

caterbake equipment
est: 1992



 cater
est: 1992
bake

Welcome To Our 2021 Product Catalogue!

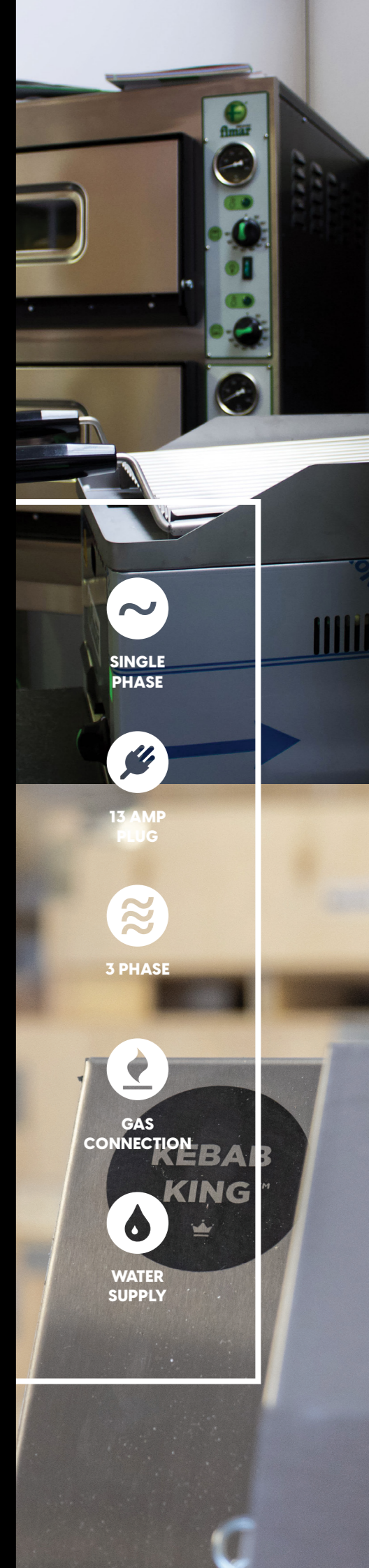
The products you will find here have been specially selected and developed by us for your essential food production set-up, whether you operate a restaurant, takeaway or bakery.

At Cater-Bake, our aim, as a company, is to combine high-quality equipment with superior customer service.

It's simple - we are here for you to rely on.

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we are pizza, bakery,
catering and refrigeration
equipment wholesalers.

Here you will find our range of quality Pizza, Catering and Bakery Equipment.

We pride ourselves on maintaining a good relationship with our customers and giving them the best service possible.

If you need any advice on which products are right for you, any equipment that does not feature in our catalogue, or have any other questions, please contact us by phone or email and we will endeavour to help.



about us

Our products include gas, electric & conveyor pizza ovens, bakery ovens and dough rollers.

We import our equipment from suppliers around the globe in order to bring you quality products at competitive prices. We supply dealers and users all over the British Isles, as well as exporting our goods around the world.

Our goods are delivered throughout the UK via our fleet of delivery vans and courier systems, who ensure our products arrive to you as quickly and as hassle free as possible, working around your schedule.

history

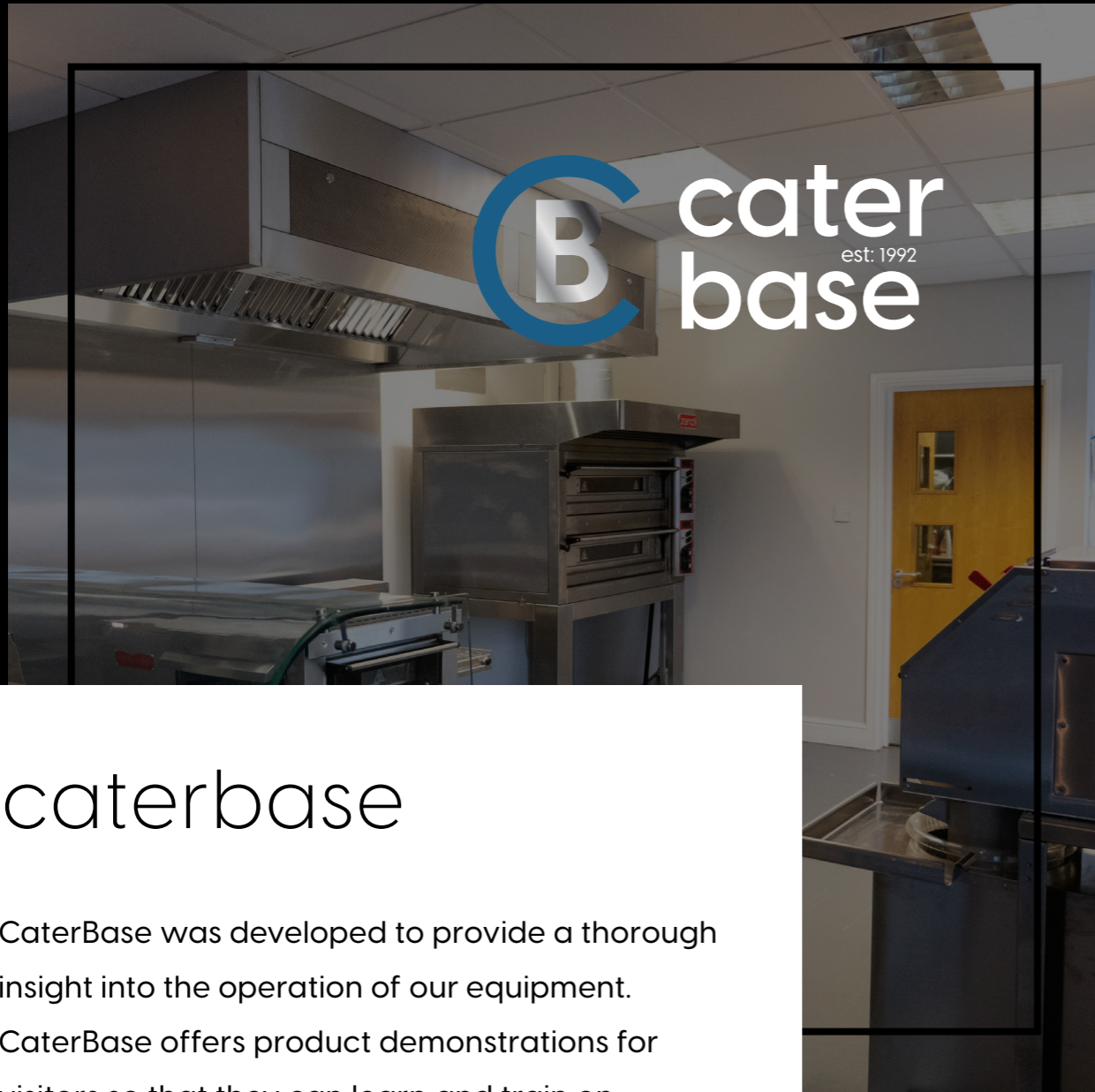
Established in 1992, Cater-Bake UK is a family company that has maintained its traditional values concerning a personal customer service throughout its growth. Nearly 30 years on, Cater-Bake has grown into one of the country's premier catering equipment importers.

Cater-Bake was founded by Peter Hutchings, whose son Mark is the current Managing Director. Having moved from our starting base in Liverpool City Centre in 2006 to a purpose built facility on Knowsley Industrial Park, Cater Bake has gone from strength to strength. The move gave us easy access to the motorway network improving our delivery service and allowed us space to create our state of the art demo centre, CaterBase.

brands

Cater-Bake UK are the official UK Agents for a number of international brands, including: ZANOLLI, FIMAR, KEBAB KING, KINGFISHER, GEMM, PASTALINE & others.





caterbase

CaterBase was developed to provide a thorough insight into the operation of our equipment. CaterBase offers product demonstrations for visitors so that they can learn and train on the equipment before making a purchasing decision. So far, we have received many positive comments on our new concept.

Some of the products on show for guests to trial include Zanolli pizza ovens, the Zanolli Devil Pizza Press, Fimar spiral mixers, Kingfisher prep counters and much more.

ELECTRIC PIZZA OVENS



fimar

zanolli
1952-ITALY

Kingfisher



SINGLE
PHASE



13 AMP
PLUG



3 PHASE



GAS
CONNECTION



WATER
SUPPLY

ELECTRIC PIZZA OVENS

LITTLE ITALY MINI PIZZA OVENS

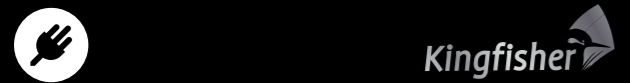


These compact and handy ovens are an ideal addition to the kitchen of any pub, café or small restaurant who want to add pizzas to the menu.

Entirely built in scotch bright stainless steel, they are built to a sturdy level to ensure reliability.

The Model 4336/2 has an authentic refractory stone baking floor, suitable for baking in pans or directly on the sole. They have insulated stainless steel baking chambers, fitted with AISI321 heating elements to ensure uniform baking. They are fitted with a timer and run on a standard 13 amp plug.

Model	Decks	Pizza Capacity	External (mm)
4336/2	2	2 x 14"	550x430x370
Internal (mm)	Temp (°C)	Power (kw)	Weight (kg)
410x360x90 (2 Decks)	0-320	2.25	28



LITTLE ITALY MIDI PIZZA OVENS



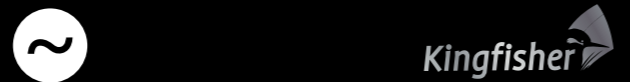
These medium sized pizza ovens provide a robust service and quality cooking for small-medium sized pizza outlets.

These simple, compact and easy to use ovens are perfect for cooking pizzas, as well as small breads and pies. They have a durable build and are constructed entirely in stainless steel with satin finish.

The cooking chambers have a refractory stone base and are well insulated, as well as being equipped with armoured heating elements in AISI321 which are positioned in the top and bottom of the oven chamber to ensure a perfect and uniform cooking.

This model now comes fitted with a viewing window and internal light with each deck, to help monitor cooking. Supplied in single phase as standard.

Model	Decks	Pizza Capacity	External (mm)
50/2	2	8x8"	710x590x450
Internal (mm)	Temp (°C)	Power (kw)	Weight (kg)
510x510x110	0-360	4.5	40



ELECTRIC PIZZA OVENS

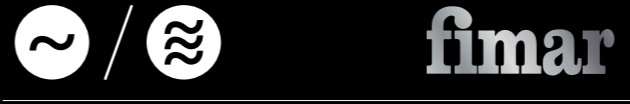
FIMAR FES 4+4 ELECTRIC PIZZA OVEN



The FES 4+4 market's most popular size of pizza oven, with each deck big enough to fit 4 x 12" pizzas. Built to be a tough worker, this oven's a great cornerstone to build your pizza kitchen around.

- FES 4+4
- Stainless steel
 - Refractory stone cooking surface
 - Doors with inspection glass and interior lighting
 - Available in single or three phase
 - Comes with display thermometer.

Model	Decks	Pizza Capacity	
FES 4+4	2	8x12"	
External (mm)	Internal (mm)	Power (kw)	Weight (kg)
900x790x750	660x660x140	8.4	136



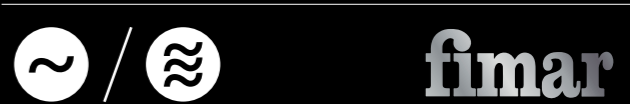
FIMAR FES 6+6 ELECTRIC PIZZA OVEN



The robust FES 6+6 oven by Fimar, is great for a pizzeria that needs a slightly higher than average output. This substantial pizza baker will provide a great service to a busy kitchen.

- FES 6+6 Oven
- Stainless steel
 - Refractory stone cooking surface
 - Doors with inspection glass and interior lighting
 - Available in single or three phase
 - Comes with display thermometer.

Model	Decks	Pizza Capacity	
FES 6+6	2	12x12"	
External (mm)	Internal (mm)	Power (kw)	Weight (kg)
900x1080	660x1000	14.4	159



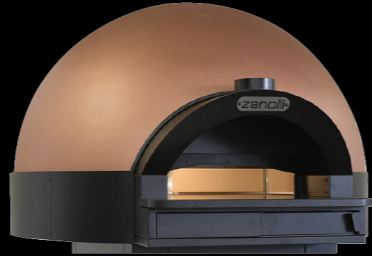
AUGUSTO DOME PIZZA OVEN



The new Zanolli dome pizza oven AVGVSTO® combines the aesthetic flavour of tradition with the ease of use of professional electric ovens, guaranteeing a top-level performance. It is available in the 6 and 9 pizzas version, with a maximum temperature of 500°C and a cooking chamber fully lined with refractory ceramic.

Model	Max Cooking Temp (°)	Dimintions (mm)
Augusto 6	500	1620x1800x2160
Augusto 9	500	1910x2120x2180

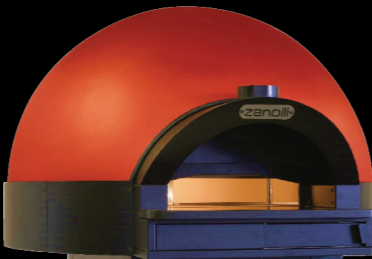
Power (kw)	Average Power Consumption (kw)	Capacity
14.4	7.2	6 x 13" Pizzas
19.2	9.6	9 x 13" Pizzas



COPPER



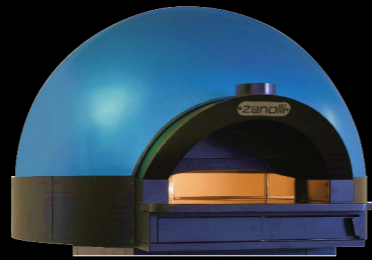
GOLD



RED



UNPAINTED



BLUE

ELECTRIC PIZZA OVENS

ZANOLLI CITIZEN ELECTRIC PIZZA OVENS



Zanolli's range of high quality, heavy duty electric pizza ovens come with a choice of two deck sizes.

The Citizen 6 (6+6) holds 6 x 13" pizzas (6 x 12" in pans) on each deck and the Citizen 9 (9+9) fits 9x13" pizzas (9x12" in pans) on each deck.

These prestige ovens are built entirely from stainless steel. Armour plated elements are powered up near to the door to compensate for heat loss and ensure even heat dispersion.

The baking floor is made from thick, heat absorbent, refractory stone which is suitable to bake with either pans or directly on the sole.

In the twin deck models, completely independent decks are controlled by an electronic thermostat and variable top and bottom heat controls.

Spring mounted doors for easy access are equipped with heat resistant handles and a large viewing window, combined with internal lights to help monitor cooking.

Twin deck ovens are built as standard with a 3 phase power supply, although there is the option to have two separate supplies - one for each deck, in order to run on single phase.

Single deck ovens can be fitted with a single phase supply on request, no extra charge.

Heavy duty stands and prover cabinets are available to mount these ovens on - both with wheels.

A decorative hood with a draft chimney is also available.

A three deck oven can be assembled using one twin deck and one single modular deck oven.

Model	Decks	Pizza Capacity	External (mm)
Citizen 6F	1	6x12"	1420x1030x430
Citizen 6+6F	2	12x12"	1420x1030x780
Citizen 9	1	9x12"	1420x1380x430
Citizen 9+9	2	18x12"	1420x1380x780

Internal (mm)	Temp (°C)	Power (kw)	Weight (kg)
1080x700x160	0-400	8.8	155
1080x700x160	0-400	17.6	260
1080x1050x160	0-400	11.2	200
1080x1050x160	0-400	22.4	315

STANDS

Stand to Fit	1 Deck (mm)	2 Deck (mm)
Citizen 6(+6)F	1420x910x1240	1420x910x940
Citizen 9(+9)	1420x1260x1240	1420x1260x940

3 Deck (mm)	1 Deck (kg)	2 Deck (kg)	3 Deck (kg)
1420x910x700	50	43	37
1420x1260x940	53	46	40

PROVER BASE

Prover to fit	Dimensions (mm)	Number of pans (60mm x 40mm)
Citizen 6(+6)F	1420x910x940	14
Citizen 9(+9)	1420x1260x940	14

Power (kw)	Weight (kg)
1	130
1.5	145

OVEN HOOD WITH DRAFT CHIMNEY

Hood to fit	Dimensions (mm)	Weight (kg)
Citizen 6(+6)F	1420x1320x230	30
Citizen 9(+9)	1420x1670x230	34



ELECTRIC PIZZA OVENS

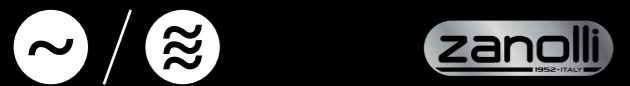
ZANOLLI EP7O



The EP7O electric pizza ovens are the most compact member of Zanoli's prestige deck oven range. Built to a wonderfully high quality and designed to fit 4 x 12" pizza pans on each deck (4 x 13" without pans).

- Fully stainless steel build.
- Independent decks, each with top and bottom heat control thermostats.
- Spring loaded doors for soft opening and closing.
- Full length door handles.
- Refractory stone baking floor.
- Internal cooking area of 70mm x 70mm.
- Viewing window and internal light.
- Single phase as standard, 3 phase available on request.
- Modular system allows 1, 2 or 3 deck configuration.
- Stand available.
- Hood available with draft chimney.

Model	Decks	Pizza Capacity	External (mm)
Citizen EP7O 4/MC	1 (Modular)	4 x 13"	990x990x350
CitizenEP7O 4+4/MC	2	8x13"	990x990x590
Internal (mm)	Temp (°C)	Power (Kw)	Weight (Kg)
700x700x120	0-400	5.6	100
700x700x120	0-400	5.6 + 5.6Kw	150



ZANOLLI EP7O WITH STAND

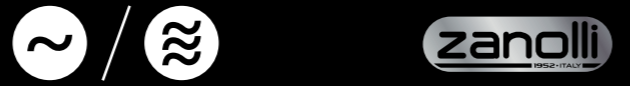


The high build standard makes Zanoli ovens a popular choice with restaurants and the EP7O models give a compact solution when space is at a premium.

Stand	Deck 1 (mm)	Deck 2 (mm)	Deck 3 (mm)
Citizen EP7O/BM	990x870 x100	990x870 x1000	990x870x850
Deck 1 (kg)	Deck 2 (kg)	Deck 3 (kg)	
40	40	37	

OVEN HOOD WITH DRAFT CHIMNEY

Hood to fit	Dimensions (mm)	Weight (kg)
Citizen EP7O/TP	990x1210x230	22



GAS PIZZA OVENS



SINGLE PHASE



13 AMP PLUG



3 PHASE



GAS CONNECTION



WATER SUPPLY

GAS PIZZA OVENS

KEBAB KING 4+4 GAS PIZZA OVEN



Twin decks make good use of space, taking up less room than a traditional single deck gas oven.

The baking floor is made out of a refractory stone and is suitable for baking with or without pans.

Temperature is controlled by a high quality thermostat with a range of 0-400°C and is displayed by a thermometer on the control panel.

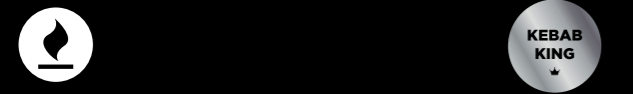
Built to a high standard the doors and fascia are made from stainless steel for long lasting good looks and the baking chamber is also made entirely from steel.

High quality stainless steel burners ensure high performance and long life, as well as excellent economy.

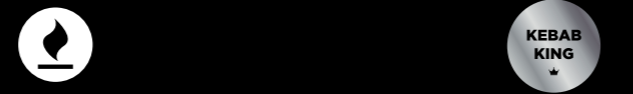
The Kebab King gas oven can run on natural or LPG gas. Removable feet mean a reduced height of 79cm to fit through a standard door during delivery.

Model	Decks	Pizza Capacity
Kebab King 4+4	2	8x12"

External (mm)	Temp (°C)	Power (kw)	Weight (kg)
1130x1030x930	0-400	15.5 (52,888)	186



KEBAB KING 4+4 GAS PIZZA OVEN WITH STAND



ZANOLLI CITIZEN GAS PIZZA OVENS



This range of high quality, heavy duty pizza ovens comes in two sizes. They have a solid stainless steel construction.

The Citizen 6 (sometimes referred to as G6) fits 6 x 12" pizzas in pans on each deck and the Citizen 9 (G9) fits 9 x 12" pizzas in pans.

The decks are modular, so can be purchased as a single unit or can be stacked.

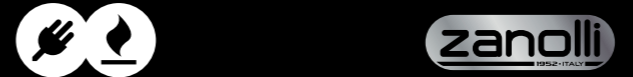
The baking floor and ceiling of the oven chambers is a special refractory stone material to enable heat diffusion and aid minimum recovery time. Pizzas can be baked directly on the oven sole or in pans.

Spring mounted doors for easy access are equipped with athermic handles and a large viewing window, combined with an internal light to help monitor cooking.

Heavy duty stand and prover cabinets, both with wheels, are available to mount these ovens on.

A decorative hood with a draft chimney is available for the top.

Model	Decks	Capacity	External (mm)
Citizen 6	1	6x13"	1450x1090x560
Citizen 9	1	9x13"	1450x1440x560
Internal (mm)	Temp (°C)	Power (kw)	Weight (kg)
1050x700x160	0-370	13 (44,500)	245
1050x1050x160	0-370	20 (68,000)	323



OVEN HOOD

Model	Dimensions (mm)	Weight (kg)
Citizen Gas 6/TP	1450x1405x230	30
Citizen Gas 9/TP	1450x1800x230	32

PROVER BASE

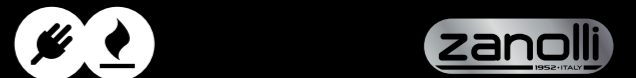
Model	Dimensions (mm)	Tray Capacity (60 x 40mm)
Citizen Gas 6/CL	1450x920x600	6
Citizen Gas 9/CL	1450x1270x600	6

Weight (kg)	Power (kw)
103	1
120	1.5

OVEN STAND

Model	IMC (mm)
Citizen Gas 6/BM	1450x920x1100
Citizen Gas 9/BM	1450x1270x1100

2MC (mm)	1MC (kg)	2MC (kg)
1450x920x600	65	49
1450x1270x600	75	59



CONVEYOR PIZZA OVENS



SINGLE
PHASE



13 AMP
PLUG



3 PHASE



GAS
CONNECTION



WATER
SUPPLY

CONVEYOR PIZZA OVENS

ZANOLLI O5/40 COMPACT



Zanolli's new baby conveyor brings automated cooking in a now ultra-compact form.

- Simple electronic control panel - variable temperature and bake time.
- Forced air system for even bake across the chamber.
- 16" (40mm) wide belt.
- 22" (57mm) chamber length.
- High quality stainless steel build.
- Electric powered only. Single phase as standard.
- Can be stacked 3 high.
- Easily disassembled for cleaning.

Model	Belt Width (mm)	Internal Chamber Dimension (mm)
O5/40V Compact	16"/400	400x570x85 (h)14"
External (mm)	Power (kw)	Weight (kg)
1260x800x390	6.3	77

75	40	25	20	16
8"/20mm	10"/25mm	12"/30mm	14"/35mm	16"/40mm



ZANOLLI O6/40V



Compact and automated cooking in gas or electric power.

- Easy to use electronic control panel - variable temperature and bake time and 6 saved programmes.
- Forced air system for even bake across the chamber.
- 16" (40mm) wide belt
- 23" (58mm) chamber length
- High quality stainless steel build.
- Electric or gas powered. Electric version is single phase as standard, 3 phase on request. Gas ovens require a 13 amp plug electric supply.
- Can be stacked 3 high.
- Easily disassembled for cleaning.
- Comes with a stand.

Model	Belt Width (mm)	Internal Chamber Dimension (mm)
O6/40V Gas	16"/40	400x580x95
O6/40V Electric	16"/40	400x580x95
External (mm)	Power (kw)	Weight (kg)
1300x1030x440 (+62)	9 (30,700 BTU/hr)	115
1300x980x440 (+62)	7.9	105

75	40	25	20	16
8"/20mm	10"/25mm	12"/30mm	14"/35mm	16"/40mm



CONVEYOR PIZZA OVENS

ZANOLLI O8/50V



Our most popular size of conveyor pizza oven.

- Easy to use electronic control panel – variable temperature and bake time and 6 saved programmes.
- Forced air system for even bake across the chamber.
- 20" (50mm) wide belt.
- 33" (85mm) chamber length.
- High quality stainless steel build
- Electric or gas powered. Electric version can be single or 3 phase. Gas ovens require a 13 amp plug electric supply.
- Can be stacked 3 high.
- Easily disassembled for cleaning.
- Comes with a stand.

Model	Belt Width (mm)	Internal Chamber Dimension (mm)
O8/50V Gas	20"/50	500x850x100
O8/50V Electric	20"/50	500x850x100
O8/50V Electric	20"/50	500x850x100
External (mm)	Power (kw)	Weight (kg)
1750x1260x490 (+58)	13.9 (47,500 BTU/hr)	200
1750x1260x490 (+58)	11 (Single phase)	180
1750x1260x490 (+58)	14.4 (3 Phase)	180



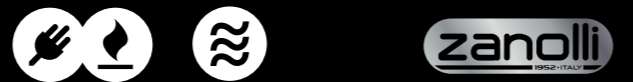
ZANOLLI 11/65V



Optimise 12" pizza production with this oven. Its 26" wide belt means 2 x 12" pizza fit side by side on the belt.

- Easy to use electronic control panel – variable temperature and bake time and 6 saved programmes.
- Forced air system for even bake across the chamber.
- 26" (65mm) wide belt.
- 43" (110mm) chamber length.
- High quality stainless steel build.
- Electric or gas powered. Electric version is 3 phase. Gas ovens require a 13 amp plug electric supply.
- Can be stacked 3 high.
- Easily disassembled for cleaning.
- Comes with a stand.

Model	Belt Width (mm)	Internal Chamber Dimension (mm)
11/65V Gas	26"/65	650x1100x100
11/65V Electric	26"/65	650x1100x100 100
External (mm)	Power (kw)	Weight (kg)
2000x1560x550 (+59)	24 (82,000 BTU/hr)	252
2000x140x550 (+59)	18.5 (3 phase)	222



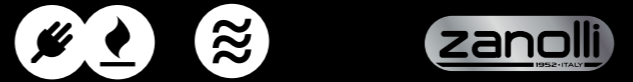
ZANOLLI 12/80V



Classic 32" wide belt for pizzerias with a large output demand.

- Easy to use electronic control panel – variable temperature and bake time and 6 saved programmes.
- Forced air system for even bake across the chamber.
- 32" (80mm) wide belt.
- 47" (120mm) chamber length.
- High quality stainless steel build.
- Electric or gas powered. Electric version is 3 phase. Gas ovens require a 13 amp plug electric supply.
- Can be stacked 3 high.
- Easily disassembled for cleaning.
- Comes with a stand.

Model	Belt Width (mm)	Internal Chamber Dimension (mm)
12/80V Gas	32"/80	800x1200x100
12/80V Electric	32"/80	800x1200x100
External (mm)	Power (kw)	Weight (kg)
2180x1650x600 (+53)	30 (315 102,500 BTU/hr)	315
2180x1650x600 (+53)	24.5 (3 phase)	295



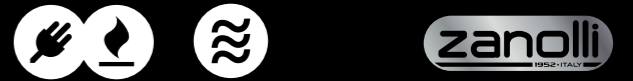
ZANOLLI 12/100V



Industrial volume output from this giant 40" wide conveyor oven.

- Easy to use electronic control panel – variable temperature and bake time and 6 saved programmes.
- Forced air system for even bake across the chamber.
- 40" (100mm) wide belt.
- 51" (130mm) chamber length.
- High quality stainless steel build.
- Electric or gas powered. Electric version is 3 phase. Gas ovens require a 13 amp plug electric supply.
- Can be stacked 3 high.
- Easily disassembled for cleaning.
- Comes with a stand.

Model	Belt Width (mm)	Internal Chamber Dimension (mm)
12/100V Gas	40"/100	1000x1300x100
12/100V Electric	40"/100	1000x1300x100
External (mm)	Power (kw)	Weight (kg)
2450x1820x720 (+47)	45 (153,500)	490
2450x1820x720 (+47)	45 (3 phase)	450





caterbags



Cater Bags are a quality, thermal food delivery system designed to keep food piping hot from your restaurants oven to your customers door.

Temperatures are also easily maintained at 85oc, on the move, with the use of ISO Thermo technology.

Some of the other key features of our Cater Bags include:

- Available in 4 sizes
- Maintains temperature at 85°C
- ISO Thermo technology
- Easy to clean
- Charges both in the shop or in the car
- Each bag comes with a heated pad and car adapter free of charge
- Mains adaptors and rigid frames available separately

Bag Code	Internal (mm)	Box Capacity
T4SP	360x360x210	4x box to fit 12"pizza
T4LP	470x470x210	4x box to fit 17"pizza
T4XXLP	620x620x210	4x box to fit 22"pizza
12P	400x500x170	12 20x25 boxes



BAKERY OVENS



fimar

zanolli



SINGLE
PHASE



13 AMP
PLUG



3 PHASE



GAS
CONNECTION



WATER
SUPPLY

BAKERY OVENS

ZANOLLI TEOREMA POLIS



The Polis electric ovens sum up the current know-how in the field of electronically controlled modular ovens. Fitted with easy to manage controls with a programmable memory, a high quality structure and pleasing design. The durable stainless steel build ensures lasting good looks and easy cleaning. Metal baking floors (ideal for trays) or a refractory stone floor (for baking directly on the sole) are available.

Designed to meet all production demands, these ovens can be fitted with steam injection, and can be supplied with a prover base. The ovens are available with both high crown and low crown baking chambers to suit your product range.

Ovens are modular, so each deck is supplied individually. Ovens can be bought as a single unit or can be stacked two, three or four units high. The ovens are built for use with metric 60mm x 40mm trays. The T2 ovens fit two trays on each deck, the T3 three trays, and so on...

Model	Decks Size (mm)	Tray Capacity (60mmx40mm)	Crown Height (mm)
T2SMC18	650x860	2	18
T2MC18	830x660	2	18
T2MC30	830x660	2	30
T3MC18	1240x660	3	18
T3MC30	1240x660	3	30
T4MC18	830x1260	4	18
T4MC30	830x1260	4	30
T6MC18	1240x1260	6	18
T6MC30	1240x1260	6	30
T8MC18	1240x1670	8	18
Temp (°C)	Power (kw)	Weight (kg)	Dimensions (mm)
O-370	6.4	130	1020x1120x340
O-370	6	130	1250x870x340
O-370	6	135	1250x870x460

Temp (°C)	Power (kw)	Weight (kg)	Dimensions (mm)
O-370	7.8	145	1660x870x340
O-370	7.8	150	1660x870x460
O-370	10	210	1250x1470x340
O-370	10	225	1250x1470x460
O-370	13	240	1660x1470x340
O-370	13	260	1660x1470x460
O-370	18.2	380	1660x2020x360

STANDS

Model	Dimensions (mm)	Weight (kg)
T2S	1020x1070x940	42
T2	1250x870x940	43
T3	1660x870x940	49
T4	1250x1470x940	51
T6	1660x1470x940	54
T8	1660x1880x940	56

HOOD WITH DRAFT CHIMNEY

Model	Dimensions (mm)	Weight (kg)
T2S	1020x1420x230	23
T2	1250x1220x230	23
T3	1660x1220x230	28
T4	1250x1820x230	26
T6	1660x1820x230	31
T8	1660x2290x230	44

PROVER

Model	Tray Capacity	Dimensions (mm)	Power (kw)	Weight (kg)
T2S	14	1020x1120x940	1	122
T2	14	1250x920x940	1	122
T3	28	1660x920x940	1.5	144
T4	21	1250x1520x940	1.5	152
T6	42	1660x1520x940	1.5	196
T8	42	1660x1880x940	1.5	250



ZANOLLI TEOREMA ÀNEMOS



Convection electric oven for pastry and bread.

Compact and extremely versatile, the Teorema Ànemos convection ovens can easily meet the requirement of the most demanding pastry and bread labs. Ideal for small to medium scale productions, the Teorema Ànemos line can perfectly cook a wide variety of products such as puff pastry, sponge cake, croissants, tarts, macarons, different types of bread, and plenty more international specialties.

Model	Dimensions (mm)	Weight (kg)
T ÀNEMOS /TP	970x1060x230	23,5

BAKING UNITS

Baking Units	External (mm)	Temp (°C)	Pans (40x60)
T ÀNEMOS 6 E/ MC EM	970x920x880	260	6
T ÀNEMOS 6 E/ MC TOUCH	970x920x880	260	6
T ÀNEMOS 10 E/ MC EM	970x920x1210	260	10
T ÀNEMOS 10 E/ MC TOUCH	970x920x1210	260	10

Distance between trays (mm)	Weight (kg)	Consump (Max Kw)	Consump (Average Kw)
80	111	10.5	5
80	114	10.5	5
80	141	15.7	7.8
80	145	15.7	7.8

PROVER

Provers	Dimensions (mm)	Pans (40x60)
T ÀNEMOS 6/CL 106	970x880x1060	10
T ÀNEMOS 10/CL 71	970x880x710	5

Distance between trays (mm)	Weight (kg)	Consump (Max Average Kw)
55	68	1 - 0,5
55	85	1 - 0,5

BASES

Bases	Dimensions (mm)	Weight (kg)
T ÀNEMOS 6/BM 106	970x710x1060	36
T ÀNEMOS 10/BM 71	970x710x710	30



FIMAR MINI CONVECTION OVEN



This compact oven gives a kitchen a variety of solutions.

- 8 Cooking functions (including, static, convection, grill and defrost mode)
- Fan assisted
- Automatic humidifier with energy regulator
- Double glazed door
- Recessed door gasket
- Removable drawer for condensate collection
- Removable tray support runners

Model	Tray Capacity	Power (kw)
FN423EV	4x2/3GN	3.1
External (mm)	Weight (kg)	
620x600x580	35	



PRIME COOKING



fimar

KEBAB KING



SINGLE
PHASE



13 AMP
PLUG



3 PHASE



GAS
CONNECTION



WATER
SUPPLY

PRIME COOKING

KEBAB KING GAS FRYER

NEW



The heavy duty free standing single tank fryer has a stainless steel construction and comes with a variety of useful and time-saving features. Some of these include an integrated splash back guard, triple tube and cool zone feature and drainage spout for quick and easy maintenance. The fryer also comes complete with two easy clean baskets.

Model	Power (kw)	Capacity (L)
GF90	26.3	18
Weight (kg)	Dimensions (mm)	
73.0	460x1140x820	



KEBAB
KING

KEBAB KING CHICKEN ROTISSERIE



- 3 spit for chicken capacity of 12-15.
- Stainless steel structure.
- Heat resistant glass viewing door.
- Powerful gas burners.
- Independent Thermostats
- Removable steel drip tray.

Model	Capacity	Power (kw)
GKCRG3	12 – 15 chickens	14.10
Dimensions (mm)	Weight (kg)	
1150 x 472 x 793	85	



KEBAB
KING

PRIME COOKING

KEBAB KING GRILL



Our new four burner Kebab King grill is the perfect addition to any takeaway.

With full stainless steel construction, four independent gas burners designed to ensure effective and efficient cooking and a 72cm meat skewer this machine is a simple yet reliable piece of equipment.

Full disassembly means that the Kebab King Grill is easy to clean and maintain.

Comes with 1 year's parts and labour on site warranty.

Model	Capacity (Kg)	Dimensions (mm)	
KLGI51	40-60	550x715x1065	
Consumption	Power (W)	Weight (kg)	Gas Hose Size
1355m3/h	13	40	1/2"



FIMAR B SERIES HEAVY DUTY GRILL



A heavy duty, gas fired, char grill that is suitable for fish, meat, burgers, kebabs etc. Built in Italy with a stainless steel body, opaque enamel cast iron cooking grill that can be used for meat on one side and for fish on the other.

LPG kit supplied with high quality aluminium coated steel burners. The gas flame heats lava rock supported by a high strength steel grid, which gives your food an authentic char-grilled taste. The cooking grill can be raised and lowered by use of a handle at the front. Excess fat runs off the grill to a container at the base of the unit.

Burners are lit by an electro spark lighting system. Grills are built with a double housing to prevent over heating of the grill exterior. Stands to fit are available at extra cost. Stands available with doors are also available (prices on request).

Model	No of Burners	Cooking Area (mm)
B50	3	320x540
B80	6	640x540
B115	8	960 x 540
Power Kw (Btu)	Weight (kg)	Dimensions (mm)
8.5(29,000)	42	490x800x380
17(58,000)	73	810x800x380
23 (78,500)	103	1140x800x380

STAND TO FIT

Model	Dimensions (mm)
BO50	490x700x530
BO80	810x700x530
B115	1140x700x530



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PRIME COOKING

FIMAR GL SERIES CHAR GRILL



These counter top char grills use gas burners underneath a layer of lava rock for a fragrant, authentic char grilled result. Perfect for meats, fish and vegetables.

A stainless steel structure ensure long life and stainless steel grill with V shaped bars reduce smoke from the cooking process. Piezoelectric ignition system for easy lighting. Supplied natural gas as standard, with a set of LPG jets included.

- Aluminium body
- Automatic start when cup attached
- Stainless steel cup

Model	Number of Burners	Cooking area (mm)
GL33	1	312x483
GL66	1	312x483 + 312 x 483
Power Kw (Btu)	Weight (kg)	Dimensions (mm)
6.5 (22,175)	24	330x540x220
13(44,352)	49	660x540x220



fimar

FIMAR WAFFLE MAKER



Stainless Steel body

Teflon cooking grill

WM1 Waffle Machine

- 1000 w power
- Dimensions - 255 x 435 x 225/570mm (h)
- 6 Kg weight



fimar

ELECTRIC CREPE MAKERS



- Stainless steel body with cast iron cooking surface

- 0-300° thermostat

CRPN

- 2400 w power
- 12 Kg weight
- Cooking top dimensions - Ø 350mm
- Dimensions - 370 x 370 x 140mm (h)

CRP2N

- Temperature adjustment on each surface
- 2400 + 2400 w power
- 23 Kg weight
- Cooking top dimensions - Ø 2 x 350mm
- Dimensions - 760 x 370 x 140mm (h)



fimar

MIXING & PROCESSING



SINGLE
PHASE



13 AMP
PLUG



3 PHASE



GAS
CONNECTION



WATER
SUPPLY

fimar

zanolli

Kingfisher

pastaline

MIXING & PROCESSING

HEAVY DUTY SPIRAL DOUGH MIXERS



These bakery mixers are built to a high level of durability in order to offer high production levels with total reliability.

- They will mix a variety of dough for use in bakeries, high output pizzerias, naan bread factories etc.
- Mixers are fitted with twin speed and timers for extra production efficiency.
- All models have 2 motors, one to drive the bowl and one for the mixing spiral.
- Fitted with stainless steel bowl, guard and spiral. Safety switch fitted to bowl guard.
- 3 phase power supply required for all models.
- Other sizes available on request. Also available are fork dough mixers and dipping arm mixers.

Model	Capacity (Kg) Dough (Flour)	Bowl Size (mm) (Diameter x depth)
CPM60	60(40)	Ø 55 x 39
CPM120	120 (80)	Ø 75 x 44
CPM200	200 (125)	Ø 91 x 49

Bowl Capacity (litres)	Speeds	Spiral RPM	Bowl RPM
85	2+reverse	100 (1st speed) 200 (2nd speed)	14 (1 speed = 2 speed)
180	2+reverse	100 (1st speed) 200 (2nd speed)	14 (1 speed = 2 speed)
290	2+reverse	95 (1st speed) 190 (2nd speed)	14 (1 speed = 2 speed)

Spiral Motor Power (kw)	Bowl Motor Power (kw)	Dimensions (mm)	Weight (kg)
1,5 (1st speed) 2,2 (2nd speed)	0,75	530x950x1140	220
2,6 (1st speed) 4,8 (2nd speed)	0,75	780x1370x1450	495
5,9 (1st speed) 9,2 (2nd speed)	0,75	970x1530x1410	750



Kingfisher

SPIRAL MIXERS - FIXED BOWL



This range of simple, single speed mixers is perfect for outlets making small batches of fresh dough.

The gentle action of a spiral mixer works the dough well and gives a nice mix without raising the temperature of the mix. The user is protected by a stainless steel mesh guard (with safety switch). High build quality ensures reliability and their compact design means they don't take up much space in the kitchen. Bowl and spiral are built in stainless steel.

The bowl is fixed on all models except 25C and 38C where it is removable for easy cleaning. Power is on a standard 13 amp plug (except mode 50/S where it requires three phase). Model 50/S has a twin speed motor.

Model	Capacity Litres (Kg)	Bowl Type
18/SN	22 (18)	Fixed
25/SN	32 (25)	Fixed
38/SN	42 (38)	Fixed
50/SN	62 (50)	Fixed

Hourly Production (Kg/h)	Speeds	Power (kw)
54	1	0.75
75	1	1.5
114	1	1.5
150	Twin	2.2 (3 phase only)

Dimensions (mm)	Weight (kg)
390x670x600	57
430x730x690	96
480x800x710	100
530x920x920	170



fimar

MIXING & PROCESSING

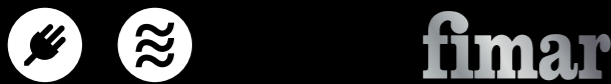
SPIRAL MIXERS - REMOVABLE BOWL



Ideal for soft dough such as bread and pizza

- Bowl and spiral made from stainless steel
- Stainless steel mesh safety guard
- Removable bowl

Model	Capacity Litres (Kg)	Bowl Type
18/CN	22 (18)	Removable
25/CN	32 (25)	Removable
38/CN	42 (38)	Removable
50/CN	62 (50)	Removable
Hourly Production (Kg/h)	Speeds	Power (kw)
54	1	0.75
75	1	1.5
114	1	1.5
150	Twin	2.2 (3 phase only)
Dimensions (mm)	Weight (kg)	
390x670x620	61	
430x730x690	107	
480x800x730	114	
530x920x940	209	



UNIVERSAL PLANETARY MIXERS

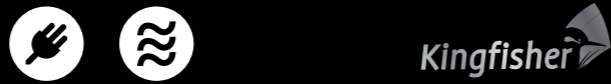


These sturdy machines are used by chefs and bakers for mixing a wide range of products

- Including:
- Bread and pizza dough
 - Meat and kebab mix
 - Cookie and biscuit dough
 - Cake and sponge mix
 - Batter
 - Flavourings
 - Whipped cream and meringue
 - Creamed potatoes

All mixers are supplied with a stainless steel bowl and set of tools including a dough hook, beater blade and wire whisk. 3 speed gear box gives you the versatility to do various mixing jobs. Safety switches on bowl guards and bowl lift ensure user safety. Emergency stop button also fitted. Models M 20A & TS 240 are supplied single phase supply, models TS 60S & TS 690 are supplied 3 phase supply.

Model	Bowl Capacity (litres)	Bowl Size	Speeds	RPM
TS240	40	Ø 39x38	3	80/166/316
TS60S	60	Ø 46x46	3	99/176/320
TS690	90	Ø 54x53	3	90/156/270
M20A	20	Ø 32x29	3	90/150/320
M20 Deluxe	20		3	
Power Kw (HP)	Dimensions (mm)	Weight (kg)	Power	
1.125 (1.5)	600x560 x1070	180	13 amp plug	
3.75 (5)	750x700 x1350	310	13 amp plug	
2.625 (3.5)	910x760 x1500	450	13 amp plug	
0.75 (1)	470x430 x790	105	13 amp plug	
	460x550 x830	94	13 amp plug	



MIXING & PROCESSING

SP30-HA & SP100-HA MIXERS



SP30-HA		SP100-HA	
Model	Bowl (l)	Motor (hp)	Speeds
SP30-HA	30	1	99/176/320
SP100-HA	10	0.33	106/196/358
Dimentions (mm)	Weight (kg)	1 phase (V)(kw)	Plug Fitted (amp)
670x580x1170	200	230 0.75	
560x440x730	90	230 0.25	13



SP200-HA & SP500 MIXERS



SP200-HA		SP500	
Model	Bowl (l)	Motor (hp)	Speeds
SP200-HA	20	0.5	106/196/358
SP500	5	1	10
Dimentions (mm)	Weight (kg)	1 phase (V)(kw)	Plug Fitted (amp)
530x520x870	100	230 0.37	13
380x310x460	16	230 0.75	13



SP800 MIXERS

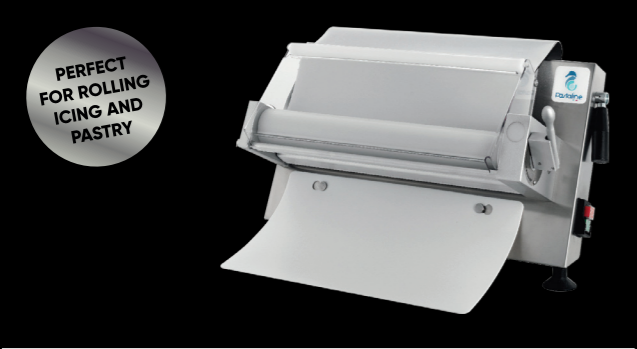


Model	Bowl (l)	Motor (hp)	Speeds
SP800	7.5	0.25	132/235/421
Dimentions (mm)	Weight (kg)	1 phase (V)(kw)	Plug Fitted (amp)
400x300 x580	29	230 0.2	13



MIXING & PROCESSING

MINI SFOGLY ROLLING MACHINES

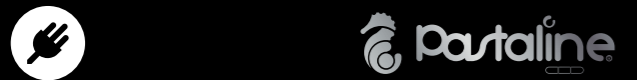


Mini Sfogly machines are ideal not only for processing sweet icings, modelling chocolate and marzipan, but also puff pastry and short-crust pastry.

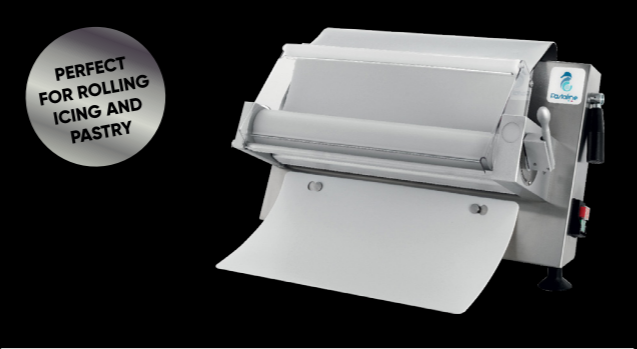
You can easily process any type of dough or mixture and draw them into thin and even sheets (up to 0.5mm).

- Safe and fast to use
- Robust and compact machine
- Easy to clean

Model	Power (V)	Power (V)opt	Power (hz)
Mini	230/240	115/120	50/60
Power (kw)	Roller Length (mm)	Roller Diameter (mm)	
0,37	300	Ø/ 600	
Roller Gap (mm)	Dimentions (mm)	Weight (kg)	
0 -100	330x420x290	23	



MAXI SFOGLY ROLLING MACHINES

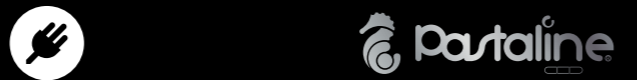


Maxi Sfogly machines are ideal not only for processing sweet icings, modelling chocolate and marzipan, but also puff pastry and short-crust pastry.

You can easily process any type of dough or mixture and draw them into thin and even sheets (up to 0.5mm).

- Safe and fast to use
- Robust and compact machine
- Easy to clean

Model	Power (V)	Power (V)opt	Power (hz)
Maxi	230/240	115/120	50/60
Power (kw)	Roller Length (mm)	Roller Diameter (mm)	
0,37	450	Ø/ 600	
Roller Gap (mm)	Dimentions (mm)	Weight (kg)	
0 -100	330x560x290	27.5	



MIXING & PROCESSING

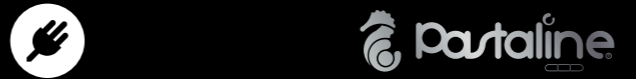
MINI30 DOUGH ROLLERS



The Mini and Maxi are small simplified versions of the standard pizza rollers.

They have a single set of rollers to save space and cost whilst still providing an excellent time saving facility.

Model	Max Roll Size (mm)	Max Weight of dough
Mini 30	30 (12")	300g
External (mm)	Weight (kg)	
430x270x300	34	



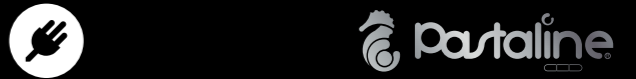
MAXI45 DOUGH ROLLERS



The Mini and Maxi are small simplified versions of the standard pizza rollers.

They have a single set of rollers to save space and cost whilst still providing an excellent time saving facility.

Model	Max Roll Size (mm)	Max Weight of dough
Maxi 45	45 (18")	800g
External (mm)	Weight (kg)	
560x370x300	50	



MIXING & PROCESSING

PASTALINE DOUBLE DOUGH ROLLERS



The giotto roller is a modified design to the standard rollers.

The build and usage are identical to the standard shape roller but the tilted roller means an easier throughput of dough.

The giotto also offers a larger 45mm (18") model.

It has a sturdy stainless steel body and perspex safety guards.

Model	Max Roll Size (mm)	Max Weight of dough (g)
D30	30 (12")	300
D45	45 (18")	500 Removable

External (mm)	Weight (kg)
420x400x620	29
520x450x740	37



FIMAR DOUBLE DOUGH ROLLERS



Pizza base dough rollers are an extremely popular method of saving time in today's pizzerias.

They quickly roll out your dough balls into thin discs, ready to add your topping.

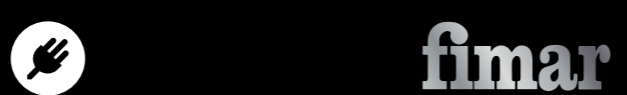
The rollers are made from high density polypropylene for long lasting service, which are continually cleaned by spring-loaded scrapers.

Perspex guards are fitted to the rollers to protect your workers. The body is made from durable stainless steel.

These machines are also suitable for other products, such as naan bread and chapatti dough.

- Full stainless steel structure
- Food safe resin rollers
- Thickness adjustment lever

Model	Max Roll Size (mm)	Max Weight of dough (g)
FI 32 (P3OA)	300 (12")	300
FI 42 (P4OA)	400 (16")	500
External (mm)	Weight (kg)	Power (kw)
420x500x630	36	0.37
560x530x730	44	0.37



MIXING & PROCESSING

FIMAR PASTA MACHINES



The Fimar range of pasta machines allows you to mix and produce pasta in a variety of different shapes.

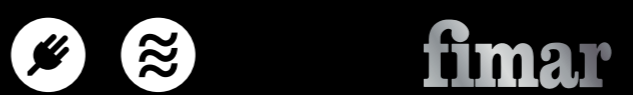
With this machine's facility, you can ensure that your pasta is produced fresh and to the quality that you need in order to deliver the best tasting, freshest pasta dishes.

Interchangeable pasta moulds produce different styles of pasta and an automatic cutting system with timer varies the size of the pieces to your specification

The machines mix the pasta in the first stage, before extruding and cutting in the second.

Built in Italy to an exacting specification, including a stainless steel hopper and mixing blade.

Model	Holding Capacity (Kg)	Hourly Production (Kg)
MPF15N	1.5	5 h-1
MPF8N	8	25 h-1
Dimensions (mm)	Power (kw)	Weight (kg)
260x480x290	0.3	18
450x720x750	1.0 (3 phase only)	87



FIMAR PASTA MACHINES



This Fimar pasta machine allows you to mould and produce a variety of different pasta shapes with ease.

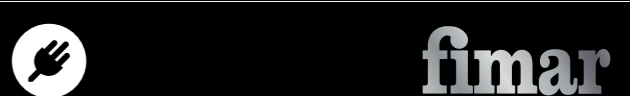
Produce fresh, high quality pasta to create the best tasting fresh pasta dishes.

Complete with interchangeable pasta moulds to create different styles of pasta, and the automatic cutting system with timer helps to size the pieces to your specification.

Built in Italy to an exacting specification. Includes a stainless steel hopper and mixing blade.

Also contains a unique water cooling system to prevent the pasta drying out, and removable tank for cleaning.

Model	Holding Capacity (Kg)	Hourly Production (Kg)
PF25E	2	8
PF40E	3.5	13
Dimensions (mm)	Power (kw)	Weight (kg)
300x550x425/540	0.37	26.5
307x594x525/610	0.75	35



MIXING & PROCESSING

AUTOMATIC DOUGH DIVIDER ROUNDER SYSTEM



This automated system offers a marvellous time saving facility to high output kitchens and bakeries.

Available as a combined system or as two separate units, the dividing machine accurately portions the mix into pieces and the rounder machine then rolls into a tight ball. This facility reduces labour costs and helps produce a consistent product. The portion size produced by the divider is regulated either by a timer or by a fr pin for added accuracy (both facilities are available on the same machine).

Interchangeable extrusion cones cover the whole range from 20 grams – 800 grams (one is provided free with machine, extra cones are supplied at a cost of £95 each). Once portioned, the dough is dropped into the rounder. The pieces are then rolled up through the spiral rounding system then out onto a platform in a neatly rolled ball, ready to be placed in your dough trays for storage. These machines are designed with quick disassembly in mind for easy cleaning.

Divider Model	Weight Range (g)	Hourly Production
P4OEL	20-500	250-280 kg
KALI	20-1000	2400 units
Tank Capacity	Power (kw)	Weight (kg)
40 litre	0.55	50
35 x 54 x 77h	0.37	55

Weight Range	20 -60g	60 -100g	90 -130g	120 -160g
ConeØmm	30	40	45	50
150 -200g	200 -300g	300 -450g	400 -600g	600 -800g
55	60	50	60	70 70



ZANOLLI DEVIL PIZZA PRESS



The pizza press automates the traditional work of pizza makers, enabling them to produce perfectly round pizza bases (400 an hour) saving important time for your workforce.

The heated elements mould the dough uniformly without the need for skilled staff.

Plates are made from cast iron with a thick chrome plating to prevent the dough sticking.

Plate temperature is controlled by top and bottom thermostats and a timer regulates compression time.

By gently heating the dough it reduces elasticity.

Model	Plate Size Ømm (Inch)	Power (kw)
PF33	33 (13)	3.55
PF45	45 (18)	5.55
External (mm)	Weight (kg)	
450x620x820	112	
550x720x900	162	



MIXING & PROCESSING

FIMAR PASTA ROLLER



Structure fully made of stainless steel with mirror polished stainless steel rollers.

Cutting attachment available separately to fit all models.

Cutting Attachment for Pasta Roller:

- Options available for 2mm, 4mm, 6mm and 12mm cut. All sizes fit all SI Pasta Rollers
- 3.5 Kg weight
- Dimensions – 220mm

Model	Roller Length (mm)	Dimensions (mm)
SI320	320	580x480x400
SI420	420	680x480x400
SI520	520	780x480x400
Power (kw)	Weight (kg)	Cutting attachment
0.37	52	Optional
0.37	61	Optional
0.37	70	Optional



FIMAR STICK BLENDERS



Ideal for soups, puree, sauces, batters, mayonnaise, pesto etc.

Entirely manufactured in stainless steel.

MX25 SINGLE SPEED

- 250 w power
- 2.2 Kg weight
- Mixer speed – 13000 rpm
- Mixer length – 270mm
- Dimensions - 135 x 100 x 600mm (h)

MX42S SINGLE SPEED

- 400 w power
- 4.5 Kg weight
- Mixer speed – 2500 / 11000 rpm
- Mixer length – 400mm
- Mixer dimensions – 155 x 120 x 790mm (h)

MX40 VARIABLE SPEED (whisk included)

- 400 w power
- 4.5 Kg weight
- Mixer speed – 2500 / 11000 rpm
- Whip speed – 250 / 1500 rpm
- Mixer length – 400mm
- Whip length – 350mm
- Mixer dimensions – 155 x 120 x 790mm (h)
- Whip dimensions – 155 x 120 x 710mm (h)



BAR EQUIPMENT



fimar



SINGLE
PHASE



13 AMP
PLUG



3 PHASE



GAS
CONNECTION



WATER
SUPPLY

BAR EQUIPMENT

BAR BLENDERS



Frappé, cocktail, sorbet and milkshake makers.

BLO2O

- Plastic body
- Two speed motor with four stored programmes

BLO2OB

- Chromed plastic body
- 2 Lt transparent cup
- Speed regulator and "pulse" button

Model	Capacity (lt)	Dimensions (mm)	Power (W)
BLO2O	2	200x260x520	1500
BLO2OB	2	190x220x490	1500



fimar

BAR BLENDERS



Frappé, cocktail, sorbet and milkshake makers.

BLO21

- Stainless Steel body
- 2 Lt transparent cup
- Speed regulator and "pulse" button

BLO08

- Chromed plastic body
- 2 Lt transparent cup
- Speed regulator and "pulse" button

Model	Capacity (lt)	Dimensions (mm)	Power (W)
BLO21	2	200x260x520	1500
BLO08	2	190x230x510	1000



fimar

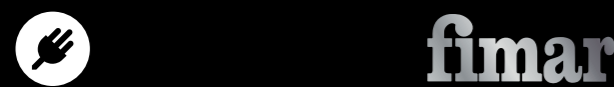
BAR EQUIPMENT

SPARE JUG



BINOX

Spare stainless steel jug for BLO2O, BLO2I and BLO2OB.



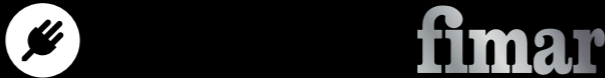
CS11O7 EASYLINE BAR BLENDER



Machines to prepare milkshakes, smoothies, etc. Touch screen panel with optional pre-set programmes - sound-proofer integrated in the machine base - 2 L clear Lexan cup.

Model	1 Phase (v)(n)(hz)	Speed (rpm)
CS11O7	22O-24O /1/ 5O-6OHz	3O0OO

Capacity (L)	Dimensions (mm)
2	239x229x461



BAR EQUIPMENT

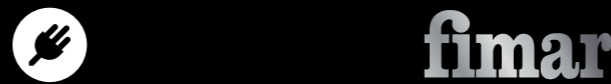
MILKSHAKE MAKERS DMB & DMB2O



Frapp , cocktail, sorbet and milkshake makers.

- Aluminium body
- Stainless steel cup
- Automatic start when cup attached

Model	Capacity (Lt)	Dimensions (mm)	Power (W)
DMB	O.8	2OOx23O x5OO	4OO
DMB2O	2xO.8	33Ox16O x5OO	4 OO + 4OO



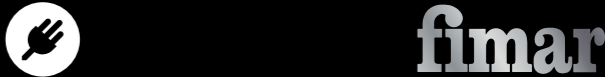
MILKSHAKE MAKERS FP1I & FP2L



Frapp , cocktail, sorbet and milkshake makers.

- Aluminium alloy body
- Stainless steel cup
- Automatic start when cup attached

Model	Containers	Cup Capacity (Lt)	
FP1I	x1	0.55	
FP2I	x2	0.55	0.55 +
Dimensions (mm)	Power (W)	Weight (kg)	Speed (rpm)
150x195x485	120	2.5	16000
300x195x485	120+120	5	16000



BAR EQUIPMENT

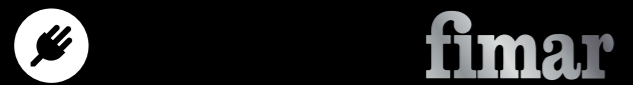
MILKSHAKE MAKERS FP1P & FP2P



Frappé, cocktail, sorbet and milkshake makers.

- Aluminium alloy body
- Polycarbonate containers
- Automatic start when cup attached

Model	Containers	Cup Capacity (Lt)	
FP1P	x1	0.55	
FP2P	x2	0.55 + 0.55	
Dimensions (mm)	Power (W)	Weight (kg)	Speed (rpm)
150x195x485	120	2.5	16000
300x195x485	120+120	5	16000



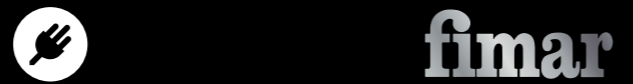
MILKSHAKE MAKERS FR215OI



Frappé, cocktail, sorbet and milkshake makers.

- Aluminium alloy body
- Stainless steel or lexan cups available
- Equipped with knife unit and mixing unit

Model	Containers	Cup Capacity (Lt)	
FR215OI	x2	1.5 1.5	
Dimensions (mm)	Power (W)	Weight (kg)	Speed (rpm)
380x210x490	350 + 350	8.5	2 x 16000



VEG PREP



fimar



SINGLE
PHASE



13 AMP
PLUG



3 PHASE



GAS
CONNECTION



WATER
SUPPLY

VEG PREP

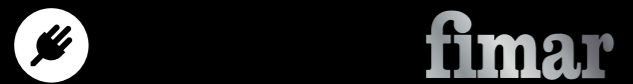
FIMAR VEGETABLE CUTTER TV2500



These precision vegetable cutters from Fimar are ideal for slicing/cutting fruit, vegetables, and grating cheese.

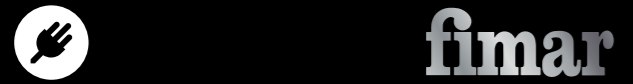
- Scratchproof polyurethane painted body
- Plastic inlet suitable for contact with food

Model	Speed (rpm)	Power (kw)
TV2500	255	0.37
Weight (kg)	Dimensions (mm)	
22	220x610x520 520	



DISC TYPE FOR FIMAR

Disc Type	Sizes Available
Slicing (E)	1mm, 2mm, 3mm, 4mm, 5mm, 6mm, 8mm, 10mm, 14mm
Shredding (Z)	2mm, 3mm, 4mm, 7mm
Grating (V)	One size
Stick Cutting (H)	2.5mm, 4mm, 6mm, 8mm, 10mm
Julienne (B)	6mm, 8mm, 10mm
Cubes (D)	10x10mm, 12x12mm, 20x20mm

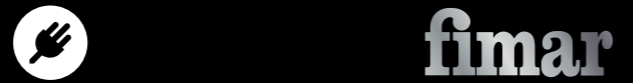


FIMAR VEGETABLE CUTTER TV3000



- Cutting/slicing fruit, vegetables, grating cheese
- Full stainless steel body and inlet

Model	Speed (rpm)	Power (kw)
TV3000	255	0.37
Weight (kg)	Dimensions (mm)	
22	220x610x520 520	

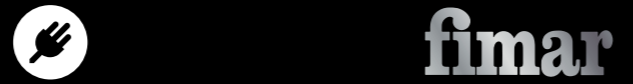


FIMAR VEGETABLE CUTTER TV4000



- Cutting/slicing fruit, vegetables, grating cheese
- Full stainless steel body and inlet
- Comes with a collection chamber which is also made of stainless steel

Model	Speed (rpm)	Power (kw)
TV4000	310	0.37
Weight (kg)	Dimensions (mm)	
27	280x630x550 520	



BUTCHERS EQUIPMENT



SINGLE
PHASE



13 AMP
PLUG



3 PHASE



GAS
CONNECTION



WATER
SUPPLY

BUTCHERS EQUIPMENT

FIMAR MEAT SLICER



Our selection of stainless steel, commercial meat processing equipment is supplied by Italian manufacturer, Fimar.

This commercial, restaurant quality equipment is a great option for any busy eatery, butchers or pizzeria with a high output demand.

Some of the key features of our meat processing equipment, include:

- Stainless steel build
- Emergency stop safety features
- Cutting thickness adjustments
- Easily adjustable height

Model	Power (W)	Weight (kg)	Working cut (mm)
H25O	0.23	17	220x190
H300	0.26	24	220x220
H370	0.37	37	300x275 H250

Blade (mm)	Slice thickness (mm)	Dimensions (mm)
Ø250	0-15	620x425x370
Ø250	0-15	650x520x490
Ø250	0-15	860x570x600



fimar

FIMAR MEAT MINCER



Our selection of commercial slicers, mincers, sausage fillers and burger presses is supplied by Italian manufacturer, Fimar.

- Removable mincing unit
- Stainless steel machine body

Model	Power (W)	Weight (kg)	Meat infeed (mm)
12/C	0.75Kw	22	Ø52
22/C	1100	26	Ø52
22/RS	1100	32	Ø52
32/RS	2200	53	Ø76
32/TN	2200	53	Ø76

Hourly production (Kg/h)	Dimensions (mm)
160	440x270x450
300	470x270x450
300	410x310x520
500	490x340x530
500	520x320x550



fimar

BUTCHERS EQUIPMENT

BANDSAWS



- Anodised Aluminium Body
- Motor brake
- Cutting thickness adjustment
- Stainless steel portioning device
- Knife guide and meat pusher

Model	Power (kw)	Weight (kg)
SE155O	0.75	37
SE183O	0.75	39
SE202O	0.9	52

Blade length (mm)	Work surface (mm)	Dimensions (mm)
1550	330x300	530x400x850
1830	410x410	630x450x970
2020	535x500	750x500x1070

*additional packs of 10 blades are available for each model



fimar

SAUSAGE FILLERS



- Stainless steel body
- Aluminium piston, 2 speeds, one slow for piston advancement and the other for fast return
- 3 funnels supplied

Model	Weight (kg)	Speed (rpm)
LT7/OR	18	2
LT14/OR	27	2
LT7/VE	26	2
LT14/VE	36	2 VE

Holding capacity (Lt)	Dimensions (mm)
7	1200x400x400
14	1550x450x450
7	400x450x1050
14	450x450x1400

fimar

BURGER PRESS



- Anodised Aluminium body
- Stainless steel parts in contact with meat

Model	Weight (kg)	Dimensions (mm)
F/10	5	300x190x285

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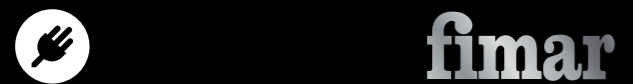
BUTCHERS EQUIPMENT

HEAT SEALERS



- Made of stainless steel with an internal sealing plate to avoid burns
- Fully automatic film drag and electronic sealing
- temperature control to perfectly seal containers
- Seal manually via a pressure lever

Model	Power (kw)	Weight (kg)
TS1	0.5	20
Film reel width (mm)	Film reel depth (mm)	Dimensions (mm)
150	160	250x385x505

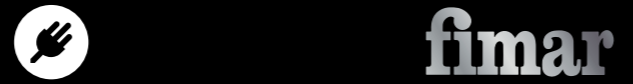


VACUUM SEALERS



- Bell shaped vacuum pack machine
- Stainless steel with moulded tank and plexiglass lid

Model	Power (kw)	Size capacity of chamber (mm)
MCD 260 ECO	0.5 + 0.45	270x350x180
MCD 360 ECO	0.5 + 0.9	430x370x190
Weight (kg)	Max achievable vacuum	Dimensions (mm)
30	0.98	400x470x340
39	0.98	540x490x450



REFRIGERATION



fimar

GEMM

Kingfisher



SINGLE
PHASE



13 AMP
PLUG



3 PHASE



GAS
CONNECTION



WATER
SUPPLY

REFRIGERATION

KINGFISHER STAINLESS STEEL FRIDGE AND FREEZER CABINETS



The PA800 baker's fridge and freezer has substituted the usual shelves found in fridges for runners to take 60cm x 40cm trays – ideal for bakeries or high output pizzerias.

Its capacity is either 20 trays measuring 60cm x 40cm or 10 trays measuring 80cm x 60cm.

A conversion kit to allow it to hold 10 of the imperial size 18" x 30" trays is available.

All models come fitted with wheels as standard.

Standard features of kingfisher refrigeration

- Adjustable shelves
- Lockable castors
- Easy to replace gaskets
- Stainless steel build
- Dixcell blue line controller

Model	Type	Doors	Capacity Lt (cu ft)
PA800 TN Baker's Fridge	Fridge	1	800 (27.5) 20 trays (60x40mm)
PA800 BT Baker's Freezer	Freezer	1	800 (27.5) 20 trays (60 x 40mm)
Temp (°C)	Dimensions (mm)	Weight (kg)	
-2 to +8	750x1000x2010	170	
-22 to -18	750x1000x2010	170	



Kingfisher

PS900 GRANITE TOP REFRIGERATED PREP TABLE



This compact prep-fridge gives you the luxury of a granite worktop and the convenience of under counter storage space in the form of a two door chilled cupboard.

Comes fitted with wheels as standard. Magnetic snap in gaskets can be changed easily without tools. Stainless Steel Build. Adjustable shelves (1 with each door). Granite Work Surface Fits 5 x 1/6GN containers. GN containers are not included in the list price.

Standard features of Kingfisher refrigeration

- Adjustable Shelves
- Lockable Castors
- Easy to replace Gaskets
- Stainless Steel Build
- Dixcell Blue Line controller

Model	Doors	Storage Capacity Lt (cu ft)	GN Pot Capacity
PS900	2	238(8)	5x1/6
Temp (°C)	Dimensions (mm)	Working Height (mm)	Weight (kg)
+2 to +8	910x700x1140	880	95



Kingfisher

KINGFISHER PS REFRIGERATED PREP COUNTERS



The PS range of refrigerated preparation counters offers chilled storage and convenient working area in a single compact unit.

The interior and exterior are built from a high quality stainless steel including the work top area. Working height 94mm. Each cupboard is provided with a shelf as standard. Refrigeration is regulated and displayed by a digital control panel. Operation is fully automatic.

The compressor is situated underneath the storage compartment in order to give maximum storage space. All models come fitted with wheels as standard.

Standard features of Kingfisher refrigeration

- Adjustable Shelves
- Lockable Castors
- Easy to replace Gaskets
- Stainless Steel Build
- Dixcell Blue Line controller

Model	Doors	Storage Capacity Lt (cu ft)	GN Pot Capacity
PS300	3	376(13)	7x1/3
Temp (°C)	Dimensions (mm)	Working Height (mm)	Weight (kg)
+2 to +8	1370x700 x1040	1370x300	145



Kingfisher

FORCAR BY FIMAR SH REFRIGERATED PREP COUNTERS



Ideal for pizzerias and fast food outlets, these counters have a stainless steel work area and are built to fit 1/3GN containers for your pizza toppings, sandwich fillings or salad for kebabs and burgers.

The cupboards underneath are refrigerated for extra storage space. Build characteristics include an interior and exterior built from high grade AISI304 stainless steel, working height of 85mm, electronic control thermostat with automatic operation, 50mm CFC free insulation and magnetic snap in gaskets (easy to replace without tools). All models come fitted with wheels as standard. Each cupboard is supplied with one adjustable shelf. In SH2000 and SH3000/700 the shelves are size 1/1GN. In SH3000/800 they are 40mm x 60mm.

Key Features:

- Adjustable Shelves
- Lockable Castors
- Easy to replace Gaskets
- Stainless Steel Build
- Dixcell Blue Line controller

Model	Doors	Storage Capacity Lt (cu ft)	GN Pot Capacity
SH2000	2	262(9)	6x1/3
SH3000/700	3	400(14)	9x1/3
SH3000/800	3	611(21)	10x1/3
Temp (°C)	Dimensions (mm)	Working Height (mm)	Weight (kg)
+2 to +8	1360x700 x1020	1360x300	145
+2 to +8	1800x700 x1020	1800x300	180
+2 to +8	2020x800 x1020	2020x400	215



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REFRIGERATION

KINGFISHER PZ REFRIGERATED PREP COUNTERS PZ2600 & PZ3600



These high quality pizza prep counters have a granite work surface, independently chilled toppings rail and refrigerated cupboards to fit either 60 x 40mm shelves or dough trays.

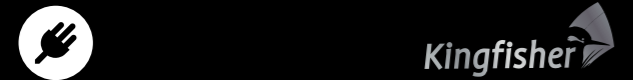
The luxurious granite work surface (working height 82mm) makes it a favourite amongst pizza chefs. As well as the granite work top, the rest of the counter is made from high quality AISI304 stainless steel and a steel framework. Automatic operation is controlled by a digital control box and display.

Standard features of Kingfisher refrigeration

- Adjustable Shelves
- Lockable Castors
- Easy to replace Gaskets
- Stainless Steel Build
- Dixcell Blue Line controller

Model	Doors	Storage Capacity Lt (cu ft)	GN Pot Capacity
PZ2600	2	390(13)	5x1/3&1/2
PZ3600	3	580(20)	9x1/3

Temp (°C)	Dimensions (mm)	Working Height (mm)	Weight (kg)
+2 to +8	1500x800 x1400	1400x750	335
+2 to +8	2050x800 x1400	2000x750	445



KINGFISHER PZ REFRIGERATED PREP COUNTERS PZ2600S & PZ3600S



These high quality pizza prep counters have a granite work surface, independently chilled toppings rail and refrigerated cupboards to fit either 60 x 40mm shelves or dough trays.

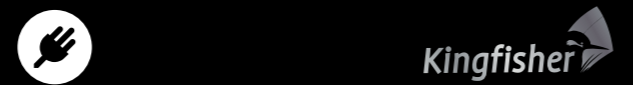
The luxurious granite work surface (working height 82mm) makes it a favourite amongst pizza chefs. As well as the granite work top, the rest of the counter is made from high quality AISI304 stainless steel and a steel framework. Automatic operation is controlled by a digital control box and display.

Standard features of Kingfisher refrigeration

- Adjustable Shelves
- Lockable Castors
- Easy to replace Gaskets
- Stainless Steel Build
- Dixcell Blue Line controller

Model	Doors	Storage Capacity Lt (cu ft)	Temp (°C)
PZ2600S	2	390(13)	+2 to +8
PZ3600S	3	580(20)	+2 to +8

Dimensions (mm)	Working Height (mm)	Weight (kg)
1500x800x1400	1400x750	335
2050x800x1400	2000x750	445



REFRIGERATION

VRX CHILLED TOPPING RAILS



Ideal for pizzerias and fast food outlets, these topping rails offer a convenient, space efficient way to store pizza toppings, sandwich fillings etc.

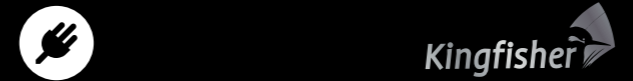
They are built to fit 1/3 GN pots for your ingredients and are available with either a stainless steel lid or a glass display cover. Toppings and ingredients should be pre-cooled before being placed in the topping rails.

The body of the rail is made from a durable stainless steel to ensure a long service life.

Refrigeration is regulated and displayed by a digital control panel. Operation is fully automatic.

Model	GN Pot Capacity	Temp (°C)
VRX1200 Glass	3x1/3+1x1/2 pot	2 to 8
VRX1500 Glass	5x1/3+1x1/2 pot	2 to 8
VRX2000 Glass	9x1/3 pot	2 to 8

Dimensions (mm)	Weight (kg)
1200x390x430	53
1500x390x430	60
2000x390x430	80



VRX CHILLED TOPPING RAILS



Ideal for pizzerias and fast food outlets, these topping rails offer a convenient, space efficient way to store pizza toppings, sandwich fillings etc.

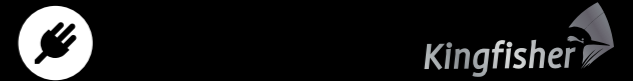
They are built to fit 1/3 GN pots for your ingredients and are available with either a stainless steel lid or a glass display cover. Toppings and ingredients should be pre-cooled before being placed in the topping rails.

The body of the rail is made from a durable stainless steel to ensure a long service life.

Refrigeration is regulated and displayed by a digital control panel. Operation is fully automatic.

Model	GN Pot Capacity	Temp (°C)
VRX1200 Steel	3x1/3+1x1/2 pot	2 to 8
VRX1500 Steel	5x1/3+1x1/2 pot	2 to 8
VRX2000 Steel	6x1/3+2x1/2 pot	2 to 8

Dimensions (mm)	Weight (kg)
1200x390x230	38
1500x390x230	41
2000x390x230	48



REFRIGERATION

GEMM BLAST CHILLERS

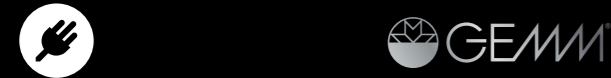


BCB/10
BCB/10P

BCB/15

The basic range of blast freezers are the ideal appliance for chefs, pastry chefs and ice cream makers who need reliability and simplicity. They are fitted with a simplified electronic control panel, intuitive and user-friendly, which allows chilling cycles to be set extremely rapidly.

Model	External (mm)	Trays capacity (GN)
BCB/10	800x780x1700	10 GN 1/1 10 EN (60x40)
BCB/10P	800x780x1700	10 GN 1/1 10 EN (60x40)
BCB/15	800x780x2000	15 GN 1/1 15 EN (60x40)
Yield (°C) (kg)	Max absorbed power (W)	Refrigerated power (W)
+90/+3° C = 34 Kg +90/-18° C = 22 Kg	2010	1547
+90/+3° C = 43 Kg +90/-18° C = 32 Kg	3720	2933
+90/+3° C = 50 Kg +90/-18° C = 38 Kg	3820	2933



GEMM BLAST CHILLERS

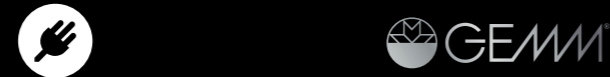


BCB/O1

BCT/O5

The BASIC range of blast freezers are the ideal appliance for chefs, pastry chefs and ice cream makers who need reliability and simplicity. They are fitted with a simplified electronic control panel, intuitive and user-friendly, which allows chilling cycles to be set extremely rapidly.

Model	External (mm)	Trays capacity (GN)	Trays pitch
BCB/O1	600x600 x390	3 GN 2/3	0
BCT/O5	800x700 x900	5 GN 1/1 5 EN (60x40)	67
Yield (°C) (kg)	Max absorbed power (W)	Refrigerated power (W)	
+70/+3° C = 7 Kg +70/-18° C = 5 Kg	730	467	
+90/+3°C = 26 Kg +90/-18°C = 16 Kg	1430	1126	



RETARDER-PROVER CABINETS



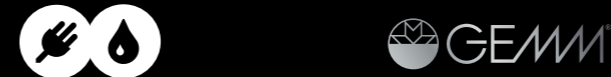
Italian Manufacturer GEMM provides a range of prover and retarder-prover cabinets to help produce the perfect breads.

Retarder-prover cabinets can be programmed to control the proving cycle, setting the required temperature and relative humidity. This helps reduce night work and saves time/costs. "Cold stage" for conservation and "Warm Stage" to facilitate proving. Stages are controlled with an easy to use electronic panel.

- Made entirely in AISI 304 18/10 Stainless steel
- Pressed interior for easy cleaning
- Uniform air distribution
- Supplied with castors
- Versions to take 60mm x 40mm, 80mm x 60mm or 18"x30" trays
- Prover only versions also

Model	Doors	Tray Capacity (mm)
AFLV/20	1	20 trays (60x40)
AFLV/20B	1	20 trays (60x40)
AFLV/40	1	40 trays (60x40) 20 trays (18"x30")
AFLV/40B	1	40 trays (60x40) 20 trays (18"x30")

Temp (°C)	Dimensions (mm)
-2 to +35	780x680x2120
-22 to +35	780x680x2120
-2 to +35	780x1080x2120
-22 to +35	780x1080x2120



PROVER CABINETS

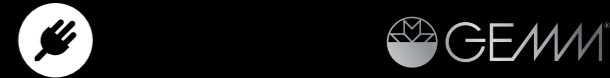


Prover cabinets gently warm your dough in advance to ensure the perfect rise during bake. Optional humidity control on certain items.

- Made entirely in AISI 304 18/10 Stainless steel
- Pressed interior for easy cleaning
- Uniform air distribution
- Supplied with castors
- Versions to take 60mm x 40mm, 80mm x 60mm or 18" x 30" trays
- Prover only versions also

Model	Doors	Tray Capacity (mm)
ALEV/20	1	20 trays (60x40)
ALEV/40	1	40 trays (60x40) 20 trays (18"x30")
AFEB/20	1	20 trays (60x40)
AFEB/40	1	40 trays (60x40) 20 trays (18"x30")

Temp (°C)	Dimensions (mm)	Humidity Control
+40 max	780x680x2120	No
+40 max	780x1080x2120	No
+2 to +35	780x680x2120	Yes
+2 to +35	780x1080x2120	Yes





terms & conditions

1) The property both legal and equitable in the Goods shall not pass to the Buyer until:

- The purchase price of the Goods has been paid for in full
- Payment in full is made to the Seller of any sum which is at the date of the contract or may thereafter become due or owing from the Buyer to the Seller.

2) From the time of delivery or collection the risk of any loss or damage or deterioration from whatever cause shall be borne by the Buyer.

3) If the purchase price of the goods sold is not paid in full on the due date the Buyer shall pay to the Seller interest at the rate of 1.5% per month on the balance of the price from the time being unpaid from the date due until actual payment.

4) No return can be accepted without prior written approval and is subject to the goods being as "New".

5) There is a 25% restocking charge on all returned items. In addition, freight must be prepaid to our warehouse.

6) The Seller shall not in any circumstances be liable for any failure or delay in delivery and or consequential loss incurred on the goods delivered howsoever caused.

7) Orders cancelled or changed for non stock items ordered specifically at the buyers request are subject to a 25% charge.

8) The Seller shall not be responsible for damage, injury or loss of any kind whatsoever to any property or persons howsoever arising from the use of the goods or otherwise in connection with the installation or erection of the same. Nor shall we be responsible for any additional risks which the Purchaser's Insurance Company may consider to have been undertaken by reason of the delivery, installation or use of the goods supplied.

9) The Seller cannot be held responsible for any consequential loss in respect of breakdown or malfunction of any appliance or component, howsoever caused.

10) The Buyer must check all goods on delivery before signing for them. The seller accepts no responsibility whatsoever for shortages or damaged goods will be accepted once signed for.

11) All prices do not include VAT at current UK rate. Prices do not include installation.

12) The technical and aesthetic characteristics of the products shown in our catalogues or price lists may be changed without notice.

13) Any warranty is not effective if the purchaser has not paid for the goods in full.

14) Warranty

Both Full & Parts (Trade Sales) warranties apply in the event of a mechanical breakdown. All equipment is fully tested before dispatch and is guaranteed for one year from date of delivery as regards manufacturing defects.

Full Warranty - Our Company will provide for replacing, and fitting free of charge, within the guarantee period, any parts that become defective.

For certain items sold, full warranty will only be offered on a return to warehouse basis. Following a fault, the purchaser will be responsible for the cost and arrangement for the item to be returned to the Cater-Bake UK Ltd premises.

Cater-Bake UK Ltd will carry out all necessary repairs and return the item to the customer free of charge.

terms & conditions

Parts Warranty - Our Company will provide for replacing, free of charge, within the guarantee period, any parts that prove defective, upon return of the defective parts. Transport costs and fitting cost are the responsibility of the purchaser.

Installation Certificates - All gas equipment is supplied with an installation certificate. This must be filled out by the suitably qualified and registered engineer who installs the equipment and returned to Cater-Bake within 60 days of the goods delivery. Failure to return the installation certificate will result in any warranty, full or parts only, to be declared void.

The warranty does not cover:-

- Glass, light bulbs, refractory material (e.g. stone baking tiles), drive belts, door seals and trim;
- Damage due to normal wear and deterioration of the equipment and of its accessories;
- Damage due to incorrect installation or insufficient maintenance;
- Equipment which has been modified by the purchaser;
- Damage to equipment which has been used for any purpose other than it was designed for.

15) The delivery service of any goods sold by Cater-Bake UK Ltd, whether charged or provided free of charge, will not include off loading from the delivery vehicle. Delivery can be made at any time between 8.30 am and 5.00pm during the standard working week in accordance with the Cater-Bake UK delivery schedule.

When delivery charges are quoted to "UK mainland", Cater-Bake UK reserves the right not to include the Highlands of Scotland.

16) The conditions of sale are governed with English Law.

UK WEEE Regulations (SI2006/3289 Waste Electrical and Electronic Equipment Regulations 2006 as modified by any subsequent legislation).

Future WEEE

Cater-Bake UK Ltd sells its products either retaining the producer's obligations under the WEEE regulations or with the customer taking on the responsibilities. In either case, the customer must clearly state in writing at the time of the order which option he/she requires. The instructions will then be confirmed on the Cater-Bake UK Ltd invoice. If no instruction is given with order, then the responsibilities will pass to the customer.

The customer accepts to disclose the details of this agreement to any subsequent purchaser of the equipment, as stated by the regulations.

Historic WEEE

The purchaser agrees to absolve Cater-Bake UK Ltd from its obligations under the UK WEEE regulations which require Cater-Bake UK Ltd to be responsible for financing the collection, treatment, recovery and environmentally sound disposal of any product supplied before 13th August 2005, where a similar new product is being purchased.

Cater-Bake UK Ltd will undertake the collection, treatment, recovery and environmentally sound disposal of any product supplied before 13th August 2005 (or outside the scope of WEEE regulations) subject to payment of its current disposal fees.

PAYMENT SCHEMES

If you want to place an order and pay on a month by month basis, then a lease finance agreement can be offered to you. Subject to status.

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Order Line: 0151 548 5818 | info@cater-bake.co.uk | [f](#) | [t](#)

