-902T

- ▶ 900W Microwave Output, 4 Power Levels
- ▶ 10 Amp plug single phase (Max. Draw 6.5A)
- ▶ 25 Litre Internal capacity
- ▶ 10 Preset Memories, Digital Display
- ▶ Programmable 1 to 3 stage cooking
- ▶ Rugged hinges and door handle
- ▶ Stainless Steel Exterior
- ▶ Stainless Steel Interior with Ceramic base
- ▶ External Dimensions 510W x 380Dmm x 335H
- ▶ Internal Dimensions 330W x 330Dmm x 212H
- ▶ Weight: 15 Kgs

LIST PRICE EA.

**\$535**



Now fully established in Australia and recognised for high quality and excellent performance, Britannia Kitchen Ventilation Systems are manufactured in Australia under licence to one of Britain and Europe's leading Kitchen Exhaust Canopy manufacturers. All Britannia Ventilation Systems are approved under Codemark Certificate of Conformity No. SAIG-CM20049 canopies for use under Australian Standard AS1668.2:2012 Appendix E Clause E6.

Through intelligent modular design and superior technology, Britannia Engineered Canopies use substantially less air compared to standard non-engineered solutions. Britannia's patented *Superstream* filters are specified in all models (except condensate) and provide unparalleled flame barrier protection, particulate capture and world class efficiency.

With a choice of ventilation systems and technologies to suit any application, Britannia models even extend to ventilated ceilings to solve all of your kitchen ventilation problems. Britannia canopies can be custom built to your requirements

Features that can be incorporated include Ultra Violet modules to remove grease and reduce odours, aesthetically pleasing front-of-house canopies, custom shapes and finishes as well as self-contained kitchen ventilation solutions which do not require ductwork. All canopies can be manufactured to suit customers specific requirements, whether single or double island, self-supporting or wall mount variants.

Now available Australia-wide and manufactured in Australia, Britannia Exhaust canopies offer sophisticated and proven technology for maximum particulate capture using lower air volumes.

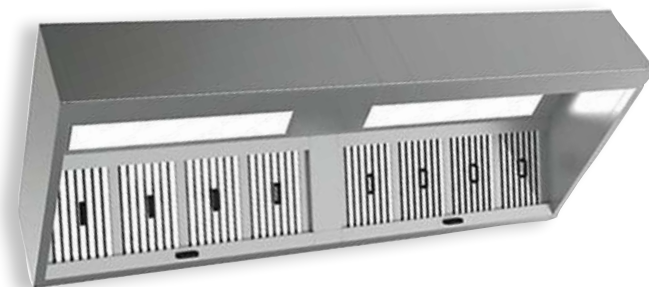
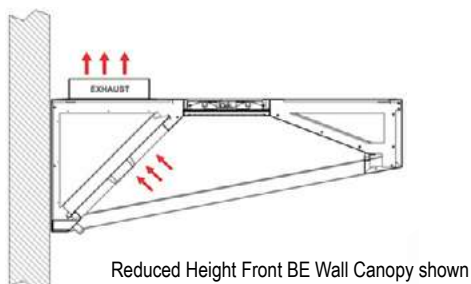
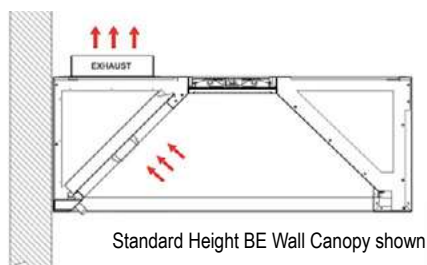
## Britannia Models include:

### **BRITSTREAM BE – Extract Only**

Britannia Britstream BE Model Canopies offer superior performance through intelligent design, and world-class *Superstream* baffle filter technology that contributes to lower exhaust air rates.

Extract Only models suit those installations where make-up air is provided outside the canopy and excellent performance is required along with modest air volumes. Available in Wall or Island configurations, as well as unique 'Reduced Front Height' models for lower ceiling heights, Britannia's modular design and construction provides for an easily transported and installed canopy with excellent quality, finish and performance.

UV grease destruction modules are optionally available for all BE variants.

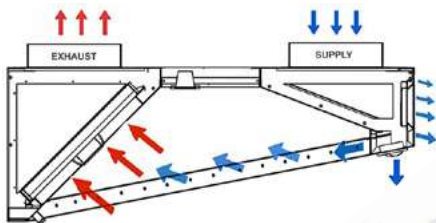
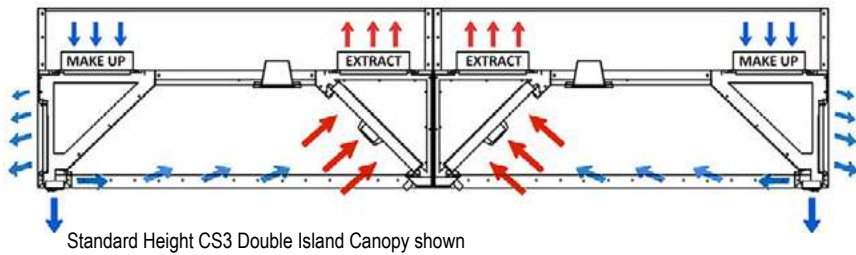
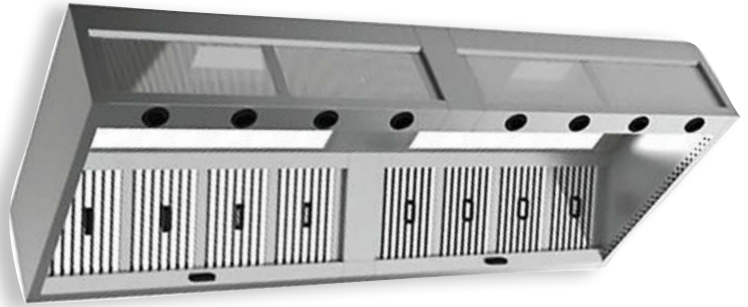
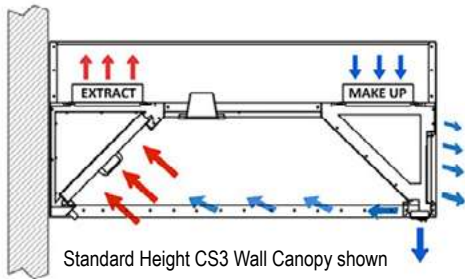


Use the Contact Form at [www.britanniaaustralia.com.au](http://www.britanniaaustralia.com.au) for more information and technical data or call your FSM representative.

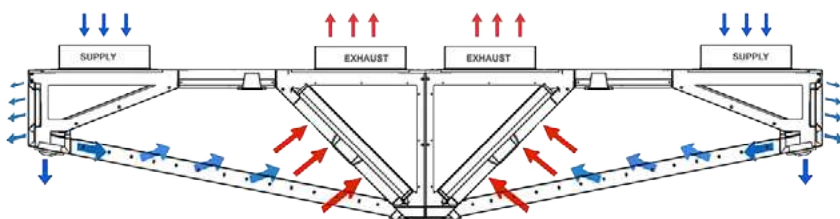
## Britannia Models [cont]:

### CAPTURESTREAM – Extract, Supply, Spot Cooling and 3-sided Capturestream technology

Britannia Capturestream Canopies offer unparalleled performance through the exclusive 3-sided Capturestream feature that contributes to vastly improved particulate capture and lower exhaust air rates. With superior design, world-class baffle filter technology and a wide range of configurations, including Wall, Island, Double Island, Standard or Reduced Front Height variants, no other canopy offers such performance and control with such low air volumes. UV grease destruction options are available on all Capturestream models. Using Britannia's proven modular system, Capturestream Exhaust Canopies offer premium performance, construction and ease of installation / transport for the most critical of installations.



Use the Contact Form at [www.britanniaaustralia.com.au](http://www.britanniaaustralia.com.au) for more information and technical data or call your FSM representative.



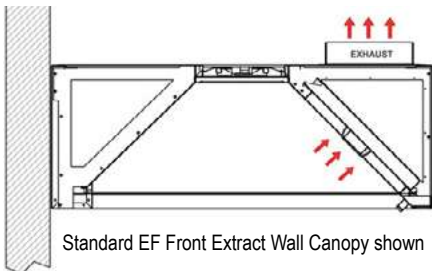
## Britannia Models [cont]:

### Econex – Extract Front, Extract Front & Back with or without Supply

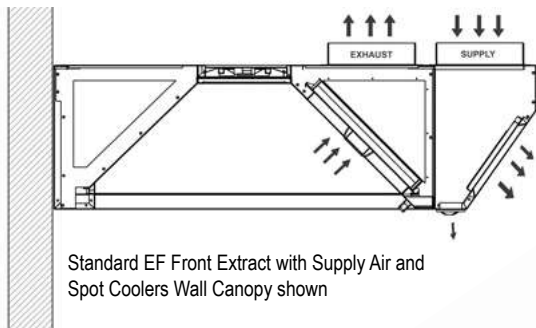
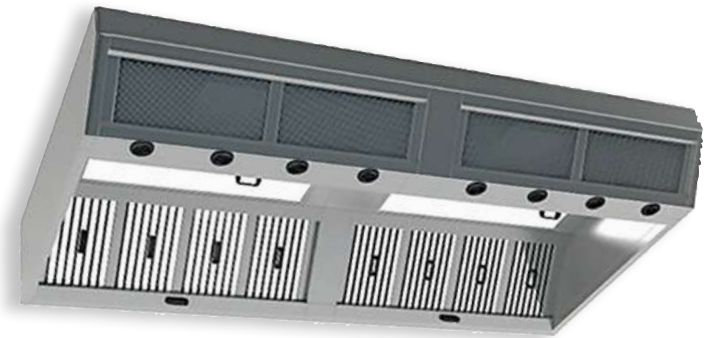
Britannia *Econex* Canopies offer maximum performance for high-load cooking environments such as Wok cooking.

With options that include Front Extract (instead of the conventional Rear Extract), double Front & Back filter banks, Make-up air and Spot Cooling Module all in the one engineered solution.

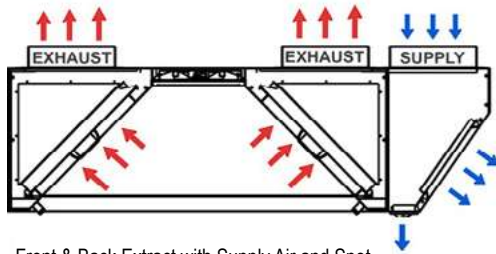
With engineered design, world-class *Superstream* baffle filter technology and a wide range of configurations, including Wall, Island, Double Island, UV options, *Econex* canopies offer such high performance and control for high to extreme cookbanks. Using Britannia's proven modular system, *Econex* Exhaust Canopies offer premium performance, construction and ease of installation / transport for the most critical of installations.



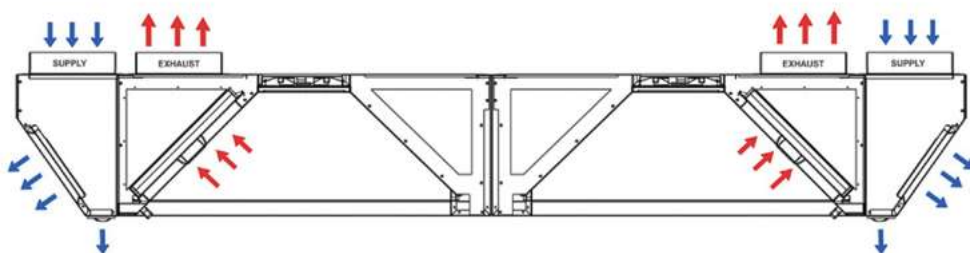
Standard EF Front Extract Wall Canopy shown



Standard EF Front Extract with Supply Air and Spot Coolers Wall Canopy shown



Front & Back Extract with Supply Air and Spot Coolers Island Canopy shown



Front & Back Extract with Supply Air and Spot Coolers Double Island Canopy shown

Use the Contact Form at [www.britanniaaustralia.com.au](http://www.britanniaaustralia.com.au) for more information and technical data or call your FSM representative.

## Britannia Models [cont]:

### **REFRESH – Exhaust Canopies where no ductwork is available**

Britannia's self-contained ventilation system that requires no ductwork to outside air.

Essential for sites where ductwork is unavailable or any fire risk must be contained to the kitchen area, *Refresh* uses proprietary design and multiple filter technology to provide safe efficient kitchen exhaust extraction, and supply air to commercial kitchens with electrical cooking equipment.

*Refresh* not only saves considerable expense in building works, but is completely self contained and transportable should the venue move. Engineered with the finest materials, this technology has been proven in Europe and now Australia.



Use the Contact Form at [www.britanniaaustralia.com.au](http://www.britanniaaustralia.com.au) for more information and technical data or call your FSM representative.

### **MISTREAM – Exhaust Canopies for Solid Fuel Appliances**

Featuring multiple stages of filtration and patented water-mist cooling, especially developed for solid fuel appliances, Britannia Mistream provides added safety for this type of cookbank.

Three stages of filtration including constant atomised water mist in the extract plenum provided by low consumption spray heads. This lowers transported air temperatures, decreases in-duct temperatures and acts as a spark arrester. Complete Britannia system includes convenient on-canopy controller, automatic actuation on start up/shutdown, proprietary plenum with Britannia baffle filter technology.



Britannia Filters and low consumption water mist nozzles



Closed Extract Plenum

Convenient Operator Control panel mounted on front of canopy





## Britannia Models [cont]:

### DISHWASH DWE – Condensate canopies for all dishwashers

Britannia DWE Dishwash models offer efficient extraction and quality construction. Models are available to suit all applications including pass-through / conveyor installations and are engineered to perform.



### SILVERLINE – Ventilated Ceilings for high load kitchens

Britannia Silverline ventilated ceilings provide an aesthetically pleasing solution whilst minimising the fire risk associated with most ceiling systems. Silverline is based on shallow conventional extract canopies, with the rest of the ceiling laid to grid with insulated stainless steel tiles, fixed light lanes and removable supply diffusers. The void above the ceiling acts as an air plenum introducing make-up air into the kitchen.



### UV Options

Most Britannia Exhaust canopy models (excluding DWE and *Mistream*) can be fitted with UV Grease Destruction modules. The exclusive system of lamp modules provides superior grease destruction without the need for regular lamp cleaning. The easy to use Control Panel is conveniently located for operator use and information on system performance.



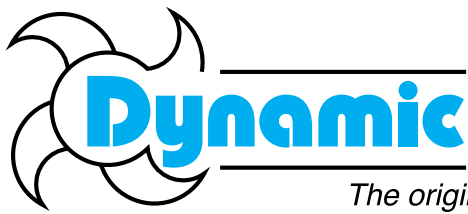
### SUPERSTREAM Baffle Filters

Britannia Superstream Baffle Filters are the industry benchmark for grease removal performance. In independent European tests, *Superstream* filters out-performed other leading filters. Superstream Filters are fitted to most Britannia Exhaust Canopies.



### CUSTOM DESIGN

For that special installation, we can provide your *Britannia* canopy with unique finishes or shapes/designs. Call for more details on this or any of the Britannia products or visit our website [www.britanniaaustralia.com.au](http://www.britanniaaustralia.com.au)



**Dynamic has led the world in the design and production of stick blenders since 1964.**

**Designed and manufactured in France since 1964, Dynamic offers the most comprehensive range of stick blenders and attachments in the world today.**

**Dynamic is a true manufacturer with all components including motors, shafts, blades, electronic boards and plastic mouldings all manufactured in house at Dynamic in France. This emphasis on quality enables Dynamic to offer a 24 Months Parts & Labour back to base warranty on all mixers (Gigamix on site). Dynamic - the Inventor of the Power Mixer/Stick Blender and Salad Spinner. Insist on the original and best. Choose the model that best suits your production requirements and customise with the right attachments.**

## DYNAMIX RANGE - Suits 1-8 Litres

WALL HANGER INCORPORATED IN TOP OF GRIP - BOTH MODELS

DMX 160
Knife: 4 blades
Total length: 395mm
Shaft length: 160mm
Diameter of bell: 55mm
Diameter: 70mm
Actual shipping weight: 1Kg/1.2Kg
Output max: 220W
Speed: 0-13,000rpm
Volume: 1-4 litres
Supplied with 10amp plug
LIST PRICE EA <b>\$440</b>



DMX 190
Knife: 2 blades
Total length: 425mm
Shaft length: 190mm
Diameter of bell: 66mm
Diameter: 70mm
Actual shipping weight: 1.4Kg/1.5Kg
Output max: 250W
Speed: 0-13,000rpm
Volume: 1-8 litres
Supplied with 10amp plug
LIST PRICE EA <b>\$555</b>



## DYNAMIX OPTIONS Choose the attachment that suits your operation:

### AC518 Cutter Bowl

0.8 Litre  
Ideal for sauces, cutting up small amounts of food product, mixing.

LIST PRICE EA **\$420**



### AC517 Ricer/Masher

1-5KGS  
For ricing/mashing soft vegetables like potato, cauliflower etc.

LIST PRICE EA **\$450**

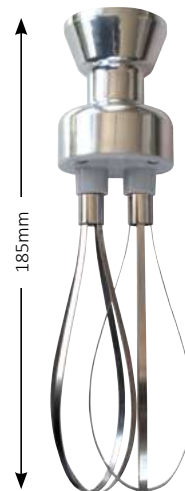


**DYNAMIC EXCLUSIVE**

### AC516 Whisk

1-4 Litres  
For whisking eggs and liquids etc.

LIST PRICE EA **\$320**

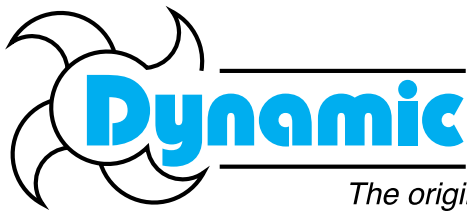


### AC560 Emulsifier/Blender

1-4 Litres  
Exclusive emulsifier attachment for emulsions, soups, purees etc.

LIST PRICE EA **\$335**





**Dynamic created the world's first stick blender since 1964.**

*The original!*

**JUNIOR SERIES - Suits 5-25 Litres**

**THE LIGHTEST MIXER ON THE MARKET IN ITS CATEGORY!**

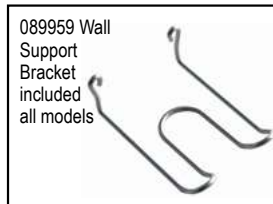
MX225
Diameter: 94mm
Total length: 505mm
Shaft length: 225mm
Weight: 1.7Kg
Output max: 270W
Speed: 12,000rpm
Volume: 5-25 litres
Supplied with 10amp plug
LIST PRICE EA <b>\$665</b>

**MONOBLOCK**

**MX225 AVAILABLE  
DECEMBER 2018**



DMX225
Diameter: 94mm
Total length: 505mm
Shaft length: 225mm
Weight: 1.75Kg
REMOVABLE SHAFT
Output max: 270W
Speed: 0-12,000rpm
Volume: 5-25 litres
Supplied with 10amp plug
LIST PRICE EA <b>\$780</b>



DMX300
Diameter: 94mm
Total length: 580mm
Shaft length: 300mm
Weight: 1.9Kg
REMOVABLE SHAFT
Output max: 270W
Speed: 0-12,000rpm
Volume: 5-25 litres
Supplied with 10amp plug
LIST PRICE EA <b>\$1090</b>

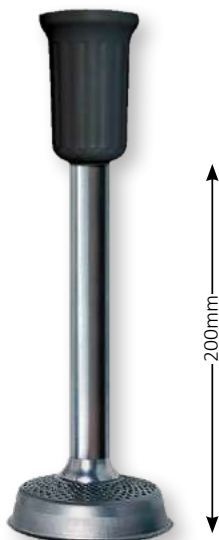


**JUNIOR SERIES DMX225 & DMX300 OPTIONS Choose the attachment that suits your operation:**

**AC104 Cutter Bowl**  
0.8 litre  
Ideal for sauces, cutting up small amounts of food product, mixing.  
**LIST PRICE EA \$430**

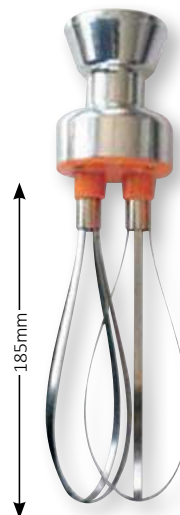


**AC103 Ricer/Masher**  
1-10KGS  
For ricing/mashing soft vegetables like potato, cauliflower etc  
**LIST PRICE EA \$460**



**DYNAMIC EXCLUSIVE**

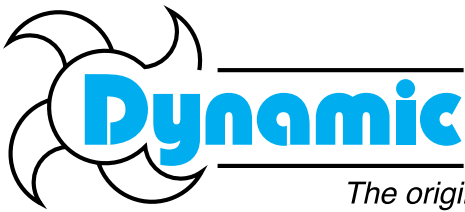
**AC102 Whisk**  
1-5 Litres  
For whisking eggs and liquids etc.  
**LIST PRICE EA \$460**



**AC066 Emulsifier/Blender**  
1-5 Litres  
Exclusive emulsifier attachment for emulsions, soups, purees etc.  
**LIST PRICE EA \$380**



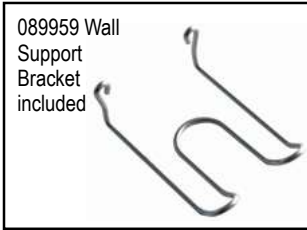
**DYNAMIC EXCLUSIVE**



**Dynamic created the world's first stick blender since 1964.**

**SENIOR SERIES - Suits 20-40 Litres**

DMX400
Diameter: 97mm
Total length: 740mm
Shaft length: 400mm
Weight: 2.5Kg
Output max: 350W
Speed: 0 - 9,500 rpm
Volume: 20-40 litres
Supplied with 10amp plug
LIST PRICE EA <b>\$1150</b>



**SENIOR SERIES OPTIONS** Choose the attachment that suits your operation:

**AC004 Ricer/Masher**

10-15 Litres  
For ricing/mashing soft vegetables like potato, cauliflower etc

**LIST PRICE EA \$1085**

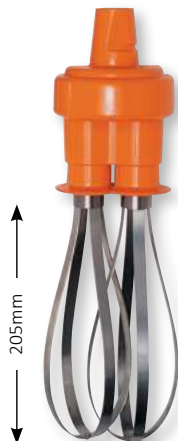


**DYNAMIC EXCLUSIVE**

**AC007 Whisk**

5-20 Litres  
For whisking eggs and liquids etc.

**LIST PRICE EA \$510**



**AC055 Cutter Bowl**

5 Litres  
Ideal for sauces, cutting up small amounts of food product, mixing.

**LIST PRICE EA \$1090**



## MASTER SERIES - Suits 40-100 Litres

DMX410C
Diameter: 122mm
Total length: 720mm
Shaft length: 410mm
Weight: 3.7Kg
Output max: 600W
Speed: 3,000-9,500rpm
Volume: 40-100 litres
<b>INCLUDES EASY CLEAN CLIP</b>
Supplied with 10amp plug
LIST PRICE EA <b>\$1370</b>



### NEW BRATT PAN MODEL

DMX300CC
Diameter: 122mm
Total length: 628mm
Shaft length: 300mm
Weight: 3.6Kg
Output max: 600W
Speed: 3,000-9,500rpm
Volume: 40-100 litres
INCLUDES WALL SUPPORT
<b>INCLUDES EASY CLEAN CLIP</b>
Supplied with 10amp plug
LIST PRICE EA <b>\$1380</b>



MX91-410
Diameter: 110mm
Total length: 715mm
Shaft length: 410mm
Weight: 3.4Kg
Output max: 600W
Speed: 3,000-9,500rpm
Volume: 40-100 litres
Supplied with 10amp plug
LIST PRICE EA <b>\$1150</b>

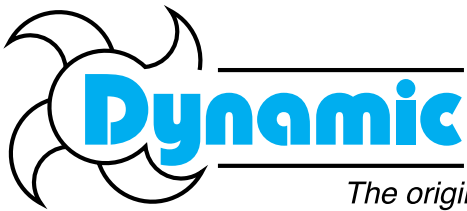


DMX500
Diameter: 122mm
Total length: 810mm
Shaft length: 500mm
Weight: 3.9Kg
Output max: 600W
Speed: 3,000-9,500rpm
Volume: 40-100 litres
Supplied with 10amp plug
LIST PRICE EA <b>\$1400</b>



**AVAILABLE  
DECEMBER  
2018**

## MASTER SERIES OPTIONS FOR DETACHABLE SHAFT MODELS See next page



**Dynamic has led the world in the design and production of stick blenders since 1964.**

*The original!*

**MASTER SERIES - Suits 40-100 Litres**

**MASTER SERIES OPTIONS For Detachable Shaft models**



**AC004 Ricer/Masher**  
 10-30KGS  
 For ricing/mashing soft vegetables like potato, cauliflower etc  
**LIST PRICE EA \$1085**



**AC202, AC200, AC201 Beater Whisk**  
 20-200 litres  
**LIST PRICES EA \$1115, \$1155, \$1185**



**AC055 Cutter Bowl**  
 5 litres  
 Ideal for sauces, cutting up small amounts of food product, mixing  
**LIST PRICE EA \$1090**



**AC003 Whisk**  
 5-20 litres  
 For whisking eggs and liquids etc.  
**LIST PRICE EA \$550**

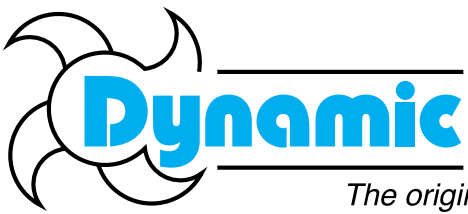
**AC070 Emulsifier/Blender**

For 5-40 Litres  
 Emulsifier attachment for emulsions, soups, purees etc  
**LIST PRICE EA \$715**



**DYNAMIC EXCLUSIVE**





**Dynamic created the world's first stick blender since 1964.**

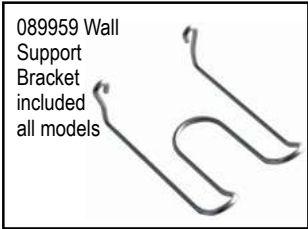
*The original!*

**SMX TURBO SERIES Suits 75-300 Litres**

SMX600T
Diameter 125mm
Total length 800mm
Shaft length 530mm
Weight 6.1Kg
Power 850W
Speed 11,000rpm
Volume 75-200 litres
Detachable shaft No
Supplied with 10amp plug
LIST PRICE EA <b>\$1990</b>



SMX700T
Diameter 125mm
Total length 870mm
Shaft length 600mm
Weight 6.5Kg
Power 925W
Speed 11,000rpm
Volume 75-250 litres
Detachable shaft Yes
Supplied with 10amp plug
LIST PRICE EA <b>\$2420</b>



SMX300CC
Diameter 236mm
Total length 609mm
Shaft length 300mm
Weight 5.9Kg
Power 1000W
Speed 11,000rpm
Volume 75-300 litres
Detachable shaft Yes
Supplied with 10amp plug
Supplied with Mixer Hook Support Bracket (below)
LIST PRICE EA <b>\$2890</b>



**NEW BRATT PAN MODEL**



SM020 Mixer Hook Support Bracket also included with SMX300CC Model

SMX800T
Diameter 125mm
Total length 960mm
Shaft length 680mm
Weight 6.7Kg
Power 1000W
Speed 11,000rpm
Volume 75-300 litres
Detachable shaft Yes
Supplied with 10amp plug
LIST PRICE EA <b>\$2640</b>

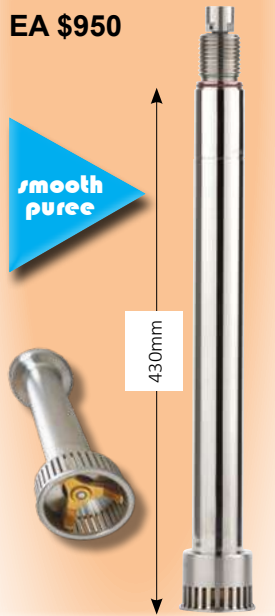


**SMX700T & SMX800T MODELS ONLY OPTION:**

**AC072T Emulsifier/Blender**

75-300 Litres (Dependant on model)  
Exclusive emulsifier attachment for emulsions, soups, purees etc.

**LIST PRICE EA \$950**



## MIXER SUPPORT BRACKETS

Dynamic offers high quality support brackets to fit tubs up to 120cm wide. Each bracket is adjustable to suit each size application. The ideal solution for mixing large capacities.

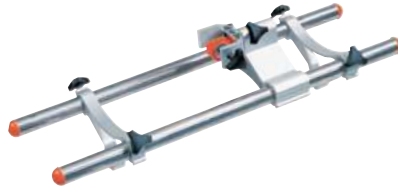
**SM001** SM 4 Support Bracket  
(400mm, Top Mounted) **EA \$600**

**SM002** SM 6 Support Bracket  
(600mm, Top Mounted) **EA \$640**

**SM003** SM 8 Support Bracket  
(800mm, Top Mounted) **EA \$650**

**SM004** SM 10 Support Bracket  
(1000mm, Top Mounted) **EA \$660**

**SM005** SM 12 Support Bracket  
(1200mm, Top Mounted) **EA \$670**



**SM006** SA Support Bracket **EA \$335**  
(55mm max, Side Mounted)



## PROFESSIONAL SALAD SPINNERS FROM THE INVENTORS

**Invented by Dynamic and manufactured in France.**

The E20SC (sealed cover) model salad spinner is designed with a sealed lid.

Unlike all other hand operated salad spinners the SC model can be fully submerged in water to be washed and cleaned and is the only HACCP approved salad spinner globally.

The E20SC also features a socket drive fitting to the spinner basket minimising wear & tear to the gears. Gears can still be removed and replaced when necessary.



**Optional  
Stabilising  
Base**

Suits models::  
**E20, E20SC & EM98**  
**AC019 \$115**



All Dynamic Salad Spinners are manufactured using built in anti-bacterial properties.

2 to 3 lettuce heads



**E10**  
**10 Litre**  
E001 - \$270

3 to 5 lettuce heads



**E20**  
**20 Litre**  
E002 - \$300

3 to 5 lettuce heads

Sealed Lid



**E20SC**  
**20 Litre**  
E004 - \$390

3 to 5 lettuce heads



**EM98**  
**20 Litre**  
**Electric**  
E003 - \$1195



## GIGAMIX - 100-400L Capacity

**The Super Mixer for large capacity applications.** The Gigamix is designed for high volume, heavy duty mixing duties. Stainless steel construction offers many years of hygienic, uninterrupted food preparation. Constructed with heavy duty locking casters and tilting mechanism that allows for easy transport, safe and secure operation and convenient space saving storage.

- ▶ Distance between frame and mixer tube assembly: 800mm
- ▶ Distance between bottom of mixer head and floor: minimum 500mm & maximum 790mm

### TB002 GIGAMIX VARIABLE SPEED

#### Technical Specifications:

Variable Speed (4000rpm loaded)  
Diameter of mixer head: 270mm  
Overall dimensions: 950 x 600 x 1700mm  
Extended: 1700 x 600 x 1200mm  
Standard Mixer attachment only: 570mm  
Weight: 79Kg  
Minimum working height: 500mm  
Maximum height extended: 790mm = amplitude height: 290mm

#### Electrical:

Voltage: 230/400V, 3 phase, 50Hz Power: 2.1kW  
Thermal magnetic circuit breaker.

**LIST PRICE EA.      \$21950**

Fixed speed model available to order only.

**TILTING MECHANISM ENHANCES OPERATIONAL EASE AND PROVIDES A SMALL STORAGE FOOTPRINT**



Gigamix shown with included Standard Mixer 9351 attachment.



Safe secure locking mechanism and castors



Folds into a compact footprint when not in use.

## ATTACHMENTS/ACCESSORIES

Choose from the following options to tailor the Gigamix to your operation:

### TB003 WHIP ATTACHMENT

Designed to stir, mix and aerate. Ideal for mixing product without breaking down ingredients into a liquid.

**LIST PRICE \$5270**

### TB004 EMULSIFIER / BLENDER ATTACHMENT

The patented Dynamic Blender is the ultimate solution for super smooth blending. The unique "crushing hammer" process enables superior smoothness and finer textures. Processed product has a longer shelf life with reduced separation.

**LIST PRICE \$3490**

### TB030 DYNA PUMP PUMP-OUT ACCESSORY

This exclusive attachment allows for fast, easy transfer of product directly to packaging or other containers. Fits easily to the blender attachment for a seamless processing solution.

**LIST PRICE \$2890**





### MANUAL & ELECTRIC CAN OPENERS

Edlund are the industry leaders in quality, reliable can opening solutions and produce a wide range to suit any work load. Made tough with quality components, yet easy and safe to operate.

► Quality manufactured in USA ► Parts remove easily for replacement and cleaning ► Edlund blades are reversible for longer life ► Knife edges are intentionally dull and rounded to fold metal not cut it, thereby providing a smooth rim edge for greater safety.

#### MODEL 1

Nickel plated opener and sturdy base with standard length bar, suitable for cans up to 280mm tall.

4 cans per minute.

Recommended daily use up to 15 cans.

Overall Height: 530mm

Weight packed: 8.1Kgs

**LIST PRICE EA. \$355**

**6 BUY PRICE EA. \$330**



### ELECTRIC CAN OPENERS

► Effortless electric operation to eliminate fatigue ► Spring-loaded mechanism opens even dented cans ► Replaceable knife and gear provide long life ► Sleek stainless steel construction provides durable operation and easy cleaning.

#### 266

Single Speed Electric Can Opener

4-7 cans per minute.

Recommended daily use up to 75 cans.

Most suitable for size #10 cans.

Dimensions: 111Wmm x 178Dmm x 305Hmm

Weight: 5.57Kgs

Electrical: 120W 0.5A Supplied with 10 amp plug.

**LIST PRICE EA. \$2090**



### CROWN PUNCH CAN OPENERS – PNEUMATIC

#### 610

Unit complete with knife and guard ring locator for one standard size #10 round can.

All stainless steel including mechanism.

8-12 cans per minute.

Recommended daily use up to 400 cans.

(Note: Compressor not included).

**LIST PRICE EA. \$14100**





From one of Italy's leading design and manufacturing facilities comes this remarkable quality range of equipment with excellent performance, leading edge style and design.



## ELEGANCE DROP-IN REFRIGERATED WELLS

Standard features include refrigerated cross-flow cold air wells with adjustable air flow velocity to suit even delicate foods, and height adjustable between 30 to 150mm deep.

Convenient lift-up evaporator for easy cleaning. Digital control system for adjusting temperature and automatic defrosting. Well Temperature +2°C to +5°C Constructed from AISI 304 stainless steel and accommodates 1/1 GN containers.



All Drop-in units can be fitted with optional gantries, in light or heat models with single or two-sided glass.

## FULLY INTEGRATED MODELS

MODEL	SIZE	WELL SIZE	No PANS	AMPS	WATTS	\$
8046500	800mmL x 700mmD	650L x 510D x 30/150mmH	2GN1/1	2	500	6250
8046501	1125mmL x 700mmD	980L x 510D x 30/150mmH	3GN1/1	3	700	6800
8046502	1455mmL x 700mmD	1310L x 510D x 30/150mmH	4GN1/1	4	900	7460
8046503	1780mmL x 700mmD	1630L x 510D x 30/150mmH	5GN 1/1	5	1100	8560
8046580	2105mmL x 700mmD	1960L x 510D x 30/150mmH	6GN 1/1	6	1300	12150

**REMOTE MODELS AVAILABLE - Contact your representative**

All the above supplied with 10amp plug. Units require a drain/tundish/heated evaporator tray.

## DROP-IN HEATED CERAMIC GLASS HOTPLATE

These Italian Hotplates are engineered to keep warm food at the correct temperature in trays, pans or earthenware dishes.

The range consists of 3 models in 800mm, 1125mm and 1455mm lengths, all 700mm deep.

The Ceran hotplate is flush-mounted into the stainless steel top for durability and easier cleaning.

Maximum operating surface temperature of 120°C is adjustable and controlled via a mechanical thermostat. Careful design and placement of the silicon heating blanket gives even heat across the ceramic glass hot plate, with faster warm up and better economy.



All Drop-in units can be fitted with optional gantries, in light or heat models with single or two-sided glass.

MODEL	DIMENSIONS	TOP	No PANS	AMPS	WATTS	\$
8046428	800mmL x 700mmD	650Lx510D	2GN 1/1	5	1200	2890
8046429	1125mmL x 700mmD	960Lx510D	3GN 1/1	8	1800	3440
8046430	1455mmL x 700mmD	1300Lx510D	4GN 1/1	10	2400	3790



From one of Italy's leading design and manufacturing facilities comes this remarkable quality range of equipment for excellent performance, leading edge style and design.



## GANTRIES FOR DROP-IN UNITS

Beautiful Italian designed Gantries are for installation on the Emainox Drop-in Range as one or two-sided glass units to protect food and can be equipped with heating elements (for hot units) or lighting (for cold units).

Available in 5 models, with lengths to suit the 800mm, 1125mm, 1455mm, 1780mm and 2090mm drop-ins.



### GANTRY ONLY WITH SINGLE GLASS

MODEL	DIMENSION x 360W	No PANS	\$
8046250	785mmL x 400mmH	2GN 1/1	990
8046251	1110mmL x 400mmH	3GN 1/1	1010
8046252	1440mmL x 400mmH	4GN 1/1	1070
8046253	1765mmL x 400mmH	5GN 1/1	1330
8046254	2090mmL x 400mmH	6GN 1/1	1720

### GANTRY ONLY WITH DOUBLE GLASS

MODEL	DIMENSION x 510W	No PANS	\$
8046185	785mmL x 400mmH	2GN 1/1	1010
8046186	1110mmL x 400mmH	3GN 1/1	1050
8046187	1440mmL x 400mmH	4GN 1/1	1120
8046188	1765mmL x 400mmH	5GN 1/1	1370
8046189	2090mmL x 400mmH	6GN 1/1	1740



### LIGHT FOR COLD UNIT GANTRIES

MODEL	LENGTH	No PANS	WATTS	\$
8046190	685mm	2GN 1/1	8	690
8046191	1010mm	3GN 1/1	13	730
8046192	1340mm	4GN 1/1	21	770
8046193	1665mm	5GN 1/1	35	940
8046225	1990mm	6GN 1/1	53	1220

### HEAT FOR HOT UNIT GANTRIES

MODEL	LENGTH	No PANS	AMPS	WATTS	\$
8046194	685mm	2GN 1/1	1.8	400	840
8046195	1010mm	3GN 1/1	3.5	800	870
8046196	1340mm	4GN 1/1	3.5	800	900
8046197	1665mm	5GN 1/1	5	1200	1120
8046227	1990mm	6GN 1/1	6.7	1600	1420



From one of Italy's leading design and manufacturing facilities comes this remarkable quality range of equipment for excellent performance, leading edge style and design.



## REFRIGERATED OR HEATED OPEN FRONTED GRAB 'n GO UNITS

Contemporary timeless Italian designed Drop-In Refrigerated Units and Heated units available in a choice of sizes:

All feature quality stainless steel construction, two rear sliding doors and open fronted glass cabinet for optimum display and convenience. Superior Italian design and quality construction for the ultimate way to display your food products.

### DROP-IN REFRIGERATED DISPLAY UNITS

with Night Air Curtain

Excellent Drop-In cold display cabinet complete with air curtain. The base of the refrigerated well has adjustable depth to suit varying requirements such as bottles /food merchandising. Choose the size that best suit your venue.

MODEL	DIMENSION W D H	No PANS	\$
8046900	800 x 700 x 1170mm	2GN 1/1	10300
8046901	1125 x 700 x 1170mm	3GN 1/1	11300
8046902	1455 x 700 x 1170mm	4GN 1/1	12300
8046903	1780 x 700 x 1170mm	5GN 1/1	13200



### DROP-IN HEATED OPEN FRONTED DISPLAY UNITS

These elegant open fronted hot display cabinets will showcase your product beautifully. Available in two or three heated shelf models in sizes from 800-1780mm.

These units also feature:

- ▶ Halogen lamp illumination for excellent product display
- ▶ Blanket heater technology for superior even heating
- ▶ Temperature on each shelf is individually controlled for maximum flexibility and product shelf life.

### DUAL SHELF MODELS

MODEL	DIMENSION W D H	\$
8046726A	800 x 700 x 730mm	8200
8046727A	1125 x 700 x 730mm	9500
8046728A	1455 x 700 x 730mm	10300
8046729A	1780 x 700 x 730mm	12100



### THREE SHELF MODELS

MODEL	DIMENSION W D H	\$
8046750A	800 x 700 x 940mm	11100
8046751A	1125 x 700 x 940mm	12800
8046752A	1455 x 700 x 940mm	13900
8046753A	1780 x 700 x 940mm	15300



**FSM U Series Under Counter refrigeration units combine high performance with convenience. All units come with quality refrigeration components, easy clean interiors, easy to use digital controller, castors, magnetic door closure and large handles.**

## UNDER COUNTER REFRIGERATION - Stainless steel door

### Features include:

- ▶ High density polyurethane foam insulation.
- ▶ Stainless Steel exterior and interior.
- ▶ Magnetic closing doors with large ergonomic handles
- ▶ Fan cooling system.
- ▶ Auto-defrosting and digital controller.
- ▶ Self-evaporating drainage system.
- ▶ Door gaskets are easily replaceable.
- ▶ Unit comes with PVC coated shelves.
- ▶ Internal round corner edges for easy cleaning.
- ▶ GD Models are equipped with interior lighting and heated mullions.
- ▶ Chiller temp range: +2°C to +5°C. 404A Refrigerant.
- ▶ Ambient temperature rated 36°C (32°C for glass doors).
- ▶ Supplied on 100mm dia. castors.
- ▶ Corded with 10amp plug.



Due to continuous product development, specifications and appearance may differ slightly

MODEL	DIMENSIONS EXTERNAL (mm)	DIMENSIONS INTERNAL (mm)	GROSS VOLUME (L)	REFRIGERANT	TEMP RANGE °C	COMPRESSOR	VOLTAGE/ AMPS	NET WT (Kgs)	GROSS WT (Kgs)	TEMP CONTROL	No. SHELVES	\$
UCB1260SD	1200 x 600 x 840	740 x 419 x 584	278	R404A 330g	+1 to +5	1/6HP	240V 3A	86	116	DIGITAL	4	2680
UCB1575SD	1500 x 760 x 840	1045 x 635 x 584	385	R404A 340g	+1 to +5	1/6HP	240V 3.5A	98	128	DIGITAL	4	2980
UCB1875SD	1800 x 760 x 840	1350 x 635 x 584	500	R404A 360g	+1 to +5	1/4HP	240V 4A	112	142	DIGITAL	4	3380

## UNDER COUNTER REFRIGERATION - Glass door



Due to continuous product development, specifications and appearance may differ slightly

MODEL	DIMENSIONS EXTERNAL	DIMENSIONS INTERNAL	GROSS VOLUME (L)	REFRIGERANT	TEMP RANGE °C	COMPRESSOR	VOLTAGE/ AMPS	NET WT (Kgs)	GROSS WT (Kgs)	TEMP CONTROL	No. SHELVES	\$
BFB1260GD	1200 x 600+50 x 840	740 x 419 x 584	278	R404A 330g	+1 to +5	1/6HP	240V 4A	92	122	DIGITAL	4	3350
BFB1560GD	1500 x 600+50 x 840	987 x 419 x 584	335	R404A 340g	+1 to +5	1/4HP	240V 4A	107	137	DIGITAL	4	3490
BFB1860GD	1800 x 600+50 x 840	1292 x 419 x 584	435	R404A 360g	+1 to +5	1/4HP	240V 4A	117	147	DIGITAL	4	3890

**FSM U Series Under Counter models offer versatile dual function with one door chiller and one door freezer compartments in the one unit. Ideal where space is at a premium, with convenient digital controls, magnetic door closers and proven high performance.**

## DUAL UNDER COUNTER CHILLER & FREEZER

**Features include:**

- ▶ High density polyurethane foam insulation.
- ▶ Stainless Steel exterior and interior.
- ▶ Magnetic closing doors with large ergonomic handles
- ▶ Insulated partition between left freezer and right chiller for temperature integrity
- ▶ High output fan cooling system.
- ▶ Auto-defrosting and digital controller.
- ▶ Self-evaporating drainage system.
- ▶ Door gaskets are easily replaceable.
- ▶ Durable PVC coated shelves and internal round corner edges for easy cleaning.
- ▶ Chiller temp range: +2°C to +5°C.
- ▶ Freezer temp range: -10°C to -18°C.
- ▶ Ambient temperature rated 36°C.
- ▶ Supplied with 100mm dia. castors and 10amp plug.



Due to continuous product development, specifications and appearance may differ slightly

MODEL	DIMENSIONS EXTERNAL (mm)	DIMENSIONS INTERNAL (mm)	GROSS VOLUME	REFRIGERANT	TEMP RANGE °C	COMPRESSOR	VOLTAGE/ AMPS	NET WEIGHT	GROSS WEIGHT	TEMP CONTROL	No. SHELVES	\$
DCF1200SD	1200 x 760 x 840	324 x 635 x 584 CHILLER 324 x 635 x 584 FREEZER	120L 120L	R404A 440g R404A 440g	+1to+5 -10 to -18	1/4HP	240V 4A	88 Kg	120 Kg	DIGITAL	4	3380

## UNDER COUNTER FREEZER

**Features include:**

- ▶ High density polyurethane foam insulation.
- ▶ Stainless Steel exterior and interior.
- ▶ Magnetic closing doors with large ergonomic handles
- ▶ High output fan cooling system.
- ▶ Auto-defrosting and digital controller.
- ▶ Self-evaporating drainage system.
- ▶ Door gaskets are easily replaceable.
- ▶ Durable PVC coated shelves and internal round corner edges for easy cleaning.
- ▶ Freezer temp range: -10°C to -18°C.
- ▶ 404A Refrigerant.
- ▶ Ambient temperature rated 36°C.
- ▶ Supplied with 100mm dia. castors and 10amp plug.



Due to continuous product development, specifications and appearance may differ slightly

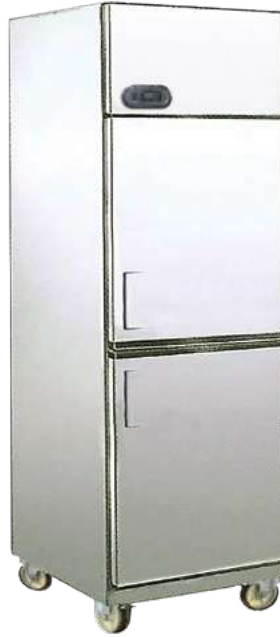
MODEL	DIMENSIONS EXTERNAL (mm)	DIMENSIONS INTERNAL (mm)	GROSS VOLUME	REFRIGERANT	TEMP RANGE °C	COMPRESSOR	WATTS/ AMPS	NET WEIGHT	GROSS WEIGHT	TEMP CONTROL	No. SHELVES	\$
CF1200SD	1200 x 760 x 840	750x 635 x 584	278L	R404A 440g	-10 to -18	1/4HP	600W 4A	88 Kg	120 Kg	DIGITAL	4	3000

**FSM U Series upright cabinets offer a choice of door configurations, and are manufactured with high quality components for long life and reliability with easy to use digital controllers, in a choice of Chiller or Freezer.**

## UPRIGHT CHILLER

### Features include:

- ▶ High density polyurethane foam insulation.
- ▶ Stainless Steel exterior and interior.
- ▶ Magnetic closing doors with large ergonomic handles
- ▶ High output fan cooling system.
- ▶ Auto-defrosting and digital controller.
- ▶ Self-evaporating drainage system.
- ▶ Door gaskets are easily replaceable.
- ▶ Durable PVC coated shelves and internal round corner edges for easy cleaning.
- ▶ Chiller temp range: +2°C to +5°C.
- ▶ Freezer temp range: -10°C to -18°C.
- ▶ Ambient temperature rated 36°C.
- ▶ Supplied with 100mm dia. castors and 10amp plug.



Available in two or four door models,  
Chiller or Freezer (see below)

Due to continuous product development, specifications and appearance may differ slightly

MODEL	DIMENSIONS EXTERNAL	DIMENSIONS INTERNAL	INTERNAL VOLUME	REFRIGERANT	TEMP RANGE oC	COMPRESSOR	VOLTAGE/ AMPS	NET WEIGHT (Kgs)	GROSS WEIGHT (Kgs)	TEMP CONTROL	No. SHELVES	\$
UC2D660	660 x 760 x 2060	540 x 640 x 1460	505L	R134A 380g	+1 to +4	1/4HP	240V 4.3A	97	130	DIGITAL	4	2820
UC4D1300	1300 x 760 x 2060	1180 x 640 x 1460	1103L	R134A 460g	+1 to +4	2/5HP	240V 6.2A	168	200	DIGITAL	8	3890

## UPRIGHT FREEZER

MODEL	DIMENSIONS EXTERNAL	DIMENSIONS INTERNAL	INTERNAL VOLUME	REFRIGERANT	TEMP RANGE oC	COMPRESSOR	VOLTAGE/ AMPS	NET WEIGHT (Kgs)	GROSS WEIGHT (Kgs)	TEMP CONTROL	No. SHELVES	\$
UF2D660	660 x 760 x 2060	540 x 640 x 1460	505L	R404A 520g	-10 to -18	1/2HP	240V 4A	102	135	DIGITAL	4	3295
UF4D1300	1300 x 760 x 2060	1180 x 640 x 1460	1103L	R404A 750g	-10 to -18	1HP	240V 5A	165	200	DIGITAL	8	4420



**FSM P Series Preparation and Sandwich units are high quality solutions for your food preparation and sandwich areas, featuring convenient pan storage with fan-forced airflow and easy to use digital controllers.**

## SANDWICH CABINETS

**P SERIES Single and Two Door Sandwich Counter Units with stainless steel doors.**

**Features include:**

- ▶ Fan-forced airflow over ingredient containers.
- ▶ Designed for gastronorm pans to 100mm deep.
- ▶ Supplied with stainless steel 1/3-100 pans
- ▶ Thick polyurethane foam insulation.
- ▶ High volume fan cooling with self-evaporating drainage system.
- ▶ Rounded internal corner edges and drain plug for easy cleaning.
- ▶ Easy to use digital control panel.
- ▶ Chiller temperature range +2°C to +5°C with auto-defrost cycle.
- ▶ 100mm castors for easy positioning/cleaning.
- ▶ Supplied with 10 amp plug.



SC1200SD Sandwich Counter unit shown. Supplied with 5 pans.



SC1800SD Sandwich Counter unit shown. Supplied with 8 pans.

Due to continuous product development, specifications and appearance may differ slightly

MODEL	DIMENSIONS EXTERNAL	DIMENSIONS INTERNAL	INTERNAL VOLUME	REFRIGERANT	TEMP RANGE °C	COMPRESSOR	VOLTAGE/ AMPS	NET WEIGHT (Kgs)	GROSS WEIGHT (Kgs)	TEMP CONTROL	No. SHELVES	\$
SC1200SD	1200 x 760 x 840	690 x 584 x 440	177L	R404A 330g	+2 to +5	1/3HP	240V 2.5A	109	148	DIGITAL	2	3590
SC1800SD	1800 x 760 x 840	1292 x 584 x 440	331L	R404A 360g	+2 to +5	2/5HP	240V 3.5A	143	190	DIGITAL	4	4420

**FSM P Series Preparation units are high quality solutions for your food preparation and sandwich areas, featuring convenient pan storage with fan-forced airflow and easy to use digital controllers.**

## PREPARATION CABINETS

P SERIES 2 Door Refrigerated Preparation Unit with stainless steel doors.

### Features include:

- ▶ Stainless steel hinged insulated top cover with fan-forced airflow over ingredient containers.
- ▶ Designed for gastronorm pans to 150mm deep.
- ▶ Supplied with eight (8) Stainless 1/3-150 pans
- ▶ Thick polyurethane foam insulation.
- ▶ High volume fan cooling system with self-evaporating drainage system.
- ▶ Rounded internal corner edges and drain plug for easy cleaning.
- ▶ Suitable for pizza and/or food preparation.
- ▶ Easy to use digital control panel.
- ▶ Chiller temperature range +2°C to +5°C with auto-defrost cycle.
- ▶ Tested to ambient temperature of 29°C.
- ▶ 100mm castors for easy positioning/cleaning.
- ▶ Supplied with 10 amp plug.



PB1875P Preparation unit shown supplied with 8 x 1/3-150 Stainless Steel pans

Due to continuous product development, specifications and appearance may differ slightly

MODEL	DIMENSIONS EXTERNAL	DIMENSIONS INTERNAL	INTERNAL VOLUME	REFRIGERANT	TEMP RANGE °C	COMPRESSOR	VOLTAGE/ AMPS	NET WEIGHT (Kgs)	GROSS WEIGHT (Kgs)	TEMP CONTROL	No. SHELVES	\$
PB1875P	1800 x 760 x 1080	1292 x 584 x 440	354L	R404A 500g	+2 to +5	1/2HP	240V 3.6A	156	190	DIGITAL	4	4870



## GENERAL FOOD EQUIPMENT – PLANETARY MIXERS

**Ideal for use in any food service facility requiring medium to heavy duty mixing. Perfect for restaurants, bakeries, supermarkets, schools, universities and more! Tough enough to handle bread, pastry and pizza dough, batters, toppings and other food mixtures. 3 speed gear driven direct drive transmission. Manufactured with a heavy duty, all cast frame construction. Complete with beater, dough hook, whip and stainless steel bowl. Standard safety features include interlocking bowl-guard, bowl lift and motor overload protection and our 13 month on-site parts & labour warranty.**

### GEM110

#### 10 Litre Mixer # 12 Hub

Rated Power: ½ HP  
 Bowl Capacity: 10 Litre  
 Speed: 91/200/330 R/Min  
 Weight: 75Kg  
 Dimensions: 482mmWx406mmDx635mmH  
 500 Watt, 2 Amp Supplied with 10 amp plug.  
 240v single phase.

**LIST PRICE EA.           \$2740**



### GEM120

#### 20 Litre Mixer # 12 Hub

Rated Power: 1½ HP  
 Bowl Capacity: 20 Litre  
 Speed: 108/195/335 R/Min  
 Weight: 103Kg  
 Dimensions: 599mmW x 699mmD x 780mmH  
 1100 Watt, 5 Amp Supplied with 10 amp plug.  
 240v single phase.

**LIST PRICE EA.           \$3800**



## MIXER CAPACITY GUIDE

Product	Recommended Agitator	Recommended Speed	Maximum Bowl Capacity	
			10L	20L
Bread and Roll Dough – 60% AR	Dough Hook	1st	5.7 kgs.	11.3 kgs.
Heavy Bread Dough – 55% AR	Dough Hook	1st	3.4 kgs.	6.8 kgs.
Pizza Dough, Thin – 40% AR	Dough Hook	1st	2.3 kgs.	4.1 kgs.
Pizza Dough, Medium – 50% AR	Dough Hook	1st	2.3 kgs.	4.5 kgs.
Pizza Dough, Thick – 60% AR	Dough Hook	1st	4.5 kgs.	9.1 kgs.
Raised Donut Dough – 65% AR	Dough Hook	1st	2.0 kgs.	4.1 kgs.
Pie Dough	Beater	all	4.5 kgs.	8.2 kgs.
Mashed Potatoes	Beater	all	3.6 kgs.	6.8 kgs.
Egg Whites	Wire Whisk	all	.5 ls.	1.0 ls.
Waffle or Pancake Batter	Beater	all	4.7 ls.	7.6 ls.
Cake	Beater	all	4.5 kgs.	9.1 kgs.
Whipped Cream	Wire Whisk	all	1.9 ls.	3.8 ls.
Icing	Beater	all	2.7 kgs.	5.4 kgs.

• The above capacities are intended as a guideline only. Varying factors, such as flour type, water temperature, and AR% can affect batch size.

**NOTE:** If using high gluten flour or ice, reduce dough size by 10%.

**REFERENCE:** %AR (Absorption Ratio) = water weight divided by flour weight. 1Litre = 1Kg



## GENERAL FOOD EQUIPMENT – MICROWAVE

**Designed for light to medium duty use in coffee shops, pizzerias, sandwich shops, self service areas, lunch break rooms, student lounges and more. Complete cooking and reheating of foods utilising up to 1000 watts of power with programmable 2 stage cooking.**

### GEW1050E

- ▶ 1000 Watts Cooking Power
- ▶ All Stainless steel exterior and interior
- ▶ 10 Power Levels
- ▶ Audible alarm when timed cycle is complete
- ▶ Large easy grip polished handle
- ▶ Reinforced flexible door latches to reduce breakage
- ▶ Electronic touch sensitive pad for programming, **2 stage cooking** and digital time display, Double or Triple quantity Function
- ▶ 28.3 Litres Internal Capacity
- ▶ 10 programs, ½ GN size
- ▶ 508W x 356D x 305Hmm External Dimensions
- ▶ 327W x 330D x 195Hmm Internal Dimensions
- ▶ 17Kg net/ 19Kg packed
- ▶ 6.3A (1500W). Supplied with 10A plug

**LIST PRICE EA.            \$620**





**3 YEAR WARRANTY\* QUALITY**

**HALLDE EASY SELECTION GUIDE**

Since 1941 HALLDE has been manufacturing Food Preparation Machines in Stockholm, Sweden. The HALLDE range is now sold in more than 80 countries worldwide and are recognised as being leaders in the design and manufacture of Heavy Duty Food Preparation Machines. HALLDE offer a comprehensive range of machines to suit all requirements and all HALLDE Machines are supplied with a 36 Months Parts & Labour Warranty\*. \*Upon receipt by email of completed Warranty Form by Halldé/FSM.

**Do you want to slice/dice/grate/julienne/make potato chips?**

OR

**Process product into a paste/liquid/breadcrumbs or small pieces?**

OR

**Do both?**

**Vegetable Preparation Machines**



Approximately how many kilograms?

- Up to 2 kg/min  
**RG-50**
- Up to 5 kg/min  
**RG-100**
- Up to 7 kg/min  
**RG-200**
- Up to 8 kg/min  
**RG-250**



12-30 kg/min  
**RG-350**

15-40 kg/min  
**RG-400i**



**Combi Cutters**



**Up to 2kg/min of slice/dice/grate/julienne + 3 litres of processing at a time**

**CC-34**



Vegetable Preparation Machine  
+  
Vertical Cutter Mixer/Blender

(For larger quantities two machines are recommended)

**Vertical Cutter Mixer/Blenders**



How many litres do you wish to process at a time?

- Up to 3 litres  
**VCB-32**
- Up to 4 litres  
**VCM-41**  
**VCM-42**
- Up to 6 litres  
**VCB-61**  
**VCB-62**



Up to 4 litres (Blending only)  
**SB-4**





**3 YEAR WARRANTY\* QUALITY**

**Register your machine to take advantage of the exclusive Halldé 36 Months Parts & Labour Warranty\***

**COMBINATION CUTTERS**

HALLDE Combination Cutters are unique due to quality design and manufacturing that produces a superior machine giving smaller users a cost effective, productive and reliable machine over the longer term. Combination Cutters are effectively two machines in one - both a Vegetable Preparation and Food Processing machine. HALLDE machines are the only ones that offer two speeds to suit the differing requirements of these two tasks automatically, and boast Swedish quality with a three year warranty\*

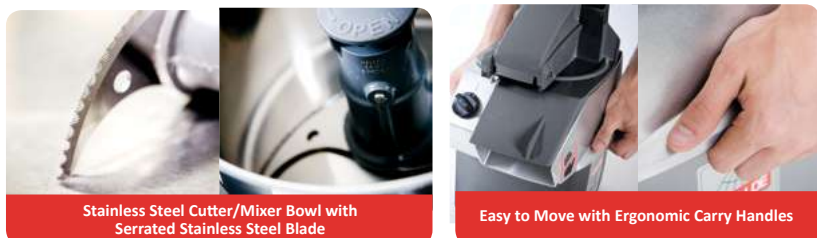
\*Upon receipt by email of completed Warranty Form by Halldé/FSM.

**CC-32S**

- ▶ CC-32S Combi Cutter
- ▶ ABS Machine Housing
- ▶ Impact & heat resistant Xylex Lid
- ▶ Halldé patented Xylex Scraper System
- ▶ 2 Speed 500rpm & 1500rpm
- ▶ Up to 2kg/minute or 80 portions/day, Half Moon Feed Head
- ▶ Includes Vegetable Preparation Attachment
- ▶ Includes Vertical Cutter/Mixer Attachment with 3 litre stainless steel Bowl
- ▶ Includes Serrated Vertical Cutter/Mixer Blade
- ▶ 40 different discs available to suit all requirements (see accessories list)
- ▶ 1000W, 4.2A supplied with cord and 10 Amp plug
- ▶ Other voltages/cycles available on application

**Price includes:**  
**85004 Slicer 4mm blade**  
**85040 Grater/Shredder 4mm.**

**LIST PRICE EA.                      \$2180**



Stainless Steel Cutter/Mixer Bowl with Serrated Stainless Steel Blade

Easy to Move with Ergonomic Carry Handles

**For further Cutting Tools options, the RG-100 Tools (p 61 except Dicing) will also fit the CC-32S.**

Accessories		LIST PRICE EA.
1076	Wall Rack to hold 3 Plates/Grids	55
10037	Cleaning Brush	18
83032	Ejector Plate (Throw Out Plate)	90
CC-32S Cutting Tools (Discs ø 185 mm)		
85001	Slicer 1 mm	118
85002	Slicer 2 mm	
85004	Slicer 4 mm	
85006	Slicer 6 mm	
85044	Grater/Shredder 2 mm	118
85040	Grater/Shredder 4 mm	
85045	Grater/Shredder 6 mm	
85048	Crimping Slicer 4 mm	118
85057	Julienne Cutter 2x2 mm	118
85050	Julienne Cutter 4x4 mm	

**For further Cutting Tool options, the RG-100 Tools p 61 (except Dicing) will also fit the CC-32S**



**3 YEAR WARRANTY\* QUALITY**

**COMBINATION CUTTERS**

**CC-34**

- ▶ ABS Machine Housing
- ▶ Impact & heat resistant Xylex Lid
- ▶ Halldé patented Xylex Scraper System
- ▶ 4 Speed 500, 800, 1450 & 2650rpm + Pulse function
- ▶ Up to 2kg/minute or 80 portions/day, Half Moon Feed Head
- ▶ Includes Vegetable Preparation Attachment
- ▶ Includes Vertical Cutter/Mixer Attachment with 3 litre stainless steel Bowl
- ▶ Includes Patented Scraper System for blending/cutting/mixing of dry or wet foods
- ▶ Dicing Compatible
- ▶ Over 40 different discs available to suit all requirements (see accessories list)
- ▶ 1000W, 4.2A supplied with cord and 10 Amp plug
- ▶ Other voltages/cycles available on application.

**Price includes:**  
 85004 Slicer 4mm blade  
 85040 Grater/Shredder 4mm.

**LIST PRICE EA.**

**\$3380**

**\*DICING COMPATIBLE with optional Cutting Tools**



Heavy Duty Metal Knife Chamber



Easy to Move with Ergonomic Carry Handles

**For further Cutting Tool options, the RG-100 Tools (p 61) will also fit the CC-34**

Accessories		LIST PRICE EA.
1076	Wall Rack to hold 3 Plates/Grids	55
10037	Cleaning Brush	18
83032	Ejector Plate (Throw Out Plate)	90
CC-34 Cutting Tools (Discs ø 185 mm)		
85001	Slicer 1 mm	118
85002	Slicer 2 mm	
85004	Slicer 4 mm	
85006	Slicer 6 mm	
85044	Grater/Shredder 2 mm	118
85040	Grater/Shredder 4 mm	
85045	Grater/Shredder 6 mm	
85048	Crimping Slicer 4 mm	118
85057	Julienne Cutter 2x2 mm	118
85050	Julienne Cutter 4x4 mm	
<b>NOTE: Heavy Duty RG-100 Cutting Tools (P 61) are mandatory for Dicing with Grids below.</b>		
83291	Dicing Grid	385
83292	Dicing Grid	
83293	Dicing Grid	
83294	Dicing Grid (LOW)	
83296	Dicing Grid (LOW)	
	8x8 mm – Use with any 3mm–8mm Slicer or 8mm Soft Slicer (83375)	
	10x10 mm – Use with any 3mm–10mm Slicer or 10mm Soft Slicer (83364)	
	12x12 mm – Use with any 3mm–10mm Slicer	
	12x12 mm – Use only with Soft Slicer 12mm (83385)	
	15x15 mm – Use only with Soft Slicers 12mm (83385) or 15mm (83383)	

\*Conditions apply. Completed warranty extension form packaged with machine must be emailed and received by Halldé/FSM.



**3 YEAR WARRANTY\* QUALITY**

## HEAVY DUTY BLENDER

### SB-4

- ▶ Aged care, restaurants, bars, hospitals, schools, juice bars, etc
- ▶ Blends, mixes, stirs, whips, chops, mashes
- ▶ Prepares paste, batter, dressings, herb oils, sauces, soups, desserts, milk shakes, cocktails, fruit drinks, juices, etc.
- ▶ Generous jug volume of 4 Litres and powerful heavy duty 1000 watt motor
- ▶ Heavy Duty Blender
- ▶ Metal Machine Housing
- ▶ 4 Litre Volume with Dosing Feeder
- ▶ Extra Long 72mm Blades
- ▶ Impact & Heat Resistant Xylex Jug
- ▶ 240V, supplied with cord and 10 Amp plug
- ▶ Other voltages/cycles on application

**LIST PRICE EA.**

**\$2480**



### **Halde 36 Months Parts & Labour Warranty\***

Conditions apply. Completed warranty extension form packaged with machine must be emailed and received by Halde/FSM to qualify.





# 3 YEAR WARRANTY\* QUALITY

Register your machine to take advantage of the **exclusive Hallde 36 Months Parts & Labour Warranty\***

## HEAVY DUTY VERTICAL CUTTER BLENDERS

### Perfect Results Every Time.

Hallde's Patented Scraping System and unique knife design work together to produce industry leading results. The Scraper system not only removes product from the side of the bowl, but importantly stops the spinning momentum of the product forcing it back onto the blade. The unique turning knives on the blade then push the product directly downward into the main chopping blades. This process then repeats itself to produce maximum product consistency with minimal increase of heat within the bowl. 1st class results every time.

### VCB-61

- ▶ Vertical Cutter/Mixer/Blender
- ▶ Metal Machine Housing
- ▶ Stainless Steel Bowl
- ▶ Gross Volume 6 litres
- ▶ Nett liquid Volume 4.3 litres
- ▶ 1500 rpm & Pulse Function
- ▶ Hallde Patented Scraper System in bowl & lid
- ▶ Hallde Patented Cutting Unit for perfect consistent results with minimal temperature increases and less separation of fats & oils
- ▶ Ideal for wet, dry & liquid foods
- ▶ Impact & heat resistant Xylex lid
- ▶ Weight: 30.5Kg
- ▶ 240V, 1770W, 7.5A, supplied with cord and 10 Amp plug

**LIST PRICE EA.**

**\$5300**

### ALSO AVAILABLE:

### VCB-62 as above but Two Speed and Pulse:

- ▶ 1500 and 3000 rpm & Pulse Function
- ▶ 3 Phase supplied un-plugged

**LIST PRICE EA.**

**\$5220**

### VCB-32

- ▶ Vertical Cutter/Mixer/Blender
- ▶ ABS Machine Housing
- ▶ Stainless Steel Bowl
- ▶ Gross Volume 3 litres
- ▶ 2 Speed 1500 rpm & 2700rpm
- ▶ Pulse Function
- ▶ Hallde Patented Scraper System
- ▶ Impact & heat resistant Xylex lid
- ▶ Ideal for wet, dry & liquid foods
- ▶ Weight: 13Kg
- ▶ 240V, 1000W, 4.2A supplied with cord and 10 Amp plug

**LIST PRICE EA.**

**\$2380**



The Hallde Patented Scraper System



\*Conditions apply. Completed warranty extension form packaged with machine must be emailed and received by Hallde/FSM.



# 3 YEAR WARRANTY\* QUALITY

Register your machine to take advantage of the exclusive Hallde 36 Months Parts & Labour Warranty

## VERTICAL CUTTER KITCHEN MIXER

### VCM-41

- ▶ Metal Machine Housing
- ▶ Stainless Steel Bowl
- ▶ Gross Volume 4 litres
- ▶ 1500 rpm & Pulse Function
- ▶ Hallde patented Scraper System
- ▶ Impact & heat resistant Xylex lid and scraper system
- ▶ Ideal for wet, dry & liquid foods
- ▶ Weight 19.5KG
- ▶ **Electrical:** 240V, 550W 2.3A supplied with cord and 10 Amp plug

**LIST PRICE EA. \$3275**

### ALSO AVAILABLE:

### VCM-42 as above but Two Speed and Pulse:

- ▶ 1500 and 3000 rpm & Pulse Function
- ▶ 3 Phase supplied un-plugged

**LIST PRICE EA. \$3575**



## WHY HALLDE IS THE FIRST CHOICE OF PROFESSIONALS

### Perfect Results Every Time

HALLDE'S Patented Scraping System and unique two knife design work together to produce industry leading results. The Scraper system not only removes product from the side of the bowl, but importantly stops the spinning momentum of the product forcing it back onto the blade. The unique turning knives on the blade then push the product directly downward into the main chopping blades. This process then repeats itself to produce maximum product consistency with minimal increase of heat within the bowl. 1st class results every time.

### Unique HALLDE Patented 4 knife design

Two chopping blades plus two turning knives for maximum processing consistency and minimum heat increase.



### HALLDE Patented scraper

Four arms for greater processing consistency & speed. Prevents product sticking to bowl sides giving industry leading performance and product consistency.



### HALLDE Ergonomics

User friendly to operate, with Handles for carrying.



### Reliable and Powerful High Torque motors

Superior design and quality makes the performance difference.



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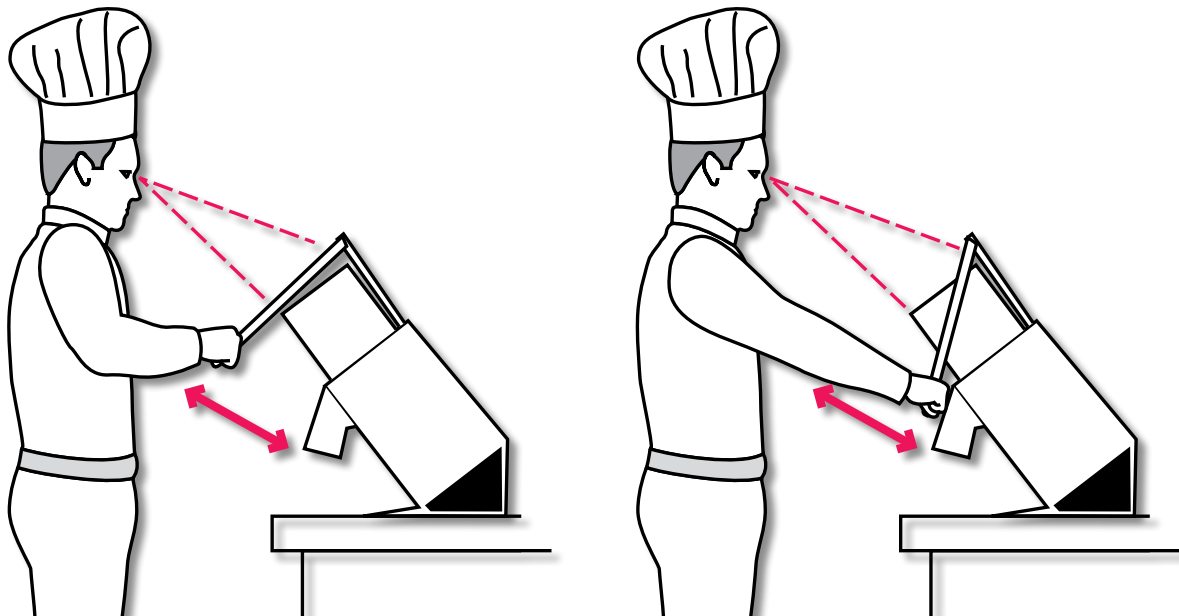


# 3 YEAR WARRANTY\* QUALITY

## VEGETABLE PREPARATION MACHINES

HALLDE places great emphasis on designing equipment that is ergonomic to work with. HALLDE Vegetable Preparation Machines feature a unique ergonomic leaning design and this enables the machine to sit on an angle leaning toward the user.

This ergonomic design means less effort for the user when compared to upright machines as the push feeder is used by pushing outwards from the operators chest position. This is important when processing for long periods or when processing hard products such as grating Parmesan cheese. The leaning design also ensures that the user has full view inside the feed cylinder and easy access to position products. Finally the leaning design makes the machine easy to clean, as food scraps can be easily wiped downward... Simple!



### Quick model comparison guide

	Maximum Output kg/minute	Metal Machine Housing	ABS Machine Housing	Half Moon Feed Cylinder	Full Moon Feed Cylinder	Optional Continuous Feed Hopper	Optional Pneumatic Push Feeder	Optional 4 Tube Feeder	Cutting Tool Selection (mm)					
									Slicing	Julienne	Grater/ Shredder	Crimping Slicer	Dicing	Potato Chips
RG-50S	2kg	✗	✓	✓	✗	✗	✗	✗	0.5 – 15	2x2, 2x6, 3x3, 4x4, 6x6, 8x8, 10x10	1.5, 2, 3, 4, 6, 8, 10, Fine, Extra Fine, Hard Cheese	2 – 6	✗	✗
RG-50	2kg	✗	✓	✓	✗	✗	✗	✗	0.5 – 15	2x2, 2x6, 3x3, 4x4, 6x6, 8x8, 10x10		2 – 6	8x8, 10x10, 12x12, Low 12x12, Low 15x15,	✗
RG-100	5kg	✓	✗	✓	✗	✗	✗	✗	0.5 – 15	2x2, 2x6, 3x3, 4x4, 6x6, 8x8, 10x10		2 – 6	6x6, 8x8, 10x10, 12x12, Low 12x12, 15x15, Low 15x15, 20x20, Low 20x20	✗
RG-200	7kg	✓	✗	✗	✓	✗	✗	✗	0.5 – 20	2x2, 2x6, 3x3, 4x4, 6x6, 8x8, 10x10		2 – 6	6x6, 8x8, 10x10, 12x12, Low 12x12, 15x15, Low 15x15,	✗
RG-250	8kg	✓	✗	✗	✓	✗	✗	✗	0.5 – 20	2x2, 2x6, 3x3, 4x4, 6x6, 8x8, 10x10		2 – 6	6x6, 8x8, 10x10, 12x12, Low 12x12, 15x15, Low 15x15, 20x20, Low 20x20, Extra Low 20x20	10x10
RG-350	12/30kg	✓	✗	✗	✓	✓	✗	✗	0.5 – 20	2x2, 2x6, 3x3, 4x4, 6x6, 8x8, 10x10		2 – 6	6x6, 8x8, 10x10, 12x12, Low 12x12, 15x15, Low 15x15, 20x20, Low 20x20, 25x25, Low 25x25	10x10
RG-400i	15/40kg	✓	✗	✗	✓	✓	✓	✓	0.5 – 20	2x2, 2x6, 3x3, 4x4, 6x6, 8x8, 10x10	2 – 6	6x6, 8x8, 10x10, 12x12, Low 12x12, 15x15, Low 15x15, 20x20, Low 20x20, 25x25, Low 25x25	10x10	

\* Conditions apply. Completed warranty extension form packaged with machine must be emailed and received by Hallde/FSM.



# 3 YEAR WARRANTY\* QUALITY

Register your machine to take advantage of the **exclusive Hallde 36 Months Parts & Labour Warranty\***

## VEGETABLE PREPARATION MACHINES

### RG-50S Capacity up to 2Kg/minute

- ▶ Crimp, grate, julienne & slice
- ▶ Up to 2kg/minute or 80 portions/day, Half Moon Feed Head
- ▶ ABS Machine Housing and knife chamber
- ▶ Speed 500rpm
- ▶ Over 40 different discs available to suit your requirements (see accessories list)
- ▶ 1000W, 5.5A supplied with cord and 10 Amp plug
- ▶ Weight 8kg

**LIST PRICE EA. (Excluding blades) \$1850**

For all these features **plus Dicing, see the RG-50 Model below.**



### RG-50 Capacity up to 2Kg/minute

- ▶ Dice\*, crimp, grate, julienne & slice
- ▶ Up to 2kg/minute or 80 portions/day, Half Moon Feed Head
- ▶ ABS Machine Housing
- ▶ **Heavy duty metal knife chamber**
- ▶ Speed 500rpm
- ▶ **\*Dicing Compatible with suitable RG-100 blades**
- ▶ Over 40 different discs available to suit all requirements (see accessories list)
- ▶ 1000W, 5.5A supplied with cord and 10 Amp plug
- ▶ Weight 8.6kg

**\*DICING COMPATIBLE with optional RG-100 Cutting Tools**

**LIST PRICE EA. (Excluding blades) \$2170**



Accessories		List Price	
1076	Wall Rack to hold 3 Plates/Grids	55	
10037	Cleaning Brush	18	
83032	Ejector Plate (Throw Out Plate)	90	
<b>RG-50S Cutting Tools (Discs ø 185 mm) 85001-85006 are not suitable for Dicing.</b>			
85001	Slicer 1 mm	118	
85002	Slicer 2 mm		
85004	Slicer 4 mm		
85006	Slicer 6 mm		
85044	Grater/Shredder 2 mm	118	
85040	Grater/Shredder 4 mm		
85045	Grater/Shredder 6 mm		
85048	Crimping Slicer 4 mm	118	
85057	Julienne Cutter 2x2 mm	118	
85050	Julienne Cutter 4x4 mm		
<b>*NOTE: RG-100 Cutting Tools are mandatory for Dicing with below Grids. see next page.</b>			
83291	Dicing Grid	8x8 mm – Use with any 3mm–8mm Slicer or 8mm Soft Slicer (83375)	385
83292	Dicing Grid	10x10 mm – Use with any 3mm–10mm Slicer or 10mm Soft Slicer (83364)	
83293	Dicing Grid	12x12 mm – Use with any 3mm–10mm Slicer	
83294	Dicing Grid (LOW)	12x12 mm – Use only with Soft Slicer 12mm (83385)	
83296	Dicing Grid (LOW)	15x15 mm – Use only with Soft Slicers 12mm (83385) or 15mm (83383)	

\*Conditions apply. Completed warranty extension form packaged with machine must be emailed and received by Hallde/FSM.



# 3 YEAR WARRANTY\* QUALITY

Register your machine to take advantage of the exclusive Halldé 36 Months Parts & Labour Warranty\*

## VEGETABLE PREPARATION MACHINES

### RG-100 Capacity up to 5Kg/minute

- ▶ High capacity vegetable preparation
- ▶ All Metal Machine Housing & Feed Head
- ▶ Up to 5kg/minute or 400 portions/day, Half Moon Feed Head
- ▶ 250W, 2.1A supplied with cord and 10Amp plug
- ▶ Speed 350rpm
- ▶ Over 40 different heavy duty cutting tools available to suit all requirements
- ▶ Weight 16kg
- ▶ **Cutting tools not included in the machine price**

**LIST PRICE EA.      \$2690**



#### Accessories

		List Price
1345	Angle Cut Feed head	1020
1154	Pipe insert incl. Pestle	640
83038	Pestle	118
25270	Stainless Steel Machine Table, fits full gastronorm container	930
40721	Container Trolley, Stainless Steel, with handle, lockable wheels, adjustable level for full gastronorm container 1/1-200.	1050
1076	Wall Rack to hold 3 Plates/Grids	55
10037	Cleaning Brush	18
83032	Ejector Plate (Throw Out Plate)	90

#### RG-100 Cutting Tools (Discs ø 185 mm)

63159	Slicer 0.5 mm	(Stainless Steel)	290
63157	Slicer 1 mm	(Stainless Steel)	
63109	Slicer 1.5 mm	(Stainless Steel)	
63114	Slicer 2 mm	(Stainless Steel)	
63161	Slicer 3 mm	(Stainless Steel)	
63089	Slicer 4 mm	(Stainless Steel)	
63163	Slicer 5 mm	(Stainless Steel)	
63094	Slicer 6 mm	(Stainless Steel)	
63165	Slicer 7 mm	(Stainless Steel)	
63099	Slicer 8 mm	(Stainless Steel)	
86030	Slicer 9 mm	(Stainless Steel)	290
63104	Slicer 10 mm	(Stainless Steel)	
63362	Crimping Slicer 2 mm	(Stainless Steel)	
63363	Crimping Slicer 3 mm	(Stainless Steel)	
63141	Crimping Slicer 4 mm	(Stainless Steel)	
63365	Crimping Slicer 5 mm	(Stainless Steel)	290
63149	Crimping Slicer 6 mm	(Stainless Steel)	
63122	Julienne Cutter 2x2 mm	(Stainless Steel)	290
63346	Julienne Cutter 2x6 mm	(Stainless Steel)	
63350	Julienne Cutter 3x3 mm	(Stainless Steel)	
63128	Julienne Cutter 4x4 mm	(Stainless Steel)	
63138	Julienne Cutter 6x6 mm	(Stainless Steel)	
63146	Julienne Cutter 8x8 mm	(Stainless Steel)	
63154	Julienne Cutter 10x10 mm	(Stainless Steel)	
83210	Grater/Shredder 1.5 mm	290	
83211	Grater/Shredder 2 mm		
83212	Grater/Shredder 3 mm		
83213	Grater/Shredder 4.5 mm		
83216	Grater/Shredder 6 mm		
83214	Grater/Shredder 8 mm		
83272	Grater/Shredder 10 mm		
83215	Fine Grater		
83284	Extra Fine Grater		
83249	Hard Cheese Grater		
83290	Dicing Grid	6x6 mm – Use with any 3mm–6mm Slicer	385
83291	Dicing Grid	8x8 mm – Use with any 3mm–8mm Slicer or 8mm Soft Slicer (83375)	
83292	Dicing Grid	10x10 mm – Use with any 3mm–10mm Slicer or 10mm Soft Slicer (83364)	
83293	Dicing Grid	12x12 mm – Use with any 3mm–10mm Slicer	
83295	Dicing Grid	15x15 mm – Use with any 3mm–10mm Slicer	
83297	Dicing Grid	20x20 mm – Use with any 3mm–10mm Slicer	
83294	Dicing Grid (LOW)	12x12 mm – Use only with Soft Slicer 12mm (83385)	
83296	Dicing Grid (LOW)	15x15 mm – Use only with Soft Slicers 12mm (83385) or 15mm (83383)	
83298	Dicing Grid (LOW)	20x20 mm – Use only with Soft Slicers 12mm (83385) or 15mm (83383)	
83375	Soft Slicer	8 mm	
83364	Soft Slicer	10 mm	
83385	Soft Slicer	12 mm	
83383	Soft Slicer	15 mm	



# 3 YEAR WARRANTY\* QUALITY

Register your machine to take advantage of the exclusive Halldé 36 Months Parts & Labour Warranty!

## VEGETABLE PREPARATION MACHINES

### RG-200 Capacity up to 7Kg/minute

- ▶ High capacity vegetable preparation
- ▶ All Metal Machine Housing & Feed Head
- ▶ Up to 7kg/minute or 700 portions/day, Full Moon Feed Head
- ▶ 370W, 2.4A supplied with cord and 10Amp plug
- ▶ Speed 350rpm
- ▶ Over 40 different heavy duty cutting tools available to suit all requirements
- ▶ Weight 21kg
- ▶ **Cutting tools not included in the machine price**

**LIST PRICE EA. \$4100**



Accessories			
1345	Angle Cut Feed head		1020
1154	Pipe Insert Incl. Pestle		640
25270	Stainless Steel Machine Table, fits full gastronorm container		930
40721	Container Trolley, Stainless Steel with handle, lockable wheels, adjustable level for full gastronorm container 1/1-200.		1050
1076	Wall Rack to hold 3 Plates/Grids		55
10037	Cleaning Brush		18
1159	Ejector Plate (Throw Out Plate)		90
RG-200 Cutting Tools (Discs ø 185 mm)			
63133	Slicer 0.5 mm	(Stainless Steel)	375
63058	Slicer 1 mm	(Stainless Steel)	
63111	Slicer 1.5 mm	(Stainless Steel)	
63116	Slicer 2 mm	(Stainless Steel)	
63162	Slicer 3 mm	(Stainless Steel)	
63091	Slicer 4 mm	(Stainless Steel)	
63164	Slicer 5 mm	(Stainless Steel)	
63096	Slicer 6 mm	(Stainless Steel)	
86028	Slicer 7 mm	(Stainless Steel)	
63101	Slicer 8 mm	(Stainless Steel)	
86036	Slicer 9 mm	(Stainless Steel)	375
63106	Slicer 10 mm	(Stainless Steel)	
63352	Crimping Slicer 2 mm	(Stainless Steel)	
63353	Crimping Slicer 3 mm	(Stainless Steel)	
63117	Crimping Slicer 4 mm	(Stainless Steel)	
63355	Crimping Slicer 5 mm	(Stainless Steel)	
63177	Crimping Slicer 6 mm	(Stainless Steel)	
63132	Julienne Cutter 2x2 mm	(Stainless Steel)	375
63347	Julienne Cutter 2x6 mm	(Stainless Steel)	
63351	Julienne Cutter 3x3 mm	(Stainless Steel)	
63130	Julienne Cutter 4x4 mm	(Stainless Steel)	
63140	Julienne Cutter 6x6 mm	(Stainless Steel)	
63148	Julienne Cutter 8x8 mm	(Stainless Steel)	
63156	Julienne Cutter 10x10 mm	(Stainless Steel)	
83421	Grater/Shredder 1.5 mm		375
83422	Grater/Shredder 2 mm		
83423	Grater/Shredder 3 mm		
83424	Grater/Shredder 4.5 mm		
83425	Grater/Shredder 6 mm		
83426	Grater/Shredder 8 mm		
83427	Grater/Shredder 10 mm		
83428	Fine Grater		
83429	Extra Fine Grater		
83430	Hard Cheese Grater		
83290	Dicing Grid	6x6 mm – Use with any 3mm–6mm Slicer	375
83291	Dicing Grid	8x8 mm – Use with any 3mm–8mm Slicer or 8mm Soft Slicer (82532)	
83292	Dicing Grid	10x10 mm – Use with any 3mm–10mm Slicer or 10mm Soft Slicer (82510)	
83293	Dicing Grid	12x12 mm – Use with any 3mm–10mm Slicer	
83295	Dicing Grid	15x15 mm – Use with any 3mm–10mm Slicer	
83297	Dicing Grid	20x20 mm – Use with any 3mm–10mm Slicer	
83294	Dicing Grid (LOW)	12x12 mm – Use only with Soft Slicer 12mm (82557)	
83296	Dicing Grid (LOW)	15x15 mm – Use only with Soft Slicers 12mm (82557) or 15mm (82554)	
83298	Dicing Grid (LOW)	20x20 mm – Use only with Soft Slicers 12mm (82557) or 15mm (82554)	
82532	Soft Slicer	8 mm	
82510	Soft Slicer	10 mm	
82557	Soft Slicer	12 mm	
82554	Soft Slicer	15 mm	

\*Conditions apply. Completed warranty extension form packaged with machine must be emailed and received by Halldé/FSM.



# 3 YEAR WARRANTY\* QUALITY

Register your machine to take advantage of the exclusive Halide 36 Months Parts & Labour Warranty\*

## VEGETABLE PREPARATION MACHINES

### RG-250 Capacity up to 8Kg/minute

- ▶ High capacity vegetable preparation
- ▶ All Metal Machine Housing & Feed Head
- ▶ Up to 8kg/minute or 800 portions/day, Full Moon Feed Head
- ▶ 550W, 2.3A supplied with cord and 10Amp plug
- ▶ Speed 350rpm
- ▶ Over 48 different heavy duty cutting tools available to suit all requirements
- ▶ Weight 24kg
- ▶ **Cutting tools not included in the machine price**

**LIST PRICE EA. \$6800**



#### Accessories

25270	Stainless Steel Machine Table, fits full gastronorm container	930
40721	Container Trolley, Stainless Steel, with handle, lockable wheels, adjustable level for full gastronorm container 1/1-200.	1050
1076	Wall Rack to hold 3 Plates/Grids	55
10037	Cleaning Brush	18
25153	Ejector Plate (Throw Out Plate)	108

#### RG-250 Discs (ø 185 mm)

63133	Slicer 0.5 mm	(Stainless Steel)	375
63058	Slicer 1 mm	(Stainless Steel)	
63111	Slicer 1.5 mm	(Stainless Steel)	
63116	Slicer 2 mm	(Stainless Steel)	
63162	Slicer 3 mm	(Stainless Steel)	
63091	Slicer 4 mm	(Stainless Steel)	
63164	Slicer 5 mm	(Stainless Steel)	
63096	Slicer 6 mm	(Stainless Steel)	
86028	Slicer 7 mm	(Stainless Steel)	
63101	Slicer 8 mm	(Stainless Steel)	
86036	Slicer 9 mm	(Stainless Steel)	
63106	Slicer 10 mm	(Stainless Steel)	

**CALL YOUR HALLDE REPRESENTATIVE FOR ANY ASSISTANCE REQUIRED**

63352	Crimping Slicer 2 mm	(Stainless Steel)	375
63353	Crimping Slicer 3 mm	(Stainless Steel)	
63117	Crimping Slicer 4 mm	(Stainless Steel)	
63355	Crimping Slicer 5 mm	(Stainless Steel)	
63177	Crimping Slicer 6 mm	(Stainless Steel)	

63132	Julienne Cutter 2x2 mm	(Stainless Steel)	375
63347	Julienne Cutter 2x6 mm	(Stainless Steel)	
63351	Julienne Cutter 3x3 mm	(Stainless Steel)	
63130	Julienne Cutter 4x4 mm	(Stainless Steel)	
63140	Julienne Cutter 6x6 mm	(Stainless Steel)	
63148	Julienne Cutter 8x8 mm	(Stainless Steel)	
63156	Julienne Cutter 10x10 mm	(Stainless Steel)	

83421	Grater/Shredder 1.5 mm	375
83422	Grater/Shredder 2 mm	
83423	Grater/Shredder 3 mm	
83424	Grater/Shredder 4.5 mm	
83425	Grater/Shredder 6 mm	
83426	Grater/Shredder 8 mm	
83427	Grater/Shredder 10 mm	
83428	Fine Grater	
83429	Extra Fine Grater	
83430	Hard Cheese Grater	

83290	Dicing Grid	6x6 mm – Use with any 3mm–6mm Slicer	375
83291	Dicing Grid	8x8 mm – Use with any 3mm–8mm Slicer or 8mm Soft Slicer (82532)	
83292	Dicing Grid	10x10 mm – Use with any 3mm–10mm Slicer or 10mm Soft Slicer (82510)	
83293	Dicing Grid	12x12 mm – Use with any 3mm–10mm Slicer	
83295	Dicing Grid	15x15 mm – Use with any 3mm–10mm Slicer	
83297	Dicing Grid	20x20 mm – Use with any 3mm–10mm Slicer	
83294	Dicing Grid (LOW)	12x12 mm – Use only with Soft Slicer 12mm (82557)	
83296	Dicing Grid (LOW)	15x15 mm – Use only with Soft Slicers 12mm (82557) or 15mm (82554)	
83298	Dicing Grid (LOW)	20x20 mm – Use only with Soft Slicers 12mm (82557) or 15mm (82554)	
83299	Dicing Grid (EXTRA LOW)	20x20 mm – Use only with Standard Slicer 20 mm (82395)	

82532	Soft Slicer	8 mm	420
82510	Soft Slicer	10 mm	
82557	Soft Slicer	12 mm	
82554	Soft Slicer	15 mm	

82615	Potato Chips/French Fry Grid	10 mm – Use only with Slicer 10 mm (63106)	635
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# 3 YEAR WARRANTY\* QUALITY

Register your machine to take advantage of the **exclusive Halde 36 Months Parts & Labour Warranty!**

## VEGETABLE PREPARATION MACHINES

### RG-350 Capacity up to 30Kg/minute

- ▶ Full Moon Feed Head
- ▶ Up to 30Kg/minute (with feed head) or 1200 portions/day
- ▶ All Metal Machine Housing & Feed Head
- ▶ Large 215mm diameter Stainless Steel Cutting Tools
- ▶ Over 44 different Cutting Tools Available to suit all requirements
- ▶ Weight 36Kg
- ▶ Single Phase, 240V, 50Hz 750W 3.2A supplied with cord and 10Amp plug
- ▶ **Cutting Tools, Plugtop, Machine Stand and Trolleys are not included in the machine price**

LIST PRICE EA.

**\$9875**



### 40871 Optional continuous feed hopper attachment

- ▶ Suitable for bulk processing of round product such as potatoes, onions, carrots etc.
- ▶ Requires RG-350 machine base to operate.
- ▶ Fits single phase or three phase model.

LIST PRICE EA.

**\$3680**



## RG-350 Configurations



### Manual Push Feeder Setup

- Machine Base
- Manual Push Feed Assembly (Item **40881**)
- Stainless Steel Machine Table (Item **25270**)

### Continuous Feed Hopper Setup

- Machine Base
- Continuous Feed Hopper Assembly (Item **40871**)
- Stainless Steel Machine Table (Item **25270**)



\*Conditions apply. Completed warranty extension form packaged with machine must be emailed and received by Hallde/FSM.

continued next page >





# 3 YEAR WARRANTY\* QUALITY

Register your machine to take advantage of the exclusive Halldé 36 Months Parts & Labour Warranty\*

## VEGETABLE PREPARATION ACCESSORIES

### RG-350 & RG-400i ACCESSORIES

**- SEE OVER THE PAGE FOR THE NEW HIGH CAPACITY CUTTING TOOLS**

Accessories				
40881	Manual Push Feed Assembly (Includes Feed Cylinder) - See previous page for picture of setup		1690	
40871	Continuous Feed Hopper Assembly (Includes Feed Cylinder) - See previous page for picture of setup		3680	
25270	Stainless Steel Machine Table, fits full gastronorm container		930	
40721	Container Trolley, S/Steel w/handle, lockable wheels, adjustable level to fit gastronorm container 1/1-200.		1050	
1076	Wall Rack to hold 3 Plates/Grids		55	
10037	Cleaning Brush		18	
3086	Ejector Plate (Throw Out Plate)		125	
RG-350 Discs (ø 215 mm)				
63082	Slicer 0.5 mm	(Stainless Steel)	460	
63081	Slicer 1 mm	(Stainless Steel)		
63023	Slicer 1.5 mm	(Stainless Steel)		
63026	Slicer 2 mm	(Stainless Steel)		
63045	Slicer 3 mm	(Stainless Steel)		
63056	Slicer 4 mm	(Stainless Steel)		
63083	Slicer 5 mm	(Stainless Steel)		
63046	Slicer 6 mm	(Stainless Steel)		
63084	Slicer 7 mm	(Stainless Steel)		
63042	Slicer 8 mm	(Stainless Steel)		
63085	Slicer 9 mm	(Stainless Steel)		
63033	Slicer 10 mm	(Stainless Steel)		
PLEASE CALL YOUR FSM REPRESENTATIVE FOR ANY ASSISTANCE REQUIRED				
63342	Crimping Slicer 2 mm	(Stainless Steel)		460
63343	Crimping Slicer 3 mm	(Stainless Steel)		
63074	Crimping Slicer 4 mm	(Stainless Steel)		
63345	Crimping Slicer 5 mm	(Stainless Steel)		
63039	Crimping Slicer 6 mm	(Stainless Steel)		
63212	Julienne Cutter 2x2 mm	(Stainless Steel)	460	
63348	Julienne Cutter 2x6 mm	(Stainless Steel)		
63349	Julienne Cutter 3x3 mm	(Stainless Steel)		
63061	Julienne Cutter 4x4 mm	(Stainless Steel)		
63065	Julienne Cutter 6x6 mm	(Stainless Steel)		
63073	Julienne Cutter 8x8 mm	(Stainless Steel)		
63080	Julienne Cutter 10x10 mm	(Stainless Steel)		
62630	Grater/Shredder 1.5 mm	(Stainless Steel)	460	
62631	Grater/Shredder 2 mm	(Stainless Steel)		
62632	Grater/Shredder 3 mm	(Stainless Steel)		
62633	Grater/Shredder 4.5 mm	(Stainless Steel)		
62634	Grater/Shredder 6 mm	(Stainless Steel)		
62635	Grater/Shredder 8 mm	(Stainless Steel)		
62636	Grater/Shredder 10 mm	(Stainless Steel)		
62637	Fine Grater	(Stainless Steel)		
62638	Extra Fine Grater	(Stainless Steel)		
62639	Hard Cheese Grater	(Stainless Steel)		
37177	Standard Dicing Grid (metal)	6x6 mm - Use with any 3mm-6mm Slicer	1170	
37178	Standard Dicing Grid (metal)	8x8 mm - Use with any 3mm-8mm Slicer or 8mm Soft Slicer (62573)		
37179	Standard Dicing Grid (metal)	10x10 mm - Use with any 3mm-10mm Slicer or 10mm Soft Slicer (62575)		
37180	Standard Dicing Grid (metal)	12x12 mm - Use with any 3mm-10mm Slicer		
37182	Standard Dicing Grid (metal)	15x15 mm - Use with any 3mm-10mm Slicer		
37184	Standard Dicing Grid (metal)	20x20 mm - Use with any 3mm-10mm Slicer		
37186	Standard Dicing Grid (metal)	25x25 mm - Use with any 3mm-10mm Slicer		
37181	Standard Dicing Grid (metal) (LOW)	12x12 mm - Use only with Soft Slicer 12mm (62577).		
37183	Standard Dicing Grid (metal) (LOW)	15x15 mm - Use only with Soft Slicers 12mm (62577) & 15mm (62579) or Standard Slicer 15mm (62488).		
37185	Standard Dicing Grid (metal) (LOW)	20x20 mm - Use only with Soft Slicers 12mm (62577) & 15mm (62579) or Standard Slicers 15mm (62488) & 20mm (62490).		
37187	Standard Dicing Grid (metal) (LOW)	25x25 mm - Use only with Soft Slicers 12mm (62577) & 15mm (62579) or Standard Slicers 15mm (62488) & 20mm (62490).		
62573	Soft Slicer	8 mm		495
62575	Soft Slicer	10 mm		
62577	Soft Slicer	12 mm		
62579	Soft Slicer	15 mm		
37176	Potato Chips/French Fry Grid	10 mm - Use only with Slicer 10 mm (63033).		1180

\*Conditions apply. Completed warranty extension form packaged with machine must be emailed and received by Halldé/FSM.



**3 YEAR WARRANTY\* QUALITY**

Register your machine to take advantage of the exclusive Halldé 36 Months Parts & Labour Warranty

**VEGETABLE PREPARATION ACCESSORIES**

**High Capacity Cutting Tools For Models: RG-350, RG-400 & RG-400i**

These High Capacity Cutting Tools comprise two blades compared to the usual one.

*High Capacity Slicers* slice hard vegetables and fruits and dices when used with the recommended Dicing Grid. Cuts potato chips when used with the Potato Chip Grid.

High Capacity Slicers have double blades and so are capable of producing more per hour than the normal blade.

*High Capacity Julienne* blades produce Julienne cuts of solid produce for soups, salads, stews, garnish etc. Also suitable for cutting potato chips, and these High Capacity models produce a higher capacity compared to the normal blade.

HIGH CAPACITY CUTTING TOOLS FOR RG-350, RG-400 & RG-400i MODELS ONLY			
Code	Description		List Price
65040	High Capacity Slicer 2mm	(Stainless Steel)	1180
65041	High Capacity Slicer 4mm	(Stainless Steel)	1180
65042	High Capacity Slicer 6mm	(Stainless Steel)	1180
65043	High Capacity Slicer 8mm	(Stainless Steel)	1180
65044	High Capacity Slicer 10mm	(Stainless Steel)	1180
65045	High Capacity Slicer 3mm	(Stainless Steel)	1180
65018	High Capacity Slicer 12mm	(Stainless Steel)	1180
65021	High Capacity Slicer 15mm	(Stainless Steel)	1180
63024	High Capacity Slicer 20mm	(Stainless Steel)	1180
65000	High Capacity Julienne 2x2mm	(Stainless Steel)	1190
65049	High Capacity Julienne 2.5x2.5mm	(Stainless Steel)	1190
65004	High Capacity Julienne 4x4mm	(Stainless Steel)	1190
65007	High Capacity Julienne 6x6mm	(Stainless Steel)	1190
65010	High Capacity Julienne 8x8mm	(Stainless Steel)	1190
65015	High Capacity Julienne 10x10mm	(Stainless Steel)	1190

**PLEASE CALL YOUR FSM REPRESENTATIVE FOR ANY ASSISTANCE REQUIRED**



# 3 YEAR WARRANTY\* QUALITY

Register your machine to take advantage of the **exclusive Halde 36 Months Parts & Labour Warranty\***

## VEGETABLE PREPARATION MACHINES

### RG-400i Capacity up to 40Kg/minute

- ▶ **Manual Push Feeder Setup (Three Phase)**
- ▶ **Manual Push Feed Assembly (Includes 37062, 37202, 37041, 37060)**
- ▶ Up to 40kg/minute or 3000 portions/day, Full Moon Feed Head
- ▶ Stainless Steel Housing & Feed Head
- ▶ Large 215mm diameter Cutting Tools
- ▶ Over 44 different discs available to suit all requirements (see accessories list)
- ▶ Three Phase Only - 1500W. Other voltage/ cycles on application.
- ▶ Cutting Tools and Trolleys are not included in the machine price

**LIST PRICE EA. \$24050**

### RG-400i

- ▶ **Continuous Feed Hopper Setup (Three Phase)**
- ▶ **Continuous Feed Hopper Assembly (Includes 37062, 37041, 37091)**
- ▶ Up to 40kg/minute or 3000 portions/day, Full Moon Feed Head
- ▶ Stainless Steel Housing & Feed Head
- ▶ Large 215mm diameter Cutting Tools
- ▶ Over 44 different discs available to suit all requirements (see accessories list)
- ▶ Three Phase Only - Other voltage/ cycles on application.
- ▶ Cutting Tools and Trolleys are not included in the machine price

**LIST PRICE EA. \$24995**

### RG-400i

- ▶ **Pneumatic Push Feeder Setup (Three Phase)**
- ▶ **Pneumatic Push Feeder Assembly (Includes 37062, 37202, 37041, 37106)**  
Requires compressed air
- ▶ Up to 40kg/minute or 3000 portions/day, Full Moon Feed Head
- ▶ Stainless Steel Housing & Feed Head
- ▶ Large 215mm diameter Cutting Tools
- ▶ Over 44 different discs available to suit all requirements (see accessories list)
- ▶ Three Phase Only - Other voltage/ cycles on application.
- ▶ Cutting Tools and Trolleys are not included in the machine price

**LIST PRICE EA. \$30550**

### RG-400i

- ▶ **4 Tube Feeder Setup (Three Phase)**
- ▶ **Tube Feeder, 4 Tube Insert Assembly (Includes 37062, 37202, 37041, 37105)**
- ▶ Up to 40kg/minute or 3000 portions/day, Full Moon Feed Head
- ▶ Stainless Steel Housing & Feed Head
- ▶ Large 215mm diameter Cutting Tools
- ▶ Over 44 different discs available to suit all requirements (see accessories list)
- ▶ Three Phase Only - Other voltage/ cycles on application.
- ▶ Cutting Tools and Trolleys are not included in the machine price

**LIST PRICE EA. \$24425**



continued next page >

\*Conditions apply. Completed warranty extension form packaged with machine must be emailed and received by Hallde/FSM.



# 3 YEAR WARRANTY\* QUALITY

Register your machine to take advantage of the **exclusive Halldé 36 Months Parts & Labour Warranty!**

## VEGETABLE PREPARATION RG-400i ACCESSORIES

Accessories		
37091	Continuous Feed Hopper (Includes Feed Cylinder)	7800
37105	4 Tube Feeder	2980
37060	Manual Push Feeder	2650
37106	Pneumatic Push Feeder	8800
37041	Insert Tray	760
37063	Type A Feed Cylinder (Includes three blades)	4250
37202	Type B Feed Cylinder (Includes single fixed wall)	4250
3208	Accessories Trolley, Stainless Steel, with lockable wheels.	3990
40721	Container Trolley, Stainless Steel, with handle, lockable wheels, adjustable level to suit gastronorm container 1/1-200.	1050
1076	Wall Rack for 3 Plates/Grids	55
10037	Cleaning Brush	18
37042	Ejector Plate (Throw Out Plate)	130

RG-400i Discs (ø 215 mm)				
63082	Slicer 0.5 mm	(Stainless Steel)	460	
63081	Slicer 1 mm	(Stainless Steel)		
63023	Slicer 1.5 mm	(Stainless Steel)		
63026	Slicer 2 mm	(Stainless Steel)		
63045	Slicer 3 mm	(Stainless Steel)		
63056	Slicer 4 mm	(Stainless Steel)		
63083	Slicer 5 mm	(Stainless Steel)		
63046	Slicer 6 mm	(Stainless Steel)		
63084	Slicer 7 mm	(Stainless Steel)		
63042	Slicer 8 mm	(Stainless Steel)		
63085	Slicer 9 mm	(Stainless Steel)		
63033	Slicer 10 mm	(Stainless Steel)		
62488	Slicer 15 mm	(Stainless Steel)		1190
62490	Slicer 20 mm	(Stainless Steel)		1190
63342	Crimping Slicer 2 mm	(Stainless Steel)		460
63343	Crimping Slicer 3 mm	(Stainless Steel)		
63074	Crimping Slicer 4 mm	(Stainless Steel)		
63345	Crimping Slicer 5 mm	(Stainless Steel)		
63039	Crimping Slicer 6 mm	(Stainless Steel)		
63031	Julienne Cutter 2x2 mm	(Stainless Steel)	460	
63348	Julienne Cutter 2x6 mm	(Stainless Steel)		
63349	Julienne Cutter 3x3 mm	(Stainless Steel)		
63061	Julienne Cutter 4x4 mm	(Stainless Steel)		
63065	Julienne Cutter 6x6 mm	(Stainless Steel)		
63073	Julienne Cutter 8x8 mm	(Stainless Steel)		
63080	Julienne Cutter 10x10 mm	(Stainless Steel)		
62630	Grater/Shredder 1.5 mm	(Stainless Steel)	460	
62631	Grater/Shredder 2 mm	(Stainless Steel)		
62632	Grater/Shredder 3 mm	(Stainless Steel)		
62633	Grater/Shredder 4.5 mm	(Stainless Steel)		
62634	Grater/Shredder 6 mm	(Stainless Steel)		
62635	Grater/Shredder 8 mm	(Stainless Steel)		
62636	Grater/Shredder 10 mm	(Stainless Steel)		
62637	Fine Grater	(Stainless Steel)		
62638	Extra Fine Grater	(Stainless Steel)		
62639	Hard Cheese Grater	(Stainless Steel)		
37188	Standard Dicing Grid (metal)	6x6 mm – Use with any 3mm–6mm Slicer	1190	
37189	Standard Dicing Grid (metal)	8x8 mm – Use with any 3mm–8mm Slicer or 8mm Soft Slicer (62573)		
37190	Standard Dicing Grid (metal)	10x10 mm – Use with any 3mm–10mm Slicer or 10mm Soft Slicer (62575)		
37191	Standard Dicing Grid (metal)	12x12 mm – Use with any 3mm–10mm Slicer		
37192	Standard Dicing Grid (metal)	15x15 mm – Use with any 3mm–10mm Slicer		
37193	Standard Dicing Grid (metal)	20x20 mm – Use with any 3mm–10mm Slicer		
37194	Standard Dicing Grid (metal)	25x25 mm – Use with any 3mm–10mm Slicer		
37195	Standard Dicing Grid (metal) (LOW)	12x12 mm – Use only with Soft Slicer 12mm (62577).		
37196	Standard Dicing Grid (metal) (LOW)	15x15 mm – Use only with Soft Slicers 12mm (62577) & 15mm (62488) or Standard Slicer 15mm (62488).		
37197	Standard Dicing Grid (metal) (LOW)	20x20 mm – Use only with Soft Slicers 12mm (62577) & 15mm (62488) or Standard Slicers 15mm (62488) & 20mm (62490).		
37198	Standard Dicing Grid (metal) (LOW)	25x25 mm – Use only with Soft Slicers 12mm (62577) & 15mm (62488) or Standard Slicers 15mm (62488) & 20mm (62490).		
62573	Soft Slicer	8 mm		495
62575	Soft Slicer	10 mm		
62577	Soft Slicer	12 mm		
62579	Soft Slicer	15 mm		
37199	Potato Chips/French Fry Grid	10 mm - Use only with Slicer 10 mm (63033).	1240	

**For the previous RG-400 Model, use Cutting Tools for the RG-350 Model. FOR HIGH CAPACITY TOOLS SEE PAGE 66.**

\*Conditions apply. Completed warranty extension form packaged with machine must be emailed and received by Hallde/FSM.



# BLADE IDENTIFIER

**REPLACEMENT PARTS (BLADES) for HALLDE CUTTING TOOLS - CONTACT FSM FOR FURTHER INFORMATION & PRICING ON THESE PARTS**

## RG-100/RG-200/RG-250 Replacement Blades

(Also some CC-32S/34 & RG-50/S blades)

Fits 185mm Diameter Cutting Tools

- 3653 - Standard Slicer 
- 3688 - Crimping Slicer 
- 63303 - Slicer 
- 63324 - Slicer 
- 3742 - Fine Cut Slicer 
- 82515 - Soft Slicer 
- 63301 - Crimping Slicer 

## RG-350/RG-400/RG-400i Blades Replacement Blades

Fits 215mm Diameter Cutting Tools

- 3360 - Standard Slicer 
- 3411 - Crimping Slicer 
- 63302 - Slicer 
- 3466 - Fine Cut Slicer 
- 62620 - Soft Slicer 
- 63300 - Crimping Slicer 





People who serve, products that solve.™



Acknowledged world leaders in food holding and warming solutions, Hatco offer a breadth of products and solutions that answer almost any heating/warming/holding requirement.

And Hatco lead the way in merchandising solutions with high quality - high visibility products. Call to discuss your special requirements or project needs - Hatco has a quality solution and Hatco products are covered by our exclusive 13 month warranty on parts and labour.

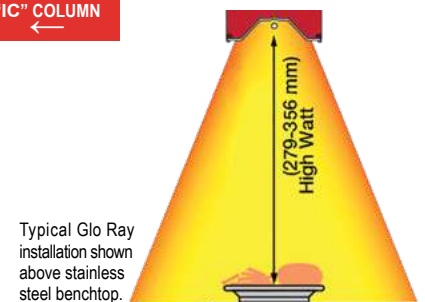
## GLO RAY FOOD WARMER GRAH Heat only

Sturdy cast aluminium housing with patented metal sheathed heating rods and designed heat deflectors to control heat pattern (See schematic below). Safety wire guards, mounting brackets and 1800mm cord with 10A plug standard. **All units 150mmW x 64mmH**

MODEL	LENGTH	WATTAGE	\$	MODEL-IC	LENGTH	\$
GRAH-18	460mm	350W	470	GRAH-18-IC	460mm	625
GRAH-24	610mm	500W	485	GRAH-24-IC	610mm	640
GRAH-30	760mm	660W	535	GRAH-30-IC	760mm	690
GRAH-36	910mm	800W	555	GRAH-36-IC	910mm	715
GRAH-42	1070mm	950W	585	GRAH-42-IC	1070mm	735
GRAH-48	1220mm	1100W	605	GRAH-48-IC	1220mm	755
GRAH-54	1370mm	1250W	665	GRAH-54-IC	1370mm	820
GRAH-60	1520mm	1400W	735	GRAH-60-IC	1520mm	890
GRAH-66	1680mm	1560W	790	GRAH-66-IC	1680mm	950
GRAH-72	1830mm	1725W	865	GRAH-72-IC	1830mm	1025
GRAH-84	2130mm	1900W	1005	GRAH-84-IC	2130mm	1160
GRAH-96	2440mm	2400W	1130	GRAH-96-IC	2440mm	1285



FOR INFINITE CONTROL MODELS SEE "IC" COLUMN ←



Typical Glo Ray installation shown above stainless steel benchtop.

## GLO RAY FOOD WARMER GRAHL Heat & Light

Sturdy cast aluminium housing with patented metal sheathed heating rods and designed heat deflectors to control heat pattern. Includes Incandescent lighting, safety wire guards, mounting brackets and 1800mm cord with 10A or 15A\* plug standard. **All units 230mmW x 64mmH**

MODEL	LENGTH	WATTAGE	\$	MODEL-IC	LENGTH	\$
GRAHL-18	460mm	470W	680	GRAHL-18-IC	460mm	820
GRAHL-24	610mm	620W	705	GRAHL-24-IC	610mm	830
GRAHL-30	760mm	780W	790	GRAHL-30-IC	760mm	905
GRAHL-36	910mm	980W	890	GRAHL-36-IC	910mm	1045
GRAHL-42	1070mm	1130W	935	GRAHL-42-IC	1070mm	1100
GRAHL-48	1220mm	1340W	1065	GRAHL-48-IC	1220mm	1220
GRAHL-54	1370mm	1490W	1145	GRAHL-54-IC	1370mm	1300
GRAHL-60	1520mm	1700W	1285	GRAHL-60-IC	1520mm	1430
GRAHL-66	1680mm	1860W	1400	GRAHL-66-IC	1680mm	1555
GRAHL-72	1830mm	2085W	1610	GRAHL-72-IC	1830mm	1760
GRAHL-84	2130mm	2470W* 15A	1860	GRAHL-84-IC	2130mm	2075
GRAHL-96	2440mm	2880W* 15A	2075	GRAHL-96-IC	2440mm	2230

FOR INFINITE CONTROL MODELS SEE "IC" COLUMN ←

## REMOTE CONTROLS & IC UNITS

Use 1 Infinite Control per Glo Ray element

MODEL	DESCRIPTION	\$
RMB-3CE	Remote Control Enclosure with 1 Infinite Control	310
RMB-7CE	Remote Control Enclosure with 2 Infinite Controls	440



RMB-3CE



Dual Remote Control RMB-7CE



People who serve, products that solve.™



**Hatco, the world's leaders in food warming and holding technology, continue to lead the way with high quality, reliable and aesthetically correct Decorative Heat Lamps. With 14 shade styles, 24 colour and finish options, plus a choice of 10 mounting and switch locations, there will be a model to suit your project or restaurant perfectly. Hatco Decorative Heat Lamps are perfect for enhancing your food pass/servery. Choose the lamps that the experts choose.**

**DECORATIVE HEAT LAMPS - IN STOCK - all others to order**

**DL-600-CL/BCOPPER**

Hatco Decorative Heat Lamp  
Features flexible cord mount to canopy.  
Overall length is 1829mm. (Longer length available on application).  
Black cord standard.  
Switch on lamp housing  
**Bright Copper plated finish.**  
Supplied unplugged

**LIST PRICE EA. \$690**



**DL-400-CL/BOLDBLACK**

Hatco Decorative Lamp  
Features flexible cord mount to canopy.  
Overall length is 1829mm (Longer length available on application).  
Black cord standard.  
Switch on lamp housing.  
**Bold Black finish.**  
Supplied unplugged

**LIST PRICE EA. \$585**



**DL-500-RL-CH/BK**

Hatco **Retractable** Decorative Heat Lamp  
Features a cord which adjusts the lamp up and down from 762 mm to 1740 mm.  
Black cord is standard.  
Switch on lamp housing.  
**Glossy grey finish.**  
Supplied unplugged

**LIST PRICE EA. \$980**



**DL-775-RPL-BN/BK**

Hatco **Retractable** Decorative Heat Lamp  
Features a cord which adjusts the lamp up and down from 762 mm to 1740 mm.  
Black cord is standard.  
Switch on lamp housing.  
**Bright Nickel finish.**  
Supplied unplugged

**LIST PRICE EA. \$1190**



**DL-500-CL-CH/BK**

Hatco Decorative Lamp  
Features flexible cord mount to canopy.  
Overall length is 1829mm (Longer length available on application).  
Black cord standard.  
Switch on lamp housing.  
**Glossy grey finish.**  
Supplied unplugged

**LIST PRICE EA. \$645**



**STOCK LAMP MODELS:**



All lamps supplied with 250watt Food Grade Teflon-coated heat lamp to meet Australian Food Standard regulations.



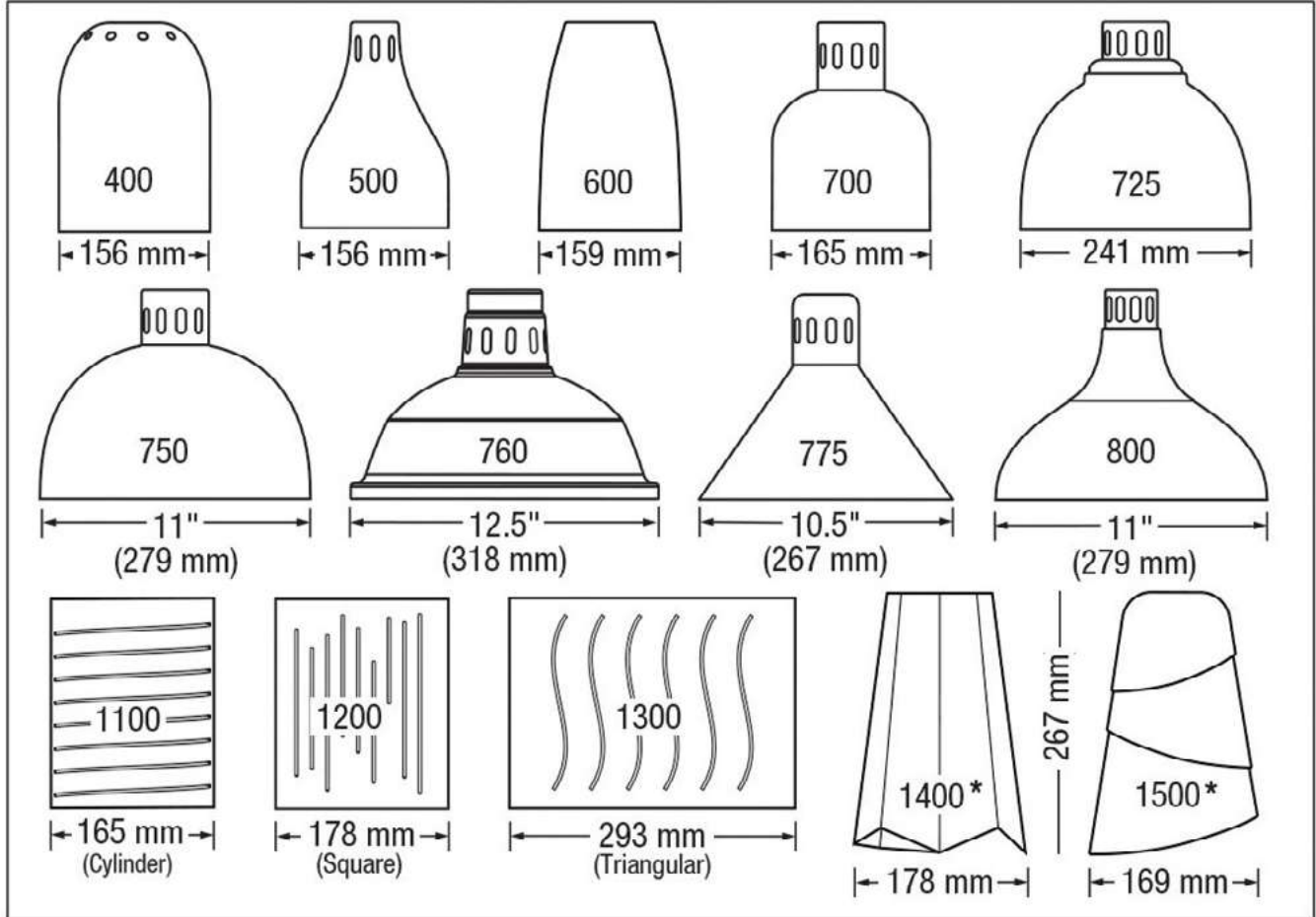


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## HOW TO ORDER NON STOCK LAMPS - Call for a quote

### 1 SELECT SHADE STYLE (all 216mm Height except 1400/1500)



### 2 SELECT COLOUR/FINISH

#### DESIGNER COLORS



#### GLOSS FINISHES [extra cost]



#### PLATED FINISHES [extra cost]



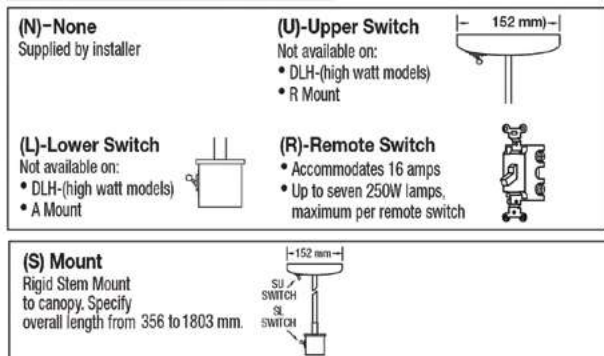
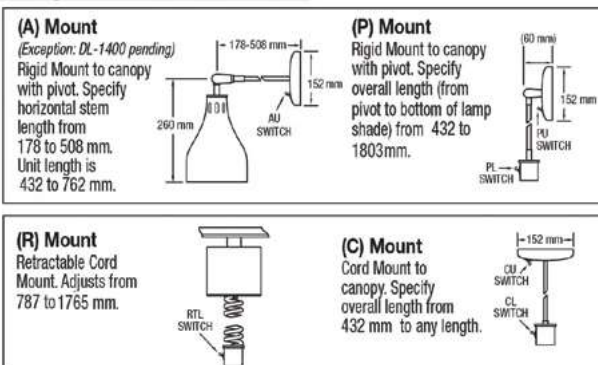
\*Note: Certain Gloss and Plated finishes apply to the shade only.

Exception: DL-1500 in these color options only

Gloss Bold Black/Plated Bright Nickel/Gloss Bold Black (shown)  
 Gloss Bold Black/Plated Antique Nickel/Gloss Bold Black  
 Gloss Bold Black/Plated Bright Copper/Gloss Bold Black  
 Designer Finishes Black/Antique Copper/Black  
 Gloss Finishes Bold Black/Radiant Red/Bold Black (shown)

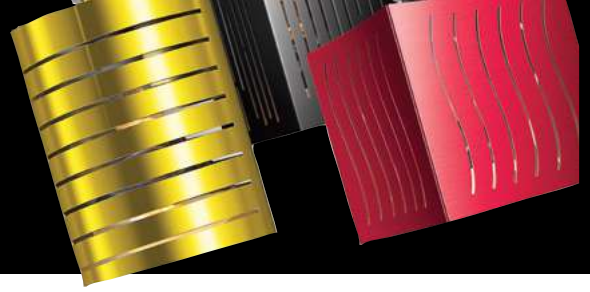


### 3 SELECT MOUNTING TYPE & SWITCH LOCATION





People who serve, products that solve.™



**Hatco heated shelves are the benchmark for quality, reliability and style when it comes to holding food at serving temperatures.**

**Choose from portable table-top models, drop-in or flush mount models to suit any project or venue requirement, and serve with style and practicality.**



## HEATED BLACK GLASS PORTABLE SHELVES 400mm DEEP

### HGSM-4060

Hatco's Heated Glass Shelf Modular units feature black ceramic glass to create uniform heat across the entire surface to hold hot food at safe-serving temperatures for longer without affecting product quality. Modular design allows for multiple units to be placed side-by-side and for easy cleaning and maintenance. Includes thermostatic controls with five temperature settings of 55°C, 65°C, 75°C, 85°C and 95°C. Touch Panel Control. Constructed with a durable stainless steel housing. Weight: 7.5Kgs Dimensions: 400W X 600D X 56Hmm Electrical: 300 Watts, 1.3 amp. supplied with corded 10amp plug.

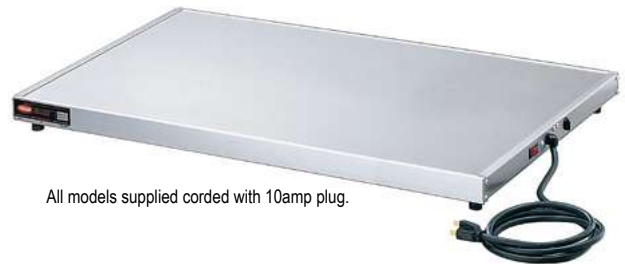
**LIST PRICE EA. \$1090**



## GLO-RAY® GRS PORTABLE HEATED SHELF 495mm DEEP

Convenient portable heated shelf units 495mm 'deep', that offer the flexibility of use when and where needed. Hatco's unique blanket element design provides even temperature across the shelf for extended product serving/holding times. Temperature Range: 27-82°C. Designer colours to order.

CODE	DIMENSIONS	WATTS	WEIGHT	\$
GRS-18-I	457 mm long x 495 mm wide	272	8Kg	1355
GRS-24-I	610 mm long x 495 mm wide	380	10Kg	1420
GRS-30-I	762 mm long x 495 mm wide	490	12Kg	1565
GRS-36-I	914 mm long x 495 mm wide	598	13Kg	1670
GRS-42-I	1067 mm long x 495 mm wide	652	15Kg	1880
GRS-48-I	1219 mm long x 495 mm wide	760	17Kg	1985
GRS-54-I	1372 mm long x 495 mm wide	870	20Kg	2090
GRS-60-I	1524 mm long x 495 mm wide	980	20Kg	2205
GRS-66-I	1676 mm long x 495 mm wide	1088	23Kg	2310
GRS-72-I	1829 mm long x 495 mm wide	1196	26Kg	2435



All models supplied corded with 10amp plug.

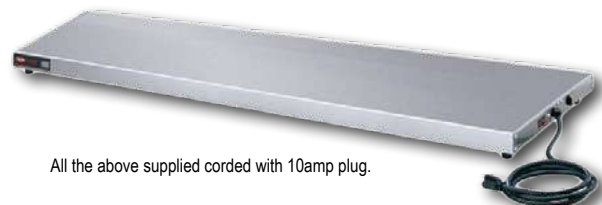


Shown with optional pan guards.

## GLO-RAY® GRS-D PORTABLE HEATED SHELF 305mm DEEP

Convenient portable heated shelf units 305mm 'deep' models, perfect for burger or product make-up and holding on the one bench space. Hatco's unique blanket element design provides even temperature across the shelf for extended product serving/holding times. Designer colours to order.

CODE	DIMENSIONS	WATTS	WEIGHT	\$
GRS-60-D	1524 mm long x 305 mm wide	600	16Kg	1790
GRS-72-D	1829 mm long x 305 mm wide	700	17Kg	1890



All the above supplied corded with 10amp plug.



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## GLO-RAY® GRSBF DROP-IN FLUSH TOP HEATED SHELF

Satin Black hard coated aluminium finish with flush mount, for a smooth professional finish, includes remote temperature control and ON/OFF switch.

Ideal for use on pass-through areas, buffet lines and as hors d'oeuvre displays. They feature a thermostatically-controlled blanket-type foil element heated surface to help hold your food hot and delicious with consistent temperatures across the shelf. Adjustable thermostat controls allow surface temperature for the GRSBF to range from 27° to 82°C.

CODE	DIMENSIONS (all 60mm height)	WATTS	WEIGHT	\$
GRSBF-24-I	648mm long x 533 mm wide	550	13Kg	2380
GRSBF-30-I	800 mm long x 533 mm wide	665	14Kg	2610
GRSBF-36-I	953 mm long x 533 mm wide	780	14Kg	2625
GRSBF-42-I	1105 mm long x 533 mm wide	885	15Kg	2760
GRSBF-48-I	1257 mm long x 533 mm wide	1000	18Kg	2880
GRSBF-60-I	1562 mm long x 533 mm wide	1220	22Kg	3235
GRSBF-72-I	1867 mm long x 533 mm wide	1440	24Kg	3480



All the above supplied corded with 10amp plug.

Please note: depths/widths other than 533mm available on request: 432, 648, 800mm.

## GLO-RAY® HBGB DROP-IN HEATED BLACK CERAMIC GLASS SHELF

For a dramatic and professional food serving area, the Hatco Heated Black Glass Shelf has a heated ceramic glass surface to create uniform heat across the entire surface and display food perfectly.

Ideal for use on pass-through areas, buffet lines and as hors d'oeuvre displays. Surface colour is black ceramic glass and they feature a thermostatically-controlled heated ceramic glass surface to help hold your food hot and delicious. Food can be placed directly on the glass surface. Supplied with an attached stainless steel trim mounting ring for drop in installations.

Adjustable thermostat controls allow surface temperature for the HBGB to range from 38° to 82°C. Recommended for installation in metallic surfaces.

CODE	DIMENSIONS* (all 55mm Height)	WATTS	WEIGHT	\$
HBGB-2418	651 mm long x 498 mm wide	425	15Kg	3675
HBGB-3018	803 mm long x 498 mm wide	525	17Kg	3870
HBGB-3618	955 mm long x 498 mm wide	630	19Kg	3990
HBGB-4818	1260 mm long x 498 mm wide	850	23Kg	4350
HBGB-6018	1565 mm long x mm 498 wide	1050	29Kg	4745
HBGB-7218	1870 mm long x 498 mm wide	1260	34Kg	5005



\* Outer dimensions of the stainless steel trim. All the above supplied corded with 10amp plug. **Controller dimensions 178 x 76mm.** Note: HBGB Units over 955 mm are constructed of two equal size pieces of glass. Recommended for use in a metallic countertop. For other surfaces, verify that the material is suitable for temperatures up to 94°C.





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Serve your food with maximum impact using these Hatco Heated Stone Shelves that coordinate beautifully into your bench tops, or use the table top models.

Hatco GRSS models hold food at optimum serving temperatures whilst adding class to your servery in a range of stone colours.

## GLO-RAY® GRSS HEATED STONE SHELVES

These Portable or Drop-In Rectangular Heated Stone Shelf have a blanket-type element to create uniform heat across the entire Swanstone® surface, an approved food-safe material, making it ideal for use on buffet lines and hors d'oeuvre displays. Features a thermostatically-controlled heated base to hold food at safe-serving temperatures and a lighted rocker switch.

Available in all Swanstone® Decorative Stone colors to match your décor. Maximum temperature 82°C.

### PORTABLE MODELS

CODE	DESCRIPTION	DIMENSIONS	WATTS	WEIGHT	\$
GRSS-2418	Portable Heated Stone Shelf	610W x 457D x 64 mmH	635	13Kg	2430
GRSS-3018	Portable Heated Stone Shelf	762W x 457D x 64 mmH	780	14Kg	2545
GRSS-3618	Portable Heated Stone Shelf	914W x 457D x 64 mmH	930	16Kg	2665
GRSS-4818	Portable Heated Stone Shelf	1220W x 457D x 64 mmH	1270	21Kg	3020

All the above supplied corded with 10amp plug  
Please specify colour when ordering.



### DROP-IN MODELS

CODE	DESCRIPTION	DIMENSIONS	WATTS	WEIGHT	\$
GRSSB-2418	Built-In Heated Stone Shelf	610W x 457D x 64 mmH	635	14Kg	2675
GRSSB-3018	Built-In Heated Stone Shelf	762W x 457D x 64 mmH	780	16Kg	2785
GRSSB-3618	Built-In Heated Stone Shelf	914W x 457D x 64 mmH	930	19Kg	2890
GRSSB-4818	Built-In Heated Stone Shelf	1220W x 457D x 64 mmH	1270	24Kg	3265
GRSSB-6018	Built-In Heated Stone Shelf	1524W x 457D x 64 mmH	1560	29Kg	3480
GRSSB-7218	Built-In Heated Stone Shelf	1829W x 457D x 64 mmH	1860	32Kg	3745

All the above supplied corded with 10amp plug  
Please specify colour when ordering.



## CHOOSE FROM THIS RANGE OF COLOUR STONE FINISHES





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# HOT or COLD in one shelf

Serve hot buffet or cool salads/sweets on the same shelf space easily and quickly with flexibility to suit your venue. These units come in traditional Hardcoat finish or Swanstone® Simulated Stone Finish to match any decor, available as a Drop-In Flush mount. Save space and maximise the space you already have.

From the world-wide leaders in food holding solutions this versatile shelf satisfies your differing serving needs at the touch of a button. Patent-pending thermal break technology and renowned Hatco reliability - Hot OR Cold and now available Cold Only.

- ▶ Easily change between Hot or Cold in under an hour (approx) to suit your needs
- ▶ **Temperature Range:** -12°C to 82°C
- ▶ Control Box can be remotely mounted up to 1229mm from centre of the shelf
- ▶ Maximise the usage of your available space for hot or cold servings
- ▶ Durable Hardcoat Aluminium Finish Drop-In Flush Mount or...
- ▶ Swanstone® food safe simulated stone colours available to match your decor and other Hatco Heated Shelves
- ▶ Famous Hatco performance and reliability
- ▶ Patent-pending thermal break reduces condensation and temperature transfer.
- ▶ Includes a remote-mountable control enclosure, with a three position power switch and two digital temperature controllers.



Traditional hard coat aluminium drop-in Flush Mount Hot or Cold with remote control



Swanstone® Granite Gray simulated stone drop-in Flush Mount Hot or Cold with remote control



Hot or Cold Remote control with three position switch and two electronic temperature controls

### Stone Colours



Gray Granite



Bermuda Sand

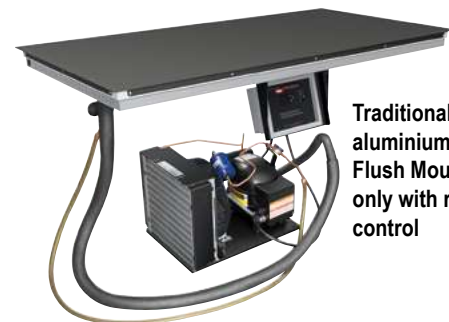


Night Sky

\*Swanstone Colour must be specified at time of order.

## Now also available as a Cold Only shelf.

Hatco's CSBF Cold Shelf Built-In Flush Top is a foodsafe shelf that is designed to keep pre-chilled food products in the perfect chill zone for serving. Features patent-pending thermal break that reduces condensation. Includes a power On/Off switch and digital temperature controller. Has a hardcoat aluminum surface and is designed to be top mounted.



Traditional hard coat aluminium drop-in Flush Mount Cold only with remote control

CODE	DESCRIPTION	DIMENSIONS: (heated-cooled/overall)	Watts / Amps	Compressor	Weight	\$
HCSBF-24-I	Drop-In Hot / Cold Shelf - Hardcoat	610W x 495mmD / 648W x 533mmD	804 / 3.5	1/4HP	58Kg	11545
HCSBF-36-I	Drop-In Hot / Cold Shelf - Hardcoat	914W x 495mmD / 953W x 533mmD	1044 / 4.5	1/3HP	68Kg	11980
HCSBF-48-I	Drop-In Hot / Cold Shelf - Hardcoat	1219W x 495mmD / 1257W x 533mmD	1044 / 4.5	1/3HP	84Kg	13395
HCSSBF-24-I	Drop-In Hot / Cold Shelf - Swanstone*	610W x 495mmD	804 / 3.5	1/4HP	67Kg	12045
HCSSBF-36-I	Drop-In Hot / Cold Shelf - Swanstone*	914W x 495mmD	1044 / 4.5	1/3HP	76Kg	12355
HCSSBF-48-I	Drop-In Hot / Cold Shelf - Swanstone*	1219W x 495mmD	1044 / 4.5	1/3HP	92Kg	13720
CSBF-24-I	Drop-In Cold Shelf - Hardcoat	610W x 495mmD / 648W x 533mmD	816/3.5	1/3HP	53KG	10300
CSBF-36-I	Drop-In Cold Shelf - Hardcoat	914W x 495mmD / 953W x 533mmD	816/3.5	1/3HP	62Kg	10520
CSBF-48-I	Drop-In Cold Shelf - Hardcoat	1219W x 495mmD / 1257W x 533mmD	816/3.5	1/3HP	71Kg	11750



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## GLO-RAY® HEATED DISPLAY WARMERS

Boost impulse sales by showcasing your hot foods in the Hatco Glo-Ray merchandising warmers. Designed specifically for displaying wrapped or boxed product, these warmers hold hot food safely at proper serving temperatures and are seen in many of the best known venues around the world.

- ▶ Pre-focused infrared top heat directs heat to the outer edges where heat loss is greatest
- ▶ Convenient for self-serve or quick-serve areas
- ▶ Available in two-tier models with horizontal or slanted shelves
- ▶ Adjustable product divider rods sort food displays for convenience and product appeal
- ▶ Thermostatically controlled hard-coated heated base extends holding times
- ▶ Food grade Teflon coated incandescent lights illuminate the holding areas and product for maximum visibility.

### GRSDS *Slant* Model - all 617 mm deep

CODE	DESCRIPTION	KW	AMP	WEIGHT	\$
GRSDS-24D	Dual Shelf - 610 mmW	1.34kw	5.6 amp	52Kg	7290
GRSDS-30D	Dual Shelf - 760 mmW	1.53kw	6.4 amp	64Kg	7730
GRSDS-36D	Dual Shelf - 910 mmW	1.81kw	7.6 amp	73Kg	8230
GRSDS-41D	Dual Shelf - 1040 mmW	2.12kw	8.8 amp	82Kg	8850
GRSDS-52D*	Dual Shelf - 1320 mmW	2.73kw	11.4 amp	98Kg	10300
GRSDS-60D*	Dual Shelf - 1520 mmW	3.34kw	14 amp	108Kg	10950

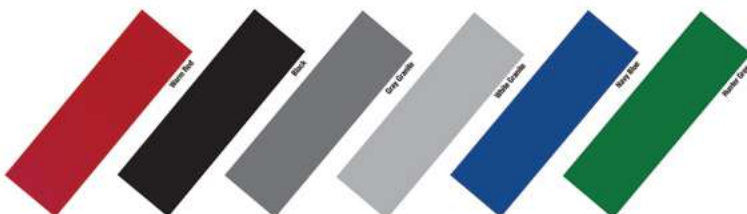
Units 24D - 41D supplied corded with 10A plug.  
\*Units 52D - 60D supplied corded with 15A plug.



### GR2SDS *Slant* Model DESIGNER SERIES - All 677 mm deep

CODE	DESCRIPTION	KW	AMP	WEIGHT	\$
GR2SDS-24D	Dual Shelf - 770 mmW	1.64kw	6.9 amp	73Kg	8650
GR2SDS-30D	Dual Shelf - 920 mmW	2.04kw	8.5 amp	84Kg	9680
GR2SDS-36D*	Dual Shelf - 1070 mmW	2.44kw	10.2 amp	91Kg	9980
GR2SDS-42D*	Dual Shelf - 1220 mmW	2.98kw	12.5 amp	99Kg	10880
GR2SDS-48D*	Dual Shelf - 1380 mmW	3.38kw	14.1 amp	116Kg	11750
GR2SDS-54D^	Dual Shelf - 1530 mmW	3.78kw	15.8 amp	120Kg	12650
GR2SDS-60D^	Dual Shelf - 1680 mmW	4.42kw	18.4 amp	135Kg	13460

Units 24D - 30D supplied corded with 10A plug.  
\*Units 36D - 48D supplied corded with 15A plug. ^Units 54D - 60D supplied unplugged.



Horizontal models also available to order. Please specify colour at time of ordering, otherwise colour inserts and cap ends will be supplied in black.



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## GLO-RAY® PORTABLE FOOD WARMERS/CHIP DUMPS

With heat from above, below or both, Hatco Glo Ray® food warmers offer design flexibility without sacrificing food product quality. Ideal for use next to fry stations, drive-through windows, and service areas that require frequent and easy access, these units keep product at serving temperature and optimum quality.

### GR-FFB

This excellent Food Warmer/Chip Dump has a preset heated base that conducts heat from the bottom while an adjustable infrared element heats from above.

A swing-away top provides fast and easy access to food pans.

Weight: 12Kgs

Dimensions: 324 x 610 x 508mm

Electrical: 750 Watts, 3 amp. supplied with corded 10amp plug.

**LIST PRICE EA.        \$1450**



### GMFFL

Hatco's latest Portable Food Warmer has a sleek rounded design and its black colour finish fits into any decor. This portable Food Warmer has heat and light from above in powder-coat black and comes with a sign holder on the front lower panel (sign not included) to maximise sales potential.

Suits 1/1 Gastronorm pan 100mm deep (not included).

Weight: 9.2Kgs

Dimensions: 329 x 644 x 445mm

Electrical: 610 Watts, 2.5 amp supplied with corded 10amp plug.

**LIST PRICE EA.        \$585**





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## GLO-RAY® PORTABLE FRY STATIONS & MULTI PRODUCT

Designed with ample handling space between the heat source and the holding area to empty baskets, Glo-Ray Fry Holding Stations maintain 'just made' food temperatures. Ceramic elements direct radiant heat from above, while a preset thermostatically controlled heated base (adjustable on the MPWS-36) maintains uniform holding temperature from below. The slotted holding bin allows the rising heat to envelop the food, preventing soggy product. A sectional divider permits holding of multiple products simultaneously.

**A range of options are available to customise each model to suit your own operation. Call your FSM representative.**

### GRFHS-21

Glo-Ray Portable Fry Station  
Dimensions 540 x 700 x 550mm  
Weight: 30Kgs  
Electrical: 1200watts, 5 amp.  
Supplied corded with a 10amp plug.

**LIST PRICE EA.      \$4380**



Shown With Optional Fry Ribbon

### GRFHS-PT26

Glo-Ray Portable Fry Station –  
Pass Through Model.  
Dimensions: 750 x 580 x 630mm  
Weight: 29Kgs  
Electrical: 1440watts, 6 amp.  
Supplied corded with 10amp plug.

**LIST PRICE EA.      \$4390**



Shown With Optional Fry Ribbon,  
Scoop Holders And Dual Handled Scoops

### MPWS-36 with MPWS-36 BIN

**Glo-Ray Multi-Product Warming Station** – the ultimate in hot fried food holding with six thermostatically controlled high power overhead ceramic heating elements and base element complemented by food grade teflon coated incandescent lamps for enhanced product display.

Choose from a wide range of optional extras including pleated ribbons, angled risers, bag and tong holders and fry bin inserts to customise the warming station for your operation. Unit comes standard with MPWS-36BIN accessory (Full Fry Bin insert; drip tray, perforated insert and three dividers)

Dimensions: 947 x 626 x 832mm  
Weight: 79Kgs  
Electrical: 3075watts, 13 amp.  
Supplied corded with 15amp plug.

**LIST PRICE EA.      \$7680**



Shown With Optional Scoop Holder





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## TQ SERIES HIGH WATT CONVEYOR TOASTERS

The Hatco High Watt Conveyor toasters toast high moisture content bread product to a rich golden colour. Sheathed heating elements are featured in all models. Toast-Qwik models have a conveyor feed guide and front or rear discharge with toast tray.

This provides the flexibility and performance to perfectly toast bread products. The exclusive **ColorGuard® sensing system** monitors cabinet temperature and adjusts conveyor speed during high usage periods to assure uniform toast, improving customer satisfaction and reducing waste.

Power save mode conserves energy and saves money and the insulation and interior fan provide cooler surface temperatures.

### TQ3-500H TOAST-QWIK

**up to 500 toast slices/hour**

- Touch screen controller - easy to see and use
- Twelve programmable settings
- USB port for software updates. Black finish standard.
- Programmable power save function.
- Unique toast delivery rack moves toast to the storage tray each and every time.
- Suitable for front discharge with tray extended.
- Exclusive *Colorgard* system controls toast quality Toasts bread, buns, muffins and sandwiches.
- Electrical: 2.22 kW, 9.3A. Supplied corded with 10 amp plug.
- Dimensions: 373W x 524D x 435H mm
- Delivery tray extends to 591 mm total depth
- Weight: 25Kgs

**LIST PRICE EA. \$4320**

**NEW DIGITAL PROGRAMMABLE MODEL**  
With Touch Screen control and Exclusive *Colorguard* technology maintains toast colour



TQ Series Conveyor Toasters provide total control of the toasting of bread products. Individual controls are provided for top heat, bottom heat, conveyor speed and a stand-by switch to maximise quality and throughput. *Colorgard* sensing technology maintains toast quality through quiet or busy serving times. For those situations where you need to avoid patrons adjusting these controls unnecessarily, choose the TQ2 Security Cover for the TQ-805 Model (below).

### TQ-805 TOAST-QWIK

**up to 600 toast slices/Hour**

- Suitable for front or rear discharge.
- Exclusive *Colorgard* system controls toast quality Toasts bread, buns, muffins and sandwiches.
- Electrical: 3.6 kW, 15A. Supplied corded with 15 amp plug.
- Dimensions: 368W x 578D x 422H mm
- Weight: 28Kgs
- Includes tray extensions.
- Rear tray extends 165 mm.

**LIST PRICE EA. \$4365**

**Exclusive *Colorguard* technology maintains toast colour**



### TQ2-SECURITY COVER

Hinged Control Cover to suit TQ-805 units, can be retro fitted.

**LIST PRICE EA. \$170**



**Optional TQ2-Security Cover for TQ805 Model Toaster**



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## TQ & TM SERIES HIGH WATT CONVEYOR TOASTERS

### TQ-1800H TOAST-QWIK

**up to 1200 toast slices/hour**

- ▶ Suitable for front or rear discharge.
  - ▶ Exclusive **Colorgard**® system controls toast quality by constantly monitoring toasting chamber temperatures and adjusting conveyor speed automatically.
  - ▶ Toasts bread, buns, muffins and sandwiches.
  - ▶ Adjustable Upper & Lower Heating Elements,
  - ▶ Power-Save Mode,
  - ▶ 367mm WIDE throat
- Electrical: 4.65 kW, 20 amp. Supplied unplugged.  
Dimensions - 470 x 578 x 422mm  
Includes tray extensions.  
Rear tray extends 165 mm  
Shipping Weight 33Kg

**LIST PRICE EA. \$5780**

**MASSIVE PERFORMANCE with Exclusive Colorgard technology that maintains toast colour**



## TOAST-MAX CONVEYOR TOASTER

The Hatco Toast-Max entry-level conveyor toaster offers the flexibility and performance to perfectly toast bread and buns fast. Utilising conveyor speed, not temperature, to determine toasting colour, this allows for instant adjustment of toasting time to maintain quality.

### TM-10H up to 6 slices/minute

- ▶ 4 position toast selector switch:
  - ▶ off / toast / buns / standby mode.
  - ▶ 89mm clearance to accommodate high profile bread products.
  - ▶ easy-to-load rack with front or rear discharging.
  - ▶ V-shaped reflectors help capture and redirect heat.
  - ▶ Long lasting serpentine metal sheathed heating elements.
  - ▶ 102mm adjustable legs.
  - ▶ Pilot light signals unit is in operation.
- Discharge & crumb trays are removable.  
Electrical: 1900watts, 8 amps. Supplied with 10amp plug.  
Dimensions: 368 x 387 x 419 mm  
Shipping weight: 19Kgs

**LIST PRICE EA. \$1680**





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## HIGH WATT 4 SLOT **POP-UP** TOASTER **1 OR 2 SIDED TOASTING!**

**TPT-230-4-10** up to 160 toast slices per hour  
Perfect for self-serve areas, care facilities and light-medium volume applications.

The Hatco Pop-Up Toaster provides even golden toasting of a variety of bread products.

- ▶ Durable stainless steel housing
- ▶ Four self-centering slots (32mmW)
- ▶ Two toasting controls with bagel/bun button for **one-sided** toasting
- ▶ Removable crumb tray.
- ▶ Two separate toasting controls

This productive and versatile unit enables the toasting of two lots of two slices of bread individually or together.

Electrical: 2.25Kw, 9.5 amps. Supplied with 10amp plug.

Dimensions: 378 x 330 x 235 mm

Weight: 8Kgs

**NEW 10A  
MODEL**

**LIST PRICE EA.            \$830**



**Pop Up Toaster with either two lots of two or four slices toasted simultaneously.**



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## GLO-RAY® DECORATIVE CARVING STATIONS

The Glo-Ray Decorative Carving Stations are the ideal way to display, hold and serve food and to extend food holding times during serving periods. With a wide range of options and styles, Hatco have a unit that will complement your servery and decor perfectly with reliable quality.

### DCS400-1-BN

Freestanding overhead height adjustable heat lamp supported by a sturdy 203mm square base.

527D x Variable Height 864-1168Hmm

Shown in Bright Nickel.

Also available in *Bright Brass and Antique Bronze*.

Weight: 15Kg

Supplied corded with 10amp plug. 250watts 1 Amp.

**LIST PRICE EA. \$2100**



### DCSB400-2420-1-NSBN

Overhead height adjustable heat lamp supported by a rectangular Swanstone heated base with sneeze guard.

608W x 506D x Height 864 - 1168Hmm.

Shown in Night Sky Base with Bright Nickel posts and lamp.

Also available in *Bright Brass/Antique Bronze post and lamp and Gray Granite/Bermuda Sand decorative base stone colours*.

Weight: 48Kg

Supplied corded with 10 amp plug. 750watts / 3.2 Amp.

**LIST PRICE EA. \$5380**



### DCSB400-3624-2-GGBN

Dual overhead heat lamps - height adjustable, supported by a rectangular Swanstone heated base with sneeze guard.

911W x 610D x Height 864 - 1168Hmm.

Shown in Bright Nickel post and lamp and Gray Granite base.

Also available in *Antique Bronze/Bright Brass post and lamp and Bermuda Sand/Night Sky decorative base stone colours*.

Weight: 70Kg

Supplied corded with 10 amp plug. 1300watts / 5.5Amp.

**LIST PRICE EA. \$7370**



## COLOUR SWATCHES



Plated Colours:

Bright Nickel, Bright Brass and Antique Bronze



Stone Colours:

Gray Granite, Bermuda Sand and Night Sky



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**NEW DIGITAL  
TEMPERATURE CONTROL  
AND DISPLAY ON  
ALL MODELS**



## HATCO FREE STANDING DRAWER WARMERS

Available in 1, 2 & 3 drawer freestanding models built of rugged stainless steel with durable nylon drawer rollers, 12-gauge stainless steel slides and heavy-duty hardware in Standard or Narrow model to suit your kitchen space. *Unique features include:*

- ▶ **ALL drawers** have an individual on/off switch, digital thermostatic control, digital temperature monitor and adjustable sliding vents for humidity control providing superior quality control and versatility.
- ▶ Each drawer has the capacity to accept a pan 1/1x150mm deep or 2x1/2 or 3x1/3. (Pans not included).
- ▶ Supplied with **102mm legs**, 1829mm cord and 10A plug. Castor option available on ALL models.

### HDW-1

1-drawer model with Digital Control  
749W x 575D x 279Hmm (excluding legs)  
Supplied with cord and 10 amp plug.  
450watts / 2 Amp. Weight: 44Kg

**LIST PRICE EA. \$3450**



### HDW-2

2-drawer model with Digital Control  
749W x 575D x 537Hmm (excluding legs)  
Supplied with cord and 10 amp plug.  
900watts 3.8 Amp. Weight: 76Kg

**LIST PRICE EA. \$5590**



### HDW-3

3-drawer model with Digital Control  
749W x 575D x 794Hmm (excluding legs)  
Supplied with cord and 10 amp plug.  
1350watts / 5.7 Amp. Weight: 106Kg

**LIST PRICE EA. \$8080**



### HDW-CASTER-2

#### Option All Models

Hatco Heavy Duty Castor kit,  
51mm Diameter

Add mobility to your drawer warmer with the Hatco HDW-CASTER-2 option.

These castors easily change-over with the standard legs, enabling moving for routine cleaning/ maintenance etc. (PACK OF 4)

**LIST PRICE EA. \$330**



## HATCO FREE STANDING NARROW DRAWER WARMERS

### HDW-1N Digital Control

1-drawer Narrow model  
530W x 686D x 279Hmm (excluding legs)  
Supplied corded with 10 amp plug.  
450watts / 2 Amp. Weight: 44Kg

**LIST PRICE EA. \$3450**



### HDW-2N Digital Control

2-drawer Narrow model  
530W x 686D x 537Hmm (excluding legs)  
Supplied corded with 10 amp plug.  
900watts / 3.8 Amp Weight: 76Kg

**LIST PRICE EA. \$5590**





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## HATCO PASTA COOKER

### BOIL, STEAM, WARM

The new multi-purpose HEAT-MAX well offers the flexibility of a food warmer, soup kettle, bain marie heater, steamer and pasta cooker all in one!

With a range of temperature settings, HEAT-MAX can boil pasta and soup noodles, steam dim sum, keep food warm, hold soups, curry, gravies and toppings at safe serving temperatures.

#### RCTHW-1E

Heat-Max Rectangular Single Heated Well to take 1/1 Gastronorm pan (not supplied).

Touch panel for three temperature set points:

**HOLD:** 50-70°C **SIMMER:** 70-90°C **BOIL:** 90-100°C

Energy saving Low Power mode

Convenient Drain control

Also available in Built-in Model with remote.

Electrical: 3Kw, 12.5 amps.

Supplied corded with 15amp plug.

**LIST PRICE EA.        \$1400**



### SPECIFICATIONS

MODEL	TYPE OF WELL	OUTER DIMENSION MM	WELL DIMENSION MM	Kw	SHIP WEIGHT
RCTHW-1E	RECTANGULAR SINGLE WELL	375W X 575D x 270H	305W x510L x 160D	3.0	<b>9.6KG</b>



RCTHW-1E shown with optional Pasta Cooker Tray & Noodle Baskets.



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### ACCESSORIES

#### RCTHW-BASKET

RCTHW Stainless Steel Noodle Basket  
125mm diameter  
(six required per unit)

LIST PRICE EA.      \$60



#### RCTHW-PC

Pasta Cooker Tray

LIST PRICE EA.      \$490



#### RCTHW-SP

Steamer Plate to accept bamboo  
steamer baskets (not supplied).

LIST PRICE EA.      \$250



RCTHW-1E shown with optional RCTHW-SP Steam Adaptor Plate.





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## HATCO BUILT-IN HEATED WELLS

Hatco Built-In Heated Wells hold heated foods at safe serving temperatures. Compared to other models, these Hatco units offer larger drains with flat drain screens, more consistent holding temperatures through superior element design, heavier stainless steel construction, easier-to-service design for quick-change of components, and a remote thermostat with separate power switch. Suitable for wet or dry operation.

All units are supplied with a control panel and connected with a 918mm flexible conduit for remote mounting and include a 3/4" NPT drain fitting.

### BUILT-IN RECTANGULAR HEATED WELL - FULL SIZE

#### HWB-FULD

Heated Well with drain – 1/1 Gastronorm.

Dimensions: 348W x 553D x 218Hmm

Controller dimensions: 161W x 92D x 196Hmm

Electrical: 1.2kw, 5 amp, supplied corded with 10 amp plug

Weight: 10Kg

Drain: 3/4" NPT fitting

**LIST PRICE EA. \$1250**



Remote control with 918mm conduit for convenient fitting



(Pictured with accessory food pan).

### BUILT-IN ROUND HEATED WELLS with drain fitting

CODE	DESCRIPTION	KW	AMP	WT	\$
HWB-4QTD	3.8Litre (4 Quart) Heated Well with drain.	0.6kw	2.5A	5Kg	1130
HWB-7QTD	6.6Litre (7 Quart) Heated Well with drain.	0.6kw	2.5A	5Kg	1150
HWB-11QTD	10.1Litre (11 Quart) Heated Well with drain.	0.6kw	2.5A	5Kg	1190

All wells supplied corded with 10 amp plug and come with 3/4" NPT drain fitting.



(Pictured with accessory pans see below).

### OPTIONAL PAN INSERTS & LIDS

CODE	DESCRIPTION	\$
4QT-PAN&LID	4 Quart (3.8L) Round Well and Notched Lid.	225
7QT-PAN&LID	7 Quart (6.65L) Round Well and Notched Lid.	260
11QT-PAN&LID	11 Quart (10.41L) Round Well and Notched Lid.	300







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## HATCO **PORTABLE** ROUND HEATED WELLS

HEAT-MAX ROUND HEATED WELLS MODELS RHW1 & RHW2 from Hatco are multi-purpose, insulated, dry wells that offer the flexibility of being a foodwarmer, soup kettle, Bain-Marie heater, steamer and pasta cooker all in one.

Heat is distributed evenly throughout the unit to maintain desired temperatures. Three temperature setpoints from 50°C-100°C are available for warming, steaming and boiling. Supplied with 10Litre holding pot(s) and hinged lid(s). Includes a low-power mode for increased energy efficiencies.

### RHW-1

Multi purpose Heated Well  
Capacity 10 Litre  
Includes 1 Holding Pot & 1 Hinged lid  
Three temperature Set Points **50°C-100°C**  
Alarm function for overheating due to lack of product  
Dimensions: 359W x 330D x 343Hmm  
Electrical: 1.3kw, 5.5 amp, supplied with 10 amp plug  
Weight: 10Kg

**LIST PRICE EA.            \$1320**



### RHW-2

Multi purpose Heated Well  
Capacity 2 x 10 Litre  
Includes 2 Holding Pots & 2 Hinged lids  
Three temperature Set Points **50°C-100°C**  
Alarm function for overheating due to lack of product  
Dimensions: 630W x 330D x 343Hmm  
Electrical: 2.5kw, 10.4 amp, supplied with 15 amp plug  
Weight: 17Kg

**LIST PRICE EA.            \$1990**



RHW-2 Shown without lids in place





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## HATCO SALAMANDERS

Hatco's Salamander range is specially designed for versatility in the kitchen with the capabilities to cook, grill, and reheat food. With the patented movable heat unit housing, maximum thermal transfer is achieved and maximum power is only consumed whilst actually in cook mode. The unparalleled start-up speed is a result of Hatco's "INSTANT ON" heating elements located in the upper housing. Hatco® Salamanders offer unrivalled energy efficiency and easy operation to suit the most demanding requirements - of fine dining restaurants to fast food outlets.

### TMS-1H THERMAX SALAMANDER

Movable upper housing to reduce the heat loss to food areas.

- ▶ The high powered heating elements are ready for use within 10 seconds.
  - ▶ Two sets of independently controlled heating element sections give the benefits of flexibility and energy conservation.
  - ▶ Cook mode selection switch controls left, right or both locations.
  - ▶ Includes a hold mode switch that reduces power to 25% and keeps food at proper serving temperatures.
  - ▶ Unit can be placed on a counter-top or mounted to any non-combustible wall with appropriate rigidity.
  - ▶ Unit comes standard with grill, drip pan and wall mounting bracket.
- Weight: 70Kgs. Dimensions: 600W x 503D x 515Hmm.  
Electrical: 4Kw 17.4 amp. Supplied with cord but no plug.

LIST PRICE EA. **\$4920**



### SAL-1 SALAMANDER - DIGITAL CONTROL

Movable upper housing to reduce the heat loss to food areas.

- ▶ Electronic touch control panel for ease of use and repeatability
  - ▶ The high powered heating elements are ready for use within 10 seconds.
  - ▶ **Three sets** of independently controlled heating elements give the benefits of flexibility and energy conservation.
  - ▶ **Auto Plate detection** switches elements on once a plate is detected
  - ▶ **Eight position Hold Mode** switch selectively reduces power down to 25% to keep food at proper serving temperatures.
  - ▶ Unit can be placed on a counter-top or mounted to any non-combustible wall with appropriate rigidity.
  - ▶ Unit comes standard with rack, drip pan and wall mounting bracket.
- Weight: 65Kgs Dimensions: 576W x 550D x 603Hmm.  
Electrical: 4.5kw 18.8 amp. Supplied with cord but no plug.

LIST PRICE EA. **\$8700**



## 3CS-9B SANITISING SINK HEATER **Balanced three phase**

Maintaining a continuous supply of sanitising rinse water without taking up valuable space, the 3CS makes manual ware-washing faster and more convenient. Designed to fit under the sink, the 3CS is perfect for three or four compartment sinks, pot and pan sinks and bar sinks. Drain may be plumbed to open-sight waste drain.

### 3CS-9B SANITISING SINK HEATER

Weight: 15Kgs. Electrical: 9 Kw, 3 phase. Supplied uncorded and unplugged.

Dimensions: 203W x 435D x 321Hmm  
LIST PRICE EA. **\$4200**



Pictured: 3CS-9 with optional temperature monitor



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**Flav-R-Savor Holding Cabinets with thermostatically controlled heat and humidity hold hot food at optimum serving temperatures longer than other units that only supply heat.**

**Extend your holding times considerably and improve the food quality that you ultimately serve as well. Food can be prepared well in advance of peak serving periods.**

## **FLAV-R-SAVOR® HOLDING CABINETS with HEAT & HUMIDITY control**

### **PORTABLE MODELS**

Convenient and versatile food holding where it's needed. The combination of heat and humidity control ensures longer holding times and better food quality. Features a large digital readout and convenient controls for operator ease. These units are also stackable where space is limited for added versatility. Comes with high visibility tempered glass door for operator convenience and built to last with Hatco quality construction.

#### **FSHC-6W1**

##### **Flav-R-Savor Portable Holding Cabinet – Single Door.**

Six Adjustable Angle Runners on each side accommodate 6 x Gastronorm 2/1 pans 65 mm deep. (Pans not included).

Low profile – fits under normal kitchen counters.

Dimensions: 645W x 749D x 816H mm

Weight: 79Kg

Electrical: 1.7kw, 7 amp supplied corded with 10amp plug.

**LIST PRICE EA.            \$8950**





## IMC VQ PEELERS

The VQ Peelers have been designed and built to withstand repeated, long-term use, capable of providing years of reliable performance. These compact easy to use units can save hours of valuable labour time, and the IMC design incorporates a reversible hopper liner for improved economy and performance.

## BENCH MOUNTED PEELERS - Up to 150Kg/hour

### VQ3.5 CAPACITY 3.5KG

The cylinder is free to rotate to the position that is ideal for the situation in which it is being used. Timer fitted.

Output up to 80kg per hour.

240 volt 1 phase. 180W with 10 amp plug.

Dimensions: 425Hx650Wx380Dmm

Weight: 27Kg

**LIST PRICE EA.            \$3990**



### VQ7 CAPACITY 7KG

The cylinder is free to rotate to the position that is ideal for the situation in which it is being used. Timer fitted.

Output up to 150kg per hour.

240 volt 1 phase 180W with 10 amp plug.

Dimensions: 500Hx650Wx380Dmm

Weight: 29Kg

**LIST PRICE EA.            \$4980**



## ACCESSORIES TO SUIT VQ PEELERS

CODE	DESCRIPTION	\$
E72/011	Sink skip, small peel trap for use with the above peelers.	200
S72/023	Waste ejector, 2" BSP	580



## SP SERIES PEELERS - up to 600Kg/hour

The SP Series Peelers offer real production throughput (up to 600Kg per hour) in one reliable well engineered unit, built to perform in any hard commercial environment. IMC's reversible hopper liner means greater economy and less downtime.

### SP12H

**CAPACITY 12KG**

**OUTPUT 300KG PER HOUR.**

**MODEL F58/903**

Stainless steel and cast alloy construction.

4 different discharge positions.

½ hp. 415 volt, 3 phase 0.37Kw.

Dimensions: 1400H x 530W x 624Dmm

Weight: 64Kg

SINGLE PHASE AVAILABLE ON APPLICATION

**LIST PRICE EA.            \$8500**



### SP25H

**CAPACITY 25KG**

**OUTPUT 600KG PER HOUR.**

**MODEL F58/913**

Stainless steel and cast alloy construction.

4 different discharge positions.

1 hp. 415 volt, 3 phase 0.75Kw.

Dimensions: 1360H x 564W x 725Dmm

Weight: 80Kg

SINGLE PHASE AVAILABLE ON APPLICATION

**LIST PRICE EA.            \$10460**



## ACCESSORIES TO SUIT SP SERIES

MODEL	DESCRIPTION	\$
S58/570	SP Waste ejector, 2" BSP	580
S58/568	SP Integral filter Basket.	830



## IMC MULTI FUNCTION PEELERS

Multi-Functional peelers will peel root vegetables, potatoes, onions and wash salads and shell fish. They are tough, reliable and easy to use.

### MF5 (F59/500)

**OUTPUT Up to 130 Kg/Hour**

Bench mounted peeler, 5kg capacity with four minute timer.

Supplied with carborundum peeling plate.

10 amp plug, 1 phase 250W.

**LIST PRICE EA. \$4550**

### MF5 ACCESSORIES

CODE	DESCRIPTION	\$
S59/167	Knife peeling plate	580
S59/169	Salad basket	450
S59/172	Vegetable washing plate	590
S59/174	Mussel washing plate	420



Model MF5 shown

### MF10-1PH (F59/510)

**OUTPUT Up to 280 Kg/Hour**

Peeler mounted on stainless steel stand, incorporating filter basket and four minute timer.

10kg capacity. Supplied with carborundum peeling plate.

10 amp plug, 1 phase 370W

**LIST PRICE EA. \$7200**

### MF15-1PH (F59/520)

**OUTPUT Up to 400 Kg/H**

Peeler mounted on stainless steel stand, incorporating filter basket and four minute timer.

15 kg capacity. Supplied with carborundum peeling plate.

10 amp plug, 1 phase 370W

Shipping Weight 70Kgs, Nett Weight 62Kgs.

**LIST PRICE EA. \$8200**

### MF10/15 ACCESSORIES

CODE	DESCRIPTION	\$
S59/168	Knife peeling plate	790
S59/170	Salad basket	550
S59/173	Vegetable washing plate	750
S58/062	Inlet Hose Kit, (all models)	65



Model MF10-1PH shown



## COMMERCIAL DUTY WASTE DISPOSAL UNITS

### 523 (F52/301)

#### IN SINK MOUNTING

Capacity - 200 covers per sitting. 100Kg of waste per hour.

Reversible waste disposal unit with ¼ h.p. motor.

89mm sink opening. Total Height: 406mm

Unique rubber housing for quiet operation and ease of servicing.

Supplied with reversing starter.

Supplied with Remote Control Panel

Weight: 19Kg

240 volt, 10 amp plug, single phase.

**LIST PRICE EA.        \$3800**



Pictured: Remote Control

## FOOD WASTE MACERATOR AND DE-WATERING UNIT

From the world leaders in waste management, comes the revolutionary, and self-contained WasteStation De-waterer and Macerator.

Food waste comprises of up to 80% liquid and can be extremely costly to dispose of.

WasteStation grinds the food waste into fine particles, these particles feed directly into the built-in dewatering system. The WasteStation forces out the excess liquid from the macerated waste. The grey water is fed directly to drain, and the resulting solid fraction of the food waste is collected in small, easily managed, lidded bins, ready for onward processing. IMC's self-cleaning function and self-emptying auger saves valuable staff time and the self-contained unit means improved hygiene, less noise and easy operation.

### F79/010

700kg per hour

900mmH x 1000mmW x 700mmD

Weight – empty 192kg

Connection to drainage 54mm

Electrical: Voltage 380-415V 3 Phase -

4 wire supply, 4.1Kw

Amps (max) 8.6

Decibel during operation: running 62dB

Decibel during operation: in use with raw food 70dB

**LIST PRICE EA.        \$43200**





## COMMERCIAL DUTY DEWATERER UNITS

The WastePro II separates solids from liquids, discharging the semi-dry solid waste, reduced in volume by up to 80% into a removable container. This then leaves the residual liquid waste to flow into the drains.

Food waste is processed at the source by the food waste disposer/macerator which is then discharged to the WastePro II. Can be connected to a suitable existing waste disposer in stand-alone or trough configuration.

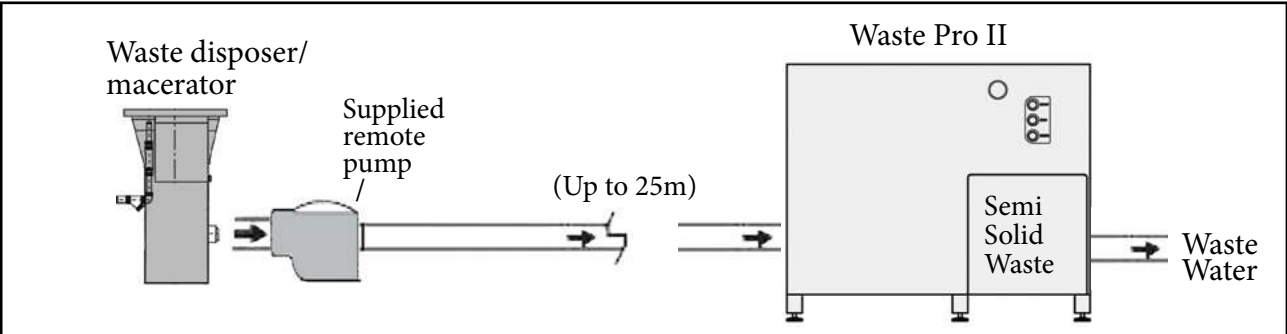
The unit includes a remote pump to transfer waste from a Waste Disposal unit (see next page) to the Waste Pro II. This model is self-cleaning and has an intelligent sensor for detecting when the receiving bin is in position and/or full.

**F78/020**  
 Capacity: 700kg per hour / 1850 covers  
 Dimensions: 825mmH x 980mmW x 450mmD  
 Weight – empty 84kg  
 Connection to drainage 54mm (up to 12.70cm)  
 Water usage (cleaning cycle) 14Litres  
 Electrical: Voltage 380-415V 3 Phase - 1.1Kw  
 Amps (max) 8.6 Supply (suggested) 16A  
 Decibel during operation: running 60dB  
 150mm allowance need for services at rear  
 Remote pump included

**LIST PRICE EA.      \$22800**



Typical Installation. Contact your FSM Representative for further information.





## HIGH CAPACITY WASTE DISPOSAL UNITS

A range of heavy duty stainless steel free-standing units which may be built into tabling and can be used in conjunction with WastePro II units, see previous page. All units feature a feed hopper baffle for operator protection from the grinding unit, auto reverse overload function, premium components for long life, automatic water control and industry leading motor capacities for real throughput.

### 904 (F54/120)

Capacity - 1000 covers per sitting. 500Kg of waste / hour  
3 Phase 1.1.kW (1.5 HP)  
Weight: 71Kg

**LIST PRICE EA.      \$12640**

### 1204 (F54/220)

Capacity - 1450 covers per sitting. 700Kg of waste / hour  
3 Phase 2.2 kW (3 HP)  
Weight: 97Kg

**LIST PRICE EA.      \$16680**

### 1604 (F54/320)

Capacity - 1850 covers per sitting. 900Kg of waste / hour  
3 Phase 4.0 kW (5.5 HP)  
Single and double trough units available on request.  
Weight: 100Kg

**LIST PRICE EA.      \$18390**



## HIGH CAPACITY TROUGH UNITS - SINGLE OR DUAL

These Heavy Duty Stainless Steel Trough mount units are the answer when multiple staff need to scrape off waste at the same time.

Typically, a trough unit is situated alongside a tray conveyor operating between a clearing area and a dishwasher. Waste is emptied into the trough and crockery replaced onto the conveyor. This optimises the efficiency of both units and prevents waste blocking the dishwasher filter. A scrapping trough, maximum length of 3m, must be connected to the single trough unit. A double trough unit is centrally located between two troughs and recommended for use where the overall scrapping trough length is between three and six metres. Designed for use in large hotels and restaurants, hospitals, prisons, universities and by food preparation companies, the 04 Series can handle difficult waste including fish skins, cauliflower stalks and larger meat bones.

Compatible with WastePro II dewaterer units.

These units feature steel alloy grinding elements, safety baffles and interlock systems, plus auto-reverse motors, to ensure consistent wear and extend operating life.



904 Single unit



904 Double unit

CODE	DESCRIPTION	CAPACITY	POWER	ELECTRICAL	DIMENSIONS	WEIGHT	\$
F54/121	904 Single unit	500Kg / 200 Covers	1.1Kw/1½HP	Single or 3 phase	800-905 x 551 x 302mm	71Kg	13330
F54/122	904 Double unit	500Kg / 200 Covers	1.1Kw/1½HP	Single or 3 phase	800-905 x 800 x 302mm	71Kg	13740
F54/221	1204 Single unit	700Kg / 450 Covers	2Kw/3HP	3 Phase	850-900 x 574 x 349mm	97Kg	17380
F54/222	1204 Double unit	700Kg / 450 Covers	2Kw/3HP	3 Phase	850-900 x 800 x 349mm	97Kg	17940
F54/321	1604 Single unit	900Kg / 1850 Covers	4Kw/5½HP	3 Phase	850-900 x 574 x 349mm	100Kg	18980
F54/322	1604 Double unit	900Kg / 1850 Covers	4Kw/5½HP	3 Phase	850-900 x 800 x 349mm	100Kg	19650

## MINI COMPACTOR SERIES

**A unique range of Mini Compactors that solve the problem of commercial compacting in a compact design that also integrates easily into a commercial kitchen/bar thus maximising the recycling of waste all in one compact convenient unit saving time and costs. IMC - leaders in waste disposal, compacting and recycling offer these models to suit different capacity requirements.**

Compact all your recyclable plastics, food packaging waste, drinks cans, food tins, paper, card and glass – all in one convenient appliance. Optimised to encourage recycling by offering one-stop segregation of waste with ease and much more efficiency than traditional trash compactors.



### **MC300 space required 300mm**

Capacity: 39 Litres crushed storage  
 Equivalent un-crushed storage: 156 Litres  
 Compaction ratio: 4:1  
 Dimensions: 810-895mmH x 298mmW x 580mmD  
 Weight – empty 44kg  
 Electrical: 180W / 0.8A supplied corded with 10A plug  
 Near silent 6000Nm linear motor for 'hyper crush'  
 Stainless Steel Chassis for durability

**LIST PRICE EA.           \$3500**



### **MC400 space required 400mm**

Capacity: 55 Litres crushed storage  
 Equivalent un-crushed storage: 219 Litres  
 Compaction ratio: 4:1  
 Dimensions: 810-895mmH x 398mmW x 580mmD  
 Weight – empty 47kg  
 Electrical: 180W / 0.8A supplied corded with 10A plug  
 Near silent 6000Nm linear motor for 'hyper crush'  
 Stainless Steel Chassis for durability

**LIST PRICE EA.           \$3800**



Tight for space and storage of meals for peak periods?

JACKSTACK offers so many advantages in storage, preparation and serving, you'll wonder how you did without it.

JACKSTACK is the world leader in the efficient storage and transport of up to 104 plates in minimum time from kitchen to storage or banquet areas.

Generous 150mm diameter wheels allow for easy maneuverability of the Jackstack anywhere, and the plate racks are easily adjustable to suit all applications - even mixing plate sizes.

Models provide 50mm spacing between plate supports and they can be loaded and unloaded from four sides, and carry up to 400 empty plates to the dishwasher.



Designed by Chefs, for Chefs.

## JACKSTACK Model JS104

Makes it possible to stack between 12 to 104 plates of any size. Different size plates can be accommodated by adjusting the racks to suit. (For pizza applications, a special 'P' model longer arm unit is available at extra cost).

The unit comes with four castors (two with brakes), and easy to follow assembly instructions.

**Assembled Dimensions:** 600W x 600D x 1790Hmm

**Shipping Dimensions:** 800W x 620D x 300Hmm

**Weight:** 28Kg

CODE	CAPACITY	SPACING	DIMENSION	\$
JS104	104 plates	50mm	600x600x1790mmH	2520

## JACKSTACK OPTIONS

### Thermocover for JS104

Preserves 72-104 plates in transit with warm or cold food.

Made of industrial High Tenacity PES fabric, with polyester fibre centre layer.

Includes special arm extensions.

Complete with 4 horizontal and 4 vertical zippers.

Washable - hygienic in use.

Dimensions: 720 x 720 x 1590Hmm.

Shipping Dimensions: 430 x 310 x 260mm

Weight: 6Kg

MODEL	DESCRIPTION	\$
JS104TC	Thermal covers available on request (pictured)	1750
JS901PC	Non thermal covers for 90 plate unit	320



MODEL JS104TC Thermal Cover



The JETspray Pre Rinse system answers the needs of all those requiring a reliable high performance unit that also comes with our industry leading 13 month on-site warranty on parts and labour. Conforming to all Australian Standards, this Wels 6 Star Rated Pre Rinse Spray Gun Assembly comes equipped with wall mount and a swing pot filler faucet as standard to provide the complete answer for your kitchen requirements. JETspray units can also be supplied in retail packaging.

- ▶ Supplied with the Y729 (Six Star rated) Pre Rinse Spray Valve Gun
- ▶ Pot Filler with 200mm swing faucet and convenient on/off tap
- ▶ Wall support bracket & gun clip
- ▶ 6 Star rated spray gun uses only 4 litres per minute
- ▶ Supplied with hot & cold flexible connections for easy installation and full instructions.

### JS007 JETSPRAY DECK MOUNT PRE RINSE

Complete unit with pot filler and wall bracket  
 Sturdy commercial pre-rinse with 6 Star rated gun  
 200mm swing pot filler with on/off tap.  
 Operating water pressure Min 50kpa Max 500kpa.

**LIST PRICE EA.            \$940**  
**6 BUY PRICE EA.         \$900**  
**12 BUY PRICE EA.        \$880**

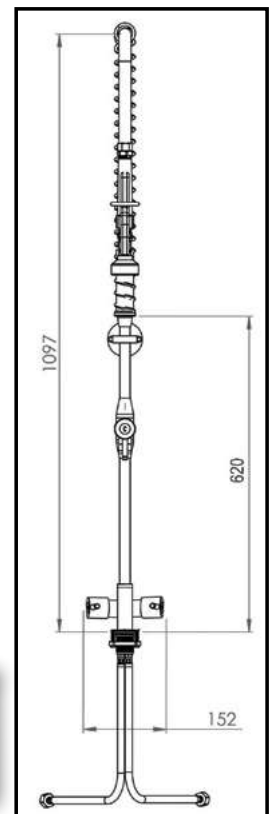
### JS115 as above but with 1500mm hose

**LIST PRICE EA.            \$1320**



### JETSPRAY SHOWROOM STAND OFFER

This custom display stand comes fully assembled, ready to place in your showroom, complete with JS007 JETspray Pre Rinse and Flick Mixer plus 100 of your own branded brochures with contact details and your logos etc. Ask your FSM representative for more details on this special offer and **BOOK YOUR STAND TODAY.**







## OVENTION OVENS

A REVOLUTION IN COOKING TECHNOLOGY.

Ovention 'Matchbox' Oven with *Precision Impingement System* with fully automated, programmable cooking for up to 1000 programs. Features include auto load/unload, two cooking surfaces, 'Flextemp' feature for almost instant cooking temperature changes between programs. The closed chamber and catalytic function eliminates the need for an exhaust canopy creating freedom to place this oven almost anywhere. USB port for loading/storing menus. This unique technology can open up new horizons for your menu and business, with two oven sizes available.

### 1718

#### MATCHBOX OVEN

Oven cooking size 436 x 473mm  
Oven dimensions: 514H x 1567W x 876mmD  
11.76Kw 415V 32Amp 3 phase 50Hz  
Weight: 142Kg  
Unit supplied un-plugged

**LIST PRICE EA.      \$30890**



### 1313

#### MATCHBOX OVEN

Oven cooking size 336 x 341.8mm  
Oven dimensions: 514H x 1267W x 728mmD  
6.96Kw 415V 20Amp 3 phase 50Hz  
Weight: 106Kg  
Unit supplied un-plugged

**LIST PRICE EA.      \$27880**



No other oven can match  
the Ovention Matchbox®!



## OVENTION

### MATCHBOX® 360 OVENS THE REVOLUTION IN COOKING TECHNOLOGY CONTINUES

The Ovention 360 Matchbox® Oven with *Precision Impingement System* takes the Matchbox® to a new level with fully automated, programmable cooking for up to 600 programs in a new space saving design.

Features include auto load/unload, two cooking surfaces, 'Flextemp' feature for almost instant cooking temperature changes between programs. The closed chamber and catalytic function eliminates the need for an exhaust canopy creating freedom to place this oven almost anywhere. USB port allows for loading/storing menus. This unique technology can open up new horizons for your menu and business, with two oven sizes available in such a compact footprint.

#### 360-14

##### MATCHBOX 360 OVEN

Oven cooking size 1993.5 sqcm  
 Oven dimensions: 506H x 844W x 1049mmD  
 11.76Kw 36A 3 phase 50Hz  
 Unit supplied un-plugged  
 Cord length: 1800mm  
 Weight: 124Kgs

**LIST PRICE EA. \$30890**



#### 360-12

##### MATCHBOX 360 OVEN

Oven cooking size 1458sq.cm  
 Oven dimensions: 506H x 744W x 948mmD  
 8.8Kw 20 Amp 3 phase 50Hz  
 Unit supplied un-plugged  
 Cord length: 1800mm  
 Weight: 96Kgs

**LIST PRICE EA. \$29500**



No other oven  
 can match the  
 Ovention Matchbox®!

SEE OVER FOR ACCESSORIES ►





## OVENTION MATCHBOX® OVEN ACCESSORIES

THE REVOLUTION IN COOKING TECHNOLOGY CONTINUES

Choose from these production accessories to get even more from your Ovention Oven.

### OVNTN-CLNR

Keep your Ovention® bright and hygienically clean at all times with this superior oven cleaner. Pack of **six (6)** bottles.

**LIST PRICE PER PACK \$160**



### OVNTN-PDL

Made to suit the Ovention®, this Spatula Paddle makes for safe, fast and easy handling of all your hot menu items.

**LIST PRICE \$135**



### OVNTN-HRP-12

305mm (12") half-round pans specially for your Ovention® 360-12 to maximise cooking area and when you don't want grill marks on cooked product. Great for biscuits, cookies or meats.

**LIST PRICE \$140**



### OVNTN-HRP-14

356mm (14") half-round pans specially for your Ovention® 360-14 to maximise cooking area and when you don't want grill marks on cooked product. Great for biscuits, cookies or meats.

**LIST PRICE \$150**





## 297-SW16 VERTICAL CONTACT BUN TOASTER - NEW COMPACT SIZE

When maximum throughput speed is essential, Prince Castle Vertical Bun Toasters offer up to 750 buns per hour capacity for venues that have high demand. The NEW 297-SW16 model is up to 20% smaller in footprint compared to previous models, and includes the 'Air Flapper' heat and energy saving device and new Front Safety Shield for operator safety and comfort.

### 297-SW-16

**Slim-Line Vertical Bun Toaster** – up to 750 Buns per hour.  
 New Air Flapper increases bun temperatures by up to 3°C and saves energy.  
 New operator heat shield provides greater operator safety.  
 Adjustable platen temperature up to 304°C.  
 Includes Teflon Kit, Air Flapper & Safety Shield.  
 Dimensions: 515W x 590H x 206Dmm  
 Weight: 32Kg  
 Electrical: 1890W, 8Amp. or 1910W with HLZ Option  
 Supplied with 10A plug.

20% smaller footprint compared to previous model

**LIST PRICE EA.      \$3580**

### HLZ297

**Heated Landing Zone option**  
 New Heated Bun Landing Zone keeps buns hot for longer - improving serving flexibility and customer satisfaction.

**LIST PRICE EA.      \$520**



## DCFT-BKCE DUAL FEED CONTINUOUS TOASTER

Designed and built for ultra fast, high production capability of up to 3000 buns per hour, the Prince Castle Dual Feed Continuous Contact Toaster is the unit for any high volume quick-turnaround food outlets or high production kitchens. Manufactured to Prince Castle's high standards for utmost reliability and unbeatable performance.

### DCFT-BKCE

**Dual Continuous Feed Bun Toaster** – up to 3000 Buns per hour.  
 Perfect caramelisation through Durable stainless steel conveyors add heat transfer to the product  
 Small footprint of 560 x 220mm saves space  
 Adjustable platen temperature up to 288°C for high output  
 Adjustable toasting time from 12-36 seconds for a wide range of product  
 Individual thickness/crush control (five presets)  
 Easily accessed, cleaned & changed Teflon sheets maintain production and efficiency  
 Drop down clamshell design for easy maintenance  
 Dimensions: 559W x 634H x 216Dmm  
 Weight: 44Kg  
 Electrical: 3600W, 15Amp. Supplied with 15A plug.

**LIST PRICE EA.      \$10300**





## CONTACT GRILLS - DUAL LID

Prince Castle Contact Grills offer independently heated platens and robust construction for the busy QSR environment. Equipped with one or two four-channel timers for menu storage, durable stainless steel construction, heavy duty platens, easy to clean grease drawer and the power to minimise cook times for consistently fast grilling.

### CG14-2TP Dual Lid Contact Grill

Dual Lid contact grill has two heated top platens and a common lower heated platen. Each platen's temperature is independently regulated by a solid-state controller and four zone probe monitoring. A real powerhouse for the busiest QSR outlet or production kitchen.

- ▶ Solid state controls for accurate temperature control
- ▶ Cooking surface is 355mm wide
- ▶ Cooking surface temperature range 79°C to 267°C
- ▶ Durable stainless steel construction and heavy duty platens
- ▶ Dual four channel programmable timers to track grill times
- ▶ Adjustable four position lid stops provide consistent grilling
- ▶ USB port for menu items
- ▶ Easy to clean grease drawer is accessible from the front

Weight: 35Kgs

Dimensions: 419W x 284H x 566Dmm

Electrical: 2640W, 11Amp. Supplied with 15A plug.

**LIST PRICE EA.        \$7240**



## CONTACT GRILLS - SINGLE LID

### CG8-1TP Single Lid Contact Grill

Heavy Duty contact grill has individually heated platens. Each platen's temperature is independently regulated by a solid-state controller and zone probe monitoring. A real powerhouse for the busy QSR outlet or production kitchen.

- ▶ Solid state controls for accurate temperature control
- ▶ Cooking surface is 203mm wide
- ▶ Cooking surface temperature range 79°C to 267°C
- ▶ Durable stainless steel construction and heavy duty platens
- ▶ Four channel programmable timer to track grill times
- ▶ Adjustable four position lid stops provide consistent grilling
- ▶ USB port for menu items
- ▶ Easy to clean grease drawer is accessible from the front

Weight: 26Kgs

Dimensions: 315W x 347H x 566Dmm

Electrical: 1300W, 5.5Amp. Supplied with 10A plug.

**LIST PRICE EA.        \$4800**





**PRINCE CASTLE DEDICATED HOLDING BINS - The benchmark WITH EXCLUSIVE RELI-A-TEMP HEATING TECHNOLOGY AND MENU TRAK TIMER SYSTEM.**

**DHB2PT-33 - 8 Pans**

Two Cavity, **Pass Through Model** – each cavity equipped with rack system which holds four pans (eight required in total), four individually controlled heaters. Timer bars on both sides of unit. Dimensions: 838 W x 282 H x 358 D mm. Weight: 55Kg Electrical: 2.6kw 11Amp Supplied with 15 amp plug. Order Pans separately.

**LIST PRICE EA. \$7790**



Call for details on other configurations to suit your kitchen/plans.

**DHB2SS-20 - 4 Pans**

Two Cavity, **Single Sided Model** – each cavity equipped with rack system which holds two pans (four required in total), two individually controlled heaters. Timer bar on front side of unit. Dimensions: 500 W x 282 H x 358 D mm. Weight: 24Kg Electrical: 1550Watts 6.6 Amp, Supplied with 10 amp plug. Order Pans separately.

**LIST PRICE EA. \$5230**



**PANS FOR USE IN DHB CABINETS - save \$\$ with the 12 pack**

CODE	DESCRIPTION	\$ each	\$ 12 pack
CLBK-7016	Double Handled Amber Pans, 1/3 size	81	880
CLBK-7015	Single Handled Amber Pans, 1/3 size	81	880



Double Handle Pan for pass-through models



## PRINCE CASTLE RAPID STEAMER

Able to steam buns, eggs, rice, pancakes and much more in as little as eight seconds, you will be able to offer your customers appetising foods quickly and easily.

The Prince Castle 625-AC Rapid Steamer is the ideal solution for heating and rethermalising in any restaurant and is also safe and easy to use. Digital controls ensure simple and accurate operation while the unit disperses little steam and the surfaces have minimal condensation.

### 625-AC RAPID STEAMER

- ▶ Quickly steams a variety of products in under 10 seconds
- ▶ Digital controls ensure accurate, repeatable steaming and simple operation
- ▶ Holds four menu programs for efficiency and ease of use
- ▶ Flexibly designed to accommodate menu expansion
- ▶ Minimal condensation on surface.
- ▶ Minimal steam discharged
- ▶ Supplied with quick connect regulator kit.

Dimensions: 358 W x 226 H x 419 D mm.

Weight: 15.9Kg

Electrical: 3450 Watts 14.4 Amp. Supplied with 15 amp plug.  
(Unit requires a mains pressure water supply).

**LIST PRICE EA.      \$5970**



Easy to program and use with the digital controls



Prince Castle are innovators in food preparation and holding technologies, and offer quality solutions in many areas of the commercial kitchen. From Tomato/Citrus slicers to high speed vertical bun toasters to the industry standard Product Holding Units (PHUs) used in so many well known QSR outlets world-wide.

## HEAVY SAUCE PORTION DISPENSERS - 580 SERIES

Commercial-duty sauce dispenser guns available in a choice of portion size/volume. Suitable for most heavy sauces. Supplied without bottles. Dispenser: 262 x 193mm. Weight 1.3Kg

CODE	PORTION SIZE	\$
580-NMCC	1/3 fl.oz (9.8ml)	330
581-NMCC	1/2 fl.oz (14.8 ml)	330
582-NMCC	2/3 fl.oz (19.5 ml)	330
583-NMCC	1 fl.oz (29.5 ml)	330



When ordering sauce dispensers, order #136-1 bottles if not using pre-packaged sauces.

## ACCESSORIES FOR 580 SERIES HEAVY SAUCE DISPENSERS

### Dispenser Bottles (case of 9) re-useable.

Each bottle is supplied with a nozzle for thinner sauces and a flexible valve for chunky sauces. Each bottle comes with end cap.

MODEL	DESCRIPTION	\$
136-1	DISPENSER BOTTLES (CASE OF 9) RE-USABLE	180



### Bottle Storage Tray (Shown with bottles – supplied separately)

MODEL	DESCRIPTION	\$
155	BOTTLE STORAGE TRAY	140

## SAUCE & MUSTARD DISPENSERS



### Commercial-Duty Sauce and Mustard dispenser guns. Enjoy perfect dispensing with calibrated portion control.

- ▶ New slim/narrow design uses less prep table space
- ▶ Capacity: 0.91 kg above refill line
- ▶ Provides improved portion control (0.70ml)
- ▶ Container Dimensions: 165 x 89mm Overall Height: 232mm
- ▶ Weight 1.40 Kg
- ▶ Positive pump action provides accurate portion every time
- ▶ Lightweight plastic shell
- ▶ Includes cover with tether attachment to reduce loss
- ▶ Easy calibration – no tools required

All internal parts are colored white or red, providing easy identification when mixed with mustard dispenser parts. Some assembly required.

CODE	DESCRIPTION	\$
398-CN	Mustard Dispenser Narrow	290
406-AN	Sauce Dispenser Narrow	350
417-ANP	Dual Holder for 398-CN and 406-AN	300



398-CN Narrow Mustard Dispenser



406-AN Narrow Sauce Dispenser



417-ANP Dual Holder



## TOMATO SABER

Prince Castle's Tomato Saber is the world's leading tomato slicing system. The Perma-Tight® blade cartridge never requires blade tightening or adjusting. Blade replacement is fast and easy – simply snap the blade cartridge into position and the Saber is ready to use. A contoured pusher head holds the tomato in place for slicing, and permanently lubricated bearings ensure the slicing stroke is smooth and quick. The exclusive tomato catcher snaps onto the unit and catches the sliced tomato for easy handling.

Overall dimensions: 465W x 216D x 238Hmm  
Weight: 6.4Kg.



CODE	DESCRIPTION	\$
943-A	Tomato Saber 4.7mm Slice (12 blades)	951
943-B	Tomato Saber 6.3 mm Slice (9 blades)	951

SABER MODEL	CUT SIZE/ No of blades	PART CODE
943-A	4.7mm, 12 blade	943-038A
943-B	6.3mm, 9 blade	943-039A

Replacement Blades can be purchased individually from our Spares/Parts Department, see chart.

## TOMATO CORE-IT

The fastest, safest way to easily core the tomato prior to slicing/dicing/cutting. Available singly or in bulk.

CODE	DESCRIPTION	\$
953	TOMATO CORE IT	10
950-1	Bulk Pack (Box of 144)	490



## WEDGE WITCH

Citrus wedge slicers for the busiest bar/kitchen. Rugged blade construction and simple to use, with the choice of the heavy duty 908 model or the economical CW-6 (Yellow body) for smaller operations.

MODEL	DESCRIPTION	\$
908-A8	WEDGE WITCH ( 8 SECTION) ALL METAL	495
CW-6	CITRUS SABER (8 SECTION) YELLOW POLYCARBONATE	265



## DICE WITCH

The answer to heavy duty dicing, with sturdy frame, precision pusher head and cutter assembly.

MODEL	DESCRIPTION	\$
910-A	Dice Witch 3/8" (9.53mm) Square Cut	775





## PRINCE CASTLE GRILL BRUSHES & MAINTENANCE TOOLS

Essential equipment for every venue involved in heavy grilling/char grilling. These heavy duty brushes are available in Medium or Coarse grade to suit most grills.

CODE	DESCRIPTION	\$
CC	Char-Brush (coarse)	124
CM	Char-Brush (medium)	122



Replacement brush heads (6 / Box) can be purchased individually from our Spares/Parts Department and come with replacement screws (see chart).

BRUSH MODEL	REPLACEMENT HEAD
CC	CC-1
CM	CM-1

## REDI-GRILL GRILL MAINTENANCE TOOLS

Maintain food standards and quality with these professional grill tools. The heavy duty 161 Scraper makes light work of grill plate maintenance.

CODE	DESCRIPTION	\$
161	Redi-Grill Scraper	145



Replacement Scraper Blades can be purchased from our Spares/Parts Department (see chart).

SCRAPER BLADE CODE	DESCRIPTION
161-HD	Heavy Duty
161-6DP	Disposable (Pk6)

Quick cleanup of the grill plate surface during the day is made easy with this made-for-purpose heavy duty grill plate wiper.

CODE	DESCRIPTION	\$
233-71A	Grill wiper	195



Replacement Wiper Blades can be purchased from our Spares/Parts Department (see chart).

WIPER MODEL	REPLACEMENT WIPER
233-71A	233-86C (Pk4)

## BUTTER SPREADER/MELTING PAN

**50**  
Dress Up Butter Spreader

LIST PRICE EA. **\$280**



## MOP & BROOM STATIONS

**918-B**  
Mop and Broom Station  
450mm long

LIST PRICE EA. **\$145**



## FRY SCOOPS

**252-DH**  
Sturdy Dual Handle Fry Scoop.

LIST PRICE EA. **\$59**





## JUICE EXTRACTORS & BLENDERS

Founded in 1943 in Switzerland, for more than seventy years ROTOR has manufactured high quality, robust commercial food service equipment and is one of the World's leading food service brands. Rotor centrifugal juice extractors offer industry leading juice yields matched with heavy duty reliability. All major components are Swiss manufactured with motors manufactured in-house by Rotor for absolute quality control and long term performance.

### CENTRIFUGAL JUICE EXTRACTORS

#### VITAMAT Heavy Duty Commercial Centrifugal Juice Extractor

- ▶ Quality Made in Switzerland
- ▶ Warranty: 13 Months Parts & 13 months Labour / 2Yr Motor only
- ▶ Powerful 2 speed electronically controlled motor, 5000rpm and 5600rpm
- ▶ Production up to 180kg/hour apples or 130kg/hour carrots
- ▶ Heavy duty construction
- ▶ 1600 watt motor made in Switzerland
- ▶ Highest juice yield in comparison to competitors
- ▶ Polished stainless steel construction, not plastic
- ▶ Includes 12 litre pulp container
- ▶ Tube feed diameter 80mm
- ▶ Safety clasp with inbuilt brake for safe operation
- ▶ Weight 16.5kg
- ▶ Electrical: 240V, 4.8A supplied with 10A plug
- ▶ Dimensions: 272w x 472d x 610h mm

**LIST PRICE EA.                      \$4380**



#### SANAMAT Compact Commercial Centrifugal Juicer

- ▶ Quality Made in Switzerland
- ▶ Warranty: 13 Months Parts & 13 months Labour / 2Yr Motor only
- ▶ Powerful 2 speed electronically controlled motor, 5500rpm and 7200rpm
- ▶ Production up to 80kg/hour
- ▶ 1100 watt motor made in Switzerland
- ▶ Tube feed diameter 80mm
- ▶ Highest juice yield in comparison to competitors
- ▶ Polished stainless steel construction, not plastic
- ▶ Includes pulp container, tube feed diameter 80mm
- ▶ Safety clasp with inbuilt brake for safe operation
- ▶ Weight 7.5kg
- ▶ Electrical: 240V, 3A supplied with 10A plug
- ▶ Dimensions: 200w x 365d x 480h mm

**LIST PRICE EA.                      \$2560**



## BLENDERS - BENCH TOP

For more than seventy years ROTOR has manufactured high quality, robust commercial food service equipment and is one of the World's leading food service brands. Rotor blenders offer excellent Swiss engineering, experience engineered products, choice of jug sizes, all contributing to long term reliable performance.

All major components are Swiss manufactured with motors manufactured in-house by Rotor for absolute quality control and long term satisfaction.

### GT900-2 Heavy Duty Variable Speed

- ▶ Includes 2 litre Xylex Jug
- ▶ Powerful electronically controlled motor, 1,000-17,000rpm
- ▶ Heavy Duty polished Stainless Steel Housing & construction
- ▶ 1800 watt motor made in Switzerland
- ▶ Quality Made in Switzerland
- ▶ Total Weight 5.65kg
- ▶ Warranty: 13 Months Parts & 13 months Labour / 5 Yr Motor only
- ▶ Electrical: 240V, 7.5A supplied with 10A plug
- ▶ Dimensions: 233w x486h mm

**LIST PRICE EA.                      \$1595**

### GT900-2S as above but with 2L Stainless Steel Jug

- ▶ Total Weight 6.35kg    ▶ Dimensions: 225w x486h mm

**LIST PRICE EA.                      \$1980**

### GT900-4 Heavy Duty Variable Speed

- ▶ Includes 4 litre Xylex Jug
- ▶ Powerful electronically controlled motor, 1,000-17,000rpm
- ▶ Heavy Duty polished Stainless Steel Housing & construction
- ▶ 1800 watt motor made in Switzerland
- ▶ Quality Made in Switzerland
- ▶ Weight 5.65kg
- ▶ Warranty: 13 Months Parts & 13 Months Labour / 5 Yr Motor only
- ▶ Electrical: 240V, 7.5A supplied with 10A plug
- ▶ Dimensions: 288w x486h mm

**LIST PRICE EA.                      \$1980**

### GT900-4S as above but with 4L Stainless Steel Jug

- ▶ Total Weight 6.8kg    ▶ Dimensions: 282w x486h mm

**LIST PRICE EA.                      \$2300**



4LITRE  
STAINLESS JUG  
PICTURED

### RBB3

- ▶ Includes 2 litre **Xylex** Jug
- ▶ Powerful electronically controlled three speed motor
- ▶ Heavy Duty construction
- ▶ 1400watt motor made in Switzerland
- ▶ Heavy Duty polished Stainless Steel Motor Housing
- ▶ Quality Made in Switzerland
- ▶ Total Weight 4kg
- ▶ Warranty: 13 Months Parts & 13 Months Labour / **5 Yr Motor only**
- ▶ Electrical: 230V, 50Hz, 3.2amp
- ▶ Dimensions: 190w x480h mm

**LIST PRICE EA.                      \$1310**



### RBB3S

- ▶ Includes 2 litre **Stainless Steel** Jug
- ▶ Powerful electronically controlled three speed motor
- ▶ Heavy Duty construction
- ▶ 1400watt motor made in Switzerland
- ▶ Heavy Duty polished Stainless Steel Motor Housing
- ▶ Quality Made in Switzerland
- ▶ Total Weight 4.6kg
- ▶ Warranty: 13 Months Parts & 13 Months Labour / **5 Yr Motor only**
- ▶ Electrical: 230V, 50Hz, 3.2amp
- ▶ Dimensions: 190w x480h mm

**LIST PRICE EA.                      \$1625**



2 LITRE  
STAINLESS JUG  
PICTURED

### RMB1-C in-bench model

- ▶ Includes 2 litre Xylex Jug
- ▶ Powerful 6 Speed and Pulse electronically controlled motor
- ▶ Twelve (12) programmable buttons
- ▶ Heavy Duty construction
- ▶ 1800watt motor made in Switzerland
- ▶ Heavy Duty polished Stainless Steel Motor Housing
- ▶ Quality Made in Switzerland
- ▶ Total Weight 8.75kg
- ▶ Warranty: 13 Months Parts & 13 Months Labour / 5 Yr Motor only
- ▶ Electrical: 230V, 50Hz, 3.9amp
- ▶ Dimensions: 225w x 265S X 505H mm

**LIST PRICE EA.                      \$2680**



**RMB1-C**  
In-Bench mounted  
blender.

### RMB2-T benchtop model

- ▶ Includes 2 litre Xylex Jug
- ▶ Powerful 6 Speed and Pulse electronically controlled motor
- ▶ Twelve (12) programmable buttons
- ▶ Heavy Duty construction
- ▶ 1800watt motor made in Switzerland
- ▶ Heavy Duty polished Stainless Steel Motor Housing
- ▶ Quality Made in Switzerland
- ▶ Total Weight 8.75kg
- ▶ Warranty: 13 Months Parts & 13 Months Labour / 5 Yr Motor only
- ▶ Electrical: 230V, 50Hz, 3.9amp
- ▶ Dimensions: 282w X 262d X 300h mm

**LIST PRICE EA.                      \$2490**

**RMB2-T**  
(shown with  
2L Zylex Jug).



**POLISHED STAINLESS STEEL BASE**

High Power cutting head for intense and fast processing, also crushes ice cubes, supplied as standard with all models.



#### Blade Options

**Puree Blade** (Optional). Suitable for gentle mixing and very fine pureeing. P/N 1125.130



**Whipping Blade** (Optional). stirs without cutting. Suitable for milkshakes, creams etc. P/N 1121.305



#### Jug Options

**Xylex**  
**2 or 4 litre Jug**  
Light, transparent, stackable, and impact resistant.  
2L Zylex Jug 1123.064  
4L Zylex Jug 1123.074



**Stainless Steel**  
**2 or 4 litre Jug**  
Heavy Duty, perfect for high sanitary and hygiene requirements.  
2L S/S Jug 1123.044  
4L S/S Jug 1123.084





## QUALITY TOASTERS

**Rowlett Rutland manufacture quality toasters and contact grill products with fine quality finishes and innovative technology including toasters and high production two plate contact grills.**

**Choose from the 4 or 6 slot models below for the very best in hand crafted quality front-of-house toasters for your next venue.**

### 4ATS-109 PREMIER RANGE

#### Premier Series 4 Slot Bread Toaster

Stainless steel finely polished finish.

- 4 Slot
  - Variable timer
  - Select 1,2,3 or 4 slot toasting
  - Weight 6kg
  - "Power on" neon indicator
  - Removable crumb tray
  - Stainless Steel
  - Electrical 240V, 2.3kW
  - Dimensions 370(W) x 225(D)mm x 210(H)
  - Slot dimensions: 135(H) x 19.5(D) x 140(W)mm
- Supplied with 10 amp plug.

**LIST PRICE EA.           \$680**



### 6ATS-109 PREMIER RANGE

#### Premier Series 6 Slot Toaster

Stainless steel finely polished finish.

- 6 Slot
  - Variable timer
  - Select 2,4 or 6 slot toasting
  - Weight: 7.6kg
  - "Power on" neon indicator
  - Removable crumb tray
  - Material Stainless Steel
  - Electrical: 240V, 3.0 Kw,
  - Dimensions: 460(W) x 225(D) x 210(H)mm
  - Slot dimensions: 135(H) x 19.5(D) x 140(W)mm
- Supplied with 15 amp plug.

**LIST PRICE EA.           \$780**





## EXPRESS CONTACT GRILLS with Flat Top & Bottom Plates

**Rowlett Rutland Express Contact Grills are high production two plate units with real power to get the job done quickly and efficiently.**

These rugged units are rated at a hefty 2880Watts of power for the very busy kitchen.

Rowlett Rutland quality contact grills all feature floating head contact grill plates, technology that has been tried and tested in many high volume food outlets, where maximum performance and reliability are required.

Twin elements in each plate guarantees long life with the benefit of off-peak economy and an even temperature over the whole cooking surface.

Fitted with a mechanical 6 minute ringer alarm which can be set from 30 seconds to 6 minutes and removable splash guards plus high capacity fat trays for easy cleaning.

The economy switch reduces electricity consumption by approximately 30% whilst maintaining the cooking temperature – ideal for off-peak periods.

All cooking plates are coated with the latest high performance materials.

### RE100-PING

Deluxe model single flat floating plate with timer and economy switch for quiet periods.

Two elements per plate.

Dimensions: 360 x 380 x 370 mm

(360 x 600H x 370mm open)

Electrical: 2.88 kW, 12A Supplied with 15 amp plug.

Weight: 18Kgs.

**LIST PRICE EA.      \$1660**



RE100-PING shown open



RE100-PING shown closed

San Jamar have been the innovators in quality solutions for food safety, counter service and washroom products- innovation driven by real world experience directly gained from its customers. Products that are used throughout the world that make dispensing, food handling, transportation, safety and sanitation so vital to successful food and venue management. With an ever increasing product range, San Jamar offer a high quality, reliable answer to the many needs in any establishment.

## EZ-FIT CUP & LID DISPENSERS

The most versatile and popular cup dispenser to accommodate cup sizes from 73-121mm diameter, with easy to change rubber gaskets. Easy to install, reliable and ideal for venues dispensing different size cups, or where the cup size requirements may change over time.

Comes with pack of 4 different size black gaskets (S, M, L, XL) and chrome finish ring.

### **C2410CBKFSM** EZ-Fit One-Size-Fits-All Counter Mount CUP Dispenser

Metal finish trim ring, supplied with 4 pre-cut gaskets. Suits Rim Diameters: 73-121 mm  
Tube Length: 597 mm, 146mm counter hole diameter.

[Companion Lid dispenser available](#) - (see L2400CFSM below).

**LIST PRICE EA. \$165**



### **L2400CFSM** Ez-Fit In-Counter LID Dispenser

(Companion to C2310 model dispensers)

Suits 95-115mm diameter lids, with "metal finish" trim ring.

Tube length: 603mm. 146mm counter hole diameter.

**LIST PRICE EA. \$165**

Recommended  
for Horizontal  
mounting.



### **C2210CBKFSM** EZ-Fit One-Size-Fits-All Counter Mount CUP Dispenser

Metal finish trim ring, supplied with 4 pre-cut gaskets. Suits Rim Diameters:73-98 mm

Tube Length: 590 mm, 124mm counter hole diameter.

[Companion Lid dispenser available](#) - (see L2200CFSM below).

**LIST PRICE EA. \$150**



### **L2200CFSM** Ez-Fit In-Counter LID Dispenser

(Companion to C2210 model dispensers)

Suits 70-95mm diameter lids, with "metal finish" trim ring.

Tube length: 603mm. 124mm counter hole diameter.

**LIST PRICE EA. \$165**

Recommended  
for Horizontal  
mounting.



### **C2410SM** Surface Mount CUP Dispenser

One-Size-Fits-All EZ-Fit model for installations where counter mounting is impractical, comes with sturdy wire frame for mounting.

Rim Diameter 73-121 mm. Tube Length 597 mm.

Supplied with 4 pre-cut gaskets.

**LIST PRICE EA. \$265**





## COUNTER MOUNT ADJUSTABLE COLLAR CUP DISPENSERS

C Series Counter Mount dispensers come with adjustable collars to accommodate a specific range of cup sizes. Durable stainless steel construction and available in Vertical, Horizontal or Foam cup models to suit demanding installations. Many busy fast food outlets enjoy the reliability of these models.

### C3200 SERIES

FOR CUP RIM DIAMETERS 58-80mm  
(Tube length 597mm, Counter hole dia. 106mm)

CODE	MOUNT	CUP TYPE	\$
C3200CV	Vertical or 45°	Paper/plastic	170
C3200CH	Horizontal	Paper/plastic	170
C3200CF	All	Foam	170

### C3400 SERIES

FOR CUP RIM DIAMETERS 70-98MM  
(Tube length 597mm, Counter hole dia. 119mm)

CODE	MOUNT	CUP TYPE	\$
C3400CV	Vertical or 45°	Paper/plastic	180
C3400CH	Horizontal	Paper/plastic	180
C3400CF	All	Foam	180

### C3500 SERIES

FOR CUP RIM DIAMETERS 101-123MM  
(Tube length 597mm, Counter hole dia. 146mm)

CODE	MOUNT	CUP TYPE	\$
C3500CV	Vertical or 45°	Paper/plastic	235
C3500CH	Horizontal	Paper/plastic	235
C3500CF	All	Foam	235



## WIREWORKS CUP DISPENSER & LID ORGANISER

Cost effective option for dispensing paper, plastic or foam cups one-at-a-time. Coils adjust to fit cups ranging from 3 to 4.5mm rim diameter. Comes with side panels to prevent contamination.

CODE	DESCRIPTION	\$
C8503WFD	2 Cup dispensers, 1 lid organizer, 2 side panels.	325
C8504WFD	3 Cup dispensers, 1 lid organizer, 2 side panels.	385

### ACCESSORIES

CODE	DESCRIPTION	\$
C8500S	Optional straw caddy to suit both of the above models, sold separately.	22
X101924	Optional spindle to suit both above models, sold separately.	13



C8503WFD shown with optional Straw Caddy and spindles





## WALL MOUNT PULL TYPE FOAM CUP DISPENSERS

### UNBREAKABLE POLYETHYLENE

San Jamar Foam Cup Dispensers in economical and unbreakable Polyethylene construction with an easy to install wall mount 'slide-on' system, in two sizes to suit a wide range of Foam Cups.

MODEL	CUP SIZE	RIM DIA.	\$
C4210PFSD	120-300 ml	70-85 mm	70
C4410PFSD	350-710 ml	82-98 mm	80

### STAINLESS STEEL

San Jamar Foam Cup Dispensers in Stainless Steel construction with an easy to install wall mount 'slide-on' system, in three sizes to suit a wide range of Foam Cups.

MODEL	CUP SIZE	RIM DIA.	\$
C4200PF	120-300 m	70-85 mm	90
C4400PF	350-710 ml	82-98 mm	105
C4500PF	950-1360 ml	98-123 mm	150



## WALL MOUNT PULL TYPE PAPER CUP DISPENSERS

### UNBREAKABLE POLYETHYLENE

San Jamar Paper Cup Dispensers in economical and unbreakable Red Polyethylene construction with an easy to install wall mount 'slide-on' system, in two sizes to suit a wide range of Paper Cups.

MODEL	CUP SIZE	RIM DIA.	\$
C4210PRD	120-350 ml	64-82 mm	75
C4410PRD	350-710 ml	85-98 mm	80



## WALL MOUNT PULL TYPE STAINLESS STEEL CUP DISPENSERS

San Jamar's stainless steel dispensers offer the high-end image that only stainless steel can provide, with the utmost durability. Our pull-type cup dispensers have San Jamar's patented, time-tested design for dependable one-at-a-time dispensing. These dispensers include 'slide-on' wall mount brackets.

MODEL	CUP SIZE	RIM DIA.	\$
C3200P	180-300 ml	50-80 mm	92
C3400P	350-710 ml	70-98 mm	98
C3500P	950-1360 ml	101-123 mm	150





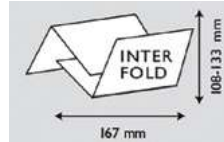
## NAPKIN / LID and STRAW DISPENSERS

### H2003CLSS IN-COUNTER NAPKIN DISPENSER

Napkins are readily available with this San Jamar Inter-fold In-Counter Napkin Dispenser - It holds 750+ interfold napkins without taking up valuable counter space, with the San Jamar Control clear faceplate to minimise wastage. Durable stainless steel trim and storage box.

Maximise your counter space with San Jamar.  
Dimensions: 140mmD x 178mmW x 498mm H.  
Cutout size 140mm x 195mm .

**LIST PRICE EA. \$365**



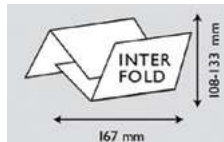
### 5003TBK COUNTER-TOP NAPKIN DISPENSER

San Jamar's Venue® line of napkin dispensers offer optimal dispensing for a variety of interfold napkin sizes. The stackable design is ideal for dispensing in tight spaces.

- ▶ Patented one-at-a-time dispensing reduces napkin waste
- ▶ 33% more capacity than competing full-fold dispensers
- ▶ Built-in overload protection allows for smooth dispensing down to the last napkin
- ▶ Stackable design doubles capacity in the same footprint
- ▶ Durable, break-resistant plastic construction.

Dimensions: 184H x 203W x 400Dmm

**LIST PRICE EA. \$95**



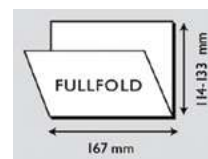
### H5000STBK COUNTER-TOP with Stand NAPKIN DISPENSER

San Jamar's Venue® Napkin Dispenser with Stand is an ideal choice for full-fold countertop napkin dispensing. The Venue® Napkin dispenser provides smooth, precise dispensing—even at maximum capacity. The stand feature enhances image and offers high-volume dispensing in tight spaces.

- ▶ Patented one-at-a-time dispensing reduces napkin waste
- ▶ 33% more capacity than competing mini-fold and full-fold dispensers
- ▶ Stand model enhances image and saves counter space
- ▶ Smooth dispensing down to the last napkin
- ▶ Impact-resistant plastic construction

Dimensions: 45H x 203W x 330Dmm

**LIST PRICE EA. \$185**



## Counter or Wall Mounted LID ORGANISER – 3 STACKS

### L1014

Each compartment is adjustable to adapt to the lid size. Anti-slip feet ensure that unit will stay in place during counter-top use. Dimensions 165H x 362W x 133D

**LIST PRICE EA. \$185**



## Counter Mounted STRAW DISPENSER

### L320C

Organises straws or stirrers utilising a simple mounting ring to lock and secure the holder. Also doubles as a trash chute with removable bottom plate. Diameter: 136 mm Tube Length: 152 mm. Counter hole diameter 106mm.

**LIST PRICE EA. \$79**



ALSO AVAILABLE (not illustrated) L360C Large Trash Chute 168mm Diameter \$52



**PUMP SYSTEMS / BAR SUPPLIES / SAFETY WRAP**

**FRONTLINE PUMP SYSTEMS**

Perfect for self-service areas where portion control is critical.

**Ultra pumps dispense in 1 x 28.34g portions.**

2.36 litre jars are removable for easy cleaning and refilling.



**CONDIMENT PUMP SERVICE CENTRES**

MODEL	WELLS/PUMPS	\$
P9712	2 well with 2 pumps	400
P9713	3 well with 3 pumps	540
P9715	5 well with 5 pumps	860

**THE DOME GARNISH CENTRE**

**BD4006S**

- ▶ The domed lid rotates back for easy access and increased capacity when closed.
- ▶ Uses six standard size trays supplied to keep food chilled (or optional deep trays for extra capacity).
- ▶ Complete unit is slanted towards the operator for convenience
- ▶ Integrated snap-on caddies store straws, stirrers and picks.
- ▶ Dimensions:  
590mmW x 180mmH x 130mmD with Caddies  
520mmW x 180mmH x 130mmD without Caddies

**LIST PRICE EA.            \$130**



BD4006S shown with caddies installed

**THE MINI DOME GARNISH CENTRE**

**BD2002**

- ▶ Connectors provide modularity between Mini Dome, Dome and snap-on caddies.

**LIST PRICE EA.            \$70**



**SAF-T-WRAP DISPENSER**

Makes proper food rotation faster and easier by combining wrapping and date labelling tools in one convenient location.

Saf-T-Wrap® Station holds film or foil, dating labels and includes storage areas for box cutters, pens and markers. Safer and more sanitary than dirty film and foil boxes, Saf-T-Wrap® Station's commercial-grade suction cup feet hold securely to countertops during use, minimising cut injuries.

**SW1218SC**

- ▶ Saves money by reducing labelling time and minimizing food waste by aiding in FIFO food rotation.
- ▶ Dispenses dating labels in multiple sizes and configurations.
- ▶ Comes with slider safety blade for film, foil and paper.

**LIST PRICE EA.            \$185**





## KLEEN-PAIL®

Kleen-Pail's meet HACCP dedicated use guidelines for cleaning and sanitising cloths used to wipe down surface areas. Kleen-Pails make it easy to separate containers used for food storage from those used for dangerous non-food purposes. They also eliminate potential confusion between cleaning and sanitising solution containers. Green Kleen-Pails are used for soap solutions and Red Kleen-Pails are used for sanitising solutions.

**KP256RD Kleen-Pail® RED**  
**KP256GN Kleen-Pail® GREEN**  
Each unit comes with volume indicators on the inside of the pail.  
**LIST PRICE EA. \$21**



**KP500**  
**Kleen-Pail® Caddy System**  
Each unit comes complete with integrated spray bottle holder and cleaning solution pail as well as sanitiser spray bottle.  
**LIST PRICE EA. \$40**



## ALLERGEN SAFE-T-ZONE SYSTEM

**ASZ121812SYS**

- ▶ Protects guests with food allergies
- ▶ Special purple colour to alert all kitchen staff
- ▶ Handy case includes Saf-T-Grip 305x457mm cutting board, tongs, turner and chef's knife.
- ▶ Board and tools dishwasher safe
- ▶ Works to avoid allergen cross-contact/contamination
- ▶ Optional waterproof thermometer available (code ASZTHERMW)

**LIST PRICE EA. \$260**



ASZTHERMW Optional professional thermometer (waterproof and dishwasher safe) POA



## CUT PROTECTION GLOVES

Stainless steel cut resistant gloves are ideal for severe cutting operations, where extremely sharp knives are used and cutting with force is required. Metal mesh gloves are normally worn on the non-knife holding hand to protect from injuries due to knife slips and forceful movements.

### MGA515M (medium)

- ▶ Stainless Steel Mesh Cut-Resistant Glove
- ▶ 5 Finger Ambidextrous
- ▶ XS, S, L, XL also available.

**LIST PRICE EA.      \$350**



### DFG1000M (medium)

- ▶ Dyneema D-flex Cut Resistance Glove
- ▶ Value and protection at an affordable price
- ▶ Machine washable
- ▶ ANSI level 4 cut performance, 10 gauge seamless knit
- ▶ Ambidextrous and sized for a perfect fit
- ▶ S, L, XL also available.

**LIST PRICE EA.      \$50**



## TEMPERATURE PROTECTION GLOVES

Temperature Protection gloves are ideal for handling of high or low temperature products, and protect the user with quality and performance.

### UCMX17BK

- ▶ Ultigrip oven mitt. Conventional style non-slip textured neoprene-like material for hot or cold applications
- ▶ Washable in dishwasher
- ▶ Webguard™ for extra protection and comfort.

**LIST PRICE EA.      \$56**



### 810CM15

- ▶ Best grip oven mitt
- ▶ Non slip conventional style textured neoprene-like material
- ▶ Clean in sink or wipe clean
- ▶ Protects up to 260°C for 60 seconds
- ▶ 381mm long with web guard and built-in magnet for easy storage

**LIST PRICE EA.      \$42**





## DOCKET HOLDERS / SLIDE CHECK RAILS

Anodised Aluminium Docket Holders provide an easy-to-use system for check orders. Unique design allows for one handed check placement.

- ▶ Aluminium slide check racks available in various lengths.
- ▶ Glass marbles hold checks in place and will not melt even under the hottest of kitchen temperatures.



MODEL	CONSTRUCTION	LENGTH	\$
CK6524A	Slide Check Rack – Aluminium	610 mm	40
CK6536A	Slide Check Rack – Aluminium	915 mm	50
CK6548A	Slide Check Rack – Aluminium	1220 mm	68

## HAND WASHING STATION COMBO - Hands Free & manual models

These Hand Washing Station Combo packs are the economical solution that ensures all the tools needed for employees to properly wash their hands are readily available. Controls towel usage per user and has completely hands free operation with the T1440TBK model with long-lasting battery power and manual override feature. Place these units wherever required to comply with regulations without the need for an electrician.

### T1440TBK (Automatic Hands free)

- ▶ Smart System **Touchless** battery powered towel dispenser dispenses any quality of paper automatically with sensors, easy to use and reduces wastage. Adjustable length & interval time.
- ▶ Touchless Soap Dispenser battery-powered (up to 80,000 cycles/6 months)
- ▶ Dispense a wide variety of liquid, soaps, sanitisers (except pumice).
- ▶ Unique hybrid manual pump override when batteries run low
- ▶ Hand washing chart gives step-by-step instructions for proper hand washing.

LIST PRICE EA. **\$465**



Available in Black only.

### T1430TBL (Touchless Towel Dispenser)

- ▶ Smart System Touchless battery powered towel dispenser Dispenses any quality of paper automatically with sensors, easy to use and reduces wastage.
- ▶ Bulk soap dispenser will dispense a wide variety of liquid and lotion, soaps (except pumice).
- ▶ Hand washing chart gives step-by-step instructions for proper hand washing.

LIST PRICE EA. **\$390**



Soap dispenser above available in Arctic Blue to match towel dispenser. Please advise when ordering.



**DROP-IN ICE CREAM FREEZER**

The Silver King Drop in Ice Cream Freezer is easily installed in any bar or bench top. Complete with stainless steel interior with curved corners for fast, easy cleaning. There is an anti-condensation heater around the top opening to prevent moisture formation. Insulated with environmentally friendly polyurethane foamed-in-place for maximum efficiency, strength and durability. Digital controller is now standard.

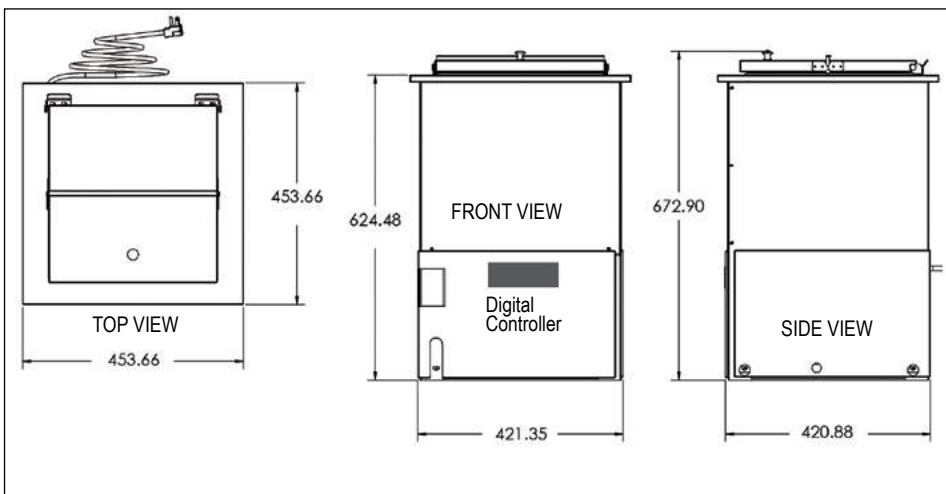
**SKDI**  
The refrigeration system is CFC-free, hermetically sealed, and self-contained with fan cooled condenser. Cold wall evaporator provides optimum ice cream dipping temperature. Comes with adjustable electronic temperature control. Features heavy gauge, galvanised steel welded angle frame and base assembly. Adjustable temperature: -4.4°C to -12°C. Electrical: 480 Watt, 2A, supplied with 10 amp plug. Dimensions: (less lid): 413W x 413D x 625Hmm. Internal dimensions: 305W x 310D x 295Hmm. Weight: 36Kgs.  
**LIST PRICE EA.           \$5380**



**NEW DIGITAL TEMPERATURE CONTROL ▶**



For a companion Dipperwell to use with the SKDI, see page 138





## SINGLE BURNER GRILL

At last the answer to every chef and operator's dream - superb quality cooking, with less cleaning, no charcoal and less emissions - all using less gas! Up to 59% less.

This is SYNERGY, the patented answer to so many traditional cooking problems. With unique fat atomising technology and low energy consumption you can prepare brilliant food quality with less shrinkage, at approximately half your previous energy cost, and use less of your staff's time cleaning up.

**With no fat residue, there's no fat/drip tray to clean.**

The secret is the ceramic heat bed and patented vortex gas/air mixture that combine to create a whole new era in grilled food, and no thermo-couples required. A range of models and accessories are available and all models come with the Synergy Lifting and Scraper Tools.

### SG630

**Single Burner** Synergy Grill

**Energy Consumption:**

Natural Gas: 20.52MJ

LPG: 27.36MJ

Gas Connection: 3/4" BSP

Cooking Area: 530 x 500mm (2650cm<sup>2</sup>)

On/Off Switch

Electrical: 50W, supplied with 10A plug

Dimensions: 644 x 646 x 380mm (WxDxH)

Packed Dimensions: 1000 x 1000 x 710 (WxDxH)

Nett weight: 80 Kg Packed weight: 140Kg

Synergy Lifting Tool & Synergy Scraping Tool inc.

**LIST PRICE EA.            \$9750**



CODE	SYNERGY GRILL Option	Description	\$
SG630GR	Synergy SG630 Garnish Rail	Includes 2x1/9 65mm GN pans	700
SG630GP	Synergy SG630 Griddle Plate	Size: 495 x 265 x 15mm	1150
SG630SCS	Synergy SG630 Slow Cook Shelf	Size: 644 x 200mm	700
SG630RS	Synergy SG630 Resting Shelf	Size: 644 x 300mm	800
SG600ST	Synergy SG630 S/S Stand (adj. feet)	Size: 630W x 740D x 570Hmm	995
SG600MT	Synergy SG630 S/S Stand & Castors	Size: 630W x 740D x 570Hmm	1580



SYNERGY  
Grill Scraper and  
Lifter Tools included



SG630 Shown with Slow Cook and Resting Shelf and Garnish Rail options





# SYNERGY grill technology

## DUAL BURNER GRILL

**SG900**  
**Dual Burner** Synergy Grill  
**Energy Consumption:**  
 Natural Gas: 41MJ  
 LPG: 54.72MJ  
 Gas Connection: 3/4" BSP  
 Cooking Area: 800 x 500mm (4000cm<sup>2</sup>)  
 On/Off Switch  
 Electrical: 100W, supplied with 10A plug  
 Dimensions: 905 x 646 x 380mm (WxDxH)  
 Packed Dimensions: 1200 x 1000 x 710mm (WxDxH)  
 Nett weight: 117 Kg Packed weight: 180Kg  
 Synergy Lifting Tool and Synergy Scraping Tool included.

**LIST PRICE EA.      \$12980**



SYNERGY SG900 GRILL Options		Description	\$
SG900GR	Synergy SG900 Garnish Rail	Includes 3x1/9 65mm GN pans	850
SG900GP	Synergy SG900 Griddle Plate	Size: 495 x 265 x 15mm	1150
SG900SCS	Synergy SG900 Slow Cook Shelf	Size: 905 x 200mm	800
SG900RS	Synergy SG900 Resting Shelf	Size: 905 x 300mm	850
SG900ST	Synergy SG900 S/S Stand (Adj. feet)	Size: 900W x 740D x 570Hmm	1150
SG900MT	Synergy SG900 S/S Stand & Castors	Size: 900W x 740D x 570Hmm	1770



SYNERGY Grill Scraper and Lifter Tools included



SG900 Shown with Slow Cook and Resting Shelf and Garnish Rail options



# SYNERGY grill technology

## TRIPLE BURNER GRILL

### SG1300

**Triple Burner** Synergy Grill

**Energy Consumption:**

- Natural Gas: 61.5MJ
- LPG: 82MJ
- Gas Connection: 3/4" BSP
- Cooking Area: 1200 x 550mm (6600cm<sup>2</sup>)
- On/Off Switch
- Electrical: 150W, supplied with 10A plug
- Dimensions: 1304 x 705 x 380mm (WxDxH)
- Packed Dimensions: 1550 x 1000 x 710mm (WxDxH)
- Nett weight: 155 Kg Packed weight: 230Kg
- Synergy Lifting Tool and Synergy Scraping Tool

**LIST PRICE EA.      \$18150**



SYNERGY SG1300 GRILL Options		Description	\$
SG1300GR	Synergy SG1300 Garnish Rail	Includes 5x1/9 65mm GN pans	1150
SG1300GP	Synergy SG1300 Griddle Plate	Size: 550 x 390mm	1400
SG1300SCS	Synergy SG1300 Slow Cook Shelf	Size: 1304 x 200mm	850
SG1300RS	Synergy SG1300 Resting Shelf	Size: 1304 x 300mm	960
SG1300ST	Synergy 1300 S/S Stand (Adj. feet)	Size: 1300W x 800D x 570Hmm	1350
SG1300MT	Synergy 1300 S/S Stand & Castors	Size: 1300W x 800D x 570Hmm	1930



SYNERGY Grill Scraper and Lifter Tools included



SG1300 Shown with Slow Cook Shelf and Garnish Rail options

**See Options page →**



**SYNERGY**  
grill technology

**SYNERGY OPTIONS**

SYNERGY GARNISH RAIL ..... □



..... □ SYNERGY GRIDDLE PLATE

SYNERGY RESTING SHELF ..... □

SYNERGY SLOW COOKING SHELF ..... □

(GRIDDLE PLATES ALSO SHOWN) ..... □



SYNERGY STAND WITH CASTORS ..... □



SYNERGY900 Stand Shown  
Measures: 900W x 570H x 740D



The VITO® Portable Oil Filter System is available in three capacities to suit your workload and fryer capacity. Simple to use drop-in unit - no need to drain oil from the fryer.

VITO® is the ONLY simple to use pressure filtration system that removes contaminants down to 5 microns in size - more efficient than in-built filters, and VITO® can easily pay for itself inside twelve months. And it switches off automatically so you can get on with other work.

Dishwasher safe designed and manufactured in Germany.

Save up to 50% on your frying oil costs, improve your food quality and reduce your labour costs all at the same time.

Add a VITO® FT 440 Oil Tester to determine exactly when to change the oil and save even more.

## VITO® OIL FILTER SYSTEM

CODE	VITO MODEL	FILTER TIME (Approx)	CAPACITY & DESCRIPTION	WEIGHT	DIMS WHDmm	\$
101379	30	4.5 mins approx.	Suits fryers up to 12Litres volume. 300W (10Amp plug) Includes 10 Filters	6.3Kg	116 x 356 x 176	2440
101380	50	4.5 mins approx.	Suits fryers up to 20 Litres volume. 300W (10Amp plug) Includes 10 Filters	7.7Kg	116 x 400 x 191	3640
102155	80	4.5 mins approx.	Suits fryers 20Litres volume upwards. 500W (10Amp plug) Includes 10 Filters	9.2Kg	116 x 487 x 185	4440



Exclusive In-Fryer Filtering  
With Automatic Shut Off



VITO 30



VITO 50



VITO 80

## VITO® REPLACEMENT CELLULOSE FILTERS

CODE	DESCRIPTION	\$
100112	V30 FILTERS Box of 100	300
100114	V50/80 FILTERS Box of 100	350

## FT 440 VITO OIL TESTER

Food oil quality monitor and temperature measurement system, including probe, case & instructions. Easy to use "traffic light" warning system as well as digital display. Make sure you only change the oil when necessary and maintain perfect frying oil condition, whilst saving money.

LIST PRICE EA. **\$1100**



VITO FT 440 OIL TESTER



VITO FT 440 CASE & INSTRUCTIONS

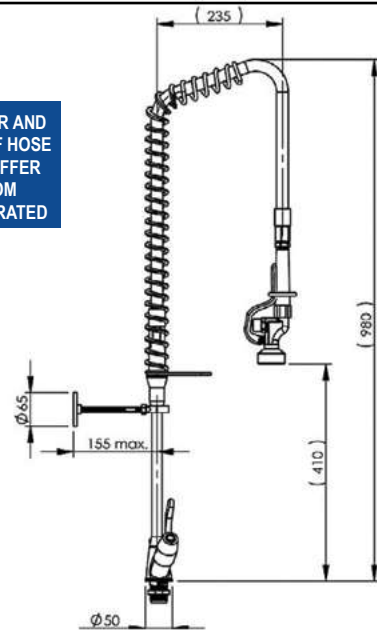
### YH041 DECK MOUNT

Premium Deck Mount Pre Rinse Assembly, complete with wall bracket and 6 Star rated Y729 gun as shown. Professional lever operated cartridge taps. Single hole mount. Overall height: 980mm. Operating water pressure Min 50kpa Max 500kpa.

**LIST PRICE EA. \$1225**  
**6 BUY PRICE EA. \$1138**  
**12 LIST PRICE EA. \$1075**



COLOUR AND TYPE OF HOSE MAY DIFFER FROM ILLUSTRATED



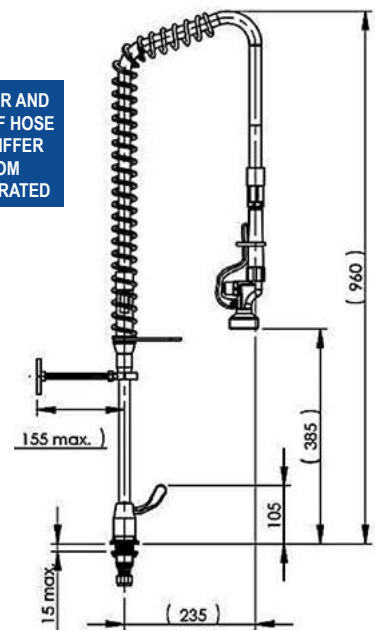
### YHS021 DECK MOUNT

Premium Deck Mount Pre Rinse Assembly, complete with wall bracket and 6 Star rated Y729 gun as shown. Professional lever operated cartridge taps, Concealed mixer assy. Overall height: 960mm. Operating water pressure Min 50kpa Max 500kpa.

**LIST PRICE EA. \$1230**



COLOUR AND TYPE OF HOSE MAY DIFFER FROM ILLUSTRATED



### LOW HEIGHT MODEL

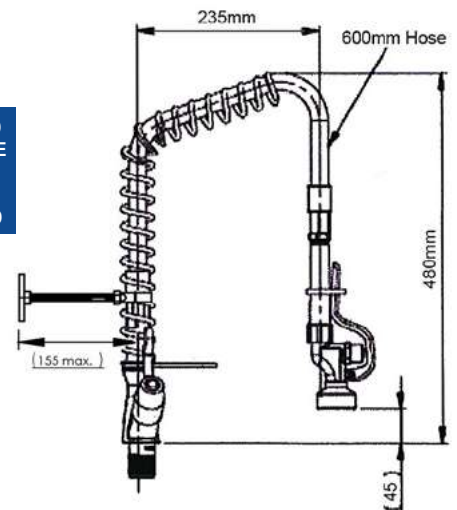
### Y2615 DECK MOUNT

Premium Deck Mount Short Pre Rinse Assembly, complete with wall bracket and 6 Star rated Y729 gun as shown. Professional lever operated cartridge taps, Overall height: 480mm. Operating water pressure Min 50kpa Max 500kpa.

**LIST PRICE EA. \$1230**



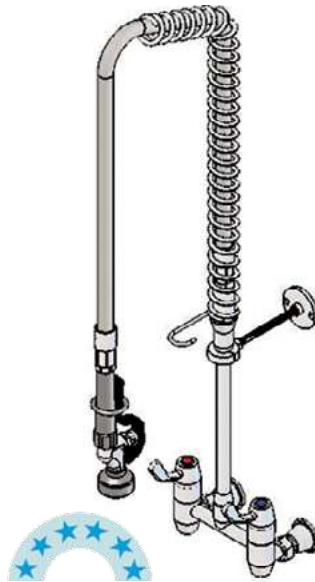
COLOUR AND TYPE OF HOSE MAY DIFFER FROM ILLUSTRATED



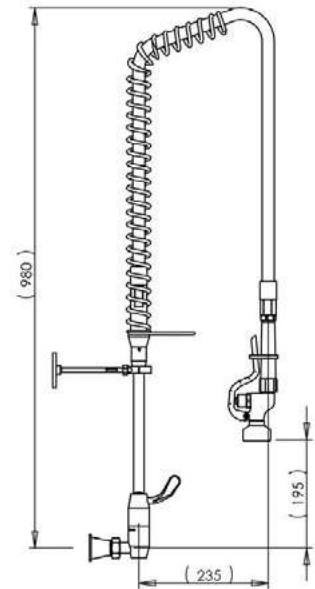
## YW031 WALL MOUNT

Premium Wall Mount Pre Rinse Assembly, complete with wall bracket and **6 Star** rated Y729 gun as shown. Professional lever operated cartridge taps. 150mm Centres, exposed mixer. Overall height: 980mm. Operating water pressure Min 50kpa Max 500kpa.

**LIST PRICE EA. \$1465**



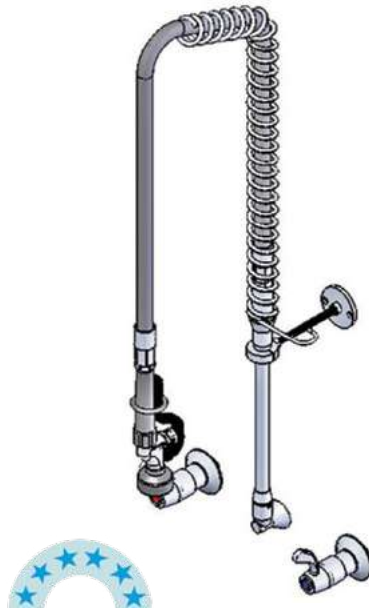
COLOUR AND  
TYPE OF HOSE  
MAY DIFFER  
FROM  
ILLUSTRATED



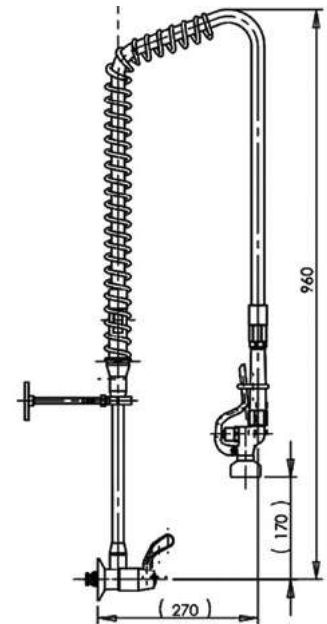
## YWS021 WALL MOUNT

Premium Wall Mount Pre Rinse Assembly, complete with wall bracket and **6 Star** rated Y729 gun as shown. Professional lever operated cartridge taps. For concealed mixer (not supplied). Overall height: 960mm. Operating water pressure Min 50kpa Max 500kpa.

**LIST PRICE EA. \$1320**



COLOUR AND  
TYPE OF HOSE  
MAY DIFFER  
FROM  
ILLUSTRATED



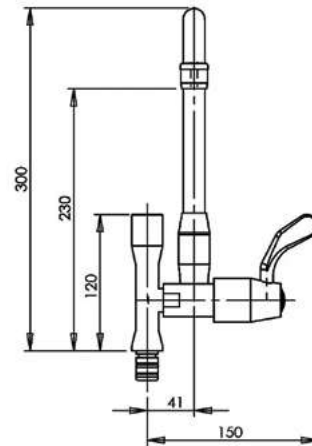
## Y063-Y182 ADD-ON FAUCET FOR ALL YELLOW PRE RINSE MODELS

Provides pot filling capability with 300mm Swing Spout, lever operation WELS 3 Star rated.

**LIST PRICE EA. \$410**

**6 BUY PRICE EA. \$390**

**12 LIST PRICE EA. \$370**



## Y729 PRE-RINSE GUN

For all Yellow Pre Rinse units, WELS **6 Star** rated for maximum economy / performance. Includes trigger ring for continuous operation. **Simply the best and most comfortable gun available.**

**LIST PRICE EA. \$425**



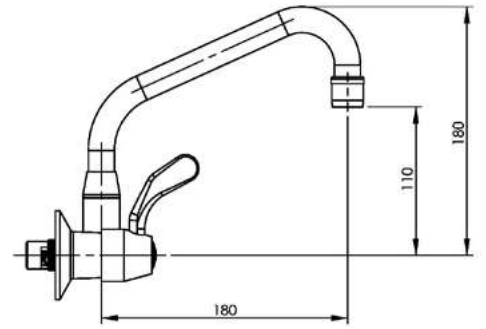
## GUN ADAPTORS

Call for information on adaptors to upgrade your existing Pre-Rinse gun.

**YX315 WALL MOUNT SINK SET 180 spout**

Wall mount sink set, 180mm Swing Aerated spout, with 1/4 turn levers, ceramic disc. Operating water pressure Min 50kpa Max 500kpa.

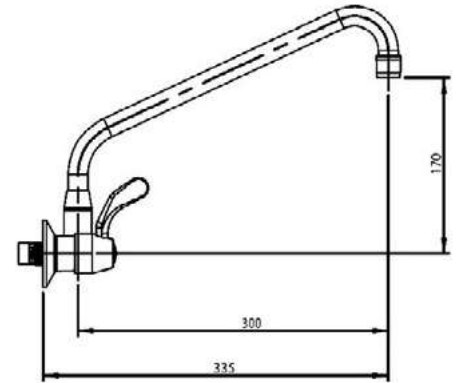
LIST PRICE EA. **\$505**



**YX315XYP112 WALL MOUNT SINK SET 300 spout**

Wall mount sink set, 300mm Swing Aerated spout, with 1/4 turn levers, ceramic disc. Operating water pressure Min 50kpa Max 800kpa.

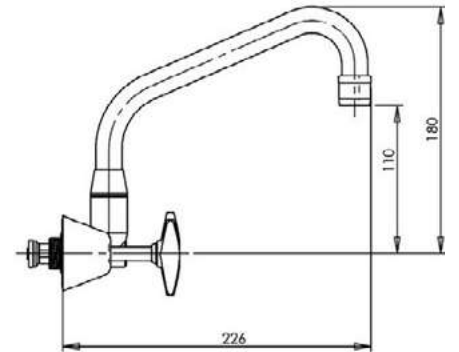
LIST PRICE EA. **\$510**



**YZ315 WALL MOUNT SINK SET 220 spout**

Swing Aerated 220mm spout, jumper valve, concealed mixer, Four Arm Handles. Operating water pressure Min 50kpa Max 500kpa..

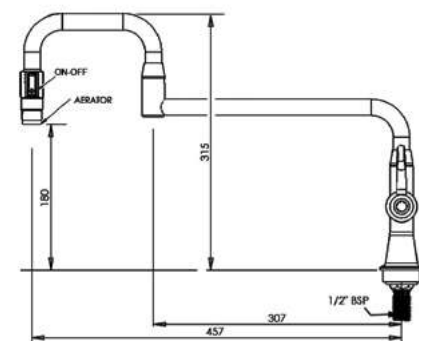
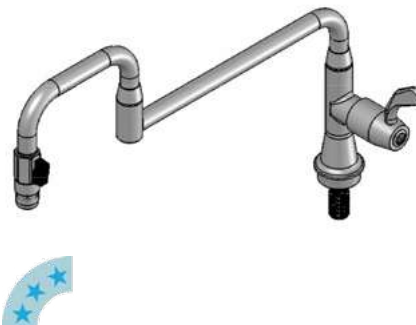
LIST PRICE EA. **\$445**



**Y1835 DECK MOUNT POT & KETTLE FILLING FAUCET double jointed with spout on-off control**

Premium Pot filler with 457mm swing arm, double jointed, includes convenient on/off control on spout. Operating water pressure Min 50kpa Max 500kpa.

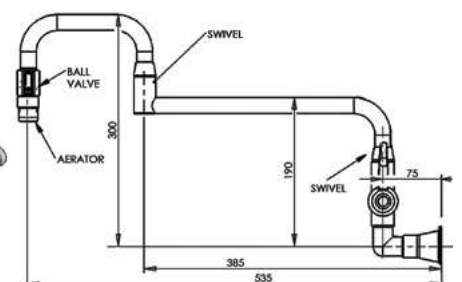
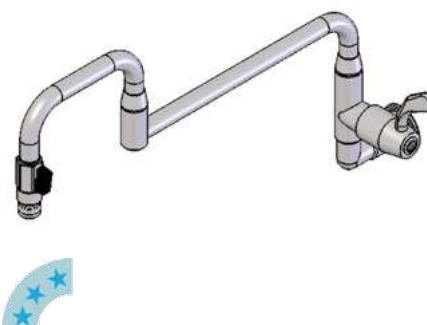
LIST PRICE EA. **\$1005**



**Y2047 WALL MOUNT POT & KETTLE FILLING FAUCET double jointed with spout on-off control**

Premium Pot filler with 457mm swing arm, double jointed, includes convenient on/off control on spout. Operating water pressure Min 50kpa Max 500kpa.

LIST PRICE EA. **\$1035**

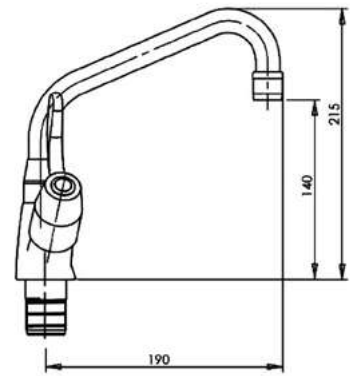


## Y015-Y180 DECK MOUNT FAUCET

### Double Pantry Faucet 180 Swing spout

Premium Deck Mount Faucet, 180mm Swing spout, with 1/4 turn levers. Water pressure Min 50kpa Max 500kpa. Includes 2 connection tails.

**LIST PRICE EA. \$750**

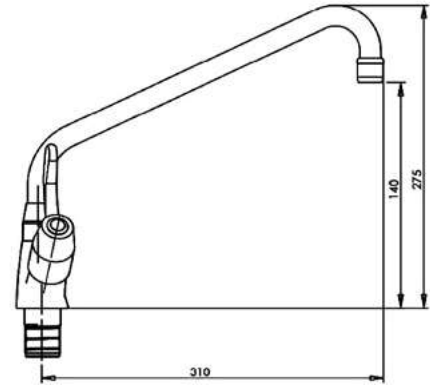


## Y015-Y182 DECK MOUNT FAUCET

### Double Pantry Faucet 300 Swing spout

Premium Deck Mount Faucet, 300mm Swing spout, with 1/4 turn levers. Water pressure Min 50kpa Max 500kpa. Includes 2 connection tails.

**LIST PRICE EA. \$775**

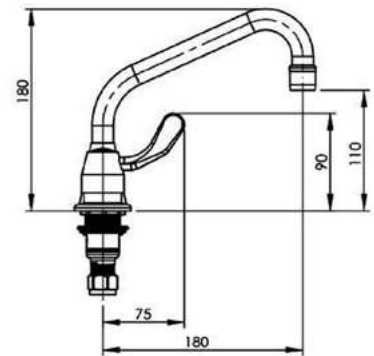


## YX307 DECK MOUNT SINK SET

### With 180 Swing spout

Premium Deck Mount Sink Set, 180mm Aerated Swing spout, with 1/4 turn levers. Ceramic discs. Water pressure Min 50kpa Max 500kpa. Includes breech assembly.

**LIST PRICE EA. \$435**

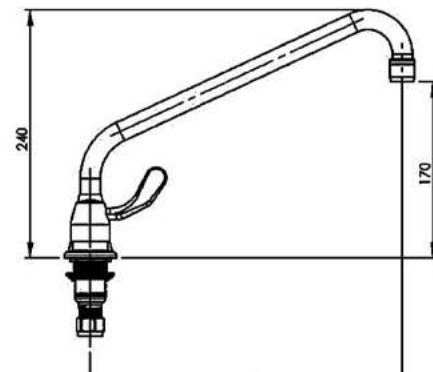


## YX307XYP012 DECK MOUNT SINK SET

### With 300 Swing spout

Premium Deck Sink Set, 300mm Aerated Swing spout, with 1/4 turn levers. Ceramic discs. Water pressure Min 50kpa Max 500kpa. Includes breech assembly.

**LIST PRICE EA. \$500**

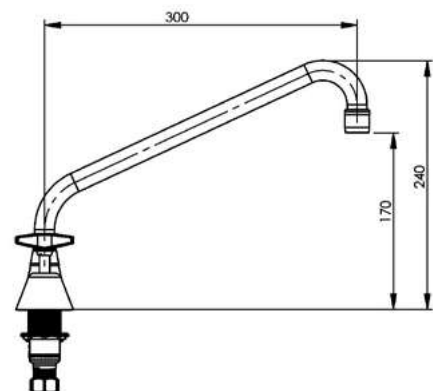


## YZ307XYP012 DECK MOUNT SINK SET

### Four Arm Handles

Premium Deck Sink Set, 300mm Aerated Swing spout, with 4 Arm Handles, Jumper Valve, Concealed Mixer, Water pressure Min 50kpa Max 500kpa. Includes breech assembly.

**LIST PRICE EA. \$485**





Yellow Heavy Duty Retractable Hose Reels are manufactured to commercial grade standards with heavy gauge steel construction and springs/latches for reliable operation. Available in various hose lengths as well as stainless steel option (KHR 1035 Models). Positive latch system holds hose at desired length. Wall, ceiling or floor mount. All hoses are tested up to 99°C and up to 250 psi (18 BAR).

## HEAVY DUTY HOSE REELS

### KHR-1015-O-Y722

#### 4.6M HOSE, GREY POWDER COATED

Open Hose Reel Assembly, 4.6m (15') hose supplied with Y722 spray gun.

LIST PRICE EA. **\$1750**



### KHR-1035-OSS-Y722 [OLD KHR-5635-OS-Y722]

#### 11M HOSE, STAINLESS STEEL CONSTRUCTION

Open Hose Reel Assembly, 11m (35') hose supplied with Y722 spray gun.

LIST PRICE EA. **\$3120**



### KHR-1035-O-Y722 [OLD KHR-5635-O-Y722]

#### 11M HOSE, GREY POWDER COATED

Open Hose Reel Assembly, 11m (35') hose supplied with Y722 spray gun.

LIST PRICE EA. **\$2170**



### KHR-1050-O-Y722 [OLD KHR-5650-O-Y722]

#### 15.3M HOSE, GREY POWDER COATED

Open Hose Reel Assembly, 15.3m (50') hose supplied with Y722 spray gun.

LIST PRICE EA. **\$3380**



### Y722 SPRAY GUN

All Hose Reels are supplied with Y722 Gun

See next page for individual purchase.

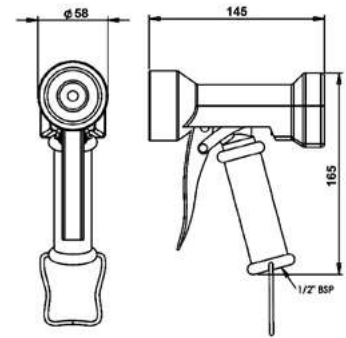
# HOSE REEL SPRAY GUN / DIPPERWELL

## Y722 SPRAY GUN

### For hose reel assemblies

Sturdy trigger operated gun with fittings for KHR Hose Reels.

LIST PRICE EA. **\$430**

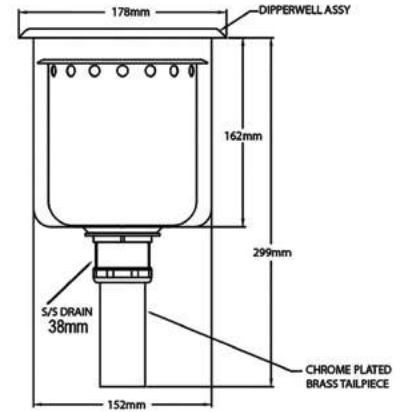


## K30-1010

### Dipperwell Assembly

Stainless Steel Dipperwell complete with inner and outer shell, Stainless Steel drain, highly polished chrome plated faucet, chrome plated brass tailpiece. Suits 150mm cutout.

LIST PRICE EA. **\$390**





**Yellow Brand Induction Units, one of the leaders in induction technology to the Australian market, now established and recognised as a highly efficient and safe cooking technology. Yellow Induction units are made to last and offer superior performance and quality compared to lesser units. And each Yellow Induction model comes with our exclusive 13 month warranty for absolute peace of mind when you next specify for that important project.**

## YELLOW INDUCTION HOBS

### SINGLE PORTABLE COUNTER-TOP HOBS

#### Y2500TT Counter Top Unit

Powerful 2500W portable table top unit plug-in self contained for use in kitchen / buffets.

Dimensions: 328 x 422 x 100mm

Ceramic glass dimension: 273 x 273 x 4mm (thick).

2500 watts. 15 amp plug.

**LIST PRICE EA.      \$1590**



#### Y3500TT Counter Top Unit

High Power 3500W portable table top unit plug-in self contained for use in kitchen / buffets.

Dimensions: 385 x 520 x 177mm

Ceramic glass dimension: 300 x 300 x 6mm (thick).

3500 watts. 15 amp plug.

**LIST PRICE EA.      \$2980**



#### Y1000WCS

Free Standing Unit mounted in attractive chrome stand with on-board controls and rear chafer support.

Dimensions: 385 x 385 x 100mm

Ceramic glass dimension: 360 x 380 x 4mm (thick).

1000 watts. 10 amp plug.

**LIST PRICE EA.      \$1720**





All Yellow Induction units offer Automatic Safety Shut-Off, Material Compatibility and small object Detector, Overheating Protection Device and Automatic Resetting. All these In-built/drop-in induction units have the same cut-out and require ventilation for optimum performance. Consult your FSM representative for more information.

## SINGLE DROP-IN HOB UNITS

### Y1000NT Drop In Unit

Perfect drop-in unit for buffet warming.  
 Dimensions: 360 x 380 x 100mm  
 Ceramic glass dimension: 360 x 380 x 4mm (thick).  
 Remote controller supplied with flex cord.  
 1000 watts. 10 amp plug.

**LIST PRICE EA.      \$1295**



### Y2000D Drop In Unit

Powerful 2000 Watts of power in a drop-in unit, ideal for buffet/kitchen/holding with remote control.  
 Dimensions: 360 x 380 x 100mm  
 Ceramic glass dimension: 360 x 380 x 4mm (thick).  
 Remote controller supplied with flex cord.  
 2000 watts. 10 amp plug.

**LIST PRICE EA.      \$1580**



### Y2500AD Drop In Unit

High output 2500W drop-in unit for kitchen or buffet use.  
 Dimensions: 360 x 380 x 100mm  
 Ceramic glass dimension: 360 x 380 x 4mm (thick).  
 Remote controller supplied with flex cord.  
 2500 watts. 15 amp plug.

**LIST PRICE EA.      \$1760**



Note: all these drop-In units have the same cutout dimensions



Yellow Induction built-in cooktops offer the rugged performance demanded of every commercial kitchen. Framed with stainless steel, these Dual Hob models have the capacity and versatility in one unit.

## BUILT-IN COOKTOPS

### Y3500DDSS

Built in Dual Hob Unit with remote controller for maximum performance and power, this dual unit offers versatility in a compact built-in unit.

Dimensions: 450 x 700 x 208mm

Comprises two 2 X 3500 watt cooking/warming surfaces.

Electrical: 7.2kw, 30 amp, Single phase. Unit supplied unplugged.

**LIST PRICE EA.      \$6080**



**2 x  
3500  
WATTS  
POWER**



The new era of warming, **MULTI-ZONE Induction technology** that heats all points on the ceramic glass top. Newly developed technology can suit any shape and size of induction compatible display chafer, saucer, small utensils, pots and pans. Unlike normal Induction Units, these Yellow Multi-Zone units allow almost unlimited flexibility in pan size and placement and look fabulous in any setting.

## MULTI-ZONE BUFFET INDUCTION

### YMC-2-2500

Versatile Multi Zone unit with two x 2500W units for warming/holding flexibility. Complete with remote generator rack and two (2) remote controller panels (as below).  
Dimension: 800W x 380D x 66mmH  
Ceramic Glass Dimension: 800W x 380D x 6mm (thick).

**LIST PRICE EA. \$7995**



Two Remote controller panels supplied

**5000  
WATTS  
POWER**



### YMC-3-2500

Versatile Multi Zone unit with three x 2500W units for warming/holding flexibility. Complete with remote generator rack and three (3) remote controller panels (as below).  
Dimension: 1180W x 380D x 66mmH  
Ceramic Glass Dimension: 1180W x 380D x 6mm (thick).

**LIST PRICE EA. \$11350**



Three Remote controller panels supplied

**7500  
WATTS  
POWER**



## REMOTE GENERATOR CONTROL & RACK (included with above)

Compact and remote type generator with easy access for maintenance and less interruption to daily operation. These units are supplied with the cooktops above and can be located within 3m of the cooking surface.

MODEL	DIMENSIONS	CABLE LENGTH	TOTAL POWER
YMC-2-2500	385W x 450D x 275mmH	3m*	5kw, 30 amp.
YMC-3-2500	385W x 450D x 387.5mmH	3m*	7.5kw, 45 amp.

\*Max 3m remote cable between hob and generator.  
Each Generator is supplied with its own 15A plug.  
YMC-2-2500 = 2 power cords and 15A plugs.  
YMC-3-2500 = 3 power cords and 15A plugs.

All Multi-zone Induction generator units require adequate ventilation for maximum performance.

YMC-2-2500  
GENERATOR RACK  
SHOWN  
MOUNTED REMOTELY





Maximise the potential of your Induction Units with these quality accessories, from modern high quality chafers to porcelain or stainless inserts.

## INDUCTION ACCESSORIES

### CHAFING DISHES

Round Induction chafer, beautifully polished stainless steel with glass hinge lid, soft close hinges. Two capacities.

CODE	SHAPE	DESCRIPTION	\$
HA4-503	Round	Round chafer, soft close lid, capacity 4.5 Litres	840
HA6-507	Round	Round chafer, soft close lid, capacity 6.5 Litres	1115



HA6-507 SHOWN

Square Induction chafer, beautifully polished stainless steel with glass hinge lid, soft close hinges. 5.5 Litre capacity.

CODE	SHAPE	DESCRIPTION	\$
HA5-601	Square	Square chafer, soft close lid, capacity 5.5 Litres	1125



### PORCELAIN INSERTS

CODE	SHAPE	DESCRIPTION	\$
HA4-509	Round	Porcelain Insert for use with HA4-503	145
HA6-510	Round	Porcelain Insert for use with HA6-507	180
HA5-209	Square	Porcelain Insert for use with HA5-601	145



### DIVIDED PORCELAIN INSERTS

CODE	SHAPE	DESCRIPTION	\$
HA4-515	Round	Divided Porcelain insert for use with HA4-503	160
HA6-511	Round	Divided Porcelain insert for use with HA6-507	185



### STAINLESS STEEL INSERTS

CODE	SHAPE	DESCRIPTION	\$
HA4-520	Round	Stainless steel insert for use with HA4-503	85
HA6-521	Round	Stainless steel insert for use with HA6-507	95



### DIVIDED STAINLESS STEEL INSERTS

CODE	SHAPE	DESCRIPTION	\$
HA6-522	Round	Stainless Steel Divided Insert for use with HA6-507	170



## YELLOW PLANETARY MIXER – STEPLESS VARIABLE DRIVE

**Offering commercial quality at an affordable price is the Model B7C planetary mixer. With a wide range of accessories for flexibility and ease of use, including a wire whip, dough hook, flat beater, stainless bowl and integrated safety guard with unique dosing feeder. Plus the peace of mind of an Australia-wide 13 month parts and labour warranty.**

### **B7C Commercial Planetary Mixer.**

75-660 rpm variable speed.

Complete with wire whip, dough hook, flat beater, bowl and integrated safety guard with dosing feeder.

#### **Specifications:**

Power: 270W (0.36HP) 1.5A

Bowl Volume: 7L

Mixing Speed: 75~660rpm

Dosing Feeder integrated with safety guard

Dimensions: 410L x 230W x 420Hmm

Net Weight: 15kg

Supplied corded with 10A plug

#### **Capacities:**

Max. Flour: 1.5kg Max. Dough: 2.4kg-60% water

**LIST PRICE EA.           \$885**

**6 BUY PRICE EA.       \$790**



Accessories included

