







BOX, WIRE & PLASTIC MATT SHELVING

KITCHEN VENTILATION







FOODSERVICE PRODUCTS









HOT & COLD FOOD SERVING SYSTEMS







MICROWAVES

LEADERS IN FOOD WARMING & HOLDING



SPACE SAVING PLATE STACKERS



NEW GENERATION TAPWARE



FOOD PROCESSING & HOLDING



CONTACT GRILLS



FOOD SERVICE, SAFETY & DISPENSING



DROP IN FREEZER



WINE STORAGE SOLUTIONS



THE ONLY IN-FRYER FILTER SYSTEM



QUALITY INDUCTION COOKING



MIXERS - COMMERCIAL



KITCHEN ACCESSORIES



ELECTRIC CHARGRILLS





KEY CONTACT LIST

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sales@fsm-pl.com.au www.fsm-pl.com.au

FOR SERVICE / WARRANTY REQUIREMENTS

Book a SERVICE at https://fsm-pl.com.au/book-a-service/

FOR ALL SPARE PARTS REQUIREMENTS

spares@fsm-pl.com.au (03) 9368 2300

Dedicated local representatives ready to assist in:

MELBOURNE | SYDNEY | BRISBANE | PERTH | AUCKLAND

Visit our web site **www.fsm-pl.com.au** for updates, the latest products, downloads and sales contacts.



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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 1 January 2026

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.



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
- (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
- (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.
- (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 Austream Goods are quoted ex-factory Melbourne or Perth.
- (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, New South Wales, ACT, Queensland (excluding far north Queensland), or metropolitan areas of Adelaide or Perth, and Your Order is valued at \$1,200 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 \$30 (excl. GST) will apply where Orders are delivered by our choice of carrier (\$40 (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.
- 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
- (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 30 days 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



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:

Asahi Rice Cookers - Back to Base 13 months parts and 13 months labour warranty. Atlas Shelving - 15 year warranty against rust and corrosion (components only). Bonn Ovens / Microwaves:

Bonn Models CM-1043T, CM-1052T - 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-2100G and CM-1401G- On Site 24 months parts and 13 months labour.

Bonn Model CM-2101T - On Site 36 months parts and 13 months labour. Duke models - On Site 24 months parts and 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 Back to Base 13 months except Crown Punch machines. General Microwaves – Back to Base 13 months parts and 13 months labour warranty. Hatco - Back to Base Warranty models: GR-FFB, GMFFL, TPT-230-4-10, RCTHW-1E. Jetstream Tapware - Five Year on-site warranty - excludes faulty installation, sensitivity adjustments on electronic models, failure to instal pressure limiting devices where required.

Jetstream Heavy Duty Hose Reels - 13 month on-site warranty.

Vito – Back to Base Warranty models: all EXCEPT Vito X Vacuum Filtration Systems. Yellow Induction - Back to Base Warranty models: All Countertop. Zesti - Icarus models On Site 24 months parts and labour. 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 unauthorized 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

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
- (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
- (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
- (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.



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.

- (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 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 iurisdiction of the Courts of Victoria, Australia.

18. Consignment Stock

- It is agreed the company who is being supplied the consignment stock, shall:

 (a) Shall confirm the Brand, Model Number, Serial number and quantity of each product on consignment within three working days of FSM requesting it.
- (b) Shall keep the item(s) in as new condition and you shall keep the original packaging, instruction manual(s) and warranty card whilst you have the consignment stock in your
- (c) At no time are you to use the consignment stock for demonstration purposes unless you have written confirmation from FSM.
- (d) FSM can request the return of the consignment stock at any time.
- (e) You shall provide insurance cover for all items on consignment under your care.
- (f) You shall place an official purchase order within three working days of any item being sold from your consignment stock.
- (g) Consignment stock cannot be part of a bulk buy discount.
- (h) FSM can invoice you at any time if you fail to follow the conditions.
- (i) All FSM consignment stock remains the property of FSM until it is fully paid for.
- (j) If you want to return any consignment goods to FSM it is your responsibility to ensure the goods are in original packing, insured and any freight costs are your responsibility.
- (k) When purchasing your normal wholesale price applies.





verde

4 SHELF WIRE SHELVING BOX KITS



verde

WHAT'S IN THE BOX:

- 4 x POSTS
- 4 x WIRE SHELVES
- **4 x PACKS OF SPLIT SLEEVES**

4-SHELF EPOXY WIRE SHELVING UNIT

- Wire design allows for air circulation and minimal dust buildup
- Shelves easily adjust to your exact needs
- 544kg load capacity per unit (136kg per shelf)
- Ideal storage solution for any commercial, food service, medical setting, or home application
- •Shelves and posts manufactured with antimicrobial green epoxy finish
- Includes posts, shelves, and all needed hardware
- No tools required for super easy assembly



ASSEMBLES IN MINUTES

CODE	455 DEEP - 4 SHELF BOX KITS	\$
V18307SET	760mm SHELVES (18X30") x1830mmH	250
V18367SET	915mm SHELVES (18X36") x1830mmH	295
V18427SET	1065mm SHELVES (18X42") x1830mmH	310
V18487SET	1220mm SHELVES (18X48") x1830mmH	340

COMPLETE BOX
No tools required!







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 NOW comes with a 15 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 270 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 1830mm high & all hardware

CODE	355 DEEP - 4 SHELVES	\$
14247EPL	610mm SHELVES (14X24")	346
14307EPL	760m SHELVES (14X30")	348
14367EPL	915m SHELVES (14X36")	367
14427EPL	1065mm SHELVES (14X42")	382
14487EPL	1220mm SHELVES (14X48")	387
14547EPL	1370mm SHELVES (14X54")	419
14607EPL	1520mm SHELVES (14X60")	423
14727EPL	1830mm SHELVES (14X72")	475

CODE	455 DEEP - 4 SHELVES	\$
18247EPL	610mm SHELVES (18X24")	384
18307EPL	760mm SHELVES (18X30")	387
18367EPL	915mm SHELVES (18X36")	408
18427EPL	1065mm SHELVES (18X42")	425
18487EPL	1220mm SHELVES (18X48")	430
18547EPL	1370mm SHELVES (18X54")	468
18607EPL	1520mm SHELVES (18X60")	470
18727EPL	1830mm SHELVES (18X72")	528

CODE	535 DEEP - 4 SHELVES	\$
21247EPL	610mm SHELVES (21X24")	427
21307EPL	760mm SHELVES (21X30")	430
21367EPL	915mm SHELVES (21X36")	453
21427EPL	1065mm SHELVES (21X42")	474
21487EPL	1220mm SHELVES (21X48")	477
21547EPL	1370mm SHELVES (21X54")	520
21607EPL	1520mm SHELVES (21X60")	523
21727EPL	1830mm SHELVES (21X72")	587

CODE	610 DEEP - 4 SHELVES	\$
24247EPL	610mm SHELVES (24X24")	475
24307EPL	760mm SHELVES (24X30")	477
24367EPL	915mm SHELVES (24X36")	503
24427EPL	1065mm SHELVES (24X42")	528
24487EPL	1220mm SHELVES (24X48")	530
24547EPL	1370mm SHELVES (24X54")	578
24607EPL	1520mm SHELVES (24X60")	580
24727EPL	1830mm SHELVES (24X72")	654

ACCESSORIES

CODE	DESCRIPTION	\$
4CAST	CASTOR KIT includes four castors, two with brakes	285

NEW FEATURE

Posts are now supplied in two pieces for easier shipping!





4 SHELF WIRE **ADD-ON** SHELVING KITS Includes 4 wire shelves, two 1830mm posts & all hardware

CODE	455 DEEP - 4 SHELVES	\$
A18247EPL	610mm SHELVES (18X24")	374
A18307EPL	760mm SHELVES (18X30")	376
A18367EPL	915mm SHELVES (18X36")	384
A18427EPL	1065mm SHELVES (18X42")	432
A18487EPL	1220mm SHELVES (18X48")	436
A18547EPL	1370mm SHELVES (18X54")	496
A18607EPL	1520mm SHELVES (18X60")	499
A18727EPL	1830mm SHELVES (18X72")	558

CODE	535 DEEP - 4 SHELVES	\$
A21247EPL	610mm SHELVES (21X24")	404
A21307EPL	760mm SHELVES (21X30")	410
A21367EPL	915mm SHELVES (21X36")	417
A21427EPL	1065mm SHELVES (21X42")	477
A21487EPL	1220mm SHELVES (21X48")	477
A21547EPL	1370mm SHELVES (21X54")	585
A21607EPL	1520mm SHELVES (21X60")	587
A21727EPL	1830mm SHELVES (21X72")	671

CODE	610 DEEP - 4 SHELVES	\$
A24247EPL	610mm SHELVES (24X24")	410
A24307EPL	760mm SHELVES (24X30")	410
A24367EPL	915mm SHELVES (24X36")	417
A24427EPL	1065mm SHELVES (24X42")	510
A24487EPL	1220mm SHELVES (24X48")	512
A24547EPL	1370mm SHELVES (24X54")	585
A24607EPL	1520mm SHELVES (24X60")	587
A24727EPL	1830mm SHELVES (24X72")	671

ACCESSORIES

CODE	DESCRIPTION	\$
4CAST	CASTOR KIT includes four castors, two with brakes	285











15 YEAR WARRANTY

5 SHELF WIRE SHELVING KITS Includes 5 wire shelves, four 1830mm posts & all hardware

CODE	455 DEEP - 5 SHELVES	\$
18247EPL5	610mm SHELVES (18X24")	441
18307EPL5	760mm SHELVES (18X30")	444
18367EPL5	915mm SHELVES (18X36")	447
18427EPL5	1065mm SHELVES (18X42")	511
18487EPL5	1220mm SHELVES (18X48")	513
18547EPL5	1370mm SHELVES (18X54")	587
18607EPL5	1520mm SHELVES (18X60")	587
18727EPL5	1830mm SHELVES (18X72")	664

CODE	610 DEEP - 5 SHELVES	\$
24247EPL5	610mm SHELVES (24X24")	501
24307EPL5	760mm SHELVES (24X30")	507
24367EPL5	915mm SHELVES (24X36")	513
24427EPL5	1065mm SHELVES (24X42")	606
24487EPL5	1220mm SHELVES (24X48")	606
24547EPL5	1370mm SHELVES (24X54")	692
24607EPL5	1520mm SHELVES (24X60")	700
24727EPL5	1830mm SHELVES (24X72")	812

CODE	535 DEEP - 5 SHELVES	\$
21247EPL5	610mm SHELVES (21X24")	487
21307EPL5	760mm SHELVES (21X30")	487
21367EPL5	915mm SHELVES (21X36")	494
21427EPL5	1065mm SHELVES (21X42")	561
21487EPL5	1220mm SHELVES (21X48")	561
21547EPL5	1370mm SHELVES (21X54")	640
21607EPL5	1520mm SHELVES (21X60")	640
21727EPL5	1830mm SHELVES (21X72")	746

ACCESSORIES

CODE	DESCRIPTION	\$
4CAST	CASTOR KIT includes four castors, two with brakes	285

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 1830mm posts & all hardware

CODE	455 DEEP - 5 SHELVES	\$
A18247EPL5	610mm SHELVES (18X24")	444
A18307EPL5	760mm SHELVES (18X30")	449
A18367EPL5	915mm SHELVES (18X36")	451
A18427EPL5	1065mm SHELVES (18X42")	516
A18487EPL5	1220mm SHELVES (18X48")	518
A18547EPL5	1370mm SHELVES (18X54")	593
A18607EPL5	1520mm SHELVES (18X60")	593
A18727EPL5	1830mm SHELVES (18X72")	669

CODE	610 DEEP - 5 SHELVES	\$
A24247EPL5	610mm SHELVES (24X24")	503
A24307EPL5	760mm SHELVES (24X30")	511
A24367EPL5	915mm SHELVES (24X36")	518
A24427EPL5	1065mm SHELVES (24X42")	612
A24487EPL5	1220mm SHELVES (24X48")	612
A24547EPL5	1370mm SHELVES (24X54")	700
A24607EPL5	1520mm SHELVES (24X60")	705
A24727EPL5	1830mm SHELVES (24X72")	812

CODE	535 DEEP - 5 SHELVES	\$
A21247EPL5	610mm SHELVES (21X24")	491
A21307EPL5	760mm SHELVES (21X30")	491
A21367EPL5	915mm SHELVES (21X36")	498
A21427EPL5	1065mm SHELVES (21X42")	566
A21487EPL5	1220mm SHELVES (21X48")	566
A21547EPL5	1370mm SHELVES (21X54")	645
A21607EPL5	1520mm SHELVES (21X60")	645
A21727EPL5	1830mm SHELVES (21X72")	752

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 **15 YEAR** anti-corrosion warranty.





15 YEAR WARRANTY

SINGLE WIRE SHELVES

CODE	355 DEEP	\$
S1424EPL	610mm SHELVES (14X24")	73
S1430EPL	760m SHELVES (14X30")	75
S1436EPL	915m SHELVES (14X36")	76
S1442EPL	1065mm SHELVES (14X42")	79
S1448EPL	1220mm SHELVES (14X48")	84
S1454EPL	1370mm SHELVES (14X54")	89
S1460EPL	1520mm SHELVES (14X60")	93
S1472EPL	1830mm SHELVES (14X72")	108

CODE	535 DEEP	\$
S2124EPL	610mm SHELVES (21X24")	89
S2130EPL	760mm SHELVES (21X30")	89
S2136EPL	915mm SHELVES (21X36")	91
S2142EPL	1065mm SHELVES (21X42")	110
S2148EPL	1220mm SHELVES (21X48")	116
S2154EPL	1370mm SHELVES (21X54")	122
S2160EPL	1520mm SHELVES (21X60")	122
S2172EPL	1830mm SHELVES (21X72")	142

CODE	455 DEEP	\$
S1824EPL	610mm SHELVES (18X24")	73
S1830EPL	760mm SHELVES (18X30")	76
S1836EPL	915mm SHELVES (18X36")	79
S1842EPL	1065mm SHELVES (18X42")	88
S1848EPL	1220mm SHELVES (18X48")	102
S1854EPL	1370mm SHELVES (18X54")	104
S1860EPL	1520mm SHELVES (18X60")	115
S1872EPL	1830mm SHELVES (18X72")	121

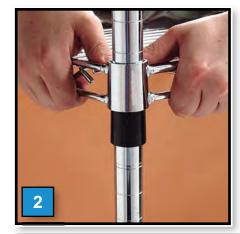
CODE	610 DEEP	\$
S2424EPL	610mm SHELVES (24X24")	90
S2430EPL	760mm SHELVES (24X30")	90
S2436EPL	915mm SHELVES (24X36")	90
S2442EPL	1065mm SHELVES (24X42")	103
S2448EPL	1220mm SHELVES (24X48")	111
S2454EPL	1370mm SHELVES (24X54")	122
S2460EPL	1520mm SHELVES (24X60")	124
S2472EPL	1830mm SHELVES (24X72")	142

ACCESSORIES

CODE	DECORIDATION	•
CODE	DESCRIPTION	•
4CAST	CASTOR KIT includes four castors, two with brakes	285
P72EPL	POST 1830mm high, 2 piece post (each)	37
AS	"S" Hooks for add-on shelves (per each)	21
AM	CLIPS (BLACK) Pk of 4 for shelves (1 pack per shelf)	21
AX	ADJUSTABLE FEET for posts per each	16

AS EASY AS 1 - 2 - 3 (WIRE SHELVING ADD ON)











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 15 Year Warranty against corrosion.

4 SHELF PLASTIC MAT SHELVING KITS

Includes 4 plastic mat shelves, four posts 1830mm high & all hardware (adjustable feet, shelf clips, end caps)

CODE	455 DEEP - 4 SHELVES	\$
PM18307EPL	760mm SHELVES (18X30")	571
PM18367EPL	915mm SHELVES (18X36")	575
PM18427EPL	1065mm SHELVES (18X42")	663
PM18487EPL	1220mm SHELVES (18X48")	705
PM18547EPL	1370mm SHELVES (18X54")	776
PM18607EPL	1520mm SHELVES (18X60")	785
PM18727EPL	1830mm SHELVES (18X72")	922

CODE	610 DEEP - 4 SHELVES	\$
PM24307EPL	760mm SHELVES (24X30")	693
PM24367EPL	915mm SHELVES (24X36")	700
PM24427EPL	1065mm SHELVES (24X42")	827
PM24487EPL	1220mm SHELVES (24X48")	834
PM24547EPL	1370mm SHELVES (24X54")	965
PM24607EPL	1520mm SHELVES (24X60")	969
PM24727EPL	1830mm SHELVES (24X72")	1122

CODE	535 DEEP - 4 SHELVES	\$
PM21307EPL	760mm SHELVES (21X30")	642
PM21367EPL	915mm SHELVES (21X36")	642
PM21427EPL	1065mm SHELVES (21X42")	741
PM21487EPL	1220mm SHELVES (21X48")	755
PM21547EPL	1370mm SHELVES (21X54")	870
PM21607EPL	1520mm SHELVES (21X60")	878
PM21727EPL	1830mm SHELVES (21X72")	1021



4 SHELF PLASTIC MAT ADD-ON SHELVING KITS

Includes 4 plastic mat shelves, two posts 1830mm high, S clips & all hardware (adjustable feet, shelf clips, end caps)

CODE	455 DEEP - 4 SHELVES	\$
APM18307EPL	760mm SHELVES (18X30")	580
APM18367EPL	915mm SHELVES (18X36")	586
APM18427EPL	1065mm SHELVES (18X42")	674
APM18487EPL	1220mm SHELVES (18X48")	718
APM18547EPL	1370mm SHELVES (18X54")	791
APM18607EPL	1520mm SHELVES (18X60")	799
APM18727EPL	1830mm SHELVES (18X72")	936

CODE	610 DEEP - 4 SHELVES	\$
APM24307EPL	760mm SHELVES (24X30")	703
APM24367EPL	915mm SHELVES (24X36")	710
APM24427EPL	1065mm SHELVES (24X42")	841
APM24487EPL	1220mm SHELVES (24X48")	850
APM24547EPL	1370mm SHELVES (24X54")	982
APM24607EPL	1520mm SHELVES (24X60")	987
APM24727EPL	1830mm SHELVES (24X72")	1141

CODE	535 DEEP - 4 SHELVES	\$
APM21307EPL	760mm SHELVES (21X30")	652
APM21367EPL	915mm SHELVES (21X36")	652
APM21427EPL	1065mm SHELVES (21X42")	755
APM21487EPL	1220mm SHELVES (21X48")	757
APM21547EPL	1370mm SHELVES (21X54")	886
APM21607EPL	1520mm SHELVES (21X60")	893
APM21727EPL	1830mm SHELVES (21X72")	1039









5 SHELF PLASTIC MAT SHELVING KITS Includes 5 plastic mat shelves, four posts 1830mm high & all hardware (adjustable feet, shelf clips, end caps)

CODE	455 DEEP - 5 SHELVES	\$
PM18307EPL5	760mm SHELVES (18X30")	667
PM18367EPL5	915mm SHELVES (18X36")	700
PM18427EPL5	1065mm SHELVES (18X42")	787
PM18487EPL5	1220mm SHELVES (18X48")	829
PM18547EPL5	1370mm SHELVES (18X54")	920
PM18607EPL5	1520mm SHELVES (18X60")	968
PM18727EPL5	1830mm SHELVES (18X72")	1113

CODE	610 DEEP - 5 SHELVES	\$
PM24307EPL5	760mm SHELVES (24X30")	773
PM24367EPL5	915mm SHELVES (24X36")	814
PM24427EPL5	1065mm SHELVES (24X42")	821
PM24487EPL5	1220mm SHELVES (24X48")	878
PM24547EPL5	1370mm SHELVES (24X54")	1093
PM24607EPL5	1520mm SHELVES (24X60")	1157
PM24727EPL5	1830mm SHELVES (24X72")	1372

CODE	535 DEEP - 5 SHELVES	\$
PM21307EPL5	760mm SHELVES (21X30")	726
PM21367EPL5	915mm SHELVES (21X36")	755
PM21427EPL5	1065mm SHELVES (21X42")	854
PM21487EPL5	1220mm SHELVES (21X48")	913
PM21547EPL5	1370mm SHELVES (21X54")	1009
PM21607EPL5	1520mm SHELVES (21X60")	1065
PM21727EPL5	1830mm SHELVES (21X72")	1252



5 SHELF PLASTIC MAT *ADD-ON* SHELVING KITS Includes 5 plastic mat shelves, two posts 1830mm high, S clips & all hardware (adjustable feet, shelf clips, end caps)

CODE	455 DEEP - 5 SHELVES	\$
APM18307EPL5	760mm SHELVES (18X30")	700
APM18367EPL5	915mm SHELVES (18X36")	729
APM18427EPL5	1065mm SHELVES (18X42")	815
APM18487EPL5	1220mm SHELVES (18X48")	859
APM18547EPL5	1370mm SHELVES (18X54")	956
APM18607EPL5	1520mm SHELVES (18X60")	997
APM18727EPL5	1830mm SHELVES (18X72")	1177

CODE	610 DEEP - 5 SHELVES	\$
APM24307EPL5	760mm SHELVES (24X30")	802
APM24367EPL5	915mm SHELVES (24X36")	842
APM24427EPL5	1065mm SHELVES (24X42")	954
APM24487EPL5	1220mm SHELVES (24X48")	1020
APM24547EPL5	1370mm SHELVES (24X54")	1132
APM24607EPL5	1520mm SHELVES (24X60")	1193
APM24727EPL5	1830mmSHELVES (24X72")	1417

CODE	535 DEEP - 5 SHELVES	\$
APM21307EPL5	760mm SHELVES (21X30")	751
APM21367EPL5	915mm SHELVES (21X36")	785
APM21427EPL5	1065mm SHELVES (21X42")	885
APM21487EPL5	1220mm SHELVES (21X48")	950
APM21547EPL5	1370mm SHELVES (21X54")	1046
APM21607EPL5	1520mm SHELVES (21X60")	1103
APM21727EPL5	1830mm SHELVES (21X72")	1293





15 YEAR WARRANTY

SINGLE PLASTIC MAT SHELVES

CODE	455 DEEP	\$
PM1830EPL	760mm SHELVES (18X30")	112
PM1836EPL	915mm SHELVES (18X36")	116
PM1842EPL	1065mm SHELVES (18X42")	135
PM1848EPL	1220mm SHELVES (18X48")	147
PM1854EPL	1370mm SHELVES (18X54")	156
PM1860EPL	1520mm SHELVES (18X60")	173
PM1872EPL	1830mm SHELVES (18X72")	206

CODE	610 DEEP	\$
PM2430EPL	760mm SHELVES (24X30")	135
PM2436EPL	915mm SHELVES (24X36")	140
PM2442EPL	1065mm SHELVES (24X42")	165
PM2448EPL	1220mm SHELVES (24X48")	174
PM2454EPL	1370mm SHELVES (24X54")	202
PM2460EPL	1520mm SHELVES (24X60")	217
PM2472EPL	1830mm SHELVES (24X72")	259

CODE	535 DEEP	\$
PM2130EPL	760mm SHELVES (21X30")	118
PM2136EPL	915mm SHELVES (21X36")	123
PM2142EPL	1065mm SHELVES (21X42")	149
PM2148EPL	1220mm SHELVES (21X48")	158
PM2154EPL	1370mm SHELVES (21X54")	181
PM2160EPL	1520mm SHELVES (21X60")	192
PM2172EPL	1830mm SHELVES (21X72")	235

ACCESSORIES

CODE	DESCRIPTION	\$
4CAST	CASTOR KIT includes four castors, two with brakes	285
P72EPL	POST 1830mm high, inc. 2 Piece. (per each)	37
PMAS	"S" Hooks for add-on shelves (per each)	21
AM	CLIPS (BLACK) Pk of 4 for shelves (1 pack per shelf)	21
AX	ADJUSTABLE FEET for posts per each	16



DID YOU KNOW?

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

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.





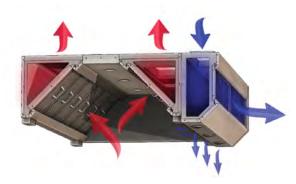




With a choice of ventilation systems and technologies to suit any application, Austream canopies can be custom built to your requirements.



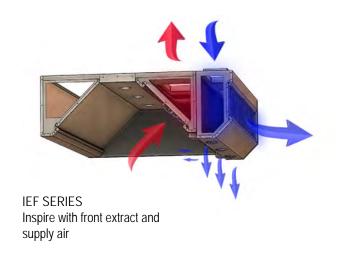
I SERIES
Inspire with supply air



IEFB SERIES Inspire with dual extract and supply air



IR SERIES Inspire with reduced front and supply air (for low height ceilings)



ADD UV TO YOUR VENTILATION SYSTEM

UV has been used in Kitchen Exhaust hoods for many years and uses processes called photolysis and ozonolysis to break down grease. In photolysis the UV disassociates the bonds within the grease atoms. In ozonolysis, oxygen atoms (O2) are disassociated and these recombine into ozone (O3). The ozone then reacts with the grease and other organic compounds. The result from these processes is carbon dioxide (CO2), water (H2O), ozone, products such as peroxyacyl nitrates, and a small amount of white powder (sodium, calcium and organic compounds).

Our High Energy Ozone UV lamps are specifically designed for maximum output in high heat airflows. They are installed in the exhaust plenum inside the hood itself.

Talk to the team about our NEW FILTER TOOL!





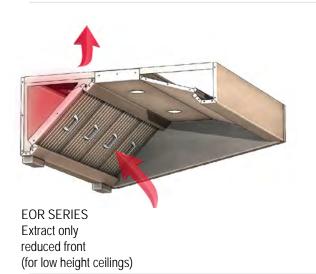
With a choice of ventilation systems and technologies to suit any application, Austream canopies can be custom built to your requirements.



EO SERIES Extract only



EOFB SERIES
Extract only front & back





Manufacturer Declaration of Conformity to AS1668.2-2024 Austream Kitchen Ventilation Systems

FSM is Australian owned and owns the registered name Austream; a low velocity commercial kitchen ventilation system. Austream is manufactured to the highest European specifications; The German standard VDI2052 and the British specification DW172. Austream is designed to DW172:2018 and meet the criteria of VDI2052:2017. These exhaust hoods are an engineered solution and as such have specific requirements to allow them to perform to their design and comply directly to BCA 2022 Volume 1, Clause F6.D12.

Dishwasher Hood

Austream canopies utilise UL-1046 listed filters and comply with AS1668.1-2015 Clause 6.2.9.

Austream low velocity hoods meet and exceed the requirements of AS1668.2-2024. Section 3, clause 3.6 of the standard states: "Ventilated ceilings and proprietary kitchen exhaust hoods not covered under Clauses 3.4 and 3.5 shall be designed to one of the following: (a) VDI 2052 (b) EN 16282-1 (c) ASTM-F1704 (d) DW-172 (e) UL 710 (f) ANSI/ASHRAE Standard 154. VDI2052:2017 and DW172:2018 are widely adopted and used throughout Australia and both exceed the requirements of the AS1668.2-2014 standard and this can be proven through existing installations in Australia.





Standard Lengths (mm)	Numbers of Sections	Number of Filters	Number of LED Lights	Weight (kg)
1200	1	3	2	85
1350	1	3	2	95
1550	1	4	2	110
1700	1	4	2	120
1900	1	5	3	125
2050	1	5	3	130
2250	1	6	3	135
2400	1	6	3	150
2650	2	7	4	175
2800	2	7	4	185
3000	2	8	4	190
3150	2	8	4	200
3350	2	9	5	210
3500	2	9	5	220
3700	2	10	6	225
3850	2	10	6	230
4050	2	11	6	235
4200	2	11	6	240
4400	2	12	6	260
4550	2	12	6	265
4800	3	13	7	290
4950	3	13	7	310
5150	3	14	8	315
5300	3	14	8	330
5500	3	15	9	335
5650	3	15	9	345
5850	3	16	9	350
6000	3	16	9	360
6200	3	17	9	365
6350	3	17	9	370
6550	3	18	9	375
6700	3	18	9	385

Standard depths 1300 and 1650. Standard sizes are available in a faster time frame and are more cost effective. Custom sizes available on request - sample sizes only above.





Standard Lengths	Numbers of Sections	Number of Filters	Number of LED Lights	Weight (kg)
6950	4	19	11	455
7100	4	19	11	460
7300	4	20	12	470
7450	4	20	12	475
7650	4	21	12	480
7800	4	21	12	485
8000	4	22	12	490
8150	4	22	12	495
8350	4	23	12	500
8500	4	23	12	505
8700	4	24	12	510
8850	4	24	12	515
9100	5	25	15	585
9250	5	25	15	590
9450	5	26	15	595
9600	5	26	15	600
9800	5	27	15	605
9950	5	27	15	610
10150	5	28	15	615
10300	5	28	15	620
10500	5	29	15	625
10650	5	29	15	630
10850	5	30	15	635
11000	5	30	15	640

Standard depths 1300 and 1650. Standard sizes are available in a faster time frame and are more cost effective. Custom sizes available on request - sample sizes only above.

MADE TO ORDER, ANY SIZE

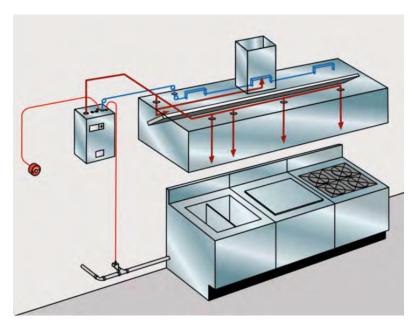
FSM has been trading in Australia since 1976 and has established a national reputation for providing high quality food service equipment to all sectors of the industry. We continue to innovate and lead the way in trends, with the Austream kitchen ventilation system being a new solution available to provide our customers with long term solutions that improve their productivity and the bottom line.





FIRE SUPRESSION

The fire suppression system features ANSULEX liquid suppressant, a potassium acetate solution that effectively combats cooking and grease fires by suffocation and cooling. The stainless steel agent tank, equipped with a mild steel dip tube and burst disc assembly, ensures durability and reliable performance. The system is powered by the ANSUL R-102 AUTOMAN mechanical release module, a spring-loaded device capable of actuating one to four cylinder assemblies using a nitrogen cylinder, with activation triggered either automatically via a detection network or manually through a remote pull station. Chrome-plated brass discharge nozzles, designed for specific applications and UL300-listed, provide precise and effective suppressant delivery, with each nozzle featuring engraved flow numbers and discharge patterns for easy identification.

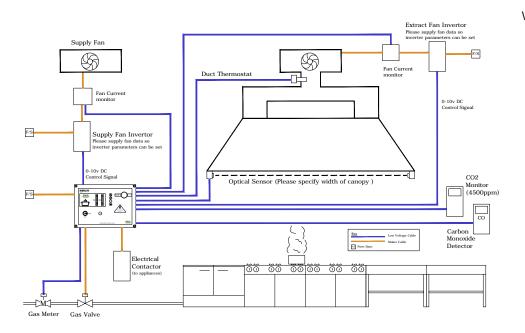








VENTILATION ON DEMAND



The Merlin 3000S is an advanced energysaving system tailored for commercial kitchens, serving as an interlock between ventilation and gas supply while optimizing ventilation speeds via dual 0-10VDC outputs. It dynamically adjusts fan speeds based on real-time gas consumption, CO2 levels, and inputs from optical and heat sensors, ensuring a comfortable and efficient cooking environment. By increasing ventilation during high activity and reducing it during low demand, the system significantly cuts energy usage, minimizes heat loss, and reduces noise. Fully compliant with industry standards (BS6173:2009, IGEM/UP19, and more), it also integrates gas pressure proving and ventilation control into a compact panel, maximizing kitchen wall space.





SUPERSTREAM 3050SP

High Performance 75% Grease Efficiency Baffle Filter





SUPERSTREAM 3050SP HIGH PERFORMANCE BAFFLE FILTER FEATURES:

- High Performance Baffle Filter 75% Grease efficiency at 8 micron
- 100% Flame barrier protection to DIN 18869-5 with built in spark arrestor
- Cutsafe safety edges
- Fully welded construction all stainless steel construction
- Meets insurance requirements
- Meets AS 1668.I-2015 requirements
- Centre handle and drain holes as standard
- Robust baffle filter construction built to last
- Tested & certified to European standard DIN 18869-5
- Tested to American standard UL1046
- Tested & certified to ASTM 2519

APPLICATIONS

- Commercial kitchens
- Spark arrestors

ABFRT

AUSTREAM BAFFLE FILTER REMOVAL TOOL

Safe. Simple. Smart.

Telescopic Handle – Easily extends to reach filters in canopies without the need for a ladder — or worse still, standing on your equipment.

Retracts for compact, convenient storage.

Powerful Magnetic Grip – Integrated strong magnets securely hold the filter in place, making removal effortless and safe.

Perfect for kitchens prioritising safety, efficiency, and ease of maintenance

LIST PRICE EA \$399







HIGH-SPEED ACCELERATED COOKING OVEN

✓ USER FRIENDLY

- + Touch mode interface with smart menu system, controls are intuitive and simple to use.
- + Easy to clean: Infra-red elements tilt-up for cleaning.
- + Removable metal rack and bottom jetplate.
- + Allows the use of the metal trays, pans, screens, simplifies cooking.
- + Built-in self-diagnostics.

√ HIGH SPEED WITH LESS NOISE

- + Quick heat up.
- + Variable-speed, vertically recirculated air convection and impingement, can heat, brown, and crisp powerfully and intelligently with low noise.
- + supplied with 15 amp cord + plug.
- + Stirrer to help ensure even distribution of air and microwave.
- + 383Wmm x 693Dmm x 610Hmm

✓ DURABLE AND LONG LASTING

- + Exterior 430 stainless steel.
- + Interior 304 stainless steel.
- + Insulated cook chamber.

√ CONVENIENT AND ADAPTABLE **TO YOUR NEEDS**

- + Three "Set TEMP" modes to meet different temperature requirement.
- + Temperature setting: 0-280°C.
- + Total 432 recipes with multi-stage programming (Up to 6 stages for each recipe).
- + Edit recipe and image on both oven and PC.
- + USB port to load recipes and photos.
- + Mounts almost flush to wall.
- + Bake, roast, toast, brown, and crisp foods. You pick!

✓ CONSISTENT RESULTS ALWAYS

+ The Bonn oven is a combination of forced







Bonn Commercial Microwave Ovens are recognised as being Australia's market leaders in high quality Commercial Microwave Ovens.

HIGH PERFORMANCE SERIES MICROWAVES

Bonn CM-2101T

- 2100 Watts of Cooking Power
- 15 Amp plug single phase
- 18L Capacity
- · Digital Touch-Pad Controls with LED Lighted Display
- 100 Program Menu Settings
- 4 Stages of Cooking
- · Commercial Grade Performance
- Made for Continuous Operation
- Stainless Steel Body & Cavity
- Dual Magnetron
- Heavy Duty Metal Handle & Durable Interlock System
- Stackable (2 high)
- 420W x 563D x 340H mm | Weight: 31kgs

LIST PRICE EA.

\$2895



ONSITE 36 MONTHS PARTS AND 13 MONTHS LABOUR WARRANTY

CPS3A MicroSave Dishwasher Safe Cavity Liner - purchased seperately:

LIST PRICE EA.

\$350

REQUIRES

10A POWER

(Save \$20.00 when purchased with oven)

Bonn CM-1401G

- 1400W Microwave Output, 5 Power Levels
- · Spacious 34L Capacity
- · Digital Touch-Pad Controls
- 100 Program Menu Settings
- · 3 Stages of Cooking
- 60 Minute Maximum Cook Time
- Commercial Grade Performance
- · Made for Continuous Operation
- · Stainless Steel Body & Cavity
- Heavy Duty Metal Handle
- Durable Interlock System
- 10 Amp plug single phase
- · Door construction: Toughened Glass, Commercial quality Hinges and handle
- External Dimensions 553W x 488D x 343H mm | Weight: 25Kgs

LIST PRICE EA.

\$2490



CPS6A MicroSave Dishwasher Safe Cavity Liner - purchased seperately:

LIST PRICE EA.

\$350

(Save \$20.00 when purchased with oven)





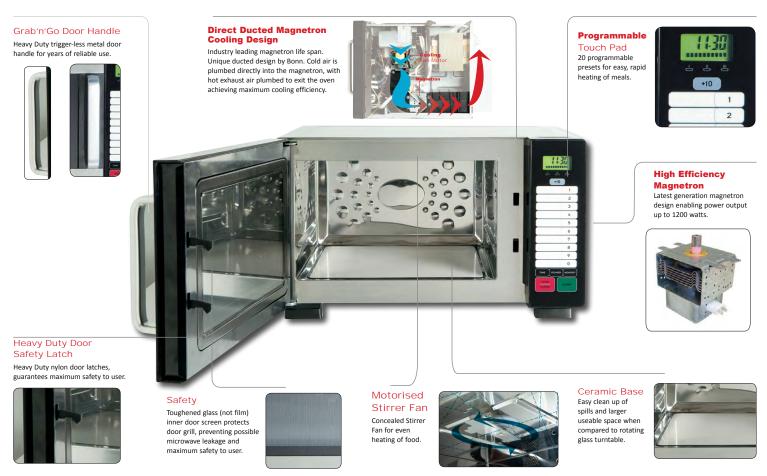
The Bonn Performance Series Microwaves offer users preset programming, ceramic base, full stainless steel construction, generous 21 litre capacity and a choice of output power.

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*

Performance Range Features





PERFORMANCE SERIES MICROWAVES

Bonn CM-1043T

- 1200W Microwave Output, 5 Power Levels
- 10 Amp plug single phase (Max. Draw 8.5A)
- · 27 Litre Internal capacity
- · 20 Preset Memories, Digital Display
- · Full Stainless Steel Interior/Exterior
- · Door construction: Toughened Glass
- · Commercial quality Hinges and handle
- External Dimensions 511W x 382D x 330Hmm
- Internal Dimensions 330W x 330D x 212Hmm
- Carton Dimensions 590W x 465D x 395Hmm
- Net Weight: 17.5Kgs Ship Weight 21kg





Bonn CM-1052T

- 1000W Microwave Output, 4 Power Levels
- 10 Amp plug single phase (Max. Draw 7.6A)
- · 25 Litre Internal capacity
- 10 Preset Memories, Digital Display
- · Full Stainless Steel Interior/Exterior
- · Door construction: Toughened Glass
- · Commercial quality Hinges and handle
- External Dimensions 510W x 382D x 330Hmm
- Internal Dimensions 330W x 330D x 212Hmm
- · Weight: 17.5Kgs

LIST PRICE EA. \$1040





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. \$595







Foodservice Trays



Catering Equipment



Food Bars & Convenience



Bar Supplies



Kitchen Accesories



Storage & Handling



Floor & Restroom Care



Warewashing



Waste Management



Cleaning Tools



Brushes & Accessories



Dishware & Disposables



Coldmaster® CoolCheck™





Peace of Mind at a Glance

CoolCheck has all of the features of standard Coldmaster pans with the added benefit of color changing technology. Hold contents at or below the food safe temperature of 40°F for up to 6-8 hours. When the unit is no longer at a safe temperature, the color change indicates it's time to exchange the CoolCheck with a fresh one.

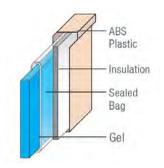


Benefits



Color Changing Technology

Color fades from blue to white when temperatures are no longer safe



Maintain Food Safe Temperatures

6-8 hours of hold time for maximum food protection



Convenient and Clean

StorPlus EZ Access Hinged Lids available



Fast and Efficient

Store temperaturesensitive food in-line for ultra-fast service

CODE	DESCRIPTION - White / Blue	Pack Size	Dimensions	\$ EA
CM1100C1402	Coldmaster® CoolCheck® Full-Size Food Pan 1/1	1	323W x 525L x 163H	335.00
CM1101C1402	Coldmaster® CoolCheck® Half-Size Food Pan 1/2	1	263W x 323L x 153H	270.00
CM1102C1402	Coldmaster® CoolCheck® Third-Size Food Pan 1/3	1	175W x 323L x 153H	150.00
CODE	DESCRIPTION - White / Blue	Pack Size	Dimensions	\$ EA
CM104902	Coldmaster® Full size 153mm Deep Coldpan with Organizer White 9 ninth-size food pans (pans not included)	1	407W x 610L x 190H	740.00



Bistro™ SAN Tumblers





Benefits







Dishwasher safe



Attractive exteriors



Made to stack

Code	Description	Pack Size	Dimensions	\$ PACK
580807 *	Louis TM SAN Tumbler 240ml Stackable design Dishwasher safe Bottom Diameter 58mm Top Diameter 77mm	24	76W x 76L x 86Hmm	150.00
581007*	Louis TM SAN Tumbler 300ml Stackable design Dishwasher safe Bottom Diameter 55mm Diameter 73mm	24	74W x 74L x 116Hmm	124.80
400807*	Crystalon® Stack-All® SAN Tumbler Stackable design Dishwasher safe Bottom Diameter 53mm Top Diameter 71mm	48	71W x 71L x 103Hmm	136.80

^{*} Available whilst stock lasts







Square Bowls





Benefits









Made of chip-, shatter-, and break-resistant SAN

Dishwasher safe

Easy content identification

Space saving square shape fits corner of trays

Code	Description	Pack Size	Dimensions	\$ PACK	
DXSB1203*	Dinex Square Bowl 350ml - Black Look of china with the durability and cost savings of plastic Dishwasher safe	48	104W x 104L x 59Hmm	347.00	
DX11840174*	Dome Lid for Square Bowl - Clear (Fits DXSB607 & DXSB1203) Stack count 100 NSF Certified Facility	1000	104W x 104L x 7Hmm	322.00	
DXSQD1007*	Dinex Square Bowl 290ml - Reuseable clear dish and disposable dome lid for easy content identification	48	102W x 102L x 45Hmm	226.00	
Code	Description	Pack Size	Dimensions	\$ PACK	
DXSWC507*	Dinex Tulip Cup- Swirl 150ml - Clear Diameter 95mm	96	89W x 89L x 83Hmm	310.00	W.



^{*} Available whilst stock lasts

Clear Plate Cover





Benefits









Highly heat- and break-resistant (190007 Image)

Dishwasher safe (198907 Image)

Polycarbonate (PC) is resistant to staining, breaking and chipping

Clear covers for easy viewing of food

Code	Description	Pack Size	Dimensions	\$ PACK
190007*	Clear Plate Cover Polycarbonate (PC)	12	238W x 238L x 65Hmm	163.20
198907*	Clear Plate Cover Polycarbonate (PC)	12	270W x 270L x 77Hmm	198.00

^{*} Available whilst stock lasts

Foodservice Products

Code	Description	Pack Size	Dimensions	\$ PACK
WPM8538*	Chrome Tapered, Medium Flow - Chrome	12	26W x 26L x 77Hmm	85.80
OP30500*	Pour Free Economical Free Flow Pourer - Red; BPA free *	12	26W x 26L x 76Hmm	10.80

Available whilst stock lasts



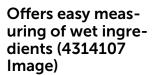
Commercial Measures





Benefits







Oval shape facilitates pouring from non-spouted side



Nest for storage (4314207 Image)



Made of durable, dishwasher safe polycarbonate

Code	Description	Pack Size	Dimensions	\$ PACK
4314107*	Commercial Measuring Cup 250ml NSF approved	12	111W x 102L x 84Hmm	140.00
4314207*	Commercial Measuring Cup 500ml NSF approved	6	130W x 121L x 107Hmm	120.00
4314307*	Commercial Measuring Cup 1000ml NSF approved	6	161W x 147L x 135Hmm	140.00

^{*} Available whilst stock lasts

Foodservice Products



Code	Description	Pack Size	Dimensions	\$ PACK
430607*	Polycarbonate Scoop 180ml Clear	12	82W x 276L x 56Hmm	94.80

Available whilst stock lasts



Service Trays





GripLite® An Economical Alternative

Quality construction ensures limited slipping and sliding of glasses and dinnerware.



Benefits

Sturdy

Polypropylene copolymer construction

Fewer Spills

Molded-in rubber liner prevents slipping and sliding

Stain & Odor Resistent

Maintains appearance longer

Alternative to Cork

A more sanitary alternative to cork trays

Code	Description	Pack Size	\$ PACK
1400GL004*	GripLite® Round Tray 360mm - Black	12	220.80
1600GL004*	GripLite® Round Tray 420mm - Black	12	374.40

^{*} Available whilst stock lasts

GriptiteTM Best Grip

Built from the ground up; the Griptite 2 tray is unmatched. The long-life, non-skid surface grips drinkware and plates better – reducing spills, breakage, and cost. The coated tray edge is a bumper against heavy daily use. We take our trays through rigorous testing to ensure they excel in both function and durability.



Benefits

Less Slip & Tip

Holds a full glass at a steeper angle than ever before

Durable Materials

Impact and drop tested for superior performance

Beautiful Surface

Looks great longer by resisting stains

Long Lasting

Field-tested to withstand years of high-demand serving

CODE	DESCRIPTION	Pack Size	\$ PACK
1400GR2004*	Griptite™ Round Tray 360mm - Black	12	504.00
1600GR2004*	Griptite™ Round Tray 420mm - Black	12	687.60

Available whilst stock lasts



Glasteel™ Fiberglass Trays





Durability and Cleanability at an Affordable Price

Glasteel Fiberglass Trays are engineered to be the most durable fiberglass tray available.



Benefits









Heavy-Duty

Metal reinforcing rods provide extra strength and eliminate warping (DX1089M23 image)

Chemical Resistant

Thick, fiberglass core mats provide strength and chemical resistance

Reduced Dry Time

Air flow corner reinforcements and stacking lugs (DXSMC1520NSQ44 image)

Added Stability

Reinforced core mats add strength and stability (DXSMC1520NSQ44 image)

Code	Description	Pack Size	Min Order Qty	\$ PACK
DX1089M23*	Glasteel™ Flat Tray 381 x 508mm - Gray Top-of-the-line Glasteel construction Dishwsher safe	12	12	549.96

Available whilst stock lasts



Brushes





Sparta® Chef Series Brushes

Sparta® Chef Series Brushes are ideal for using in a multitude of kitchen and food prep applications. High-quality, lacquered hardwood handles detail each brush and are ergonomically shaped for easy one-handed use. The professional brushes offer bleached nylon or sterilized boar bristles which are epoxy-set to prevent the harboring of bacteria.



CODE	DESCRIPTION	Pack Size	\$ PACK
4037400*	Sparta® Flat Boar Bristle Brush 50mm Boar Bristles – Sterilized, natural bristles provide excellent fluid retention and are epoxy-set to prevent harboring of bacteria	12	258.00
4037800*	Sparta® Meteor ® Boar Bristle Basting Brush 50mm Molded hook protects brush from heat damage and allows brush to rest on container rim	12	264.00

^{*} Available whilst stock lasts



Brushes





Sparta® Grill Bricks & Polishing Pads

Apply with cooking oil to protect the grill cure and remove excess cooked-on foods

40710 Grill Brick is a fast, efficient, and sanitary way to clean hot or cold grills

Plastic wrapping on Grill Brick dissolves to eliminate mess

40713 Grill Screen and 40711 Grill Polishing Pad attach to the

40712 Grill Pad Holder for a complete grill maintenance system



CODE	DESCRIPTION	Pack Size	\$ PACK
4071000	Sparta® Grill Brick 8", 4", 3-1/2" - Black	12	122.00
4071100	Sparta® Grill Polishing Pads 5", 4", 1/4" - Red*	6	120.00

^{*} Available whilst stock lasts

Sparta® Wire Brushes & Scrapers

Wire brushes and Stainless Steel metal Scrapers make quick and easy removal of heavy Carbon deposits, rust, and burned-on food build up

Available with wood handles for cleaning hot grills and ovens



CODE	DESCRIPTION	Pack Size	\$ EA
4029000	Sparta® Broiler Master; Stainless steel wire bristles and scrapers; Excellent for removing heavy carbon deposits, rust and burned on food build up. One side of the brush has semi stiff and the other with coarse bristles; Head 216W x 127H x 775Lmm; Bristle length 25mm	6 (available as each)	105.00
4029300	Pizza Oven Brush with Scraper; Crimped Brass wire bristles and a full length Aluminum Scraper; 89mm wide; Bristle length 32mm	12 (available as each)	58.00
4067100	Sparta® Scratch Brush and Scraper; Blue; Carbon Steel Bristles; Bristle length 32mm; Brush size 140mm; Total length 291mm	12 (available as each)	21.00



StorPlus™ Polycarbonate Food Pans





Food Holding Day After Day

Perfect for all cold applications including buffets, cold wells, service line applications, and fridge/freezer storage



Benefits







Smooth Interior

Makes clean-up easy

Reinforced Corners

Prevent chips and cracks and stand up to drops and use day after day

Universally Stackable

Stackable with all food pan products on the market

Spoonable Bottoms

Remove contents easier and reduce food waste

CODE	DESCRIPTION - Polycarbonate Clear	Pack Size	Dims (mm)	\$ EA
10200B07*	StorPlus™ Food Pan Full-Size 65mm deep	1	324W X 527L 6.6L	22.20
10201B07*	StorPlus™ Food Pan Full-Size 100mm deep	1	324W X 527L 13.3L	28.45
10202B07*	StorPlus™ Food Pan Full-Size 150mm deep	1	324W X 527L 24.1L	38.00
CODE	DESCRIPTION - Polycarbonate Black	Pack Size	Dims (mm)	\$ EA
10202B03*	StorPlus™ Food Pan Half-Size 150mm deep	1	324W X 527L 24.1L	37.00

^{*} Available whilst stock lasts

StorPlus™ Polycarbonate Food Pans





CODE	DESCRIPTION - Polycarbonate Clear	Pack Size	Dims (mm)	\$ EA
10221B07*	StorPlus™ Food Pan Half-Size 100mm deep	1	324W X 264L 5.7L	15.00
10222B07*	StorPlus™ Food Pan Half-Size 150mm deep	1	324W X 264L 8L	19.00
CODE	DESCRIPTION - Polycarbonate Black	Pack Size	Dims (mm)	\$ EA
10220B03*	StorPlus™ Food Pan Half-Size 65mm deep*	1	324W X 264L 3.12L	12.50
10221B03*	StorPlus™ Food Pan Half-Size 100mm deep	1	324W X 264L 5.7L	15.00
10222B03*	StorPlus™ Food Pan Half-Size 150mm deep	1	324W X 264L 8L	19.00

^{*} Available whilst stock lasts

CODE	DESCRIPTION - Polycarbonate Clear	Pack Size	Dims (mm)	\$ EA
3066007*	StorPlus™ Food Pan 1/3 Size 65mm deep	1	324W X 175L 2.6L	9.00
3066107*	StorPlus™ Food Pan 1/3 Size 100mm deep	1	324W X 175L 3.6L	12.00
3066207*	StorPlus™ Food Pan 1/3 Size 150mm deep	1	324W X 175L 5.3L	14.50
CODE	DESCRIPTION - Polycarbonate Black	Pack Size	Dims (mm)	\$ EA
CODE 3066003*	DESCRIPTION - Polycarbonate Black StorPlus™ Food Pan 1/3 Size 65mm deep*	Pack Size	Dims (mm) 324W X 175L 2.6L	\$ EA 9.00
		Pack Size 1 1		

^{*} Available whilst stock lasts

CODE	DESCRIPTION - Polycarbonate Clear	Pack Size	Dims (mm)	\$ EA
3068007*	StorPlus™ Food Pan 1/4 Size 65mm deep	1	162W X 175L 1.8L	9.00
3068107*	StorPlus™ Food Pan 1/4 Size 100mm deep	1	162W X 175L 2.7L	10.50
3068207*	StorPlus™ Food Pan 1/4 Size 150mm deep	1	162W X 175L 4.3L	12.40
CODE	DESCRIPTION - Polycarbonate Black	Pack Size	Dims (mm)	\$ EA
3068003*	StorPlus™ Food Pan 1/4 Size 65mm deep*	1	162W X 175L 1.8L	9.00
3068103*	StorPlus™ Food Pan 1/4 Size 100mm deep*	1	162W X 175L 2.7L	10.50
3068203*	StorPlus™ Food Pan 1/4 Size 150mm deep*	1	162W X 175L 4.3L	12.00

^{*} Available whilst stock lasts



StorPlus™ Polycarbonate Food Pans





CODE	DESCRIPTION - Polycarbonate Clear	Pack Size	Dims (mm)	\$ EA
3068307*	StorPlus™ Food Pan 1/6 Size 65mm deep	1	137W X 151L 0.95L	9.00
3068407*	StorPlus™ Food Pan 1/6 Size 100mm deep	1	137W X 151L 1.9L	10.00
CODE	DESCRIPTION - Polycarbonate Black	Pack Size	Dims (mm)	\$
3068303*	StorPlus™ Food Pan 1/6 Size 65mm deep*	1	137W X 151L 0.95L	9.00
3068403*	StorPlus™ Food Pan 1/6 Size 100mm deep	1	137W X 151L 1.9L	8.00
3068503*	StorPlus™ Food Pan 1/6 Size 150mm deep	1	137W X 151L 2.4L	10.00

^{*} Available whilst stock lasts

CODE	DESCRIPTION - Polycarbonate Clear	Pack Size	Dims (mm)	\$ EA
3068607*	StorPlus™ Food Pan 1/9 Size 65mm deep	1	108W X 175L 0.68L	9.00
3068707*	StorPlus™ Food Pan 1/9 Size 100mm deep	1	108W X 175L 1.09L	11.65
CODE	DESCRIPTION - Polycarbonate Black	Pack Size	Dims (mm)	\$ EA
3068703*	StorPlus™ Food Pan 1/9 Size 100mm deep	1	108W X 175L 1.09L	10.00
3068803*	StorPlus™ Food Pan 1/9 Size 150mm deep*	1	108W X 175L 1.32L	13.00

^{*} Available whilst stock lasts

Full Size





Size Inches	Size mm
2 1/2"	65
4"	100
6"	150
8"	200"





StorPlus™ Food Pans Lids & Drains





CODE	DESCRIPTION - Polycarbonate Clear	Pack Size	Dims (mm)	\$ EA
1021507	StorPlus™ Drain Shelf 1/1 Size 15mm deep	1	251W x 451L	20.00
1023507	StorPlus™ Drain Shelf 1/2 Size 15mm deep	1	194W x 254L	10.00
3067007	StorPlus™ Drain Shelf 1/3 Size 15mm deep	1	121W x 264L	9.00
3069507	StorPlus™ Drain Shelf 1/4 Size 14mm deep	1	107W x 206L	8.00
1033507	StorPlus™ Drain Shelf 1/9 Size 16mm deep	1	61W x 127L	3.50



CODE	DESCRIPTION - Polycarbonate Clear	Pack Size	Dims (mm)	\$ PACK
10210U07	StorPlus™ Handled Lid 1/1 Size	6	251W x 451L	108.00





CODE	DESCRIPTION - Polycarbonate Clear	Pack Size	Dims (mm)	\$ PACK
10279Z07*	StorPlus™ EZ Access Hinged Notched Universal Food Pan Lid 1/3 Size	6	178W x 324L x 28Hmm	102.00
10319Z07*	StorPlus™ EZ Access Hinged Notched Universal Food Pan Lid 1/6 Size	6	160W x 175L x 28Hmm	57.00
10339Z07	StorPlus™ EZ Access Hinged Notched Universal Food Pan Lid 1/9 Size	6	110W x 175L x 28Hmm	78.00

^{*} Available whilst stock lasts



StorPlus™ High Heat Food Pans





- High heat pans excel in high temperature applications (-40°F to 375°F)
- Reinforced top and bottom corners on both pan and lid helps prevent chipping and cracking
- Spoonable bottoms makes removal of contents easier and helps prevent food waste
- Molded-in capacity indicators are listed in both quarts and liters
- Textured non-slip finish on corners, sides, bottom and lid reduce scratches
- Smooth interior finish makes clean-up easy
- Food Pan sizes meet specifications for use in food bars and steam tables
- Pans meet EN 631-1 Euro Norm standards for inter-stacking with existing pans
- NSF Listed; dishwasher safe

CODE	DESCRIPTION - High Heat Amber	Pack Size	\$
30860HH13	StorPlus™ Food Pan Double Handle 1/3 Size 65mm	1	78
30861HH13	StorPlus™ Food Pan Double Handle 1/3 Size 102mm	1	92
30860H13	StorPlus™ Food Pan Single Handle 1/3 Size 65mm	1	76
30861H13	StorPlus™ Food Pan Single Handle 1/3 Size 102mm	1	90
30860HH13	StorPlus™ Food Pan Double Handle 1/3 Size 65mm	12	900
30861HH13	StorPlus™ Food Pan Double Handle 1/3 Size 102mm	12	1020
30860H13	StorPlus™ Food Pan Single Handle 1/3 Size 65mm	12	880
30861H13	StorPlus™ Food Pan Single Handle 1/3 Size 102mm	12	1000

CODE	DESCRIPTION - High Heat Amber	Pack Size	\$
10400B13	StorPlus™ Food Pan 1/1 Size 65mm deep	1	120
10401B13	StorPlus™ Food Pan 1/1 Size 100mm deep	1	149
10420B13	StorPlus™ Food Pan 1/2 Size 65mm deep	1	60
10421B13	StorPlus™ Food Pan 1/2 Size 100mm deep	1	80





Food Storage & Waste Management





CODE	DESCRIPTION	Pack Size	lmage	\$ EA
BIN2702*	Ingredient Bin; Capacity 102 Litre; Colour White; Heavy duty non-marking castors. Lids slide for easy opening; 724L x 322W x 708Hmm	1		600.00
BIN3602*	Ingredient Bin; Capacity 136 Litre; Colour White; Heavy duty non-marking castors. Lids slide for easy opening; 750 L x 390 W x 718Hmm	1		650.00
34201523	TrimLine TM Rectangle Waste Container; Capacity 57L; Colour Grey; Fits narrow spaces; Self-venting for easier bag removal; Handle helper on base for easy lifting; 508L x 267W x 629Hmm	1		120.00
34202323	TrimLine TM Rectangle Waste Container Capacity 87L; Colour Grey; Fits narrow spaces; Self-venting for easier bag removal; Handle helper on base for easy lifting; 510L x 280W x 762Hmm	1		144.00
34202303	TrimLine TM Rectangle Waste Container; Capacity 87L; Colour Black; Fits narrow spaces; Self-venting for easier bag removal; Handle helper on base for easy lifting; 510L x 280W x 762Hmm	1		144.00
36921003	"TrimLine™ Dolly Colour Black;To suit 34202303 / 34201523; 330W x 560Lmm with 76mm castors"	1		225.00
34202403*	"TrimLine™ Rectangle Swing Top Waste Container Lid; Colour Black; 513L x 294W x 114Hmm"	1		98.00

^{*} Available whilst stock lasts

Waste Management





CODE	DESCRIPTION	Pack Size	lmage	\$ EA
84103223	Bronco™ Grey Round Waste Bin; Capacity 121L; Heavy duty construction with double reinforced stress ribs; Drag skids for durability; Bottom dia 457mm x 705Hmm; Top dia 579mm; Top dia with handles 648mm OLD CODE 34103223	1		112.00
34101023	Bronco [™] Grey Round Bin; Capacity 37L; Heavy duty construction with double reinforced stress ribs; Drag skids for durability; Bottom dia 317mm x 432Hmm; Top dia 410mm; Top dia with handles 446mm	6		40.00
84102003	Bronco™ Black Round Bin; Capacity 75L; Heavy duty construction with double reinforced stress ribs; Drag skids for durability; Bottom dia 413mm x 585Hmm; Top dia 508mm; Top dia with handles 585mm	6		75.00
34102023	Bronco™ Grey Round Bin; Capacity 75L; Heavy duty construction with double reinforced stress ribs; Drag skids for durability; Bottom dia 413mm x 585Hmm; Top dia 508mm; Top dia with handles 585mm	6		75.00
34102123	Bronco™ Round Waste Bin Lid to Suit 75 Litre Bronco™ Round Waste Bin; Colour Grey; Dimensions: 508mm dia x 32Hmm	1		20.00
3691103	Bronco™ Round Waste Container Dolly; Suits Bronco™ Round Waste Bins; Simple twist-to- lock feature attaches dolly to container; Five 76mm castors; 454mm dia x 127Hmm	2		130.00



Cateraide™ Insulated Containers





CODE	DESCRIPTION	Pack Size	lmage	\$ EA
IC222003	Cateraide™ Ice Caddy on Castors; 90kg ice capacity; 2 fixed and 2 swivel castors 1 with brake; Dimensions including handle 781L x 559W x 927Hmm	1		2800.00
XDL3000 H03	Cateraide [™] Dolly with Handle; Colour Black; 100mm heavy duty non-marking castors; Holds up to 2 XT3000R Pan Carriers when stacked; Holds all Cateraide [™] Top Loader Pan Carriers except PC180N and PC188N. Dimensions 730L x 570W x 994Hmm	1		570.00

Color Coded Measure Misers®





Spread, Scoop & Serve Perfect Portions

With Color-Coded Measure Misers®, you can spread, scoop and serve perfect portions of food with ease and precision. Choose a solid cup bottom for thicker foods or a perforated bottom for dishing out juicy vegetables and other side dishes. Varying handle lengths lend themselves use in a variety of bin bins and pots—perfect for a busy catering environment or restaurant. Each miser color is dedicated to a certain size, so make food service quicker by dishing out precise portions with ease!



Benefits







Precise Portioning

Measured cup creates consistent proportions

Color-Coded

Color represents a specific measurement for convenient serving

Perforated & Solid Bottoms

Drain excess liquid from food and spread sauce with ease

Varying Handle Lengths

Tailor miser lengths to various food pan depths

CODE	DESCRIPTION - Measuring spoons	Pack Size	Capacity Colour	\$
492104	Measure Miser® Solid Short Handle	12	30ml Yellow	156.00
492201	Measure Miser® Solid Short Handle	12	45ml Brown	180.00
492405	Measure Miser® Solid Short Handle	12	60ml Red	214.00
492524	Measure Miser® Solid Short Handle	12	75ml Orange	222.00

Color Coded Measure Misers®





CODE	DESCRIPTION - Measuring spoons	Pack Size	Capacity Colour	\$
492808	Measure Miser® Solid Short Handle	12	120ml Forest Green	245.00
493306	Measure Miser® Solid Short Handle	12	150ml Beige	270.00
496606	Measure Miser® Perforated Short Handle - WHILST STOCKS LAST	12	150ml Beige	210.00
493114	Measure Miser® Solid Short Handle	12	240ml Blue	345.00

CODE	DESCRIPTION - Measuring spoons	Pack Size	Capacity Colour	\$
396005	Measure Miser® Solid Long Handle - WHILST STOCKS LAST	12	60ml Red	190.00
397002	Measure Miser® Solid Long Handle - WHILST STOCKS LAST	12	90ml White	166.00
398008	Measure Miser® Solid Long Handle - WHILST STOCKS LAST	12	12 120ml Forest Green	
399103	Measure Miser® Perforated Long Handle - WHILST STOCKS LAST	12	180ml Black	220.00



OptiClean Dish Racks





Clean Rack, Clean Dishes

From the most fragile tableware to heavy-duty kitchen items such as utensils and cutlery, OptiClean Dish Racks offer the safest sanitary cleaning option. OptiClean Racks are engineered to flow. The honeycomb design ensures durability and the open wall ensures a free flow of water and soap. Wash, dry and hold with OptiClean Dish Racks.



Benefits



Honeycomb Design

Ensures durability, weight dispersion and the free flow of water and soap.



Rounded Edges

Discourages clinging food particles and releases dirty water



Secure Universal Stacking

Ensures a smooth transition to Carlisle washracks from other industry racks without



Comfort Curve Handles

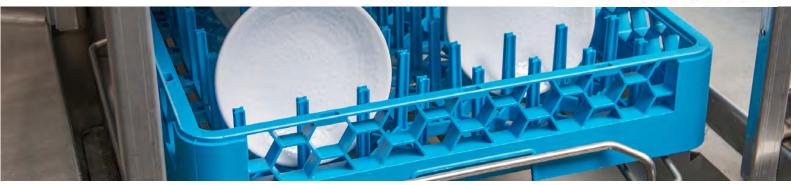
Comfortable carrying on all four sides of rack

CODE	DESCRIPTION	Pack Size	\$ EA
RP14	OptiClean™ All-Purpose Peg Dish Rack; Colour Blue; Open design for even and thorough washing, drying & draining; 500L x 500W x 102Hmm; Peg height 63mm; Space between pegs 45mm	1	50.00
ROP14	OptiClean™ Open Side All-Purpose Peg Dish Rack Colour Blue; Open design for even and thorough washing, drying & draining; 500L x 500W x 102Hmm; Peg height 76mm; Space between pegs 45mm	1	76.00
RTP14	OptiClean™ Open Bowl Rack Colour Blue; Open design for even and thorough washing, drying & draining; 500L x 500W x 102Hmm; Space between pegs 45mm	1	54.00
RB14	OptiClean™ Open Bowl Rack Colour Blue; Open design for even and thorough washing, drying & draining; 500L x 500W x 102Hmm	1	48.00



OptiClean Dish Racks





CODE	DESCRIPTION	Pack Size	\$ EA
RFP14	OptiClean™ Food Pan or Insulated-Meal-Delivery- Tray Rack; Colour Blue; Open design for even and thorough washing, drying & draining; 500L x 500W x 102Hmm - WHILST STOCKS LAST	1	180.00
RC20-114	OptiClean™ 20 Compartment Divided Rack with one open extender; Colour Blue; 500L x 500W x 140Hmm with extender; Compartment 120mm depth x 110L x 87Wmm. Open Tilted Design — Compartments hold cups in a tilted position, promoting even and thorough washing, drying and draining - WHILST STOCKS LAST	1	58.00
RG25-114	OptiClean™ 25 Compartment Divided Rack with one 25 compartment divided extender; Colour Blue; 500L x 500W x 140Hmm with extender; Compartment 120mm depth x 90L x 90Wmm - WHILST STOCKS LAST	1	70.00
RG36-114	OptiClean™ 36 Compartment Divided Rack with one 36 compartment divided extender; Colour Blue; 500L x 500W x 140Hmm with extender; Compartment 120mm depth x 74L x 74Wmm - WHILST STOCKS LAST	1	70.00
RG49-114	OptiClean™ 49 Compartment Divided Rack with one 49 compartment divided extender; Colour Blue; 500L x 500W x 140Hmm with extender; Compartment 120mm depth x 60L x 60Wmm - WHILST STOCKS LAST	1	56.00
C32P214	Perma-Sil™ 8-Compartment Dishwash Cutlery Storage Basket; Colour Blue; Open weave basket design for optimum air and water flow for efficient washing & drying; 433L x 197W x 175Hmm; Compartment 90L x 90Wmm	1	128.00
RE2514	OptiClean™ 25-Compartment Divided Rack Extender. Colour Blue; 500L x 500W x 45Hmm; Compartment 90L x 90Wmm - WHILST STOCKS LAST	1	19.00
C223614	E-Z Glide™ Warewashing Rack Dolly Without Handle; Wt Capacity 150 kg; Holds any std 500mm racks;Colour Blue; 572L x 572W x 203Hmm - WHILST STOCKS LAST	1	320.00
C223703	E-Z Glide™ Handle for C223614; Colour Black; Material Steel - WHILST STOCKS LAST	1	400.00
RDC07	OptiClean™ Dust Cover for ware washing racks Colour – Clear; 533L x 533W x 914Hmm - WHILST STOCKS LAST	1	135.00





Two year parts and labour warranty

5 Reasons to choose Duke Hot Holding

- 1. Ultimate Holding Environment
- 2. Broad Menu Flexibilty
- 3. Intuitive Touchscreen
- 4. Recipe Management
- 5. Built-in Connectivity

Warranty: 2 year onsite parts and labour

CODE	DESCRIPTION	Pans	Lids	Amp	\$
RFHU-22-DL042GM	Duke hot hold cabinet, 2 high 2 wide, 65mm deep	4	Dedicated	10	9125
RFHU-22-DL044GM	Duke hot hold cabinet, 2 high 2 wide, 100mm deep	4	Dedicated	10	10015
RFHU-23-FL034GM	Duke hot hold cabinet, 2 high, 3 wide, 100mm deep	6	Flexi	10	11340
RFHU-24-FL042GM	Duke hot hold cabinet, 2 high, 4 wide, 65mm deep	8	Flexi	10	12000
RFHU-24-DL082GM	Duke hot hold cabinet, 2 high, 4 wide, 65mm deep	8	Dedicated	10	12000
RFHU-24-FL044GM	Duke hot hold cabinet, 2 high, 4 wide, 100mm deep	8	Flexi	10	13335
RFHU-24-DL084GM	Duke hot hold cabinet, 2 high, 4wide, 100mm deep	8	Dedicated	10	13335
RFHU-32-FL034GM	Duke hot hold cabinet, 3 high, 2 wide, 100mm deep	6	Flexible	10	13335

Order pans separately

PANS FOR USE IN CABINETS - save \$\$ with the 12 pack

CODE	DESCRIPTION	\$ each	\$ 12 pack
30860HH13	Double Handled Amber Pans, 1/3 size, 64mm	78	895
30860H13	Single Handled Amber Pans, 1/3 size, 64mm	76	870
10420B13	Half Size Amber Pan, 1/2 size, 64mm	60	-
10400B13	Full Size Amber Pan, full size, 64mm	120	-

CODE	DESCRIPTION	\$ each	\$ 12 pack
30861HH13	Double Handled Amber Pans, 1/3 size, 102mm	92	1054
30861H13	Single Handled Amber Pans, 1/3 size, 102mm	90	1031
10421B13	Half Size Amber Pan, 1/2 size, 102mm	80	-
10401B13	Full Size Amber Pan, full size, 102mm	149	-



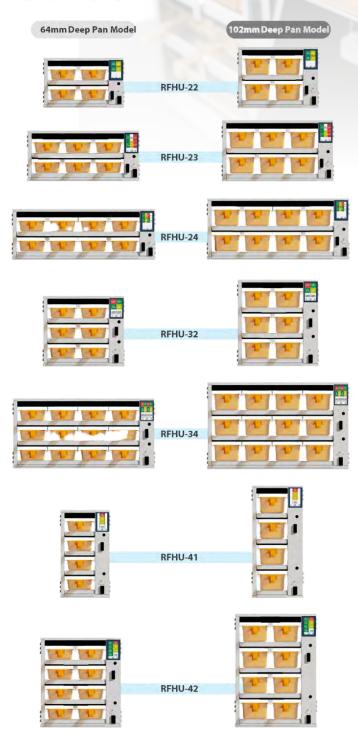
Double Handle Pan for pass-through operations



Two year parts and labour warranty

The Duke ReadyFlex[™] Hot Holding Cabinets delivers outstanding food quality. The food is always hot, fresh and ready to serve where and when you need it. Change your recipes and hold configurations from breakfast to lunch to dinner with easy to learn touchscreens. The built in Wi-Fi, Ethernet and Bluetooth connectivity means ReadyFlex is ready to connect through the Duke Connected Equipment Platform. Speak with the sales team about all the options and features available.

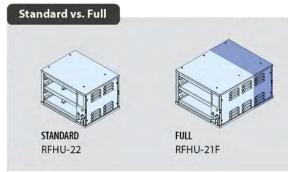
Standard Size



A configuration to fit any space!

No matter what size space you have and what volume of food you need to maintain, there is a ReadyFlex configuration for you. ReadyFlex is stackable and easy to fit into your lineup.

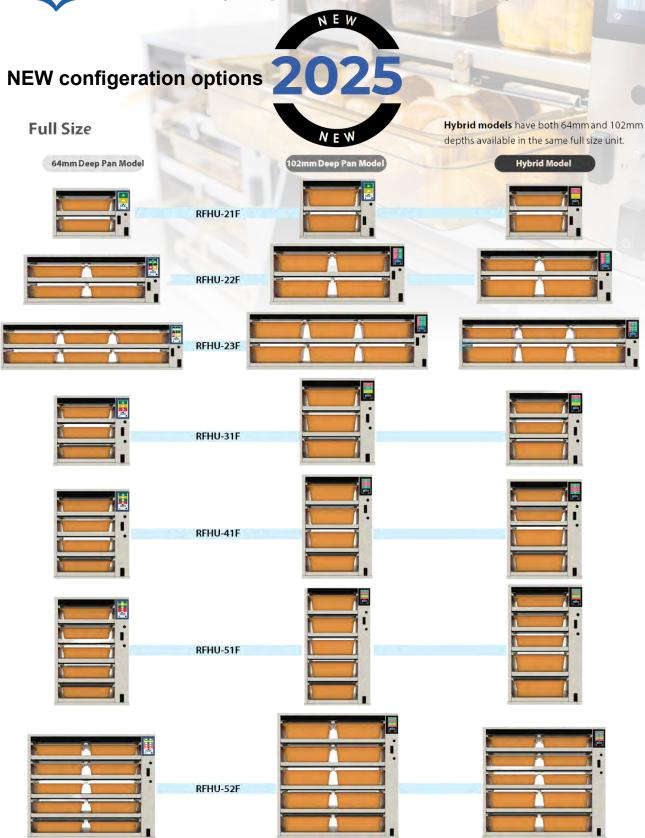








Two year parts and labour warranty







Two year parts and labour warranty

Accessories

#1092-0569K

Stainless Steel RFHU Solid Lid w/o pan guide (Flexible Unit)

LIST PRICE EA

120



#1092-0571K

Stainless Steel RFHU Ventid Lid w/o pan guide (Flexible Unit)

LIST PRICE EA

150



#3087013

Plastic 1/3 size trivet Fried Product

LIST PRICE EA

28



#165844

Half Size Pan Carrier

LIST PRICE EA

81



#1092-0570K

Stainless Steel RFHU Solid Lid w pan guide (Flexible Unit)

LIST PRICE EA

125



#1092-0572K

Stainless Steel RFHU Ventid Lid w pan guide (Flexible Unit)

LIST PRICE EA

165



#1043513

Plastic 1/2 size trivet

Fried Product

LIST PRICE EA

36

208



#158368

Full Size Pan Trivet

LIST PRICE EA

#169769

Duke GN Half Long Pan 63mm deep Amber high heat

LIST PRICE EA

E EA 159

#217530

Duke GN Half Long Pan 102mm deep Amber high heat

LIST PRICE EA

198



#1092-0568

Stainless Steel RFHU Cover Fixed (Dedicated Unit)

LIST PRICE EA

105



#217514

Stainless Steel 1/3 size trivet Fried Product

LIST PRICE EA

36









DYNAMIC

A NEW **DYNAMIC**® WAY TO PREPARE FOOD

Since creating the commercial mixer in 1964, Dynamic has continued to develop and create an entire range of culinary preparation devices, used in professional kitchens throughout the world.

Knowledge and experience have brought great notoriety to our company. As well as being the specialist producer of commercial mixers,

DYNAMIC is also the manual salad spinners creator and offers a large range of manual food cutters.

French manufacturer, we have total control over all aspects of production which guarantee reliable, robust and high quality products.

- **•UP TO 300 KG PER HOUR**
- **•SUITABLE FOR 400 COVERS PER**

COMBINED 3-in-1

TABLE TOP ELECTRIC VEGETABLE SLICER, FOOD PROCESSOR AND BLEND & MIX

HYGENIC DESIGN DISHWASHER SAFE

HANDLE EASY CLIP QUICK TOOL FREE ASSEMBLY AND DISASSEMBLY **POWERFUL ASYNCHRONOUS MOTOR FOR INTENSIVE USE**



VEGETABLE SLICER



VEGETABLE SLICER

1 SPEED control panel

320 R.P.M.

Functions Speed 1 speed Output 1100 W CL100 Item code

LIST PRICE \$3795







- FROM 100G TO 4KG
- SUITABLE FOR 20 TO 100 COVERS PER SERVICE

TABLE TOP FOOD PROCESSOR

MIX, EMULSIFYING, BLENDING AND CHOPPING IN A FEW SECONDS

CAPACITY: 5.4 LITRES





FOOD PROCESSOR 1 SPEED

control panel

 Speed R.P.M.
 1500 R.P.M.

 Functions

 Speed
 1 speed

 Output
 1100 W

 Item code
 CL200

LIST PRICE \$3995



Scraper

Fully removable lid for better hygiene

Seal for waterproofness

Stainless steel food

processor bowl

ACCESSORIES



To prepare fine stuffing and mousselines, minced meats, sauces, emulsions, butters, duxelles, smooth and modified textures on baked products.

STANDARD KNIFE INCLUDED CL8001



To smooth pasta, knead, grind, make pralines, mix spices.

es, mix spices.

CL8002



To chop herbs, smooth and modified textures on raw products.

CL8003





ACCESSORIES available separately



Slicing disc	LIST PRICE \$265 EA
Item code	
CL1005	0,5 mm
CL1015	1,5 mm
CL1025	2,5 mm
CL1030	3 mm
CL1040	4 mm
CL1050	5 mm
CL1070	7 mm
CL1080	8 mm
CL1090	9 mm
CL1110	11 mm
CL1120	12 mm
CL1130	13 mm

Julienne disc	LIST	PRICE
Item code		
CL3032	3x2	mm
CL3042	4x2	mm
CL3044	4x4	mm
CL3055	5x5	mm
CL3052	5x2	mm
CL3088	8x8	mm
CL3010	10x1	0 mm





Grating disc LIST PRICE \$220 EA Item code CL2002 2 mm CL2003 3 mm CL2005 5 mm CL2009 9 mm

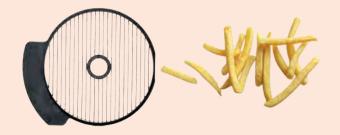
Dicing grid KIT Item code CL4008 CL4010 Includes slicer blade

LIST PRICE \$550 EA

8x8 mm 10x10 mm







French fries grid KIT

Item code **CL5008**

Includes slicer blade

8x8 mm

LIST PRICE \$570 EA

Disc support

LIST PRICE \$38 EA

Adjustable unit table or wall disc support Item code **CL7000**





MANUAL SERIES FOOD **CUTTER**

30 / 50 KG/H

PREPARATION OF DICES, SLICES & STICKS.



ADVANTAGES

- Fast: Quick installation.
- Performance: Quality and efficient dicing.
- Hygiene: Easy to clean.
- Comfort: Easy transport and storage.
- Versatility: Specific tools to allow different cuts.
- Safety: No direct contact with the blade.

DYNACUBE N°1 MANUAL VEGETABLE CUTTERS IN THE WORLD



KIT GRIDS & PUSHER

ordered seperately

All blade kits are sold separately and multiple kit options are available to suit your required cuts.



Kit grids 5,5x5,5 + with pusher

AC065

Item Code Kit grids 7x7 + with pusher

AC060

Kit grids 8,5x8,5 + with pusher

AC061

Kit grids 10x10 + with pusher

AC062

Kit grids 14x14 + with pusher

AC063

Kit grids 17x17 + with pusher

AC064



All kit grids with pusher

LIST PRICE \$395 EA



PROFESSIONAL SERIES

DYNAMIX® NOMAD

DETACHABLE EQUIPMENT 220W / 250W 1 / 8 L





Delivered with a charger and Lithium-ion battery. (Charging time 45 minutes)



Compact size and low battery weight for effortless work. Quick and easy replacement

Charger

Item	code	AC590
ırem	coae	AC590

Battery

Item code AC585

FREEDOM OF MOVEMENT IN THE KITCHEN, DYNAMIX® NOMAD CORDLESS

ADVANTAGES

- **Performance**: Special tools for a smooth mix.
- Robustness: Stainless steel foot.
- Usability: Two speeds or variable speed easily switchable.
- Hygiene: Detachable mixer tool, tube and bell 100% in stainless steel for easy cleaning.
- Comfort: Lightness for easy use.
- Versatility: Various accessories, whisk, Dynacutter bowl, ricer tool, Blender accessory.

Designation

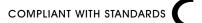
Dynamix® NOMAD190*

Knife	2 Blades
Output	2000 mAh - 12Vdc
Total length	480 mm
Tube length + bell	190 mm
Bell diameter	66 mm
Diameter	110 mm
Weight / Packaged	1,5 Kg / 2,2 Kg
Speed R.P.M	10 000
Item code	MX140

LIST PRICE \$995 EA











^{*} Accessories (except blender Dynamix) available separately.

PROFESSIONAL SERIES DYNAMIX®

ESPECIALLY DESIGNED FOR SMALL PREPARATIONS, SAUCES AND EMULSIONS. DYNAMIX®



ACCESSORIES

Accessories available separately.







Whisk Dynamix®

600 / 2 500 DYN-AC516 Ricer tool

70 / 300 DYN-AC517

LIST PRICE

Speed R.P.M.

Item code

\$340

\$500

Designation

Dynamix® MX050

•
2 Blades
220 W
395 mm
160 mm
55 mm
70 mm
1 Kg / 1,2 Kg
3 000 / 13 000
DMX160

Designation

Dynamix® MX090

Knife	4 Blades
Output	250 W
Total length	425 mm
Shaft length	190 mm
Bell diameter	66 mm
Diameter	70 mm
Weight / Packaged	1 Kg / 1,5 Kg
Speed R.P.M.	3 000 / 13 000
Item code	DMX190



\$490

LIST PRICE

\$595













Designation

Cutter Bowl

Dynamix®

Designation **Blender Dynamix**®

Speed R.P.M. Item code 600 / 2 500 DYN-AC518 3 000 / 13 000 DYN-AC560

LIST PRICE

\$485

\$390

PROFESSIONAL SERIES

MD95+

MONOBLOCK EQUIPMENT | 250 W | 4 to 8 L



AWARD WINNING

Integrated temperature probe: measures the temperature of preparations in real time for optimal control.

ADVANTAGES

- Performance: High-performance motor suited for both liquid and thick preparations.
- Robustness: Stainless steel monoblock for daily and professional use.
- **Usability**: Variable speeds.
- Hygiene: One-click speed control, LED display for increased precisio
- Comfort: New ergonomic design for a better handle.





MD95 PLUS

Knife 4 blades Output 250 W 420 mm Total length Shaft length 160 mm Bell diameter 72 mm Weight / Packaged 1,4 kg

Speed R.P.M 3000 to 11 500

MX182 Item code

LIST PRICE \$980



PROFESSIONAL SERIES JUNIOR

THE LIGHTEST MIXER ON THE MARKET IN ITS CATEGORY.

Designation MX020

Knife	2 Blades
Output	270 W
Total length	505 mm
Shaft length	225 mm
Diameter	94 mm
Weight / Packaged	1,7 Kg / 2 Kg
Speed R.P.M.	12 000
Item code	MX225

LIST PRICE \$865





Designation MX021.V

Knife	2 Blades
Output	270 W
Total length	505 mm
Shaft length	225 mm
Diameter	94 mm
Weight / Packaged	1,7 Kg / 2 Kg
Speed R.P.M.	12 000
Item code	DMX225

LIST PRICE \$1115



CONVENIENCE

Wall support included Item code 089959









Designation MX024

Output 270 W
Total length 580 mm
Shaft length 300 mm
Diameter 94 mm
Weight / Packaged 1,9 Kg / 2.2 Kg
Speed R.P.M. 12 000
Item code DMX300

LIST PRICE \$1215

ACCESSORIES

Accessories available separately.













Designation

Speed R.P.M. Item code

Whisk Junior 600 / 2 500 DYN-AC102

LIST PRICE \$590



Designation **Ricer tool Junior** 70 / 300

DYN-AC103

\$595



Designation

Cutter Bowl Junior

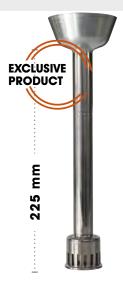
600 / 2 500 DYN-AC104

\$550

CONVENIENCE

Wall support included Item code 0880.1





Designation **Blender Junior** 3 000 / 12 000 DYN-AC066

LIST PRICE \$460



PROFESSIONAL SERIES

SENIOR

350 W 20 / 40 L



CONVENIENCE







AN EXCELLENT **CHOICE FOR TRADITIONAL** AND COLLECTIVE CATERING.

Designation **MX016**

Knife	3 Blades
Output	350 W
Total length	740 mm
Shaft length	400 mm
Diameter	97 mm
Weight / Packaged	2,5 Kg / 2,9 Kg
Speed R.P.M.	9 500
Item code	DMX400

LIST PRICE \$1485









QUICK ASSEMBLY

DETACHABLE

: Cleansson



Variable speed Optional

E





Stainless steel perforated grid and blade can easily be dismantled for cleaning.



Designation **Ricer tool Senior** 100 / 600 DYN-AC004

EXTRACTABLE WHISKS E 205 Designation **Whisk Senior** 300 / 900

LIST PRICE \$635



DYN-AC007

Designation **Cutter Bowl inox Senior** 400 / 1 500 DYN-AC055

LIST PRICE

\$1265

\$1315



PROFESSIONAL SERIES

MASTER

600 W 40 / 100 L

















Knife	3 Blades
Output	600 W
Total length	720 mm
Shaft length	410 mm
Diameter	122 mm
Weight / Packaged	3,7 Kg / 4,1 Kg
Speed R.P.M.	9 500
Item code	DMX410C



\$1730







Knife	3 Blades
Output	600 W
Total length	715 mm
Shaft length	410 mm
Diameter	110 mm
Weight / Packaged	3,4 Kg / 3,8 Kg
Speed R.P.M.	9 500
Item code	MX91-410



CONVENIENCE

Wall support included Item code 0881



PROFESSIONAL SERIES

MASTER

Designation **MX160**

Knife	3 Blades
Output	600 W
Total length	628 mm
Shaft length	300 mm
Diameter	122 mm
Weight / Packaged	3.7 Kg / 4 Kg
Speed R.P.M.	9 500
Item code	DMX300 CC

Detachable

NEW BRATT PAN MODEL

LIST PRICE \$1650



Designation MX012

Knife	3 Blades
Output	600 W
Total length	810 mm
Shaft length	500 mm
Diameter	122 mm
Weight / Packaged	3.9 Kg / 4.3 Kg
Speed R.P.M.	9 500
Item code	DMX500

Detachable

LIST PRICE \$1770





Stainless steel perforated grid and blade can easily be dismantled for cleaning.

EXCLUSIVE PRODUCT

EXCLUSIVE PRODUCT

EXCLUSIVE PRODUCT

DETACHABLE EQUIPMENT ACCESSORIES

Accessories available separately.

Designation
Whisk Master

Designation
Ricer tool Master

100 / 600 DYN-AC004 Designation

Blender Master

DYN-AC070

LIST PRICE \$710

300 / 900

DYN-AC003

\$1265

\$910

Speed R.P.M.

Item code

ACCESSORIES

Accessories available separately.













Designation

Cutter Bowl Master

A selection of knives (standard or serrated)

 Speed R.P.M.
 400 / 1500

 Item code
 DYN-AC055

LIST PRICE \$1315

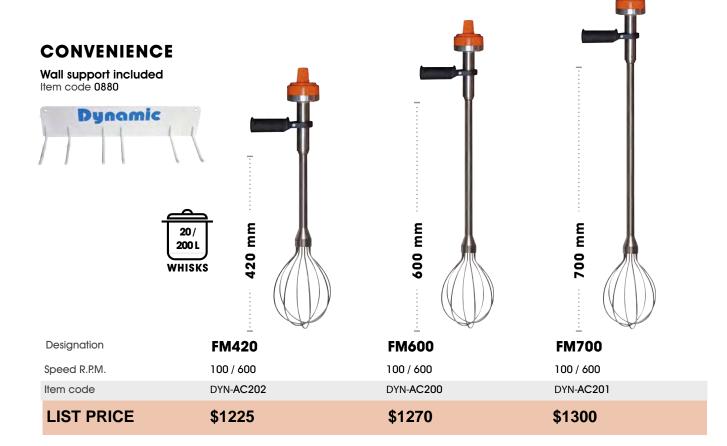


FULLY REMOVABLE MIXER FOOT AND BELL

For easy cleaning, maintenance and perfect hygiene. All stainless steel for increased durability of your attachment. Dishwasher proof.

This DYNAMIC exclusive system complies with HACCP requirements.



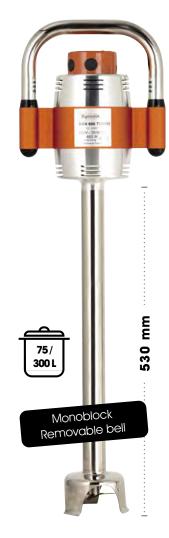




PROFESSIONAL SERIES

SMX

MONOBLOCK /
DETACHABLE EQUIPMENT
850 / 1000 W
75 / 300 L



Designation MX002T

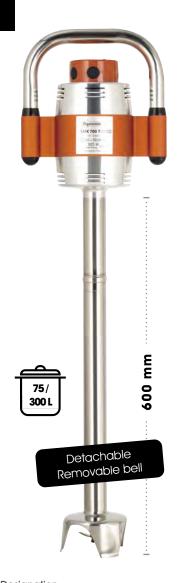
3 Blades
850 W
800 mm
530 mm
125 mm
6,1 Kg / 7,7 Kg
11 000
SMX600T

LIST PRICE \$2450

- Hygiene: Completely removable foot and bell without tools.
 Tube and bell 100% stainless steel for easy cleaning.
- Comfort: Easy use thanks to its support.
- Safety: Unlocking safety feature.
- Output: New motorisation for a better output.

SMX SERIES

Special production kitchens and intensive use.







Designation **MX040T**

Knife	3 Blades
Output	925 W
Total length	870 mm
Shaft length	600 mm
Diameter	125 mm
Weight / Packaged	6,5 Kg / 8,0 Kg
Speed R.P.M.	11 000
Item code	SMX700T

Designation **MX001T**

Knife	3 Blades
Output	1000 W
Total length	960 mm
Shaft length	680 mm
Diameter	125 mm
Weight / Packaged	6,7 Kg / 8,2 Kg
Speed R.P.M.	11 000
Item code	SMX800T

Designation MX150T

Hammer	3 Blades
Output	1000 W
Total length	609 mm
Shaft length	300 mm
Diameter	125 mm
Weight / Packaged	5.9 Kg / 8.0 Kg
Speed R.P.M.	11 000
Item code	SMX300CC

LIST PRICE \$3040 \$3340 \$3650



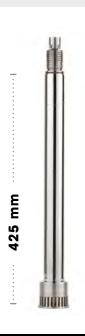
PROFESSIONAL SERIES

SMX

ACCESSORIES

Accessories available separately.





CONVENIENCE

Wall support included Item code 0862



Designation

Blender SMX

Turbo

DYN-AC072T

LIST PRICE \$1250

ACCESSORIES

OUR SUPPORTS

MASTER SERIES SMX SERIES

SAY STOP TO MUSCULOSKELETAL DISORDERS

with this hook allowing enhanced manoeuvrability of your large mixers. This hook support is placed directly on the rim of the pot.

The SM020 Mixer hook support is standardly supplied for each detachable version MASTER & SMX SERIES





Weight	1,9 Kg	2,3 Kg	2,6 Kg	2,8 Kg	3,2 Kg	
Diameter of the pot*	400 mm	600 mm	800 mm	1000 mm	1200 mm	
Item code DYN:	SM001	SM002	SM003	SM004	SM005	* Maximum diameter of the pot
LIST PRICE	\$635	\$675	\$685	\$695	\$730	





GIGAMIX SERIES

STANDARD VERSION

Ref: TB001 - without variable speed control

Ref: TB002 - with variable speed control
Option: factory installed only



SPECIAL PRODUCTION KITCHENS, FOR HEAVY-DUTY MIXING.



directly in pots. • Offers long service lifetime for

intensive use.

• Powerful motor of 2.2 kW.

DESCRIPTION

 100% stainless steel for a perfect hygiene and unparalleled durability.

Designed for high volumes, works

- Handy thanks to its wheels.
- Retractable and compact.
- Adjustable working height and foldable to allow minimum space for storage.

ACCESSORIES

• Blender tool: Ref. TB004

Whisk tool: Ref. TB003
Dynapump: Ref. TB030 and Gun: Ref. TB040

• Potato tool masher: Ref. TB013

CE

TECHNICAL DATA			
OUTPUT MAX	2.2 KW		
SPEED	2800 to 4000 R.P.M.		
VOLTAGE	400 V three-phase with neutral, 50 Hz*		
MINIMUM HEIGHT - under bell -	500 mm		
MAXIMUM HEIGHT - under bell -	790 mm		
SHAFT LENGTH	570 mm		
DIAMETER BELL	270 mm		
ACTUAL WEIGHT	79 kg		

^{*}Other voltages on request.

LIST PRICE \$22995 TB001 \$28995 TB002

SPEED COMPULSORY

USE _

Mixer: Ideal to blend preparations (vegetable or fish soups...).

Blender: Mix, crush, grind, smooth into fine particles in a few minutes! This system provides a smooth, unctuous and airy texture.

Dynapump: With its innovative process, the DYNAMIC Pump perfectly adapts to the GIGAMIX blender foot to quickly and effortlessly transfer the mixed preparation into the packaging area.

Whisk: Ensures a perfect homogenization of preparations like instant mashed potatoes, dehydrated soups...

Potato tool masher: Especially designed for high volume preparations in central kitchens and collective catering. It allows to work from 50 to 150 kg of potatoes, carrots, celeriac, cauliflowers and broccolis all at one.

Capacity: 100 to 300 L.

ACCESSORIES



Dynapump adaptable on Blender tool only



Gun

Ref.: TB040



Blender tool

Ref. : **TB030**

.

Ref. : **TB004**

FSM

LIST PRICE

\$3750

\$2660 \$5040



COMPACT SIZE, **IDEAL FOR HIGH VOLUME PREPARATIONS!**





- Enhanced maneuverability thanks to its 3 wheels of which 1 steering wheel.
- Compact size, minimum space requirement. Easy storage thanks to its size.
- Retractable equipment.
- All stainless steel for easy cleaning and a perfect hygiene.
- Blocking system.
- Accessory storage box.
- Works directly in pots.
- Offers long service lifetime for intensive use.
- Long operating life.



ACCESSORIES

- DYNA PUMP: Ref. TB030
- GIGAMIX GUN: Ref. TB040



Blender: Grind, crush, mix, emulsify, homogenize and smooth your preparations in a record time!

The blender homogenizer tool allows to obtain a smooth, creamy and a perfect texture, that doesn't require sieving.

Dynapompe: With its innovative process, the DYNAMIC Pump perfectly adapts to the GIGAMIX blender foot to quickly and effortlessly transfer the mixed preparation into the packaging area.

Capacity: 40 to 150 L.

The GIGAMIX XS, GIGAMIX's "little sister" is designed for medium preparations.

This turbo liquidiser is specially designed for intensive use in production kitchens.



TECHNICAL DATA					
OUTPUT	1.5 KW				
SPEED	2800 R.P.M.				
VOLTAGE	400 V three-phase with neutral, 50 Hz*				
MINIMUM HEIGHT - under bell -	190 mm				
MAXIMUM HEIGHT - under bell -	850 mm				
DIAMETER BELL	98 mm				
ACTUAL WEIGHT	71 kg				

^{*}Other voltages on request.

LIST PRICE \$15300 TB120

ACCESSORIES



Dynapump Gigamix

Adaptable on Blender tool only.

Tube's length provided with the pump: 2.5m

Ref.: **TB030**



Gigamix Gun

Optional accessory for Dynapump.

Ref.: TB040



PROFESSIONAL SERIES

SALAD **SPINNERS**

MANUAL & ELECTRIC 5 / 20 L

ADVANTAGES

- Hygiene: Anti-bacterial incorporated, complies with HACCP requirements.
- Comfort: 100% watertight to avoid water leakage.
- Performance: Intensive use.
- Robustness: Gear with a stainless steel pin incorporated.





E I U Manuai^	EZU Manuai*	Sealed cover	EMIY8 EIECTFIC
330 mm	430 mm	430 mm	430 mm
420 mm	500 mm	500 mm	630 mm
-	-	-	200W
-	-	-	500
2 - 3 lettuce heads	3 - 5 lettuce heads	3 - 5 lettuce heads	3 - 5 lettuce heads
2,4 Kg / 3,0 Kg	3,6 Kg / 4,8 Kg	3,6 Kg / 4,8 Kg	8,3 Kg / 10 Kg
E001	E002	E004	E003

E20 SC \$420 LIST PRICE E10 \$320 E20 \$360 EM98 \$1265



Base with suction pads For enhanced stability. (only for E20 models).



LIST PRICE \$155	(DYN-AC019)	
Designation	Item code	
Stabilising base E20 & E20 SC	DYN-AC019	
Set of gears for both E10 - E20	2815.1	
Set of gears E20 SC	2815.2	







I WASTE MANAGEMENT

No matter how efficiently you manage your supply chain and logistics, food service inevitably generates food waste that needs proper handling. Without effective processing, every kilogram of food waste produces six litres of harmful methane in a landfill.

FSM is here to help you find the right solution for your business. Let us assist you in navigating these changes and managing your food waste sustainably. Also available our food waste disposal units that can be connected to our remote dewaters. Talk to the team today!



WASTE STATION

This standalone food waste processing station, or 'wastestation', benefits from Ecofast's unique macerating system and incorporates a host of sensors to ensure that it can't be operated and/or damaged through use either without water or with incorrect phasing. This reduces potentially costly errors during installation and operation. It uses nearly 30% less water than its nearest competitor and, with special filters, can be connected to recycled rainwater. The automatic cleaning system reduces labour time and odours but increases reliability.

LIST PRICE POA

1000 - SC1B Mark III Food Waste Dehydra	(DxWxH)
D1000 Dewaterer Dimensions (mm)	700x1000x900
"Water connections – 1 x Cold Water 1 x Hot water for cleaning system only"	15mm standard hose connections Hot water self cleaning cycle
Capacity (Food Waste) up to per minute / hour (kg)	13 / 800
Electrical Phase	3
Motor voltage (v)	415
Built in Cutlery Saver	As standard



FOOD WASTE DISPOSAL UNIT

The D390 unit incorporates a powerful 2.2kw braked motor with cast stainless-steel cutting rotor and grinder making it the most powerful compact macerating unit on the market. Although the unit can be used as a stand-alone untit is designed to be used in conjunction with our dewatering systems. The design of the D390 enables it to be welded into tabling or a warewash system.

- · 800kg capacity (food waste) per hour
- 3 Phase
- 415V
- Supplied with remote control panel
- · Optional cultery saver available

D390 FOOD WASTE DISPOSAL UNIT with standard hopper (PICTURED)
D391 FOOD WASTE DISPOSAL UNIT for connection to single trough
D392 FOOD WASTE DISPOSAL UNIT for connection to double trough
LIST PRICE POA









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. \$490







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. \$2930







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. \$18980









SANITATION & STORAGE

The patented KSUV-18 Knife Sterilizer Cabinet provides superior sterilization compared to other methods or products using magnetic bars or metal racks to secure the knives. The exclusive non-filtering clear slotted knife holder and special mirrored interior walls eliminate shadows on knife surfaces within the cabinet that could prevent complete sterilization. The easy to operate mechanical timer can be set for up to 15 minutes, but the KSUV-18 will safely sterilize your knifes in as little as 3 minutes with 99% efficacy**. It's like a SPF-99 (Sterilization Protection Factor) for your knives.



*Note: Knives not included

- 15 minute belled timer
- Holds up to 12 knives plus steel*
- Stainless steel construction
- LED lights indicate when door is closed and sterilization is in process
- UV filtered plexiglass door with lockable keyed handle
- Exclusive non UV filtering slotted knife holder
- 2 Larger slots to accommodate cleavers
- Safety interlock door

CODE	W X D X Hmm	KG	\$
KSUV-18	483 x 150 x 610	13.7	4600

CONTACT US FOR OTHER ITEMS AVAILABLE IN THE RANGE



Heavy Duty Crown Punch Can Openers

Can Crushers - Electric (pictured), air powered and manual available



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. Supplied with R290 gas and designed to work in up to 43°C ambient temperature



FULLY INTEGRATED MODELS									
MODEL	SIZE	WELL SIZE	No PANS	AMPS	WATTS	\$			
8046500THC	800mmL x 700mmD	650L x 510D x 30/150mmH	2GN1/1	2	500	8995			
8046501THC	1125mmL x 700mmD	980L x 510D x 30/150mmH	3GN1/1	3	700	9775			
8046502THC	1455mmL x 700mmD	1310L x 510D x 30/150mmH	4GN1/1	4	900	10360			
8046503THC	1780mmL x 700mmD	1630L x 510D x 30/150mmH	5GN 1/1	5	1100	12480			
8046580THC	2105mmL x 700mmD	1960L x 510D x 30/150mmH	6GN 1/1	6	1300	17220			
8046499	Evaporator Tray	To suit all models				435			

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

REMOTE MODELS AVAILABLE - Contact your representative

Maximum operating surface temperature of 120°C is adjustable and controlled via a digital controller. 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.





MODEL	DIMENSIONS	ТОР	No PANS	AMPS	WATTS	\$
8046400	800mmL x 700mmD	650Lx510D (single glass)	2GN 1/1	5	1200	3720
8046401	1125mmL x 700mmD	960Lx510D (single glass)	3GN 1/1	8	1800	4400
8046402	1455mmL x 700mmD	1300Lx510D (double glass)	4GN 1/1	10	2400	4800
8046403	1780mmL x 700mmD	1610Lx510D (double glass)	5GN 1/1	12.5	3000	6400



GBG EASY SLUSH

GBG GRANITIME EASY SLUSH MACHINES





TAP for an easier serving

STAINLESS STEEL PANELS

CLIMATE CLASS T Works up to

INCREASED ENERGY SAVING in standby mode

BUILT IN



The best features of our machinery range gather together in a NEW MODEL to bring you the most reliable professional slush machine.









Fast freeze

12 l. tank

Perfect mix

Reduced cleaning time

PRODUCTION

Slush, Sherbet, Sorbet, Drinks, Frozen Cocktails

CODE	W X D X Hmm	KG	POWER REQUIREMENTS	WATTS	CAPACITY	\$
GRANITIME 1	220 x 420 x 720	26	10amp	800	1 x 12ltr bowl	4380
GRANITIME 2	420 x 420 x 720	45	10amp	1000	2 x 12ltr bowl	6950
GRANITIME 3	620 x 420 x 720	60	10amp	1200	3 x 12ltr bowl	8995





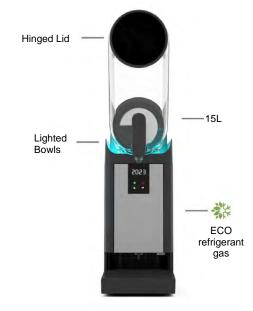


BY GBG

V-AIR by GBG



- Designed for better use of space
- Automatic modes
- Easy access filter
- Illuminated tanks (12 colours)
- · Faucet with bayonet system
- Quick and easy cleaning



Just 215mm width

CODE	W X D X Hmm	KG	POWER	WATTS	CAPACITY		\$
SMART PLUS 1	215 x 600 x 850	25	10amp	350	1 x 15ltr bowl	All units come with Lid Flavour Tag	5995
SMART PLUS 2	430 x 600 x 850	50	10amp	700	2 x 15ltr bowl	Remote Control with App Full Lights	8995
SMART PLUS 3	650 x 600 x 850	70	10amp	1200	3 x 15ltr bowl		11995

V-DREAM

Slush Sherbet Sorbet Drinks Frozen Cocktails Milkshakes Frapuccinos Cream

MODEL	W X D X Hmm	KG	POWER	WATTS	CAPACITY	\$
V-DREAM	400 x 770 x 830	99	10amp	max 2000	18L Hopper & 7L Cylinder	28950

- Refrigerated hopper
- Product ready in less than 20 minutes*
- Direct drive cylinder mixer motor
- Brushless hopper mixer motor
- Modulated fan
- Multilanguage display
- · Easy-to-remove filter









DRINK MAGIC

Refrigerated drink dispenser suitable for dairy products



Mix & Quality

Its continuous rotary system keeps the product well mixed and consistently blended for the best cold drink experience.



Push & Flow Tap

You can serve your drinks with only one hand, just press the glass against the tap to get the drink. It features high level of hygiene and simple to dismantle and clean.



Enhanced Cleaning Process

Features an easy bowl release system that, without the need for any tools, decreases time spent during assembly and disassembly process.



Easy to Cold

Easy to use two-switch control panel. There is a mixer switch and cooling switch, simply flipping up these two switches starts the mixer motor and begins the cooling process.



Durable Design

Made of hard and resistant plastic, ensures long life cycle in your premises. The plastic parts won't rust like metal drink dispensers, keeping its professional appearance.



Right Temperature, Boost Flavour

For most people, right temperature can enhance flavours. It is equipped with a digital temperature control that allows to adjust the cooling temperature between 0°C - 10°C



Crystal Clear Bowls

The unit features durable, crystal clear poly-carbonate bowls. Maximise the visibility while minimizes the risk of breakage ensuring many years of use.



MODEL	DRINK MAGIC 20-1					
BOWL CAPICITY	400 x 770 x 830					
NET WEIGHT	16.6KG					
POWER REQUIREMENTS	10AMP					
WATTS	160					
TEMP CONTROL	ADJUSTABLE					
CAPCITY	1 x 20ltr bowl					
LIST PRICE	2580					







WHITTY'S FLAVOURED SYRUPS

Premium ice frozen sugar base and natural fruit base flavoured syrups, for all GBG machines.

PRODUCT	DESCRIPTION	CODE	FLAVOUR	PREPERATION	PACKAGING	RETAIL
	Ice Frozen Sugar Base Beverage	WT-001	Raspberry	1 litre of concentrate to 4 litres of water	Each carton: 3 x 2L Bottles	48 per carton
		WT-002	Blue Lemonade			
Premium Slushy		WT-003	Cola			
		WT-004	Tropical Punch			
		WT-005	Pine Lime			

PRODUCT	DESCRIPTION	CODE	FLAVOUR	PREPERATION	PACKAGING	RETAIL
Slusha Fruit Base Beverage All Natural Colours & Flavours FOCIS approved	WTN-001	Raspberry				
	WTN-003	Blueberry				
		WTN-004	Pine Lime	1 litre of concentrate to 4 litres of water	Each carton: 3 x 2L Bottles	100 per carton
	FOCIS approved	WTN-006	Fruitola			
		WTN-008	Mango			





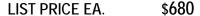


GENERAL FOOD EQUIPMENT - MICROWAVE

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











Since 1950, Hatco has been a leader in creating innovative ideas for the foodservice industry: bold innovations in equipment that improves efficiency, reliability and profits. Products are designed and built to handle the rugged demands of today's foodservice operations. Hatco is a company dedicated to exceptional customer service and quality engineered equipment offering maximum performance.

TALK TO THE TEAM ABOUT THE COMPLETE RANGE AVAILABLE

Booster Water Heaters

Built-In Heated Shelves

Built-In Warmers

Carving Stations

Cold Shelves

Cold Wells

Decorative Lamps

Display Lights

Drawer Warmers

Frost Tops

Fry Stations

Heated Shelves

Heated Wells

Holding and Display

Cabinets

Hot/Cold Shelves

Ice Wells

Induction

Light Cooking Equipment

Merchandising Warmers

Nacho Chip Warmers

Pizza Warmers

Portable Warmers

Refrigerated Wells

Rethermalizers

Sanitizing Sink Heaters

Snack System

Soup Stations

Strip Heaters

Toasters

Innovative Solutions in Foodservice Equipment





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 21 shade styles, 24 colour and finish options, plus a choice of 4 mounting style and 3 switch options, 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.

Bright Copper plated finish.

Supplied unplugged

Switch on lamp housing

\$1170 LIST PRICE EA.



DL-400-CL/BOLD BLACK

Hatco Decorative Lamp Features flexible cord mount to canopy. Overall length is1829mm (Longer length available on application). Black cord standard. Switch on lamp housing.

Bold Black finish. Supplied unplugged

\$850 LIST PRICE EA.



DL-500-RL-CH/BK

Hatco Retractable Decorative Heat Lamp Features a cord which adjusts the lamp up and down from 787 mm to 1765 mm. Black cord is standard.

Switch on lamp housing.

Glossy grey finish.

Supplied unplugged

\$1390 LIST PRICE EA.



DL-775-RPL-BN/BK

Hatco Retractable Decorative Heat Lamp Features a cord which adjusts the lamp up and down from 787 mm to 1765 mm. Black cord is standard.

Switch on lamp housing.

Bright Nickel finish. Supplied unplugged

\$1720 LIST PRICE EA.



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

\$850 LIST PRICE EA.



DL-750-RL/BOLD BLACK

Hatco Retractable Decorative Heat Lamp Features a cord which adjusts the lamp up and down from 787 mm to 1765 mm.

Black cord is standard.

Switch on lamp housing.

Bold Black finish.

Supplied unplugged

LIST PRICE EA.



Recommended height is no more than 350mm from target surface from underside of lamp.

\$1465

All lamps supplied with 250watt Food Grade Teflon-coated heat lamp to meet Australian Food Standard regulations. (Spare Part N02.30.100.00)







NEW RETRACTABLE CORD MOUNT - DL-750-RCL/BOLD BLACK

DL-750-RCL-BOLD BLACK

Features a cord which adjusts the lamp up and down from 610 mm to 1829 mm.

Black cord is standard.

Switch on lamp housing.

Bold Black finish.

Supplied unplugged

LIST PRICE EA. \$1995





Smooth operation and improved reliability Easier cleaning

NEW RETRACTABLE CORD MOUNT - SPECIAL ORDER OPTIONS

1 SELECT SHADE STYLE

0000 0000 000 0000 216 mm) + 6.125"-+ (156 mm) ←6.25"→I (159 mm) -6.125"--| (156 mm) -500 ← 6.5" (165 mm) 11" 10.5" (279 mm) -750 -600 -760 mm (267 (267 (227 mm) -1800

2 SELECT COLOUR/FINISH



Gloss Bold Black

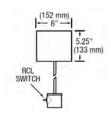
Gloss Bold Black

Gloss Bold Black

Bold Black

3 NEW MOUNTING TYPE

RC Mount[⊗] Retractable Cord Mount.



4 SELECT SWITCH LOCATION

(N)-None Supplied by installer

(L)-Lower Switch (Horizontal toggle) Not available on: · DLH (High Watt models)

· 2X00 shade styles





Bronze

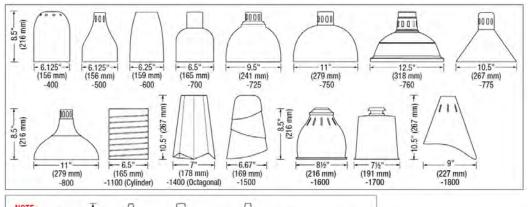
Brass

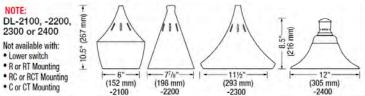




HOW TO ORDER NON STOCK LAMPS - Contact us for a quote

1 SELECT SHADE STYLE



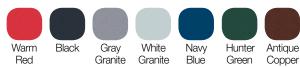


2 SELECT COLOUR/FINISH

Hatco is proud to introduce IFS antimicrobial powder coatings to the paint process for designer colours and gloss finishes - fighting germs to keep customers happy, healthy and Safe.

IFS antimicrobial coatings use naturally-occurring, environmentally sustainable, silver ions to help inhibit the growth of microbes on the powder coated surface.

DESIGNER COLORS



GLOSS FINISHES



PLATED FINISHES



Shade color/finishes available for DL-1500 only



Black



Plated Bright Nickel/

Gloss Bold Black



Gloss Bold Black



Gloss Bold Black

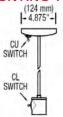
different option for the rest of the unit



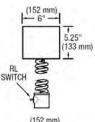
Plated Bright Copper/ Plated Antique Nickel/ Radiant Red/ Bold Black

3 SELECT MOUNTING TYPE

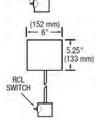
C Mount[⊗] **Cord Mount** to canopy.



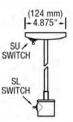
R Mount[⊗] Coiled Retractable Cord Mount.



RC Mount[⊗] Retractable Cord Mount.

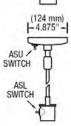


S Mount[∅] Rigid Stem Mount to canopy.



AS Mount[©] At install only, limited height adjustments with Rigid Stem Mount

to canopy.



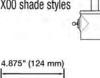
4 SELECT SWITCH LOCATION

(N)-None Supplied by installer

(L)-Lower Switch (Horizontal toggle)

Not available on: . DLH (High Watt models)

2X00 shade styles



(U)-Upper Switch Not available on: . DLH (High Watt models)

· R. RC Mounts

Track Mounts (CT, RT, RCT, ST, AST)







GLO-MAX® GM5AH CURVED INFRARED STRIP HEATERS

This stylish, patented design, based on our signature Glo-Max® strip heaters, is the perfect solution for your front-of-the-house applications. Superb for buffet and serving lines, the sleek curved design minimizes its size while accenting and warming the products below. GM5AHL, with versatile LED lighting options, provides perfect coloring and coverage while lowering energy costs.

CODE	VOLTAGE	WATTS	AMPS	DIMENSIONS	WEIGHT	\$
GM5AH-30	230 ~ 240	606 ~ 660	2.8	762W x 150D x 50Hmm	5Kg	750
GM5AHL-30	230 ~ 240	606 ~ 660	2.8	762W X 150D X 50HIIIII	6Kg	1190
GM5AH-36	230 ~ 240	735 ~ 800	3.3	915W x 150D x 50Hmm	6Kg	800
GM5AHL-36	230 ~ 240	756 ~ 812	3.4	915W X 150D X 50HIIIII	6Kg	1295
GM5AH-42	230 ~ 240	872 ~ 950	4.0	1067W x 150D x 50Hmm	7Kg	835
GM5AHL-42	230 ~ 240	885 ~ 964	4.0	1007W X 150D X 50HIIIII	7Kg	1410
GM5AH-48	230 ~ 240	1010~1100	4.6	1220W x 150D x 50Hmm	7Kg	890
GM5AHL-48	230 ~ 240	1025~1116	4.7	1220W X 150D X 50HIIIII	8Kg	1540
GM5AH-54	230 ~ 240	1148 ~ 1250	5.2	1372W x 150D x 50Hmm	8Kg	935
GM5AHL-54	230 ~ 240	1163 ~ 1267	5.3	1372W X 150D X 50HIIIII	8Kg	1670
GM5AH-66	230 ~ 240	1433 ~ 1560	6.5	1675W x 150D x 50Hmm	9Kg	1095
GM5AHL-66	230 ~ 240	1450 ~ 1579	6.6	1075W X 150D X 50HIIIII	10Kg	1745
GM5AH-78	230 ~ 240	1736 ~ 1890	7.9	1981W x 150D x 50Hmm	10Kg	1270
GM5AHL-78	230 ~ 240	1754 ~ 1910	8.0	1 1491 M X 150D X 20HIIIII	11Kg	2340





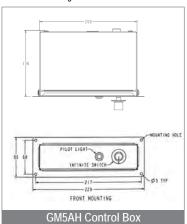
Shown on optional stand (NTL5-16)

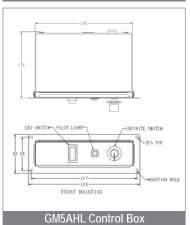
Clear anodized is the standard housing color

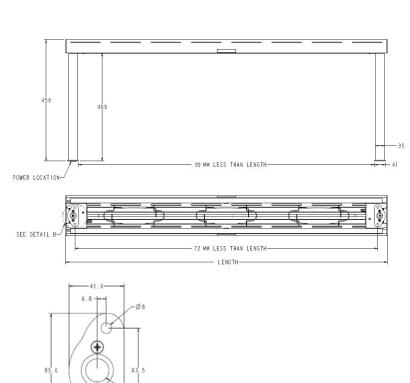
Angle brackets are standard, non-adjustable tubular stands, 406 mm (16"), are an optional extra

Warm LED light (3000K)

Power wire lead length is 1524 mm







SCALE 1.000 DETAIL B







GLO-MAX® HLC5 LED CURVED DISPLAY LIGHTS

A stylish choice for illuminating your serving area. The HLC5 LED Display Light offers the highest light output that is ideal for illuminating food products with a cool white light (4000K). The sleek, curved design is patented and the LED lighting delivers significant savings with lower energy consumption and greater reliability.

CODE	VOLTAGE	WATTS	AMPS	WEIGHT	DIMENSIONS	\$
HLC5-30	220 ~ 240	11	0.05	4kg	762 x 150 x 50 mm	880
HLC5-36	220 ~ 240	14	0.06	4kg	915 x 150 x 50 mm	950
HLC5-42	220 ~ 240	15~16	0.07	5kg	1067 x 150 x 50 mm	980
HLC5-48	220 ~ 240	17	0.08	6kg	1220 x 150 x 50 mm	1005
HLC5-54	220 ~ 240	19	0.08	7kg	1372 x 150 x 50 mm	1085
HLC5-66	220 ~ 240	22	0.09~0.1	8kg	1675 x 150 x 50 mm	1185
HLC5-78	220 ~ 240	24	0.1~0.11	8kg	1981 x 150 x 50 mm	1350

Clear anodized is the standard housing color

Angle brackets are standard, non-adjustable tubular stands, 406 mm (16"), are an optional extra

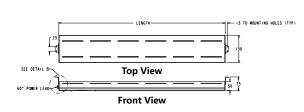
Rocket Switch, location: under unit on power side

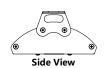
Power wire lead length: 1524mm

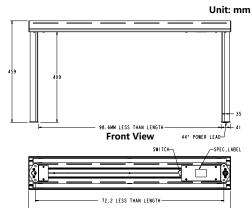




Shown on optional stand.







Bottom View







FLAV-R-SHIELD® DOUBLE-SIDED SELF-SERVICE SNEEZE GUARD

Enhance and protect food products simultaneouslywith Hatco's Flav-R-Shield® Sneeze Guards – ES53 for stationary double-sided self-service applications.

These stylish yet functional Sneeze Guards, with several patented features, are ideal for buffet lines and serving stations. They provide all the requirements to safeguard your foods.

Standard features

- Stylish 25 mm Diameter 304 brushed stainless steel Posts
- 50 mm Diameter stainless steel finish Flanges with unique tight-fitting Flange Covers that hide mounting screws and maximize cleanability
- Durable 10 mm Thick tempered glass construction with 19 mm radius corners and flat polished edges for a clean look throughout
- Unit consists of Top Panel(s)
- All units H X D MM
- Mounts to stainless steel, natural and engineered solid stone surfaces and laminate countertops



Pricing for fitting a sneeze guard to any GM5AH/L or HLC5 unit is available on request

CODE	DIMENSIONS	\$
ES53-1400	To suit 1070mm (42inch) unit	1850
ES53-1550	To suit 1220 mm (48inch) unit	1980
ES53-1700	To suit 1370mm (54inch) unit	2150









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.

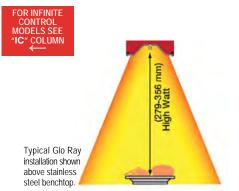
And Hatco lead the way in merchandising solutions with high quality - high visibility products. Call to discuss your special requirements or project needs - Hatco has a quality solution and Hatco products are covered by our exclusive 13 month warranty on parts and labour.

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, hanging tabs and 1800mm cord with 10A plug standard. All units 150mW x 64mmH

MODEL	\$	LENGTH	WATTAGE	MODEL-IC	LENGTH	\$
GRAH-18	685	460mm	350W	GRAH-18-IC	460mm	860
GRAH-24	715	610mm	500W	GRAH-24-IC	610mm	890
GRAH-30	756	760mm	660W	GRAH-30-IC	760mm	930
GRAH-36	795	910mm	800W	GRAH-36-IC	910mm	970
GRAH-42	845	1070mm	950W	GRAH-42-IC	1070mm	1020
GRAH-48	890	1220mm	1100W	GRAH-48-IC	1220mm	1060
GRAH-54	940	1370mm	1250W	GRAH-54-IC	1370mm	1115
GRAH-60	995	1520mm	1400W	GRAH-60-IC	1520mm	1170
GRAH-66	1080	1680mm	1560W	GRAH-66-IC	1680mm	1255
GRAH-72	1210	1830mm	1725W	GRAH-72-IC	1830mm	1385
GRAH-84	1390	2130mm	1900W	GRAH-84-IC	2130mm	1450
GRAH-96	1570	2440mm	2400W	GRAH-96-IC	2440mm	1740





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, hanging tabs and 1800mm cord with 10A or 15A* plug standard. **All units 230mmW x 64mmH**

MODEL	\$	LENGTH	WATTAGE	MODEL-IC	LENGTH	\$
GRAHL-18	935	460mm	470W	GRAHL-18-IC	460mm	1110
GRAHL-24	970	610mm	620W	GRAHL-24-IC	610mm	1140
GRAHL-30	1080	760mm	780W	GRAHL-30-IC	760mm	1260
GRAHL-36	1215	910mm	980W	GRAHL-36-IC	910mm	1390
GRAHL-42	1290	1070mm	1130W	GRAHL-42-IC	1070mm	1460
GRAHL-48	1440	1220mm	1340W	GRAHL-48-IC	1220mm	1610
GRAHL-54	1540	1370mm	1490W	GRAHL-54-IC	1370mm	1720
GRAHL-60	1720	1520mm	1700W	GRAHL-60-IC	1520mm	1890
GRAHL-66	1850	1680mm	1860W	GRAHL-66-IC	1680mm	2020
GRAHL-72	2100	1830mm	2085W	GRAHL-72-IC	1830mm	2270
GRAHL-84	2465	2130mm	2470W* 15A	GRAHL-84-IC	2130mm	2640
GRAHL-96	2700	2440mm	2880W* 15A	GRAHL-96-IC	2440mm	2880



FOR INFINITE
CONTROL
MODELS SEE
"IC" COLUMN



CLED-3000-230 reliable and longlasting alternative to standard tefloncoated light globes

REMOTE CONTROLS & IC UNITS Use 1 Infinite Control per Glo Ray element

MODEL	DESCRIPTION	\$
RMB-3CE	Remote Control Enclosure with 1 Infinite Control	390
RMB-7CE	Remote Control Enclosure with 2 Infinite Controls	540











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. \$1280



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-24-I	610 mm long x 495 mm deep	380	10Kg	1920
GRS-30-I	762 mm long x 495 mm deep	490	12Kg	2060
GRS-36-I	914 mm long x 495 mm deep	598	13Kg	2210
GRS-42-I	1067 mm long x 495 mm deep	652	15Kg	2480
GRS-48-I	1219 mm long x 495 mm deep	760	17Kg	2590
GRS-54-I	1372 mm long x 495 mm deep	870	20Kg	2780



GLO-RAY® GRS 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	2300
GRS-72-D	1829 mm long x 305 mm wide	700	17Kg	2390







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	3380
GRSBF-30-I	800 mm long x 533 mm wide	665	14Kg	3570
GRSBF-36-I	953 mm long x 533 mm wide	780	14Kg	3830
GRSBF-42-I	1105 mm long x 533 mm wide	885	15Kg	4015
GRSBF-48-I	1257 mm long x 533 mm wide	1000	18Kg	4225
GRSBF-54-I	1410 mm long x 533 mm wide	1220	22Kg	4450
GRSBF-60-I	1562 mm long x 533 mm wide	1220	22Kg	4690
GRSBF-72-I	1867 mm long x 533 mm wide	1440	24Kg	4990



All the above supplied corded with 10amp plug.

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

GLO-RAY®HBGBHC DROP-IN HEATED BLACK CERAMIC GLASS

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 25° to 125°C. Recommended for

installation in metallic surfaces.

NEW MODEL

CODE	DIMENSIONS* (all 65mm Height)	WATTS	WEIGHT	\$
HBGBHC-2418	649 mm long x 498 mm wide	425	15Kg	3380
HBGBHC-3018	802 mm long x 498 mm wide	525	17Kg	3570
HBGBHC-3618	954 mm long x 498 mm wide	630	19Kg	3830
HBGBHC-4818	1258 mm long x 498 mm wide	850	23Kg	4225
HBGBHC-6018	1564 mm long x mm 498 wide	1050	29Kg	4990
HBGBHC-7218	1859 mm long x 498 mm wide	1260	34Kg	5480

^{*} Outer dimensions of the stainless steel trim. All the above supplied corded with 10amp plug. Controller dimensions 232x60x102mm. Note: HBGBHC 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 130°C.











HATCO HOT OR COLD 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.

Available as a Cold Only shelf.



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



Stone Colours





*Swanstone Colour must be specified at time of order.

HCSSBFR model in

optional Bermuda

Sand (Swanstone

CSBFP model in traditional hardcoat

with R290 integral

compressor

Colour) with remote condensing unit

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.

NEW MODEL WITH REMOTE COMPRESSOR

CODE	DESCRIPTION	DIMENSIONS: (heated-cooled/overall)	Watts / Amps	Compressor	Weight	\$	AS
HCSBFR-24-I	Drop-In Hot / Cold Shelf - Hardcoat	610W x 495mmD / 648W x 533mmD	804 / 3.5	1/4HP	58Kg	16350	3A G
HCSBFR-36-I	Drop-In Hot / Cold Shelf - Hardcoat	914W x 495mmD / 953W x 533mmD	1044 / 4.5	1/3HP	68Kg	16790	TE R-51
HCSBFR-48-I	Drop-In Hot / Cold Shelf - Hardcoat	1219W x 495mmD / 1257W x 533mmD	1044 /4.5	1/3HP	84Kg	18700	EMO' FOR
HCSSBFR-24-I	Drop-In Hot / Cold Shelf - Swanstone*	610W x 495mmD	804 / 3.5	1/4HP	67Kg	16790	LE R
HCSSBFR-36-I	Drop-In Hot / Cold Shelf - Swanstone*	914W x 495mmD	1044 / 4.5	1/3HP	76Kg	17325	ITAB
HCSSBFR-48-I	Drop-In Hot / Cold Shelf - Swanstone*	1219W x 495mmD	1044 / 4.5	1/3HP	92Kg	19060	sur

NEW MODEL WITH INTEGRAL COMPRESSOR

CODE	DESCRIPTION	DIMENSIONS: (cooled/overall)	Watts / Amps	Compressor	Weight	\$	10
CSBFP-24-I	Drop-In Cold Shelf - Hardcoat	610W x 495mmD / 648W x 533mmD	816/3.5	1/3HP	53KG	14100	GAS
CSBFP-36-I	Drop-In Cold Shelf - Hardcoat	914W x 495mmD / 953W x 533mmD	816/3.5	1/3HP	62Kg	14360	R290
CSBFP-48-I	Drop-In Cold Shelf - Hardcoat	1219W x 495mmD / 1257W x 533mmD	816/3.5	1/3HP	71Kg	16080	_







HATCO® DROP-IN SLIM FROST TOP

Convenience meets style with the Hatco Drop-In Slim Frost Tops. Perfect for quick turn products on self-serve buffets. Save space and maximise the space you already have.

Hatco Drop-in Slim Frost Tops keep pre-chilled beverages, snacks, hors d'oeuvres and side dishes cool and ready to serve. Slim configuration provides wider access to your customers.

- · Available in 2- and 3-pan slim configurations
- NSF 7 approved cold wall construction utilizes a refrigerant that keeps food product cold without drying it out
- Auto-defrost is activated through an advanced programmable electronic controller
- Matches the Hatco line of Heated Wells for an integrated look
- The condensing unit, mounted on the centre of the unit, rotates
- 180° (movable in some models)
- Long, flexible refrigerant line (ability to pull out condensing unit) for service
- · Famous Hatco performance and reliability



FTBP-S2 Drop-In Slim Frost Top

NEW MODEL WITH INTEGRAL COMPRESSOR

CODE	DESCRIPTION	DIMENSIONS: (heated-cooled/overall)	Watts / Amps	Compressor	Weight	\$	AS
FTBP-S2	Drop-In Slim Frost-Top	1395W x 535D x 437Hmm	804 / 6.7	1/4HP	83Kg	16640	90 G
FTBP-S3	Drop-In Slim Frost-Top	2053W x 535D x 437Hmm	804 / 6.7	1/4HP	108Kg	17480	R2

HATCO® COLD UNDERMOUNT SHELF

Hatco's CSU Cold Undermount Shelf is a foodsafe shelf that is designed to keep pre-chilled food products in the perfect chill zone for serving.

- Undermount shelves have the amazing benefit of being able to be installed under the counter top of your choice***
- Long, flexible refrigerant line (ability to pull out condensing unit) for service
- Electronic Temperature Control Box with a 1219 mm lead wire
- Anodized aluminum surface

***Approved materials include granite and quartz up to 30 mm, Swanstone® (provided by Hatco), and certain stainless steel or aluminum surfaces approved by Hatco. Please contact FSM for applications with other material



NEW MODEL WITH INTEGRAL COMPRESSOR

CODE	DESCRIPTION	DIMENSIONS:	Watts / Amps	Compressor	Weight	\$	S
CSUP-24-I	Cold Undermount Shelf	697W x 579D x 257Hmm	1296 / 5.4	1/3HP	52Kg	14100	GA
CSUP-36-I	Cold Undermount Shelf	998W x 579D x 257Hmm	984 / 4.1	3/8HP	64Kg	14280	3290
CSUP-48-I	Cold Undermount Shelf	1303W x 579D x 257Hmm	984 / 4.1	3/8HP	70kg	15550	







GLO-RAY® 2-GO HEATED SHELVES

Hatco's GRS2G Glo-Ray 2-Go™ Heated Shelf, designed specifically with delivery and carryout needs in mind, is capable of holding a great quantity of hot food items at optimum serving temperatures.

- Holds bags and boxes of food for up to 30 minutes with a high temperature range up to 93°C.
- Touchscreen control with digital readout indicates separate heat and timer for each shelf.
- Features shelves with heated bases that are thermostatically-controlled and has a stainless steel frame.
- The cord is recessed into the bottom shelf at a 45° angle, allowing the unit to be flush against the wall.
- Includes 10amp plug



CODE	DESCRIPTION	DIMENSIONS:	Watts / Amps	Weight	\$
GRS2G-3920-2	2 Heated shelves	1093W x 508D x 546Hmm	766 / 3.2	69Kg	6595
GRS2G-3920-3	3 Heated shelves	1093W x 508D x 908Hmm	1148 / 4.8	80Kg	8310
GRS2G-3920-4	4 Heated shelves	1093W x 508D x 1270Hmm	1529 / 6.4	91kg	9885
GRS2G-3920-5	5 heated shelves	1093W x 508D x 1631Hmm	1912/8.0	103kg	13200

Optional side and back panels are one panel per shelf, giving you the flexibility to customize your unit.

CODE	DESCRIPTION	\$
CONTROL-GRS2G-R	Controls and permanent panel on ride side in leaiu of standard left side	No charge
S PANEL GRS2G S	Side Panel for GRS2G-3920 One panel per open shelf -2 shelves require 1 side panel -3 shelves require 2 side panels -4 shelves require 3 side panels	60
B PANEL GRS2G S	Back Panel for GRS2G-3920 One panel per open shelf -2 shelves require 1 back panel -3 shelves require 2 back panels -4 shelves require 3 back panels	120









GLO-RAY® 2-GO HEATED SHELVES - C MODELS

- Holds bags and boxes of food for up to 30 minutes with a high temperature range up to 93°C.
- Shelves are 507 mm deep and 986 mm wide, with a 289 mm clearance between shelves that is large enough to fit a variety of carry out/delivery bags and boxes.
- Each shelf features a digital temperature control, a power On/Off switch, and jumper power cords.
- Units feature stainless steel shelves with heated bases that are thermostatically-controlled.
- Supplied flat packed
- Includes 10amp plug



GRS2GC-3920-4 shown

CODE	DESCRIPTION	DIMENSIONS:	Watts / Amps	Weight	\$
GRS2GC-3920-2	2 Heated shelves	986W x 507D x 475Hmm	824 / 3.4	21Kg	3250
GRS2GC-3920-4	4 Heated shelves	986W x 507D x 1135Hmm	1648 / 6.9	40kg	5800



Digital temperature control on each shelf



Power On/Off switch with jumper cords for each shelf







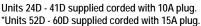
GLO-RAY® HEATED DISPLAY WARMERS

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	11730
GRSDS-30D	Dual Shelf - 760 mmW	1.53kw	6.4 amp	64Kg	12480
GRSDS-36D	Dual Shelf - 910 mmW	1.81kw	7.6 amp	73Kg	13220
GRSDS-41D	Dual Shelf - 1040 mmW	2.12kw	8.8 amp	82Kg	14190
GRSDS-52D*	Dual Shelf- 1320 mmW	2.73kw	11.4 amp	98Kg	16480
GRSDS-60D*	Dual Shelf - 1520 mmW	3.34kw	14 amp	108Kg	17400





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	13900
GR2SDS-30D	Dual Shelf - 920 mmW	2.04kw	8.5 amp	84Kg	14850
GR2SDS-36D*	Dual Shelf - 1070 mmW	2.44kw	10.2 amp	91Kg	15840
GR2SDS-42D*	Dual Shelf - 1220 mmW	2.98kw	12.5 amp	99Kg	17260
GR2SDS-48D*	Dual Shelf - 1380 mmW	3.38kw	14.1 amp	116Kg	18680
GR2SDS-54D^	Dual Shelf- 1530 mmW	3.78kw	15.8 amp	120Kg	20160
GR2SDS-60D^	Dual Shelf - 1680 mmW	4.42kw	18.4 amp	135Kg	21500

Units 24D - 30D supplied corded with 10A plug.

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



DESIGNER COLORS



Red







Blue

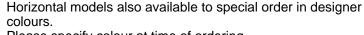
Granite



Green



Copper



Please specify colour at time of ordering.

Colour inserts and corner cap ends will be supplied in black.







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. \$2080



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. \$725





CLED-3000-230 reliable and longlasting alternative to standard tefloncoated light globes









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. \$6995



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, three dividers) and detachable side panel insert for left or right installations.

Dimensions: 947 x 626 x 832mm

Weight: 79Kgs

Electrical: 3075watts, 13 amp. Supplied corded with 15amp plug.

LIST PRICE EA. \$9890







CLED-3000-230 reliable and longlasting alternative to standard tefloncoated light globes





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

LIST PRICE EA. \$995



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

Are You Buying the Right Commercial Toaster for Your Foodservice Operation?

What makes someone the "toast of the town?" Typically, it's because they're pretty incredible (or toast-worthy). But funny enough, the saying works for toast itself.

There's nothing quite like a slice of hot, buttered toast; the comfort-food meter is off the charts (especially if you add a little cinnamon and sugar). Breakfast isn't complete without a side of crispy toast or a delicious bagel — and a BBQ pork sandwich, BLT or cheeseburger doesn't measure up without a crisped bun. Toasted products are a staple for almost every operation out there.

What to know about pop-up toasters

The benefits of a pop-up toaster:

A pop-up toaster is one of the most common types of toasters, and it's also the least expensive on the market. Operation is simple with a standard dial to determine the preferred shade of toast, and a straightforward on-demand, push-down lever to "start" the unit up. These toasters typically use less energy and have a smaller footprint than other models.

Where a pop-up toaster shines

It's familiar and easy-to-use controls make pop-up toasters perfect for front-of-the-house operations such as continental breakfasts, cafeterias or buffets. These settings (as well as coffee shops, small diners, and other establishments that demand less volume of toasted products) are the perfect candidates for a pop-up toaster. Look for a well-crafted, durable toaster with a removable crumb tray for easy cleanup. And longer, wider slots should be considered for increased versatility to toast items like bagels and hoagie buns. Lastly, if you plan to use a pop-up toaster in a front-of-house capacity, be aware of the aesthetics and choose one that not only functions well but also looks great.







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. \$2070



TM3-10H/BLACK

Colourguard® sensing system assures toast uniformity
Power-save mode with indicator light saves energy during off-peak period
Bread and bun toast options
300-400 slices per hour toast capacity
2" and 3"opening height
Built-in fan provides cool surface temperature

Electrical: 1900watts, 8 amps. Supplied with 10amp plug.

Dimensions: 368 x 411 x 535 mm

Shipping weight: 20Kgs

LIST PRICE EA. \$2995







TO 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 Colourguard® sensing 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

Height of opening 76mm

Weight: 25Kgs

LIST PRICE EA. \$5920

DIGITAL
PROGRAMABLE
MODEL
With Touch
Screen control
and Exclusive
Colorguard
technology
maintains
toast colour



TQ-805 TOAST-QWIK

up to 600 toast slices/Hour

Suitable for front or rear discharge.

Exclusive Colourguard® sensing system controls toast quality

Toasts bread, buns, muffins and sandwiches.

Electrical: 3.6 kW, 15A. Supplied corded with15 amp plug.

Dimensions: 368W x 578D x 422H mm

Weight: 28Kgs

Includes tray extensions. Rear tray extends 165 mm.

LIST PRICE EA. \$7500

Exclusive Colorguard technology maintains toast colour



TQ2-SECURITY COVER

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

LIST PRICE EA. \$260



Optional TQ2-Security Cover for TQ805 Model Toaster







TO 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. \$7995

MASSIVE
PERFORMANCE
with Exclusive
Colorguard technology
that 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.

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.







PANINI GRILL

The Hatco® Panini Grill will help expand your menu and your sales. Available with a grooved (on request) or flat surfaces to accommodate all of your grilling needs. Perfect for making anything from sandwiches, tortillas and quesadillas to chicken and steak. Basically anything that can be grilled can be done right on your countertop without having to have a dedicated grill space. Digital control for both time and temperature for simple operation. A great addition to any kitchen set up.

PG14F

Adjustable time/temperature controls enable operators to cook continuous, consistent quality products.

Exclusive heating elements provide exceptional heat distribution throughout the entire cooking plate, ensuring even cooking of each product.

Compact design is suitable for any location and stainless steel frame provides durability and easy cleaning.

Can use on products up to 76mm thick.

Maximum temperature of 260°C.

Comes with a scraper and removable grease trough for easy clean up between uses.

Convenient handles on either side of unit make it easy to move from one location to another.

LIST PRICE EA. \$3990



PLATE WARMER

Hatco's PW Plate Warmer is designed to hold easily accessible pre-heated serving plates, as serving hot food on pre-heated plates helps extend the holding times of most foods.

PWC-12/BLACK

Doorless, open design allows for easy retrieval, loading and cleaning. Can hold 25 plates up to 305 mm in diameter.

Features a power On/Off switch and a covered digital temperature control with an adjustable range of 40°C to 50°C.

Energy efficient LED lighting illuminates the interior from the top.

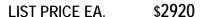
Ability to daisy-chain up to three units (do not stack)

Available as countertop or wall mounted.

Electrical: 240 volt, 463 watts, supplied with 10amp plug, 1829mm power cord

Dimensions - 427 x 441 x 568mm Opening Dimensions - 320 x 400mm Shipping Weight 29Kg

Doorless design with a heated air curtain system









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 <u>Standard</u> or <u>Narrow</u> model to suit your kitchen space. *Unique features include:*

ALL drawers have an individual on/off switch, thermostatic control 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 749W x 575D x 279Hmm (excluding legs) Supplied with cord and 10 amp plug. 450watts / 2 Amp. Weight: 44Kg

LIST PRICE EA. \$5580



HDW-2

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

LIST PRICE EA. \$9460



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. \$455



HDW-3

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

LIST PRICE EA. \$13550



Shown With Optional Casters

HATCO FREE STANDING NARROW DRAWER WARMERS

HDW-1N

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. \$5580



HDW-2N

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. \$9460









HATCO FREE STANDING DRAWER WARMER

Available in 1, 2 & 3 drawer freestanding models built of rugged stainless steel with durable nylon drawer rollers. *Unique features include:*

- Top-of-the-unit Touchscreen Controller is positioned at an angle for greater visibility
- · Controller allows individual temperature control and hold timer per drawer with both visual and audio alerts
- · Robust stainless steel construction inside and out.
- · Easy-to-clean seamless, interior core with snap out out side panels make this unit easy to service
- Each drawer has adjustable vents for varying moisture levels in individual drawers
- Drawer frame can accommodate varying pan configurations, including 1/1 GN, 1/3 GN, 1/3 GN up to 152 mm deep, with or without lids (pans not included).

HDWTC-2

2-drawer model 622W x 650D x 573Hmm Supplied on 51mm Castors Add 38mm to depth for door handles Supplied with cord and 10 amp plug. 766watts / 3.2 Amp. Weight: 81Kg

LIST PRICE FA. \$11650



HATCO DRAWERMAX® DRAWER WARMERS

2 drawer freestanding model built with rugged construction and heavy-duty hardware to keep variety of foods hot and fresh until served. *Unique features include:*

- ALL drawers have an individual on/off switch and independent temperature control, and adjustable vents for humidity control providing superior quality control and versatility.
- Includes two full-size stainless steel 150mm food pans
- Supplied with 102mm legs, 1829mm cord and 10A plug. Castor option available.
- · Easy to clean,

HDM-2

2-drawer model 749W x 576D x 614Hmm (including legs) Supplied with cord and 10 amp plug. 984watts / 2 Amp. Weight: 74Kg

LIST PRICE EA. \$4850









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. \$3480



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. 750 watts / 3.2 Amp.

LIST PRICE EA. \$8300



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. 1300 watts / 5.5 Amp.

LIST PRICE EA. \$11980



COLOUR SWATCHES



Plated Colours: Bright Nickel, Bright Brass and Antique Bronze







Stone Colours:

Gray Granite, Bermuda Sand and Night Sky







HATCO PASTA COOKERS

BOIL, STEAM, WARM

The 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, curries, gravies and toppings at safe serving temperatures.

RCTHW2-3 - COUNTERTOP

Heat-Max Rectangular Single Heated Well - to take 1/1 Gastronorm pan (not supplied). Touch panel for three temperature set points: LOW: 40-65°C MED: 65-80°C HIGH: 80-95°C Electronic control panel | Energy saving Low Power mode | Convenient Drain control Electrical: 3Kw, 12.5 amps | Supplied corded with 15amp plug. 368W x 582L x 290H Ship Weight 12kg

LIST PRICE EA. \$1740

RCTHW2-6 - COUNTERTOP (pictured)

Heat-Max Rectangular Single Heated Well - to take 1/1 Gastronorm pan (not supplied). Touch panel for three temperature set points: LOW: 40-65°C MED: 65-80°C HIGH: 80-95°C Energy saving Low Power mode | Convenient Drain control | Autofill & Pasta Plate Insulated stainless steel design

Electrical: 6Kw, 25 amps | No cord or plug supplied. 368W x 582L x 290H Ship Weight 14kg

LIST PRICE EA. \$3100



RCTHW2-3B - BUILT-IN (pictured)

Heat-Max Rectangular Single Heated Well - to take 1/1 Gastronorm pan (not supplied). Touch panel for three temperature set points: LOW: 40-65°C MED: 65-80°C HIGH: 80-95°C Energy saving Low Power mode | Convenient Drain control Electrical: 3Kw, 12.5 amps | Supplied corded with 15amp plug. 368W x 582 x 302H Shop Weight 15kg

LIST PRICE EA. \$1690

RCTHW2-6B - BUILT-IN

Heat-Max Rectangular Single Heated Well - to take 1/1 Gastronorm pan (not supplied). Touch panel for three temperature set points: LOW: 40-65°C MED: 65-80°C HIGH: 80-95°C Energy saving Low Power mode | Convenient Drain control | Autofill & Pasta Plate Insulated stainless steel design

Electrical: 6Kw, 25 amps | No cord or plug supplied. 368W x 582 x 302H Shop Weight 15kg







ACCESSORIES

RCTHW-BASKET

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

LIST PRICE EA. \$75



RCTHW-PC

Pasta Cooker Tray

LIST PRICE EA. \$510





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

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







HATCO ROUND HEATED WELLS

BOIL, STEAM, WARM

Hatco's Round Heated Well is a multi-purpose, insulated, dry well that offers the flexibility of being a foodwarmer, soup kettle, Bain-Marie heater, steamer and pasta cooker all in one. Heat is evenly distributed throughout the unit to hold foods at desired temperatures, and the insulated, stainless steel design provides easy maintenance and durable performance. The heating element temperature is monitored by an electronic controller for optimum results.

Standard features

- Upgraded electronic thermostatic control, set temperature range from 40-95°C in Hold mode.
- Default 100°C in Heat mode.
- Countdown timer, set time from 1-360 minutes in Hold mode, 1-120 minutes in Heat mode.
- Toggle from Heat to Hold mode automatically upon countdown of timer in Heat mode.
- Actual temperature display.
- Audible alert in case of a dry pan.
- Special steam plate accessory for fast steaming and rethermalizing.
- Available in single or dual 10-liters (11-quarts) models.
- · Available in free-standing or built-in models.





RHW2-1



RHW2-2

CODE	DESCRIPTION	KW	AMP	WT	\$
RHW2-1	Single 10L free standing	1.25kw	5.4A	12Kg	1830
RHW2-2	Double 10L free standing	2.50kw	10.9A	14Kg	2950
RHW2-1B	Single 10L built in	1.25kw	5.4A	12Kg	1780







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

Weight: 10Kg Drain: 3/4"NPT fitting

LIST PRICE EA. \$1810



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	1800
HWB-7QTD	6.6Litre (7 Quart) Heated Well with drain.	0.6kw	2.5A	5Kg	1850
HWB-11QTD	10.1Litre (11 Quart) Heated Well with drain.	0.6kw	2.5A	5Kg	1860

All wells come with 3/4"NPT drain fitting.



(Pictured with accessory pans see below).

OPTIONAL PAN INSERTS & LIDS (not supplied with wells above)

CODE	DESCRIPTION	\$
4QT-PAN&LID	4 Quart (3.8L) Round Well and Notched Lid.	350
7QT-PAN&LID	7 Quart (6.65L) Round Well and Notched Lid.	400
11QT-PAN&LID	11 Quart (10.41L) Round Well and Notched Lid.	450









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. \$5890



TMS2-1H SALAMANDER - DIGITAL CONTROL

Optimum temperature is reached instantly and efficiently when food products are placed on the grill plate.

- Instant-On heating elements located in the upper housing
- Plate detection feature activates the Instant-On heating elements when a plate (500g) is placed on the grill plate, and deactivates when removed
- Heating elements are only on when in use, eliminating residual heat in the kitchen
- · Made of stainless steel for easy cleaning and durability
- · Can be placed on a countertop or wall-mounted
- · Hold mode could be adjusted to save 25-50% power
- Adjustable upper housing giving 170mm of vertical movement
- Flat, tactile control panel
- Ship Weight: 80Kgs Overall Dimensions: 630W x 505D x 568Hmm.
- · Electrical: 4.1kw 17.2 amp. Supplied with cord but no plug.

LIST PRICE EA. \$6890



SPARE PARTS

From routine replacements to hard-to-find components, we've got you covered for all your spare part needs. Replacement teflon coated bulbs to fit all Hatco units (except DL lamps and Carving Stations) - R02.30.266.00 is the code you need.

Or talk to the team about the Chef LED Light Bulb. Engineered for demanding kitchen environments, the CLED-3000-230 offers a reliable and long-lasting alternative to standard teflon-coated light globes. With enhanced durability and a robust design, this LED bulb stands up to heat, vibration, and continuous use—making it ideal for commercial ovens and high-traffic kitchen settings. A dependable choice where performance and resilience matter most - and they come with a 12 month warranty!



JACKSTACK®

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	3140

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 260Hmm

Weight: 6Kg

MODEL	DESCRIPTION	\$
JS104TC	Thermal covers available on request (pictured)	1980
JS901PC	Non thermal covers for 104 plate unit	390







MODEL JS104TC Thermal Cover





The Jetstream 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 256mm 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 onsite 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

JET1500D DECK MOUNT

Deck Mount Pre Rinse, complete with wall bracket, 256mm 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

LIST PRICE EA. \$1050

\$1030 6 BUY PRICE EA.

12 BUY PRICE EA. \$1000







JET1500DLH 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 as shown. Single hole mount.

Overall height: 734mm. Hose length 845mm.

LIST PRICE EA. \$935

\$920 6 BUY PRICE EA.

12 BUY PRICE EA. \$900







(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.





JET1200D DECK MOUNT

Deck Mount Pre Rinse, complete with wall bracket, 256mm 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.

LIST PRICE EA. \$980

6 BUY PRICE EA. \$965

12 BUY PRICE EA. \$955



Jetstream features

- · NEW stainless steel options are LEAD FREE.
- Pre-rinses come in showroom ready boxes
- · Pre-rinses are assembled for easy installation
- · NEW products towel and soap dispenser
- Five year onsite parts and labour warranty

^{*} 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.

WALL MOUNT PRE RINSE MODELS

JET1500W WALL MOUNT EXPOSED BREECH

Wall Mount Pre Rinse, complete with wall bracket, 256mm 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. Overall height: 1023mm.



6 BUY PRICE EA. \$1400 12 BUY PRICE EA. \$1390







JET1500WCB WALL MOUNT CONCEALED BREECH

Wall Mount Pre Rinse, complete with wall bracket, 256mm 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. (Breech by others). Overall height: 713mm.

LIST PRICE EA. \$1220

6 BUY PRICE EA. \$1200

12 BUY PRICE EA. \$1195







^{*} 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

DECK MOUNT FLICK MIXER MODELS

JET5200D DECK MOUNT FLICK MIXER 200mm swing spout Deck Mount Flick Mixer, complete with 200mm Swing

Deck Mount Flick Mixer, complete with 200mm Swing Spout, 4 Star rated, one hole mount, complete with flexible fittings. Cutout size: 35-36mm Dia.

LIST PRICE EA. \$225 6 BUY PRICE EA. \$220

12 BUY PRICE EA. \$215







JET5100D 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.

LIST PRICE EA. \$230 6 BUY PRICE EA. \$225 12 BUY PRICE EA. \$220







JET6000 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.

LIST PRICE EA. \$380 6 BUY PRICE EA. \$370 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.

HANDS FREE & TIME FLOW MODELS

JET4001D 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).

LIST PRICE EA. \$795 6 BUY PRICE EA. \$790 12 BUY PRICE EA. \$780







JET4003W 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).

LIST PRICE EA. \$800 6 BUY PRICE EA. \$790 12 BUY PRICE EA. \$780







JET745D DECK MOUNT TIME FLOW TAP

Deck mounted Time Flow Tap. 15 Seconds. Single hole mount, 6 Star rating. Includes one connection tail and hardware.

Supplied with Blue Red and Yellow button.

LIST PRICE EA. \$245 6 BUY PRICE EA. \$235 12 BUY PRICE EA. \$225







^{*} 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.



JET1100D LASER SENSOR

Digital sensor technology, low voltage, internal integrated sensor, hygiene flush programming available, single temperature (max 50°C). Battery operated. Recommended working pressure 350kPa

LIST PRICE EA.

\$1195







JET2600W LASER SENSOR

Digital sensor technology, low voltage, internal integrated sensor, hygiene flush programming available, single temperature (max 50°C). Battery operated. Recommended working pressure 350kPa

LIST PRICE EA.

\$1195











^{*} 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.

KNEE OPERATED & CLEANERS SINK

JET780D KNEE OPERATED TIMER BASIN TAP SET

Includes deck mount fixed gooseneck outlet, 325mm lever / knee operated time-flow and connections. Six Star rated.

LIST PRICE EA. \$410



JET1836W CLEANERS SINK FAUCET SET with wall bracket support

Quality Wall mounted Cleaners Sink model with cable supported Spout and Bucket Hook. 4 Star rated.

LIST PRICE EA. \$1330



POT FILLER

JET2047W 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.







DECK MOUNT FAUCET/SINK SETS

JET3150D 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.

LIST PRICE EA. \$570 6 BUY PRICE EA. \$565 12 BUY PRICE EA. \$555



JET8300D DECK MOUNT WITH 300MM SPOUT

Deck Mounted 300mm Swing Faucet, with Lever operation, concealed breech, three hole mount. Ceramic cartridges, 1/4 turn 100mm levers, rugged construction and brushed stainless steel finish. 4 Star rated. (Breech by others).

LIST PRICE EA. \$495

6 BUY PRICE EA. \$485

12 BUY PRICE EA. \$475





(Tap detail common to all Concealed Breech models).

JET8180D DECK MOUNT WITH 180MM SPOUT

Deck Mounted 180mm Swing Faucet with Lever operation, concealed breech, three hole mount. Ceramic cartridges, 1/4 turn 100mm levers, rugged construction and brushed stainless steel finish. 4 Star rated. (Breech by others).

LIST PRICE EA. \$470

6 BUY PRICE EA. \$465

12 BUY PRICE EA. \$445







JET3000D

Deck Mounted 180mm Swing Faucet with lever tap. Lead free. Soft close operation. 400mm high. 4 Star rated. *Whilst stocks last

LIST PRICE EA. \$295

6 BUY PRICE EA. \$285





WALL MOUNT FAUCET/SINK SETS

JET8300W 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 brushed stainless steel finish. 4 Star rated. (Breech by others).

LIST PRICE EA. \$550

6 BUY PRICE EA. \$540

12 BUY PRICE EA. \$530



JET8180W 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 brushed stainless steel finish. 4 Star rated. (Breech by others).

LIST PRICE EA. \$500

6 BUY PRICE EA. \$490

12 BUY PRICE EA. \$480





^{*} 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.





WARRANTY*



NEW LOW LINE SERIES

JET3560D DECK MOUNT WITH 300MM SPOUT

Deck Mounted 300mm Swing Faucet Sink Mixer with Lever operation, one hole mount complete with flexible fittings. ceramic cartridges, 1/4 turn levers, brushed stainless steel. Wells Rated 4 star.

\$590 LIST PRICE EA.

\$580 6 BUY PRICE EA.

12 BUY PRICE EA. \$570

Brushed **Stainless** Steel



JET3550W DECK MOUNT WITH 180MM SPOUT

Deck Mounted 180mm Swing Faucet Sink Mixer with Lever operation, one hole mount complete with flexible fittings. ceramic cartridges, 1/4 turn levers, brushed stainless steel. Wells Rated 4 star.

LIST PRICE EA. \$560

\$550 6 BUY PRICE EA.

\$540 12 BUY PRICE EA.

Brushed Stainless Steel





JET3560W WALL MOUNT WITH 350MM SPOUT

Wall Mounted 350mm Swing Faucet with Lever operation, three hole mount, concealed breech 1/4 turn 100mm levers, brushed stainless steel. (Breech by others). Wells Rated 4 star.

\$770 LIST PRICE EA.

\$760 6 BUY PRICE EA.

\$750 12 BUY PRICE EA.

Brushed **Stainless** Steel





^{*} 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.



DISPENSERS

JET8000 TOWEL DISPENSER

The surface-mounted towel dispenser is supplied with four mounting screws
Unit dispenses C-fold or multifold paper towels 6497mm deep
Durable, heavy-duty product
Slots in cabinet indicate refill time
Stainless steel construction
Recommended for any commercial project





Jetstream 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 suitable for up to 82°C and up to 500kpa. On-site 13 month warranty* on parts and labour.

HEAVY DUTY HOSE REELS

JET-1035-OSS-Y722 11m HOSE

STAINLESS STEEL CONSTRUCTION

Open Hose Reel Assembly 11m (35') hose supplied with Y722 spray gun. Shipping weight 17Kg

13 MONTH WARRANTY

LIST PRICE EA.

JET-1035-O-Y722 11m HOSE

GREY POWDER COATED

Open Hose Reel Assembly 11m (35') hose supplied with Y722 spray gun. Shipping weight 17Kg

13 MONTH WARRANTY

LIST PRICE EA.

\$2550

\$2980

JET-1050-O-Y722 15.3m HOSE

GREY POWDER COATED

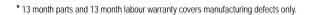
Open Hose Reel Assembly 15.3m (50') hose supplied with Y722 spray gun Shipping weight 22Kg

13 MONTH WARRANTY

LIST PRICE EA.











\$3995



297-SW16 VERTICAL CONTACT BUN TOASTER - 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-SW16

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.

LIST PRICE EA. \$5620



297-5110 Top Mounting Bun Dresser LIST PRICE EA \$550

CTS-WCE SLIM-LINE VERTICAL TOASTER

Introducing Prince Castle's CTS-WCE Mini Slim-Line Vertical Contact Toaster. A revolutionary new design that increases toasting versatility, maxmises space savings, and provides perfect caramelisation with the convenience of vertical contact toasting. The unique two-level platen design allows the operators to toast thicker bun crowns and thinner bun heels at the same time. The variable speed motor is adjustable to allow for toasting speeds up to 2200 buns per hour.

CTS-WCE

Sim-Line Vertical Bun Toaster – up to 2200 Buns per hour.

Small footprint of 514 x 184mm saves space

Adjustable toasting time from 9-40 seconds to customise product

Digital display and electronic controls make for precise and repeatable settings complete with wire belt

Simple to remove conveyor makes cleaning quick and easy

Dual compression adjustment knobs allow for maximum product flexibilty

Accommodates all buns up to 1397mm in diameter

Heat Shield for cooler surfaces ensuring safer operation

Durable stainless steel construction makes the product easy-to-clean and maintain

Dimensions: 514W x 559H x 184Dmm

Weight: 30Kg

Electrical: 1500W, 6.25Amp.

LIST PRICE EA. \$11005



511-140

Top Mounting Bun Dresser – perfect solution to your buttering needs for CTS-WCE

model only.

Dimensions: 137W x 745H x 300Lmm

Weight: 2Kg

Electrical: 1500W, 6.25Amp.







PRINCE CASTLE DEDICATED HOLDING BINS - The benchmark

WITH EXCLUSIVE RELI-A-TEMP HEATING TECHNOLOGY AND MENU TRAK TIMER SYSTEM.

DHB24ACE (WAS 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. \$10795





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. \$8380



PANS FOR USE IN DHB CABINETS - save \$\$ with the 12 pack

CODE	DESCRIPTION	\$ each	\$ 12 pack
30860HH13	Double Handled Amber Pans, 1/3 size, 64mm	78	895
30860H13	Single Handled Amber Pans, 1/3 size, 64mm	76	870







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)	245
581-NMCC	1/2 fl.oz (14.8 ml)	245
582-NMCC	2/3 fl.oz (19.5 ml)	210
583-NMCC	1 fl.oz (29.5 ml)	240



When ordering sauce dispensers, order #136-1 bottles if not using prepackaged sauces.

ACCESSORIES FOR 580 SERIES HEAVY SAUCE DISPENSERS

Dispenser Bottles (case of 9) re-useable.

Supplied with three nozzles for thinner sauces and nine flexible valve for chunky sauces.

MODEL	DESCRIPTION	\$
136-1	DISPENSER BOTTLES (CASE OF 9) RE-USABLE	155

Bottle Storage Tray (Shown with bottles - supplied separately)

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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
- 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.

	' '	<u>'</u>
CODE	DESCRIPTION	\$
398-CN	Mustard Dispenser Narrow	155
406-AN	Sauce Dispenser Narrow	160
417-ANP	Dual Holder for 398-CN and 406-AN	275





PRINCE CASTLE POUCH MATE

404-26

Use with any Pouch-Pak condiment.
Saves money by recovering previously wasted product
Simple to use
Stainless steel contruction

LIST PRICE EA.

\$70





PRÎNCECASTLE

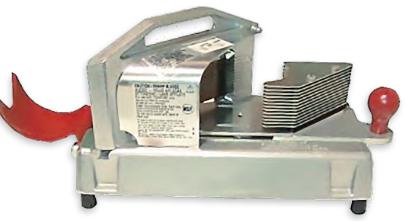
TOMATO SABER

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)	1750
943-B	Tomato Saber 6.3 mm Slice (9 blades)	1395



Replacement Blades can be purchased individually from our Spares/Parts Department, see chart.

SABER MODEL	CUT SIZE/ No of blades	PART CODE
0.40. 4	4.7 40.11.1	040 000 0
943-A	4.7mm, 12 blade	943-038A

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	12
950-1	Bulk Pack (Box of 144)	777



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	1400
CW-6	CITRUS SABER (8 SECTION) YELLOW POLYCARBONATE	330





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	1350





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)	175
CM	Char-Brush (medium)	190



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	210

Replacement Scraper
Blades can be purchased
from our Spares/Parts
Department (see chart).

SCRAPER
BLADE CODE
DESCRIPTION
161-1HD
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	250



6	WIPER MODEL	REPLACEMENT WIPER
	233-71A	233-86C (Pk4)

BUTTER SPREADER/MELTING PAN

50

Dress Up Butter Spreader

LIST PRICE EA. \$380



MOP & BROOM STATIONS

918-B

Mop and Broom Station 450mm long

LIST PRICE EA. \$275



FRY SCOOPS

252-DH

Sturdy Dual Handle Fry Scoop.





PROLUXE



Double Your Output

Easily grill two separate menu items or double the output of a single entree.

COMPACT SIZE

HIGH PRODUCTION

EVEN HEAT DISTRIBUTION TECHNOLOGY

(:16)

GRILL IN SECONDS



EMBEDDED HEATING ELEMENT

Small Footprint, High Output

This compact split lid grill is the perfect machine to grill and seal quesadillas, sandwiches, burritos and more. Our exclusive manufacturing process casts the heating elements into the platen resulting in more even heat distribution and longer life expectancy. Backed with an exclusive heating element limited lifetime warranty.

MODEL	SL1266
TEMP CONTROL	Yes
NET WEIGHT	30kgs
DIMENSIONS	420W X 550H X 480Dmm
WATTS	1900
SUPPLIED WITH 10AMP PLUG	Yes
MAX HEAT	274°C
LIST PRICE	6990







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 dispensers available

LIST PRICE EA. \$189



HOLDS A

SLEEVE OF

L2400CFSM Ez-Fit In-Counter LID Dispenser

(Companion to C2410 model dispensers)
Suits 95-115mm diameter lids, with "metal finish" trim ring.
Tube length: 603mm. 146mm counter hole diameter.

LIST PRICE EA. \$235

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 dispensers available

LIST PRICE EA. \$178



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. \$235

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.







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.

C3400 SERIES

FOR CUP RIM DIAMETERS 70-98MM

(Tube length 597mm, Counter hole dia. 119mm)

CODE	MOUNT	CUP TYPE	\$	I
C3400CH	Horizontal	Paper/plastic	175],





FOR CUP RIM DIAMETERS 101-123MM

(Tube length 597mm, Counter hole dia. 146mm)

CODE	MOUNT	CUP TYPE	\$	
C3500CH	Horizontal	Paper/plastic	230	



EZ-FIT HOT LID DISPENSER

Space-efficient:

The in-counter mount can be oriented horizontally or vertically, keeping countertops organised Sanitary:

Its one-at-a-time rubber dispensing gaskets safeguard lids from contamination User-friendly:

Compatible with a variety of lid shapes and sizes

Operational efficiency:

Reduces lid waste and eliminates messy stacks

Versatile Design:

Interchangeable rubber gaskets can fit a wide variety of lids

CODE	DESCRIPTION	SUITS RIM SIZE	\$
L2210	Hot Lid Dispenser - Small	76-95mm	180
L2410	Hot Lid Dispenser - Large	95-101mm	180









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	110
C4410PFSD	350-710 ml	82-98 mm	100

**While stocks last

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	165
C4400PF	350-710 ml	82-98 mm	180
C4500PF	950-1360 ml	98-123 mm	235

***While stocks last





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 'slideon' wall mount brackets. Suitable for plastic and paper.

MODEL	CUP SIZE	RIM DIA.	\$
C3200P	180-300 ml	50-80 mm	170
C3400P	350-710 ml	70-98 mm	180
C3500P	950-1360 ml	101-123 mm	245





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	\$
C8503WF	2 Cup dispensers, 1 lid organizer, NO side panels. NEW CODE	400
C8504W	3 Cup dispensers, 1 lid organizer, NO 2 side panels. NEW CODE	800

ACCESSORIES

CODE	DESCRIPTION	\$
C8500S	Optional straw caddy to suit both of the above models, sold separately.	45
X101987	Optional spindle to suit both above models, PACK OF 2.	54











LID DISPENSERS

L1014 - Counter or Wall Mounted Lid Organiser

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. \$295



PCL3ADJ - Adjustable Portion Cup & Lid Organiser

2"-3" adjustable

Multi-channel adjustable design stores disposable portion cups and lids neatly in each unit Provides easy access and quick refilling of lids in high-traffic environments Faceplate can be switched out to accommodate different napkin styles Allows smooth one-at-a time dispensing down to the last napkin- even when overfilled Easy-to-clean clear plastic resists cracking and breaking for extended use

Dimensions: 304H x 109W x 260Dmm

LIST PRICE EA. \$95



DIGITAL SCALES

SCDG33WD Digital Scale

Waterproof – IP67 rated scale can be completely submerged for quick cleaning and sanitizing Rechargeable Battery – Lasts up to 64 hours on a single charge eliminating the hassles of cords and dead batteries

Easy Read Display – Large screen features imperial (lb / oz) and metric (kg / g) units of measure for precise portioning

Convenient Taring – Quickly reset the scale to zero weight to measure multiple items in a single container

1g increments, 15kg capacity. Dimensions: 28L x25W x12Hcm 2kg







NAPKIN and STRAW DISPENSERS

H5003TBK COUNTER-TOP NAPKIN DISPENSER

San Jamar's Venue® line of napkin dispensers offer optimal dispensing for a variety of interfold napkin sizes.

Dispenser holds up to 550 interfold napkins reducing the need for frequent refilling Designed for storage convenience and high-volume dispensing in tight spaces Faceplate can be switched out to accommodate different napkin styles Allows smooth one-at-a time dispensing down to the last napkin- even when overfilled

Easy-to-clean clear plastic resists cracking and breaking for extended use

Dimensions: 184H x 209W x 413Dmm

LIST PRICE EA. \$195



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 dispensingeven 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

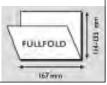
Stand model enhances image and saves counter space

Smooth dispensing down to the last napkin

Impact-resistant plastic construction Dimensions: 441H x 203W x 330Dmm

LIST PRICE EA.

\$215





L320C

Organises straws or stirrers utilising a simple adjustable mounting ring to lock and secure the holder. Also doubles as a trash chute with removable bottom plate. Diameter: 136mm Tube Length: 152mm.

Counter hole diameter 106mm.

LIST PRICE EA. \$148

ALSO AVAILABLE (not illustrated) L360C Large Trash Chute 168mm Diameter \$108







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 28.34q 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	745
P9713	3 well with 3 pumps	940
P9715	5 well with 5 pumps	1530



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. \$210



THE MINI DOME GARNISH CENTRE

BD2002

Connectors provide modularity between Mini Dome, Dome and snap-on caddies.

LIST PRICE EA. \$110



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.









ICE HANDLING SOLUTIONS

SI9000 - SAF-T-SCOOP & GUARDIAN

Ergonomic handle, contamination shield, tapered chute, sanitary storage caddy, easy to clean.

LIST PRICE EA. \$295





SI6000 - SAF-T-ICE TOTE

Ergonomic handle, drying and storage hook, clear identification

LIST PRICE EA. \$190

SILD6000 - LIGHT DUTY ICE TOTE

Ergonomic design, integrated hanger, recessed bottom, clear identification. 22L

LIST PRICE EA. \$105





IC222003 - Cateraide™ Ice Caddy

90kg ice capacity, 2 fixed and 2 swivel castors 1 with brake. Dimensions including handle 781L x 559W x 927Hmm

LIST PRICE EA. \$2800

OVEN MITTS

810CM15 - BESTGRIP CONVENTIONAL OVEN MITT

Heat protection up to 260°C, non-slip grip, integrated storage, easy to clean, ambidextrous design. Single mitt.

LIST PRICE EA. \$60



800FG17-BK - OVEN MITT BESTGUARD

Heat protection up to 230°C, Kevlar stitching, angled cuff, non-stick coating, ambidextrous design. Pair of mitts.

LIST PRICE EA. \$50



811TG15 - OVEN MITT TEFLON

Heat protection up to 230°C, hanging loop, non-stick coating, ambidextrous design. Pair of mitts.







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.

KPP256RD 7.5L Kleen-Pail® RED

KPP256GN 7.5L Kleen-Pail® GREEN

LIST PRICE EA. \$30

KPP196RD 5.6L Kleen-Pail® RED

KPP196GN 5.6L Kleen-Pail® GREEN

LIST PRICE EA. \$22

Each unit comes with volume indicators on the inside of the pail.





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)



ASZTHERMW Optional professional thermometer (waterproof and dishwasher safe) POA





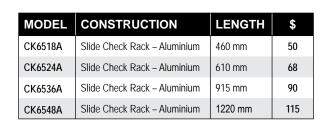
DOCKET HOLDERS / SLIDE CHECK RAILS

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.



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.

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. \$640 ***While stocks last



match towel dispenser. Please advise when ordering







Drop-In Freezer

MODEL	SKFDI
REFRIGERANT	R290
WEIGHT	35kgs
DIMENSIONS	454W X 454D X 671Hmm
POWER	240V
SUPPLIED WITH 10AMP PLUG	Yes
TEMP RANGE	-20.6 TO -15°C
LIST PRICE	6995

Features

Eco-Friendly Refrigerant

R290 refrigerant with a global warming potential (GWP) of 3

Easy to Clean

Stainless steel interior with coved corners, finished edges, and removable lids

High-Density Insulation

Foamed-in-place, CFC-free polyurethane insulation for maximum strength, rigidity, and insulation

Cold Wall Refrigeration System

Optimized temperature control thanks to the cold wall refrigeration and top access

Heavy-Duty Construction

Stainless steel exterior plus galvanized lower cabinet and base reduce the risk of corrosion

Folding Hinged Lid

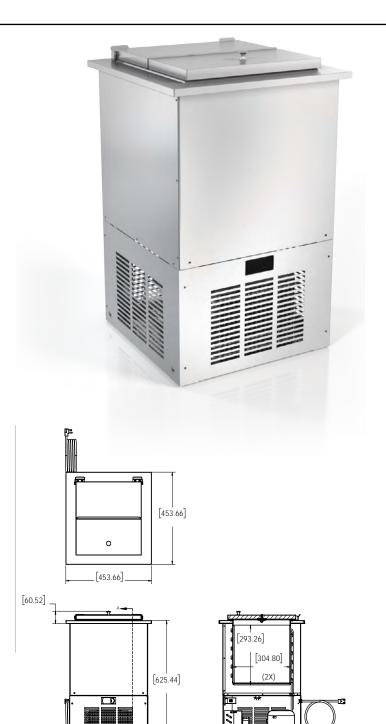
Insulated, front and back hinged lid for easy top access

Cabinet Capacity

Maximized interior storage area of 0.96ft³

Integrated Design

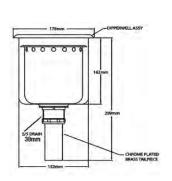
Fitted flange design ensures the fit within any countertop



MODEL	K30-1010
DESCRIPTION	Dipperwell Assembley: 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	450



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A Proud Heritage of Quality, Value and Service

WINE Coolers

BUTLER SERIES

The Butler Series offers cost effective options for small, medium and large wine and beverage collections. Dual-pane, all-glass doors with black trim and stainless steel accents characterize these modern style fridges.



48-Bottle Single-Zone Wine Cooler

- Flexible free standing design can be used in almost any room
- · Exterior touch screen controls with LED display
- Set and monitor temperature between 39-65 °F (4-18 °C)
- · Interior light illuminates bottles
- · Insulated dual pane tinted glass door locks in the cold
- · Sturdy scallloped wire shelves extend 20%
- · Capacity: approx. 48 standard 750ml wine bottles



Wire Racks

EL-48TS

Certifications:



*Note: Bottle capacity based on standard Bordeaux style bottle approximately 11.5" x 2.9" dia.

PRODUCT NAME	COLOR	SKU	UPC	DIMS (mm W x D x H)	PRICE
48-Bottle Single-Zone Wine Cooler	Blk	EL-48TS	657433008471	541W x 545D x 830H	1095

A Proud Heritage of Quality, Value and Service

36-Inch Double Door Wine Cooler

EL-36TD180

The sleek 36-Inch Double-Door Wine Cooler allows you to accurately control the temperature of your favorite wine bottles with two exact temperature controlled zones. This unit features two dual-paned glass doors with pole handle that separate the wine storage in the left zone and right zones. Outfitted with 15 Ouzo™ gliding wire racks with black lip on each zone, this wine cooler can hold approximately 180 bottles in two exact cooling zones combined. This state of the art cooler also features a black cabinet. all-glass technology, and touch screen control panel on the top of each door that allows changes to your wine temperature setting. This unit is designed for built-in installation and is a must-have for the wine lover with an eye for style!





Digital Control Panel



Top Interior Light



Bottles on Wine Shelves



Empty Wine Shelves

Features:

- Capacity: Holds approximately 180 bottles
- Dual-zone wine cooler
- Two-door unit
- Easy-to-use touch screen control panel with digital display on each door
- 15 gliding Ouzo[™] style wine racks with black wooden lip, a Vinotemp exclusive!*
- · Frameless black cabinet with all-glass technology
- · Dual-paned full glass doors with pole handle
- Cooling System: Compressor (Fans)
- Front vent for built-in or freestanding installation
- White LED interior light to best view your collection
- Security lock and key included
- · Wine storage on left and right zones
- Temperature Range: Left Zone: 4-18°C Right Zone: 4-18°C
- Dimensions: 886 W x 630 D x 1765 H mm

Power Requirements: 230v 10A (150w input power)

PRODUCT NAME	COLOR	SKU	UPC	DIMS (mm W x D x H)	PRICE
184-Bottle French Door Wine Cooler	Blk	EL-36TD180	657433015752	886W x 630D x 1765H	5120

Butler Series WINE COOLERS



WINE Coolers

BUTLER SERIES

98 Bottle/200 Can Dual-Zone **Wine & Beverage Center**

EL-100WBC-TS

Vinotemp's Dual-Zone Wine & Beverage Center brings an element of class and elegance to any room. This premium wine & beverage cooler will allow you to store your collection in the optimal conditions so that your wine and beverages can be kept at respective temperatures. An easy-to-use digital control panel with LED readout allows you to set the individual cooling zones at two different temperatures to ensure that your wine bottles and beverage cans are maintained properly. This unit features two dual-paned glass doors with recessed handle that separate the wine storage in the upper zone and beverage storage in the lower zone. Outfitted with 7 Ouzo™ gliding wire racks with black lip and 4 tempered glass shelves. this wine & beverage cooler can hold approximately 98 bottles and 200 cans in two separate cooling zones. Frameless cabinet with all-glass technology and dualpaned glass doors give a stylish look to this cooler while providing you with easy access to your favorite wine and beverages. This attractive and modern wine & beverage cooler is designed to be a worthy home for all of your finest collections.



Beverage Compartment



Digital Control Panel



Wine Compartment



Blue LED Side Lights



Features:

- Capacity: Holds approximately 98 bottles in the top section and 200 cans in the bottom section
- Dual-zone wine & beverage cooler
- · Two-Door, Right-Hinge Unit
- · Easy-to-use control panel with digital display
- Seven gliding Ouzo[™] style wine racks with black wooden lip, a Vinotemp exclusive!*
- · Four tempered glass shelves
- · Frameless black cabinet with seamless, all-glass technology and pole handles
- Front vent for built-in or freestanding installation
- Blue LED interior lights to best view your collection
- · Wine storage on upper zone and beverage storage on lower zone
- Temperature Range:
- Upper Zone (3.9-18.3°C) and Lower Zone (3.9-18.3°C) Dimensions: 608mm W x 680mm D x 1876mm H
- · Net weight: 116kg.

PRODUCT NAME	COLO	R SKU	UPC	DIMS (mm W x D x H)	PRICE
98 Bottle/200 Can Dual Zone Wine & Beverage Centre	Blk	EL-100WBC-TS	657433015769	680W x 609D x 1877H	4695



WINE Coolers

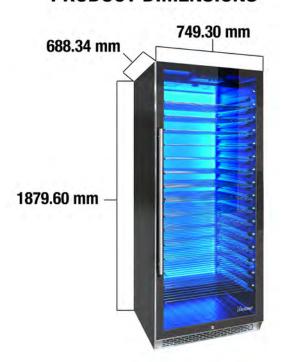
Patented Backlit™ **Panel**

These showy units are all about creating a spectacular display for your best bottles. Streamlined patented stainless steel wine racks ensure that your bottles are properly secured while maximizing the visibility of wine bottle labels. Its patented interior Backlit™ panel has three different light-emitting diode (LED) options - Heliotrope, Amber and Vinotemp BioBlu™ (which helps reduce the growth of bacteria and mold) – and can be selected at any given time or the interior lighting can be turned off.

Patented Interior Backlit™ Panel: (U.S. Patent No. D868,849 S)

Patented Label Forward, VinBo™ Racks: (U.S. Patent No. D910,089 S)

PRODUCT DIMENSIONS







188-Bottle Single-Zone Wine Cooler (Right Hinge)

- 30" inch commercial design for built in application, can also be free standing
- door LED display
- Set temperature between 41-64°F Includes charcoal air filter
- has 3 light colors and casts a soft glow from the back of the unit

EL-300COMM

- VinBo™ secures the wine bottle horizontally with label visible, stores up to 141 bottles* of wine
- Digital controls with through-the- Integrated door lock secures contents Shelves extend 90%
- Patented Backlit™ display lighting Can be paired with the EL-300COMM-L



Heliotrope



Amber



Vinotemp BioBlu™

PRODUCT NAME	COLOF	R SKU	UPC	DIMS (mm W x D x H)	PRICE
188-Bottle Backlit™ Comm. 300 Single-Zone Wine Cooler	Blk	EL-300COMM	657433013611	750W x 689D x 1880	5995

WINE COOLERS Backlit™ Panel









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

VITO MODEL	FILTER TIME (Approx)	CAPACITY & DESCRIPTION	WEIGHT	DIMS WHDmm	\$
VS Connect	4.5 mins approx.	Suits fryers up to 12Litres volume. 300W (10Amp plug) Includes 10 Filters. Wifi model - VITOconnect	6.3Kg	116 x 356 x 176	3265
VM Connect	4.5 mins approx.	Suits fryers up to 18 Litres volume. 300W (10Amp plug) Includes 10 Filters. Wifi model - VITOconnect	7.7Kg	116 x 400 x 191	4795
VL Connect	4.5 mins approx.	Suits fryers 20Litres volume upwards . 500W (10Amp plug) Includes 10 Filters. Wifi model - VITOconnect	8.8kg	116 x 502 x 187	5880





Exclusive In-Fryer Filtering With Automatic Shut Off

#VITOconnect

filter effectively, monitor smart



Connect

Connect the
VITO 80 with the local
Wifi network
in the kitchen.



Serve

Configurate the VITO
easily with the mobile phone,
tablet or PC.
For example the filtration
cycle time.



Select

Usage data can be analyzed directly, for example: number of filtration cycles, total run time, date of the last filtration.



View

Usage data can be viewed on different devices as well as via e-mail reports and the CRM system.









\$

VITO X cleans the oil and stores it in its tank. It provides an easy and hygienic transport in the kitchen. Because of its innovative vacuum-filtration technology, particles remain in the filter medium in a dry condition. Like every VITO oil filter system the X provides a microfiltration ensuring the optimal quality of your oil is preserved. The unique design makes sure the X can handle temperatures up to 200°C and provides highest safety at work, due to avoiding direct contact with hot oil. After filtration the oil can easily be pumped back into the fryer automatically.

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® X VACUUM FILTRATION SYSTEM CODE DESCRIPTION WEIGHT DIMS WHDmm VS. Un to 351/min filtration power and 401 tank (10amn) 45Kg 553 v 843 v 883

XS	Up to 35l/min filtration power and 40L tank (10amp)	45Kg	553 x 843 x 883	11290
XM	Up to 35l/min filtration power and 75L tank (10 amp)	56KG	553 x 1044 x 883	12280
XL	Up to 35l/min filtration power and 120L tank (10 amp)	64Kg	553 x 1334 x 883	13650



Additional Features

- The VITO X can operate at frying temperatures
- · Adjustable top handle
- Automatic off Tank with built-in oillevel sensor
- Full stainless steel construction with cellulose filters (components used are food safe)
- Integrated heating for solid frying medium
- · Big wheels with brakes
- · Filter basket is dishwasher safe
- Easy off hose







VITO® T-SERIES TRANSPORT SYSTEM

CODE	DESCRIPTION	WEIGHT	DIMS WHDmm	\$
TS	Transport pump 40L tank (10amp)	43Kg	555 x 843 x 723	7380
TM	Transport pump 75L tank (10amp)	56KG	553 x 1044 x 723	9850
TL	Transport pump 120L tank (10amp)	64Kg	553 x 1334 x 723	10870

Functionality:

VITO TS transports your used oil in an easy and fast way.

It sucks the oil out of your fryer, and stores it inside its tank.

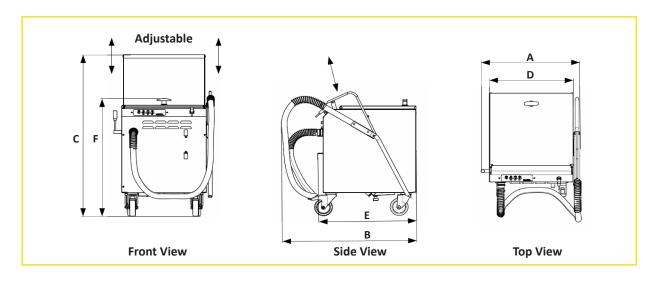
From there, it can be safely transported on flat floors.

The oil can then either be pumped back into the deep fryer, or simply disposed of.

Features:

- ▲ Operating temperature up to 200°C
- ▲ Vaccuum extraction
- ▲ Automatic off VITO has built-in oil level sensor
- ▲ Automatic safety off extraction/return 5min
- **♦** VITO made out of stainless steel
- ▲ Adjustable height of the handle
- **▲** Lockable castors
- ▲ Internal sieve to remove coarse debris













VITO® OIL ACCESSORIES

FT CONNECT BRIDGE OIL TESTER

FT CONNECT provides a fast, easy and reliable way to determine the quality of your frying oil. It measures the Total Polar Material (TPM) content and displays it as a percentage value. A three-colour alarm system simplifies the evaluation process by clearly indicating the oil's condition. Integrated with the VITOconnect platform, the FT CONNECT automatically creates an online HACCP list from your measured data via bluetooth. Bridge unit included.

LIST PRICE EA. \$1665





34022090 FRYER BOIL-OUT TABS

Powerful, safe and easy cleaning of commercial deep fryers and stainless steel fryer accessories.

Product description:

- removes burnt-in grease and oil
- intensive cleaner packed as tabs for effective cleaning of commercial deep fryers
- individually packed, simple dose
- fryer accessories made of stainless steel can be cleaned as well
- easy to use, saves working time 1 tin = 15 tabs

LIST PRICE EA. \$120

FT 440 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.



VITO® REPLACEMENT CELLULOSE FILTERS					
CODE	DESCRIPTION		\$		
100112	VS (WAS 30) FILTERS	Box of 100	370		
100114	VM/VL(WAS 50/80) FILTERS	Box of 100	485		
101441	FILTERS TO SUIT X SERIES	Box of 50	475		





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

ET-24M Counter Top Unit

Powerful portable table top unit plug-in self contained for use in kitchen / buffets. Touch Panel, LED Display, 9 power setting, Temperature Holding, Timer, Smart Fan.

Dimensions: 295W x 425D x 84Hmm Ceramic glass dimension: 294 x 275

2400 watts. 10 amp plug.

LIST PRICE EA. \$1820



ET-35M Counter Top Unit

High Power portable table top unit plug-in self contained for use in kitchen / buffets. Touch Panel, LED Display, 9 power setting, Temperature Holding, Timer, Smart Fan.

Dimensions: 295W x 425D x 84Hmm

Ceramic glass dimension: 294 x 275 3400 watts. 15 amp plug.

LIST PRICE EA. \$2050



Y3500TT Counter Top Unit - whilst stocks last

High Power 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. \$2870 ***While stocks last



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.







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

Y300 Fanless Induction Warmer

300 watt drop-in buffet/warmer. Can daisy chain up to 4 units. No ventilation under required Dimensions: 380 x 360 x 91.2mm 300 watts. 10 amp plug.

LIST PRICE EA. \$1290

Y300R Remote Controller LIST PRICE EA. \$65





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. \$1760





Y2000D Drop In Unit

Powerful 2000 Watts of power in a drop-in unit, ideal for buffet/kitchen/

holding with remote control.

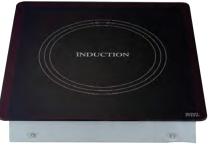
Dimensions: 360 x 380 x 100mm

Ceramic glass dimension: 360 x 380 x 4mm (thick).

Remote controller supplied with flex cord.

2000 watts. 10 amp plug.

LIST PRICE EA. \$1990





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.







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. \$8950



BOILING TABLE

2Y3500DDSSBT

Yellow induction boiling table. Includes 4 x 3.5kw induction hobs, built in controls to stainless steel bench.

Dimensions: 1100 x 900 x 900Hmm

Comprises two 2 X Y3500DDSS built in cooktops

Electrical: 14.4w, 2 x 30 amp, Single phase. Outlets required. Supplied with

cord no plug





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 DROP IN 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).

Supplied with 2 x 2500W generators with 15

amp plugs

LIST PRICE EA. \$10300



Two Remote controller panels supplied





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).

Supplied with 3 x 2500W generators with 15

amp plugs

Three Remote controller panels supplied



LIST PRICE EA.



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. YMC-2-2500 GENERATOR RACK SHOWN MOUNTED REMOTELY



All Multi-zone Induction generator units require adequate ventilation for maximum performance.





YELLOW PLANETARY MIXER - NEW GEAR DRIVEN MODEL

Offering commercial quality at an affordable price is the Model MY7 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.

MY7 Commercial Planetary Mixer.

Gear Driven

0-11 precision speed adjustments for variable speed control

Peacock blue coloured LED on controller

User friendly head design for easier lift

Very quiet operation

Fully enclosed gear drive to reduce wear for longer life

304 food grade stainless steel accessories to ensure the food safety

Specifications:

Rated Power: .35kW Bowl Volume: 7L

Dimensions: 409D x 236W x 421Hmm

Net Weight: 15kg

Supplied corded with 10A cord and plug

Accessories included:

Wire whipper

Hook

Beater

Safety cover



*STOCK DUE IN APPROX APRIL 2025

LIST PRICE EA. \$995 6 BUY PRICE EA. \$920









KITCHEN ACCESSORIES

YT5607 Tomato Stem Corer

Remove the stems from your fresh, juicy tomatoes without fear of bruising by using this tomato stem corer! This convenient tool comes equipped with sharp teeth that quickly remove the stem from any ripe or unripe tomato, or even cucumbers and potatoes. It can also be used to craft wavy melon balls for added versatility.

Dishwasher safe | Stainless Steel | Dims: 160 x 29 x 26mm



CODE	DESCRIPTION	\$
YT5607-1	Single Tomato Stem Corer	14
YT5607	Box 12 Tomato Stem Corer	156

YT43 Rectangular Fry Basket

Rectangular Fry Basket with Orange Vinyl Handle. Prepare French fries, chicken fingers, onion rings, and other delicious fried foods with this fryer basket. Color-coded comfort grip vinyl handle keeps cool when in use and aids for easy identification during service. Hand wash only | Nickel plated mesh Dims: Basket Size 160 x 300 x 130mm (Length 625 incl handle)

LIST PRICE EA. \$58



YT8 French Fry Scoop

Dual Handle Fry Scoop, Plastic. Serve up some delicious fries and keep your hands clean with this french fry scoop! Use for bagging up to-go orders or portion-controlled plating for dine-in customers. Ideal for use in the fast-paced environment of any kitchen. Dual handle.

Dishwasher safe | Polypropylene | Dims: 235 x 207 x 50mm







ELECTRIC CHARGRILLS

The Icarus Electric CharGrills have been engineered to replicate the intense heat of Woodfired and charcoal cooking. This high temperature, combined with the penetrating heat and true natural flames of the Icarus technology, not only gives the meat an amazing natural flavour but also tenderises meats in a way that traditional gas grills can't match, providing an unmatched grilling experience.

2 YEAR PARTS & LABOUR WARRANTY



Key Features:

Heat Technology: Proprietary Icarus Heat system reaches over 500° for authentic chargrilled flavour, and penetrating heat.

Refractory Floor: Unique fat-vaporising system turns drippings into dust, for easy cleanup.

Stainless Steel Resting Rack: second-tier resting/grilling rack or optimal heat control and versatile cooking. Rest cooked or raw produc there to get to temperature.

Temperature Control: Adjustment for precision grilling, with an automatic element shutdown for safety.

Control the Heat with the percentage dial.

Removable Components: Easy-to-clean design with removable grilling racks and garnish rails

MODEL	DIMENSIONS WDH	POWER USAGE	COOKING ZONES	LIST PRICE
IG600PRO	600 X 730 (without garnish rail, 840 with) X 780mm	2 phase 240V 20amp 9.6kw	Dual	21995
IG900	900 X 730 (without garnish rail, 840 with) X 780mm	2 phase 240V 20amp 9.6kw	Dual	24760
IG900PRO	900 X 730 (without garnish rail, 840 with) X 780mm	3 phase 240V 20amp 14.4kw	Triple	28950
IG1200	1200 x 730 (without garnish rail, 840 with) X 780mm	3 phase 240V 20amp 14.4kw	Triple	32550

NEW DROP IN MODELS 2026

MODEL	DIMENSIONS WDH	POWER USAGE	COOKING ZONES	LIST PRICE
IG600PRODI	600 X 668 X 615 (375 high from benchtop)mm	2 phase 240V 20amp 9.6kw	Dual	20300
IG900PRODI	900 X 730 X 780mm	3 phase 240V 20amp 14.4kw	Triple	25350

Accessories:

MODEL	DIMENSIONS WDH	DESCRIPTION	LIST PRICE
IGP300	300 X 485 X 85MM	DROP ON FLAT PLATE: a versatile accessroty designe dto enhance the cooking capability. Compatible with all models. Easy maintenance - simply lift off and clean	1290
IG600FS		FIXED STAND - to suit IG600	1700
IG900FS		FIXED STAND - to suit IG900/PRO	1895
IG1200FS		FIXED STAND - to suit IG1200	2100
IG600MS		MOBILE STAND - to suit IG600	1700
IG900MS		MOBILE STAND - to suit IG900/PRO	1895
IG1200MS		MOBILE STAND - to suit IG1200	2100

