

It really can be a mine field to decide what equipment to choose out of the hundreds of brands and variations of complementary catering equipment available in the marketplace.

This section covers everything from small to large as well as light to heavy duty equipment – all designed for various cooking, heating and holding tasks – ranging from best selling fryers, grills and griddles, bain maries, bratt pans and rice cookers, to soup kettles and toasters. In general, this type of catering equipment is often used for snack or light bite options but this doesn't mean they are light weight! In certain operations, due to levels of service and frequency, the equipment performs to heavy weight requirements.

Equipment is available to handle specific food types and by the nature of their manufacture, produce consistent, optimum results. We can't mention them all here, but for example, rice cookers will produce batch after batch of perfectly cooked rice, whilst soup kettles will keep soups fresh and hold them at the right serving temperature for hours. Whereas commercial toasters are built to withstand prolonged and heavy use, with heavy-duty elements to cope with peak demands and produce high outputs.

In this section alone we have brought together 15 product areas to tempt you. However we're not able to cover everything! So we have aimed to make the job of specifying this equipment a little easier and by drawing on over 30 years of experience and expertise in the industry, we have selected and are only featuring the top products in each category. These are tried and tested brands and models – ones which we feel are the best of the best.



Key to Icons



Light Duty
 Designed for commercial use in a less busy environment



Medium Duty
 Strongly constructed to perform in a busy situation



Heavy Duty
 High standard of build to provide good service under heavy use



Extra Heavy Duty
 High powered, fast throughput with the highest standard of build



1 Year Warranty



2 Year Warranty



3 Year Warranty



13 Amp Plug and go!



Hardwired
 Hard wiring required



Gas
 Gas Equipment



Don't forget to order your gas hose!
 Gas Hose size required. Please see our Price List or website for prices.

Tips for buying Catering Equipment

What is the right equipment for you?

Assess your real needs in line with your current and future menu requirements and throughput. Look at your type of operation - What food is served? The numbers and turnaround of customers? Peaks in service? Specific pieces of equipment can then be specified to accommodate particular food types and capacities determined by throughput.

Reliability and durability

Regardless of size or duty, sturdy manufacture is a must, anything less won't perform or last! Choose a leading brand with an established reputation for good quality, durability and reliability. Check the availability of spare parts and after sales service, plus what length of warranty is available.

What operational features should you look for?

Look for the following: stainless steel manufacture for ease of cleaning and maximum durability; easy operation; thermostatic controls. On fryers specifically: drip taps for easy, safe oil removal and filtration; generous cool-zone area at the base of the tank to encourage frying debris to settle to maintain oil quality and extend fryer life; oil temperature indicator.

Regulations

WEEE directives apply to the disposal of electrical catering equipment. See page 2 for further information.

MSF5 2.5KW **MAESTROWAVE™**






- Thermostatic control
- Batter plate & lid included
- 3 litre oil capacity
- Lift off fryer head
- Basket 120x220x100mm
- Head Exchange - Ext 180 W 420 D 360 H

LSF 2.5KW **Lincat**






- S / S lift out tank
- Batter plate & lid inc
- 8kg raw to cooked chips per hour
- 2.5 litre
- Basket size 120x237x88 (mm)
- On Site Warranty - Ext 185 W 400 D 315 H

MSF8 3KW **MAESTROWAVE™**






- Thermostatic control
- Batter plate & lid included
- 6 litre oil capacity
- Lift off fryer head
- Basket 200x240x100mm
- Head Exchange
- Ext 270 W 420 D 360 H



2000 3KW **PARRY**






- S / S lift out tank - S / S head
- Batter plate & lid inc
- Up to 14kg frozen fries per hour
- 4.6 litre tank
- Basket size 210x225x115mm
- On Site Warranty - Ext 280 W 540 D 310 H

LDF 3KW **Lincat**






- S / S lift out tank
- Batter plate & lid inc
- 11kg raw to cooked chips per hour
- 4 litre
- Basket size 199x218x88 (mm)
- On Site Warranty - Ext 270 W 400 D 315 H

DF33 3KW **Lincat**






- Thermostatic control
- Drain tap, batter plate & lid
- 8kg frozen chips per hour - 9 litre
- Front controls
- Basket 200x310x100mm
- On Site Warranty - Ext 300 W 600 D 335 H

PSF3 3KW **PARRY**






- Thermostat 50-200°C
- Batter plate & drain tap inc
- 14kg frozen fries per hour
- 9 litre tank
- Basket size 285x225x115mm
- On Site Warranty - Ext 300 W 715 D 455 H

CTFR01 3KW **BURCO**






- Thermostat 30-190°C - Drain pipe included
- 6 litre capacity
- Flat bottomed tank - Front controls
- Hinged element - Non slip feet
- 1 x basket included
- NB. 1 year labour - Ext 300 W 600 D 275 H

DF36 6KW **Lincat**






- Thermostatic control
- Drain tap, batter plate & lid
- 18kg frozen chips per hour - 9 litre
- Front controls
- Basket 200x310x100mm
- On Site Warranty - Ext 300 W 600 D 335 H

MDF55 2 X 2.5KW **MAESTROWAVE™**






- Thermostatic control
- Batter plate & lid included
- 2 x 3 litre oil capacity
- Lift off fryer head
- Basket 120x220x100mm (x2)
- Head Exchange - Ext 360 W 420 D 360 H


2001 2 X 3KW **PARRY**











- 2 x S / S lift out tanks S / S Head
- Up to 28kg frozen fries per hour
- 2 x 4.6 litre tanks
- Batter plate & lid
- Basket 210x225x115 (x2) inc
- On Site Warranty - Ext 600 W 540 D 310 H

MDF88 2 X 3KW MAESTROPOWER™













- Thermostatic control
- Batter plate & lid included
- 2 x 6 litre oil capacity
- Lift off fryer head
- Basket 200x240x100mm (x2)
- Head Exchange
- Ext 530 W 420 D 360 H



MDF58

1 X 3KW 1 X 2.5KW



- Thermostatic control
- Batter plate & lid included
- 1x3 + 1x6 litre oil capacity
- Lift off fryer head
- Basket 120x220x100 (x1) / 200x240x100mm (x1)
- Head Exchange - Ext 450 W 420 D 360 H

LDF2 2 X 3KW **Lincat**








- 2xS/S lift out tanks, batter plates & lids inc
- 21kg raw to cooked chips per hour
- 2 x 4 litre
- Basket size 199x218x88mm (x2 inc)
- On Site Warranty
- Ext 540 W 400 D 315 H

PDF3 2 X 3KW








- Thermostat 50-200°C
- Batter plate & drain tap inc
- 2 x 14kg frozen fries per hour
- 2 x 9 litre tanks
- Basket size 285x225x115mm (x2 inc)
- On Site Warranty - Ext 600 W 715 D 455 H

DF66 2 X 3KW **Lincat**








- Thermostatic control
- Drain tap, batter plate & lid
- 16kg frozen chips per hour - 2x9 litre
- Front controls
- Basket 200x310x100mm (x2 inc)
- On Site Warranty - Ext 600 W 600 D 335 H

DF612 2 X 6KW **Lincat**








- Thermostatic control
- Drain tap, batter plate & lid
- 36kg frozen chips per hour - 2x9 litre
- Front controls
- Basket 200x310x100mm (x2 inc)
- On Site Warranty - Ext 600 W 600 D 335 H

FQE61L 12KW








- Safety thermostat
- Protected heating elements
- 2 x 10 litre
- Thermostat 100-190°C
- Basket size 180x305x110mm (x2 inc)
- On Site Warranty - Ext 600 W 600 D 295 H

PSPF6 6KW








- Thermostat 50-200°C
- Bucket & strainer inc
- 28kg frozen fries per hour
- 9 litre tank
- Basket size 285x225x115mm - 1 or 3 phase
- On Site Warranty - Ext 300 W 715 D 1095 H

J6 6KW **Lincat**








- Thermostatic control
- Drain tap, batter plate & lid
- 18kg frozen chips per hour - 9 litre
- Front controls
- Basket 200x310x100mm
- On Site Warranty - Ext 300 W 600 D 970 H

UKCF4 **BLUE SEAL**

37,500 BTU/HR








- 20 litre capacity
- NG or LPG
- Mechanical controls
- Supplied with 2 standard baskets
- Single tank
- On Site Warranty - Ext 400 W 800 D 1085 H

J5 38,900 BTU/HR **Lincat**








- Thermostatic control
- Piezo Ignition - NG or LPG
- 18kg frozen chips per hour - 12 litre
- Front controls
- Basket 200x300x150mm
- On Site Warranty - Ext 300 W 600 D 1065 H

PGF 41,000 BTU/HR 



1 YEAR WARRANTY

- V style mild steel tank
- Thermostat control
- 12 litre - Twin output burners - NG or LPG
- Flame fail device
- Basket size 320x200x130mm
- On Site Warranty - Ext 300 W 690 D 940 H

178714 **Electrolux**

47,000 BTU/HR



2 YEAR WARRANTY

- Thermostat control to burners
- Piezo ignition
- 21kg frozen chips per hr
- 15 litre - NG or LPG
- Basket size 250x325x125mm
- NB. 1 year labour - Ext 350 W 700 D 850 H

OG7110 **Lincat**

54,600 BTU/HR



2 YEAR WARRANTY

- Thermostat 130-190°C
- Piezo ignition
- NG / LPG
- 22kg frozen chips per hour - 16 litre
- Basket size 215x330x140mm
- On Site Warranty - Ext 300 W 737 D 1050 H

V250 7.5KW **Valentine**



3 YEAR WARRANTY

- Manual thermostat & timer
- c/w primary oil filtration system
- 8-10 ltr - 19-23kg / hr
- Rear castors - 1 or 3 phase
- Basket, oil bucket & night cover included
- On Site Warranty - Ext 250 W 580 D 850 H

OE7112 12KW **Lincat**



2 YEAR WARRANTY

- Thermostat 130-190°C
- Batter plate, drain tap, lid
- 32kg frozen chips per hour
- 20 litre
- Basket size 215x330x140mm
- On Site Warranty - Ext 300 W 737 D 1050 H

PDPF6 2 X 6KW 



1 YEAR WARRANTY

- Thermostat 50-200°C
- Bucket & strainer inc
- 2 x 28kg frozen fries per hour
- 2 x 9 litre tanks
- Basket size 285x225x115 (x2 inc) - 1 or 3 phase
- On Site Warranty - Ext 600 W 715 D 1095 H

J10 74,000 BTU/HR **Lincat**



1 YEAR WARRANTY

- Thermostatic control
- Piezo Ignition - NG or LPG
- 36kg frozen chips per hour - 2 x 12 litre
- Front controls
- Basket 200x300x150mm (x2 inc)
- On Site Warranty - Ext 600 W 600 D 1065 H

OG7106 102,400 BTU/HR **Lincat**



2 YEAR WARRANTY

- Thermostat 130-190°C
- Piezo ignition - NG / LPG
- 26kg frozen chips per hour - 16 litre
- Basket 140x330x140mm (x2 inc)
- Single tank
- On Site Warranty - Ext 400 W 737 D 1050 H

J12 2 X 6KW **Lincat**



1 YEAR WARRANTY

- Thermostatic control
- Drain tap, batter plate and lid
- 36kg frozen chips per hour
- 2x9 litre
- Front controls
- Basket 200x310x100mm (x2 inc)
- On Site Warranty
- Ext 600 W 600 D 970 H

OE7105 2 X 7KW **Lincat**



2 YEAR WARRANTY

- Thermostat 130-190°C
- Batter plate, drain tap, lid
- 40kg frozen chips per hour
- 2x8 litre
- Basket 140x330x140mm (x2 inc) - Twin tank
- On Site Warranty - Ext 400 W 737 D 1050 H

V2200 15KW **Valentine**



3 YEAR WARRANTY

- Manual thermostat & timer
- c/w primary oil filtration system
- 2x7-9 ltr - 38-46kg / hr
- Rear castors - 1 or 3 phase
- 2 x baskets, oil bucket & night covers inc.
- On Site Warranty - Ext 400 W 580 D 850 H

GT46  **85,300 BTU/HR**



- Thermostat 145-195°C
- Drain valve & S/S lid
- NG/LPG
- 2x13 ltr
- 31kg/hr
- Piezo ignition
- Pilot & flame failure
- Basket size 140x335x145 (x2 inc)
- Twin tank
- On Site Warranty
- Ext 450 W 812 D 915 H

F78E12 21KW 



- Thermostat 60-190°C
- Safety thermostat
- 2 x 12 litre
- Rotating element for cleaning
- Basket size 255x290x120mm (x2 inc)
- On Site Warranty - Ext 800 W 730 D 850 H

E43 17KW 



- Thermostat 60-200°C
- Drain valve & S/S lid - 3 ph
- 27 ltr - 31kg/hr - Rear castors - Easy clean
- Basket size 140x335x145 (x2 inc)
- Single tank
- On Site Warranty - Ext 450 W 812 D 915 H

E44 17KW 



- Thermostat 60-200°C
- Drain valve & S/S lid - 3 ph - Easy clean
- 2x12 ltr - 31kg/hr - Rear castors
- Basket size 140x335x145 (x2 inc)
- Twin tank
- On Site Warranty - Ext 450 W 812 D 915 H

GT45  **85,300 BTU/HR**



- Thermostat 145-195°C - 20 ltr - 31kg/hr
- Drain valve & S/S lid - NG/LPG
- Piezo ignition - Pilot & flame failure
- Basket size 140x335x145 (x2 inc)
- Single tank
- On Site Warranty - Ext 450 W 812 D 915 H

GT60  **85,300 BTU/HR**



- Thermostat 145-195°C - NG/LPG
- Drain valve & S/S lid - Pilot & flame failure
- 31 ltr - 31kg/hr - Piezo ignition
- Basket size 140x335x145 (x3 inc)
- Single tank
- On Site Warranty - Ext 600 W 812 D 915 H

178715  **92,150 BTU/HR**



- Thermostat control to burners
- Piezo ignition
- 42kg frozen chips per hr
- 2x15 litre - NG or LPG
- Basket 250x325x125mm (x2 inc) - Twin tank
- NB. 1 year labour - Ext 800 W 730 D 850 H

IFS-40  **105,000 BTU/HR**



- Thermostat 93-204°C
- Manual controls - NG or LPG
- 22 litre frypot with radius formed edges
- Large cool zone
- 2 large wire mesh fry baskets inc.
- On Site Warranty - Ext 394 W 762 D 1156 H

OG7111  **109,200 BTU/HR**



- Thermostat 130-190°C
- Piezo ignition - NG / LPG
- 45kg frozen chips per hour
- 2 x 16 litre
- Basket size 215x330x140mm (x2 inc)
- On Site Warranty - Ext 600 W 737 D 1050 H

OE7113 2 X 12KW 



- Thermostat 130-190°C
- Batter plate, drain tap, lid
- 65kg frozen chips per hour
- 2x20 litre
- Basket size 215x330x140mm (x2 inc)
- On Site Warranty - Ext 600 W 737 D 1050 H

IFS-2525  **110,000 BTU/HR**



- Thermostat 93-204°C
- Manual controls - NG or LPG
- 2 x 14 litre frypots with radius formed edges
- Large cool zone
- 2 large wire mesh fry baskets inc.
- On Site Warranty - Ext 394 W 762 D 1156 H