

VALERA

.for Service, ...for Support, ...for Success



VALERA

...for Service, ...for Support, ...for Success



2016/17

The Good Refrigeration and
Catering Equipment Guide

The Good Refrigeration and Catering Equipment Guide 2016/17

KEY SYMBOLS



Available to
order only



New
Product
for 2016/17

NEW PRODUCTS FOR 2016!

COOKING & FOODSERVICE



Touch Screen Fat Free
Regeneration Fryers

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REFRIGERATION



High Capacity
Remote Multidecks
PAGES 104-106



Flat Pack
Service Cabinets

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Pura
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COUNTER SOLUTIONS

JORDAO COOLING SYSTEMS®

Twist
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General Terms of Sale

1. PARTIES

- 1.1. In these general terms of sale the "the Company" means Corsair Wholesale Ltd T/a Valera and the "the Purchaser" means any individual, firm, company or corporation placing an order with the Company.

2. APPLICATION

- 2.1. Unless otherwise specifically agreed in writing by the Company, these terms shall be deemed to be incorporated in every quotation and contract made or agreed to be made for the sale of goods and no additions or amendments shall be made except in writing and with the Company's consent. Any conditions proposed by the Purchaser are hereby excluded.

3. FORMATION OF CONTRACT

- 3.1. Quotations given by the Company are not offers capable of acceptance by the Purchaser. There shall be no binding contract until written acceptance of the Purchaser's order by the Company has been sent by letter, facsimile or e-mail.

4. PRICES

- 4.1. Unless otherwise stated in writing, all prices quoted are ex-warehouse and the Purchaser shall be charged extra with all packaging and delivery costs, if any.
- 4.2. All prices are subject to Value Added Tax (VAT) and any other government duty or tax applicable.
- 4.3. Prices stated are for stipulated quantities only.
- 4.4. Any extra costs incurred by the Company as a result of delays, interruptions or suspension of work due to default on the part of the Purchaser shall be added to the contract price.

5. PAYMENT

- 5.1. Unless otherwise agreed in writing by the Company, payment shall be due by the end of the month following the invoice date.
- 5.2. Payment shall be made in the currency invoiced.
- 5.3. Non payment on or before the due date, time being of the essence, shall entitle the Company without prejudice to any other rights to :-
 - 5.3.1. suspend any further deliveries of goods, whether under this contract or other;
 - 5.3.2. repossess the goods (the Purchaser granting the Company all necessary access); and
 - 5.3.3. receive interest at a rate of 5% per annum above HSBC Bank PLC's base rate from time to time on the unpaid balance, whether before or after judgment.
- 5.4. and for the purposes of this Clause, payment shall not be deemed to have been made until the receipt by the Company of readily available funds.
- 5.5. The Purchaser shall not be entitled to delay, withhold or offset any payment due on the grounds that it has a claim or right of set-off against the Company.

6. DISPATCH & DELIVERY

- 6.1. Availability dates quoted are the Company's best estimates and whilst every effort will be made to keep to the same, the Company shall be under no liability whatsoever if for any reason goods are not available on the stated date.
- 6.2. If the Purchaser is unwilling or unable to take delivery within two weeks after the confirmed availability date the Company shall have the right, along with any other rights, to charge the Purchaser reasonable handling, insurance and storage charges.

7. CANCELLATION

- 7.1. Any order placed on and accepted by the Company may be cancelled only with the Company's written consent and on such terms as the Company may in its absolute discretion determine.

8. RISK

- 8.1. The risk in goods shall pass to the Purchaser upon delivery to the Purchaser or his agent and the Company shall, notwithstanding that ownership of the goods may be retained by it, have no responsibility in respect of those goods thereafter, the Purchaser being responsible for effecting adequate insurance in respect of those goods.

9. OWNERSHIP

- 9.1. Legal and beneficial ownership of all goods supplied by the Company shall remain vested in the Company until payment for those goods and all other goods referred to in the relevant order has been made in full.
- 9.2. Until the full purchase price has been paid, goods remaining in the Purchaser's possession shall be held by it as bailee and in a fiduciary capacity for the Company which shall be entitled to terminate such bailment at any time and the Purchaser will not deal with the Company's products except in accordance with the written instructions of the Company and the Purchaser hereby grants the Company irrevocable licence to enter upon its premises to recover all or any of those goods which in the meantime shall be stored in such a way as to be clearly identifiable as the Company's property.
- 9.3. The Purchaser shall keep all goods fully insured in the joint names of the Purchaser and the Company against all usual risks throughout the period between the risk passing to the Purchaser and the property therein ceasing to remain with the Company and shall provide evidence of that insurance to the Company upon request.
- 9.4. Unless the Company shall give notice of default pursuant to Clause 12 of these General Terms of Sale the Purchaser shall, notwithstanding Clause 9.2. above, be entitled to sell any goods in the ordinary course of its business so as to pass good title to any third party provided always that claims for the proceeds from any such re-sale shall be deemed to be assigned to the Company. Any such proceeds received by the Purchaser shall be held by it on trust for the Company to the extent necessary to

effect full payment to the Company. Following any sale to a third party, the Purchaser shall if required by the Company supply it with full details of that re-sale and the Company shall be entitled to notify the ultimate purchaser that the re-sale price is to be paid direct to the Company.

10. SHORTAGES, DAMAGE AND NON-DELIVERY

- 10.1. The Purchaser shall advise the Company of any shortages of delivery or damage to the goods within two working days after delivery, specifying the shortage or damage and provided the shortage or damage is noted on the delivery note and the delivery note has been signed by a person authorised to do so. In no case shall the Purchaser be entitled to reject the goods on the grounds of shortage.
- 10.2. In any case where the Company has accepted responsibility for delivery, the Company shall not be liable for non-delivery of the whole consignment unless the Purchaser notifies the Company of such within ten days of receipt by the Purchaser of the Company's invoice.
- 10.3. Where goods have been consigned by an outside carrier, the Purchaser must comply in all respects with that carrier's conditions for notifying claims.
- 10.4. Goods that are the subject of a complaint shall be retained by the Purchaser who will submit a claim to the Company. The Company shall repair or replace the goods at its option, upon verification of the claim by the Company.

11. WARRANTY

- 11.1. The Company will, at its option, replace free of charge or grant credit for any goods which are defective in workmanship or material provided that the Purchaser gives the Company written notice of the alleged defect promptly and in any event within twelve months from the date of invoice.
- 11.2. The Company specifically reserves the right to inspect all allegedly defective goods prior to replacement or granting such credit and if requested by the Company, the Purchaser shall return to the Company any such goods, freight pre paid.
- 11.3. Except as provided herein the Company makes no warranty, express or implied, as to goods sold hereunder and shall not be liable for any loss, damage or injury of any nature whether direct, indirect or consequential in connection with or resulting from the re-sale or use of the goods.
- 11.4. Specifically, but not in limitation of the above, the Company makes no warranty with respect to components supplied by it which are not of its manufacture nor shall the Company's warranty apply to goods or components of its own manufacture if persons other than the Company or a dealer authorised by the Company shall have performed any repair work on or made any alterations to the goods as originally supplied by the Company.

12. TERMINATION / SUSPENSION

The Company reserves the right by written notice to suspend or cancel any order or part thereof :-

- 12.1. if compelled to do so by reasons beyond the Company's reasonable control including but not limited to strikes, lockouts, accidents, breakdown of plant or machinery or shortage or unavailability of material or components from normal sources of supply;
- 12.2. in the event of the failure by the Purchaser to comply with any of its obligations under this contract;
- 12.3. if the Company is reasonably of the opinion that the Purchaser is not in a position to meet its financial commitments to the Company and such suspension of delivery or termination of the contract by the Company or failure or delay by the Company in exercising any right under any of these terms shall be without prejudice to any other rights which the Company may have against the Purchaser.

13. FORCE MAJEURE

- 13.1. The Company shall be relieved of its obligations arising under this contract to the extent that the fulfilment of those obligations is prevented, frustrated, impeded or delayed directly or indirectly as a consequence of any occurrence beyond the reasonable control of the Company.

14. NOTICES

- 14.1. Any notice to be given these terms may be delivered or be sent by first class prepaid post addressed to the party to be served at the address for such party last known to the party giving the notice or may be transmitted by telex or facsimile to the telex or facsimile number of the party to be served last known to the party giving the notice.
- 14.2. Notices served by post shall be deemed served 48 hours after posting and notices served by telex or facsimile shall be deemed served 24 hours after the recipient's telex or facsimile machine shall have acknowledged receipt.

15. ASSIGNMENT

- 15.1. The benefit of this contract may not be assigned except with the prior consent in writing of the Company which may be given or withheld in the Company's absolute discretion.

16. SEVERANCE

- 16.1. If any term of this contract shall be declared by any court of competent jurisdiction to be invalid or unenforceable in any way, such invalidity or unenforceability shall in no way impair or affect any other term all of which shall remain in full force and effect.

17. PROPER LAW

- 17.1. This contract shall in all respects be construed and will operate as an English contract in conformity with English Law and the parties hereto submit to the jurisdiction of the English Courts. The interpretation of the English edition shall prevail over any translation.

E & O E, Prices and specifications correct at the time of print. Manufacturer's specifications subject to change without prior notice.

DEALERS WITHOUT A CREDIT ACCOUNT CAN PAY BY VISA OR MASTERCARD

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Panasonic®

Panasonic, market leaders for commercial microwave ovens has developed a comprehensive range of robust and reliable ovens to suit all commercial applications whatever your requirements.

Power Outputs from 1000 watts up to 3200 watts.

Easy clean

Controls, side or top mounted panels; programmable touchpad presets or manual electronic dial timer or combination controls.

All Panasonic microwaves run from a standard 13 amp supply and incorporate energy saving features.

Also included in the range is a 3-Way Combination Microwave Oven. Convection Oven / Grill & Microwave.

Choose the best, specify Panasonic

The design incorporates quality components to ensure years of trouble free life, backed by a 3 year commercial warranty.



KEY FEATURES

- Easy to use and programme
- The ideal oven for self service and light duty applications
- Perfect to heat a variety of snack food items quickly and consistently every time
- Ideal for Cafes, Petrol Forecourts, C-stores or any “Front of House” locations for assisted or self service operations
- Program lock – allows one touch operation of the programme pads
- Self diagnostic (NE-1037 only)
- Beep Tone option (NE-1037 only)



Commercial Microwave Oven

Panasonic®

Medium Duty
Microwave oven



NE-1027



NE-1037

Panasonic NE-1027 - 1000 watt manual

List Price £735

Power Output (Watts)	1000	Door Type	Left hand hinged
External Dimensions (w x d x h)mm	510 x 360 x 306	Weight Kg	17.8
Internal Cavity Dimensions (w x d x h)mm	330 x 330 x200	Stackable	No
Capacity – Useable cavity space Litres	22	Magnetron system	1/Bottom Feed
Power Required Watts / amps	1490w (13 amp plug)	Controls	Manual
Power Supply	230-240V / 50Hz		Fully Variable power levels from 100w - 1000w
Finish – Exterior / Interior	Stainless Steel		Timer Dial control
Base Plate	Sealed-in ceramic		Power Dial Control

Panasonic NE-1037 - 1000 watt touch pad

List Price £735

Power Output (Watts)	1000	Door Type	Left hand hinged
External Dimensions (w x d x h)mm	510 x 360 x 306	Weight Kg	17.8
Internal Cavity Dimensions (w x d x h)mm	330 x 330 x200	Stackable	No
Capacity – Useable cavity space Litres	22	Magnetron system	1/Bottom Feed
Power Required Watts / amps	1490w (13 amp plug)	Controls	Electronic with digital display
Power Supply	230-240V / 50Hz		10 programmable memory pads with up to 3 stage heating setting
Finish – Exterior / Interior	Stainless Steel		Double quantity (x2) Function
Base Plate	Sealed-in ceramic		Program lock

Commercial Microwave Oven

Panasonic Heavy Duty Commercial Microwave oven



NE-1853



NE-1843

KEY FEATURES

- Affordable professional solution for the kitchen
- Easy to use single touch, 30 programmes to include 2 and 3 stage heating
- 15 power levels (NE-1853)
- 10/20 second boost button. Just a singles press provides an additional 10/20 seconds if needed.
- Compact high powered heavy duty oven
- Easy to clean interior with removable ceiling plate
- Self diagnostic
- LED Interior light can be programmed to flash at the end of the cooking cycle
- Programmed option for x2 an x3 quantity heating (NE-1853 only)
- Clean air filter reminder (NE-1853 only)
- Cycle counter – records the number of operations (NE-1853 only)
- Beep tone options (NE-1853 only)
- Pull open door with wide easy view window
- Two ovens can be securely stacked one on top of another –stacking kit available
- Even energy distribution, top & bottom magnetron
- Accommodates ½ GN container and 12" plate with ease.



Panasonic NE-1853 - 1800 watt touch pad

List Price £1,330

Power Output (Watts)	1800	Door Type	Left hand hinged
External Dimensions (w x d x h)mm	422 x 508 x 337	Weight Kg	30
Internal Cavity Dimensions (w x d x h)mm	330 x 310 x 175	Stackable	Yes
Capacity – Useable cavity space Litres	17.9	Magnetron system	Two, Top & Bottom feed
Power Required Watts / amps	2830W (13 amp plug)	Controls	Electronic with digital display 30 programs options for x2 and x3 quantity heating Program lock to allow one touch operation Repeat function
Power Supply	230-240V / 50Hz		
Finish – Exterior / Interior	Stainless Steel		
Base Plate			

Panasonic NE-1843 - 1800 watt manual

List Price £1,330

Power Output (Watts)	1800	Door Type	Left hand hinged
External Dimensions (w x d x h)mm	422 x 508 x 335	Weight Kg	30
Internal Cavity Dimensions (w x d x h)mm	330 x 310 x 175	Stackable	Yes
Capacity – Useable cavity space Litres	17.9	Magnetron system	Two, Top & Bottom feed
Power Required Watts / amps	2830W (13 amp plug)	Controls	Manual Dial Control 3 Power Levels Timer Dial control Power Dial Control
Power Supply	230-240V / 50Hz		
Finish – Exterior / Interior	Stainless Steel		
Base Plate			

KEY FEATURES

- Robust ovens handle the most rigorous of duties
- Large Capacity
- Ovens can sustain consistently fast output – making them the ideal choice for cooking multiple dishes simultaneously
- Accommodates 1/1GN containers in two layers or four plated meals.



Commercial Microwave Oven

Panasonic®

Heavy Duty Gastronorm Commercial Microwave oven



NE-1880

Panasonic NE-1880 - 1800 watt touch pad List Price £2,445

Power Output (Watts)	1800	Door Type	Pull-to-open drop down door
External Dimensions (w x d x h)mm	650 x 526 x 471	Weight Kg	54
Internal Cavity Dimensions (w x d x h)mm	535 x330 x 250	Stackable	No
Capacity – Useable cavity space Litres	44	Magnetron system	4 magnetrons and rotating wave guides
Power Required Watts / amps	3400W, 14.8 amp	Controls	Electronic with digital display 16 programs to include 2 and 3 stage heating Manual Keypad Entry Cycle Counter – records number of operations
Power Supply	230-240V / 50Hz		
Finish – Exterior / Interior	Stainless Steel		
Base Plate	Sealed-in ceramic		

Panasonic NE-3280 - 3200 watt touch pad List Price £3,225

Power Output (Watts)	3200	Door Type	Pull-to-open drop down door
External Dimensions (w x d x h)mm	650 x 526 x 471	Weight Kg	65
Internal Cavity Dimensions (w x d x h)mm	535 330 x 250	Stackable	No
Capacity – Useable cavity space Litres	44	Magnetron system	4 magnetrons and rotating wave guides
Power Required Watts / amps	5220W, 22.3 amp	Controls	Electronic with digital display 16 programs to include 2 and 3 stage heating Manual Keypad Entry Cycle Counter – records number of operations
Power Supply	230-240V / 50Hz		
Finish – Exterior / Interior	Stainless Steel		
Base Plate	Sealed-in ceramic		

Commercial Microwave Oven

Panasonic | 3 Way Combination Microwave oven



NE-C1275



KEY FEATURES

- Speed and Versatility
- Combination Options include: Microwave + Grill, Microwave + Convection, Microwave + Fan Grill and Microwave + Grill Convection
- Cook anything from hearty steak and ale pies to delicious paninis – fast and to perfection
- Downloaded cooking programmes can be easily transferred via SD Card – ideal choice for use in public houses and restaurants with set menus
- Consistent food results
- Easy to use
- 4 element Quartz Grill with 2 power levels and recessed elements
- Fast cool feature to quickly reduce oven temperature for easy cleaning and low temperature cooking
- Accessories supplied:
Wire Rack Shelf & Ceramic Insulating tray



Panasonic NE-C1275 - 3 Way Combination

List Price £2,315

Power Output (Watts)	1800W Convection Oven 1800W Grill 1150W Microwave	Door Type	Left hand hinged
External Dimensions (w x d x h)mm	600 x 484 x 383	Weight Kg	41
Internal Cavity Dimensions (w x d x h)mm	406 x 336 x 217	Stackable	No
Capacity – Useable cavity space Litres	29.6	Magnetron system	Dual emission bottom energy feed
Power Required Watts / amps	2900W (13amp plug)	Controls	Electronic with digital controls 99 programs available with up to 3 stages of either single or combination cooking cycles
Power Supply	230-240V / 50Hz		Manual Keypad Entry
Finish – Exterior / Interior	Stainless Steel		Program lock
Base Plate			

QUIK N' CRISPY - FAT FREE REGENERATION FRYERS



- VERSATILE
- FRIES, GRILLS & BAKES
- OFFER HEALTHIER FOODS
- ONE-TOUCH OPERATION
- NO EXTRACTION, NO FAT, NO MESS
- ROBUST CONSTRUCTION

TURN ON THE PROFITS

The Quik n' Crispy is the affordable solution enabling you to add delicious hot fried foods & other items to your menu - Golden & Crispy outside, Tender & Juicy inside!

You no longer need deep fat fryers, grills and expensive extraction systems.

The Quik n' Crispy is fast, safe and easy to use with programmable preset buttons. It is also space efficient - sitting side by side with your microwave oven.

The patented Quik n' Crispy® Models uses a combination of forced hot air, radiant heat and elevated perforated cooking basket to prepare ovenable frozen foods to the taste and texture as if they were deep-fat fried.

Crispy on the outside and moist and tender on the inside.



Fat Free Regeneration Fryers



GF II D



110 mm depth for air filtration system

GF 5 D



KEY FEATURES

- Ideal for businesses who wish to prepare and serve profitable restaurant quality menu items at a fraction of the cost of building a commercial kitchen
- New Easy to Use LCD Colour Touch Screen Display – Create and Edit 15 recipes with menu names, times and temperatures
- USB feature to import and export recipes to multiple units
- Simple and easy to operate – you don't need a culinary trained chef or cook to produce crispy and delicious menu items
- **VERSATILE**
Increase your profits by serving freshly cooked menu items that keep your customers coming back for more
- **FRIES, GRILLS & BAKES**
No added oil or fat - Fries crispy ovenable foods, grills precooked meats and bakes pizzas & snacks
- **OFFER HEALTHIER FOODS**
Fried foods prepared in the Quik n' Crispy are 20% to 40% lower in fat and cholesterol
- **ONE-TOUCH OPERATION**
Programmable preset settings allow easy and fast one-touch operation
- **NO EXTRACTION, NO FAT, NO MESS**
Easy to clean and maintain for long-term durability and hygienic operation

TYPICAL COOKING GUIDE

Food Type	Qty GFII D	Qty GF5 D	Time Taken
Frozen Onion Rings	1 Kg	2.5 Kg	6 mins
Frozen Spring Rolls / Samosas	2 Kg	5 Kg	4 mins
French Fries	0.5 Kg	1 Kg	3.30 mins

Model	External Dimensions (wxdxh) mm	Basket Dimensions (wxdxh) mm	Power Required Watts	Power Supply	Controls	Stackable	Weight Kg	List Price
QnC-GFII D	533 x 508 x 343	305 x 305 x 50	2670 (13 amp Plug)	230V 50Hz	LCD Touch Screen. 15 Recipes preset.	Yes (kit available)	31	£4,835
QnC-GF5 D	736 x 533 (plus 63.5mm for overhang) x 635	419 x 419 x 80	5750 (30 amps)	230V 50Hz	LCD Touch Screen. 15 Recipes preset.	Yes (kit available)	80	£9,150

INDUCTION HOBS

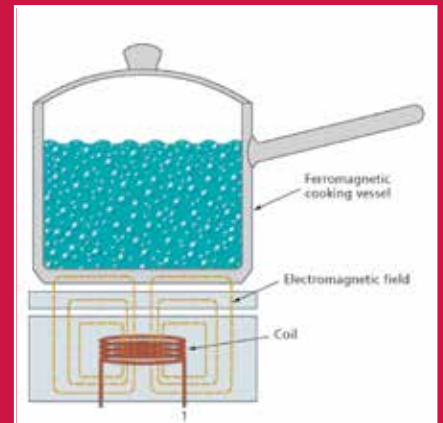
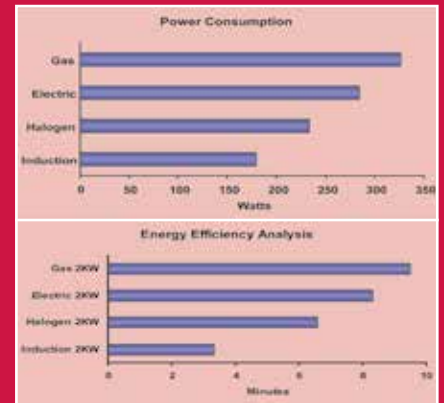


Valera's induction hob range includes Counter Top, Wok and Drop-In versions to meet any chef's requirements

Safe, Efficient and Fast

- Induction hobs use electromagnetic energy to heat the food directly and to offer today's chefs a wide range of benefits. They can also use virtually any cookware that has a ferrous content including 18/8 stainless steel.
- **Instant control** - from simmer to boil or vice versa in a matter of seconds!
- **Energy efficient**
 - Only uses electricity when the pan is on the hob
 - Is more efficient than gas, electric and halogen in time and energy consumption as shown in the table
- **Safe** - No flame or hot hob surface
- **Hygienic and Easy to clean** – Smooth wipe clean surface with no dirt /grease traps
- **Pots and Pans stay cleaner** – Longer working life of cookware
- **Portable** – counter top versions are easy to move
- **Reduces Heat in the kitchen, better working environment**
- **Ideal for theatre style, front of house cookery and outdoor catering**

Heating 1.5L of water from 25°C to 90°C



"The equipment is better, it costs less and it saves more on running costs"



Counter Top Induction Hobs



CT 25A



KEY FEATURES

- Safe, Efficient and Fast
- Ideal to use near guests for theatre style, outdoor or front of house cookery
- Precise control – change temperature instantly and accurately (both Rotary and touch pad control panels available)
- Easy to clean both the hobs and pans
- Lower in time, cost and energy usage compared to gas, electric and halogen

EXTRA SPEC DETAILS

- External Finish – Stainless Steel & Ceran Glass
- CT140A uses 2 phases, 7 kW per phase



Model	Dimensions (wxdxh) mm	Ceran Glass Dimensions mm	Electrical Consumption Watts	Power Supply	Control Panel	Settings	LED Display	Weight Kg	List Price
CT25A	328 x 422 x 100	273 x 273 (4mm thick)	2500	230v 1 phase	Rotary	9 power levels, 5 temperatures	Power & temperature	7	£750
CT25C	328 x 422 x 100	273 x 273 (4mm thick)	2500	230v 1 phase	Touch Pad	9 power levels, 7 temperatures	Power & temperature	7	£790
CT35A	385 x 520 x 177	300 x 300 (6mm thick)	3500	230v 1 phase 20 amp supply	Rotary	19 power levels, 20 temperatures	Power & temperature & timer	13	£1,370
CT50A	385 x 520 x 197	300 x 300 (6mm thick)	5000	380/415v	Rotary 3 phase	19 power levels, 4 pre-set buttons	Power	15	£3,095
CT70A	400 x 735 x 195	350 x 550 (6mm thick)	2 x 3500 (7 kW)	230v 1 phase 30 amp supply	Rotary	19 power levels, 4 pre-set buttons per hob	Power & temperature	26	£2,995

S

KEY FEATURES

- Safe, Efficient and Fast
- Innovative design to suit requirements of chefs using Woks
- “At-table” cooking experience for customers with Wok style cooking
- Precise control – change temperature instantly and accurately
- Easy to clean both the hobs and woks
- Lower in time, cost and energy usage compared to gas, electric and halogen

EXTRA SPEC DETAILS

- External Finish – Stainless Steel and Ceran Glass
- LED display
- FREE high quality wok supplied

Wok Induction Hobs



CW25A



CW35A



CW50A



CBW50A



Model	Dimensions (wxdxh) mm	Ceran Glass Dimensions (diameter) mm	Electrical Consumption Watts	Power Supply	Control Panel	Settings	Weight Kg	List Price
CW25A	385 x 422 x 150	311 (6mm thick)	2500	230v 1 phase	Rotary	9 power levels,	8	£1,335
CW35A	385 x 520 x 223	311 (6mm thick)	3500	230v 20 amp supply	Rotary	19 power levels,	13	£1,795
CW50A	385 x 520 x 243	311 (6mm thick)	5000	380v/415v 3 phase (8 amps / ph)	Rotary	19 power levels, 4 pre-set buttons	15	£3,750
CBW50A	400 x 400 x 212 (Cut out W375 x D375 mm)	311 (6mm thick)	5000	380/415v 3 phase (8 amps / ph)	Rotary	19 power levels, 4 pre-set buttons	15	£3,750

S

S

Drop-In Induction Hobs



CB50A



CB20A



CB35A



CBW50A



CB70A

KEY FEATURES

- Safe, Efficient and Fast
- Ideal to integrate into your work surface
- Easy to clean both the induction surface and pans with no flames
- Precise control – change temperature instantly and accurately
- Lower in time, cost and energy usage compared to gas, electric and halogen

EXTRA SPEC DETAILS

- External Finish – Stainless Steel & Ceran Glass



Model	Dimensions (wxhxh) mm	Ceran Glass Dimensions (diameter) mm	Electrical Consumption Watts	Power Supply	Control Panel	Settings	Weight Kg	List Price
CB20A	360 x 380 x 178 (Cut-out w325 x d350 mm)	360 x 380 (4mm thick)	2000	230v 1 phase	Rotary	9 power levels	8	£750
CB35A	385 x 385 x 178 (Cut-out w355 x d355 mm)	300 x 300 (6mm thick)	3500	230v 1 phase	Rotary	9 power levels	12	£1,570
CB50A	400 x 400 x 190 (Cut-out w385x d385 mm)	380 x 380 (6mm thick)	5000	20 amp supply 380/415v 3 phase (8 amps / ph)	Rotary	19 power levels 4 pre-set buttons	15	£3,200
CBW50A	400 x 400 x 212 (Cut-out w375 x d375 mm)	311 (6mm thick)	5000	380/415v 3 phase (8 amps / ph)	Rotary	19 power levels, 4 pre-set buttons	15	£3,800
CB70A	450 x 700 x 208 (Cut-out w430 x d680 mm)	350 x 550 (6mm thick)	2 x 3500 (7 kW)	230v 1 phase 30 amp supply	Rotary	19 power levels 4 pre-set buttons	20	£2,940



ADVANCE+
PLUS

ONE OF
THE BEST
OVENS
ON THE
MARKET.

ADVANCE PLUS
ovens are made
for professionals
who do not want
to give up any
functionality.
They have the
highest

performance
of the market,
achieving a
perfect balance
between cooking
quality, simplicity,
efficiency and
safety.



CONTINUOUS STEAM:
PERFECT COOKING AND
HEALTHY FOODS

Independent and separated from the cooking chamber, the powerful steam generator of Advance ovens secures a continuous supply of fresh steam at all times, for perfect quality cooking and improving the juiciness of all food.

The system guarantees a continued renewal of the water every 24 hours of cooking, maintaining high quality and guaranteeing hygiene inside the chamber at all times.



TEMPERATURE CONTROL:
UNEQUALLED FLAVOURS
AND AROMAS

HA Control guarantees uniform and constant temperature which means obtaining the best results: food with unequalled appearance, flavour and aroma.

The bidirectional fan system creates optimum air flow which ensures perfect cooking. The speed of the fans is adjustable in function of the culinary needs of each moment.



THE HIGHEST PRECISION
FOR OPTIMUM RESULTS

Simple and very easy to use, the new Advance probe allows the temperature to be taken at the core of foods, ensuring precision during the entire cooking process.

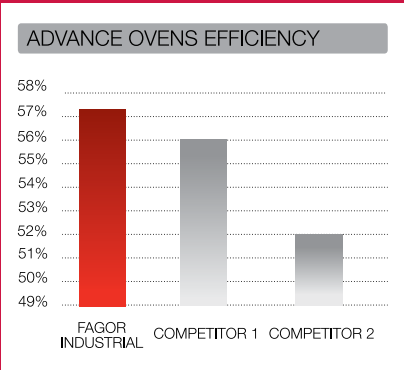
EZ Sensor has an ergonomic design, easier to hold, guaranteeing the safety of the chef and, above all, saving time and effort.

10 REASONS TO CHOOSE AN ADVANCE OVEN

- 1 AN OVEN FOR EACH PROFESSIONAL NEED
- 2 EASY USE
- 3 EXCELLENT RESULTS, MINIMAL LOSSES
- 4 SAVINGS ON MAINTENANCE

- 5 GREATER HYGIENE
- 6 IMPROVEMENT OF THE WORK ENVIRONMENT
- 7 DURABILITY
- 8 GREATER PRODUCTIVITY

- 9 ENERGY EFFICIENCY
- 10 TOGETHER WE EVOLVE



FAGOR TOUCH

ALL OPTIONS WITHIN REACH OF A FINGER

The new generation Advance has an 8 inch touch-screen TFT, which is intuitive and very easy to use, including automatic programs such as “Fagor Easy” and “Fagor Cooking”.

The Fagor Touch system is completely sealed in glass, very easy to clean, repels water and grease stains and is very resistant to scratches. Its capacitive technology allows wide viewing angles and its screen can be activated even with latex gloves.



FAGOR COMBI OS

THE ADVANCE PLUS OPERATING SYSTEM KNOWS NO BOUNDARIES

Fagor Cooking is the automatic cooking program. Infinite recipes can be created, stored, imported and exported, helping to make the day-to-day easier and more productive.

Fagor Easy is the manual cooking program, with 4 cooking cycles: Convection, Steam, Mixed and Regeneration.

Fagor Multi-Tray System monitors and controls the temperature and time of each tray independently, in order to cook different types of dishes at the same time. It allows flexible cooking during peak hours, saving time and money.

Fagor USB allows for easy uploading and downloading of recipes and the documentation of the HACCP data to guarantee the maximum standards of food safety.



COMBI CLEAN

PERFECT HYGIENE, ASSURED SAFETY

Combi Clean is the automatic cleaning system of the cooking chamber, ensuring the maximum levels of hygiene.

Combi Clean has 5 washing programs, which adapts to the needs of each professional.

If the cleaning process is unexpectedly interrupted, a safety automatic cleaning program is activated to ensure complete food safety.

KEY FEATURES

INNOVATIVE TECHNOLOGY
IN THE KITCHEN

- Professional quality
- Precision
- Excellence
- Perfect results
- Save time and money

CHARACTERISTICS

- "Touch control" screen
- 4 cooking methods:
Steam, Adjustable Steam
(Humidity control during
cooking), Regeneration and
Convection (up to 300°C)
- Preheating option
- Fagor Easy cooking mode
- Fagor Cooking, range of
cooking programmes
- Fagor Multi-Tray System,
control cooking by tray
- Delayed programming for:
Cooking / Low-temperature
cooking / Washing
- Memory function: records
the different cooking
methods used
- 3 Speeds - 2 power ranges
- Cold-Down chamber cooling
system
- "Auto-reverse" system to
reverse fan rotation
- 5 wash programmes
- Multisensor temperature
probe
- PC management software:
History, recipes. HACCP,
manuals



Combi Steam Ovens

FAGOR  | Advance Plus

ECO
STEAMING

HA
CONTROL

EZ
SENSOR

FAGOR
TOUCH

FAGOR
COMBI
OS

COMBI
CLEAN

ONE OF THE BEST OVENS ON THE MARKET

ADVANCE PLUS ovens are made for professionals who do not want to give up any functionality. They have the highest performance of the market, achieving a perfect balance between cooking quality, simplicity, efficiency and safety.



APE-101



APE-102



APE-061



SH-102

Electric Advance-Plus Ovens

Model	Reference	Dimensions (wxdxh) mm	Capacity	Features*	Power kW	List Price
APE-061	19010970	898 x 867 x 846	6 GN-1/1 – 12 GN-1/2	-	10.20	£7,680
APE-101	19011023	898 x 867 x 1117	10 GN-1/1 – 20 GN-1/2	-	19.20	£9,100
APE-102	19010816	1130 x 1063 x 1117	10 GN-2/1 – 20 GN-1/1	-	31.20	£11,350
APE-201	19011025	929 x 964 x 1841	20 GN-1/1 – 40 GN-1/2	CEB-201	38.40	£15,080
APE-202	19010954	1162 x 1074 x 1841	20 GN-2/1 – 40 GN-1/1	CEB-202	62.40	£19,050

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Combi Steam Ovens

FAGOR  | Advance Plus



KEY FEATURES

- HACCP cooking data recording system
- Steam generator equipped with limescale detector
- Steam generator automatically empties every 24 hours of cooking
- Semi-automatic limescale removal system
- Quick door-closing system (061, 101 and 102 models)
- Integrated cart (201 and 202 models)
- Error detection system
- “Repair service” mode system
- IPX-5 protection
- Retractable shower
- User language option

EXTRA SPEC DETAILS

- Voltage - electric models: 400 V - 3+N - 50/60 Hz
- Voltage - gas models: 230V 1+N - 50 Hz or 60 Hz



APE-201



APE-202

Pictures: supports, grids and containers NOT INCLUDED
Insert 2 lifestyle shots of Advance +



Gas Advance-Plus Ovens

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Model	Gas	Reference	Dimensions (wx dxh) mm	Capacity	Features *	Power kW – gas	Power kW el.	List Price
APG-061	LPG NG	19010042 19011886	898 x 922 x 846	6 GN-1/1 – 12 GN-1/2	-	12.00	1.20	£8,520
APG-101	LPG NG	19011070 19011903	898 x 922 x 1117	10 GN-1/1 – 20 GN-1/2	-	18.00	1.20	£10,905
APG-102	LPG NG	19011096 19011912	1130 x 1063 x 1117	10 GN-2/1 – 20 GN-1/1	-	35.00	1.20	£13,830
APG-201	LPG NG	19011174 19011921	929 x 964 x 1841	20 GN-1/1 – 40 GN-1/2	CEB-201	36.00	2.40	£16,975
APG-202	LPG NG	19010040 19011930	1162 x 1074 x 1841	20 GN-2/1 – 40 GN-1/1	CEB-202	65.00	2.40	£21,975

*Built-in: CEB: Structure with incorporated loading trolley



The 700 series Cooking line from Fagor has now changed its design and is even more modern with improved ergonomics and hygiene features.

Special Features of the **700 series** include:

- AISI-304 (18/10) stainless steel
- Constructed in austenitic Inclined control panel, to have a better access to the control buttons and handles
- Stainless steel handles
- Stainless steel drip trays for the charcoals
- Fat collectors under grill for open burners
- Fat collectors on the fry-tops and charcoals integrated on the appliance.
- Chimney vents made of stainless steel
- Front top panel sturdy and larger
- Open burners with more power (5,25 and 6.9 kW)
- Crown protector between burner and fat collector
- Ovens made of stainless steel, with cast iron flame diffuser for better heat distribution. Power 7.8 kW.

One of the biggest power burners on the market





KEY FEATURES

- Open hobs with safety valve and thermocouples
- Pilots for ignition
- Cast iron gratings and burners
- Grid dimensions 347 x 310mm
- Fat collector under the grills



Gas Boiling Tops



700 Series



CG7-20



CG7-60

Model	Gas	Reference	Dimensions (wxhxd) mm	Burners		Total Power kw	List Price
				5.25 (kw)	6.90 (kw)		
CG7-20	LPG NG	19005165 19005164	350 x 775 x 290	2	-	10.50	£1,340
CG7-20H	LPG NG	19005169 19005167	350 x 775 x 290	-	2	13.80	£1,420
CG7-40	LPG NG	19005192 19005171	700 x 775 x 290	3	1	22.65	£1,920
CG7-40H	LPG NG	19005175 19005173	700 x 775 x 290	-	4	27.60	£2,090
CG7-60	LPG NG	19007389 19007388	1050 x 775 x 290	4	2	34.80	£2,470
CG7-60H	LPG NG	19007415 19007414	1050 x 775 x 290	-	6	41.40	£2,620

KEY FEATURES

- Open hobs with safety valve and thermocouples
- Pilots for ignition
- Cast iron gratings and burners
- Grid dimensions: 347 x 310 mm
- Fat collector under the grills
- 2/1- GN oven in stainless steel, with tubular burner in stainless steel
- Oven power: 7,8 KW
- Pilot and thermocouple
- Thermostatic control (130 °C – 350 °C).



Gas Ranges



700 Series



CG7-61



CG7-41

Model	Gas	Reference	Dimensions (wxhxd) mm	Burners		Oven Neutral Cabinet	Total Power kw	List Price
				5.25 (kw)	6.90 (kw)	7.8kW		
CG7-41	LPG NG	19007372 19007371	700 x 775 x 850	3	1	1	30.45	£2,775
CG7-41H	LPG NG	19007376 19007374	700 x 775 x 850	-	4	1	35.40	£3,040
CG7-61	LPG NG	19007356 19007355	1050 x 775 x 850	4	2	1	42.60	£3,350
CG7-61H	LPG NG	19007360 19007358	1050 x 775 x 850	-	6	1	49.20	£3,810

Gas Solid Top Ranges

FAGOR  | 700 Series



CG7-10



CG7-11

KEY FEATURES

- Solid top on the work-top.
- Cast iron burner with firebrick protection ensuring even heat distribution. Power: 8,4 KW
- Safety valve and thermocouples.
- Pilot for ignition.
- SPECIFIC CHARACTERISTICS FOR CG7-11: 2/1-GN oven in stainless steel with tubular burner in stainless steel, 7,8 KW. Pilot and thermocouple. Thermostatic control (130 °C – 350 °C).



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Model	Gas	Reference	Dimensions (wxdxh) mm	Solid Top 8.4 (kw)	Oven 7.8 (kw)	Gas Power kw	List Price
CG7-10	LPG	19007380	700 x 775 x 290	1	-	8.40	£1,935
	NG	19007379					
CG7-11	LPG	19007366	700 x 885 x 850	1	1	16.20	£2,845
	NG	19007365					

Gas Ranges with UK Style Oven

FAGOR  | 700 Series



CGB7-61

KEY FEATURES

- Open hobs with safety valve and thermocouples.
- Pilots for ignition.
- Cast iron gratings and burners.
- Fat collector under the grills.
- UK style oven in stainless steel with temperature gradient from top to bottom of oven. Rear oven burner.
- Oven power: 7,8 KW.
- Oven dimensions: 860 x 570 x 410 mm.
- Simple door catch.



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Model	Gas	Reference	Dimensions (wxdxh) mm	Burners 5.25 (kw)	Burners 6.90 (kw)	Oven 7.8kW	Total Power kw	List Price
CGB7-61	LPG	19007808	1050 x 775 x 850	4	2	1	42.60	£3,825
	NG	19007806						
CGB7-61 R	LPG	19007812	1050 x 775 x 850	4	2	1	42.60	£4,065
	NG	19007809						
CGB7-61 H	LPG	19007807	1050 x 775 x 850	-	6	1	49.20	£4,190
	NG	19007805						
CGB7-61 RH	LPG	19007811	1050 x 775 x 850	-	6	1	49.20	£4,465
	NG	19007810						

SPECIFIC MODELS: R: Model with castors. H: Model with high power burners.

KEY FEATURES

- Cast iron hot-plates with shielded elements
- 6 settings switch. Indicator lights
- CE7: round plates, Ø 223 (2,6 KW) and Ø 148 mm (1,5 KW)
- CE7- Q: square plates, 300 x 300mm (3 KW)
- SPECIFIC CHARACTERISTICS FOR 7-41 model:
- Electrical 2/1 GN oven in stainless steel with heating elements in the bottom (3 KW) and grill (3 KW)
- Thermostatic control (55 °C – 350 °C)



Electric Range



700 Series



CE7-20



CE7-20Q



CE7-40-Q



CE7-41-Q

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Model	Reference	Dimensions (wxdxh) mm	Plates 2.6kW	Plates 1.5kW	Plates 3kW	Oven 6kW	Power kw	List Price
CE7-20	19005004	350 x 775 x 290	2	-	-	-	5.20	£1,250
CE7-40	19005232	700 x 775 x 290	3	1	-	-	9.30	£1,770
CE7-41	19007261	700 x 775 x 850	3	1	-	1	15.30	£2,710
CE7-20-Q	19005253	350 x 775 x 290	-	-	2	-	6.00	£1,525
CE7-40-Q	19005726	700 x 775 x 290	-	-	4	-	12.00	£2,265
CE7-41-Q	19007690	700 x 775 x 850	-	-	4	1	18.00	£3,350

KEY FEATURES

- Open hobs with safety valve and thermocouples
- Pilots for ignition. Cast iron gratings and burners
- Electrical 2/1 GN oven in stainless steel with heating elements in the bottom (3 KW) and grill (3 KW). Thermostatic control (55 °C – 350 °C)



Gas Range with Electric Oven



700 Series



CGE7-41

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Model	Gas	Reference	Dimensions (wxdxh) mm	Burners 5.25 (kw)	Burners 6.90 (kw)	Electric Oven 6kW	Gas Power kw	List Price
CGE7-41	LPG NG	19007561 19007558	700 x 775 x 850	3	1	1	22.65	£3,220
CGE7-41H	LPG NG	19007566 19007564	700 x 775 x850	-	4	1	27.60	£3,440



Gas Fry-Tops



700 Series



FTG7-05L



FTG/C7-10 L

KEY FEATURES

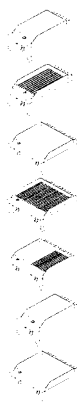
- Burners in stainless steel with pilot
- Thermostat control of the hot-plate temperature (120 °C - 310°C)
- Fat collector

SPECIFIC CHARACTERISTICS: PLATE SURFACE

- L: Smooth hot-plate
- R: Ribbed hot-plate
- L+R: 1/2 smooth hot-plate - 1/2 ribbed hot-plate
- C: 50 microns thickness chromium coated steel sheeting hot-plate



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Model	Gas	Reference	Dimensions (wxdxh) mm	Plate Burner 6.30kW	Plate Burner 6.30kW	Plate Burner 6.30kW	Gas Power kW	List Price
				Type	Burners	Dm2		
FTG7-05L	LPG NG	19005269 19005268	350 x 775 x 290	L	1	21	6.30	£1,510
FTG7-05R	LPG NG	19005274 19005273	350 x 775 x 290	R	1	21	6.30	£1,650
FTG7-10L	LPG NG	19006169 19006168	700 x 775 x 290	L	2	43	12.60	£1,975
FTG7-10R	LPG NG	19006179 19006178	700 x 775 x 290	R	2	43	12.60	£2,235
FTG7-10 L+R	LPG NG	19006174 19006173	700 x 775 x 290	L+R	2	43	12.60	£2,115
FTG/C7-05 L	LPG NG	19005278 19005277	350 x 775 x 290	L/C	1	21	6.30	£1,920
FTG/C7-10 L	GPG NG	19006184 19006183	700 x 775 x 290	L/C	2	43	12.60	£2,620

Electric Fry-Tops



700 Series



FTE7-05L



FTE7-10 R

KEY FEATURES

- Shielded elements in stainless steel for heating
- Thermostat control of the hot-plate temperature (120°C-310°C).
- Fat collector

SPECIFIC CHARACTERISTICS: PLATE SURFACE

- L: Smooth hot-plate
- R: Ribbed hot-plate
- L+R: 1/2 smooth hot-plate - 1/2 ribbed hot-plate
- C: 50 microns thickness chromium coated steel sheeting hot-plate



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Model	Reference	Dimensions (wxdxh) mm	Plate	Plate	Plate	Electric Power kW	List Price
			Type	Zones	Dm2		
FTE7-05L	19005462	350 x 775 x 290	L	1	21	4.50	£1,535
FTE7-10L	19006458	700 x 775 x 290	L	2	43	9.00	£2,125
FTE7-10 L+R	19005964	700 x 775 x 290	L+R	2	43	9.00	£2,410
FTE/C7-10 L	19006079	700 x 775 x 20	L/C	2	43	9.00	£2,730

KEY FEATURES

- Burner in stainless steel with pilot
- Safety valve and thermocouple
- Lava rock
- The angle of the cooking grid can be adjusted to three positions
- Fat collector
- Grid dimensions: 340 x 500mm



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Model	Gas	Reference	Dimensions (wxdxh) mm	Grids Type (*)	Grids Qty	Grids Dm2	Gas Power kW	List Price
BG7-05 I	LPG NG	19005030 19005029	350 x 775 x 290	Stainless Steel	1	17	8.10	£1,620
BG7-10 I	LPG NG	19005024 19005040	700 x 775 x 290	Stainless Steel	2	34	16.20	£2,290

Gas Charcoal Grills



700 Series



BG7-05 I



BG7-10 I

KEY FEATURES

- Cast iron burners
- Thermostat temperature control
- Water filling cock
- Drainage cock
- Models NC : BASKETS NON INCLUDED



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Model	Gas	Reference	Dimensions (wxdxh) mm	Well Volume (l.)	Well Baskets (1/2)	Gas Power kW	List Price
CPG7-05 NC	LPG NG	19006062 19005899	350 x 775 x 850	20	-	10.00	£2,210
CPG7-05	LPG NG	19006060 19006061	350 x 775 x 850	20	2	10.00	£2,410

Gas Pasta Cooker



700 Series



CPG7-05 NC

Electric Pasta Cooker

FAGOR  | 700 Series



CPE7-05 NC

KEY FEATURES

- Thermostat temperature control
- Equipped with 2 middle baskets (size 1/2)
- Water filling cock
- Drainage cock
- Models NC: BASKETS NON INCLUDED



Model	Reference	Dimensions (wxhx) mm	Well Volume (l.)	Well Baskets (1/2)	Power kW	List Price
CPE7-05 NC	19006233	350 x 775 x 850	20	-	8.00	£2,285
CPE7-05	19006231	350 x 775 x 850	20	2	8.00	£2,475

Gas Direct Boiling Pan

FAGOR  | 700 Series



MG7-10

KEY FEATURES

- Direct heating
- Counterweighted folding lid
- Stainless steel burner, with safety valve and thermocouple
- Cold and hot water feed by electro valve
- Drainage tap
- Electrical supply: 230 V - 1 + N



Model	Gas	Reference	Dimensions (wxhx) mm	Well Volume (Litres)	Gas Power Kcal/h	Gas Power kW	List Price
MG7-10	LPG NG	19006388 19006387	700 x 775 x 850	80	15,000	17.00	£3,330

KEY FEATURES

- Double jacket pan (bain-marie system)
- Counterweighted folding lid
- Indirect heating system.
- Safety device for the bain-marie extinguishes the burner in the event of low water level
- Stainless steel burner, with safety valve and thermocouple
- Filling tap and control tap for the level of the double jacket pan (bain-marie)
- Over-pressure safety valve
- Cold and hot water feed by electrovalve
- Drainage tap
- Electrical supply: 230 V - 1 + N



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Model	Gas	Reference	Dimensions (wxdxh) mm	Well Volume (Litres)	Gas Power Kcal/h	Gas Power kW	List Price
MG7-10BM	LPG NG	19006391 19006389	700 x 775 x 850	80	15,000	17.00	£4,385

KEY FEATURES

- Double jacket pan (bain-marie system)
- Counterweighted folding lid
- Shielded heating elements in stainless steel
- Pilot light for heating
- Control by thermostat
- Filling cock and control cock for the level of the double jacket pan (bain-marie)
- Over pressure safety valve
- Cold and hot water feed by electro valve
- Drainage tap



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Model	Reference	Dimensions (wxdxh) mm	Well Volume (Litres)	Electric Power kW	List Price
ME7-10BM	19006416	700 x 775 x 850	80	9.00	£4,395

Gas Indirect Boiling Pan



700 Series



MG7-10BM

Electric Indirect Boiling Pan



700 Series



ME7-10BM

Gas Deep Fat Fryers



700 Series



FG7-05 1C



FG7-10 4C

KEY FEATURES

- Thermostat temperature control 60° C to 195° C
- Automatic burner ignition by means of an electromagnetic valve, with pilot light and thermocouple. Safety thermostat. Drainage tap
- Equipped with 1 big basket at each well: 250x280x120 mm
- Electrical supply: 230 V - 1 + N



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Model	Gas	Reference	Dimensions (wxdxh) mm	Wells Quantity	Wells Vol. Litres	Wells Baskets	Gas Power Kcal/h	Gas Power kW	List Price
FG7-05 1C	LPG NG	19010395 19005639	350 x 775 x 850	1	15	1 G	13.00	15.00	£2,120
FG7-05 2C	LPG NG	19005630 19005629	350 x 775 x 850	1	15	2 P	13.00	15.00	£2,220
FG7-10 2C	LPG NG	19006586 19006585	700 x 775 x 850	2	2x15	2 G	26.00	30.00	£3,560
FG7-10 4C	LPG NG	19006578 19006577	700 x 775 x 850	2	2x15	4 P	26.00	30.00	£3,770

Electric Deep Fat Fryers



700 Series



FE7-05 1C



FE7-10 4C

KEY FEATURES

- Shielded heating elements in stainless steel
- Control by thermostat (60 °C to 195 °C)
- Pilot light for heating
- Equipped with 1 big basket at each well: 250x280x120 mm
- Drainage tap



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Model	Reference	Dimensions (wxdxh) mm	Wells Quantity	Wells Vol. Litres	Wells Baskets	Power kW	List Price
FE7-05 1C	19005739	350 x 775 x 850	1	15	1 G	12.00	£2,115
FE7-05 2C	19005736	350 x 775 x 850	1	15	2 P	12.00	£2,215
FE7-10 2C	19006631	700 x 775 x 850	2	2x15	2 G	24.00	£3,550
FE7-10 4C	19006628	700 x 775 x 850	2	2x15	4 P	24.00	£3,760

KEY FEATURES

- Counterweighted folding lid
- Stainless steel tubular burner controlled by solenoid valve and thermostat temperature control (50 °C to 315 °C)
- Stainless steel pan
- Manual tilt system
- Water feed by electrovalve
- Electrical supply: 230 V - 1 + N



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Model	Gas	Reference	Dimensions (wx dxh) mm	Well	Raising System	Capacity Litres	Surface Dm2	Gas Power Kcal/h	Gas Power kW	List Price
SBG7-10	LPG NG	19007494 19007493	700 x 775 x 850	Stainless Steel	Manual Tilting	50	42	12,000	3.00	£4,835

Gas Tilting Bratt Pan

FAGOR  | 700 Series



SBG7-10

KEY FEATURES

- Counterweighted folding lid.
- Stainless steel tubular burner controlled by solenoid valve
- Thermostat temperature control (50 °C to 315 °C).
- Shielded elements controlled by thermostat
- Pilot lights to indicate the heating
- Stainless steel pan
- Manual tilt system
- Water feed by electrovalve



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Model	Reference	Dimensions (wx dxh) mm	Raising System	Capacity Litres	Surface Dm2	Power kW	List Price
SBE7-10	19007363	700 x 775 x 850	Manual Tilting	50	42	9.00	£4,745

Electric Tilting Bratt Pan

FAGOR  | 700 Series



SBE7-10

Chips Scuttle



700 Series



MF7-05



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Model	Reference	Dimensions (wxdxh) mm	Tank Container	Tank Dm2	Power Upper kW	Power Lower kW	Power Total kW	List Price
MF7-05	19004848	350 x 775 x 415	GN-1/1	20	1.00	-	1.00	£1,380

Work Tops



700 Series



EN7-05

EN7-10

KEY FEATURES

- Removable top for cleaning purposes



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Model	Reference	Dimensions (wxdxh) mm	List Price
EN7-05	19004876	350 x 775 x 290	£735
EN7-10	19005053	700 x 775 x 290	£830

KEY FEATURES

- Element for adding to the counter top appliances of 700 Series to obtain a free standing unit. Doors are available as an optional extra

Stands & Doors



700 Series



MB7-10



MB7-15



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Model	Reference	Options (not included)	Dimensions (wx dxh) mm	List Price
MB7-05	19004764	1 Right Door	350 x 775 x 560	£405
MB7-10	19004879	1 Right Door + 1 Left Door	700 x 775 x 560	£510
MB7-15	19004678	2 Right Doors + 1 Left Door	1050 x 775 x 560	£630

S

Model	Reference	Description	Dimensions (wx dxh) mm	List Price
Right Door	19004429	Right door - Right hinged	350 x 560	£140
Left Door	19004678	Left door - Left hinged	350 x 560	£140

Monoblock System Accessories



700 Series



Wall assembly with front top panel 5 modules and stands with kit doors



KEY FEATURES

- Thermostat temperature control 60° C to 195° C
- Automatic burner ignition by means of an electromagnetic valve, with pilot light and thermocouple. Safety thermostat. Drainage tap
- Equipped with 1 big basket at each well: 250x280x120 mm
- Electrical supply: 230 V - 1 + N



S

Model	Reference	Length (mm)	Width (mm)	List Price
Front Top Panel - 1 Module	12006473	700	100	POA
Front Top Panel - 1+1/2 Modules	12006705	1.050	100	POA
Front Top Panel - 2 Modules	19003800	1.400	100	£70
Front Top Panel - 2+1/2 Modules	19003806	1.750	100	£80
Front Top Panel - 3 Modules	19003649	2.100	100	£90
Front Top Panel - 3+1/2 Modules	19003840	2.450	100	£105
Front Top Panel - 4 Modules	19003870	2.800	100	£130
Front Top Panel - 4+1/2 Modules	19000065	3.150	100	£140
Front Top Panel - 5 Modules	19000066	3.500	100	£150
Module Joint	19004476	-	-	£35
Kit Bridge 700 - 1 Module	19004737	-	-	£210
Kit Bridge 700 - 1+1/2 Modules	19004835	-	-	£260
Kit Bridge 700 - 2 Modules	19004957	-	-	£305
Kit Bridge 700 - 2+1/2 Modules	19005062	-	-	£455
Kit Bridge 700- 3 Modules	19005223	-	-	£600

THE 900 SERIES



Fagor are always moving forward with times.

For that reason, the changing requirements of today's kitchens are reflected in Fagor's new and improved 900 series product range .

In Fagor's new designs each and every one of the innovations they introduce is in response to your requests and some of them even anticipate your needs.

The 900 Range offers you everything you can ask of a large kitchen. By extending the range and making improvements in its ergonomics and aesthetic appeal.





KEY FEATURES

- Open hobs with safety valve and thermocouples
- Pilots for ignition with protection
- Cast iron gratings and burners
- Grid dimensions: 425 x 350mm
- Fat collector under the grill
- "H" Models: Gas Boiling Tops with High Power Burners



Gas Boiling Tops



900 Series



CG9-40



CG9-60

S

Model	Gas	Reference	Dimensions (wxdxh) mm	Burners 5.25 (kw)	Burners 80 (kw)	Burners 10.2 (kw)	Gas Power kw	List Price
CG9-20	LPG NG	19005544 19005541	425 x 900 x 290	1	1		13.25	£1,515
CG9-20H	LPG NG	19005546 19005545	425 x 900 x 290	-	1		18.50	£1,630
CG9-40	LPG NG	19006436 19005943	850 x 900 x 290	2	1		29.00	£2,195
CG9-40H	LPG NG	19006437 19006435	850 x 900 x 290	-	3		34.50	£2,400
CG9-60	LPG NG	19007098 19007096	1275 x 900 x 290	3	2		42.25	£2,925
CG9-60H	LPG NG	19007097 19007091	1275 x 900 x 290	-	5		50.50	£3,140

KEY FEATURES

- Open hobs with safety valve and thermocouples
- Pilots for ignition with protection
- Cast iron gratings and burners.
- Grid dimensions: 425 x 350mm
- Fat collector under the grill.
- "H" Models: Gas Boiling Tops with High Power Burners
- OVEN CHARACTERISTICS:
- 2/1 - GN oven in stainless steel with tubular burner in stainless steel
- Pilot and thermocouple
- Thermostatic control (130 °C – 350 °C)
- Power: 8,6 kW
- Ovens dimensions: 520 x 650 x 300mm
- NC: Neutral cabinet
- CG9-61 OP: Big oven 935 x 760 x 300 mm
- Power: 16,0 kW

Gas Ranges



900 Series



CG9-61



S

Model	Gas	Reference	Dimensions (wxdxh) mm	Burners 5.25 kW	Burners 80 kW	Burners 10.2 kW	Oven 8.6 kW	Oven NC	Gas Power kw	List Price
CG9-41	LPG NG	19007661 19007669	850 x 900 x 850	2	1	1	1 GN	-	37.60	£3,355
CG9-41H	LPG NG	19007668 19007667	850 x 900 x 850	-	3	1	1 GN	-	43.10	£3,565
CG9-61	LPG NG	19008859 19008857	1275 x 900 x 850	3	2	1	1 GN	1	50.85	£4,390
CG9-61H	LPG NG	19008858 19008856	1275 x 900 x 850	-	5	1	1 GN	1	59.10	£4,670
CG9-61OP	LPG NG	19008861 19008860	1275 x900 x 850	3	2	1	Big Oven 16kW		57.55	£4,880
CG9-82	LPG NG	19009080 19009079	1700 x 900 x 850	4	2	1	2 GN	-	75.20	£5,970

Gas Solid Top Ranges

FAGOR  | 900 Series



CG9-10



KEY FEATURES

- Consists of: solid top on the work-top, cast iron burner with firebrick protection ensuring even heat distribution
- Piezoelectric burner ignition
- Control knob with safety valve and thermocouple
- Piezoelectric ignitor system
- Solid top dimensions: 840 x 695mm

S

Model	Gas	Reference	Dimensions (wx dxh) mm	Solid Top 5.25 kW	Solid Top 11.75 kW	Gas Power kW	List Price
CG9-10	LPG NG	19007497 19007496	850 x 900 x 290	-	1	11.00	£2,185

Gas Solid Top Ranges with Oven

FAGOR  | 900 Series



CG9-11



KEY FEATURES

- Consists of: solid top on the work-top, cast iron burner with firebrick protection ensuring even heat distribution
- Piezoelectric burner ignition
- Control knob with safety valve and thermocouple
- Piezoelectric ignitor system
- 2/1- GN gas oven in stainless steel, with:
stainless steel burner - 8,6 KW. Pilot and thermocouple. Thermostatic control (130 °C – 350 °C).
- Ovens dimensions: 520 x 650 x 300mm
- Solid top dimensions: 840 x 695mm

S

Model	Gas	Reference	Dimensions (wx dxh) mm	Solid Top kW	Oven 8.6 kW	Gas Power kW	List Price
CG9-11	LPG NG	19008493 19008492	850 x 900 x 850	11.00	1	19.60	£3,565

KEY FEATURES

CGE9-41:

- Open hobs with safety valve and thermocouples
- Pilots for ignition with protection.
- Cast iron gratings and burners.
- Fat collector under the grill

CGE9-11:

- Solid top on the work-top, cast iron burner with firebrick protection ensuring even heat distribution
- Control knob with safety valve and thermocouple
- Piezoelectric burner ignition.
- Solid top dimensions: 840 x 695mm

Electrical 2/1 GN oven

- In stainless steel, with heating elements in the bottom and grill
- Thermostatic control (55 °C – 350 °C)
- Selector switch for the upper and lower elements
- Ovens dimensions: 520 x 650 x 300mm



Gas Range with Electric Oven



900 Series



CGE9-41

Model	Gas	Reference	Dimensions (wxdxh) mm	Burners 5.25 kW	Burners 80 kW	Burners 10.2 kW	Solid top 11.75 kW	Electric Oven 6 kW	Gas Power Kcal/h	Gas Power kW	List Price
CGE9-41	LPG	19007881	850 x 900 x 850	2	1	1	-	1	29.00	28.70	£3,660
	NG	19007880									
CGE9-11	NG	19008494	850 x 900 x 850	-	-	-	1	1	10.150	11.75	£3,825

KEY FEATURES

- Made in stainless steel
- Cast iron hot-plates with shielded elements
- 6 settings switch
- Indicator lights



Electric Range



900 Series



CE9-20



CE9-40

Model	Reference	Dimensions (wxdxh) mm	Plates 3.0kW	Plates 4.0kW	Electrical Power kW	List Price
CE9-20	19005396	425 x 900 x 290	1	1	7.0	£1,975
CE9-40	19006393	850 x 900 x 290	3	1	13.00	£2,945

Electric Range with Oven



900 Series



CE9-41

KEY FEATURES

- Made in stainless steel
 - Cast iron hot-plates with shielded elements
 - 6 settings switch
 - Indicator lights
- Oven:
- Electrical 2/1 GN oven
 - Made in stainless steel with heating elements in the bottom and grill
 - Thermostatic control (55 °C – 350°C)
 - Oven dimensions: 520 x 650 x 300mm



Model	Reference	Dimensions (wx dxh) mm	Plates 3.0kW	Plates 4.0kW	Oven 6kW	Electrical Power kW	List Price
CE9-41	19008777	850 x 900 x 850	3	1	1	19.00	£4,300

Gas Fry-Tops



900 Series



FTG9-05 L



FTG9-10 L

KEY FEATURES

- Burner in stainless steel with pilot
- Piezoelectric burner ignition
- Fat collector under the grill
- Thermostat control of the hot-plate temperature (120 °C- 310°C)



Model	Gas	Reference	Dimensions	Plate Burner 9.34 kW			Power kW-Gas	List Price
				Type	Burners	Dm2		
FTG9-05 L	LPG NG	19006123 19005979	425 x 900 x 290	L	1	24	9.34	£1,730
FTG9-05 R	LPG NG	19006126 19005981	425 x 900 x 290	R	1	24	9.34	£1,905
FTG9-10 L	LPG NG	19007216 19007213	850 x 900 x 290	L	2	50	18.68	£2,375
FTG9-10 R	LPG NG	19007225 19007223	850 x 900 x 290	R	2	50	18.68	£2,770
FTG9-10 L+R	LPG NG	19007221 19007218	850 x 900 x 290	L+R	2	50	18.68	£2,535

KEY FEATURES

- Shielded elements in stainless steel for heating
 - Thermostat control of the hot-plate temperature: 120 °C - 310 °C
 - Fat collector under the grill
- L = Smooth plate
R = Ribbed plate



S



Model	Reference	Dimensions (wx dxh) mm	Plate Type	Plate Zones	Plate Dm2	Electric Power kW	List Price
FTE9-05 L	19006248	425 x 900 x 290	L	1	24	6.00	£1,670
FTE9-05 R	19006114	425 x 900 x 290	R	1	24	6.00	£1,885
FTE9-10 L	19007350	850 x 900 x 290	L	2	50	12.00	£2,380
FTE9-10 R	19007034	850 x 900 x 290	R	2	50	12.00	£2,775
FTE9-10 L+R	19007031	850 x 900 x 290	L+R	2	50	12.00	£2,710

Electric Fry-Top



900 Series



FTE9-05 L

KEY FEATURES

- Burner in stainless steel with pilot
- Piezoelectric burner ignition
- Safety valve and thermocouple
- Lava rocks
- Fat collector
- Grid dimensions: 410 x 580mm
- The angle of the cooking grid can be adjusted to three positions



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Model	Gas	Reference	Dimensions (wx dxh) mm	Grids Type	Grids Qty	Grids Dm2	Gas Power kW	List Price
BG9-05 I	LPG NG	19005300 19005299	425 x 900 x 290	ST.	1	26	11.00	£1,845
BG9-10 I	LPG NG	19006444 19006443	850 x 900 x 290	ST.	2	52	22.00	£2,705

Gas Charcoal Grill



900 Series



BG9-05 I



BG9-10 I / MB9-10

SPECIFIC MODELS:
P: Counter top. (*) GRIDS: ST. : Stainless steel grid

Pasta Cooker



900 Series



CPG9-05



CPE9-05 NC

KEY FEATURES

- Cast iron burners
- Thermostat temperature control
- Drainage tap

GAS MODELS

- Piezoelectric ignition
- Water feed
- Electrical supply: 230 V - 1 + N
- Models NC: BASKETS NOT INCLUDED



Gas Pasta Cooker



Model	Gas	Reference	Dimensions (wx dxh) mm	Well Volume (Litres)	Well Baskets (1/3)	Gas Power kW	List Price
CPG9-05 NC	LPG NG	19005973 19006535	425 x 900 x 850	33	-	16.70	£2,775
CPG9-05	LPG NG	19006504 19006536	425 x 900 x 850	33	3	16.70	£3,050

Electric Pasta Cooker



Model	Reference	Dimensions (wx dxh) mm	Well Volume (Litres)	Well Baskets (1/3)	Gas Power kW	List Price
CPE9-05 NC	19006273	425 x 900 x 850	33	-	12.00	£2,925
CPE9-05	19006275	425 x 900 x 850	33	3	12.00	£3,195

KEY FEATURES

- The tank is designed to accommodate GN containers, 100 mm depth
- Built with separators for containers
- Piezoelectric ignition and pilot
- Safety thermocouple.
- Thermostat temperature control (30 °C to 90 °C)
- Water feed
- Drainage with overflow
- Electrical supply: 230 V - 1 + N
- CONTAINERS NOT INCLUDED



S



Model	Gas	Reference	Dimensions (wxdxh) mm	Well Volume (Litres)	Gas Power Kcal/h	Gas Power kW	List Price
BMG9-05	LPG	19005209	425 x 900 x 290	22	3500	4.07	£1,770
	NG	19005532					
BMG9-10	LPG	19005779	850 x 900 x 290	45	6200	7.21	£2,175
	NG	19005689					

KEY FEATURES

- The tank is designed to accommodate GN containers, 100 mm depth
- Built with separators for containers
- Shielded elements controlled by thermostat
- Pilot lights
- Thermostat temperature control (30 °C to 90 °C)
- Water feed
- Drainage with overflow
- CONTAINERS NOT INCLUDED



S



Model	Reference	Dimensions (wxdxh) mm	Well Volume (Litres)	Electric Power kW	List Price
BME9-05	19005116	425 x 900 x 290	22	2.80	£1,685
BME9-10	19005575	850 x 900 x 290	45	6.00	£2,065

Gas Bain-Mairies



900 Series



BMG9-10

BMG9-05

Electric Bain-Mairies



900 Series



BME9-10

BME9-05

Gas Direct Boiling Pan

FAGOR  | 900 Series



MG9-10

KEY FEATURES

- Bottom of the well in stainless steel AISI-316-L
- Counterweighted folding lid
- Stainless steel burner, with safety valve and thermocouple
- Piezoelectric ignition with pilot
- Cold and hot water feeds
- Drainage tap
- Electrical supply: 230 V - 1 + N



S



Model	Gas	Reference	Dimensions (wxdxh) mm	Well Volume (Litres)	Gas Power Kcal/h	Gas Power kW	List Price
MG9-10	LPG	19006635	850 x 900 x 850	100	15.300	17.79	£3,955
	NG	19006636					
MG9-15	LPG	19006644	850 x 900 x 850	150	19.800	23.02	£4,040
	NG	19006643					
MG9-20	LPG	19006650	850 x 900 x 850	200	23.000	26.74	£4,365
	NG	19006649					

Gas Pressure Direct Boiling Pan

FAGOR  | 900 Series



MPG9-10

KEY FEATURES

- Bottom of the well in stainless steel AISI-316-L
- Counterweighted folding lid
- Low pressure system
- Over-pressure safety valve
- Closure clamps in the lid
- Stainless steel burner, with safety valve and thermocouple
- Piezoelectric ignition with pilot
- Cold and hot water feeds
- Drainage tap
- Electrical supply: 230 V - 1 + N



S



Model	Gas	Reference	Dimensions (wxdxh) mm	Well Volume (Litres)	Gas Power Kcal/h	Gas Power kW	List Price
MPG9-10	LPG	19006656	850 x 900 x 850	100	15.300	17.79	£5,015
	NG	19006655					
MPG9-15	LPG	19006828	850 x 900 x 850	150	19.800	23.02	£5,000
	NG	19006827					
MPG9-20	LPG	19006660	850 x 900 x 850	200	23.000	26.74	£5,300
	NG	19006659					

KEY FEATURES

- Bottom of the well in stainless steel AISI-316-L
- Double jacket pan (bain-marie system)
- Filling tap and control tap for the level of the bain-marie
- Level indicator. Over-pressure safety valve and manometer
- Safety device for the bain-marie extinguishes the burner in the event of low water level
- Counterweighted folding lid
- Stainless steel burner, with safety valve and thermocouple. Piezoelectric ignition with pilot
- Cold and hot water feeds
- Drainage tap.
- Electrical supply: 230 V - 1 + N



Gas Indirect Boiling Pans



900 Series



MG9-10 BM

Model	Gas	Reference	Dimensions (wx dxh) mm	Well Volume (Litres)	Gas Power Kcal/h	Gas Power kW	List Price
MG9-10 BM	LPG	19006642	850 x 900 x 850	100	15.300	17.79	£5,355
	NG	19006641					
MG9-15 BM	LPG	19006821	850 x 900 x 850	150	19.800	23.02	£5,600
	NG	19006820					

KEY FEATURES

- Bottom of the well in stainless steel AISI-316-L
- Double jacket pan (bain-marie system)
- Counterweighted folding lid
- Shielded heating elements in stainless steel
- Pilot light to indicate heating
- Control by thermostat
- Cold and hot water feeds
- Drainage tap
- Filling tap and control tap for the level of the double jacket pan (bain-marie)
- Level indicator
- Over-pressure safety valve and manometer



Electric Indirect Boiling Pans



900 Series



ME9-15 BM

Model	Reference	Dimensions (wx dxh) mm	Well Volume (Litres)	Electric Power kW	List Price
ME9-10 BM	19006999	850 x 900 x 850	100	18.00	£5,445
ME9-15 BM	19007252	850 x 900 x 850	150	18.00	£5,680

Gas Pressure Indirect Boiling Pan

FAGOR  | 900 Series



MPG9-10 BM

KEY FEATURES

- Bottom of the well in stainless steel AISI-316-L
- Double jacket pan (bain-marie system)
- Over-pressure safety valve
- Closure clamps in the lid
- Counterweighted folding lid
- Stainless steel burner, with safety valve and thermocouple, and piezoelectric ignition with pilot
- Control by thermostat
- Cold and hot water feeds
- Drainage tap
- Filling tap and control tap for the level of the double jacket pan (bain-marie). Level indicator
- Electrical supply: 230 V - 1 + N



S



Model	Gas	Reference	Dimensions (wx dxh) mm	Well Volume (Litres)	Gas Power Kcal/h	Gas Power kW	List Price
MPG9-10 BM	LPG	19006658	850 x 900 x 850	100	15.300	17.79	£5,675
	NG	19006657					
MPG9-15 BM	LPG	19006833	850 x 900 x 850	150	19.800	23.02	£6,075
	NG	19006832					

Gas Pressure Indirect Boiling Pan

FAGOR  | 900 Series



MPE9-15 BM

KEY FEATURES

- Bottom of the well in stainless steel AISI-316-L
- Double jacket pan (bain-marie system)
- Over-pressure safety valve
- Closure clamps in the lid
- Counterweighted folding lid
- Shielded heating elements in stainless steel for electric models. Pilot light to indicate heating
- Control by thermostat
- Cold and hot water feeds
- Drainage tap
- Filling tap and control tap for the level of the double jacket pan (bain-marie)
- Level indicator



S



Model	Reference	Dimensions (wx dxh) mm	Well Volume (Litres)	Electric Power kW	List Price
MPE9-10 BM	19007272	850 x 900 x 850	100	18.00	£6,065
MPE9-15 BM	19007294	850 x 900 x 850	150	18.00	£6,195

KEY FEATURES

- Cast iron burners
 - Thermostat temperature control: 60 °C to 195 °C
 - Automatic burner ignition by means of an electromagnetic valve, with pilot light and thermocouple. Safety thermostat
 - Equipped with 2 small baskets in each well
 - Electrical supply: 230 V - 1 + N
- S = Cantilever



Gas Deep Fat Fryers



900 Series



FG9-05 2C



FG9-10 2C

Model	Gas	Reference	Dimensions (wxdxh) mm	Wells Quantity	Wells Vol. Litres	Wells Baskets	Gas Power Kcal/h	Gas Power kW	List Price
FG9-05 2C	LPG NG	19006260 19006295	425 x 900 x 850	1	20	2 Small	21.000	24.42	£2,670
FG9-05 1C	LPG NG	19006291 19006290	425 x 900 x 850	1	20	1 Big	21.000	24.42	£2,735
FG9-05 S 2C	LPG NG	19006261 19006315	425 x 900 x 620	1	20	2 Small	21.000	24.42	£2,585
FG9-05 S 1C	LPG NG	19006312 19006310	425 x 900 x 620	1	20	1 Big	21.000	24.42	£2,645
FG9-10 4C	LPG NG	19007588 19007509	850 x 900 x 850	2	2x20	4 Small	42.000	48.84	£4,560
FG9-10 2C	LPG NG	19007506 19007504	850 x 900 x 850	2	2x20	2 Big	42.000	48.84	£4,680

KEY FEATURES

- Shielded heating elements in stainless steel
 - Pilot light to indicate heating
 - Control by thermostat (60 °C to 195 °C)
 - Safety thermostat
 - Equipped with 2 small baskets in each well: 315x160x120mm
- S = Cantilever



Electric Deep Fat Fryers



900 Series



FE9-05 2C



FE9-10 4C

Model	Reference	Dimensions (wxdxh) mm	Wells Quantity	Wells Vol. Litres	Wells Baskets	Power kW	List Price
FE9-05 2C	19005940	425 x 900 x 850	1	20	2 Small	18.00	£2,590
FE9-05 1C	19006286	425 x 900 x 850	1	20	1 Big	18.00	£2,650
FE9-05 S 2C	19006284	425 x 900 x 620	1	20	2 Small	18.00	£2,495
FE9-05 S 1C	19006329	425 x 900 x 620	1	20	1 Big	18.00	£2,555
FE9-10 4C	19006921	850 x 900 x 850	2	2x20	4 Small	36.00	£4,410
FE9-10 2C	19007499	850 x 900 x 850	2	2x20	2 Big	36.00	£4,530

Gas Tilting Bratt Pans

FAGOR  | 900 Series



SBG9-10



KEY FEATURES

- Counterweighted folding lid
- Stainless steel tubular burner controlled by solenoid valve and thermostat temperature control (50 °C - 315 °C)
- Safety system to extinguish the flame if the pan raises
- Water feed
- Electrical supply: 230 V - 1 + N.

SPECIFIC MODELS:

S: Cantilever

SPECIFIC CHARACTERISTICS:

Pan:

C.I.: Cast iron pan

ST.: Stainless steel pan. Heat diffuser bottom 10mm thick

Raising system:

V: Crank tilting system

M: Motorized tilt system

S

Model	Gas	Reference	Dimensions (wx dxh) mm	Pan	Raising Syst.	Capacity Litres	Surface Dm2	Gas Power Kcal/h	Gas Power kW	List Price
SBG9-10	LPG NG	19008418 190083000	850 x 900 x 850	C.I	V	80	50	15.480	18.00	£4,595
SBG9-10 I	LPG NG	19008013 19008041	850 x 900 x 850	ST.	V	80	50	15.480	18.00	£5,470
SBG9-10 M	LPG NG	19008499 19008296	850 x 900 x 850	C.I	M	80	50	15.480	18.00	£5,200
SPG9- 10 IM	LPG NG	19008047 19008046	850 x 900 x 850	ST.	M	80	50	15.480	18.00	£6,560
SBG9-15 IM	LPG NG	19008796 19008653	1275 x 900 x 850	ST.	M	120	75	20.210	23.50	£7,880

Electric Tilting Bratt Pans

FAGOR  | 900 Series



SBE9-10



KEY FEATURES

- Counterweighted folding lid
- Shielded elements controlled by thermostat
- Pilot lights
- Thermostat temperature control (50 °C - 315 °C)
- Water feed

SPECIFIC MODELS:

S: Cantilever

SPECIFIC CHARACTERISTICS:

Pan:

C.I.: Cast iron pan

ST.: Stainless steel pan. Heat diffuser bottom 10mm thick

Raising system:

V: Crank tilting system

M: Motorized tilt system

S

Model	Reference	Dimensions (wx dxh) mm	Pan	Raising Syst	Capacity Litres	Surface Dm2	Power kW	List Price
SBE9-10	19008285	850 x 900 x 850	C.I.	V	80	50	12	£4,530
SBE9-10 I	19008056	850 x 900 x 850	ST	V	80	50	12	£5,515
SBE9-10 M	19008288	850 x 900 x 850	C.I.	M	80	50	12	£5,410
SBE9-10 IM	19008035	850 x 900 x 850	ST.	M	80	50	12	£6,775
SBE9-15 IM	19008788	1275 x 900 x 850	ST.	M	120	75	18	£7,935

KEY FEATURES

Work Tops



900 Series



EN9-05

EN9-10



S

Model	Reference	Dimensions (wxdxh) mm	Drawers	List Price
EN9-05	19005013	425 x 900 x 290	-	£825
EN9-05 C	19005120	425 x 900 x 290	1	£955
EN9-10	19006157	850 x 900 x 290	-	£1,050
EN9-10 C	19006352	850 x 900 x 290	2	£1,375

KEY FEATURES

Element for adding to the counter top appliances of 900 Series to obtain a free standing unit.
In option, kit of doors.

Stands



900 Series



MB9-10



S

Model	Reference	Dimensions (wxdxh) mm	Options (not included)	List Price
MB9-05	19005329	425 x 900 x 560	1 RIGHT DOOR	£460
MB9-10	19005538	850 x 900 x 560	1 RIGHT DOOR + 1 LEFT DOOR	£570
MB9-15	19005291	1,275 x 900 x 560	2 RIGHT DOORS + 1 LEFT DOOR	£690

Doors for Stands



900 Series



Door Option

ASSEMBLY

- Stand MB9-15
- Charcoal BG9-05
- Gas Range CG9-20
- Bain Marie BMe9-05
- Two Right Doors
- One Left Door
- Front top panel 1-1/2 mode



S

Model	Reference	Dimensions (wxdxh) mm	Description	List Price
RIGHT DOOR	19004508	425 x 560	Right door - Right hinged	£165
LEFT DOOR	19004509	425 x 560	Left door - Left hinged	£165

Monoblock System



900 Series



KEY FEATURES

- Front Top Panels
- Made of austenitic stainless steel. 20/10 mm.



S

Model	Reference	Length - mm	Wide - mm	List Price
FRONT TOP PANEL - 1/2 MODULE	19003737	425	100	£70
FRONT TOP PANEL - 1 MODULE	19003774	850	100	£75
FRONT TOP PANEL - 1+1/2 MODULE	19003777	1.275	100	£85
FRONT TOP PANEL - 2 MODULES	19003828	1.700	100	£95
FRONT TOP PANEL - 2+1/2 MODULES	19003830	2.125	100	£105
FRONT TOP PANEL - 3 MODULES	19003860	2.550	100	£115
FRONT TOP PANEL - 3+1/2 MODULES	19000067	2.975	100	£130
FRONT TOP PANEL - 4 MODULES	19000068	3.400	100	£140
FRONT TOP PANEL - 4+1/2 MODULES	19000069	3.825	100	£155
FRONT TOP PANEL - 5 MODULES	19000070	4.250	100	£155
MODULE JOINT - STANDARD	19004477	-	-	£35

KEY FEATURES

- Kicking strip has also the side parts.
- One central block needs two kicking strips.



Kicking Strips



900 Series



S

Model	Reference Gas Block	Reference Electric Block	Length mm	List Price
KICKING STRIP - 1 MODULE	19003831	19003832	850	£190
KICKING STRIP - 1+1/2 MODULE	19003845	19003846	1.275	£265
KICKING STRIP - 2 MODULES	19003849	19003850	1.700	£350
KICKING STRIP - 2+1/2 MODULES	19003852	19003853	2.125	£435
KICKING STRIP - 3 MODULES	19003862	19004659	2.550	£520
KICKING STRIP - 3+1/2 MODULES	19003903	19003900	2.975	£605
KICKING STRIP - 4 MODULES	19003838	19003837	3.400	£685
KICKING STRIP - 4+1/2 MODULES	19003844	19003647	3.825	£765
KICKING STRIP - 5 MODULES	19003842	19003843	4.250	£900

BEVERAGE & ICE CREAM DISPENSERS

Be it front of house or back of house, this range not only looks the part but is the part!



If you are serving a glass of juice, squash and slush – display and dispense through the fantastic range of dispensers



Bag-in-Box Milk dispensers holding up to 3 gallons of milk. Ideal for self service.



Stylish unit perfect for mixing and dispensing thick hot chocolate or other hot drinks.



A fantastic new concept allowing the making and distribution of soft Italian ice cream in small quantities



KEY FEATURES

- Holds up to 3 gallons of milk
- Quick pour and always cool
- Ideal for use in a busy servery
- Fully removable drip tray and dispense tap for cleanliness
- White or stainless steel finish
- Simple to load
- Easy to clean

EXTRA SPEC DETAILS

- Power required – 13 amp



Milk Dispenser

autonumis LIMITED **MADE IN THE UK**

Bag - in - Box



A10207

A10239

Fully removable drip tray



Model	Dimensions (wxdxh) mm	Description	List Price
A10239	360 x 400 x 740	3 Gallon (13.6 litres) milk cooler White	£720
A10207	360 x 400 x 740	3 Gallon (13.6 litres) milk cooler Stainless Steel	£980

KEY FEATURES

- DA15Y
- Stainless interior and exterior
- Holds up to 3 gallons / 13.6 litres of milk
- Removable pinch valve and drip tray for easier cleaning
- Cabinet has cooled wall refrigeration system

MM3M

- Available in 4 different colours, painted exterior and stainless steel interior
- Ideal to use with a coffee machine with the milk delivery tube system
- Cabinet is fan assisted and auto-defrost
- Cabinet is fitted with LED lighting

EXTRA SPEC DETAILS

- Power required – 13 amp



Milk Dispenser



MADE IN THE UK



Available in Silver, White and Black finish

MM3M



Optional cow branding

DA15Y

Model	Dimensions (wxdxh) mm	Description	List Price
DA15Y	365 x 385 x 680	3 Gallon (13.6 Litres) milk cooler Stainless Steel	£995
MM3M	350 x 520 x 520	3 x 6 pint (3.41 Litre) Painted Milk cooler	£960

Hot Chocolate Dispenser



Delice 5

Removable bowl for ease of cleaning



Anti-shock system



Easy to set temperature dial



Fully removable drip tray



KEY FEATURES

- Perfect for mixing and dispensing
- Ideal for thick chocolate or other hot drinks
- New 5 litre large capacity bowl available
- Adjustable drink temperature
- Stylish with a high display capacity
- Easy to use, with removable bowl for ease of cleaning
- Overload protector

EXTRA SPEC DETAILS

- Power required – 13 amp



Model	Dimensions (wxdxh) mm	Temperature Range	Capacity	Weight Kg	List Price
Delice 3	240 x 290 x 410	+20 / +90°C	3 Litres	5	£740
Delice 5	240 x 320 x 490	+20 / +90°C	5 Litres	7	£860

KEY FEATURES

- A new concept allowing the making and distribution of soft Italian ice cream in small quantities.
- Main body - white/stainless steel.
- 6 litre Capacity
- Makes the ice cream in less than an hour from mix + milk (or water : sorbet)
- Polycarbonate interior slightly inclined to facilitate distribution and cleaning process.
- Horizontal evaporator allowing conservation of product at an ideal temperature (around - 10°C)
- Displays the temperature at the front.
- Control panel (pre-set) allowing specific adjustments of temperature/ product density/rotation speed of the mixer.
- Device for blocks in the tap – a lock for closing lid.
- Back panel (customisable) with a backlit LED light screen.
- Interior defrosting system
- Emergency stop system in case the lid opens
- Suitable for all types of preparation for soft ice cream.

EXTRA SPEC DETAILS

- Power required – 13 amp

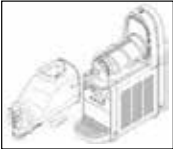


Ice Cream Dispenser



Minigel 1

Removable anti-shock polycarbonate cover



Easy access for maintenance



Minigel 2



Minigel 3

Model	Dimensions (wxdxh) mm	Temperature Range	Capacity	Weight Kg	List Price
Minigel 1	195 x 480 x 615	-10°C±1°C	1 x 6 litre	25	£2,225
Minigel 2	390 x 480 x 615	-10°C±1°C	2 x 6 litre	45	£3,695
Minigel 3	585 x 480 x 615	-10°C±1°C	3 x 6 litre	61	£5,195

Juice, Squash & Slush Dispensers



Deluxe 12/2



Granit 2

KEY FEATURES

Deluxe 12 1/2/3

- Fantastic range of chilled dispensers with 1,2 or 3 x 12 litre polycarbonate bowls
- Suitable for a range of liquids including squash and fruit juice
- Easy to dismantle and clean
- Drink stirring by magnetic impeller

Granit 1 / 2 / 3

- Easy to use slush machine
- Shock proof, polycarbonate container
- Overload protector
- Safety pressure switch
- Noise level lower than 70 dB

EXTRA SPEC DETAILS

- External Finish – Stainless Steel
- Power required – 13 amp



Model	Dimensions (wxdxh) mm	Temperature Range	Capacity	Weight Kg	List Price
Deluxe 12/1	180 x 470 x 570	+3/+8°C	1 x 12 litre	22	£850
Deluxe 12/2	360 x 470 x 570	+3/+8°C	2 x 12 litre	32	£1,110
Deluxe 12/3	540 x 470 x 570	+3/+8°C	3 x 12 litre	42	£1,455
Granit 1	280 x 470 x 690	-4/+4°C	1 x 10 litre	26	£1,810
Granit 2	360 x 470 x 690	-4/+4°C	2 x 10 litre	37	£2,760
Granit 3	540 x 470 x 690	-4/+4°C	3 x 10 litre	49	£3,760



Stainless Steel Fabrication, Extraction and Ventilation

*POA



GLASSWASHERS AND DISHWASHERS



Valera with the Fagor range offers a comprehensive range of Glasswashers and Dishwashers to give your glasses, plates and cutlery a sparkling and hygienic clean every time.

Innovative and new technology affordable for everyone.

Benefits:

- Economy – Fagor Green evolution E-VO range offers more than 28% reduction in water consumption and 50% reduction in electrical consumption
- Ecology – E-VO generation represents water/electrical and recyclability ratio improvements
- Hygiene – E-VO generation provides a MAGNI-EFFICIENT washing performance with a maximised hygiene on your ware and your working area
- Simplicity, Robustness and Reliability
- Versatility & Flexibility
- Safety
- Ergonomics

Features:

EFFI WASH	EFFI-RINSE SYSTEM	ECO FILL	
EFFI SILENT		GN-1/1	
HRS		ROCK COUNTER-BALANCED DOOR	
MULTI POWER		KITS PHILOSOPHY	
SELF DRAIN		STAMPED PHILOSOPHY	
SCI FILTER		SELF CLEANING	
SOFT START		IPX5 ZERO HUMIDITY	



KEY FEATURES

- Anti Return protection system
- Double rotating wash & rinse systems, above and below the basket
- Rounded Tank for easy cleaning and draining
- Electronic control panel with digital temperature read outs for wash and rinse
- Three one touch time setting
- Double skinned construction with insulation to improve heat lost and noise
- Thermostatic temperature control wash at 60°C and rinse at 90°C
- Self Diagnostic system
- Security Door switch
- Equipped with Rinse Aid & Detergent Dosers
- Optional cold rinse at the end of cycle

EXTRA SPEC DETAILS

- CO-402 COLD B DD fitted with Drain pump
- Model CO-402 COLD DD gravity drainage
- Power Required Single Phase 13amps
- Basket 400x400mm
- Glass max height 270mm
- Wash Cycles 90"-120"-180"
- Baskets 20 per hour with 16 glasses per hour
- Tank Capacity 15litres
- Consumption 2.5litres per cycle
- Supplied with 2 universal baskets, 1 cutlery container & 1 plate rack



Undercounter Glasswasher



CO-402 COLD DD



Model	Reference	Dimensions (wxdxh) mm	Basket mm	Electrical Connection	Power kW	List Price
CO-402 COLD DD	19030917	470 x 520 x 720	400 x 400	13 amp Plug	2.46	£1,845
CO-402 COLD B DD	19030918	470 x 520 x 720	400 x 400	13 amp Plug	2.46	£2,060

WE RECOMMEND THE USE OF A WATER SOFTENER WITH ALL GLASS AND DISHWASHERS

Front Loading Dishwasher



CO-502 B DD UK



KEY FEATURES

- The Dishwasher can be set up on site to run
- 13 amp single phase / power 2.4 kW
- 20 amp single phase / power 3.4 kW
- 20 amp single phase / power 4.3 kW
- Three phase 415v/ power 6.2 kW
- Anti Return protection system
- Rounded tank for easy cleaning and draining plus filters
- Electronic control panel with digital temperature read outs for wash and rinse
- Double skinned construction with insulation to improve heat lost and noise
- Three one touch time setting
- Self diagnostic system
- Security door switch
- Self Diagnostic system
- Security Door switch
- Equipped with Rinse Aid & Detergent Dosers

EXTRA SPEC DETAILS

- 720 Plate per hour
- Plate max height 380 cm
- Basket size: 500 x 500 mm
- Wash cycles: 90/120" and 180"
- Tank Capacity: 20 litres
- Consumption 2.4 litres per cycle
- Baskets supplies

Electrical Details - Three Options for both BDD and BBT models:-
MONO: Electrical connection: Single phase - 230 V - 1N / Power 2,72 kW
DUAL: Electrical connection: Single phase - 230 V - 1N / Power 4.72 kW
POWER: Electrical connection: Three phase - 400 V - 3N / Power 6.72 kW



Model	Reference	Dimensions (wxdxh) mm	Basket mm	Production Pieces/h	List Price
CO-502 B DD UK Drain Pump	19032083	600 x 610 x 830	500 x 500	720 / Ø 38	£2,595
COP-504 B DD UK Drain Pump & Break Tank	19032088	600 x 610 x 830	500 x 500	1080 / Ø 38	£2,810

WE RECOMMEND THE USE OF A WATER SOFTENER WITH ALL GLASS AND DISHWASHERS

KEY FEATURES

- Models fitted with a break tank, for Anti-Return protection system
- Double rotating wash & rinse systems, above and below the basket
- Ease to lift hood with safety switch
- Filters & trays in the wash tank
- Electronic control panel with digital temperature read outs for wash and rinse
- Three one touch time setting with continuous washing position and stand by position
- Boiler with Stainless steel heating elements
- Heated by shielded elements
- Thermostatic temperature control wash at 60°C and rinse at 90°C
- Self Diagnostic system
- Equipped with Rinse Aid & Detergent Dosers

EXTRA SPEC DETAILS

- Wash cycles 55" – 75" – 120"
- Plate/Dish max height 440mm
- Tank Capacity 34 litres
- Consumption 2.4 litres per cycle
- Baskets supplied – 1 universal/ 1 for dishes and 8 cutlery containers



Pass-thru Dishwasher



COP-174 BDD

Optional Side Work Tables



Model	Reference	Dimensions (wxdxh) mm	Production Dishes / h	Power Total kW	List Price
COP-174 BDD Drain Pump & Break Tank	19032074	658 x 756 x 1540	720	13.2 or 17.7 Single Phase	£4,655

WE RECOMMEND THE USE OF A WATER SOFTENER WITH ALL GLASS AND DISHWASHERS

LIGHT DUTY REFRIGERATED STORAGE

Whatever your refrigerated or frozen food storage requirements, if you are looking for light duty equipment, Valera has a model to suit your needs.

Chest Freezers



A range of sizes, options of White exterior and Stainless Steel lids to meet your storage needs.

A chest freezer has a very high capacity to store frozen items compared to an upright chiller or freezer. Ideal for restaurants, cafés, hotels and schools, where mass & easy to access storage is essential.

Undercounter Chillers and Freezers



White painted or Stainless Steel exterior undercounter chiller and freezer range to maximise the space in your kitchen or service area. Being small and compact in size also means that it consumes less power.

Although, perfect for any commercial kitchen, this range of undercounters can be used in student accommodation and other applications for everyday use with quick access.

Upright Chillers and Freezers



Ideal for light duty commercial usage. Single door chillers and freezers, White or Stainless Steel exterior and different capacities to suit your needs.



KEY FEATURES

- Internal light
- Fast Freeze switch
- Aluminium liner
- Temperature readout
- Lockable

EXTRA SPEC DETAILS

- Power Required – 13 amp
- Manual Defrost
- Add 100mm to depth for handle and hinges
- Maximum Ambient - 25°C / 60% RH

Light Duty Chest Freezers

VESTFROST  Elcold



SZ282C



SZ464 STS



EL61



Model	Dimensions (wxdxh) mm without handle	Temperature	Capacity Litres / cu ft	Net Weight Kg	Finish	Baskets	List Price
SZ181C	720 x 600 x 850	-17 / -24°C	187 / 6.6	48	White	1	£585
SZ248C	920 x 600 x 850	-17 / -24°C	256 / 9.0	55	White	1	£615
SZ282C	1020 x 600 x 850	-17 / -24°C	290 / 10.2	61	White	1	£650
SZ362C	1260 x 600 x 850	-17 / -24°C	373 / 13.2	68	White	2	£695
SZ464C	1560 x 600 x 850	-17 / -24°C	476 / 16.8	80	White	2	£785
SZ362STS	1260 x 600 x 850	-17 / -24°C	373 / 13.2	68	Silver S/S Lid	2	£800
SZ464STS	1560 x 600 x 850	-17 / -24°C	476 / 16.8	80	Silver S/S Lid	2	£900
EL61	1700 x 730 x 860	-18 / -22°C	607 / 21.4	90	White	3	£910
EL71	1800 x 760 x 860	-18 / -22°C	701 / 24.8	95	White	3	£1,115
EL61SS	1700 x 730 x 860	-18 / -22°C	607 / 21.4	90	White S/S Lid	3	£1,005
EL71SS	1800 x 760 x 860	-18 / -22°C	701 / 24.8	95	White S/S Lid	3	£1,250

Chest Freezer A+ Rating



KDF 210 A+

KEY FEATURES

- Internal Light
- Lockable
- Digital temperature readout
- Baskets included
- A+ energy saving

EXTRA SPEC DETAILS

- Power Required – 13amp
- Manual Defrost
- Add 100mm depth for handle and hinges
- External Finish – White
- Internal Finish – White
- Maximum Ambient - 25°C / 60 RH
- Refrigerant R600a



Model	Dimensions (wxdxh) mm without handle	Temperature	Capacity gross Litres / cu ft	Finish	Baskets	List Price
KDF 210 A+	763 x 735 x 860	-18 / -22°C	215 / 7.5	White	1	£535
KDF 290 A+	958 x 735 x 860	-18 / -22°C	285 / 9.9	White	1	£615
KDF 370 A+	1163 x 735 x 860	-18 / -22°C	359 / 12.5	White	2	£660
KDF 520 A+	1568 x 735 x 860	-18 / -22°C	503 / 17.5	White	2	£755

KEY FEATURES

- Silent operation
- Black casing as standard
- Stylish curved solid
- Solid or glass door options
- Factory options of reversible door, different colours and finishes

EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic defrost
- Refrigeration system – Absorption
- External Finish – Black casing or glass door
- Internal finish – White ABS
- Maximum Ambient Temperature - 25°C / 60% RH



Hotel Mini Bars



KMB 35 STD



Glass door option in special white finish

KMB 35 STD G

Model	Dimensions (wxdxh) mm	Net Weight Kg	Capacity Litres / cu ft	Electrical Consumption (kWh / 24h)	List Price
KMB 35 STD	385 x 430 x 510	14	35 / 1.2	0.90	£345
KMB 45 STD	427 x 448 x 565	16	45 / 1.6	1.08	£350
KMB 60 STD	482 x 505 x 570	17	60 / 2.1	1.25	£365

Model	Dimensions (wxdxh) mm	Net Weight Kg	Capacity Litres / cu ft	Electrical Consumption (kWh / 24h)	List Price
KMB 35 STD G	385 x 430 x 510	14	35 / 1.2	0.90	£390
KMB 45 STD G	427 x 448 x 565	16	45 / 1.6	1.08	£395
KMB 60 STD G	482 x 505 x 570	17	60 / 2.1	1.25	£415

Light Duty Upright Chiller



KBC 390 SD

KEY FEATURES

- Small Footprint with maximum capacity
- Designed for light to medium use
- External temperature display

EXTRA SPEC DETAILS

- Power Required – 13 amp
- Type of Defrost – Off cycle
- Refrigerant – R134a
- Refrigeration system - Fan assisted evaporator & condenser
- External Finish – White Painted steel
- Internal finish – ABS interior
- Ambient - 32°C / 60% RH



Model	Dimensions (wxdxh) mm	Temperature	Capacity Litres / cu ft	Shelves	Net Weight Kg	Finish	List Price
KBC 390 SD	590 x 620 x 1885	2 / 10°C	365 / 12.8	5	69	White	£700

KEY FEATURES

- Digital temperature display
- Quiet and energy efficient
- Ideal where space is an issue
- Ideal for undercounter storage of your food
- Perfect for student accommodation & smaller commercial kitchens

EXTRA SPEC DETAILS

- Power Required – 13 amp
- Type of defrost - Manual
- Refrigerant – R134a
- Refrigeration system –
 - Chiller – Off Cycle
 - Freezer – Manual
- Rear Rollers – for manoeuvrability
- External Finish – White painted mild steel, "S" models are stainless steel
- Internal Finish – White
- Maximum ambient – 32°C / 60% RH



Undercounter Chillers & Freezers



V200TN



VS200TN

Model	Dimensions (wxdxh) mm	Temperature	Net Weight Kg	Capacity Litres / cu ft	Shelves	Electrical Consumption Watts	List Price
V200TN	600 x 600 x 850	0 / +10°C	44	130 / 4.6	3 adjustable	150	£645
VS200TN	600 x 600 x 850	0 / +10°C	44	130 / 4.6	3 adjustable	150	£700
V200BT	600 x 600 x 850	-18 / -25°C	44	120 / 4.2	3 fixed	150	£690
VS200BT	600 x 600 x 850	-18 / -25°C	44	120 / 4.2	3 fixed	150	£750

Upright Chillers & Freezers



V400TN



VS400TN



V600BT



VS600BT

KEY FEATURES

- 400 and 600 litre models available in white or stainless steel exterior
- Ideal for light duty usage
- 600 litre models will take a 2/1 GN shelf
- Full length door handle on all models
- Adjustable feet
- Clear LED digital display

EXTRA SPEC DETAILS

- Power Required – 13 amp
- Type of defrost - Manual
- Refrigerant – R134a
- Refrigeration system –
 - Chiller – Off Cycle
 - Freezer – Manual
- Rear Rollers – for manoeuvrability
- External Finish – White painted mild steel, “S” models are stainless steel
- Internal Finish – White
- Maximum ambient – 32°C / 60% RH



Model	Dimensions (wxdxh) mm	Temperature	Net Weight Kg	Capacity Litres / cu ft	Shelves	Electrical Consumption Watts	List Price
V400TN	600 x 600 x 1850	0 / +10°C	69	350 / 12.4	4 adjustable	185	£955
VS400TN	600 x 600 x 1850	0 / +10°C	69	350 / 12.4	4 adjustable	185	£1,075
V400BT	600 x 600 x 1850	-18 / -25°C	69	350 / 12.4	7 fixed	358	£1,025
VS400BT	600 x 600 x 1850	-18 / -25°C	69	350 / 12.4	7 fixed	358	£1,155

Model	Dimensions (wxdxh) mm	Temperature	Net Weight Kg	Capacity Litres / cu ft	Shelves	Electrical Consumption Watts	List Price
V600TN	770 x 690 x 1890	0 / +10°C	90	570 / 20.1	4 adjustable	185	£1,265
VS600TN	770 x 690 x 1890	0 / +10°C	90	570 / 20.1	4 adjustable	185	£1,375
V600BT	770 x 690 x 1890	-18 / -25°C	90	570 / 20.1	7 fixed	380	£1,340
VS600BT	770 x 690 x 1890	-18 / -25°C	90	570 / 20.1	7 fixed	380	£1,445

STAINLESS STEEL REFRIGERATED STORAGE



Whether a small cafe, speciality restaurant or busy production kitchen – we offer refrigerated stainless steel storage cabinets designed for you.

Easy to clean, longer lasting & a variety of capacities makes our range ideal for all commercial applications.

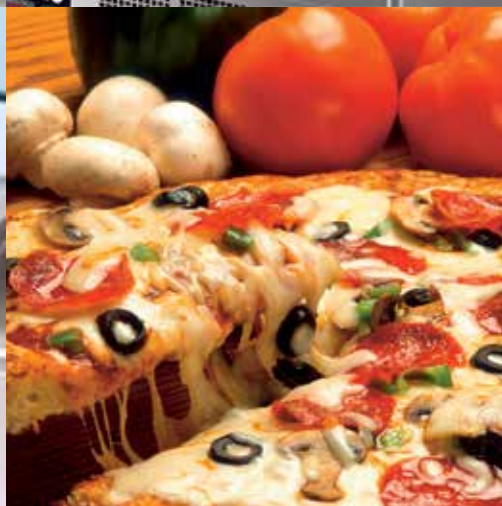
A full range of products to meet your price and quality requirements.

Single/Double door chillers & freezers

1/1 GN, 2/1GN

Worktable/Prep counters

Careful choice of materials and well designed refrigeration systems means that these cabinets will work efficiently and reliably.





KEY FEATURES

- Chillers suitable for general purpose or fresh meat
- 2/1 GN chillers and freezers
- Chilled, fresh meat or frozen products
- Large 600 litre capacity per door
- Digital controller and display

EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic Defrost
- Refrigerant – 134a Chillers and R404a Freezers
- Refrigeration system – Fan assisted evaporator & Condensor
- Castors standard
- External Finish – Stainless Steel
- Internal Finish – Stainless Steel
- Locks Fitted as standard
- Maximum Ambient Temperature - 43°C / 80% RH



2/1 GN Service Cabinets (Automatic)



U13S2-TN



U07S1-TN

Model	Dimensions (wxdxh) mm	Temperature	Net Weight Kg	Capacity Litres / cu ft	Doors	Shelves	Electrical Consumption Watts	List Price
U07S1-TN	730 x 845 x 2130	-2°C / +8°C	135	600 / 21.2	1	3	338	£1,425
U07S1-BT	730 x 845 x 2130	-17°C / -22°C	136	600 / 21.2	1	3	520	£1,600
U13S2-TN	1314 x 845 x 2130	-2°C / +8°C	180	1200 / 42.4	2	6	390	£2,045
U13S2-BT	1314 x 845 x 2130	-17°C / -22°C	182	1200 / 42.4	2	6	830	£2,210
Accessories								
Shelf 2/1 Gn								£25
Shelf Support (set)								£25

1/1 GN Worktable Counters



C73-TN



C72-TN

KEY FEATURES

- Stainless Steel inside and out
- Digital controller & display
- Ideal for 1/1 GN pans
- 2, 3 and 4 door options both chillers and freezers

EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic defrost
- Refrigerant
 - Chillers R134a
 - Freezers R404a
- Refrigeration system – Fan assisted evaporator and condenser
- Castors standard
- External Finish – Stainless Steel
- Internal Finish – Stainless Steel
- Maximum Ambient Temperature - 43°C / 80% RH



Model	Dimensions (wxdxh) mm	Temperature	Net Weight Kg	Capacity Litres / cu ft	Doors	Shelves	Electrical Consumption Watts	List Price
C72-TN	1360 x 700 x 835	-2°C / +8°C	98	282 / 9.96	2	2	250	£1,320
C73-TN	1795 x 700 x 835	-2°C / +8°C	134	417 / 14.7	3	3	350	£1,560
C74-TN	2230 x 700 x 835	-2°C / +8°C	153	553 / 19.5	4	4	350	£1,780
C72-BT	1360 x 700 x 835	-17°C / -22°C	136	282 / 9.96	2	2	300	£1,645
C73-BT	1795 x 700 x 835	-17°C / -22°C	142	417 / 14.7	3	3	400	£1,770
C74-BT	2230 x 700 x 835	-17°C / -22°C	155	553 / 19.5	4	4	400	£1,965

KEY FEATURES

- Stainless Steel inside and out
- Digital controller & Display
- Compressor at bottom of unit to save space
- 2 or 3 door option for refrigerated storage of food

EXTRA SPEC DETAILS

- Power Required – 13 amp
- Refrigeration System - Static Cooling with circulating fan
- Refrigerant R134a
- Castors standard
- External Finish – Stainless Steel
- Internal Finish – Stainless Steel
- Maximum Ambient Temperature - 38°C / 60% RH



1/1 GN Prep Counters



VSALSS2

Model	Dimensions (wxdxh) mm	Temperature	Net Weight Kg	Capacity Litres / cu ft	Doors	Shelves	Electrical Consumption Watts	List Price
VSALSS2	900 x 700 x 920	+2 / +8°C	70	240 / 8.5	2	2	250	£950
VSALSS3	1365 x 700 x 920	+2 / +8°C	108	368 / 13.0	3	3	270	£1,235

KEY FEATURES

- Integrated toppings well with hinged lid (pans not included)
- Maximum pan depth 150mm
- Compressor at bottom of unit to save space
- 2 or 3 door option for refrigerated storage of food
- Digital display

EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic Defrost
- Refrigerant R134a
- Refrigeration System - Static Cooling with circulating fan
- Castors standard
- External Finish – Stainless Steel
- Internal Finish – Stainless Steel
- Maximum Ambient Temperature - 38°C / 60% RH



1/1 GN Salad Prep Counters



VSALPT2

Model	Dimensions (wxdxh) mm	Temperature	Net Weight Kg	Capacity Litres / cu ft	Capacity Topping Pans	Doors	Shelves	Electrical Consumption Watts	List Price
VSALPT2	900 x 700 x 1100	+2 / +8°C	70	240 / 8.5	5 x 1/6 GN	2	2	250	£980
VSALPT3	1365 x 700 x 1100	+2 / +8°C	115	392 / 13.9	8 x 1/6 GN	3	3	270	£1,410

1/1 GN Compact Prep Counters



VSALST3

KEY FEATURES

- The 2 door counters are less than 1m wide, ideal where space is limited
- Polypropylene work surface
- Stainless steel sliding top
- Compressor at bottom of unit to save space
- 2 or 3 door option for refrigerated storage of food

EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic Defrost
- Refrigerant R134a
- Refrigeration System - Static Cooling with circulating fan
- Castors standard
- External Finish – Stainless Steel
- Internal Finish – Stainless Steel
- Maximum Ambient Temperature - 38°C / 60% RH



Model	Dimensions (wxdxh) mm	Temperature	Net Weight Kg	Capacity Litres / cu ft	Doors	Shelves	Electrical Consumption Watts	List Price
VSALST2	900 x 700 x 920	+2 / +8°C	70	240 / 8.5	2	2	250	£945
VSALST3	1365 x 700 x 920	+2 / +8°C	108	368 / 13.0	3	3	270	£1,255

1/4 GN Topping Units



Comes with glass sneeze guard

KEY FEATURES

- Perfect for all your Salads / Pizza toppings
- 4 length options to suit your requirements
- Easy to use digital control
- Accepts 1/4 GN Pans (Pans not included)

EXTRA SPEC DETAILS

- Power Required – 13 amp
- Refrigerant R134a
- External Finish – Stainless Steel
- Internal Finish – Stainless Steel
- Maximum Ambient Temperature - 38°C / 60% RH



Model	Dimensions (wxdxh) mm	Temperature	Net Weight Kg	Capacity (1/4 GN)	Electrical Consumption Watts	List Price
VTW4G120	1200 x 335 x 435	+2 / +8°C	25	5 x ¼ GN	190	£615
VTW4G150	1500 x 335 x 435	+2 / +8°C	29	7 x ¼ GN	190	£680
VTW4G180	1800 x 335 x 435	+2 / +8°C	32	8 x ¼ GN	190	£750
VTW4G200	2000 x 335 x 435	+2 / +8°C	34	10 x ¼ GN	190	£780

KEY FEATURES

- Fits through any door
- Stairs not a problem
- Can be built in the room where they are to be used
- Internal light
- Replaceable door Gasket

EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic defrost
- Refrigerant – R404a
- Refrigeration system - Fan assisted evaporator & condenser
- Castors standard
- External Finish – Stainless Steel
- Internal Finish - Stainless Steel
- Max Ambient - 43°C / 60% RH



2 / 1 GN Flat Pack Service Cabinets



GM 7/C GM 14/C



GM 21/C

Model	Dimensions (wxdxh) mm	Temperature	Net Weight Kg	Capacity Litres / cu ft	Doors	Shelves	List Price
GM 7/C	720 x 800 x 2120	-2 / +8°C	120	700/24.7	1	3	£4,550
GM 14/C	1440 x 800 x 2120	-2 / +8°C	190	1400/49.4	2	6	£6,100
GM 21/C	2160 x 800 x 2120	-2 / +8°C	295	2100/74.2	3	9	£7,890
GB 7/C	720 x 800 x 2120	-10 / -25°C	130	700/24.7	1	3	£4,995
GB 14/C	1440 x 800 x 2120	-10 / -25°C	200	1400/49.4	2	6	£6,745
GB 21/C	2160 x 800 x 2120	-10 / -25°C	305	2100/74.2	3	9	£7,885

INSTALLATION SERVICE AVAILABLE - POA MINIMUM HEIGHT OF INSTALL PURPOSES 2290MM

1/1 GN Compact Prep Counters



TGM 2/C



TGM 3/C



TGM 4/C

KEY FEATURES

- Fits through any door
- Stairs not a problem
- Can be built in the room where they are to be used
- Replaceable door Gasket

EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic Defrost
- Refrigerant R404a
- Refrigeration system - Fan assisted evaporator & condenser
- Castors standard
- External Finish – Stainless Steel
- Internal Finish – Stainless Steel
- Maximum Ambient Temperature - 43°C / 60% RH



Model	Dimensions (wxdxh) mm	Temperature	Net Weight Kg	Capacity Litres / cu ft	Doors	Shelves	List Price
TGM 2/C	1460 x 700 x 850	+2 / +8°C	130	280/9.9	2	2	£4,565
TGM 3/C	1945 x 700 x 850	+2 / +8°C	160	540/19.1	3	3	£5,680
TGM 4/C	2430 x 700 x 850	+2 / +8°C	190	733/25.9	4	4	£6,575
TGB 2/C	1460x 700 x 850	-10/ -25°C	135	280 /9.9	2	2	£5,080
TGB 3/C	1945 x 700 x 850	-10/ -25°C	170	540 /19.1	3	3	£6,310
TGB 4/C	2430 x 700 x 850	-10/ -25°C	200	733 /25.9	4	4	£7,150

KEY FEATURES

Fresh Fish Service Cabinets& Counters

- Coiled wall refrigeration system
- Drain at the base of the cabinet
- Supplied with Gastronorm pans

EXTRA SPEC DETAILS

- Power Required – 13 amp
- Manual defrost
- Refrigerant – R134a
- External Finish –
Stainless Steel
- Internal Finish – Stainless Steel
- Requires drainage
- Maximum Ambient
Temperature - 32°C / 60% RH



MADE IN
THE UK



OC80



OC150

Model	Dimensions (wxdxh) mm	Temperature	Net Weight Kg	Capacity Litres / cu ft	Doors	Trays	Electrical Consumption Watts	List Price
OC80	530 x 700 x 900	-1°/ +1°C	70	114 / 4.0	1	4	200	£2,200
OC150	530 x 700 x 1470	-1°/ +1°C	80	213 / 7.5	1	7	240	£2,460

Top Loading Chillers



MADE IN THE UK



TL 120



TL90

With optional rail

KEY FEATURES

- Units are front vented and need minimal air space around them
- Units are fan assisted and are fitted with a digital temperature controller

EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic defrost
- Refrigerant – R134a
- External Finish – Stainless Steel
- Internal Finish – Stainless Steel
- Maximum Ambient Temperature - 32°C / 60% RH

OPTIONAL EXTRA

- Front speedrail for bottles
- Castors
- Interior dividers
- Stainless Steel interior



Model	Dimensions (wxdxh) mm	Capacity (beer bottles)	Capacity (cans)	List Price
TL120	1200 x 500 x 900	270	342	£1,700
TL90	900 x 500 x 900	207	300	£1,485

BLAST CHILLERS AND FREEZERS

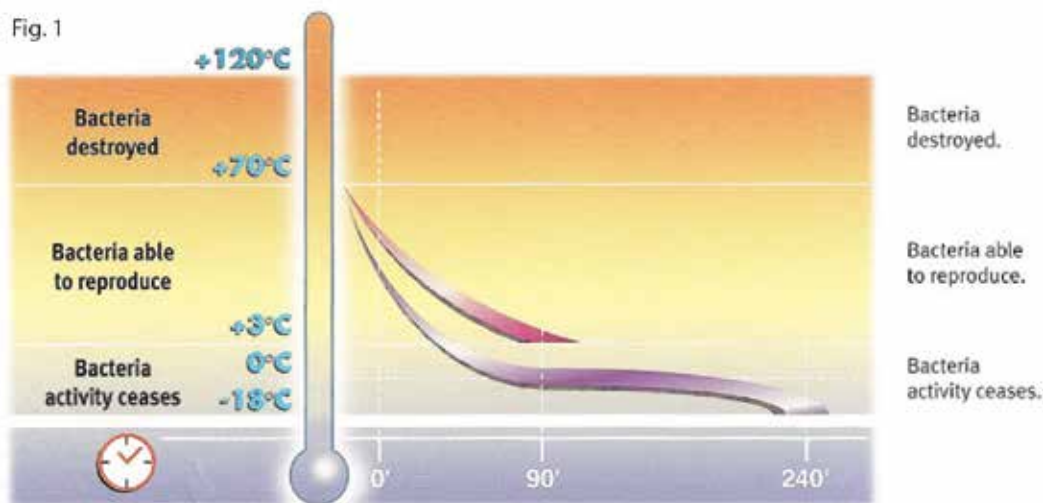


Benefits of Blast Chilling and Freezing

Technology at the service of hygiene, safety and quality. In the professional catering industry, food safety must be considered a priority above all others. Improper food storage and handling is the number one cause of food poisoning, as at temperatures between $+10^{\circ}\text{C}$ and $+65^{\circ}\text{C}$ bacteria quickly begins to proliferate in food stuffs.

Lowering the temperature rapidly using **Blast Chillers / Freezers** prevents micro-organisms from reproducing in freshly cooked foods (refer to fig. 1)

Fig. 1



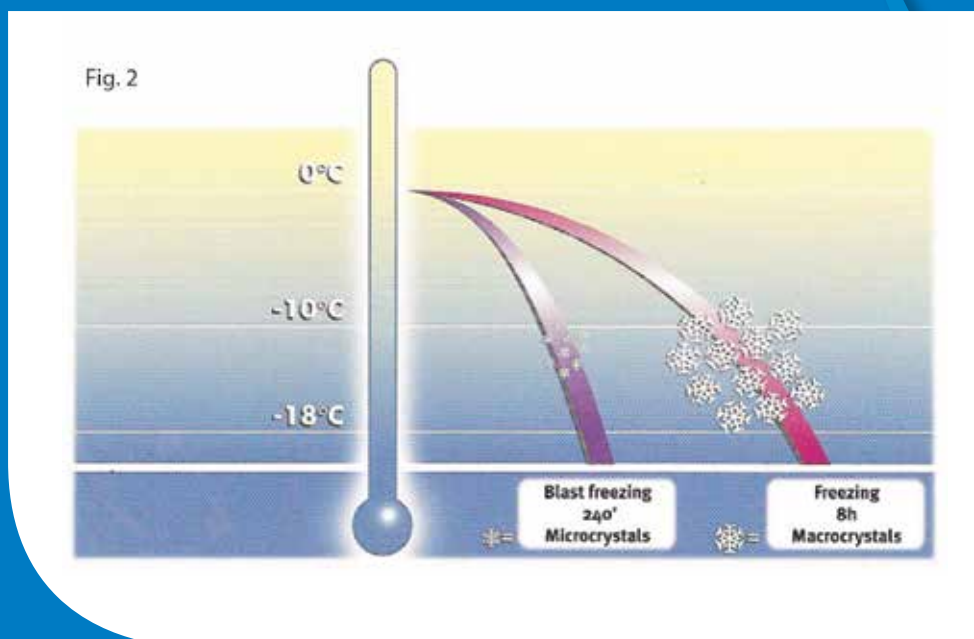
Blast Chillers / Freezers make it possible to *prepare large quantities of food* which, thanks to rapid temperature reduction, can be stored and used as required

Time Saving – Advance preparation and blast chilling or freezing large quantities of food enables the kitchen to serve up more varied menus as and when necessary.

Blast Chillers / Freezers are ideally suited to all types of catering applications including fast food outlets, company canteens, hospitals, food manufacturers, as well as banqueting services.

Blast Chillers / Freezers help you comply with the Food Safety Act 1990 and the Guidelines for Cook Chill and Cook Freeze 1989.

Save time, keep the quality whilst being hygienic and safe!



KEY FEATURES

- Designed for Blast Chilling only & also combined Chilling/Freezing
- Easy to use control panel – Digital LED display
- Low energy consumption
- Automatic Storage mode at the end of the cycle
- Heated core probe included - saves energy by switching to storage temperature when core temperature is reached
- Compact BF030AG can hold up to 3 x 2/3 GN shelves
- Energy saving 60mm insulation
- Easy to clean with removable shelf supports complies fully with CEE Directive 93/43 (H.A.C.C.P)
- Right hand hinged door as standard (factory order for left)

EXTRA SPEC DETAILS

- Refrigerant – R404a
- Refrigeration system - Fan assisted evaporator & condenser
- Multi-point Core Probe Standard
- External Finish – Stainless Steel
- Internal Finish – Stainless Steel

Blast Chillers & Freezers

friulinox
First. quality.



New GO Display



BF 030AG



BC 081 AG



BF 051 ET



BC 161 AG



BF 051 AG



CF 031 AG (Shelves not included)



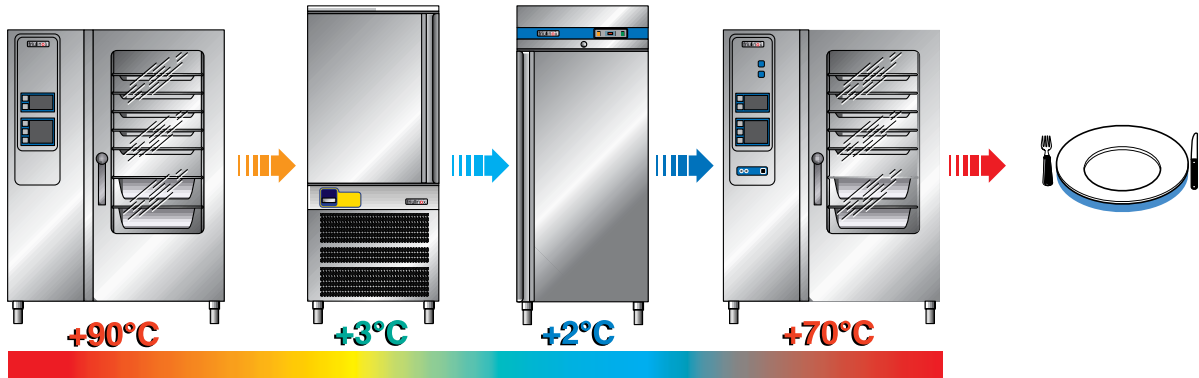
BC 121 DG

Blast Chillers & Freezers

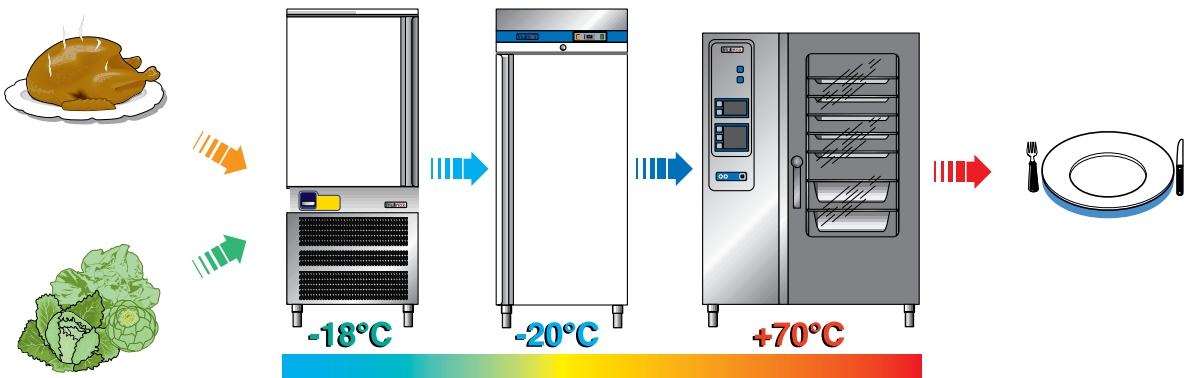


OPTIONAL EXTRAS

- Castors
- Probe support for liquids
- UV Sterilizing lamp kit



Blast Chilling



Blast Freezing



Model	Chilling (Kg) Capacity [+70° +3°C 90']	Freezing (Kg) Capacity [+70° -18°C 240']	Dimensions (wxdxh) mm	Net Weight Kg	Tray Slides	Pan / Tray Size	Power Supply	Electrical Consumption Watts	List Price
BF030AG	8	5	560 x 560 x 520	47	3	2/3GN	230v / 1ph	587	£3,170
CF031AG	8	5	560 x 700 x 520	52	3	1/1GN	230v / 1ph	587	£3,480
BF051ET	10	7	790 x 700 x 850	95	5	1/1GN	230v / 1ph	1050	£3,895
BC051DG	12		790 x 700 x 850	100	5	1/1GN, EN	230v / 1ph	1000	£4,510
BC051AG	18		790 x 700 x 850	100	5	1/1GN, EN	230v / 1ph	1130	£4,855
BC081AG	25		790 x 800 x 1320	138	8	1/1GN, EN	230v / 1ph	1500	£6,005
BC121DG	25		790 x 800 x 1800	170	12	1/1GN, EN	230v / 1ph	1550	£7,535
BC121AG	36		790 x 800 x 1800	170	12	1/1GN, EN	380/415v / 3ph	2100	£8,455
BC161DG	36		790 x 800 x 1950	200	16	1/1GN, EN	380/415v / 3ph	2170	£9,350
BC161AG	55		790 x 800 x 1950	200	16	1/1GN, EN	380/415v / 3ph	3300	£9,965
BC122DG	50		1100 x 880 x 1800	230	12	2/1GN	380/415v / 3ph	3000	£11,915
BC122AG	72		1100 x 880 x 1800	230	12	2/1GN	380/415v / 3ph	3950	£13,025
BF051DG	12	8	790 x 700 x 850	100	5	1/1GN, EN	230v / 1ph	1200	£4,715
BF051AG	18	12	790 x 700 x 850	100	5	1/1GN, EN	230v / 1ph	1400	£5,085
BF081AG	25	16	790 x 800 x 1320	138	8	1/1GN, EN	230v / 1ph	2000	£6,270
BF121DG	25	16	790 x 800 x 1800	170	12	1/1GN, EN	230v / 1ph	2000	£7,870
BF121AG	36	24	790 x 800 x 1800	170	12	1/1GN, EN	380/415v / 3ph	3500	£9,250
BF161DG	36	24	790 x 800 x 1950	200	16	1/1GN, EN	380/415v / 3ph	3500	£9,790
BF161AG	55	36	790 x 800 x 1950	200	16	1/1GN, EN	380/415v / 3ph	5250	£10,495
BF122DG	50	32	1100 x 880 x 1800	230	12	2/1GN	380/415v / 3ph	3176	£12,385
BF122AG	72	48	1100 x 880 x 1800	230	12	2/1GN	380/415v / 3ph	6120	£14,215



QUICK-BOX

Chiller and Freezer Rooms

The new **QUICK-BOX** range of modular chiller and freezer coldrooms are designed to solve all your refrigerated storage requirements. Available in a variety of sizes and with wall or ceiling mounted monoblocks.

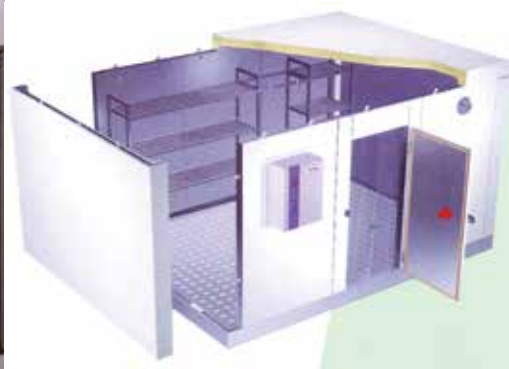
All the monoblocks are tropicalized (43°C ambient temperature).



Wall Monoblock



Ceiling Monoblock



This range of walk-in coldrooms is very easy to install, the strong camlock system holding all the panels securely together

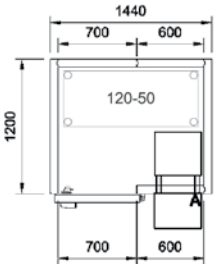
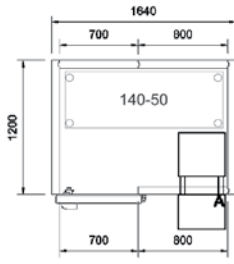
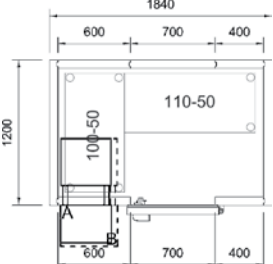
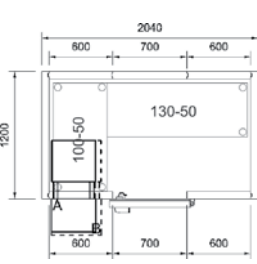


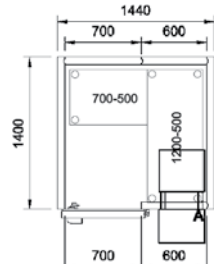
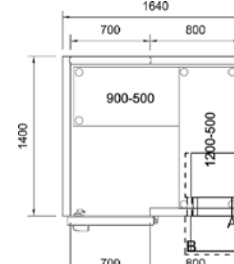
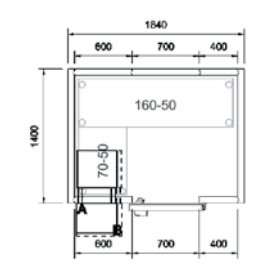
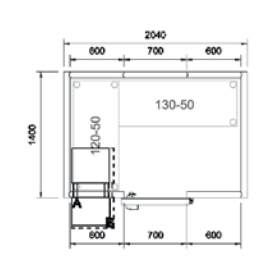
- Maximum hygiene and cleanliness
- Digital display for Temperature
- Hard wearing, anti-slip floor
- CFC free, polyurethane insulated panel (70mm) for superior thermal efficiency and lower running costs
- Internal safety release included
- Freezer rooms include pressure relief valve

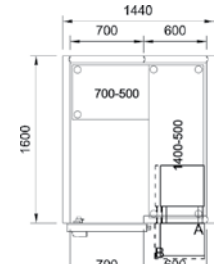
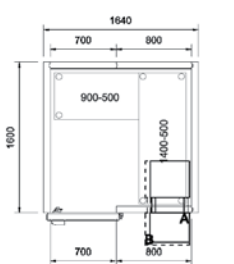
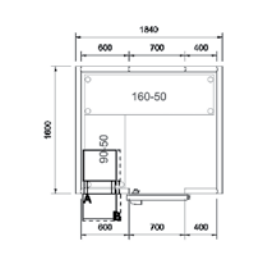
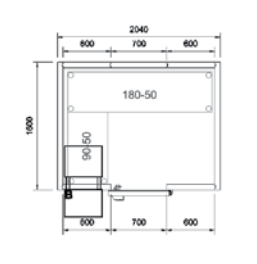
They don't call it '**QUICK**' for nothing!

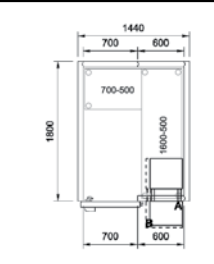
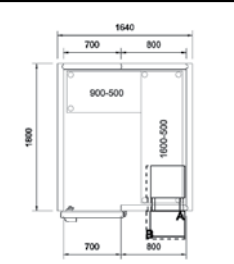
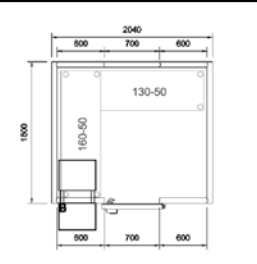
If the **QUICK-BOX** doesn't suit your requirements we also offer corner or display coldrooms, as well as large bespoke coldrooms built to the same high standards.

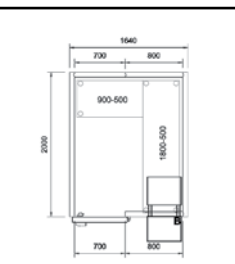
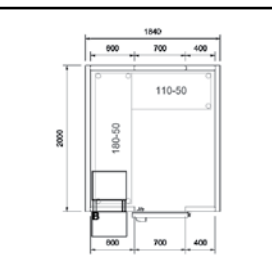
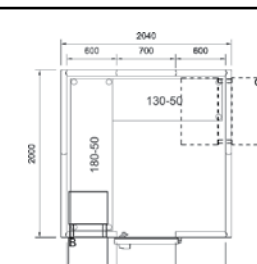


WIDTH	1440	1640	1840	2040
DEPTH 1200				
	Chiller Room + Monobloc	1214 ANA1	1216 ANA1	1218 ANA2
	Freezer Room + Monobloc	1214 ABA2	1216 ABA2	1218 ABB1
	Shelving	5B51450124	5B51450144	5B4121801

DEPTH 1400				
	Chiller Room + Monobloc	1414 ANA1	1416 ANA2	1418 ANA2
	Freezer Room + Monobloc	1414 ABA2	1416 ABB1	1418 ABB1
	Shelving	5B4141401	5B4141601	5B4141801

DEPTH 1600				
	Chiller Room + Monobloc	1614 ANA2	1616 ANA2	1618 ANA2
	Freezer Room + Monobloc	1614 ABB1	1616 ABB2	1618 ABB1
	Shelving	5B4161401	5B4161601	5B4161801

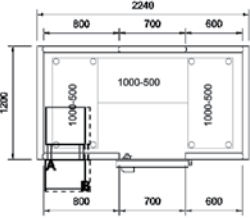
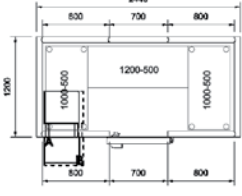
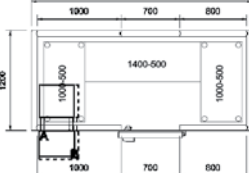
DEPTH 1800				
	Chiller Room + Monobloc	1814 ANA2	1816 ANA2	1818 ANB1
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	Shelving	5B4181401	5B4181601	5B4181801

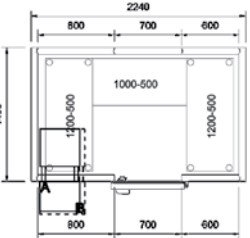
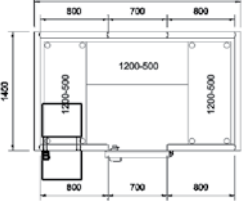
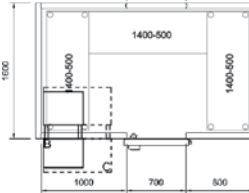
DEPTH 2000				
	Chiller Room + Monobloc	2016 ANB1	2018 ANB1	2020 ANB1
	Freezer Room + Monobloc	2016 ABB2	2018 ABB2	2020 ABC1
	Shelving	5B4201601	5B4201801	5B4202001

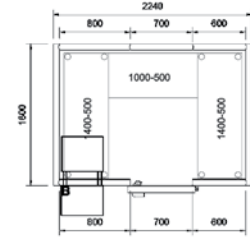
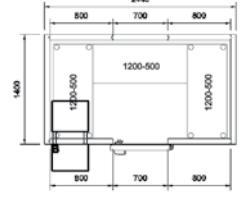
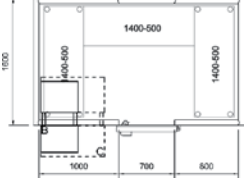
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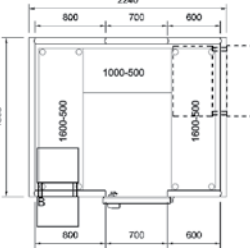
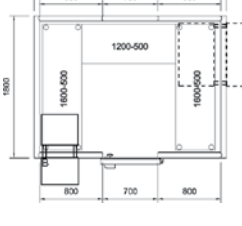
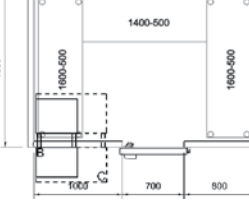
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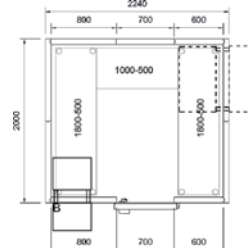
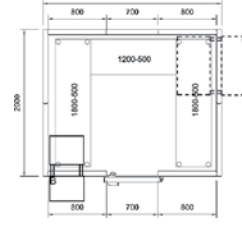
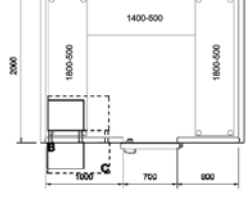
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1222 ANA2 1222 ABB1 5B4122201	1224 ANA2 1224 ABB2 5B4122401	1226 ANA2 1226 ABB2 5B4122601

		
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1622 ANB1 1622 ABB2 5B4162201	1624 ANB1 1624 ABB2 5B4162401	1626 ANB1 1626 ABB2 5B4162601

		
1822 ANB1 1822 ABC1 5B4182201	1824 ANB1 1824 ABC1 5B4182401	1826 ANB1 1826 ABC1 5B4182601

		
2022 ANB1 2022 ABC1 5B4202201	2024 ANB2 2024 ABC1 5B4202401	2026 ANB2 2026 ABC1 5B4202601

QUICK-BOX

Modular

Coldrooms

EXTRA SPEC DETAILS

- Straddle monobloc as standard, ceiling monobloc POA
- Temperature Range -2/+8°C for Chiller rooms, -15/-20°C for Freezer rooms
- Power required: 230v 1Ph 13amp for all rooms except the freezer versions with Monoblock ABC1, which requires 380/44v 3Ph
- We recommend the use of the Plastic Strip Curtain on all Freezer cold rooms
- Automatic Defrost
- Refrigerant – Chillers R134a & Freezers R404a
- Refrigeration system - Monoblock
- External Finish – White
- Internal Finish – White with antislip flooring with option of Stainless Steel flooring
- Locks fitted as standard

ACCESSORIES & OPTIONAL EXTRAS

Plastic Strip Curtain	POA
Stainless Steel Walls	POA
Stainless Steel Floor	POA



The external room heights are 2060mm for rooms with wall mounted monoblock and 2500mm for ceiling mounted.

INSTALLATION SERVICE

AVAILABLE - POA

KEY FEATURES

- Problems with space? The corner coldrooms optimise the space available
- Fit into corners which would normally be difficult to utilise
- With 3 different depths they can be used next to a wide range of worktables or cupboards
- High quality construction
- Can be supplied with side or top mounted monoblock refrigeration system
- Price includes side mounted Refrigeration system and strong 4 tier shelving to 2 walls

EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic Defrost
- Refrigerant – Chillers R134a & Freezers R404a
- Refrigeration system - Monoblock
- External Finish – White
- Internal Finish – White with antislip flooring with option of Stainless Steel flooring
- Lock fitted as standard
- Maximum Ambient Temperature - 43°C / 60% RH
- All rooms are 2060mm high externally



KEY FEATURES

- Glass doors (chillers and freezers)
- Gravity feed shelving to bring the product close to the customer

OPTIONAL EXTRAS

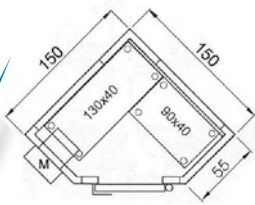
- Floorless coldrooms
- Remote installations
- Multi compartment coldrooms
- Maximum flexibility of size, insulation & heights



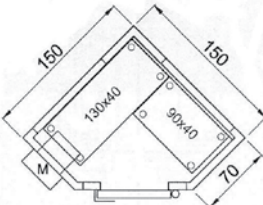
Modular Corner Coldrooms



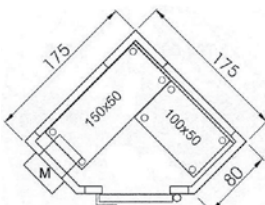
Glass door option



150-55



150-70



175-80



Model

Temperature

Capacity Litres / cu ft

150-55TN

+2 /+5°C

2800 / 98.9

150-55BT

-18 /-22°C

2800 / 98.9

150-70TN

+2 /+5°C

3000 / 106.0

150-70BT

-18 /-22°C

3000 / 106.0

175-80TN

+2 /+5°C

4230 / 149.4

Display Coldrooms



POA DEPENDING ON YOUR EXACT REQUIREMENTS

RETAIL DISPLAY REFRIGERATION



Whatever your refrigerated display requirements, Valera has a model to suit.

Glass door chillers & freezers - Range of refrigerated glass door merchandisers from counter top to high capacity models.

Range of Soft scoop ice cream & wrapped ice cream displays in a wide variety of sizes.

Many different designs and sizes are available to suit all locations.



KEY FEATURES

- Illuminated canopy
- Internal light
- Interior easy to clean
- Adjustable feet
- Adjustable temperature
- Factory option of reversible door
- KBC105 C is a sliding door option

EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic defrost
- Refrigeration system – Static
- External Finish – White
- Internal finish – White
- Maximum Ambient Temperature - 32°C / 60% RH



Compact Glass Door Chilled Merchandiser



KBC 25 C



KBC 50 C



KBC 100 C



KBC 105 C
(Stainless Steel option
with sliding door)

Model	Dimensions (wxdxh) mm	Temperature	Net Weight Kg	Capacity Litres / cu ft	Capacity 330ml Can	Shelves	Electrical Consumption Watts	List Price
KBC 25 C	327 x 385 x 530	+2 / +8°C	19	19 / 0.7	20	1	100	£445
KBC 50 C	430 x 425 x 740	+2 / +8°C	30	51 / 1.8	55	2	150	£485
KBC 100 C	497 x 505 x 840	+2 / +8°C	40	92.5 / 3.3	80	2	225	£520
KBC 105 C	650 x 355 x 940	+2 / +8°C	51	90 / 3.2	85	2	230	£660

Glass Door Chilled Merchandiser



KBC 390 S



KBC 390 CH

KEY FEATURES

- Full height glass door chiller
- Adjustable feet
- Adjustable shelving
- Temperature display
- Internal light
- KBC 390 CH – has illuminated curved light canopy (ideal for branding)

EXTRA SPEC DETAILS

- Powered Required – 13 amp
- Automatic defrost
- Refrigerant – R134A
- Refrigeration system – Fan assisted evaporator and condenser
- Exterior Finish – White painted steel
- Interior Finish – ABS interior
- Maximum Ambient Temperature - 32°C / 60% RH



Model	Dimensions (wx dxh) mm	Temperature	Net Weight Kg	Capacity Litres / cu ft	Capacity 330ml Can	Shelves	Electrical Consumption Watts	List Price
KBC 390 S	590 x 620 x 1885	+2 / +10°C	74	365 / 12.8	449	5	310	£685
KBC 390 CH	590 x 620 x 2010	+2 / +10°C	76	365 / 12.8	449	5	310	£835

KEY FEATURES

- Economic solution to selling more ice cream
- Sturdy construction
- Easy slide lids
- Single layer heat reflecting glass lids
- SGAC range has a sloping curved glass lid to maximise display

EXTRA SPEC DETAILS

- Powered Required – 13 amp
- Manual Defrost
- Refrigerant – R600a
- Refrigeration system – Fan assisted condenser, static evaporator
- Exterior Finish – White painted steel
- Interior Finish – Hammered Aluminium
- Maximum Ambient - 25°C / 60% RH
- Castors standard
- Branding available



Glass Lid Ice Cream Displays



KBF 210 SGAC



KBF 210 SGFF

Model	Dimensions (wxdxh) mm	Temperature	Net Weight Kg	Capacity Litres / cu ft	Baskets	Electrical Consumption Watts	List Price
KDF 210 SGAC	763 x 623 x 849	-13 / -23°C	45	108 / 6.3	2	85	£625
KDF 290 SGAC	958 x 623 x 849	-13 / -23°C	51	238 / 8.3	3	95	£685
KDF 370 SGAC	1163 x 623x 849	-13 / -23°C	56	299 / 10.4	4	102	£765
KDF 520 SGAC	1568 x 623 x 849	-13 / -23°C	68	403 / 14.1	5	115	£875

Model	Dimensions (wxdxh) mm	Temperature	Net Weight Kg	Capacity Litres / cu ft	Baskets	Electrical Consumption Watts	List Price
KDF 210 SGFF	763 x 623 x 856	-13 / -23°C	45	108 / 6.3	2	85	£590
KDF 290 SGFF	958 x 623 x 856	-13 / -23°C	51	238 / 8.3	3	95	£640
KDF 370 SGFF	1164 x 623 x 856	-13 / -23°C	56	299 / 10.4	4	102	£725
KDF 520 SGFF	1568 x 623 x 856	-13 / -23°C	68	403 / 14.1	5	115	£835

SERVE-OVER COUNTERS



Valera offers serve-over counters with a wide choice of :-

Sizes, Styles, Colours & Temperature Ranges

All built with quality and performance as the starting point.

Choose from economical flat glass designs through to curvy luxury models.

Versions are available for delicatessen, patisserie, fresh fish & fresh meat.

A brand new multiplexible serve over range is also now available to create an ideal front of house design. Corners, ambient support cases and different lengths to meet your requirements.



KEY FEATURES

- Only 800mm deep to fit through most standard doorways
- Intermediate ambient glass shelf
- Specially designed grill ensures perfect ventilation for condenser which allows the cabinet to be built-in or placed next to an existing feature
- Stainless Steel deck
- Digital controller

EXTRA SPEC DETAILS

- Power Required – 13 amp
- Type of Defrost – Timed off cycle
- Refrigerant – R404a
- Refrigeration System – Static cooling, fan cooled condenser
- Exterior Finish – Painted Steel / Side Panels ABS
- Internal Finish – Stainless Steel
- Maximum Ambient - 25°C / 60% RH
- Standard colour of front panel is White

OPTIONAL EXTRAS

- Optional factory fit colours for front panels:



Orange Burgundy Green Blue Grey

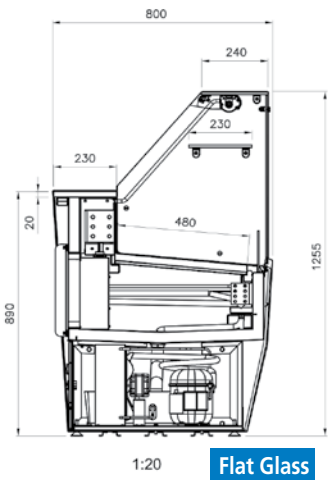
- Stainless Steel Stepped Deck
- Stainless Steel Grids
- Product Dividers
- Read Sliding Acrylic Doors (Factory Fit)
- Castors (Factory Fit)
- Cash Till Support Case



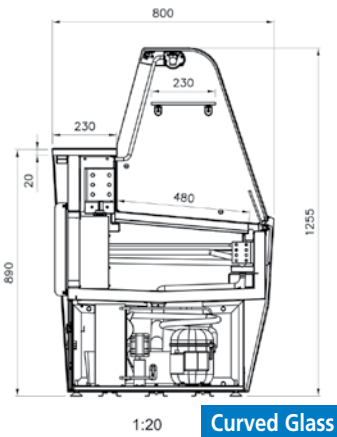
Delicatessen Serve-Over Counters



Pronto Slimline



Flat Glass



Curved Glass

Model	Dimensions (wxdxh) mm	Glass	Weight Kg	Temperature	Rear Doors	Display Surface	Electrical Consumption Watts	List Price
PRONTO FG 98	980 x 800 x 1255	Flat	85	+2 / +4°C	1	0.63m²	502	£1,830
PRONTO FG 128	1280 x 800 x 1255	Flat	95	+2 / +4°C	1	0.84m²	520	£2,200
PRONTO FG 148	1480 x 800 x 1255	Flat	130	+2 / +4°C	2	0.98m²	520	£2,345
PRONTO FG 188	1880 x 800 x 1255	Flat	177	+2 / +4°C	2	1.26m²	706	£2,770
PRONTO FG 248	2480 x 800 x 1255	Flat	220	+2 / +4°C	3	1.63m²	724	£3,410
PRONTO CG 98	980 x 800 x 1255	Curved	90	+2 / +4°C	1	0.63m²	502	£2,140
PRONTO CG 128	1280 x 800 x 1255	Curved	100	+2 / +4°C	1	0.84m²	520	£2,385
PRONTO CG 148	1480 x 800 x 1255	Curved	135	+2 / +4°C	2	0.98m²	520	£2,530
PRONTO CG 188	1880 x 800 x 1255	Curved	182	+2 / +4°C	2	1.26m²	706	£2,990
PRONTO CG 248	2480 x 800 x 1255	Curved	225	+2 / +4°C	3	1.63m²	724	£3,680

Fresh Fish / Fresh Meat Serve-Over Counters

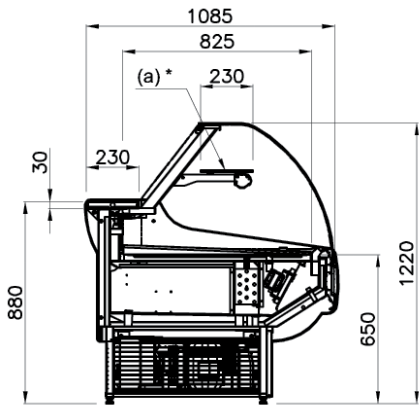


Super Lider 2N

Optional extra
intermediate
glass shelf



SUPER LIDER 2N



KEY FEATURES

- Butchery or fish display (piped deck)
- All Stainless Steel Construction
- Front glass hinges forward, easy cleaning
- Large deck capacity for maximum food display

EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic Defrost
- Refrigerant – R404a
- Refrigeration system – Fan assisted evaporator and condenser
- Exterior Finish - Stainless Steel
- Interior Finish - Stainless Steel
- Maximum Ambient Temperature – 25°C / 60% RH

OPTIONAL EXTRAS

- Intermediate glass shelf
- Stepped Stainless Steel or Wire grids



S

Model	Dimensions (wxdxh) mm	Temperature	Display Surface	Electrical Consumption Watts	List Price
SLTRVA CG 105	1050 x 1085 x 1225	0 / +3°C	0.72m ²	1160	£4,045
SLTRVA CG 150	1500 x 1085 x 1225	0 / +3°C	1.06m ²	1374	£4,875
SLTRVA CG 200	2000 x 1085 x 1225	0 / +3°C	1.44m ²	1650	£5,600
SLTRVA CG 250	2500 x 1085 x 1225	0 / +3°C	1.82m ²	1650	£6,800

KEY FEATURES

- Maximum Display, base & 3 shelves
- Energy saving LED lighting
- Refrigerated, Ambient, Heated and Self Service (Grab & Go) versions available
- Straight glass or curved glass options

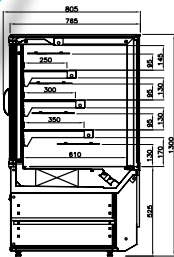
EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic Defrost
- Refrigerant – R404a
- Ventilated cooling
- Exterior Finish – White painted steel (other colours available factory fit)
- Interior Finish – Stainless Steel
- Maximum Ambient Temperature - 25°C / 60% RH

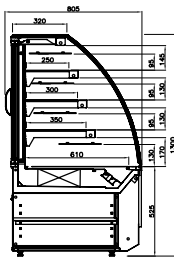
Bakery / Patisserie Serve-Over Counters



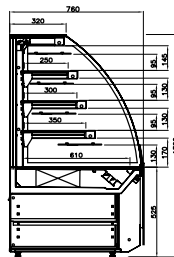
Vista



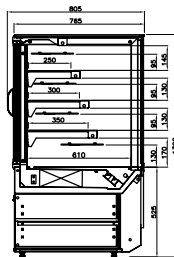
VST-VVS-CG VD



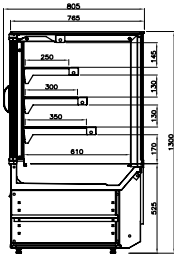
VST-VVS-CG VC



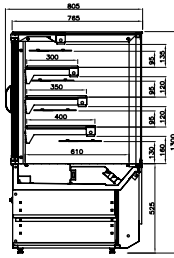
VST-VM-CG VC



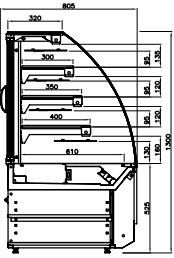
VST-VCH-CG VD



VST-NT-CG VD



VST-VAQ-CG VD



VST-VAQ-CG VC



Chilled - Curved Glass

Model	Dimensions (wxdxh) mm	Display Surface	Temperature	List price
VST-VVS-CG VC 60	600 x 770 x 1300	0.9m ²	+2/+5°C	£4,185
VST-VVS-CG VC 85	850 x 770 x 1300	1.40m ²	+2/+5°C	£4,900
VST-VVS-CG VC 125	1250 x 770 x 1300	2.00m ²	+2/+5°C	£5,430
VST-VVS-CG VC 165	1650 x 770 x 1300	2.71m ²	+2/+5°C	£6,260

Chilled - Straight Glass

Model	Dimensions (wxdxh) mm	Display Surface	Temperature	List price
VST-VVS-CG VD 60	600 x 770 x 1300	0.9m ²	+2/+5°C	£4,185
VST-VVS-CG VD 85	850 x 770 x 1300	1.40m ²	+2/+5°C	£4,900
VST-VVS-CG VD 125	1250 x 770 x 1300	2.00m ²	+2/+5°C	£5,430
VST-VVS-CG VD 165	1650 x 770 x 1300	2.71m ²	+2/+5°C	£6,260

Grab & Go

Model	Dimensions (wxdxh) mm	Display Surface	Temperature	List price
VST-VM-CG VC 60	600 x 770 x 1300	0.9m ²	+2/+5°C	£3,905
VST-VM-CG VC 85	850 x 770 x 1300	1.40m ²	+2/+5°C	£4,625
VST-VM-CG VC 125	1250 x 770 x 1300	2.00m ²	+2/+5°C	£5,140
VST-VM-CG VC 165	1650 x 770 x 1300	2.71m ²	+2/+5°C	£5,935

Chocolate - Curved Glass

Model	Dimensions (wxdxh) mm	Display Surface	Temperature	List price
VST-VCH-CG VC 60	600 x 770 x 1300	0.9m ²	+13/+15°C	£4,925
VST-VCH-CG VC 85	850 x 770 x 1300	1.40m ²	+13/+15°C	£5,620
VST-VCH-CG VC 125	1250 x 770 x 1300	2.00m ²	+13/+15°C	£6,280

Chocolate - Straight Glass

Model	Dimensions (wxdxh) mm	Display Surface	Temperature	List price
VST-VCH-CG VD 60	600 x 770 x 1300	0.9m ²	+13/+15°C	£4,925
VST-VCH-CG VD 85	850 x 770 x 1300	1.40m ²	+13/+15°C	£5,620
VST-VCH-CG VD 125	1250 x 770 x 1300	2.00m ²	+13/+15°C	£6,280

Ambient - Curved Glass

Model	Dimensions (wxdxh) mm	Display Surface	Temperature	List price
VST-NT-CG VC 60	600 x 770 x 1300	0.9m ²	Ambient	£3,575
VST-NT-CG VC 85	850 x 770 x 1300	1.40m ²	Ambient	£4,075
VST-NT-CG VC 125	1250 x 770 x 1300	2.00m ²	Ambient	£4,740
VST-NT-CG VC 165	1650 x 770 x 1300	2.71m ²	Ambient	£5,465

Ambient - Straight Glass

Model	Dimensions (wxdxh) mm	Display Surface	Temperature	List price
VST-NT-CG VD 60	600 x 770 x 1300	0.9m ²	Ambient	£3,575
VST-NT-CG VD 85	850 x 770 x 1300	1.40m ²	Ambient	£4,075
VST-NT-CG VD 125	1250 x 770 x 1300	2.00m ²	Ambient	£4,745
VST-NT-CG VD 165	1650 x 770 x 1300	2.71m ²	Ambient	£5,465

Ambient Bakery Style - Curved Glass

Model	Dimensions (wxdxh) mm	Display Surface	Temperature	List price
VST-VPD-CG VC 85	850 x 770 x 1300	1.40m ²	Ambient	£4,520
VST-VPD-CG VC 125	1250 x 770 x 1300	2.00m ²	Ambient	£5,190

Ambient Bakery Style - Straight Glass

Model	Dimensions (wxdxh) mm	Display Surface	Temperature	List price
VST-VPD-CG VD 85	850 x 770 x 1300	1.40m ²	Ambient	£4,520
VST-VPD-CG VD 125	1250 x 770 x 1300	2.00m ²	Ambient	£5,190

Heated - Curved Glass

Model	Dimensions (wxdxh) mm	Display Surface	Temperature	List price
VST-VAQ-CG VC 60	600 x 770 x 1300	0.9m ²	+60/+70°C	£4,000
VST-VAQ-CG VC 85	850 x 770 x 1300	1.40m ²	+60/+70°C	£4,670
VST-VAQ-CG VC 125	1250 x 770 x 1300	2.00m ²	+60/+70°C	£5,180

Heated - Straight Glass

Model	Dimensions (wxdxh) mm	Display Surface	Temperature	List price
VST-VAQ-CG VD 60	600 x 770 x 1300	0.9m ²	+60/+70°C	£4,000
VST-VAQ-CG VD 85	850 x 770 x 1300	1.40m ²	+60/+70°C	£4,670
VST-VAQ-CG VD 125	1250 x 770 x 1300	2.00m ²	+60/+70°C	£5,180

MULTIDECK DISPLAYS



JORDAO COOLING SYSTEMS®

Maximise your sales potential with an open fronted Multideck display from Valera.

On offer is a wide range of styles, sizes and finishes to suit your shop or self-service area.

Slimline displays where access or floor space is an issue;

Through to High Capacity and Remote models for high volume sites.

White, coloured or Stainless Steel finishes are available and all include energy saving night blinds, with models for chilled beverages, dairy products, sandwiches, fruit & vegetables and fresh meat.

Whatever products you wish to display, we have a unit to maximise impact and your sales.



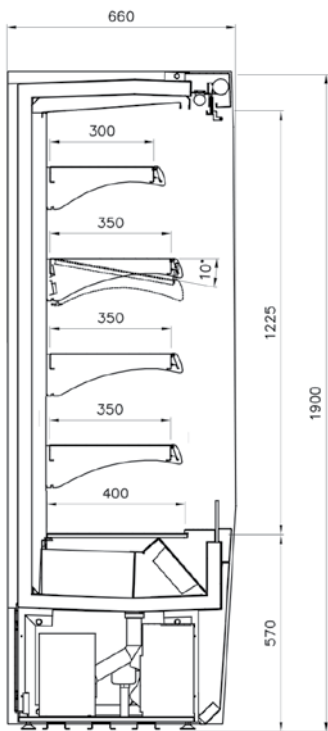
Multideck Display



Pronto MD Slimline



PRONTO MD 188



KEY FEATURES

- 5 lengths
- 4 display levels (3 shelves and base)
- Night-Blind included
- Internal lighting
- Ticket strips

EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic defrost
- Refrigerant – R404a
- Refrigeration System – Fan assisted evaporator & condenser
- Exterior Finish – Painted
- Internal Finish – White
- Maximum Ambient - 25°C / 60% RH
- Standard colour of front panel is White

OPTIONAL EXTRAS

- Shelf edge risers
- Additional shelf (300mm depth)
- Optional factory fit colours for front panels:



- Product Dividers
- Castors (Factory Fit)
- Acrylic Product Stopper



Model	Dimensions (wxdxh) mm	Weight Kg	Temperature	Shelves	Display Surface	Electrical Consumption Watts	List Price
PRONTO MD 68	680 x 660 x 1900	141	+2 / +4°C	4	0.81m ²	1595	£2,920
PRONTO MD 98	980 x 660 x 1900	176	+2 / +4°C	4	1.23m ²	1636	£3,065
PRONTO MD 128	1280 x 660 x 1900	240	+2 / +4°C	4	1.65m ²	2133	£3,465
PRONTO MD 148	1480 x 660 x 1900	282	+2 / +4°C	4	1.93m ²	2133	£4,015
PRONTO MD 188	1880 x 660 x 1900	313	+2 / +4°C	4	2.48m ²	2738	£4,915

KEY FEATURES

- High visibility panoramic end walls
- Slimline, only 580mm deep, ideal for small spaces
- Perfect for branding
- Ticket strips
- Electronic controller with digital temperature display
- Slow roll night blind included
- Internal light

EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic Defrost
- Refrigerant – R404a
- Refrigeration system – Fan assisted evaporator & condenser
- Exterior Finish – White plastic coated Steel with Grey ABS end walls
- Interior Finish - White painted Steel
- Maximum Ambient Temperature – 25°C / 60% RH
- Shelves – 4 shelves + base

OPTIONAL EXTRAS

- Castors (Add 75mm to height)
- Shelf edge risers
- Pin pack bars and hooks
- Factory fit options
 - Multiplexing
 - Undershelf lighting
 - Colours for front panels:



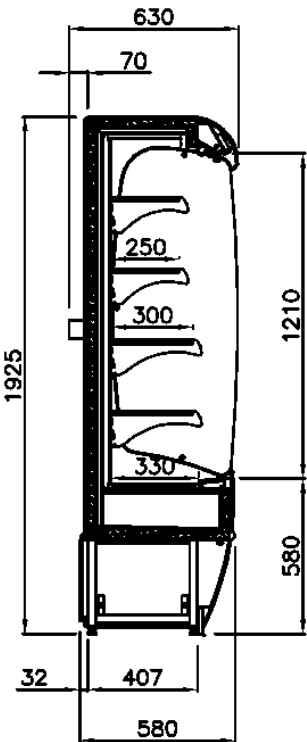
Slimline Multideck Displays



VMDSL Slimline



VMDSL130



Panoramic End Walls



Branding Opportunity

Model	Dimensions (wxhxd) mm	Temperature	Shelves	Display Surface	List Price
VMDSL70	700 x 630 x 1925	+3 / +6°C	4	0.86m ²	£3,365
VMDSL90	900 x 630 x 1925	+3 / +6°C	4	1.14m ²	£3,515
VMDSL130	1300 x 630 x 1925	+3 / +6°C	4	1.72m ²	£4,120
VMDSL150	1500 x 630 x 1925	+3 / +6°C	4	2.00m ²	£4,530
VMDSL190	1900 x 630 x 1925	+3 / +6°C	4	2.58m ²	£5,435

Multideck Displays



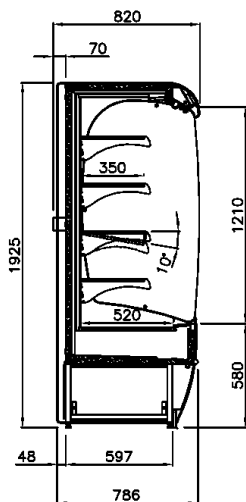
VMD



Night blind - VMD190



Undershelf lighting



VMD70

KEY FEATURES

- High Visibility panoramic end walls
- Slow roll night blind included
- Ticket strips
- Electronic controller with digital temperature display
- Forced air cooling
- Internal light
- Dairy, Meat and Fruit & Veg versions available

EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic Defrost
- Refrigerant – R404a
- Refrigeration system – Fan assisted evaporator & condenser
- Exterior Finish – White plastic coated Steel with Grey ABS end walls
- Interior Finish - White painted Steel
- Maximum Ambient Temperature – 25°C / 60% RH
- Shelves – 4 shelves, except F&V version (2 shelves + mirror)

OPTIONAL EXTRAS

- Castors (Add 75mm to height)
- Shelf edge risers
- Pin pack bars and hooks
- Factory fit options
 - Multiplexing
 - Undershelf lighting
 - Colours for front panels:



Dairy Cases

S

Model	Dimensions (wxdxh) mm	Temperature	Shelves	Display Surface	List Price
VMD70	700 x 820 x 1925	+3 / +6°C	4	1.14m ²	£3,480
VMD90	900 x 820 x 1925	+3 / +6°C	4	1.53m ²	£3,665
VMD130	1300 x 820 x 1925	+3 / +6°C	4	2.29m ²	£4,280
VMD150	1500 x 820 x 1925	+3 / +6°C	4	2.67m ²	£4,675
VMD190	1900 x 820 x 1925	+3 / +6°C	4	3.43m ²	£5,615

Meat Temperature Cases

S

Model	Dimensions (wxdxh) mm	Temperature	Shelves	Display Surface	List Price
VMDM70	700 x 820 x 1925	0 / +3°C	4	1.14m ²	£3,475
VMDM90	900 x 820 x 1925	0 / +3°C	4	1.53m ²	£3,665
VMDM130	1300 x 820 x 1925	0 / +3°C	4	2.29m ²	£4,280
VMDM150	1500 x 820 x 1925	0 / +3°C	4	2.67m ²	£4,675
VMDM190	1900 x 820 x 1925	0 / +3°C	4	3.43m ²	£5,615

Fruit & Vegetable Cases

S

Model	Dimensions (wxdxh) mm	Temperature	Shelves	Display Surface	List Price
VMDFV90	900 x 820 x 1925	+6 / +9°C	2	0.97m ²	£3,775
VMDFV130	1300 x 820 x 1925	+6 / +9°C	2	1.46m ²	£4,425
VMDFV150	1500 x 820 x 1925	+6 / +9°C	2	1.70m ²	£4,835
VMDFV190	1900 x 820 x 1925	+6 / +9°C	2	2.19m ²	£5,770

KEY FEATURES

- Vertical & horizontal lighting for better product illumination
- Energy saving night blind
- Models for dairy products or meat
- Panoramic end walls
- Slim version, ideal for small spaces
- Ticket strips

EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic Defrost
- Refrigerant – R404a
- Refrigeration system – Fan assisted evaporator & condenser
- Exterior Finish – Stainless Steel
- Interior Finish - Stainless Steel
- Maximum Ambient Temperature – 25°C / 60% RH

OPTIONAL EXTRAS

- Castors (Add 75mm to height)
- Shelf edge risers
- Pin pack bars and hooks
- Product dividers
- Factory fit options
 - Multiplexing
 - Mirrored end walls



Slimline Stainless Steel Multideck Displays



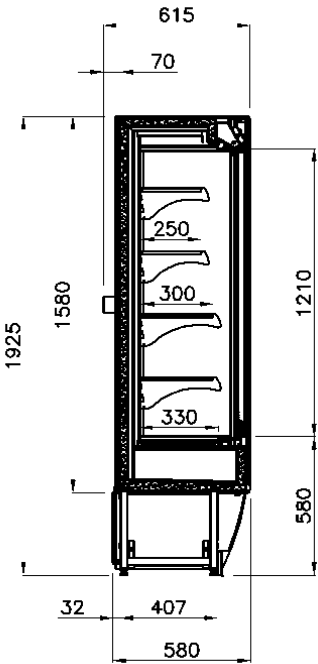
Primus Slimline



PRIMUS SL90



FOR ROLLER SHUTTER SEE PAGE 102



Dairy Cases

Model	Dimensions (wxdxh) mm	Temperature	Shelves	Display Surface	List Price
PRIMUS SL70	700 x 615 x 1925	+3 / +6°C	4	0.86m ²	£3,835
PRIMUS SL90	900 x 615 x 1925	+3 / +6°C	4	1.14m ²	£4,030
PRIMUS SL130	1300 x 615 x 1925	+3 / +6°C	4	1.72m ²	£4,790
PRIMUS SL150	1500 x 615 x 1925	+3 / +6°C	4	2.00m ²	£5,285
PRIMUS SL190	1900 x 615 x 1925	+3 / +6°C	4	2.58m ²	£6,505

Meat Cases

Model	Dimensions (wxdxh) mm	Temperature	Shelves	Display Surface	List Price
PRIMUS MSL70	700 x 615 x 1925	0 / +3°C	4	0.86m ²	£3,835
PRIMUS MSL90	900 x 615 x 1925	0 / +3°C	4	1.14m ²	£4,040
PRIMUS MSL130	1300 x 615 x 1925	0 / +3°C	4	1.72m ²	£4,790
PRIMUS MSL150	1500 x 615 x 1925	0 / +3°C	4	2.00m ²	£5,285
PRIMUS MSL190	1900 x 615 x 1925	0 / +3°C	4	2.58m ²	£6,505

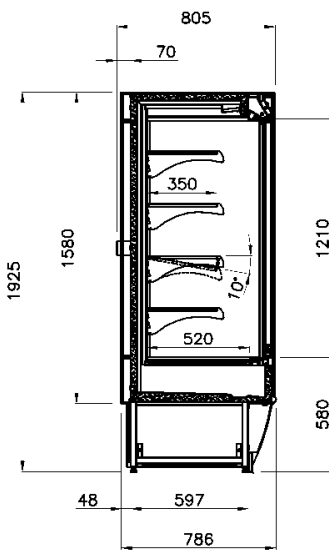
Stainless Steel Multideck Displays



Primus



PRIMUS 150



FOR ROLLER SHUTTER SEE PAGE 103

KEY FEATURES

- Horizontal & vertical lighting for a better display
- Panoramic end walls
- Fully automatic operation
- Models for dairy products or meat
- Ticket strips

EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic Defrost
- Refrigerant – R404a
- Refrigeration system – Fan assisted evaporator & condenser
- Exterior Finish - Stainless Steel
- Interior Finish - Stainless Steel
- Maximum Ambient Temperature – 25°C / 60% RH

OPTIONAL EXTRAS

- Castors (Add 75mm to height)
- Shelf edge risers
- Pin pack bars and hooks
- Product dividers
- Factory fit options
 - Multiplexing
 - Mirrored end walls



Dairy Cases

S

Model	Dimensions (wxdxh) mm	Temperature	Shelves	Display Surface	List Price
PRIMUS 70	700 x 805 x 1925	+3 / +6°C	4	1.14m ²	£3,995
PRIMUS 90	900 x 805 x 1925	+3 / +6°C	4	1.53m ²	£4,215
PRIMUS 130	1300 x 805 x 1925	+3 / +6°C	4	2.29m ²	£4,985
PRIMUS 150	1500 x 805 x 1925	+3 / +6°C	4	2.67m ²	£5,460
PRIMUS 190	1900 x 805 x 1925	+3 / +6°C	4	3.43m ²	£6,700

Meat Cases

S

Model	Dimensions (wxdxh) mm	Temperature	Shelves	Display Surface	List Price
PRIMUS M70	700 x 805 x 1925	0 / +3°C	4	1.14m ²	£3,995
PRIMUS M90	900 x 805 x 1925	0 / +3°C	4	1.53m ²	£4,215
PRIMUS M130	1300 x 805 x 1925	0 / +3°C	4	2.29m ²	£4,990
PRIMUS M150	1500 x 805 x 1925	0 / +3°C	4	2.67m ²	£5,460
PRIMUS M190	1900 x 805 x 1925	0 / +3°C	4	3.43m ²	£6,700

KEY FEATURES

- Internal lighting
- Lockable roller shutter
- Models for dairy products or meat
- Slim version, ideal for small spaces
- Ticket strips

EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic Defrost
- Refrigerant – R404a
- Refrigeration system – Fan assisted evaporator & condenser
- Exterior Finish – Stainless Steel with painted MDF end panels
- Interior Finish - Stainless Steel shelves & back panel
- Maximum Ambient Temperature – 25°C / 60% RH

OPTIONAL EXTRAS

- Castors (Add 75mm to height)
- Shelf edge risers
- Product dividers
- Pin pack bars and hooks



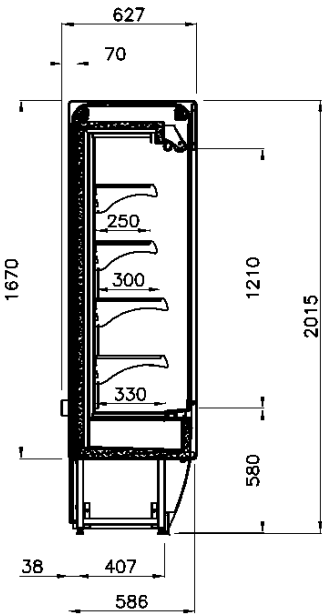
Slimline Lockable Multideck Displays



Primus Slimline Lockable Roller Shutter



PRIMUS RSL90



Dairy Cases

Model	Dimensions (wxdxh) mm	Temperature	Shelves	Display Surface	List Price
PRIMUS RSL70	660 x 627 x 2015	+3 / +6°C	4	0.86m ²	£4,365
PRIMUS RSL90	860 x 627 x 2015	+3 / +6°C	4	1.14m ²	£4,680
PRIMUS RSL130	1260 x 627 x 2015	+3 / +6°C	4	1.72m ²	£5,500
PRIMUS RSL150	1460 x 627 x 2015	+3 / +6°C	4	2.00m ²	£6,100

Meat Cases

Model	Dimensions (wxdxh) mm	Temperature	Shelves	Display Surface	List Price
PRIMUS MRSL70	660 x 627 x 2015	0 / +3°C	4	0.86m ²	£4,365
PRIMUS MRSL90	860 x 627 x 2015	0 / +3°C	4	1.14m ²	£4,680
PRIMUS MRSL130	1260 x 627 x 2015	0 / +3°C	4	1.72m ²	£5,500
PRIMUS MRSL150	1460 x 627 x 2015	0 / +3°C	4	2.00m ²	£6,095

Lockable Multideck Displays



Primus Lockable Roller Shutter



PRIMUS R130



KEY FEATURES

- Internal lighting
- Fully automatic operation
- Lockable roller shutter
- Models for dairy products or meat
- Ticket strips

EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic Defrost
- Refrigerant – R404a
- Refrigeration system – Fan assisted evaporator & condenser
- Exterior Finish – Stainless Steel with painted MDF end panels
- Interior Finish - Stainless Steel shelves & back panel
- Maximum Ambient Temperature – 25°C / 60% RH

OPTIONAL EXTRAS

- Castors (Add 75mm to height)
- Shelf edge risers
- Product dividers
- Pin pack bars and hooks



Dairy Cases

S

Model	Dimensions (wxdxh) mm	Temperature	Shelves	Display Surface	List Price
PRIMUS R70	660 x 817 x 2015	+3 / +6°C	4	1.14m ²	£4,530
PRIMUS R90	860 x 817 x 2015	+3 / +6°C	4	1.53m ²	£4,855
PRIMUS R130	1260 x 817 x 2015	+3 / +6°C	4	2.29m ²	£5,695
PRIMUS R150	1460 x 817 x 2015	+3 / +6°C	4	2.67m ²	£6,275

Meat Cases

S

Model	Dimensions (wxdxh) mm	Temperature	Shelves	Display Surface	List Price
PRIMUS MR70	660 x 817 x 2015	0 / +3°C	4	1.14m ²	£4,530
PRIMUS MR90	860 x 817 x 2015	0 / +3°C	4	1.53m ²	£4,855
PRIMUS MR130	1260 x 817 x 2015	0 / +3°C	4	2.29m ²	£5,695
PRIMUS MR150	1460 x 817 x 2015	0 / +3°C	4	2.67m ²	£6,275

KEY FEATURES

- Internal lighting
- Electric lockable roller shutter
- Models for dairy products or meat
- Slim version, ideal for small spaces
- Ticket strips

EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic Defrost
- Refrigerant – R404a
- Refrigeration system – Fan assisted evaporator & condenser
- Exterior Finish – Stainless Steel
- Interior Finish - Stainless Steel shelves & back panel
- Maximum Ambient Temperature – 25°C / 60% RH

OPTIONAL EXTRAS

- Castors (Add 75mm to height)
- Shelf edge risers
- Product dividers
- Pin pack bars and hooks



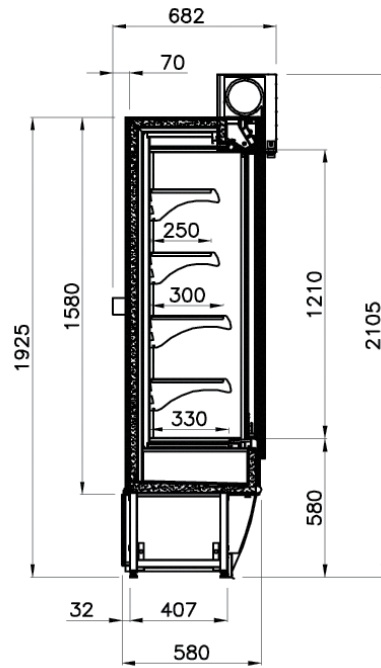
Slimline Lockable Multideck Displays



Primus Slimline Electric Lockable Roller Shutter



PRIMUS ERSL90



Dairy Cases

Model	Dimensions (wx dxh) mm	Temperature	Shelves	Display Surface	List Price
PRIMUS ERSL70	700 x 682 x 2105	+3 / +6°C	4	0.86m ²	£4,525
PRIMUS ERSL90	900 x 682 x 2105	+3 / +6°C	4	1.14m ²	£4,880
PRIMUS ERSL130	1300 x 682 x 2105	+3 / +6°C	4	1.72m ²	£5,785
PRIMUS ERSL150	1500 x 682 x 2105	+3 / +6°C	4	2.00m ²	£6,380
PRIMUS ERSL190	1900 x 682 x 2105	+3 / +6°C	4	2.58m ²	£7,755

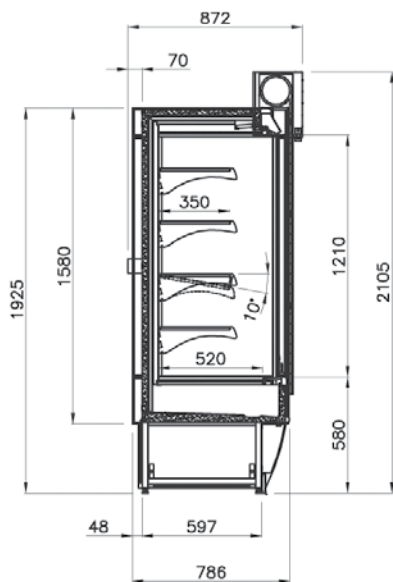
Meat Cases

Model	Dimensions (wx dxh) mm	Temperature	Shelves	Display Surface	List Price
PRIMUS MERSL70	700 x 682 x 2105	0 / +3°C	4	0.86m ²	£4,525
PRIMUS MERSL90	900 x 682 x 2105	0 / +3°C	4	1.14m ²	£4,880
PRIMUS MERSL130	1300 x 682 x 2105	0 / +3°C	4	1.72m ²	£5,785
PRIMUS MERSL150	1500 x 682 x 2105	0 / +3°C	4	2.00m ²	£6,365
PRIMUS MERSL190	1900 x 682 x 2105	0 / +3°C	4	2.58m ²	£7,755

Lockable Multideck Displays



Primus Electric Lockable Roller Shutter



PRIMUS ER90



KEY FEATURES

- Internal lighting
- Fully automatic operation
- Electric lockable roller shutter
- Models for dairy products or meat
- Ticket strips

EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic Defrost
- Refrigerant – R404a
- Refrigeration system – Fan assisted evaporator & condenser
- Exterior Finish – Stainless Steel
- Interior Finish - Stainless Steel shelves & back panel
- Maximum Ambient Temperature – 25°C / 60% RH

OPTIONAL EXTRAS

- Castors (Add 75mm to height)
- Shelf edge risers
- Product dividers
- Pin pack bars and hooks



Dairy Cases

S

Model	Dimensions (wxdxh) mm	Temperature	Shelves	Display Surface	List Price
PRIMUS ER70	700 x 872 x 2105	+3 / +6°C	4	1.14m ²	£4,695
PRIMUS ER90	900 x 872 x 2105	+3 / +6°C	4	1.53m ²	£5,055
PRIMUS ER130	1300 x 872 x 2105	+3 / +6°C	4	2.29m ²	£5,985
PRIMUS ER150	1500 x 872 x 2105	+3 / +6°C	4	2.67m ²	£6,545
PRIMUS ER190	1900 x 872 x 2105	+3 / +6°C	4	3.43m ²	£7,945

Meat Cases

S

Model	Dimensions (wxdxh) mm	Temperature	Shelves	Display Surface	List Price
PRIMUS MER70	700 x 872 x 2105	0 / +3°C	4	1.14m ²	£4,690
PRIMUS MER90	900 x 872 x 2105	0 / +3°C	4	1.53m ²	£5,055
PRIMUS MER130	1300 x 872 x 2105	0 / +3°C	4	2.29m ²	£5,985
PRIMUS MER150	1500 x 872 x 2105	0 / +3°C	4	2.67m ²	£6,545
PRIMUS MER190	1900 x 872 x 2105	0 / +3°C	4	3.43m ²	£7,945

KEY FEATURES

- High Capacity Impulse display
- 450mm deep shelves
- Vertical lighting
- 5 display levels
- Dairy and Fruit/Veg options available
- Night blind
- Painted Skinplate or Stainless steel external finish option

EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic Defrost
- Refrigerant – R404
- Refrigeration system – Fan assisted evaporator and condenser
- Exterior Finish – Painted Skinplate or Stainless Steel option
- Maximum Ambient Temperature - 25°C / 60% RH

OPTIONAL EXTRAS

- Castors (Add 75mm to height)
- Shelf edge risers
- Epos ticket strips
- Pin pack bars and hooks
- Product dividers
- Favtory fit options
- Multiplexing
- Mirrored end wall



High Capacity Multideck Displays



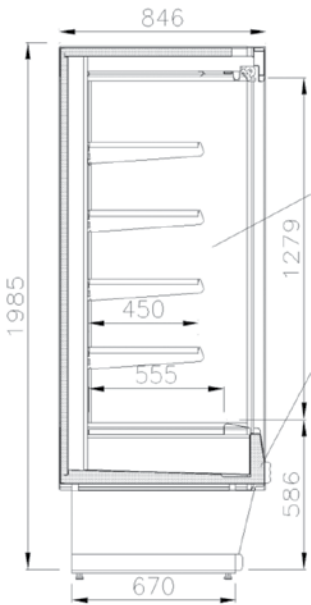
Castelo



SKINPLATE



STAINLESS STEEL



Model	Dimensions WxDxH mm*	Temperature	Shelves	Display Surface	List price Skinplate	List price Stainless steel
CASTELO 90	900 x 846 x 1985	3°C / 6°C	4	1.88m ²	£4,185	£4,865
CASTELO 120	1200 x 846 x 1985	3°C / 6°C	4	2.83m ²	£4,935	£5,765
CASTELO 190	1900 x 846 x 1985	3°C / 6°C	4	4.23m ²	£6,230	£7,235
CASTELO 250	2500 x 846 x 1985	3°C / 6°C	4	5.65m ²	£8,135	£9,555
CASTELO 90 F&V	900 x 846 x 1985	3°C / 9°C	2+mirror	1.16m ²	£4,140	£4,815
CASTELO 120 F&V	1200 x 846 x 1985	3°C / 9°C	2+mirror	1.75m ²	£4,900	£5,730
CASTELO 190 F&V	1900 x 846 x 1985	3°C / 9°C	2+mirror	2.61m ²	£6,185	£7,180
CASTELO 250 F&V	2500 x 846 x 1985	3°C / 9°C	2+mirror	3.49m ²	£8,065	£9,485

*Each End wall is 50mm

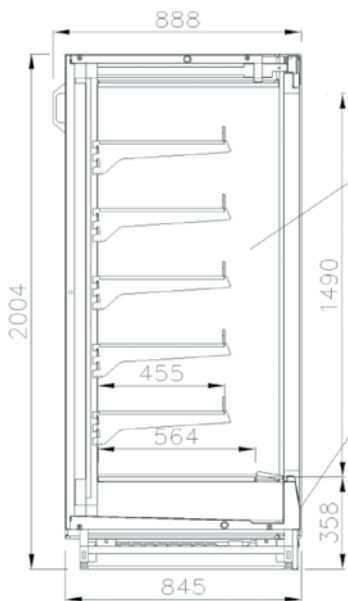
High Capacity Remote Multideck Displays



Hiper Castelo



SKINPLATE



STAINLESS STEEL

KEY FEATURES

- Only 888mm deep with 455mm shelves
- Reduced heat output in store with Remote system
- Low height front for maximum merchandising possibilities
- Panoramic or mirrored end walls
- Dairy and Fruit/Veg options available
- Night blind
- Painted Skinplate or Stainless steel external finish option

EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic Defrost
- Refrigerant – R404 (Remote)
- Refrigeration system – Remote
- Exterior Finish – Painted Skinplate or Stainless Steel option
- Maximum Ambient Temperature - 25°C / 60% RH

OPTIONAL EXTRAS

- Castors (Add 75mm to height)
- Shelf edge risers
- Epos ticket strips
- Pin pack bars and hooks
- Product dividers
- Factory fit options
- Multiplexing
- Mirrored end wall



S

Model	Dimensions WxDxH mm	Temperature	Extraction Watts	Shelves	Display Surface	List price Skinplate	List price Stainless steel
HIPER 130	1200 x 888 x 2004	3°C-6°C	1847watts	5	3.30m ²	£4,225	£5,210
HIPER 190	1800 x 888 x 2004	3°C-6°C	2483watts	5	5.03m ²	£5,515	£6,730
HIPER 250	2400 x 888 x 2004	3°C-6°C	3694watts	5	6.61m ²	£7,055	£8,720
HIPER 370	3600 x 888 x 2004	3°C-6°C	4966watts	5	10.07m ²	£9,695	£11,840
HIPER 130 F&V	1200 x 888 x 2004	3°C-9°C	1847watts	3+Mirror	2.78m ²	£4,180	£5,155
HIPER 190 F&V	1800 x 888 x 2004	3°C-9°C	2483watts	3+Mirror	4.23m ²	£5,475	£6,675
HIPER 250 F&V	2400 x 888 x 2004	3°C-9°C	3694watts	3+Mirror	5.56m ²	£7,245	£8,630
HIPER 370 F&V	3600 x 888 x 2004	3°C-9°C	4966watts	3+Mirror	8.47m ²	£9,975	£11,740

*Each End wall is 50mm

KEY FEATURES

A multi-deck wall cabinet with modern, minimalist styling. Optimised space and capacity plus strategically powerful lighting ensure an excellent view of the products on display. Easy to install and maintain.

OPTIONAL EXTRAS

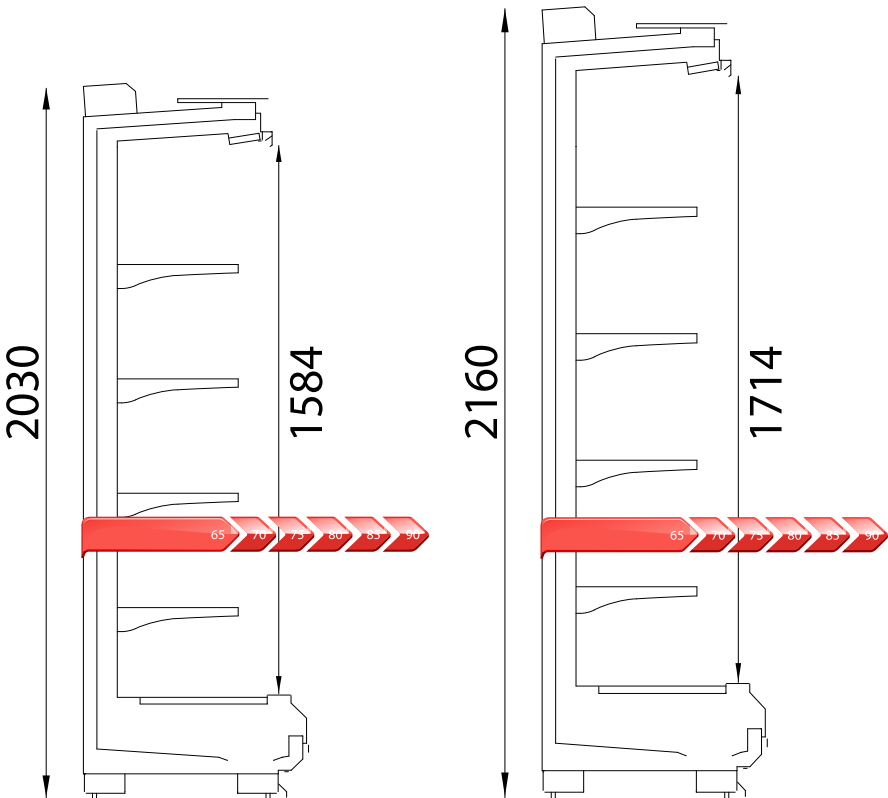
- Mirrored end walls
- Panoramic glass end walls
- Plexi shelf dividers
- Grid shelf dividers
- Night blind
- Base grids
- Plexi front riser
- Grid front riser
- Multiplexing kit



High Capacity Remote Multidecks



Panama



Price on application

High Capacity Remote Multidecks



Osaka

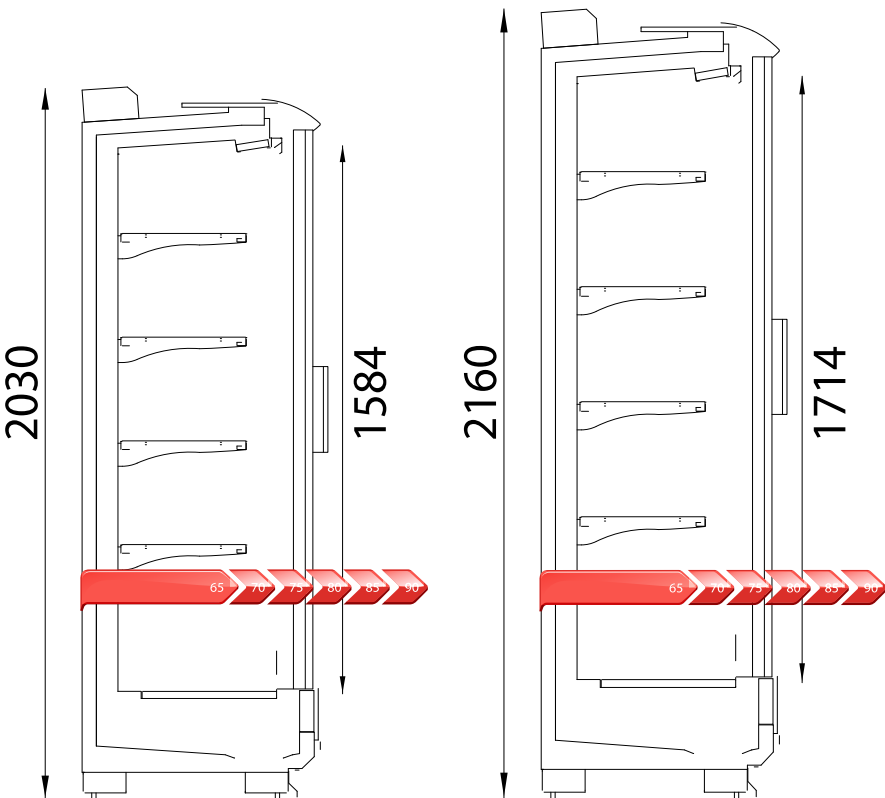


KEY FEATURES

An expression of evolved styling and functionality, the Osaka's flat surfaces and straight lines combine with large glass doors and excellent lighting to offer a complete view of the products on display. High capacity with easy installation and maintenance.

OPTIONAL EXTRAS

- Mirrored end walls
- Panoramic glass end walls
- Plexi shelf dividers
- Grid shelf dividers
- Night blind
- Base grids
- Plexi front riser
- Grid front riser
- Multiplexing kit



Price on application

KEY FEATURES

The new Astana, Mini Astana and Wengen glass door BT cabinet line offer a wide range of variants and modules for frozen product self-service sales which allows the customer to choose the cabinet most suited to the customer's requirements. The quest to best enhance displayed product, the need to facilitate product selection and awareness of offering cabinets with superior technical performance has allowed us to design some of the most advanced solutions on the market.

Reduced energy consumption cabinet.

OPTIONAL EXTRAS

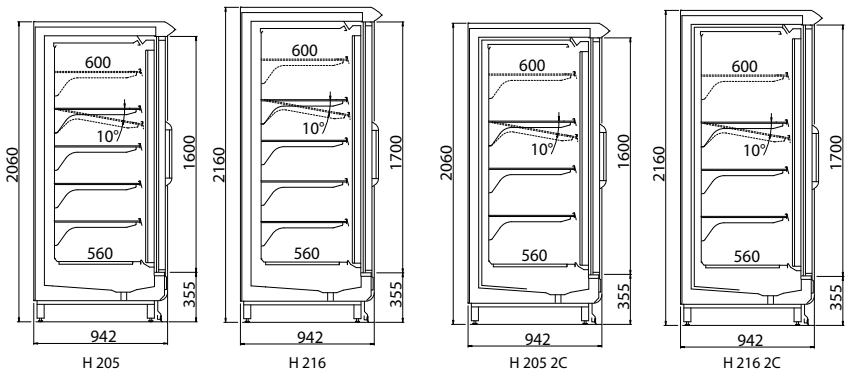
- Mirrored end walls
- Panoramic glass end walls
- Plexi shelf dividers
- Grid shelf dividers
- Night blind
- Base grids
- Plexi front riser
- Grid front riser
- Multiplexing kit



High Capacity Remote Multidecks



Astana



Price on application

Heated Multidecks also available POA





Diners 'eat' with their eyes - Better display will result in higher sales

Style and quality come together in a hand-crafted range of mobile and free standing buffet display cabinets. A range of Stunning Italian designs will help you sell more starters, salads & desserts.

Quality wooden exterior, choice of sizes & colours.

Drop-In units are available to suit your requirements – Heated and Chilled models are available.

These are complimented by high visibility patisserie / dessert displays which have triple glazed panels on all 4 sides, and can be supplied with rotating or static shelves.

Models are also available for frozen desert or ice cream display.

Fantastic range of back bar coolers, wine displays including the brand new wine walls and library's.

Masterfrost Icemakers are available with a daily production capacity of 18 – 280kg.

The hard, clear thimble shaped ice is produced by a reliable 'jet spray' system, but unlike other icemakers, a patented system of waste heat recovery can reduce electricity costs by up to 20%.

An innovative ice flaker is also available using the latest CMOS LOGIC computer control, with a very high capacity.

They are manufactured in brushed stainless steel and have an easy to clean moulded ABS ice storage bin.

An ice scoop, water and drain hose are supplied with every machine.



Back Bar Coolers



A20913



A21576



Eco-chill models ECA



KEY FEATURES

- Display lighting
- Sliding and hinged door options
- Each cabinet is supplied with two adjustable shelves
- Illumination and cooling can be switched off independently to save power
- Locks included
- Eco-chill models have enhanced capital allowance (ECA)

EXTRA SPEC DETAILS

- Power Required - 13 amp
- Automatic Defrost
- Refrigerant - R134a
- Refrigeration system - Fan assisted evaporator & condenser
- Exterior Finish - Choice of Black or Stainless Steel
- Internal Finish - Hammered Aluminium
- Maximum Ambient Temperature - 32°C / 60% RH

Single Door

Model	Dimensions WxDxH mm	Temperature	Capacity of 330ml bottles	Capacity of 330ml cans	Net Weight Kg	Electrical Consumption Watts	List price	List price for Eco-chill
A20913 – Hinged / Black	523 x 500 x 900	+3 / +8°C	87	144	47	530	£700	£855
A20976 – Hinged / Stainless Steel Door	523 x 500 x 900	+3 / +8°C	87	144	47	530	£770	£925
A20958 – Hinged / All Stainless Steel	523 x 500 x 900	+3 / +8°C	87	144	47	530	£880	£1,010

Double Door

Model	Dimensions WxDxH mm	Temperature	Capacity of 330ml bottles	Capacity of 330ml cans	Net Weight Kg	Electrical Consumption Watts	List price	List price for Eco-chill
A21578 – Hinged / Black	910 x 500 x 900	+3 / +8°C	174	288	75	530	£835	£1,010
A21576 – Hinged / Stainless Steel Door	910 x 500 x 900	+3 / +8°C	174	288	75	530	£980	£1,155
A21540 – Hinged / All Stainless Steel	910 x 500 x 900	+3 / +8°C	174	288	75	530	£1,110	£1,300
A21586 – Sliding / Black	910 x 500 x 900	+3 / +8°C	174	288	75	530	£835	£1,010

High Capacity Maxi Double Door

Model	Dimensions WxDxH mm	Temperature	Capacity of 330ml bottles	Capacity of 330ml cans	Net Weight Kg	Electrical Consumption Watts	List price	List price for Eco-chill
A21015 – Hinged / Black	1055 x 500 x 900	+3 / +8°C	240	320	88	530	£960	£1,140
A21026 – Hinged / Stainless Steel Door	1055 x 500 x 900	+3 / +8°C	240	320	88	530	£1,105	£1,285
A21046 – Hinged / All Stainless Steel	1055 x 500 x 900	+3 / +8°C	240	320	88	530	£1,300	£1,480
A21043 – Sliding / Black	1055 x 500 x 900	+3 / +8°C	240	320	88	530	£960	£1,140

KEY FEATURES

- Strong Steel construction
- Undercounter cabinets are front vented, can be built in with minimal airspace
- New low-energy specification
- Fast temperature pull down
- Available with hinged or sliding doors
- Bright LED lighting

EXTRA SPEC DETAILS

- Where bottle capacity is given based on a specific bottle size as follows:
(a) 275ml/206mm high
(b) 330ml/236mm high
- Power Required – 13 amp
- Temperature - +2/+8°C
- Automatic Defrost
- Lockable
- Refrigerant – R600a
- Refrigeration system – Fan assisted evaporator and condensor
- Exterior Finish - options of painted, Stainless Steel door frame, all Stainless exterior, all Stainless exterior & interior
- Interior Finish - Aluminium
- Maximum Ambient Temperature – 32°C / 60% RH



Back Bar Coolers



MADE IN THE UK



160ES BLACK



220ES-HD - S/S EXT

Single Door

Model	Door	Shelves Supplied	Capacity Bottles	Dimensions (wxdxh) mm	List Price Painted	List Price Stainless Steel door frame	List Price Stainless Steel exterior	List Price Stainless Steel inside & out
30ES	Hinged	2	105 (a)	493 x 540 x 800	£880	£1,000	£1,120	£1,225
50ES	Hinged	2	105 (b)	493 x 540 x 900	£920	£1,045	£1,190	£1,285
50ES-SL	Hinged	2	60 (b)	493 x 410 x 900	£920	£1,045	£1,190	£1,280
160ES	Hinged	2	120 (a)	597 x 540 x 800	£980	£1,100	£1,225	£1,340
180ES	Hinged	2	120 (b)	597 x 540 x 900	£1,030	£1,150	£1,280	£1,405
180ES-SL	Hinged	2	96 (b)	597 x 470 x 900	£1,030	£1,150	£1,285	£1,405

Double Door

Model	Door	Shelves Supplied	Capacity Bottles	Dimensions (wxdxh) mm	List Price Painted	List Price Stainless Steel door frame	List Price Stainless Steel exterior	List Price Stainless Steel inside & out
220ES-HD	Hinged (2)	4	200 (a)	900 x 540 x 800	£1,395	£1,645	£1,760	£1,975
220ES-SD	Sliding (2)	4	200 (a)	900 x 540 x 800	£1,395	£1,645	£1,760	£1,975
250ES-HD	Hinged (2)	4	198 (b)	900 x 540 x 900	£1,545	£1,790	£1,925	£2,090
250ES-SD	Sliding (2)	4	198 (b)	900 x 540 x 900	£1,545	£1,790	£1,925	£2,090
250ES-SL	Hinged (2)	4	172 (b)	900 x 470 x 900	£1,545	£1,790	£1,925	£2,090
250ES-SL-SD	Sliding (2)	4	172 (b)	900 x 470 x 900	£1,545	£1,790	£1,925	£2,090

Accessories

	List Price
Castors (adds 80mm height)	£125
Solid Door (no additional cost)	FOC
Extra shelf & clips	£70

Back Bar Coolers



MADE IN THE UK



290ES



4200S S/S EXT



4300S S/S EXT

KEY FEATURES

- Strong Steel construction
- Undercounter cabinets are front vented, allowing them to be built in
- Fast temperature pull down
- Available with hinged or sliding doors (not 290ES or 4300)
- Bright LED lighting

EXTRA SPEC DETAILS

- Where bottle capacity is given based on a specific bottle size as follows:
 - (a) 275ml/206mm high
 - (b) 330ml/236mm high
- Power Required – 13 amp
- Temperature - +2/+8°C
- Automatic Defrost
- Lockable
- Refrigerant – R600a
- Refrigeration system – Fan assisted evaporator and condensor
- Exterior Finish – options of painted, Stainless Steel door frame, all Stainless exterior, all Stainless exterior and interior
- Interior Finish - Aluminium
- Maximum Ambient Temperature – 32°C / 60% RH
- 4200 and 4300 high capacity



Three Door Chiller

Model	Door Style	Shelves Supplied	Capacity Bottles	Dimensions (wxdxh) mm	List Price Painted	List Price Stainless Steel door frame	List Price Stainless Steel exterior	List Price Stainless Steel inside & out
280ES	Hinged (3)	6	291 (b)	1350 x 540 x 800	£1,835	£2,200	£2,410	£2,700
290ES	Hinged (3)	6	291 (b)	1350 x 540 x 900	£1,975	£2,345	£2,585	£2,975

High Capacity Double Door Chiller

Model	Door Style	Shelves Supplied	Capacity Bottles	Dimensions (wxdxh) mm	List Price Painted	List Price Stainless Steel door frame	List Price Stainless Steel exterior	List Price Stainless Steel inside & out
4200S	Hinged (2)	6	284 (b)	1110 x 570 x 900	£1,815	£2,065	£2,395	£2,835
4200S-SD	Sliding (2)	6	284 (b)	1110 x 570 x 900	£2,080	£2,065	£2,395	£2,835

High Capacity Three Door Chiller

Model	Door Style	Shelves Supplied	Capacity Bottles	Dimensions (wxdxh) mm	List Price Painted	List Price Stainless Steel door frame	List Price Stainless Steel exterior	List Price Stainless Steel inside & out
4300S	Hinged (3)	9	431 (b)	1560 x 570 x 900	£2,235	£2,605	£2,865	£3,245

Accessories

	List Price
Castors (adds 80mm height)	£125
Solid Door (no additional cost)	FOC
Extra shelf & clips	£70

KEY FEATURES

- Strong Steel construction
- Cabinets are front vented, allowing them to be built on
- Fast temperature pull down
- Tall - High capacity bar cooler matches with back bar system
- Bright LED lighting

EXTRA SPEC DETAILS

- Where bottle capacity is given based on a specific bottle size as follows:
(b) 330ml/236mm high
(e) Wine bottles 750ml/90mm diameter
- Power Required – 13 amp
- Temperature - +2/+8°C
- Automatic Defrost
- Lockable
- Refrigerant – R600a
- Refrigeration system - Fan assisted evaporator and condensor
- Exterior Finish – options of painted, Stainless Steel door frame, all Stainless exterior, all Stainless exterior & interior
- Interior Finish - Aluminium
- Maximum Ambient Temperature – 32°C / 60% RH
- Pass-Thru chillers available with fixed glass front, ideal for food display



Tall Back Bar Coolers



MADE IN THE UK



600ES BLACK



350ES S/S EXT

Model	Door	Shelves Supplied	Capacity Bottles	Dimensions (wxdxh) mm	List Price Painted	List Price Stainless Steel door frame	List Price Stainless Steel exterior	List Price Stainless Steel inside & out
265ES	Hinged	5	240 (b)	597 x 550 x 1730	£1,385	£1,560	£1,895	£2,285
265EW	Hinged	12	108 (e)	597 x 550 x 1730	£1,555	£1,735	£2,075	£2,460
600ES	Hinged	5	346 (b)	712 x 620 x 1880	£1,700	£1,875	£2,275	£2,655
600EW	Hinged	14	154 (e)	712 x 620 x 1880	£1,975	£2,150	£2,545	£2,935
350ES	Hinged	5	403 (b)	900 x 550 x 1730	£1,910	£2,260	£2,520	£2,900
350EW	Hinged	12	144 (e)	900 x 550 x 1730	£2,100	£2,445	£2,695	£3,055

Accessories

List Price

Solid Door (no additional cost)
Extra shelf & clips

FOC
£85

Pass-Thru Bar Coolers



MADE IN THE UK



2750S S/S EXT
(sliding door option)



7050S (optional White finish)

KEY FEATURES

- Strong Steel construction
- Cabinets are front vented, allowing them to be built in
- Fast temperature pull down
- Available with hinged doors
- Ideal for island site
- Bright LED lighting

EXTRA SPEC DETAILS

- Where bottle capacity is given based on a specific bottle size as follows:
(b) 330ml/236mm high
- Power Required – 13 amp
- Temperature - +2/+8°C
- Automatic Defrost
- Lockable
- Refrigerant – R600a
- Refrigeration system – Fan assisted evaporator and condensor
- Exterior Finish – options of painted, Stainless Steel door frame, all Stainless exterior, all Stainless exterior and interior
- Interior Finish - Aluminium
- Maximum Ambient Temperature – 32°C / 60% RH
- Pass-Thru chillers available with fixed glass front, ideal for food display



Model	Door	Shelves Supplied	Capacity Bottles	Dimensions (wxdxh) mm	List Price Painted	List Price Stainless Steel door frame	List Price Stainless Steel exterior	List Price Stainless Steel inside & out
2750S	Hinged	2	255 (b)	1000 x 700 x 900	£2,325	£2,570	£2,925	£3,375
7050S	Hinged	10	682 (b)	1000 x 700 x 1715	£3,025	£3,370	£3,820	£4,365

Accessories	List Price
Solid Door (no additional cost) - For other door combinations please call our sales office	FOC
Extra shelf & clips	£99

KEY FEATURES

- Extra large storage bins (C250E)
- Unique 20% energy saving system
- Lower running costs
- Patented system of waste heat recovery
- Extremely easy to clean and maintain
- Jet spray system produces clear, hard long lasting thimble shaped ice cubes
- Will operate in high ambient conditions
- Adjustable thermostat for maximum capacity and production

EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic Defrost
- Refrigerant – R134a for C250E, R404a on all other models
- Refrigeration System – Fan assisted condenser
- External Finish – 18/10 stainless steel
- Internal Finish – Food safe moulded ABS ice bin
- Maximum Ambient - 40°C / 60% RH
- Drain – 24 mm
- Water Inlet 3/4" BSP



Icemakers



Model	Dimensions (wxdxh) mm	Production 24 hrs	Storage	Net Weight Kg	List Price
C250E	400 x 460 x 670	28 Kg / 62 lbs	13 Kg / 28 lbs	32	£985
C400	485 x 580 x 750	40 Kg / 88 lbs	18 Kg / 40 lbs	44	£1,385
C600	485 x 580 x 840	60 Kg / 132 lbs	30 Kg / 66 lbs	52	£1,695
C800	710 x 580 x 880	80 Kg / 176 lbs	40 Kg / 88 lbs	59	£2,155
Accessories		Part Number			
In-line water filter		ILF2040			£60

WE STRONGLY RECOMMEND THE USE OF A WATER FILTER WITH ALL ICEMAKERS

Icemakers & Flakers



C1200



C1600



C2800



F250B

KEY FEATURES

- Unique 20% energy saving system
- Lower running costs
- Patented system of waste heat recovery
- Extremely easy to clean and maintain
- Jet spray system produces clear, hard long lasting thimble shaped ice cubes
- Will operate in high ambient conditions
- Adjustable thermostat for maximum capacity and production
- Very large capacities
- Ice Flaker uses a Stainless Steel evaporator to reduce the energy required for freezing
- Ice flaker is controlled by an advanced CMOS LOGIC computer protection system

EXTRA SPEC DETAILS

- Power Required – 13 amp/ C1200, C1600, C2800 all 16 amp supply
- Automatic Defrost
- Refrigerant –R404
- Refrigeration System – Fan assisted condenser
- External Finish – 18/10 Stainless Steel
- Internal Finish – Food safe moulded ice bin
- Maximum Ambient - 40°C / 60% RH
- Drain – 24 mm
- Water Inlet 3/4" BSP



Model	Dimensions (wxdxh) mm	Production 24 hrs	Storage	Net Weight Kg	List Price
C1200	820 x 580 x 940	120 Kg / 246 lbs	50 Kg / 110 lbs	83	£2,840
C1600	1130 x 580 x 940	160 Kg / 353 lbs	80 Kg / 176 lbs	97	£3,315
C2800	800 x 880 x 1390	280 Kg / 617 lbs	140 Kg / 308 lbs	107	£5,325
F250B (ice flaker)	820 x 700 x 940	250 Kg / 550 lbs	80 Kg / 176 lbs	96	£5,725
Accessories		Part Number			
In-line water filter		ILF2040			£60

WE STRONGLY RECOMMEND THE USE OF A WATER FILTER WITH ALL ICEMAKERS

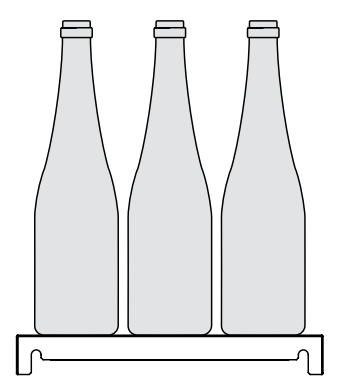


Wine Library

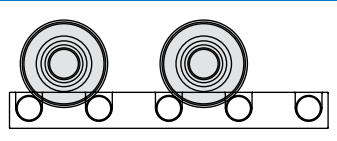




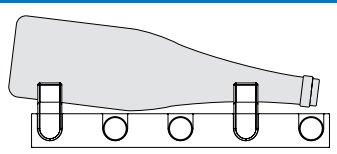
SHELF TYPE



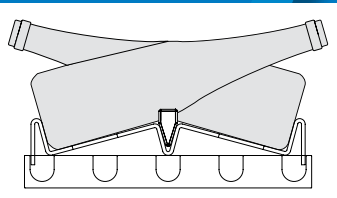
- SR5/01
Stainless steel shelf
(no. 32 bottles)



- ST5/02
Stainless steel horizontal
bottle-handlings tubes
(no. 6 bottles)



- SC5/03
Plexiglas horizontal flat
bottle-handling (no. 7
bottles)



- SI5/04
Plexiglas shelf for
inclined bottles (no. 7
bottles)



Wine Librarys



SINGLE DOOR



DOUBLE DOOR

Shows different shelf options

HEIGHT 2200mm				
Model	WL5/122S	WL5/122P	WL5/222S	WL5/222P
List Price for library only	£11,465	£13,085	£16,125	£18,295
4 x SR5/01 shelving list price per door	£1,080	£1,080	£1,080	£1,080
Technical drawings				
External dimensions (mm)	825 x 500 x 2200	825 x 500 x 2200	1550 x 500 x 2200	1550 x 500 x 2200
Doors	1 wall	1 pass-through	2 wall	2 pass-through
Bottles max capacity	128		256	
Working temperature °C	+4/+16		+4/+16 • +4/+16	
Defrosting system	electric automatic			
Max absorbed power (W)	434		867	
Gas	R404a			
Gas quantity (gr)	280		500	
Refrigerant power (W)	426		817	
Input voltage	1x230V - 50Hz			
Noise of condensing unit	< 43 dba			

Wine Libraries



KEY FEATURES

- LED lighting and mirror effect of internal walls ensure ultimate bottle display
- Energy saving LED lighting, thick insulation and double glazing
- 4 shelf style choices
- Easy to assemble
- Two different height options 2200mm or 2600mm

EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic Defrost
- Refrigeration system – Fan assisted evaporator and condenser
- Exterior Finish – Stainless Steel (other finishes POA)
- Maximum Ambient Temperature - 25° / 60% RH



HEIGHT 2600mm				
WL5/126S	WL5/126P	WL5/226S	WL5/226P	Model
£12,130	£13,725	£16,925	£19,210	List Price for library only
£1,080	£1,080	£1,080	£1,080	4 x SR5/01 shelving list price per door
				Technical drawings
825 x 500 x 2600	825 x 500 x 2600	1550 x 500 x 2600	1550 x 500 x 2600	External dimensions (mm)
1 wall	1 pass-through	2 wall	2 pass-through	Doors
160		320		Bottles max capacity
+4/+16		+4/+16 • +4/+16		Working temperature °C
electric automatic				Defrosting system
434		867		Max absorbed power (W)
R404a				Gas
280		500		Gas quantity (gr)
426		817		Refrigerant power (W)
1x230V - 50Hz				Input voltage
< 43 dba				Noise of condensing unit

KEY FEATURES

- All round product visibility
- Increase dessert sales by up to 40%
- Option of Rotating eye catching display
- LED lighting
- Turntable stops when door is opened
- Energy saving Triple glazed panels
- Vertical lighting

EXTRA SPEC DETAILS

- Power Required – 13 amp
- Type of defrost – automatic for chillers, manual for freezers
- Refrigerant – R404a
- Refrigeration system – Fan assisted evaporator and condenser for chillers, static evaporator for freezers
- Exterior Finish – Silver
- Castors Standard
- Maximum Ambient Temperature - 30°C / 60% RH
- Wood grain laminate finish available to special order



Dessert Display



400 G LED



800 G LED

Model	Dimensions (wx dxh) mm	Temperature	Shelves	Capacity Litres / cu ft	Net Weight Kg	Electrical Consumption Watts	List Price
400 G LED	705 x 705 x 1870	+2 / +10°C	5 rotating	400 / 14.1	162	558	£2,890
400 F LED	705 x 705 x 1870	+2 / +10°C	5 fixed	400 / 14.1	154	558	£2,820
400 BT LED	705 x 705 x 1870	-5 / -20°C	5 fixed	400 / 14.1	150	550	£3,035
800 G LED	1270 x 705 x 1870	+2 / +10°C	5 rotating + 5 fixed	800 / 28.2	243	680	£3,800
800 F LED	1270 x 705 x 1870	+2 / +10°C	10 fixed	800 / 28.2	234	680	£3,730
800 BT LED	1270 x 705 x 1870	-5 / -20°C	10 fixed	800 / 28.2	227	680	£4,085

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Dessert Display



540 F LED



ERGE LED



800 ENOTECA LED

KEY FEATURES

- All round product visibility
- Increase dessert sales and Wine sales
- LED lighting
- Turntable stops when door is opened
- Energy saving Triple glazed panels
- Vertical lighting

EXTRA SPEC DETAILS

- Power Required – 13 amp
- Type of defrost – automatic for chillers, manual for freezers
- Refrigerant – R404a
- Refrigeration system – Fan assisted evaporator and condenser for chillers, static evaporator for freezers
- Exterior Finish – Silver
- Castors Standard
- Maximum Ambient Temperature - 30°C / 60% RH
- Wood grain laminate finish available to special order



Model	Dimensions (wx dxh) mm	Temperature	Shelves	Capacity Litres / cu ft	Net Weight Kg	List Price
540 F LED	705 x 900 x 1870	+2 / +10°C	5 fixed	540	180	£3,255
ERGE LED	900 x 1010 x 1930	+2 / +10°C	5 rotating	600	208	£3,650
ERGE BT LED	900 x 1010 x 1930	-5 / -20°C	5 rotating	600	224	£4,355
800 ENOTECA LED	1270 x 705 x 1870	+2 / +10°C	6 fixed shelves	800	178	£3,930

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KEY FEATURES

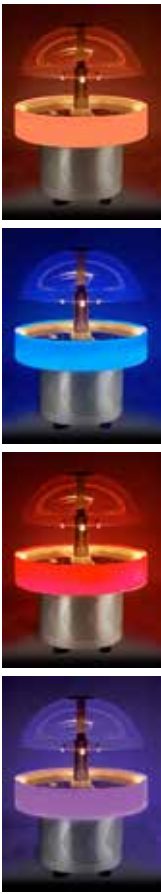
- Isola Arcobaleno - Eyecatching, colour changing LED buffet display
- Space saving circular design
- Stunning circular display with transparent dome, raised or lowered at the touch of a button
- Supplied with 10 food safe containers or raised Stainless Steel perforated deck

EXTRA SPEC DETAILS

- Manual Defrost
- Refrigerant – R404a
- Castors standard
- Exterior Finish – Silver and Black finish
- Maximum Ambient Temperature – 25°C / 60% RH

Buffet Display

scaiola | Isola



ISOLA ARCOBALENO



ISOLA



ISOLA WITH RAILS



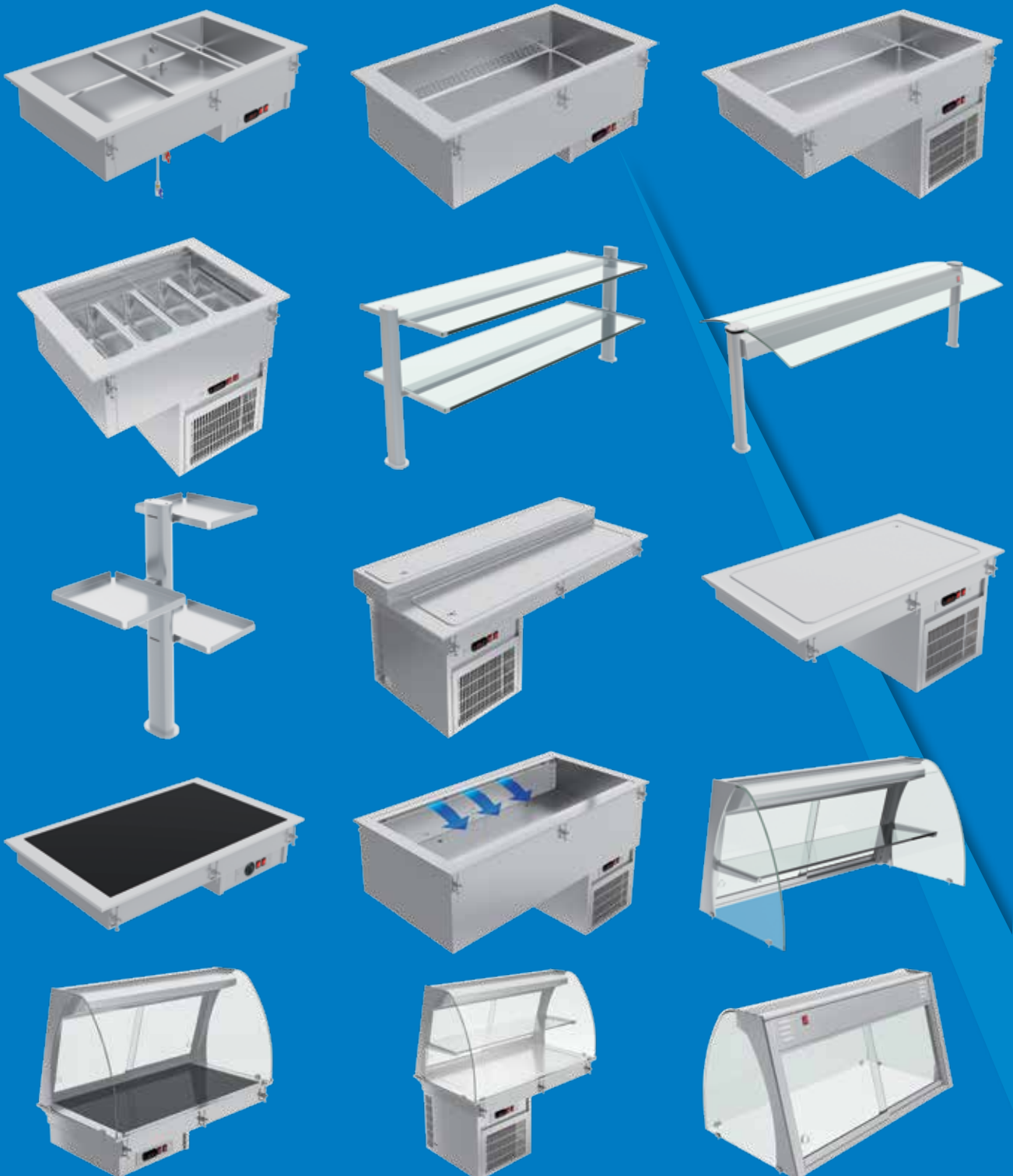
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Model	Dimensions (diam x h) mm	Type	Temperature	Net Weight Kg	Electrical Consumption Watts	List Price
ISOLA	1280 x 1680	Ventilated Cooling	+3 / +10°C	70	300	£4,225
ISOLA ARCOBALENO	1280 x 1680	Ventilated Cooling	+3 / +10°C	70	300	£5,075
ISOLA WITH RAILS	1720 x 1680	Ventilated Cooling	+3 / +10°C	70	300	£4,650

Drop-In Units

- Refrigerated Wells (Static and Ventilated)
- Wet Bain-Marie
- Dry Bain-Marie
- Glass Ceramic Hot / Cold Plate
- Refrigerated displays
- Neutral displays
- Display with light or heat without bottom base
- Display with hot glass ceramic top plate

POA



PREMIER COUNTERS – BARS – DISPLAYS

Wow your customers the moment they walk into your establishment.

Maximise your sales by displaying your food and drinks in a vast range of attractive cabinets with design and styling that enhances the ambience and quality of your outlet.

Whether you want to display food and drinks – cakes & pastries, ice cream & chocolates, dairy produce & deli products, salads & hot food, hot & cold drinks - or have a modern bar counter, Valera offers a model range to enable you to create the atmosphere that suits your target customer base.

There are Serve-Over Counters, Bar Counters, Servery Counters and Wall Displays to choose from. You can also incorporate your colour scheme to our standard multi decks to match the counter runs.

In addition to the bars and counters we also offer the new Supermarket Range incorporating Counters, Multi Decks and Islands.

Enhance your profits

Let Valera help you create a modern and efficient environment to serve your customers.

you dream, we design, we invent, we build!





Special Counters



Specification and Ordering Process



We offer varying styles, usages and sizes of cabinets to enable you to create the appropriate theme and ambiance for your outlet.

Your theme, operational requirements, available space and budget will determine the range, layout and finish style of your equipment.

Each installation is unique and ordered specifically for your site.

We therefore consider it very important that you to provide us with as much detail of anticipated usage of the equipment and any other operational and décor specifications, to streamline the product specification and overall timescales. Where appropriate, we offer assistance in making your selections including a site survey if needed.

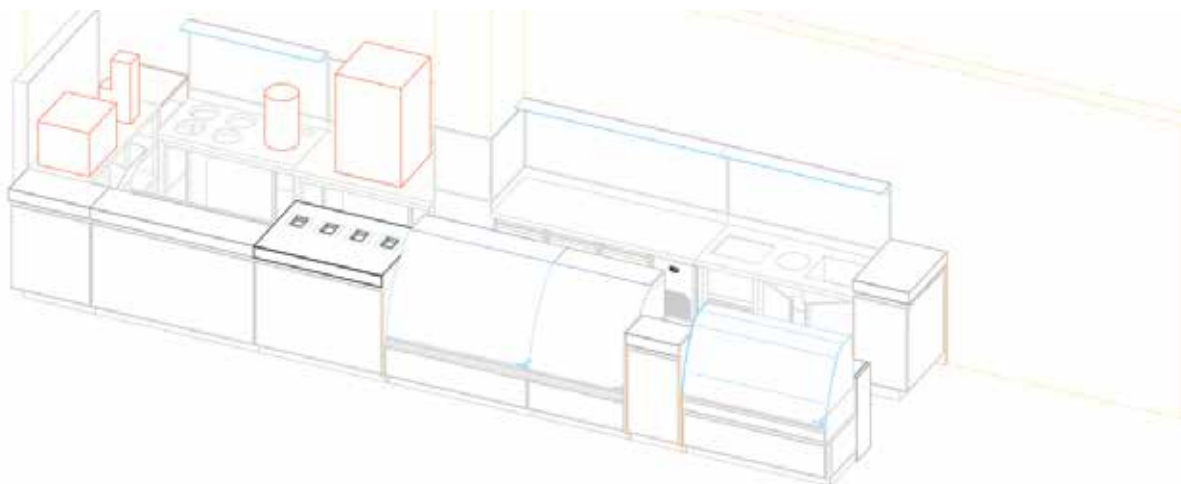
A detailed specification and quotation will be submitted to you along with appropriate CAD drawings of the proposed layout(s) and our terms and conditions, for your consideration.

We try and keep the lead times for the order as short as possible and during the quotation stage will give you an indication of the likely delivery date subject to final confirmation of order.

Upon receipt of your written order we shall submit our Sales Order Confirmation for your final verification and confirmation as well as our Deposit Invoice. This forms the basis of our order for you to the factory, which will be confirmed only after receipt of your acceptance and receipt of the appropriate deposit. A final delivery date will be confirmed at this point.

At the appropriate time we shall co-ordinate the delivery and installation with you.

We appreciate that your client is making a substantial investment and it is our aim to make the process of selecting, specifying, delivery and installation of your equipment as short and easy as possible.



Patisserie & Cakes	Bread	Chocolates	Ice Cream	Bain Marie - Wet	Heated Dry Well	Heated Deck	Heated Cabinet	Delicatessen	Dairy	Salads	Bottled Drinks	Fruit & Vegetables	Fresh Meat	Fresh Fish	Frozen Food	Ambient Counter
																

Premier Serve-Over Counters

Passion Lux	●	●	●	●	●	●	●	●								●
Prestige					●	●	●	●	●	●			●			●
Pura				●												
Daisy	●	●	●	●	●	●	●	●	●	●			●			●
Super Lider 2N								●					●	●		●
Lucis	●	●	●													
Vista	●	●	●				●	●								●
Amphora	●	●	●	●	●	●	●	●		●						●
Simply	●	●	●	●	●	●	●	●		●						●
Tradition	●	●	●		●	●	●	●		●						●
Twist	●	●	●	●	●	●	●	●		●						●
Seaside	●	●	●		●	●	●	●		●						●
Kubo	●	●	●		●	●	●	●		●						●

Bar Counters – Bakeries, Coffee Shops, Bars & Cafés

Elegance	●	●	●	●	●		●		●		●	●				●
Tendance	●	●	●	●	●		●		●		●	●				●
Navy	●	●	●	●	●		●		●		●	●				●
Classica	●	●	●	●	●		●		●		●	●				●
Starnight	●	●	●	●	●		●		●		●	●				●
Amphora	●	●	●	●	●		●		●		●	●				●
Simply	●	●	●	●	●		●		●		●	●				●
Tradition	●	●	●	●	●		●		●		●	●				●
Twist	●	●	●	●	●		●		●		●	●				●
Seaside	●	●	●	●	●		●		●		●	●				●
Kubo	●	●	●	●	●		●		●		●	●				●

Servery Counters

Tecno	●	●			●		●		●	●	●	●				●
Fresco	●	●			●	●	●		●	●	●					●

Rear Wall Displays

Retros Plus		●														●
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Supermarket Range

Columbus					●		●		●	●	●			●		
Multideck									●	●		●	●	●		
Futuro					●		●		●	●	●	●	●			





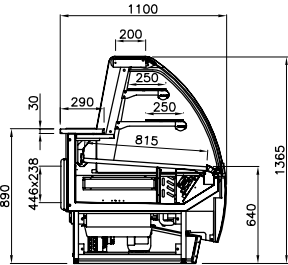
Premier Serve-Over Counters



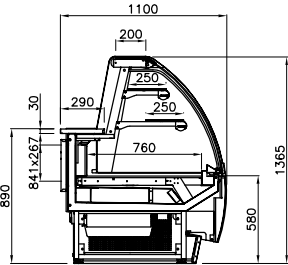
Passion Lux



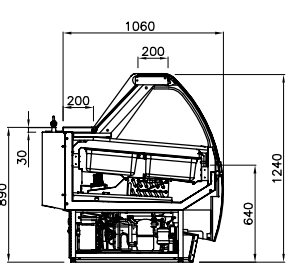
Technical drawings



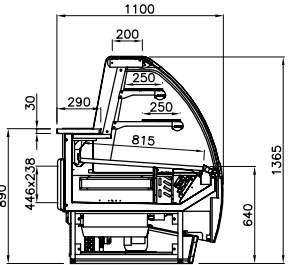
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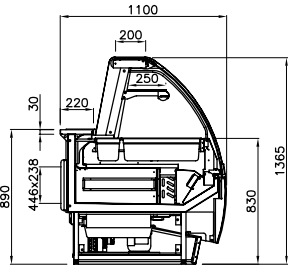
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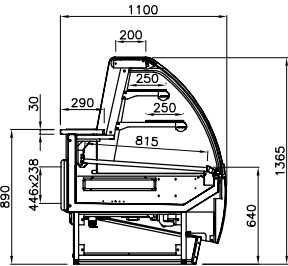
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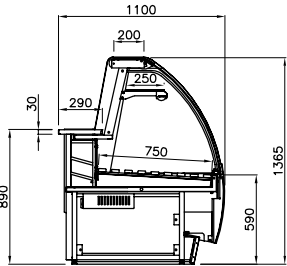
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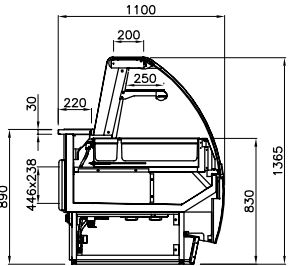
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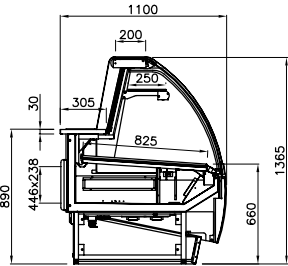
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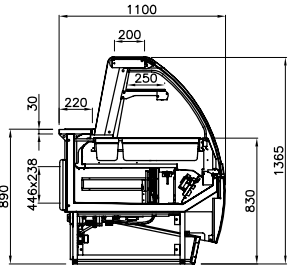
PAP-VCVA-CH



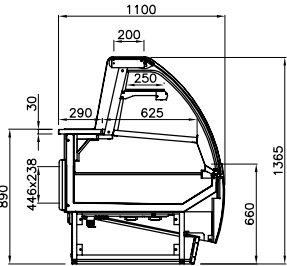
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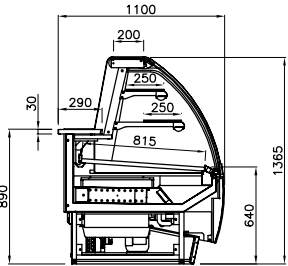
PATAV-VCVATA-CH



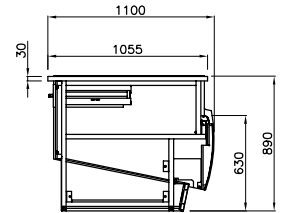
PAAVC-VCVATA-CH



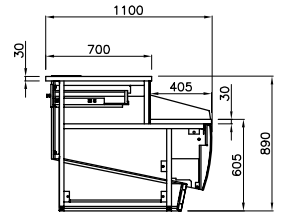
PATA-VCVATA-CH



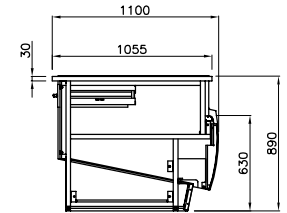
PACER-CG-VCVA-CH



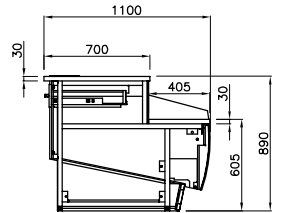
PACCX1N



PACCX2N

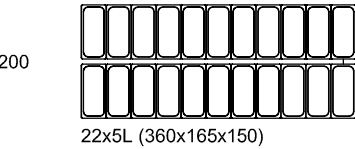
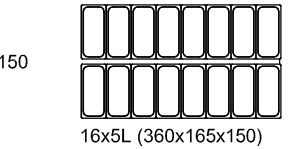
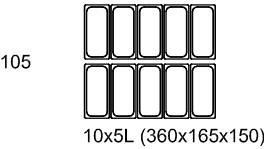


PACX1N

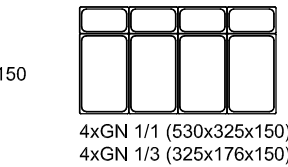
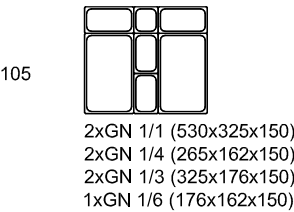


PACX2N

Ice Cream Containers

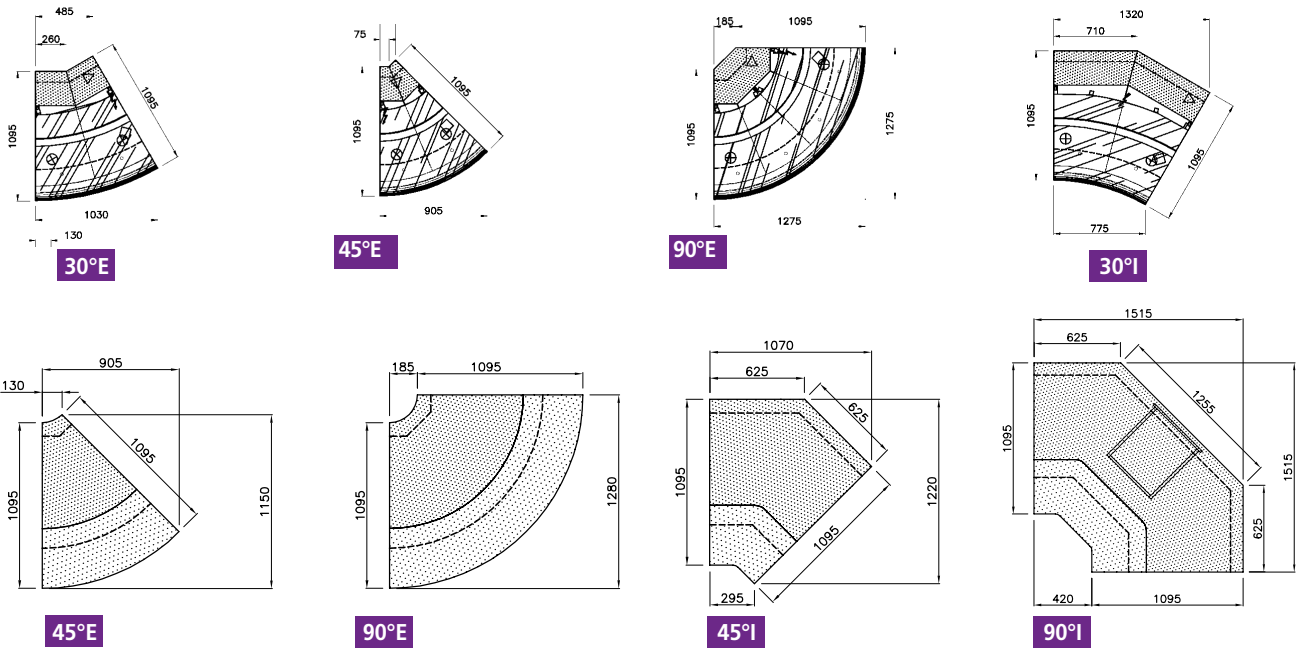


Salad Containers (Also Bain Marie for 105 and 150)



PASSION LUX Cabinet Options

		Straight Cabinets – Sizes							Corners (E=External, I=Internal)					
Code	Description	70	105	150	200	250	290	295	30°E	45°E	90°E	30°I	45°I	90°I
DISPLAY CABINETS, CORNERS AND SUPPORT CASES														
PARP-CG	Chilled Integral	●	●	●	●	●	●							
PARP-SG	Chilled Remote	●	●	●	●	●	●							
PARPGV-CG	Chilled Integral with Cake Drawer		●		●			●						
PARPG-SG	Chilled Remote with Cake Drawer		●		●			●						
PARGL-CG	Chilled Integral for Ice Cream		●	●	●									
PARCH-CG	Chilled Integral for Chocolate		●	●	●									
PARSL-CG	Chilled Integral for Salads		●	●										
PARSL-SG	Chilled Remote for Salads		●	●										
PAPN	Ambient Display	●	●	●	●	●	●							
PAP	Ambient Display for Bread		●	●	●									
PABM	Heated Bain Marie - Wet		●	●										
PATAV	Ventilated Dry Heated Deck		●	●										
PAAV	Heated Dry Well		●	●										
PACXS	Support Counter	●	●											
PACER-CG	Spherical Chilled Integral Corner								●		●	●		
PACER-SG	Spherical Chilled Remote Corner								●	●	●	●		
PACS	Corner Support Counter									●	●		●	●
GLASS OPTIONS														
VCVA-CH	Convex High Glass with Hydraulics	●	●	●	●	●	●	●	●	●	●	●		







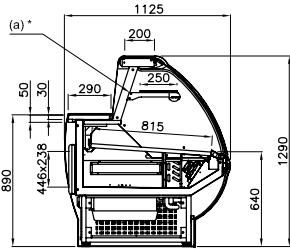
Premier Serve-Over Counters



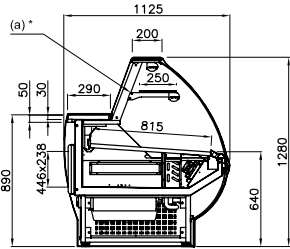
Prestige



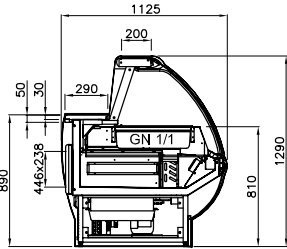
Technical drawings



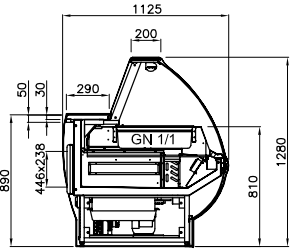
PRC-CG-VCV-CH



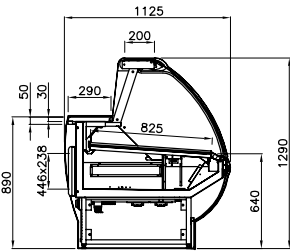
PRC-CG-VCV-SH



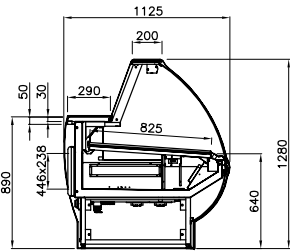
PRSL-CG-VCV-CH



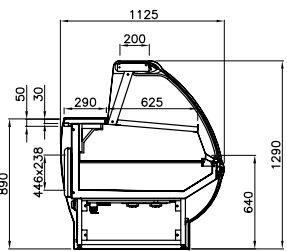
PRSL-CG-VCV-SH



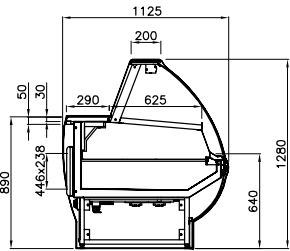
PTAV-VCVTA-CH



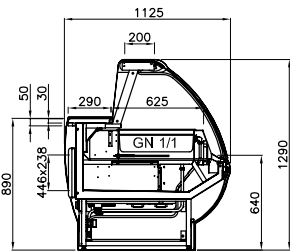
PTAV-VCVTA-SH



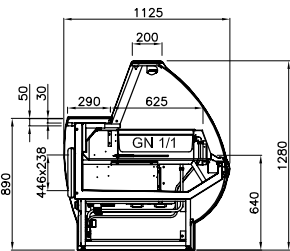
PTA-VCVTA-CH



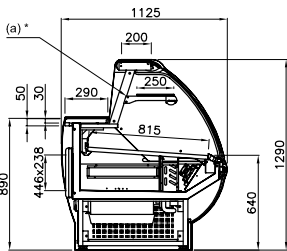
PTA-VCVTA-SH



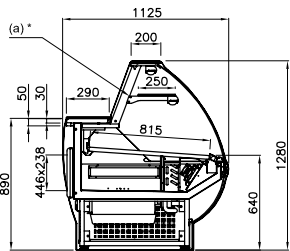
PBM-VCV-CH



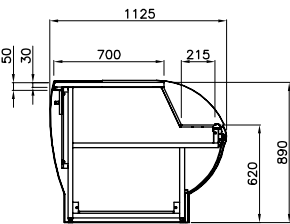
PBM-VCV-SH



PRCER-CG-VCV-CH



PRCER-CG-VCV-SH



PCXS

Salad and Bain Marie Containers

105



2xGN 1/1 (530x325x(h))
2xGN 1/4 (265x162x(h))

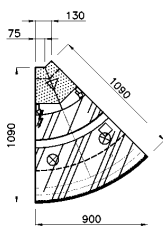
150



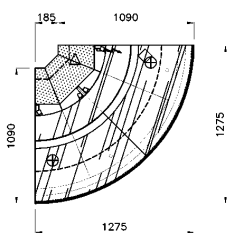
4xGN 1/1 (530x325x(h))

PRESTIGE Cabinet Options

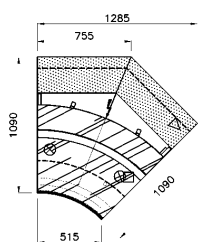
		Straight Cabinets – Sizes						Corners (E=External, I=Internal)			
Code	Description	70	105	150	200	250	290	45°E	90°E	45°I	90°I
DISPLAY CABINETS, CORNERS AND SUPPORT CASES											
PRC-CG	Chilled Integral	●	●	●	●	●	●				
PRC-SG	Chilled Remote	●	●	●	●	●	●				
PRSL-CG	Chilled Integral for Salads		●	●							
PRSL-SG	Chilled Remote for Salads		●	●							
PRN	Ambient Display	●	●	●	●	●	●				
PBM	Heated Bain Marie - Wet		●	●							
PTAV	Ventilated Dry Heated Deck		●	●							
PRAV	Heated Dry Well		●	●							
PAVHA	Ventilated Dry Heated with Humidity Control		●	●							
PCXS	Support Counter	●	●								
PRCE-CG	Spherical Chilled Integral Corner								●	●	●
PRCE-SG	Spherical Chilled Remote Corner							●	●	●	●
GLASS OPTIONS											
VCV-CH	Convex Glass with Hydraulics	●	●	●	●	●	●	●	●	●	●
VCV-CHP	Convex Glass with Hydraulics + 1 Intermediate Shelf	●	●	●	●	●	●	●	●	●	●



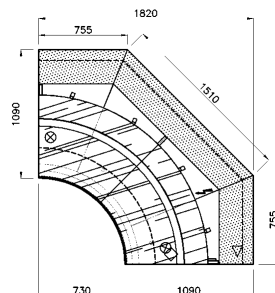
45°E



90°E



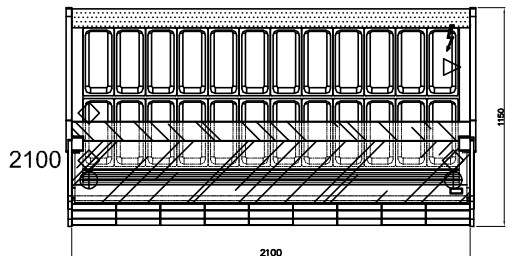
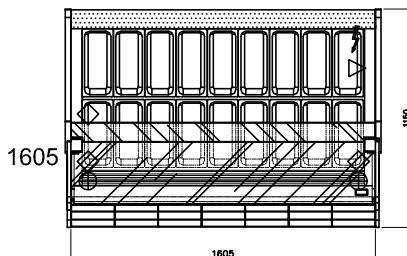
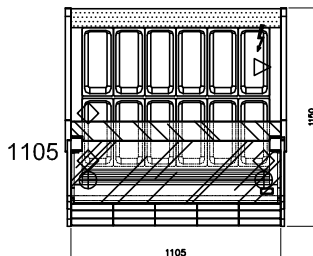
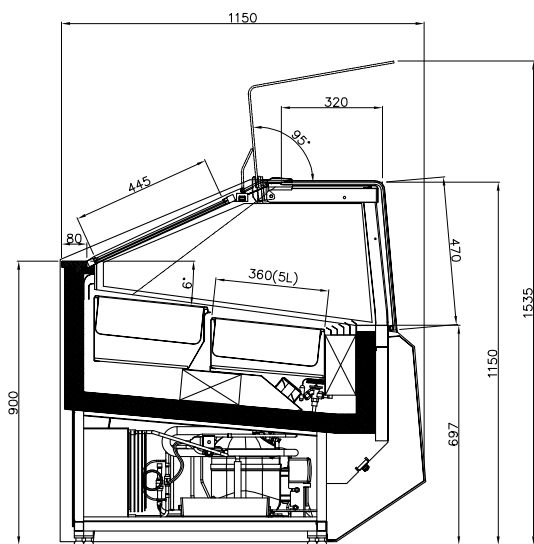
45°I



90°I











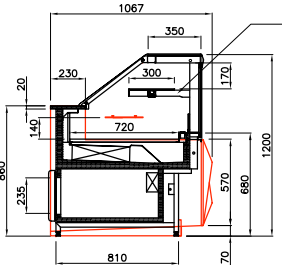
Premier Serve-Over Counters



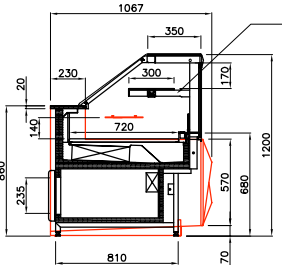
Daisy



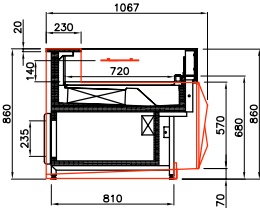
Technical drawings



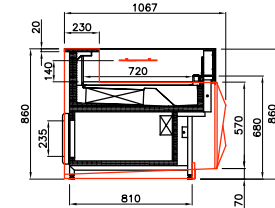
V DS VT SG VD



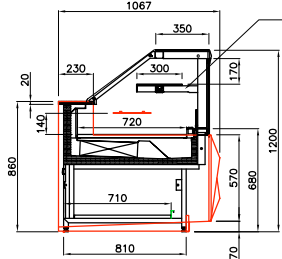
V DS VT CG VD



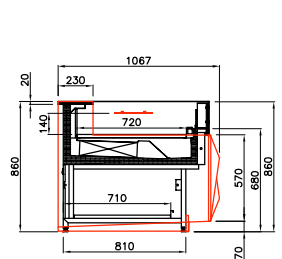
V DS VT SG VSF



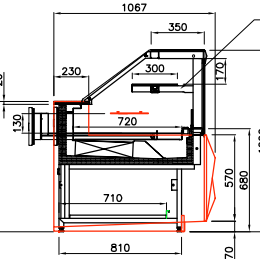
V DS VT CG VSF



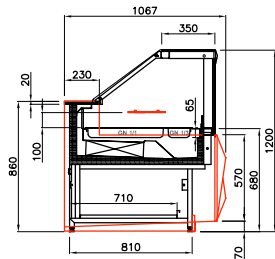
V DS VS CG VD



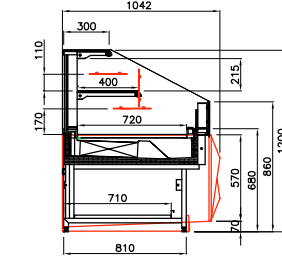
V DS VS CG VSF



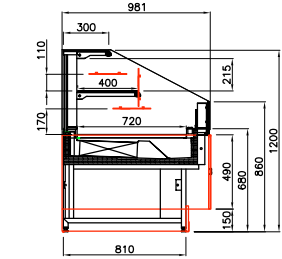
V DS VSG CG VD



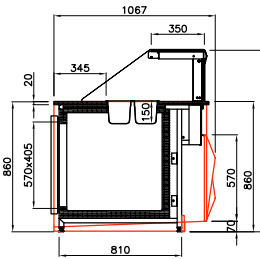
V DS SLS CG VD



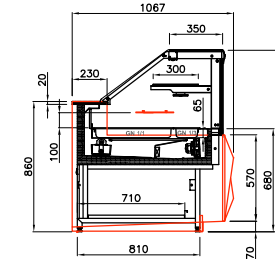
VM DS CG



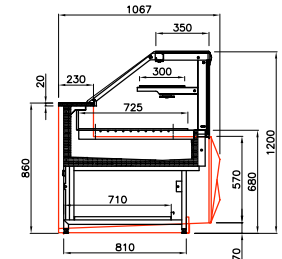
SM DS CG



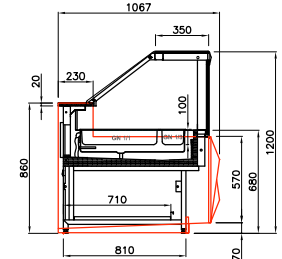
B DS PZ CG VD



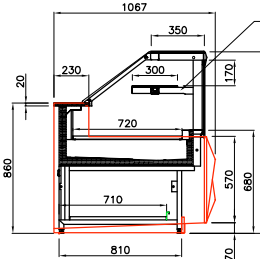
V DS AQV VD



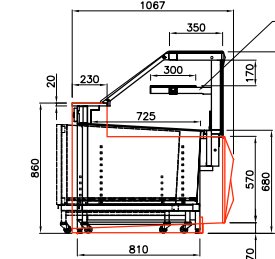
V DS TA VD



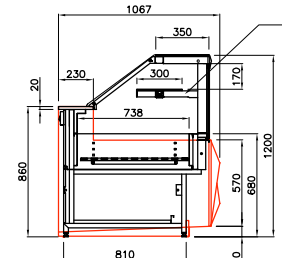
V DS BM VD



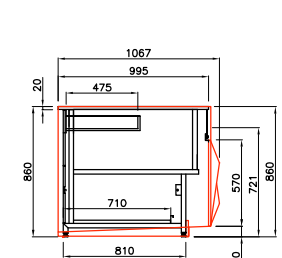
V DS NT VD



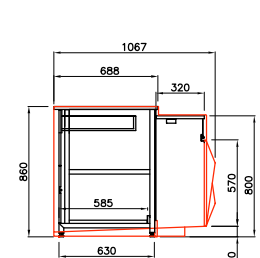
V DS PDRI VD



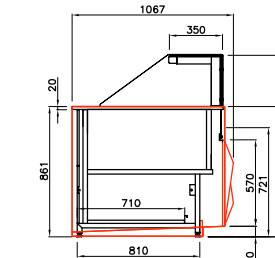
V DS PD VD



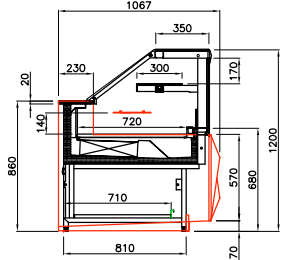
CX 1N DS



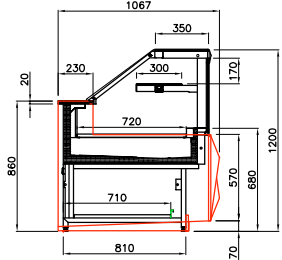
CX DS PMR



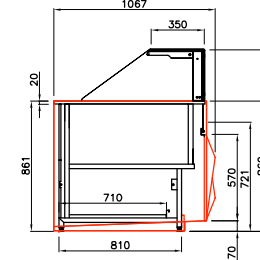
B DS NT VD



V DS VS CG VD



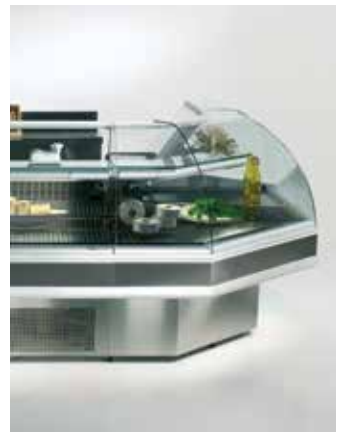
V DS NT VD



B DS NT VD

DAISY Counters Options

Code	Description	Straight Cabinets – Sizes							Corners (E=External, I=Internal)			
		937	1250	1562	1875	2500	3125	3750	45°E	90°E	45°I	90°I
V DS VT CG	Daisy Ventilated with refrigerated storage. Integral		●	●	●	●						
V DS VT SG	Daisy ventilated with refrigerated storage. Remote		●	●	●	●	●	●				
V DS VT+P CG	Daisy ventilated with refrigerated storage. Refrigerated shelves. Integral		●	●	●	●						
V DS VT+P SG	Daisy ventilated with refrigerated storage. Refrigerated shelves. Remote		●	●	●	●	●	●				
V DS VS CG	Daisy Ventilated. Integral. No refrigerated storage	●	●	●	●	●						
V DS VS SG	Daisy Ventilated. Remote. No refrigerated storage	●	●	●	●	●	●	●				
V DS VS+P CG	Daisy ventilated with Refrigerated shelves. Integral. No refrigerated storage	●	●	●	●	●						
V DS VS+P SG	Daisy ventilated with Refrigerated shelves. Remote. No refrigerated storage	●	●	●	●	●	●	●				
V DS VSG CG	Daisy Ventilated. Integral. With drawers	●	●		●	●						
V DS VSG SG	Daisy Ventilated. Remote. With drawers	●	●		●	●						
V DS GL CG	Daisy refrigerated ice cream. Integral	●	●	●	●							
V DS CH CG	Daisy refrigerated chocolate. Integral	●	●									
V DS SL5 CG	Daisy Refrigerated Salad. Integral		●		●							
V DS SL5 SG	Daisy Refrigerated Salad. Remote		●		●							
V DS N	Daisy Neutral Display	●	●	●	●	●		●				
V DS PD	Daisy ambient bakery display		●	●	●	●						
V DS PDRI	Daisy ambient bakery. Roll in		●		●	●						
V DS AQV	Daisy ventilated dry heat with humidity		●		●							
V DS TA	Daisy dry heated deck		●		●							
V DS BM	Daisy Bain Marie heated wet well		●		●							
VM/SM DS CG	Daisy multideck display / Daisy Multideck. Integral	●	●		●	●						
VM/SM DS SG	Daisy multideck display / Daisy Multideck. Remote	●	●		●	●		●				
GLASS OPTIONS												
VD CH	Straight glass (without shelf) on Hydraulic pistons	●	●	●	●	●	●	●				
VD CHP	Straight glass (with int. Shelf) on Hydraulic pistons	●	●	●	●	●	●	●				
VS	Self glass	●	●	●	●	●	●	●				
VD CH BM	Straight glass (without shelf) on hydraulic pistons. Bain marie		●		●							
VD CHP TA	Straight glass (with shelf) on hydraulic pistons. Heated		●		●							
CORNER SECTIONS												
DS NT DS	Daisy corner. Neutral display								●	●	●	●
VS CG DS	Daisy refrigerated corner. Integral										●	●
VS SG DS	Daisy refrigerated corner. Remote								●	●	●	●
VS+P CG DS	Daisy refrigerated corner. Refrigerated shelf. Integral										●	●
VS+P SG	Daisy refrigerated corner. Refrigerated shelf. Remote								●	●	●	●
GLASS OPTIONS FOR												
CORNER SECTIONS												
VD CH	Straight glass (without shelf) on Hydraulic pistons								●	●	●	●
VD CHP	Straight glass (with int. Shelf) on Hydraulic pistons								●	●	●	●
VS	Self Glass								●	●	●	●
FLAT COUNTERS												
NO GLASS												
DS CX1N	Daisy support case	●							●	●	●	●
DS CXPMR	Daisy support case for wheelchair access	●										
FLAT COUNTERS												
WITH GLASS												
B DS NT	Daisy neutral counter with glass	●	●	●	●	●			●	●	●	●
PIZZA COUNTERS												
B DS PZ CG	Daisy refrigerated pizza counter with glass. Remote			●								
B DS PZ SG	Daisy refrigerated pizza counter with glass. Integral		●									





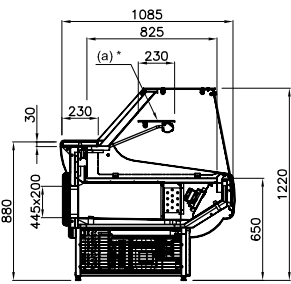
Premier Serve-Over Counters



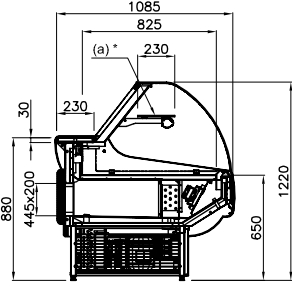
Super Lider



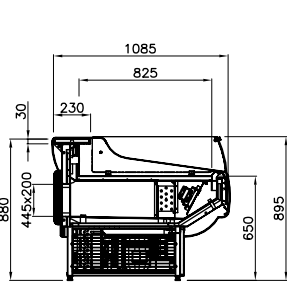
Technical drawings



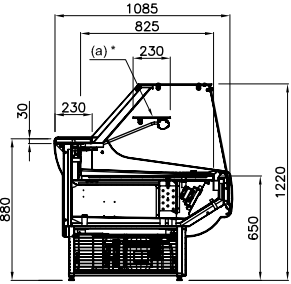
SLRV-CG-VD



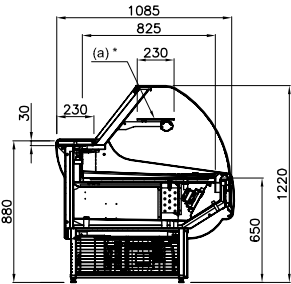
SLRV-CG-VC



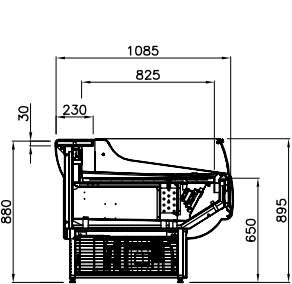
SLRV-CG-VS



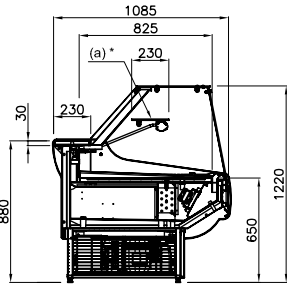
SLTRV-CG-VD



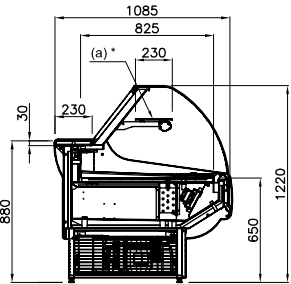
SLTRV-CG-VC



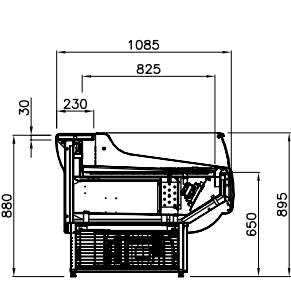
SLTRV-CG-VS



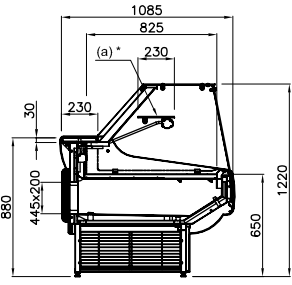
SLCRV-CG-VD



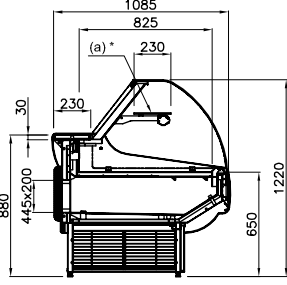
SLCRV-CG-VC



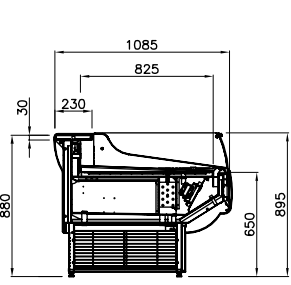
SLTRV-CG-VC



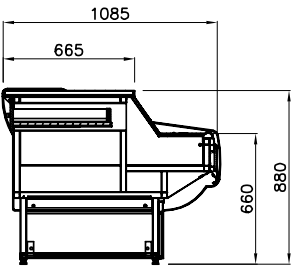
SLCN-VD



SLCN-VC



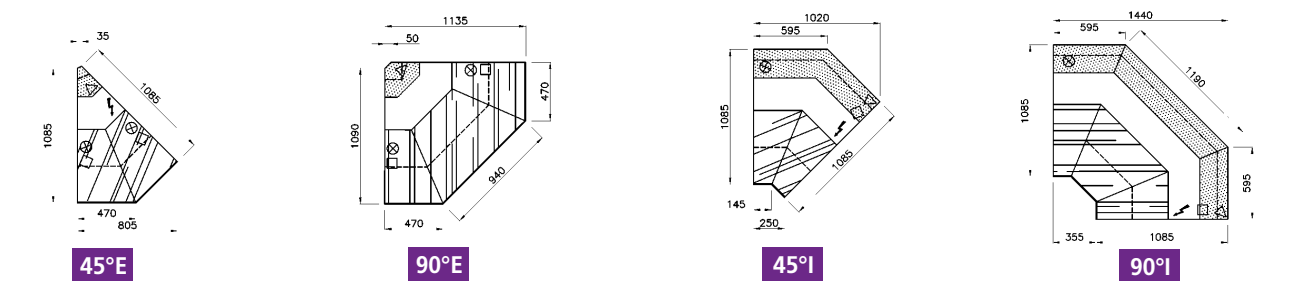
SLCN-VS



SLCX

SUPER LIDER Cabinet Options

		Straight Cabinets – Sizes						Corners (E=External, I=Internal)			
Code	Description	70	105	150	200	250	290	45°E	90°E	45°I	90°I
DISPLAY CABINETS, CORNERS AND SUPPORT CASES											
SLRV-CG	Chilled Integral Fan Assisted	●	●	●	●	●	●				
SLRV-SG	Chilled Remote Fan Assisted	●	●	●	●	●	●				
SLCN	Ambient Corner							●	●	●	●
SLCRV-CG	Chilled Integral Corner Fan Assisted									●	●
SLCRV-SG	Chilled Remote Corner Fan Assisted							●	●	●	●
SLCX	Support Case	●									
SLRVA-CG	Chilled Integral S/S Chassis Fan Assisted	●	●	●	●	●	●				
SLRVA-SG	Chilled Remote S/S Chassis Fan Assisted	●	●	●	●	●	●				
SLCNA	Ambient S/S Chassis Corner							●	●	●	●
SLCRVA-CG	Chilled Integral S/S Chassis Corner Fan Assisted									●	●
SLCRVA-SG	Chilled Remote S/S Chassis Corner Fan Assisted							●	●	●	●
SLCXA	Support Case S/S Chassis	●									
SLTRVA-CG	Chilled Integral Piped Deck S/S Chasis		●	●	●	●					
SLTRVA-SG	Chilled Remote Piped Deck S/S Chasis		●	●	●	●					
GLASS OPTIONS											
VD-SP	Straight Glass without Shelf	●	●	●	●	●	●	●	●	●	●
VD-CP	Straight Glass with Shelf	●	●	●	●	●	●	●	●	●	●
VC-SP	Curved Glass without Shelf	●	●	●	●	●	●	●	●	●	●
VC-CP	Curved Glass with Shelf	●	●	●	●	●	●	●	●	●	●







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JORDAO COOLING SYSTEMS®

This technical drawing shows the side profile of the bathtub. Key dimensions include a total width of 840 mm at the top, a depth of 610 mm, and a height of 795 mm. The tub features a sloped backrest with a height of 170 mm and a base thickness of 20 mm. A central support leg is shown with a height of 100 mm and a base width of 50 mm. The overall length of the unit is 2384 ± 1.5 mm.

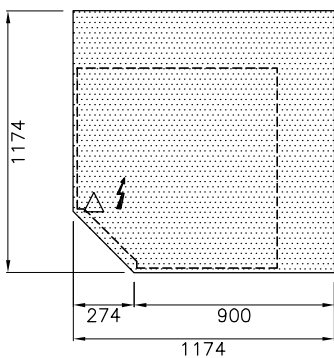
[illegible]

Technical drawing of the interior of the wardrobe, showing dimensions and internal structure. The drawing includes a side view of the wardrobe with dimensions: 900 (width), 475 (depth), 20 (height of the top section), 135 (height of the top section), 775 (height of the main section), and 625 (width of the main section). The drawing also shows the internal structure, including shelves and drawers, and a door with a handle.

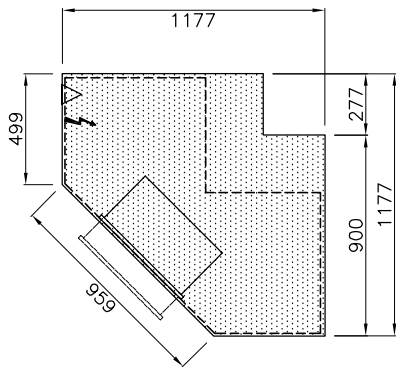
148

LUCIS Cabinet Options

Code	Description	Straight Cabinets – Sizes						Corners (E=External, I=Internal)	
		555	950	1070	1350	1750	2150	90E	90I
LU-RT-V-CG	Chilled integral ventilated with storage				●	●	●		
LU-RT-V-SG	Chilled remote ventilated with storage				●	●	●		
LU-RS-V-CG	Chilled integral ventilated without storage		●		●	●	●		
LU-RS-V-SG	Chilled remote ventilated without storage		●		●	●	●		
LU-RS-CG-CG	Chilled integral for chocolate (no storage)		●		●				
LU-N	Ambient display		●		●	●	●		
LU-CXE-E/I 90	Support case corner							●	●
LU-CX	Straight till support case	●		●					



90°E



90°I







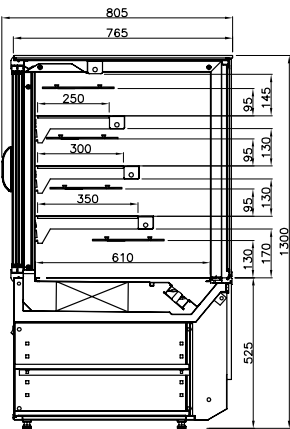
Premier Serve-Over Counters



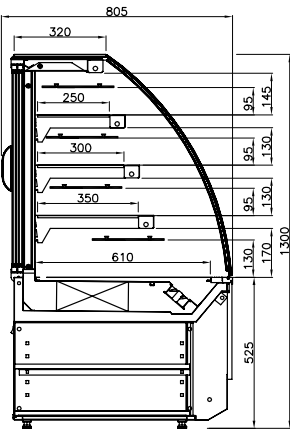
Vista



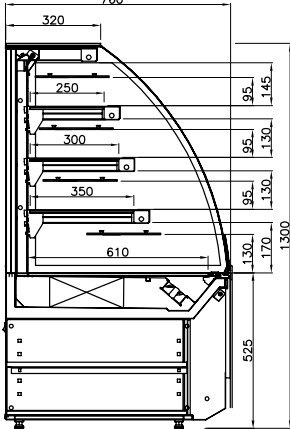
Technical drawings



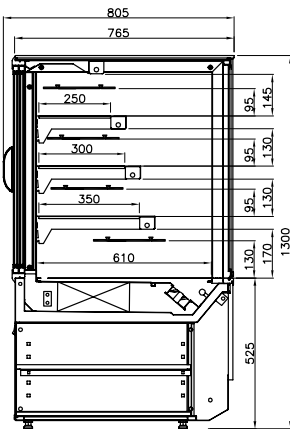
V-VST-VS-CG-VDA



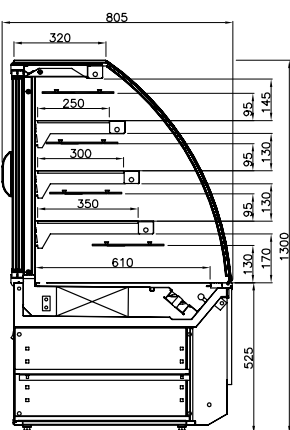
V-VST-VS-CG-VC



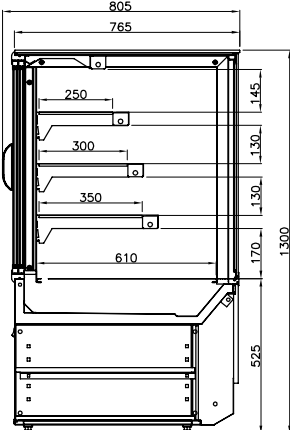
VM-VST-CG-VC



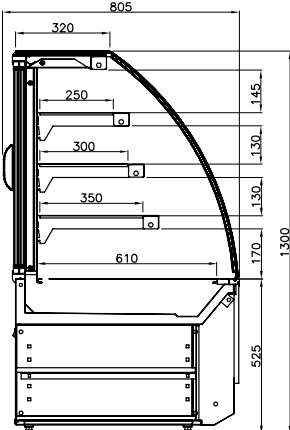
V-VST-CH-CG-VDA



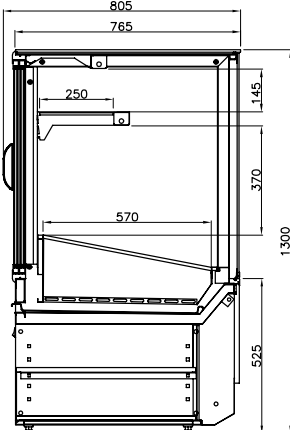
V-VST-CH-CG-VC



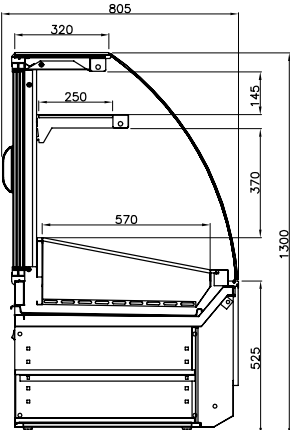
V-VST-NT-VDA



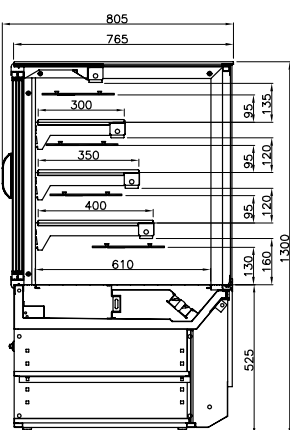
V-VST-NT-VC



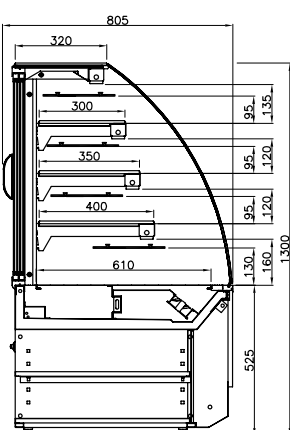
V-VST-PD-VDA



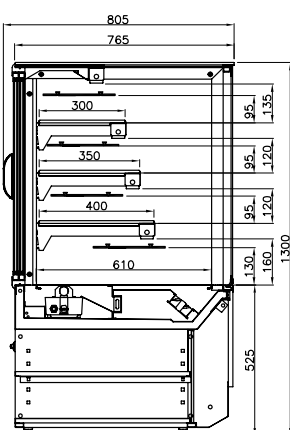
V-VST-PD-VC



V-VST-AQ-VDA



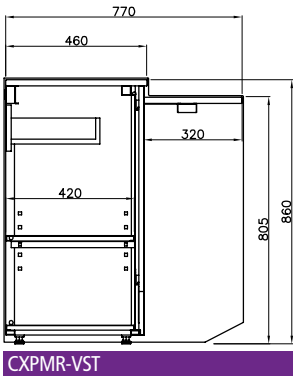
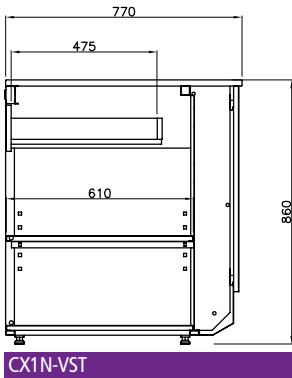
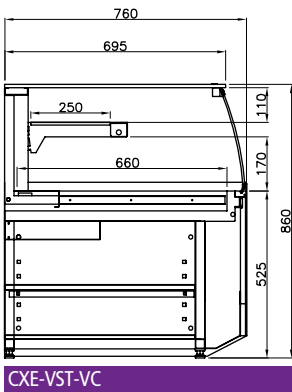
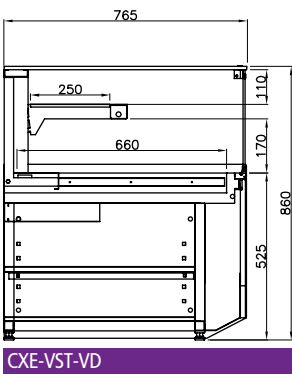
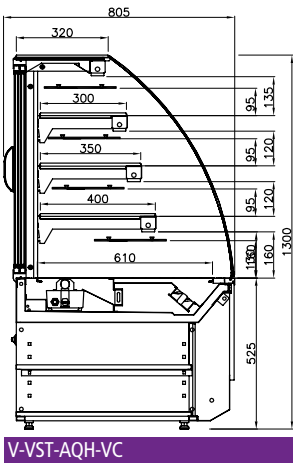
V-VST-AQ-VC

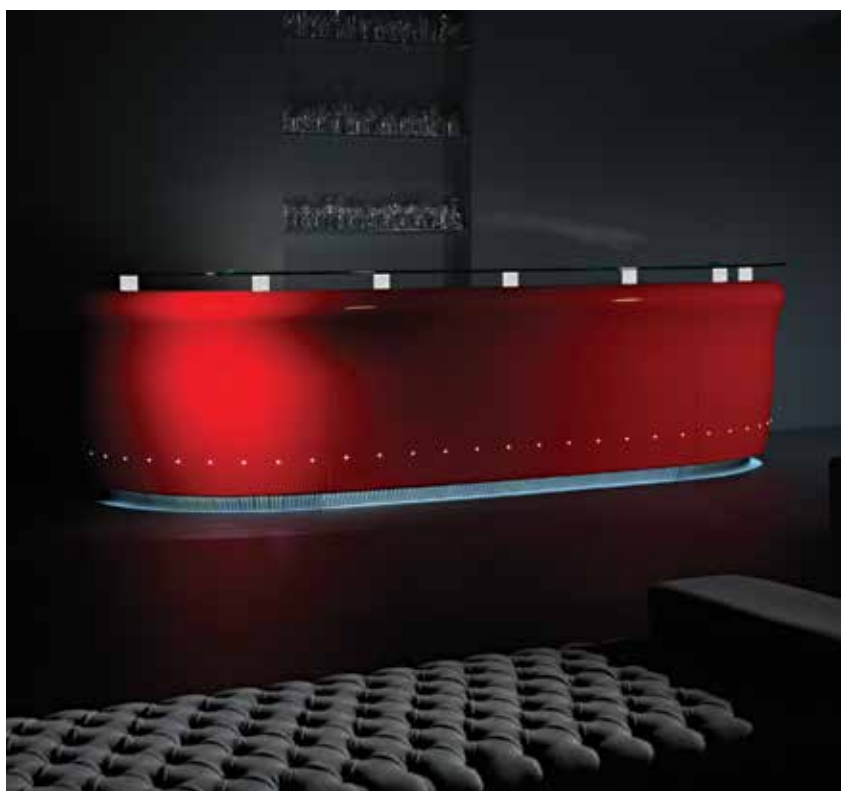


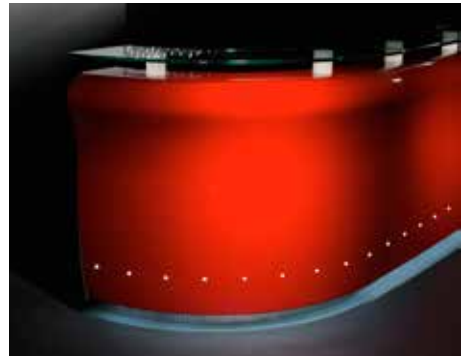
V-VST-AQH-VDA

VISTA Cabinet Options

		Straight Cabinets – Sizes			
Code	Description	600	850	1250	1650
VST VVS-CG VD/VC	Ventilated. Integral. Square or curved glass	●	●	●	●
VST VVS-SG VD/VC	Ventilated. Remote. Square or curved glass	●	●	●	●
VST VM-CG VC	Fan assisted Grab & Go. Integral. Curved glass	●	●	●	●
VST VM-CG VD	Fan assisted Grab & Go. Integral. Square glass	●	●	●	●
VST VM-SG VC	Fan assisted Grab & Go. Remote. Curved glass	●	●	●	●
VST VCH-CG VD/VC	Ventiated for chocolate. Integral. Square or Curved glass	●	●	●	
VST NT VD/VC	Ambient display. Square or curved glass	●	●	●	●
VST VPD VD/VC	Ambient bakery display. Square or curved glass		●	●	
VST VAQ VD/VC	Dry heated. Square or curved glass	●	●	●	
EXPOSITION CASES		600	850	1250	1650
VST CXE VD/VC	Ambient Exposition case. Square or curved glass	●	●		
TILL SUPPORT CASES		515	1030		
VST CXS1N	Single level till support case	●	●		
VST CX PMR	Single level till support case for wheelchair users		●		







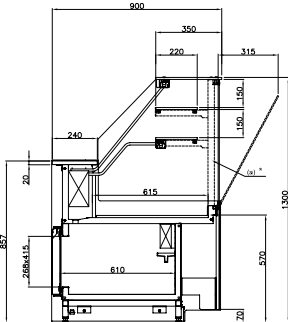
Premier Serve-Over Counters



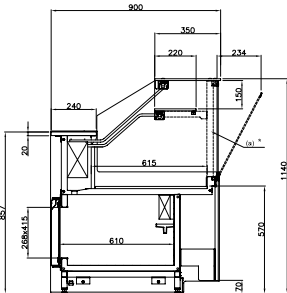
Amphora



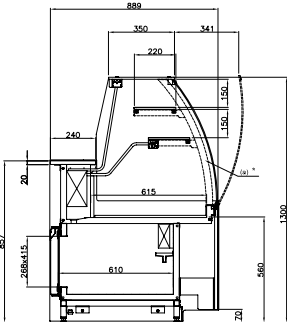
Technical drawings



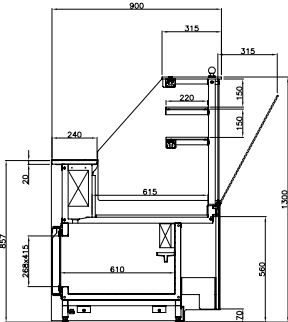
V EL ET CGP VDA



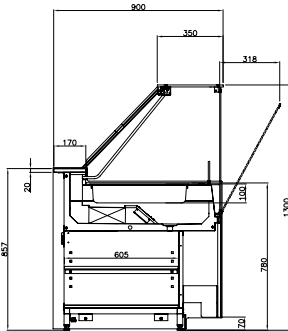
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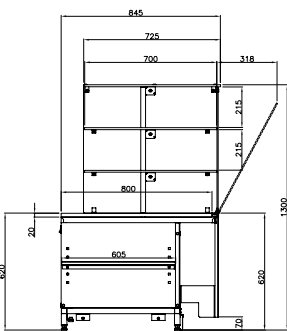
V EL ET CGP VCV



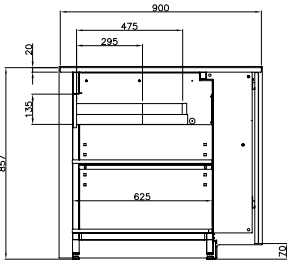
V EL ET CGP VP



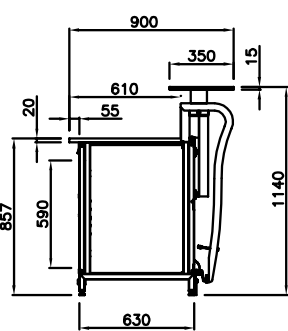
V EL SLS CGP VDA



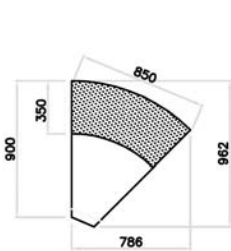
EL TV VDA



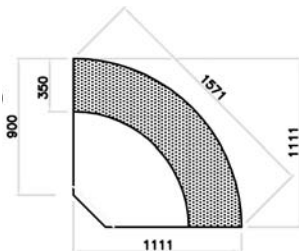
EL CX1N



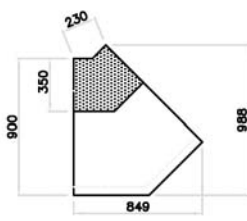
AMPHORA BAR



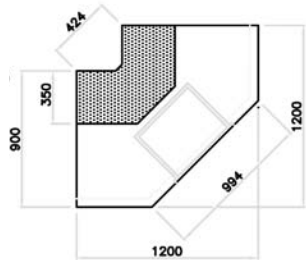
45°E



90°E



45°I



90°I

AMPHORA Cabinet Options

		Straight Cabinets – Sizes								Corners (E=External, I=Internal)			
Code	Description	85	125	165	205	250	51	85	103	45°E	90°E	45°I	90°I
DISPLAY CABINETS, CORNERS AND SUPPORT CASES													
EL-ET-CG	Chilled Integral Static with Storage		●	●	●	●							
EL-ET-SG	Chilled Remote Static with Storage		●	●	●	●							
EL-VT-CG	Chilled Integral Ventilated with Storage		●	●	●	●							
EL-VT-SG	Chilled Remote Ventilated with Storage		●	●	●	●							
EL-ES-CG	Chilled Integral Static without Storage	●	●	●	●	●							
EL-ES-SG	Chilled Remote Static without Storage	●	●	●	●	●							
EL-VS-CG	Chilled Integral Ventilated without Storage	●	●	●	●	●							
EL-VS-SG	Chilled Remote Ventilated without Storage	●	●	●	●	●							
EL-ETTR-CG	Chilled Integral static deck with Storage		●	●									
EL-ETTR-SG	Chilled Remote static deck with Storage		●	●									
EL-ESTR-CG	Chilled Integral static deck without Storage	●	●	●									
EL-ESTR-SG	Chilled Remote static deck without Storage	●	●	●									
EL-VSCH-CG	Chilled Integral Ventilated for Chocolates (no storage)	●	●										
EL-VSSL-CG	Chilled Integral Ventilated for Salads (no storage)	●	●	●									
EL-VSSL-SG	Chilled Remote Ventilated for Salads (no storage)	●	●	●									
EL-GL-CG	Chilled Integral for Ice Cream	●	●	●									
EL-BM	Heated Bain Marie - Wet	●	●	●									
EL-TA	Dry Heated Deck	●	●										
EL-AQV	Ventilated Dry Heated Deck	●	●										
EL-AQCH	Heated Deck with humidity control	●	●										
EL-NT	Ambient with Back	●	●	●	●	●							
EL-NA	Ambient without Back	●	●	●	●	●							
EL-P	Ambient Display for bread	●	●	●									
EL-CVNE	Ambient Corner (static type - for assemblage with static cases)									●	●	●	●
EL-CVE-CG	Chilled integral static cooled corner										●	●	●
EL-CVE-SG	Chilled remote static cooled corner										●	●	●
EL-CVNE	Ambient Corner (ventilated type - for assemblage with ventilated cases)									●	●	●	●
EL-CVV-CG	Chilled integral ventilated cooled corner										●	●	●
EL-CVV-SG	Chilled remote ventilated cooled corner										●	●	●
EL-CX-1N	Single level till support case						●		●	●	●	●	●
EL-CX-2N	Two level till support case						●	●	●	●	●	●	●
EL-CXPMR	Wheelchair access till support case								●				
EL-TV	Support glass with tower glass						●		●				
EL-TV	Support glass with tower and posts						●		●				
GLASS OPTIONS													
VDA	Straight High Glass	●	●	●	●	●				●	●	●	●
VDB	Straight Low Glass	●	●	●	●	●				●	●	●	●
VCV	Curved Glass	●	●	●	●	●				●	●	●	●
VP	Glass with posts	●	●	●	●	●				●	●	●	●
VDA-TA	Straight High Glass without shelves (Dry Heated Deck)	●	●										
VDB-TA	Straight Low Glass without shelves (Dry Heated Deck)	●	●										
VC-TA	Curved Glass without shelves (Dry Heated Deck)	●	●										
VP-TA	Glass with posts (Dry Heated Deck)	●	●										

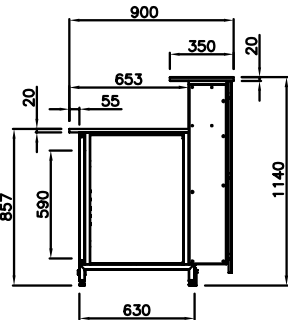
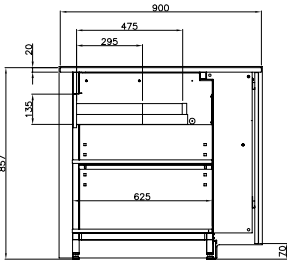
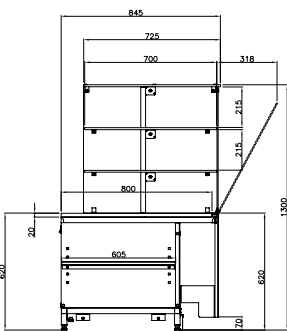
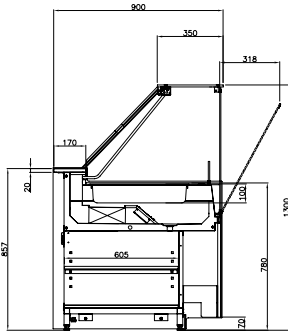
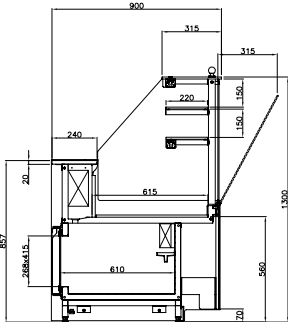
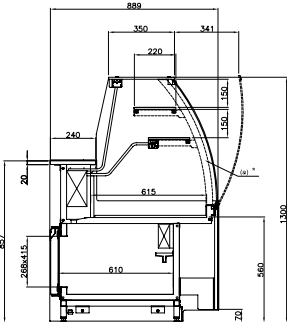
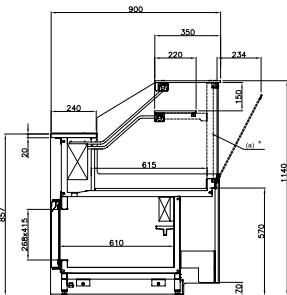
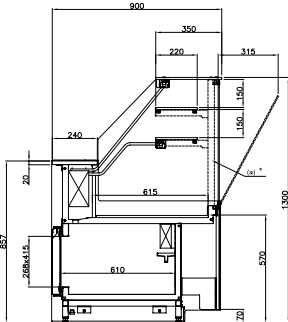




Premier Serve-Over Counters



Simply



SIMPLY Cabinet Options

		Straight Cabinets – Sizes								Corners (E=External, I=Internal)			
Code	Description	85	125	165	205	250	51	85	103	45°E	90°E	45°I	90°I
DISPLAY CABINETS, CORNERS AND SUPPORT CASES													
EL-ET-CG	Chilled Integral Static with Storage		●	●	●	●							
EL-ET-SG	Chilled Remote Static with Storage		●	●	●	●							
EL-VT-CG	Chilled Integral Ventilated with Storage		●	●	●	●							
EL-VT-SG	Chilled Remote Ventilated with Storage		●	●	●	●							
EL-ES-CG	Chilled Integral Static without Storage	●	●	●	●	●							
EL-ES-SG	Chilled Remote Static without Storage	●	●	●	●	●							
EL-VS-CG	Chilled Integral Ventilated without Storage	●	●	●	●	●							
EL-VS-SG	Chilled Remote Ventilated without Storage	●	●	●	●	●							
EL-ETTR-CG	Chilled Integral static deck with Storage		●	●									
EL-ETTR-SG	Chilled Remote static deck with Storage		●	●									
EL-ESTR-CG	Chilled Integral static deck without Storage	●	●	●									
EL-ESTR-SG	Chilled Remote static deck without Storage	●	●	●									
EL-VSCH-CG	Chilled Integral Ventilated for Chocolates (no storage)	●	●										
EL-VSSL-CG	Chilled Integral Ventilated for Salads (no storage)	●	●	●									
EL-VSSL-SG	Chilled Remote Ventilated for Salads (no storage)	●	●	●									
EL-GL-CG	Chilled Integral for Ice Cream	●	●	●									
EL-BM	Heated Bain Marie - Wet	●	●	●									
EL-TA	Dry Heated Deck	●	●										
EL-AQV	Ventilated Dry Heated Deck	●	●										
EL-AQCH	Heated Deck with humidity control	●	●										
EL-NT	Ambient with Back	●	●	●	●	●							
EL-NA	Ambient without Back	●	●	●	●	●							
EL-P	Ambient Display for bread	●	●	●									
EL-CVNE	Ambient Corner (static type - for assemblage with static cases)									●	●	●	●
EL-CVE-CG	Chilled integral static cooled corner										●	●	●
EL-CVE-SG	Chilled remote static cooled corner										●	●	●
EL-CVNE	Ambient Corner (ventilated type - for assemblage with ventilated cases)									●	●	●	●
EL-CVV-CG	Chilled integral ventilated cooled corner										●	●	●
EL-CVV-SG	Chilled remote ventilated cooled corner										●	●	●
EL-CX-1N	Single level till support case						●		●	●	●	●	●
EL-CX-2N	Two level till support case						●	●	●	●	●	●	●
EL-CXPMR	Wheelchair access till support case								●				
EL-TV	Support glass with tower glass						●		●				
EL-TV	Support glass with tower and posts						●		●				
GLASS OPTIONS													
VDA	Straight High Glass	●	●	●	●	●				●	●	●	●
VDB	Straight Low Glass	●	●	●	●	●				●	●	●	●
VCV	Curved Glass	●	●	●	●	●				●	●	●	●
VP	Glass with posts	●	●	●	●	●				●	●	●	●
VDA-TA	Straight High Glass without shelves (Dry Heated Deck)	●	●										
VDB-TA	Straight Low Glass without shelves (Dry Heated Deck)	●	●										
VC-TA	Curved Glass without shelves (Dry Heated Deck)	●	●										
VP-TA	Glass with posts (Dry Heated Deck)	●	●										





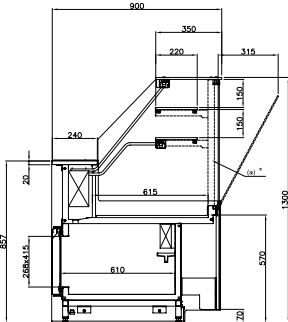
Premier Serve-Over Counters



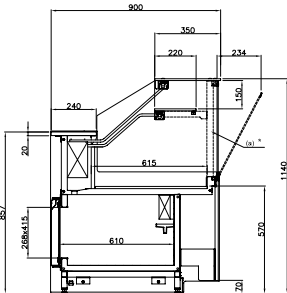
Tradition



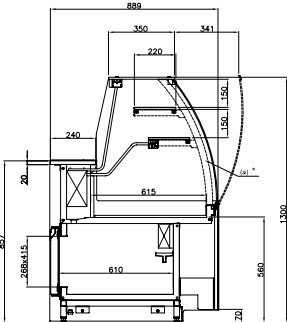
Technical drawings



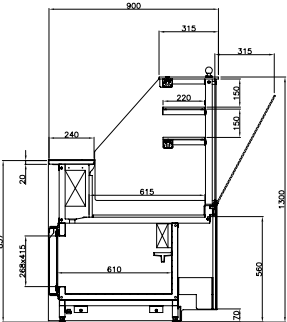
V EL ET CGP VDA



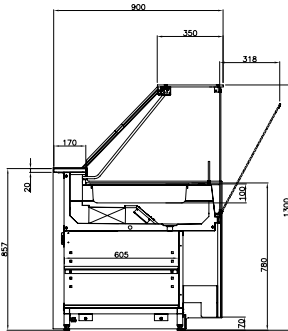
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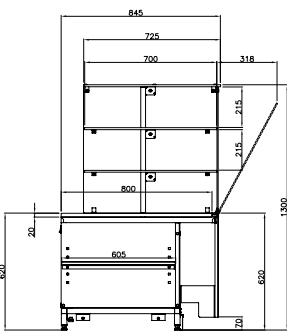
V EL ET CGP VCV



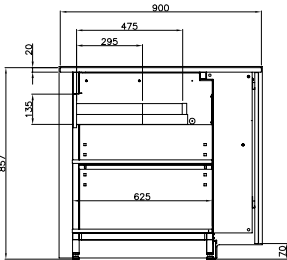
V EL ET CGP VP



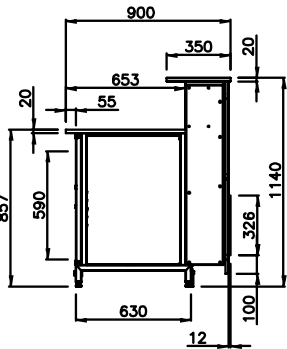
V EL SLS CGP VDA



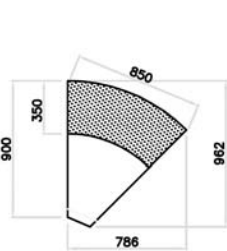
EL TV VDA



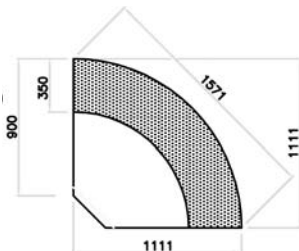
EL CX1N



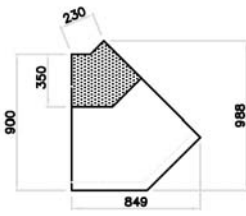
TRADITION BAR



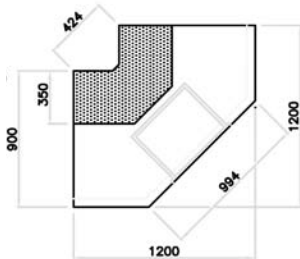
45°E



90°E



45°I



90°I

TRADITION Cabinet Options

		Straight Cabinets – Sizes								Corners (E=External, I=Internal)			
Code	Description	85	125	165	205	250	51	85	103	45°E	90°E	45°I	90°I
DISPLAY CABINETS, CORNERS AND SUPPORT CASES													
EL-ET-CG	Chilled Integral Static with Storage		●	●	●	●							
EL-ET-SG	Chilled Remote Static with Storage		●	●	●	●							
EL-VT-CG	Chilled Integral Ventilated with Storage		●	●	●	●							
EL-VT-SG	Chilled Remote Ventilated with Storage		●	●	●	●							
EL-ES-CG	Chilled Integral Static without Storage	●	●	●	●	●							
EL-ES-SG	Chilled Remote Static without Storage	●	●	●	●	●							
EL-VS-CG	Chilled Integral Ventilated without Storage	●	●	●	●	●							
EL-VS-SG	Chilled Remote Ventilated without Storage	●	●	●	●	●							
EL-ETTR-CG	Chilled Integral static deck with Storage		●	●									
EL-ETTR-SG	Chilled Remote static deck with Storage		●	●									
EL-ESTR-CG	Chilled Integral static deck without Storage	●	●	●									
EL-ESTR-SG	Chilled Remote static deck without Storage	●	●	●									
EL-VSCH-CG	Chilled Integral Ventilated for Chocolates (no storage)	●	●										
EL-VSSL-CG	Chilled Integral Ventilated for Salads (no storage)	●	●	●									
EL-VSSL-SG	Chilled Remote Ventilated for Salads (no storage)	●	●	●									
EL-GL-CG	Chilled Integral for Ice Cream	●	●	●									
EL-BM	Heated Bain Marie - Wet	●	●	●									
EL-TA	Dry Heated Deck	●	●										
EL-AQV	Ventilated Dry Heated Deck	●	●										
EL-AQCH	Heated Deck with humidity control	●	●										
EL-NT	Ambient with Back	●	●	●	●	●							
EL-NA	Ambient without Back	●	●	●	●	●							
EL-P	Ambient Display for bread	●	●	●									
EL-CVNE	Ambient Corner (static type - for assemblage with static cases)									●	●	●	●
EL-CVE-CG	Chilled integral static cooled corner										●	●	●
EL-CVE-SG	Chilled remote static cooled corner										●	●	●
EL-CVNE	Ambient Corner (ventilated type - for assemblage with ventilated cases)									●	●	●	●
EL-CVV-CG	Chilled integral ventilated cooled corner										●	●	●
EL-CVV-SG	Chilled remote ventilated cooled corner										●	●	●
EL-CX-1N	Single level till support case						●		●	●	●	●	●
EL-CX-2N	Two level till support case						●	●	●	●	●	●	●
EL-CXPMR	Wheelchair access till support case								●				
EL-TV	Support glass with tower glass						●		●				
EL-TV	Support glass with tower and posts						●		●				
GLASS OPTIONS													
VDA	Straight High Glass	●	●	●	●	●				●	●	●	●
VDB	Straight Low Glass	●	●	●	●	●				●	●	●	●
VCV	Curved Glass	●	●	●	●	●				●	●	●	●
VP	Glass with posts	●	●	●	●	●				●	●	●	●
VDA-TA	Straight High Glass without shelves (Dry Heated Deck)	●	●										
VDB-TA	Straight Low Glass without shelves (Dry Heated Deck)	●	●										
VC-TA	Curved Glass without shelves (Dry Heated Deck)	●	●										
VP-TA	Glass with posts (Dry Heated Deck)	●	●										





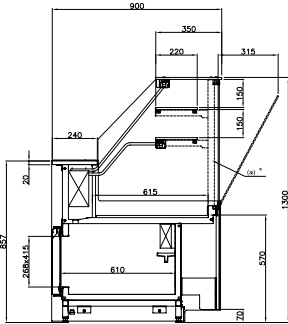
Premier Serve-Over Counters



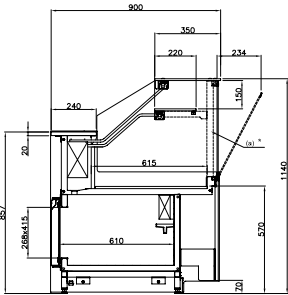
Twist



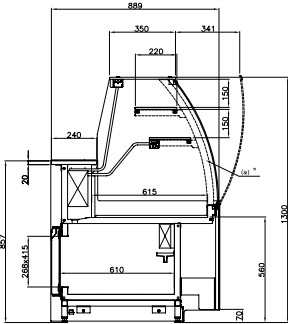
Technical drawings



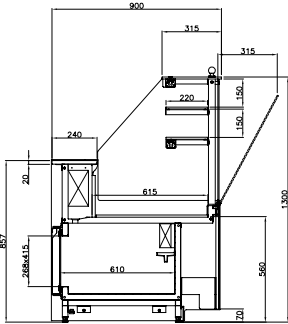
V EL ET CGP VDA



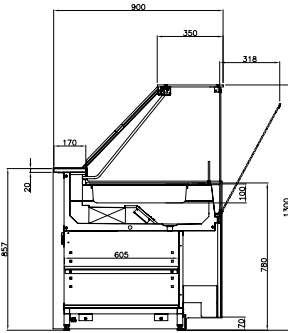
V EL ET CGP VDB



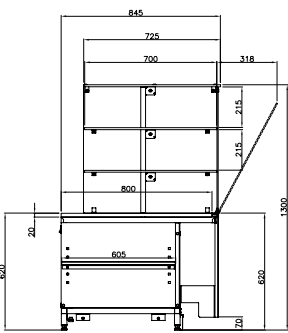
V EL ET CGP VCV



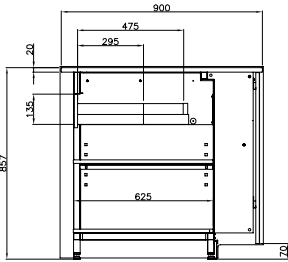
V EL ET CGP VP



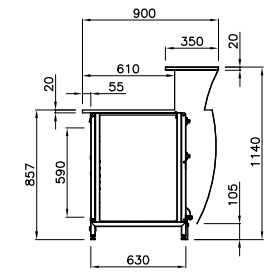
V EL SLS CGP VDA



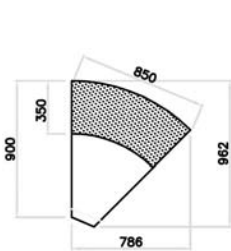
EL TV VDA



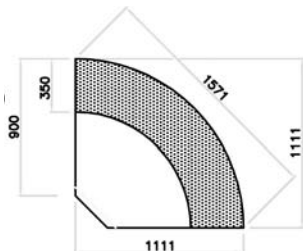
EL CX1N



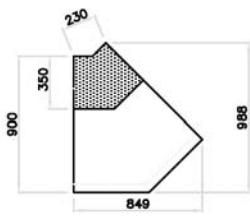
TWIST BAR



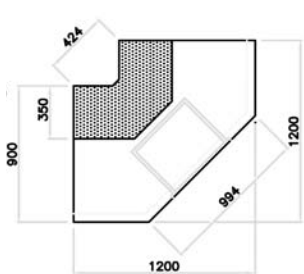
45°E



90°E



45°I



90°I

TWIST Cabinet Options													
		Straight Cabinets – Sizes								Corners (E=External, I=Internal)			
Code	Description	85	125	165	205	250	51	85	103	45°E	90°E	45°I	90°I
DISPLAY CABINETS, CORNERS AND SUPPORT CASES													
EL-ET-CG	Chilled Integral Static with Storage		●	●	●	●							
EL-ET-SG	Chilled Remote Static with Storage		●	●	●	●							
EL-VT-CG	Chilled Integral Ventilated with Storage		●	●	●	●							
EL-VT-SG	Chilled Remote Ventilated with Storage		●	●	●	●							
EL-ES-CG	Chilled Integral Static without Storage	●	●	●	●	●							
EL-ES-SG	Chilled Remote Static without Storage	●	●	●	●	●							
EL-VS-CG	Chilled Integral Ventilated without Storage	●	●	●	●	●							
EL-VS-SG	Chilled Remote Ventilated without Storage	●	●	●	●	●							
EL-ETTR-CG	Chilled Integral static deck with Storage		●	●									
EL-ETTR-SG	Chilled Remote static deck with Storage		●	●									
EL-ESTR-CG	Chilled Integral static deck without Storage	●	●	●									
EL-ESTR-SG	Chilled Remote static deck without Storage	●	●	●									
EL-VSCH-CG	Chilled Integral Ventilated for Chocolates (no storage)	●	●										
EL-VSSL-CG	Chilled Integral Ventilated for Salads (no storage)	●	●	●									
EL-VSSL-SG	Chilled Remote Ventilated for Salads (no storage)	●	●	●									
EL-GL-CG	Chilled Integral for Ice Cream	●	●	●									
EL-BM	Heated Bain Marie - Wet	●	●	●									
EL-TA	Dry Heated Deck	●	●										
EL-AQV	Ventilated Dry Heated Deck	●	●										
EL-AQCH	Heated Deck with humidity control	●	●										
EL-NT	Ambient with Back	●	●	●	●	●							
EL-NA	Ambient without Back	●	●	●	●	●							
EL-P	Ambient Display for bread	●	●	●									
EL-CVNE	Ambient Corner (static type - for assemblage with static cases)									●	●	●	●
EL-CVE-CG	Chilled integral static cooled corner										●	●	●
EL-CVE-SG	Chilled remote static cooled corner										●	●	●
EL-CVNE	Ambient Corner (ventilated type - for assemblage with ventilated cases)									●	●	●	●
EL-CVV-CG	Chilled integral ventilated cooled corner										●	●	●
EL-CVV-SG	Chilled remote ventilated cooled corner										●	●	●
EL-CX-1N	Single level till support case						●		●	●	●	●	●
EL-CX-2N	Two level till support case						●	●	●	●	●	●	●
EL-CXPMR	Wheelchair access till support case								●				
EL-TV	Support glass with tower glass						●		●				
EL-TV	Support glass with tower and posts						●		●				
GLASS OPTIONS													
VDA	Straight High Glass	●	●	●	●	●				●	●	●	●
VDB	Straight Low Glass	●	●	●	●	●				●	●	●	●
VCV	Curved Glass	●	●	●	●	●				●	●	●	●
VP	Glass with posts	●	●	●	●	●				●	●	●	●
VDA-TA	Straight High Glass without shelves (Dry Heated Deck)	●	●										
VDB-TA	Straight Low Glass without shelves (Dry Heated Deck)	●	●										
VC-TA	Curved Glass without shelves (Dry Heated Deck)	●	●										
VP-TA	Glass with posts (Dry Heated Deck)	●	●										





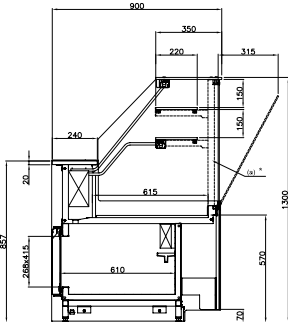
Premier Serve-Over Counters



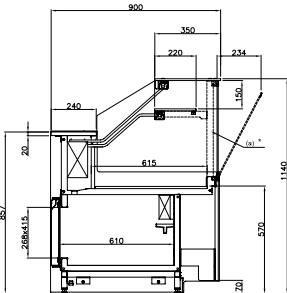
Seaside



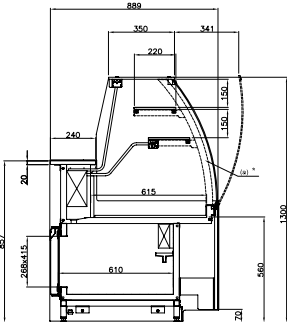
Technical drawings



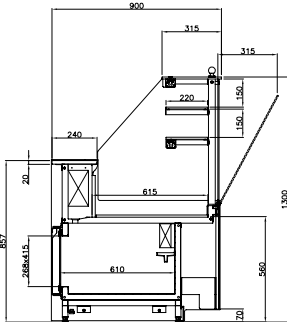
V EL ET CGP VDA



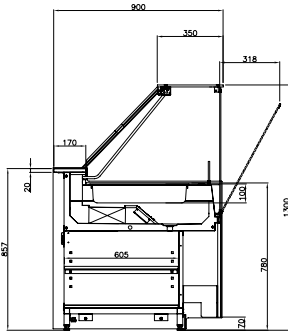
V EL ET CGP VDB



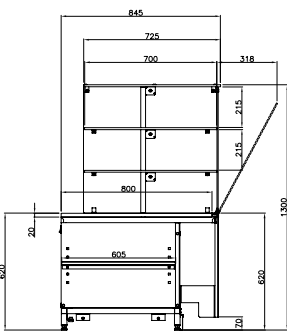
V EL ET CGP VCV



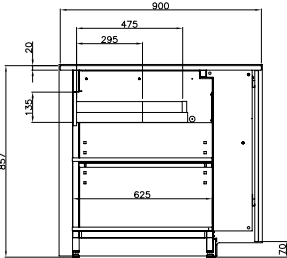
V EL ET CGP VP



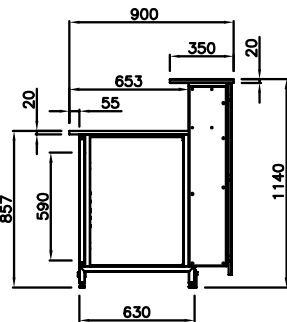
V EL SLS CGP VDA



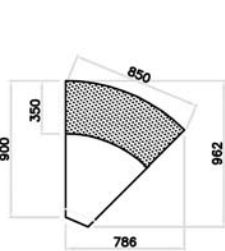
EL TV VDA



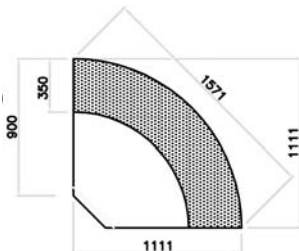
EL CX1N



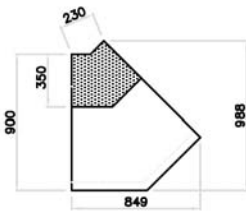
SEASIDE BAR



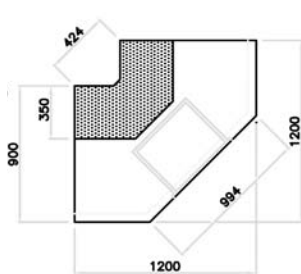
45°E



90°E



45°I



90°I

SEASIDE Cabinet Options													
		Straight Cabinets – Sizes								Corners (E=External, I=Internal)			
Code	Description	85	125	165	205	250	51	85	103	45°E	90°E	45°I	90°I
DISPLAY CABINETS, CORNERS AND SUPPORT CASES													
EL-ET-CG	Chilled Integral Static with Storage		●	●	●	●							
EL-ET-SG	Chilled Remote Static with Storage		●	●	●	●							
EL-VT-CG	Chilled Integral Ventilated with Storage		●	●	●	●							
EL-VT-SG	Chilled Remote Ventilated with Storage		●	●	●	●							
EL-ES-CG	Chilled Integral Static without Storage	●	●	●	●	●							
EL-ES-SG	Chilled Remote Static without Storage	●	●	●	●	●							
EL-VS-CG	Chilled Integral Ventilated without Storage	●	●	●	●	●							
EL-VS-SG	Chilled Remote Ventilated without Storage	●	●	●	●	●							
EL-ETTR-CG	Chilled Integral static deck with Storage		●	●									
EL-ETTR-SG	Chilled Remote static deck with Storage		●	●									
EL-ESTR-CG	Chilled Integral static deck without Storage	●	●	●									
EL-ESTR-SG	Chilled Remote static deck without Storage	●	●	●									
EL-VSCH-CG	Chilled Integral Ventilated for Chocolates (no storage)	●	●										
EL-VSSL-CG	Chilled Integral Ventilated for Salads (no storage)	●	●	●									
EL-VSSL-SG	Chilled Remote Ventilated for Salads (no storage)	●	●	●									
EL-GL-CG	Chilled Integral for Ice Cream	●	●	●									
EL-BM	Heated Bain Marie - Wet	●	●	●									
EL-TA	Dry Heated Deck	●	●										
EL-AQV	Ventilated Dry Heated Deck	●	●										
EL-AQCH	Heated Deck with humidity control	●	●										
EL-NT	Ambient with Back	●	●	●	●	●							
EL-NA	Ambient without Back	●	●	●	●	●							
EL-P	Ambient Display for bread	●	●	●									
EL-CVNE	Ambient Corner (static type - for assemblage with static cases)									●	●	●	●
EL-CVE-CG	Chilled integral static cooled corner										●	●	●
EL-CVE-SG	Chilled remote static cooled corner										●	●	●
EL-CVNE	Ambient Corner (ventilated type - for assemblage with ventilated cases)									●	●	●	●
EL-CVV-CG	Chilled integral ventilated cooled corner										●	●	●
EL-CVV-SG	Chilled remote ventilated cooled corner										●	●	●
EL-CX-1N	Single level till support case						●		●	●	●	●	●
EL-CX-2N	Two level till support case						●	●	●	●	●	●	●
EL-CXPMR	Wheelchair access till support case								●				
EL-TV	Support glass with tower glass						●		●				
EL-TV	Support glass with tower and posts						●		●				
GLASS OPTIONS													
VDA	Straight High Glass	●	●	●	●	●				●	●	●	●
VDB	Straight Low Glass	●	●	●	●	●				●	●	●	●
VCV	Curved Glass	●	●	●	●	●				●	●	●	●
VP	Glass with posts	●	●	●	●	●				●	●	●	●
VDA-TA	Straight High Glass without shelves (Dry Heated Deck)	●	●										
VDB-TA	Straight Low Glass without shelves (Dry Heated Deck)	●	●										
VC-TA	Curved Glass without shelves (Dry Heated Deck)	●	●										
VP-TA	Glass with posts (Dry Heated Deck)	●	●										

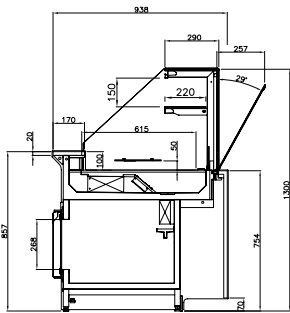




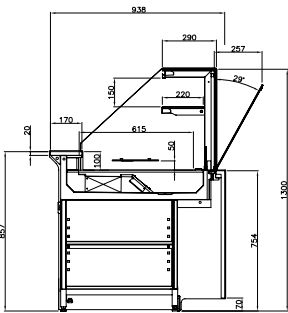
Premier Serve-Over Counters



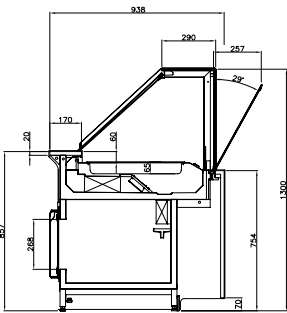
Kubo



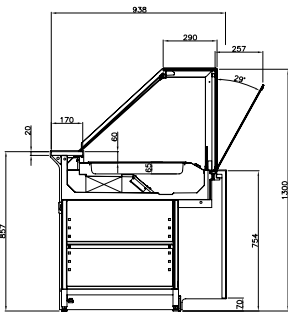
V-KB-VT-CG-VD



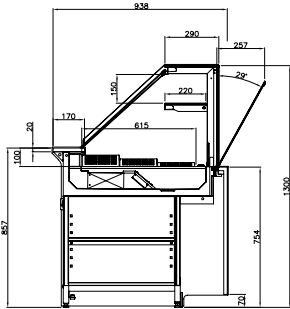
V-KB-VS-CG-VD



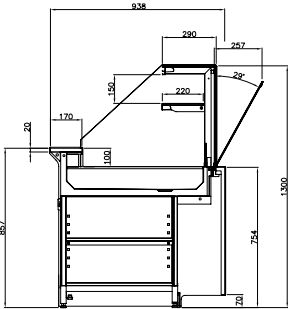
V-KB-SLT-CG-VD



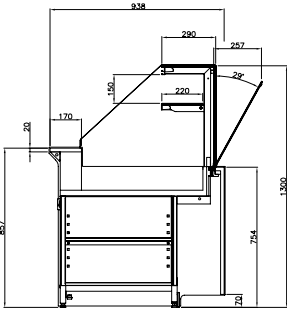
V-KB-SLS-CG-VD



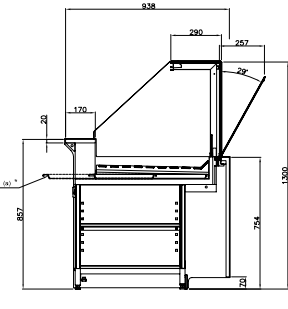
V-KB-CHS-CG-VD



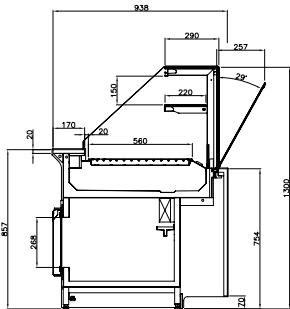
V-KB-NT-VD



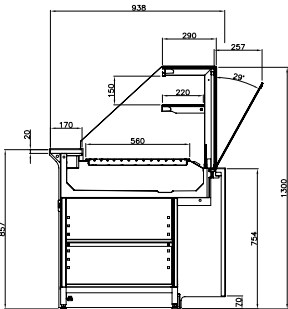
V-KB-NA-VD



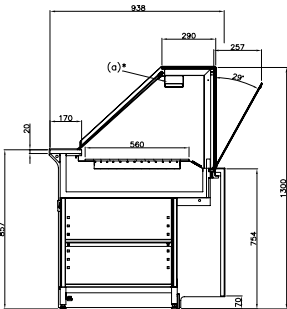
V-KB-PD-VD



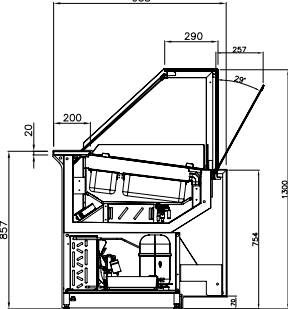
V-KB-TRT-CG-VD



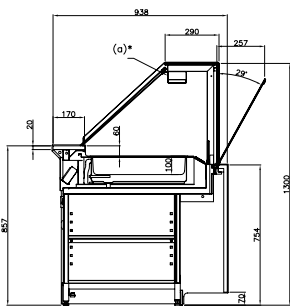
V-KB-TRS-CG-VD



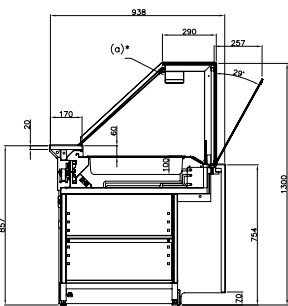
V-KB-TA-VD



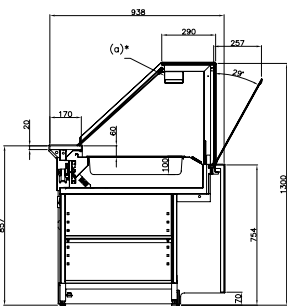
V-KB-GL-CG-VD



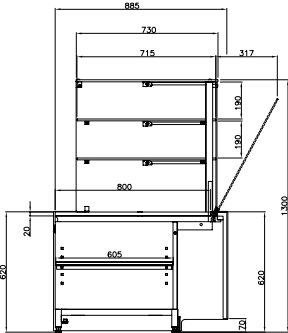
V-KB-BM-VD



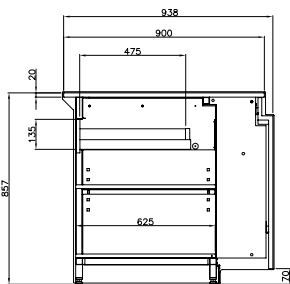
V-KB-AQCH-VD



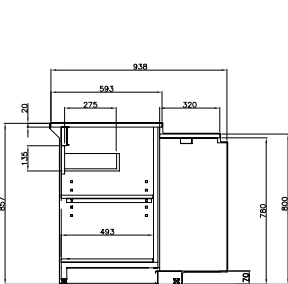
V-KB-AQ-VD



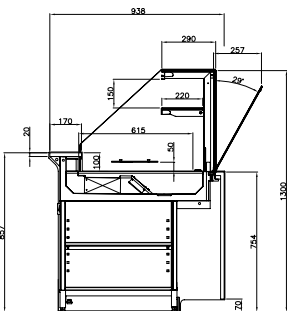
TV-KB-VD



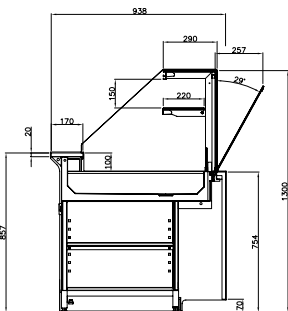
CX1N KB



CX-PMR-KB



V-KB-VS-CG-VD



V-KB-NT-VD

KUBO Cabinet Options							
		Straight Cabinets – Sizes					
Code	Description	850	1250	1650	2050	2500	
KB V VT-CG	Ventilated integral with refrigerated storage		●	●	●	●	
KB V VT-SG	Ventilated remote with refrigerated storage		●	●	●	●	
KB V VS-CG	Ventilated integral. Without storage	●	●	●	●	●	
KB V VS-SG	Ventilated remote. Without storage	●	●	●	●	●	
KB V CHS-GP	Chilled integral for chocolate. Without storage	●	●				
KB SLS	Chilled integral for salads (no under storage)	●	●	●			
KB GL-GP	Chilled intergral for Ice cream	●	●	●			
KB BM	Heated Bain Marie	●	●	●			
KB TA	Dry Heated Deck	●	●				
KB V NA	Ambient (with back)	●	●	●	●	●	
KB V NA	Ambient (without back)	●	●	●	●	●	
KB V PD	Ambient display for bread	●	●	●			
DISPLAY CORNERS		CE45°	CE90°	CI45°	CI90°		
KB CVN	Ambient corner	●	●	●	●		
KB CVV-CG	Chilled integral corner		●	●	●		
KB CVV-SG	Chilled remote corner		●	●	●		
SUPPORT CASES		CE45°	CE90°	CI45°	CI90°	515	1030
KB CX 1N	Single Level corner and straight till support case	●	●	●	●	●	●
KB CXPMR	Single level till support case for wheelchair users						●
KB TV VD	Ambient tower display (glass with pillars)					●	●

Bar Counters - Bakeries, Coffee Shops, Bars & Cafés



Elegance



Elegance - the name says it all



Tendance



Sexy, stunning, curvy design





Sophisticated, flexible counter run to create an ambience of style



Traditionally styled, flexible counter run to create the individual look



Sharp & sophisticated styling, flexible counter run to create the ultra modern look



Servery Counters



Tecno Light



Servery Counters of Distinction

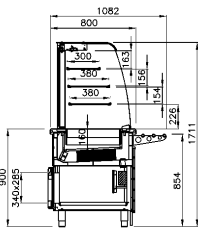


Décor - Lacquer
Worktop - Stainless Steel
Front Skirt - Stainless Steel

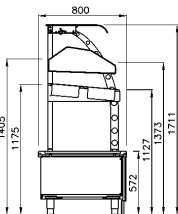
*Prices will vary depending on type/options chosen for counter

The Tecno self service servery counters offers a stylishly designed modular alternative to the more elaborate custom built counters.

Versatility - Tecno is a sturdy, hygienic and versatile modular system designed to meet the demands of a modern self service outlet. Whatever your requirements -Chilled for Drinks, Pastries, Salads, Deli items; or Heated for Dry Heat or Bain Marie; or Ambient for Bread; Tecno offers an attractive solution. Liven up your self service catering with Tecno



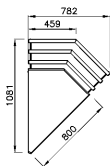
TVCS



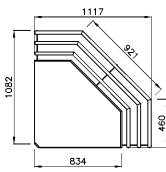
Ambient for Cutlery & Bread

TECNO LIGHT Counters Options

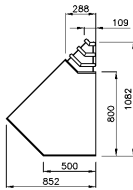
		Straight Cabinets – Sizes					Corners (E=External, I=Internal)			
Code	Description	70	100	120	152		45°E	90°E	45°I	90°I
DISPLAY CABINETS, CORNERS AND SUPPORT CASES										
TVS-CG	Chilled Upper Integral Ventilated			●	●					
TVS-SG	Chilled Upper Remote Ventilated			●	●					
TVSSL-CG	Chilled Integral Ventilated without storage for Salads			●	●					
TVSSL-SG	Chilled Remote Ventilated without storage for Salads			●	●					
TTRC-CG	Refrigerated Deck Integral with storage			●	●					
TTRC-SG	Refrigerated Deck Remote with storage			●	●					
TTRS-CG	Refrigerated Deck Integral without storage			●	●					
TTRS-SG	Refrigerated Deck Remote without storage			●	●					
TBM	Bain Marie			●	●					
TBME	Bain Marie with Heated Cupboard			●	●					
TTA	Dry Heated Deck			●	●					
TNV	Ambient with Glass	●	●	●	●					
TN	Ambient without Glass	●	●	●	●					
TNAS	Ambient with Soup Support			●	●					
TTP	Ambient for Cutlery & Bread	●								
TTC	Ambient unit with shelves for glasses	●								
TCS	Support Case		●				●	●	●	●



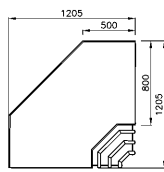
45°E



90°E



45°I



90°I

Panel Décor – Rear Work Top – Skirting Options

The Tecno is available in the décor of your choice to suit your establishment with options of Stainless Steel, high quality Lacquered finish in a RAL colour of your choice, Wood Laminate finish. The rear worktop available in Stainless Steel. The front and side skirting is available in Stainless Steel, Marble or a choice of Granite or Composite finishes. See pages 190 & 191 for choices available



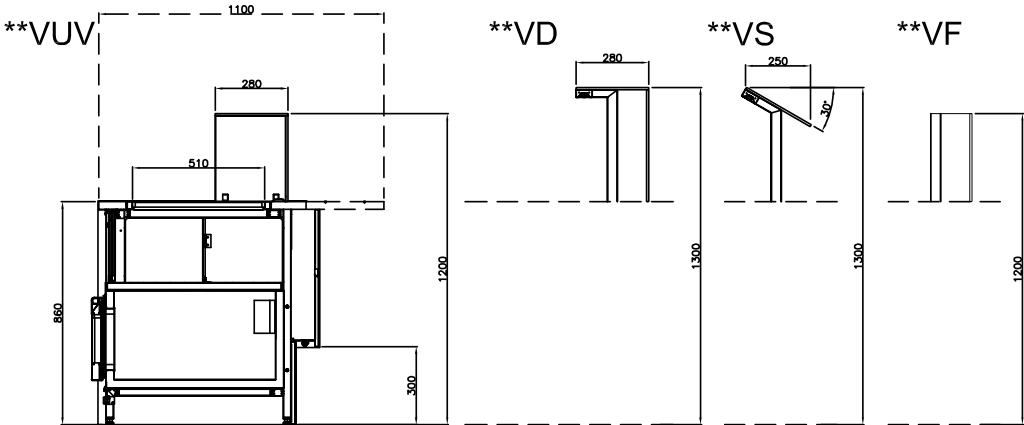
Servery Counters



Fresco



Stylish Servery Counters

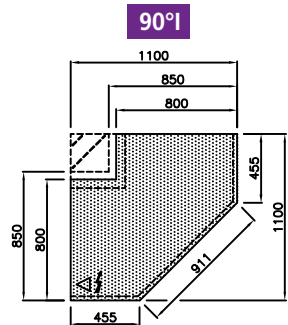
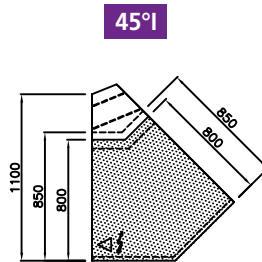
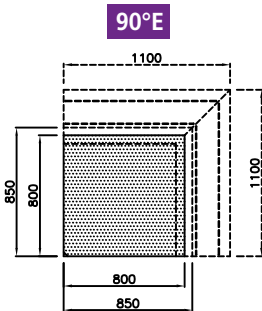
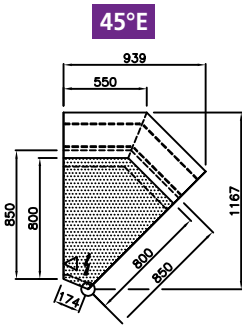


Escala / Échelle / Scale / Escala / Scala: 1/25



FRESCO Counters Options

		Straight Cabinets – Sizes					Corners (E=External, I=Internal)			
Code	Description	625	937	1250	1562	1875	45°E	90°E	45°I	90°I
V FR MNVT-CG	Fresco display counter. Multilevel Ventilated. Integral. Ref. Storage			●	●	●				
V FR MNVT-SG	Fresco display counter. Multilevel. Ventilated. Remote. Ref. Storage			●	●	●				
V FR MNVS-CG	Fresco display counter. Multilevel. Ventilated. Integral. No storage			●	●	●				
V FR MNVS-SG	Fresco display counter. Multilevel Ventilated.Remote. No storage			●	●	●				
V FR SMVT-CG	Fresco semi-multideck. Ventilated. Integral. Ref storage			●	●	●				
V FR SMVT-SG	Fresco semi-multideck. Ventilated. Integral. Ref storage			●	●	●				
V FR SMVS-CG	Fresco semi-multideck. Ventilated. Integral. No storage			●	●	●				
V FR SMVS-SG	Fresco semi-multideck. Ventilated. remote. No storage		●	●	●	●				
V FR IT-CG	Fresco display counter. Impulse. Ventilated. integral. Ref. Storage		●	●	●	●				
V FR IT-SG	Fresco display counter. Impulse. Ventilated. Remote. Ref. Storage			●	●	●				
V FR IS-CG	Fresco display counter. Impulse. Ventilated. Integral. No storage			●	●	●				
V FR IS-SG	Fresco display counter. Impulse. Ventilated. Remote. No storage		●	●	●	●				
V FR SLT-CG	Salad display counter. Ventilated. Integral. Ref storage		●	●	●	●				
V FR SLT-SG	Salad display counter. Ventilated. Remote. Ref storage			●	●	●				
V FR SLS-CG	Salad display counter. Ventilated. Integral. No Storage			●	●	●				
V FR SLS-SG	Salad display counter. Ventilated. Remote. No Storage		●	●	●	●				
V FR TRT-CG	Fresco display counter. Integral refrigerated tray. Ref storage		●	●	●	●				
V FR TRT-SG	Fresco display counter. Remote refrigerated tray. Ref storage			●	●	●				
V FR TRS-CG	Fresco display counter. Integral refrigerated tray. No storage			●	●	●				
V FR TRS-SG	Fresco display counter. Remote refrigerated tray. No storage		●	●	●	●				
V FR BME	Fresco Display counter, Bain Marie wet heated with hot storage		●	●	●	●				
V FR BM	Fresco display counter. Bain marie wet heated			●	●	●				
V FR TAE	Fresco display counter. Dry heated with hot storage		●	●	●	●				
V FR TA	Fresco display counter. Dry heated.			●	●	●				
V FR N	Fresco flat top ambient counter		●	●	●	●				
GLASS OPTIONS										
VD	Straight glass	●	●	●	●	●				
VD-UV	Straight glass with UV lights	●	●	●	●	●				
VS	Self glass	●	●	●	●	●				
VF	Front glass	●	●	●	●	●				
CORNER SECTIONS										
V FR N	Fresco flat top ambient counter						●	●	●	●
GLASS OPTIONS FOR CORNER SECTIONS										
VF	Front glass						●	●	●	●

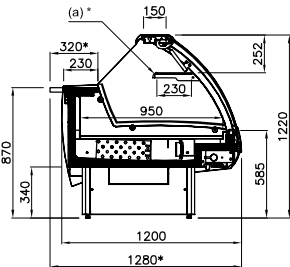




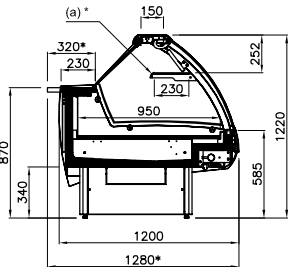




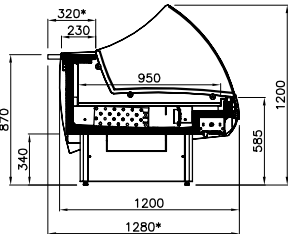
Technical drawings



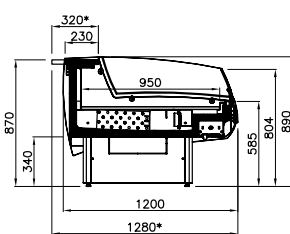
VCRP-SG-VCV-CH



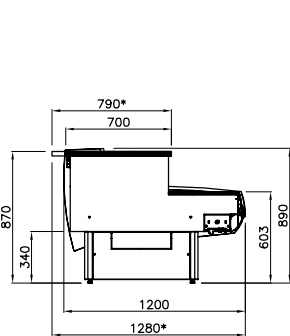
VCAVP-VCV-CH



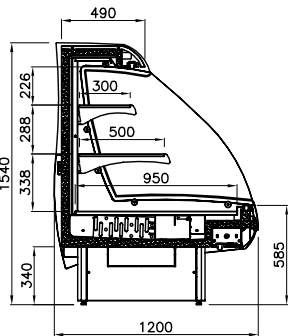
VCRP-SG-VCV-SH



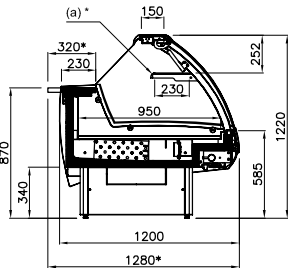
VCRP-SG-VS



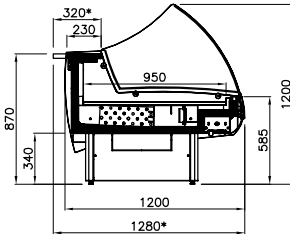
VCCXP



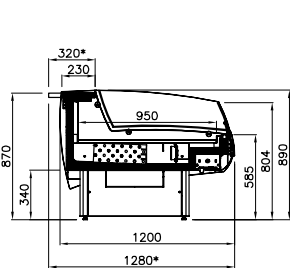
VMCRP-SG



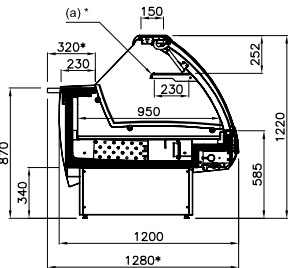
VCCRP-SG-VCV-CH



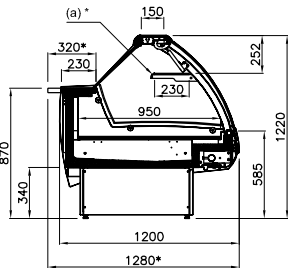
VCCRP-SG-VCV-SH



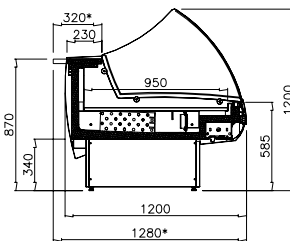
VCCRP-SG-VS



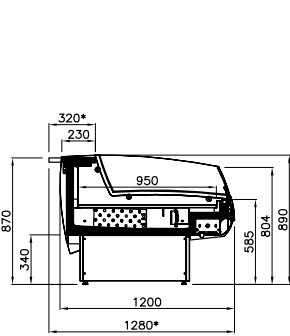
VCRB-SG-VCV-CH



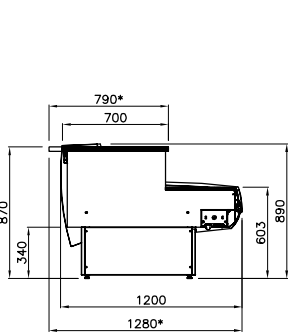
VCAVB-VCV-CH



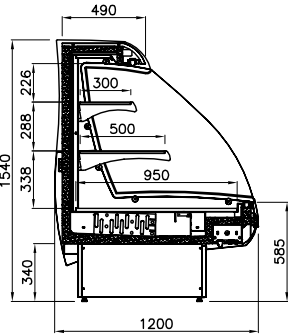
VCRB-SG-VCV-SH



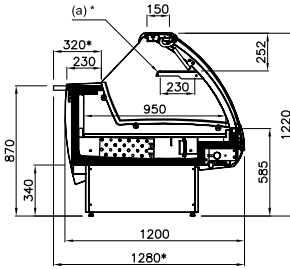
VCRB-SG-VS



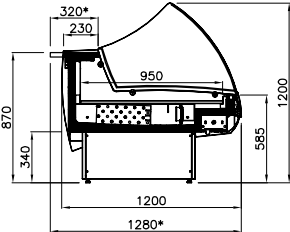
VCCXB



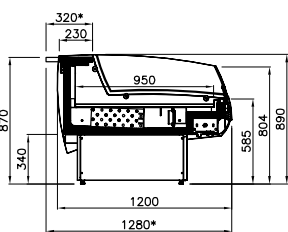
VMCRB-SG



VCCRB-SG-VCV-CH



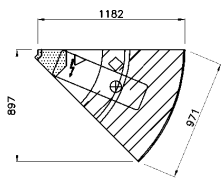
VCCRB-SG-VCV-SH



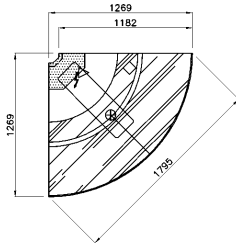
VCCRB-SG-VS

COLUMBUS Counter Options

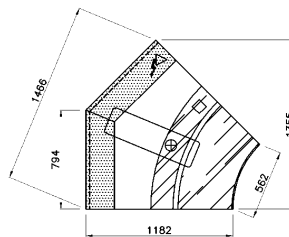
		Straight Display & Support Cases – Sizes								Display Case Multidecks - Sizes		Corners (E=External, I=Internal)			
Code	Description	700	937	1250	1562	1875	2500	3125	3750	1250	1875	45°E	90°E	45°I	90°I
DISPLAY CABINETS, CORNERS AND SUPPORT CASES															
CO-VCRPA-SG	Chilled Counter Remote with Legs		●	●	●	●	●	●	●						
CO-VCRBA-CG	Chilled Counter Integral with Base		●	●	●	●	●	●							
CO-VCRBA-SG	Chilled Counter Remote with Base		●	●	●	●	●	●	●						
CO-VMCRPA-SG	Chilled M/Deck Remote with Legs									●	●				
CO-VMCRBA-CG	Chilled M/Deck Integral with Base									●	●				
CO-VMCRBA-SG	Chilled M/Deck Remote with Base									●	●				
CO-CCRPA-SG	Chilled Corner Remote with Legs											●	●	●	●
CO-CCRBA-SG	Chilled Corner Remote with Base											●	●	●	●
CO-CCXPA	Support Case with Legs	●													
CO-CCXBA	Support Case with Base	●													
GLASS OPTIONS															
VC-CH	Curved Glass with Hydraulics		●	●	●	●	●	●	●			●	●	●	●
VC-CHP	Curved Glass with Hydraulics + 1 Intermediate Shelf		●	●	●	●	●	●	●			●	●	●	●
VS	Low Self Service Glass		●	●	●	●	●	●	●			●	●	●	●



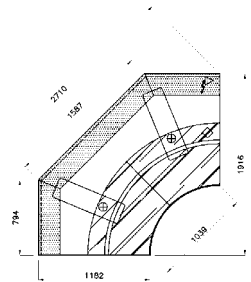
45°E



90°E



45°I



90°I



Supermarket Counters



Futuro





Rear Wall Units



Rectros

Rear wall units to match your counters



The Rectros rear wall units are designed to be used in conjunction with our many counters and coffee bars. Whole units can be supplied or just canopies, or cupboards (ambient or refrigerated) or shelves only.

Made using the exact same materials and colours Rectros is sure to provide the finishing touch to any great display. Ambient shelves, cupboards and glass door displays all form part of this beautiful range.

- **Cupboards**
- **Glass shelves**
- **Sinks**
- **Mood lighting**
- **Coffee knock out drawers**
- **Bread displays**

RPP E33 Cherry
with white marble



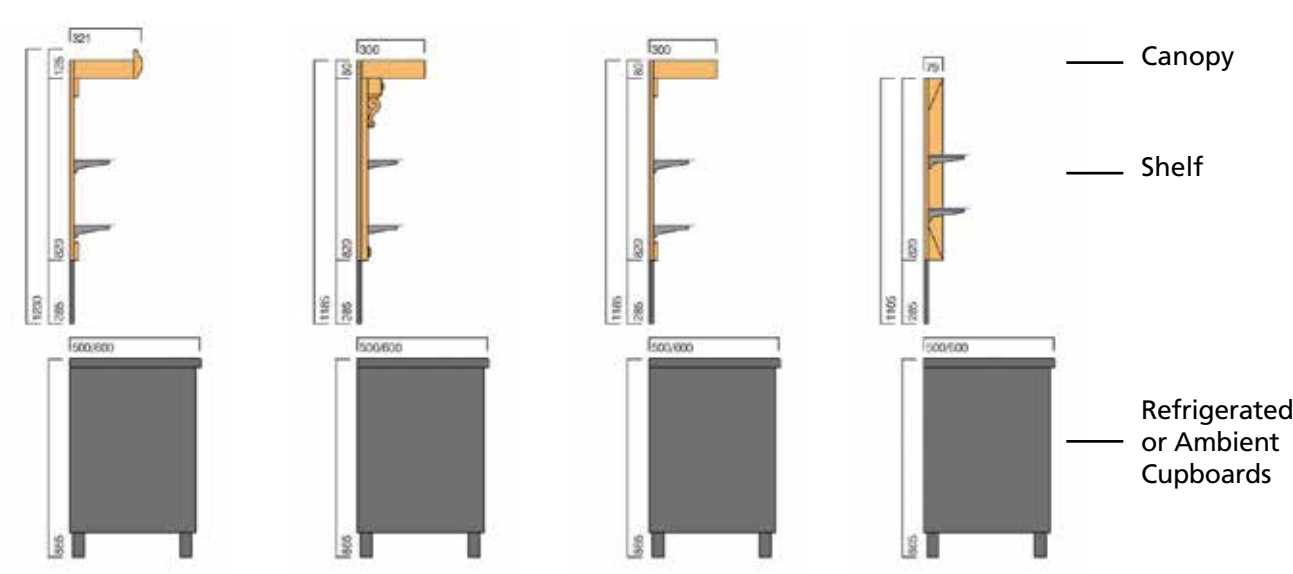
Starnight stainless steel shelves with
uplighters and stainless steel cupboards



RPP Classica dark oak with
brown granite top and skirting



Rear Wall Units - Rectros



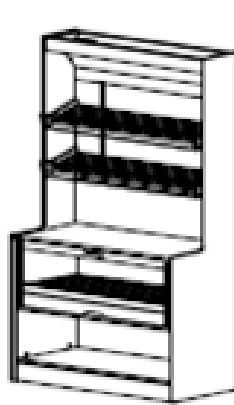
RPC - Display with Cupboard & Shelf



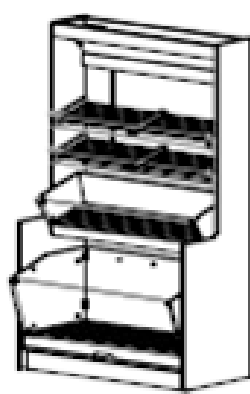
RPB - Bread Display with Cupboard



RPP- Bread Display with Open Shelves

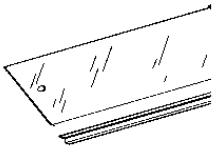


RPB - Bread Display

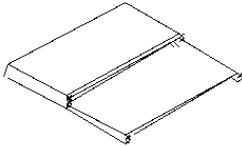


Available in finishes to suit your environment

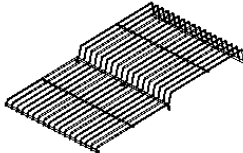
Counter Options, Accessories & Finishes



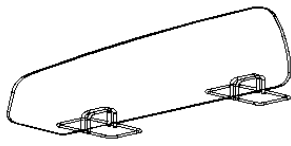
Acrylic rear sliding doors



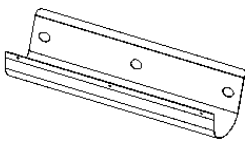
2 step deck, in stainless steel



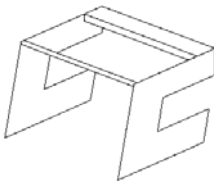
2 step deck, wire



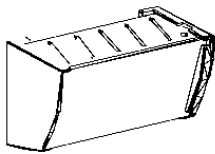
Movable product divider



Paper Bag Holder

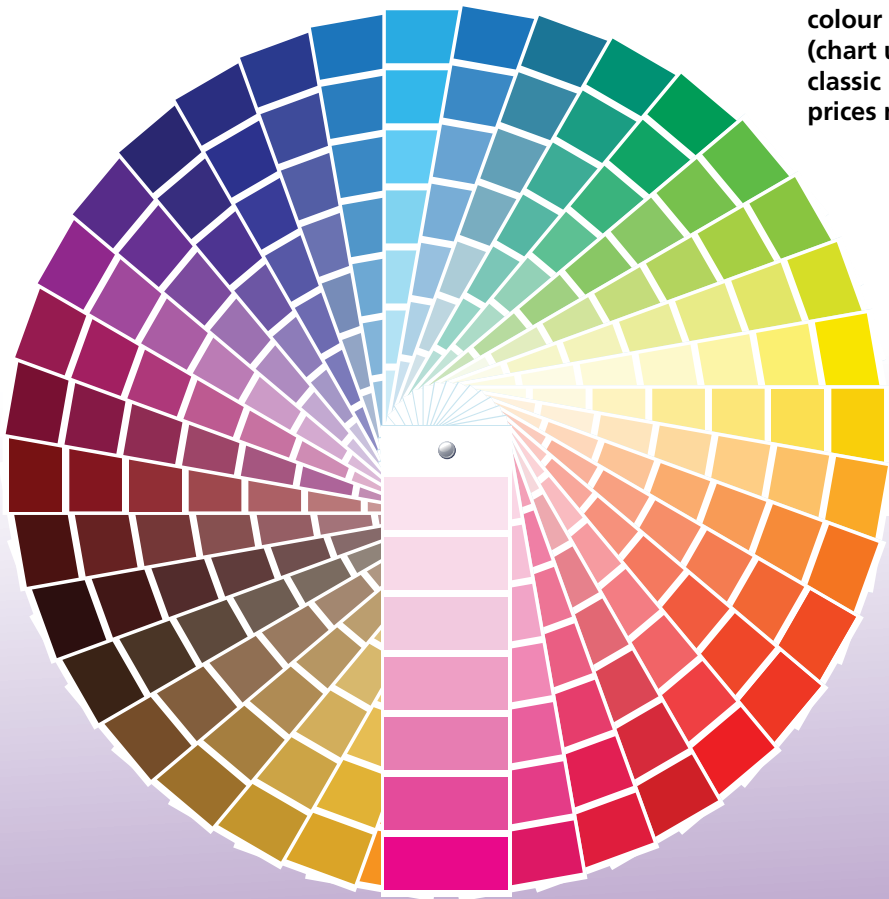


Paper Roll Holder



Knife Holder

Lacquer Décor Finishes



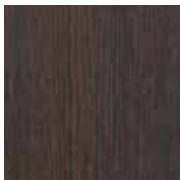
Choose the RAL colour of your choice (chart used is classic RALK7, prices may vary)

Counter Options, Accessories & Finishes

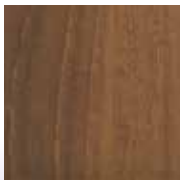


Laminate Décor Finishes

(Prestige, Passion Lux, Simply, Vista, Tradition, Seaside & Kubo)



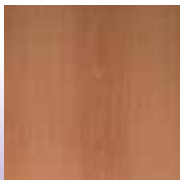
Dark Oak



Walnut



Cherry



Pear



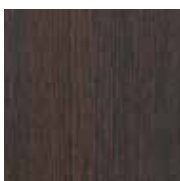
Light Oak



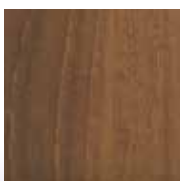
Birch

Natural Wood Veneered Finishes

(Lucis & Tradition)



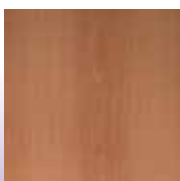
Dark Oak



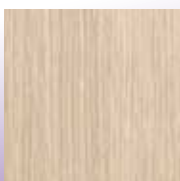
Walnut



Cherry



Pear



Light Oak



Birch

Simply Laminate Decor Finishes



Black



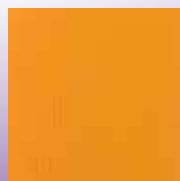
Cashmere



Cassis



Lime



Orange

Worktop and Skirting Finishes



Estremoz Médio
marble



Stainless Steel



Rosa Monção
granite ref. 1



Preto Nacional
granite ref. 2



Rosa Porrinho
granite ref. 2



DC Azul
granite ref. 1



Pedras Salgadas
granite ref. 1



Preto Impala Médio
granite ref. 3



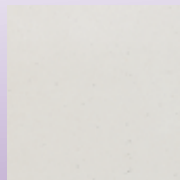
Black Zimbabwe
granite ref. 4



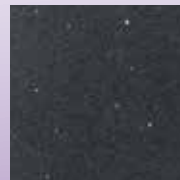
Verde Oliva
granite ref. 4



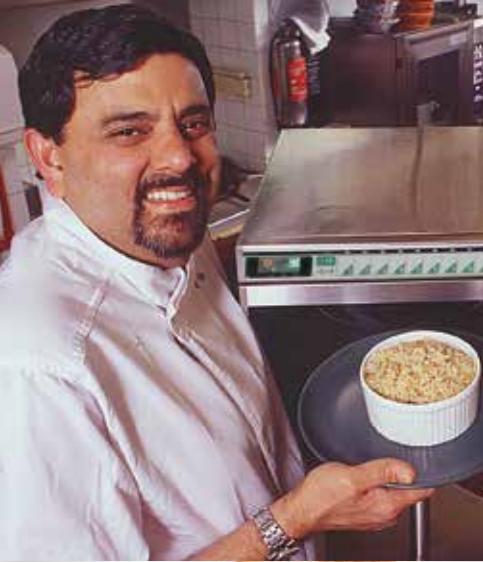
Creme Minerva
composite ref. 5



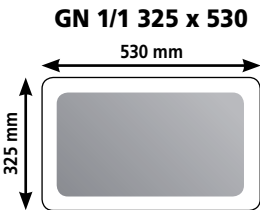
Branco Zeus
composite ref. 6



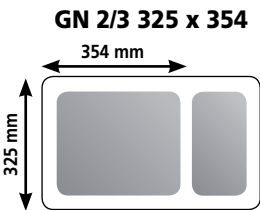
Stellar Black
composite ref. 6



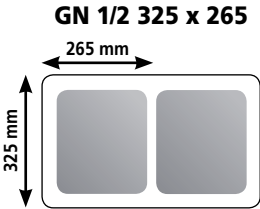
Stainless Steel Pans, Lids & Support Bars



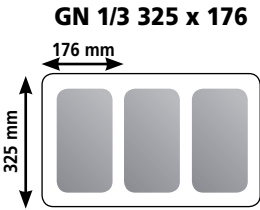
Item	Depth mm	Part Number	List Price
GN 1/1-20	20	ZI-7511/20	£15
GN 1/1-40	40	ZI-7511/40	£15
GN 1/1-60	60	ZI-7511/65	£15
GN 1/1-100	100	ZI-7511/100	£20
GN 1/1-150	150	ZI-7511/150	£30
GN 1/1 - 200	200	ZI-7511/200	£45
GN 1/1 Lid	-	ZI-7511/530	£16



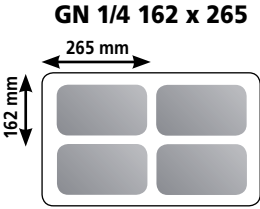
Item	Depth mm	Part Number	List Price
GN 2/3 - 20	20	ZI-7523/20	£9
GN 2/3 - 40	40	ZI-7523/40	£10
GN 2/3 - 65	65	ZI-7523/65	£13
GN 2/3 - 100	100	ZI-7523/100	£19
GN 2/3 - 150	150	ZI-7523/150	£25
GN 2/3 Lid	-	ZI-7523/325	£14



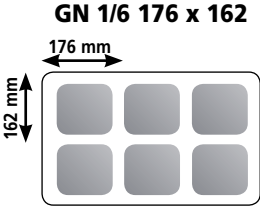
Item	Depth mm	Part Number	List Price
GN 1/2 - 20	20	ZI-7512/20	£8
GN 1/2 - 40	40	ZI-7512/40	£8
GN 1/2 - 65	65	ZI-7512/65	£9
GN 1/2 - 100	100	ZI-7512/100	£11
GN 1/2 - 150	150	ZI-7512/150	£18
GN 1/2 - 200	200	ZI-7512/200	£30
GN 1/2 Lid	-	ZI-7512/325	£9



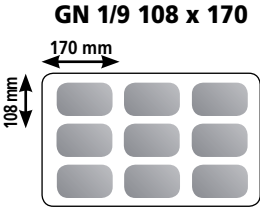
Item	Depth mm	Part Number	List Price
GN 1/3 - 20	20	ZI-7513/20	£7
GN 1/3 - 40	40	ZI-7513/40	£7
GN 1/3 - 65	65	ZI-7513/65	£7
GN 1/3 - 100	100	ZI-7513/100	£10
GN 1/3 - 150	150	ZI-7513/150	£15
GN 1/3 - 200	200	ZI-7513/200	£24
GN 1/3 Lid	-	ZI-7513/325	£6



Item	Depth mm	Part Number	List Price
GN 1/4 - 65	65	ZI-7514/65	£5
GN 1/4 - 100	100	ZI-7514/100	£8
GN 1/4 - 150	150	ZI-7514/150	£13
GN 1/4 - 200	200	ZI-7514/200	£18
GN 1/4 Lid	-	ZI-7514/265	£5



Item	Depth mm	Part Number	List Price
GN 1/6 - 65	65	ZI-7516/65	£5
GN 1/6 - 100	100	ZI-7516/100	£7
GN 1/6 - 150	150	ZI-7516/150	£10
GN 1/6 - 200	200	ZI-7516/200	£13
GN 1/6 - Lid	-	ZI-7516/176	£4



Item	Depth mm	Part Number	List Price
GN 1/9 - 65	65	ZI-7519/65	£4
GN 1/9 - 100	100	ZI-7519/100	£5
GN 1/9 Lid	-	ZI-7519/176	£3

Item	Depth mm	Part Number	List Price
GN SUPPORT BARS			
1/1 GN	530	ZI-7007530	£6
1/2 GN	325	ZI-700325	£4
NAPOLI PANS (5 Litre)			
Napoli Pan		ZI-7020/120	£24
Acrylic Lid		ZI-7022/360	£9

Recommended Temperature Guide

(refers to product core temperature)

Please note apart from Blast Chillers & Freezers, all refrigerated storage and display cabinets are holding cabinets, i.e. designed to store or display pre-chilled or pre-frozen foods only. Heated display cabinets are designed to hold pre-heated foods.

Display cabinets are designed for short-term display of foods, after service, chilled food should be moved to a chilled storage cabinet.

Temperature Guide	
Hot Foods	65°C (minimum 63°C)
Chilled Foods	3 / 5°C (maximum 8°C)
Fresh Meat	-2 / +2°C
Fresh Fish	-1 / +1°C *
Frozen Foods	-18 / -22°C
Soft Scoop Ice Cream	-12 / -18°C (depends on type of ice cream)
Wrapped Ice Cream	-20 / -24°C
Cans & Bottled Beverages	Personal choice (generally 1 / 10°C)
White Wine	Personal choice (generally 4 / 12°C)
Red Wine	Personal choice (generally 14 / 20°C)

* Only specific cabinets also controlling humidity and are designed to resist corrosion

The above are given for guidance only.

For further details contact the Food Standard Agency www.food.gov.uk



For best results from refrigeration equipment

Pre-ordering; ensure that the specification meets your requirements and that the chosen equipment will both fit the space available and will go through all doorways. If we are delivering to site, please advise any obstructions, steps etc and any parking restrictions.

On delivery, carefully check the item(s) before accepting and signing for them.

Unpack carefully and retain packaging until you are satisfied. Sometimes small parts are included and can be accidentally thrown away.

Position and level the equipment. This is particularly important with Serve-Over counters and Multidecks as defrost water needs to drain away. If the cabinets require installation or building, ensure you understand how to install or use our installation service.

Refrigerated cabinets should not be placed close to a heat source, for example cooking range or in direct sunlight. The last point is especially important for display cabinets. If necessary consider using an external blind or awning to reduce the sunlight.

With all open cabinets, avoid placing in cross draughts. These can be from open doors or windows, fans or air conditioning systems. If this is not possible, consider plastic strip curtains on Multidecks or rear doors to Serve-Over Counters.

All cabinets require the hot air produced to escape. Ensure that there is sufficient ventilation at all times, especially at night if doors are closed.

Do not set the controller at too low a temperature, not only will this increase running costs, but can also cause the cabinets to ice up. If this happens, temperatures will actually rise. If this happens, switch the cabinet off, allow to defrost overnight and then switch on and set the temperature higher.

Please note, all refrigerated cabinets except Blast Chillers and Freezers are designed to only take pre-chilled or pre-frozen foods and maintain the temperatures, trying to cool warm, even ambient foods, will have an adverse effect on the other product and also the refrigeration equipment. If you need to chill or freeze foods, use a Blast Chiller / Freezer. In addition Serve-Over Counters are designed to hold and display foods during the day and should be removed to storage cabinets or coldrooms overnight.

All Valera Multidecks include night blinds, these save energy and should be used. However, please note that they are sprung loaded and must not be simply released, but allowed to retract gently to avoid the recoil spring being damaged.

Clean the condensers regularly, as a minimum once every 3 months. Certain locations may require more frequently. We recommend that all cabinets are covered by a Planned Preventative Maintenance contract (PPM). By regularly cleaning the condensers and checking over the operation of the cabinet, you will reduce running costs, increase the life of the equipment. By not having a PPM contract in place, you may also invalidate the warranty.

Finally, read the Care and Use manual supplied with every cabinet and ensure your staff are aware of its contents.



Additional Services

DELIVERY

Delivery is included to UK mainland sites (Up to the M8 Motorway), and includes off loading only. For small equipment, we will normally take it into the site (ground floor, subject to sufficient, clear level access).For larger items or sites with access difficulties, i.e stairs, we can supply additional staff and equipment if request at the time of order (at extra cost), alternatively, the supplying dealer can supply the additional staff. When placing orders, please confirm there is suitable unloading area for our lorry.

Delivery is during our normal working hours
Monday – Friday, 08.00 – 17.00

For Out of Hours or guaranteed delivery times – POA

Unpack, Position and Plug In, (stand alone products)

Undercounter cabinets	£25.00
Single door service cabinets	£50.00
Double door service cabinets, Multidecks& Serve-Overs up to 1.50m	£65.00
Multidecks & Serve-Overs over 1.51m	£95.00
Over 2.4m	£POA
For Collection Disposal of old/ existing equipment	£POA

WAREHOUSE SERVICES

Reversing doors (where possible)

Chillers £50.00

Freezers £95.00

Fitting Locks (where possible) £50

+ cost of lock

Fitting customers’ own branding POA

CABINET INSTALLATION

We now have so many products in our range that require different levels of installation work it would be impossible to include them all here.

For some products we would recommend that only qualified engineers provide the installation we can provide this service when required.

Please call our sales office if you require more information we are here to help and provide you with unrivalled levels of support.

REMOTE UNITS

Remote units do not include condensing unit, pipework etc and this work should be carried out by a qualified engineer. We can provide this service on request.

LEASING

We are able to offer lease facilities for your clients. Please contact our sales office with your requirements.

IMPORTANT INFORMATION ABOUT REFRIGERATION CABINETS

Where cabinets feature re-evaporation of defrost water, efficient operation is subject to site conditions... low ambient temperatures or high humidity areas may require the fitting of supplementary heaters (POA).

Please contact our sales office for further details.

*All capacities quoted are gross unless stated otherwise

*Unless stated otherwise, maximum ambient temperature 25°C, 60% RH

*Where colour options are given, these are for guidance only.

SITE SURVEY

For larger equipment including coldrooms and counter runs or where there is restricted access, a site survey must be completed prior to delivery. We can provide this service for £80 (refundable on receipt of order). Please note Valera cannot be held responsible if information given by others means that the delivery cannot be completed and abortive charges may apply.

PLANNED PREVENTATIVE MAINTENANCE

We recommend on all refrigeration products a planned preventative maintenance contract. Failure to comply may invalidate warranty.

Warranty Policy

GENERAL

Valera Warrants to the **original purchaser** that the equipment covered by the Warranty is free from defects in material and/or workmanship for its designated application. This Warranty is in addition to your statutory legal rights.

All equipment supplied by Valera is covered under a warranty for a period as specified in the relevant product page. The date will commence from the date purchased by the original purchaser from the Distributor.

The Warranty is applicable only when the equipment is purchased for use within and retained within the original location, in the UK Mainland. Additional charges will apply to any warranty calls outside the UK mainland. In addition, any 'high security areas' e.g. air-side at airports or site requiring on-site inductions will also incur additional charges.

During the Warranty period the equipment will be repaired or replaced (entirely at Valera's option) by a Valera Approved Service Partner without cost to the original purchaser.

The Warranty lapses if the equipment has been installed incorrectly by a third party, not authorised by Valera, and/or if changes have been made or repairs carried out of which Valera was not notified and for which Valera did not give authorisation. The foregoing is to be evaluated only by Valera.

The warranty applies only when the equipment has been paid for in full and is used under normal circumstances and conditions of use and in a professional manner, in accordance with the operating and maintenance regulations as described in the user's manual and in the context of the normal operation, as to be evaluated by Valera.

The warranty covers equipment failure in normal use due to defects in material and/or workmanship and excludes failure due to any misuse, misapplication, neglect, alteration, abuse, accident, fire, poor maintenance/lack of cleaning, inadequate installation conditions or any Act of God.

Any warranty call will be attended to as soon as possible during our normal working hours (Monday to Friday, 09.00 – 17.00). While we will try and accommodate any specific times requested, we cannot guarantee this. If we are refused access, this may result in the warranty

being suspended or cancelled and 'cancelled call' charges may apply. If out of hours calls are requested, this may be possible at extra cost. This charge must be paid when the call is placed.

Warranty is not valid on items that malfunction due to poor maintenance or installation conditions. Where replacement parts are sent, we may ask for the original parts to be returned for testing. These must be clearly labelled with your details, site name, model and serial number and reported fault. ("Faulty" is not acceptable). If no fault is found, then the replacement item will be invoiced.

The warranty does not cover the cost of or the cost of any service calls to reset any circuit breakers or timers unless caused by actual equipment malfunction.

Requests for warranty work should whenever possible be made by the ultimate customer. A charge will be made by Valera if the engineer's call-out is not deemed to be caused by manufacturing defects. This charge will be made to the person logging in the call.

Valera assumes no responsibility for any extended delay or the impossibility of replacing or repairing any defective components or parts due to circumstance beyond the control of Valera.

The warranty does not cover damage incurred due to calcification, maltreatment, negligence or intent, nor any damage done to paintwork; scratches & normal wear & tear.

The warranty does not cover secondary damage or force majeure, which include amongst other: damage by water as result of leaks from the appliance, loss resulting from an injury, trading loss or any other consequential loss incurred by the user as result of the incorrect functioning of the appliance, fire, statutory liability of the user to third parties and the like.

For the Warranty Cover period, please refer to the individual product page.

Warranty Policy

CONDITIONS AND EXCLUSIONS

The following conditions and exclusions apply to the products supplied by Valera:

Commercial Microwave Ovens

- The warranty does not cover the parts or the cost of replacing lamps, filters, stirrer covers, light and antenna covers, base plates, inner door window covers, filters, knobs, correcting programme errors, nor the cost of any service calls to replace the aforementioned items.

Fat Free Regeneration Fryers

- The warranty does not cover the parts or the cost of replacing filters, handles, baskets, drip trays, correcting programme errors, nor the cost of any service calls to replace the aforementioned items.

Combi-Steam Ovens

- An adequate water treatment system must be fitted.
- The warranty does not cover the parts or the cost of replacing glass, lamps, filters, door gaskets or correcting programme errors, nor the cost of any service calls to replace the aforementioned items.
- The warranty does not cover damage incurred due to calcification, maltreatment, negligence or intent, nor any damage done to paintwork; scratches & normal wear & tear.
- The warranty does not cover the cost of clearing blocked pipes, drains and scale related matters nor the cost of any related service calls.

Induction Hobs

- The warranty does not cover the parts or the cost of replacing glass-tops, filters, knobs nor the cost of any service calls to replace the aforementioned items.

Glasswashers and Dishwashers

- An adequate water filtration system must be fitted.
- The warranty does not cover the parts or the cost of replacing baskets, knobs and items that have been mistreated in any form whatsoever or any service calls to replace the aforementioned items.

- The warranty does not cover the cost of clearing blocked pipes, drains and scale related matters nor the cost of any related service calls.

Laundry Equipment

- It is recommended that an adequate water filtration system is fitted.
- The warranty does not cover the parts or the cost of replacing knobs and items that have been mistreated in any form whatsoever or any service calls to replace the aforementioned items.
- The warranty does not cover the cost of clearing blocked pipes, drains and scale related matters nor the cost of any related service calls.

Refrigeration Equipment

- The equipment must be installed correctly and sited in suitable ventilated conditions, regularly cleaned and serviced, i.e. condenser filters and condensers kept free of dirt and dust, (this will also reduce running and operating costs).
- The warranty does not cover the parts or the cost of replacing gaskets, light bulbs, shelves, baskets, night blinds, fish trays and items that have been mistreated in any way whatsoever or any service calls to replace the aforementioned items.
- All units holding over 3 K gas should be maintained atleast twice a year. We therefor ask our customers to produce the maintenance check papers before warranty service calls are placed. If they do not produce their preventative maintenance check, the warranty becomes void.

Icemakers & Ice Flakers

- An adequate water filtration system must be fitted.
- The warranty does not cover the parts or the cost of replacing door seals and water tank bungs nor the cost of any service calls to replace the aforementioned items.
- The warranty does not cover the cost of clearing blocked pipes, drains and scale related blockages nor the cost of any related service calls.

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...for Service, ...for Support, ...for Success

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