

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.

DSK6SS 6 LITRE **Dualit**



- Wet operation only
- 0.3kW
- Hinged and removable stainless steel lid
- Variable simmerstat
- c/w soup display cards
- Workshop Warranty - Ext 255 Dia. 360 H

RHW-1 10 LITRE **Hatco**



- 3 temp settings from 50-100°C
- Ideal for warming, steaming & boiling
- Freestanding model
- 1.3kW
- Energy saving mode
- On Site Warranty - Ext 360 W 330 D 335 H

MEMT18021 **MAESTROWAVE™**
2.1KW



- Output of up to 300 slices per hour
- Front output
- Speed control
- Independent top/bottom temperature control
- Workshop Warranty
- Ext 350 W 410 D 390 H



DSKEBK/B 10 LITRE **Dualit**



- Wet operation only
- 0.46kW
- Black or brown finish
- Acrylic see-through hinged lid
- S/S inner liner - C/W magnetic display cards
- Workshop Warranty - Ext 340 Dia. 340 H

DSKB/BK 11 LITRE **Dualit**




- Wet or dry operation - 0.85kW
- Black or brown finish
- Stainless steel hinged lid
- Stainless steel inner liner
- C/W set of hook on display cards
- Workshop Warranty - Ext 340 Dia. 380 H

MEMT18000 1.7KW **MAESTROWAVE™**




- Output of up to 250 slices per hour
- Rear output
- Speed control
- Independent top/bottom temperature control
- Workshop Warranty
- Ext 330 W 670 D 290 H

MEMT18050 1.7KW **MAESTROWAVE™**




- Output of up to 300 slices per hour
- Rear or front output
- Speed control
- Independent top/bottom temperature control
- Workshop Warranty
- Ext 350 W 550 D 360 H

DCT2 2.8KW **Dualit**



- Output of 360 slices per hour
- Radiant quartz red heat elements
- Variable speed and top/bottom element controls
- On Site Warranty
- Ext 640 W 400 D 370 H

MEMT18031 3KW **MAESTROWAVE™**



- Output of up to 450 slices per hour
- Front output
- Speed control
- Independent top/bottom temperature control
- Workshop Warranty
- Ext 470 W 410 D 390 H

DCT3 4.1KW **Dualit**



- Output of 500 slices per hour
- Radiant quartz red heat elements
- Variable speed and top/bottom element controls
- On Site Warranty
- Ext 600 W 470 D 390 H

RT1500 7KW **Rowlett Rutland**



- Output of up to 1200 slices per hour
- Bun mode
- 2x3.5kW independently controlled elements
- Toast rack
- Front only or pass-through operation
- Workshop Warranty - Ext 580 W 620 D 480 H

TPU-6 6 BREAD



- 2, 4 or 6 slot selector
- 22mm max product thickness
- 2.9kW
- Timer
- Easily changed elements
- Removable crumb tray
- On Site Warranty
- Ext 424 W 262 D 345 H



DB4S 4 BREAD



- Output of 130 slices per hour
- 2.2kW - Timer - Independent slot control
- Chrome body - White ends
- 28mm slot width - Bagel & bun setting
- ProHeat elements with 2 year warranty
- Workshop Warranty - Ext 360 W 210 D 220 H

TPU-4 4 BREAD



- 2 or 4 slot selector
- 22mm max product thickness
- 2kW - Timer
- Easily changed elements
- Removable crumb tray
- On Site Warranty - Ext 320 W 262 D 246 H

4ATS171E 4 BREAD



- Energy efficient rotary slot selector
- 2.3kW
- Variable timer with ringer
- Neon indicator lamp
- Chrome body with polished ends
- Workshop Warranty - Ext 360 W 220 D 210 H

DB4SP 4 BREAD



- Output of 130 slices per hour
- 2.2kW - Timer - Independent slot control
- Chrome body - Polished ends
- 28mm slot width - Bagel & bun setting
- ProHeat elements with 2 year warranty
- Workshop Warranty - Ext 360 W 210 D 220 H

TSSL04 4 BREAD



- 2 or 4 slot selector
- Variable timer control
- High lift mechanism
- Removable crumb tray
- Non slip feet
- NB. 1 year labour - Ext 370 W 210 D 225 H

DB6S 6 BREAD



- Output of 195 slices per hour
- 3kW - Timer
- Chrome body - White ends
- 28mm slot width
- ProHeat elements with 2 year warranty
- Workshop Warranty - Ext 460 W 210 D 220 H

6ATW131
6 BREAD



- Energy efficient rotary slot selector
- 3kW
- Variable timer with ringer
- Neon indicator lamp
- White body with stainless steel top
- Workshop Warranty - Ext 440 W 210 D 225 H

TSSL06 6 BREAD



- 3 or 6 slot selector
- Variable timer control
- High lift mechanism
- Removable crumb tray
- Non slip feet
- NB. 1 year labour - Ext 470 W 210 D 225 H

12ATW100
12 BREAD



- Energy efficient rotary slot selector
- 6.3kW
- Variable timer with ringer
- Neon indicator lamp
- 30 amp - White body with stainless steel top
- Workshop Warranty - Ext 740 W 210 D 225 H

DS4S 4 SANDWICH



- Output of 80 rounds per hour
- 2.7kW - Timer
- Chrome body - White ends
- 28mm slot width
- ProHeat elements with 2 year warranty
- Workshop Warranty - Ext 460 W 210 D 220 H

4SANDW131 *Rowlett Rutland*
4 SANDWICH




Energy efficient rotary slot selector
2.5kW
4 x variable timers with ringers
Neon indicator
White body with stainless steel top
Workshop Warranty - Ext 585 W 210 D 225 H

DS4SP 4 SANDWICH *Dualit*

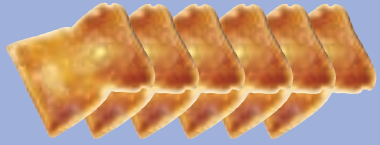


Output of 80 rounds per hour
2.7kW - Timer
Chrome body - Polished ends
28mm slot width
ProHeat elements with 2 year warranty
Workshop Warranty - Ext 460 W 210 D 220 H

DB6SP 6 BREAD *Dualit*



Output of 195 slices per hour
3kW
Timer
Chrome body
Polished ends
28mm slot width
ProHeat elements with 2 year warranty
Workshop Warranty
Ext 460 W 210 D 220 H
Guide List Price £204.26



4SANDS171E *Rowlett Rutland*
4 SANDWICH



Energy efficient rotary slot selector
1.73kW
Variable timer with ringer
Neon indicator lamp
Chrome body with polished ends
Workshop Warranty - Ext 370 W 220 D 210 H

DBUN/4SP 4 BUN *Dualit*




Output of 70 buns per hour
1kW - Timer
Chrome body - Polished ends
28mm slot width
ProHeat elements with 2 year warranty
Workshop Warranty - Ext 360 W 210 D 220 H

DBUN/6SP 6 BUN *Dualit*



Output of 105 buns per hour
1.5kW - Timer
Chrome body - Polished ends
28mm slot width
ProHeat elements with 2 year warranty
Workshop Warranty - Ext 460 W 210 D 220 H

3BTW171E *Rowlett Rutland*
2+1 BRUNCH



2 bread slots and 1 sandwich slot
1.69kW
Rotary slot selector
Timer - Neon indicator lamp
Chrome body with white ends
Workshop Warranty - Ext 317 W 220 D 210 H

DS/B3SP 2+1 COMBI *Dualit*



65 slices/20 sandwiches per hour
1.7kW
Chrome body - Polished ends
28mm slot width
ProHeat elements with 2 year warranty - Timer
Workshop Warranty - Ext 310 W 210 D 220 H

DS/B4S 2+2 COMBI *Dualit*




65 slices/40 sandwiches per hour
2.2kW
Chrome body - White ends
28mm slot width
ProHeat elements with 2 year warranty - Timer
Workshop Warranty - Ext 360 W 210 D 220 H

4DBS171E *Rowlett Rutland*
2+2 BRUNCH



2 bread slots and 2 sandwich slots
2.2kW
Rotary slot selector
Timer - Neon indicator lamp
Chrome body with polished ends
Workshop Warranty - Ext 370 W 220 D 210 H

DST 2 PLATE *Dualit*



Output of 80 rounds per hour
Contact toaster
2 round capacity
1.5kW
Hotplates can be used individually
Workshop Warranty - Ext 400 W 220 D 190 H