



# Gamble

FOODSERVICE SOLUTIONS

Suppliers of Commercial  
Foodservice Equipment

Since 1947

Product Catalogue





**Gamble Foodservice Solutions Ltd has seen many guises since it was set up in 1947, but whatever the name, the company has remained committed to supplying the best in catering equipment.**

Founded as the Gamble Group by Gerard Gamble, the company was first a distributor of earthenware to the hotel and catering trade, after which the product range was extended to other tableware, including LV Glassware.

In the 1960s, the company, already established as a supplier to the trade as well as end users, started supplying capital catering equipment to UK contract caterers, including Sutcliffe Catering, Midland Catering and Bateman Catering.

In 1976, Richard Gamble, Gerard's son, was appointed Managing Director and in the 1980's the company went from strength to strength. During this time the Gamble Group became the leading UK distributor of Zanussi Catering Equipment and Falcon Catering Equipment, winning their UK Distributor of the Year Award for four consecutive years. In 1984, the Gamble Group launched a new company, Wholesale Catering Equipment, to supply smaller distributors across England with a full range of capital and sundry equipment.

By 1990, the Gamble Group was the largest independent distributor of catering equipment in the UK, and the main supplier to many multi-national companies including Sainsbury's, Tesco, Burger King and SSP, the airport caterers.

By this point, the UK market was increasingly demanding American catering equipment, so the

Gamble Group reached an agreement with Imperial in California to distribute their products exclusively throughout the UK.

In 1999, demand for Imperial products was such that the division became a limited company and renamed Imperial Catering Equipment Ltd, at the same time reinforcing its policy of supplying only to distributors. The company moved to a warehouse facility in Rearsby, Leicestershire, as part of the expansion.

In 2004, the company moved to a larger facility in Loughborough and soon afterwards was asked to market and distribute the Hatco range throughout the UK. The Montague range of prime cooking equipment and the FWE range of holding and warming equipment were soon added to the portfolio. In 2013, Imperial reached a partnership agreement to distribute MKN combination ovens to distributors, also securing exclusive agency agreements with Ovention and Vacmaster.







In 2014, Imperial Catering Equipment became Gamble Foodservice Solutions, continuing to supply equipment through bona fide catering equipment distributors.

In 2015, Gamble Foodservice Solutions relocated to Rearsby, Leicestershire and opened our state of the art showroom and demo kitchen.

**Why not come and visit our training centre,  
and book yourself in for a demo?**

**See Page 57 for more details**

## Icons legend

	1 year warranty		Free Delivery
	2 year warranty		Gas
	Stock Item		Electric
			Best Seller

## Delivery Information

Appliance orders qualify for FREE NEXT day delivery, for most mainland UK addresses. Please contact us for any delivery queries.

(Deliveries are kerbside only, between 9am-5pm on a tail-lift vehicle).

Timed Deliveries are available on request based on location and are chargeable.

Offshore deliveries are chargeable.

## Warranty Term By Brand

**Imperial** – 2 Year Parts & Labour

**Montague** – 2 Year Parts & Labour

**FW E** – 2 Year Parts & Labour

**Ovention** – 1 Year Parts & Labour

**MKN** – 1 Year Parts & Labour

**EKA** - 1 Year Parts & Labour

## Proud to support:



## We are on:



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# Multi-function plug & play



The exceptional low-cost but high quality build of EKA products is a result of advanced manufacturing.



**EKF 364 DUD**  
Bakery & Pastry

**Electric Combi oven with digital control**

With 99 programmable recipes and a digital control panel. This unit fits 600x400mm trays and direct steam is controlled by a push of a button.



**EKF 416 DUD**  
Bakery & Pastry

**Electric combi oven with digital control.**

Dual purpose unit fitting 1/1 GN pans & 600x400mm trays with a direct steam controlled by a button. This oven is perfect and has 99 programmable recipes.



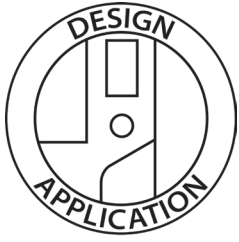
**EKF 423 M**

**Electric convection oven with multi-function**

Multi Function convection oven with a capacity of 4 429mmx345mm trays. Stainless steel cooking chamber with a inspection glass door.

Model	Dimensions				Power	Temperature	
	Width	Depth	Height	Oven Weight			
<b>EKF 1011 CTC</b>	790mm	752mm	504mm	44kg	Single Phase 50 Hz	30 - 260 (° C)	<b>S</b>
<b>EKF 416 DUD</b>	784mm	752mm	634mm	58kg	Single Phase 50 Hz	30 - 260 (° C)	<b>S</b>
<b>EKF 423 M</b>	590mm	695mm	590mm	36.4kg	Single Phase 50 Hz	30 - 300 (° C)	<b>S</b>

Touch screen, fully programmable compact combi ovens



## MKF 611 CTS



## MKF 1011 CTS



Unit comes with hood and stand

Model	Dimensions				Number of Trays	Tray Dimension	Rack Rails Distance	Power	Operating Voltage	Max Current Draw	Temperature	
	Width	Depth	Height	Oven Weight								
MKF 611 CTS	500mm	930mm	700mm	65kg	6	1/1GN	68mm	7.8kw	AC 380/400 3N	15.4 kW	30 ÷ 270 (° C)	<b>S</b>
MKF 1011 CTS	500mm	930mm	970mm	100kg	10	1/1GN	68mm	15.4kw	AC 380/400 3N	7.8 kW	30 ÷ 270 (° C)	<b>S</b>

**S** Stock Items - Available on Next Day Delivery Service

# Counter SL



## Electric boiling top Vitro

**Models:** 2 x 210 / 2 x 210  
**Corpus height:** 270mm  
**Dimensions:** 400 x 700mm (min.)  
 800 x 700 mm (max.)  
**Hob:** 305 x 540 mm (min.)  
 700 x 540 mm (max.)

### Features:

- housing made completely from chromium-nickel steel
- seamless east to clean hob
- separately controllable heating zones
- energy saving pan recognition system



## Electric boiling top INDUCTION

**Models:** INDUKTION 2 / INDUKTION 4  
**Corpus height:** 270mm  
**Dimensions:** 400 x 700mm (min.)  
 800 x 700 mm (max.)  
**Hob:** 305 x 540 mm (min.)  
 700 x 540 mm (max.)

### Features:

- housing made completely from chromium-nickel steel
- seamless east to clean hob
- separately controllable heating zones
- rapid heat transfer
- electronic size recognition for pans with a base of 12cm and over



## Electric boiling top wok INDUCTION

**Corpus height:** 270mm  
**Dimensions:** 500 x 700mm  
**Ceran® Hob:** ø 350 mm

### Features:

- housing made completely from chromium-nickel steel
- wok recognition
- directed drainage of fluids



## Gas boiling top

**Burners:** 2 / 4  
**Corpus height:** 240mm  
**Dimensions:** 400 x 700mm (min.)  
 800 x 700 mm (max.)

### Features:

- housing made completely from chromium-nickel steel
- separately controllable heating zones, each 3,5 kW
- front drip catcher
- economical connected loads



## Electric deep fat fryers

**Model options:** London I / London II / Paris  
**Corpus height:** 270mm  
**External Dimensions:** 400 x 700mm (min.)  
 500 x 700 mm (max.)  
**Capacity:** 12,5 liters (min.)  
 30 liters (max.)  
**Filter well:** 180 x 400 x 235 mm deep (min.)  
 400 x 400 x 235 mm deep (max.)

### Features:

- housing made completely from chromium-nickel steel
- heating elements can be raised completely out of the well
- thermostatic temperature control
- reliable over-heating protection
- safe oil drainage at the front



## Electric griddle plates

**Models:** 1 Supra / 2 Supra griddle plate  
smooth or halftripped

**Corpus height:** 270mm

**External Dimensions:** 500 x 700mm (min.)  
800 x 700 mm (max.)

**Frying surface:** 440 x 560 mm (min.)  
700 x 540 mm (max.)

### Features:

- frying plate made from heat resistant steel
- fitted with SUPRA-contact heating elements or Powerblock
- separately heated zones
- even heat distribution
- efficient heat insulation
- thermostatic temperature control
- reliable over-heating protection
- fat collection drawer



## Electric infra-chip scuttle

**Corpus height:** 270mm

**Dimensions:** 400 x 700mm

**Basin:** 305 x 510 x 215 mm (BxHxT)

### Features:

- housing made completely from chromium-nickel steel
- ceramic heating elements
- dry heat
- seamlessly welded and sealed into top plate

## Gas griddle plates

**Models:** griddle plate smooth or  
halftripped

**Corpus height:** 270mm

**External Dimensions:** 500 x 700mm

**Frying Surface:** 440 x 560 mm.

### Features:

- housing made completely from chromium-nickel steel
- heat-resistant steel plate
- separately heated zones



## Electric infra-grill

**Corpus height:** 270mm

**External Dimensions:** 500 x 700mm

**Grill Area:** 380 x 420 mm

### Features:

- housing made completely from chromium-nickel steel
- separately regulated heating zones
- heating elements can be swivelled out
- fat collection tray can be filled with water
- minimal smoke emissions



## Electric Bainmarie

**Model options:** 1/1 GN / 2/1 GN

**Corpus height:** 270mm

**External Dimensions:** 400 x 700mm (min.)  
800 x 700 mm (max.)

**Basin:** 305 x 510 x 215 mm (min.)  
630 x 510 x 215 mm (max.)

### Features:

- housing made completely from chromium-nickel steel
- indirect heating
- easy to clean
- even heat distribution
- temperature control
- front drainage

## The profit centre for small & mid sized gastronomy

It's immediately efficient and practical for the particularly demanding everyday routines in professional kitchens: The MKN HotLine floor-mounted appliance line features convincingly high performance despite relatively low investment costs. And energy is also conserved in the process.

### Individually. As a block. And as a wall unit.

Whether as an individual solution or a block installation -HotLine utilises the available space ideally and provides unlimited possible variations. The line can even be used as a wall unit. The premium HotLine features are also evident in the hygiene qualities and ergonomics at workplaces. There are more than 70 electric and gas appliances which can be combined freely and merged to a single compact hygienic unit using the patented MKN appliance connection.



### Electric

- Ranges
  - Hot Plates
  - Solid tops
  - Range VITRO with Ceran® hob
  - MKN-Induction with Ceran® hob
  - With electric oven
- Deep fat fryers
- Griddle plates
  - With MKN PowerBlock and heating system
  - MKN SUPRA
- Bainmaries
- Cook Marie
  - With heating system MKN SUPRA
- Infrared food warmer
- Infrared grill
- Noodlecooker Al dente

### Gas

- Ranges
  - With Gas burners
  - Gas wok
  - With electric oven
- Deep fat fryers
- Griddle plates
- Broiler
- Lava stone grill Argentina
- Working Tables



### Features

- Griddle Plate
- Frying basket
- Neat and Clean Emptying system for griddle pans & cookmaries
- Patented connection technology
- Gas or Electric appliances both a possible





# Electric Combi Ovens



## SpaceCombi Junior



**SKE623R\_MP**

### Junior MagicPilot

MKN Order No.	SKE623R_MP
<b>Specifications</b>	
External dimensions (WxDxH) (mm)	550 x 630 x 758
Voltage	400/230 3 NPE AC/1 NPE AC
Connected Load	5.2Kw/3.5Kw
Recommended fuses (A)	3 x 16 / 1 x 16
Gastronom - Capacities	6 x GN 2/3 60mm deep 5 x GN 2/3 65mm deep
Net weight (kg)	57
Meals per day	20 - 50
<b>Accessories</b>	
WaveClean® automatic cleaning	
Multipoint core temperature probe	
Barcode Scanner	
Left hand hinged door	
Energy optimising system connection	
Ethernet interface	
Stacking kit	
HoodIn - Integrated steam condenser	
Built-in version incl. HoodIn	
Underframe Open all sides 850 mm high	216153
Underframe 100mm high	216170

**S** Stock Items - Available on Next Day Delivery Service



**SKE623R\_CL**

### Junior Classic

MKN Order No.	SKE623R_CL
<b>Specifications</b>	
External dimensions (WxDxH) (mm)	550 x 630 x 758
Voltage	400/230 3 NPE AC/1 NPE AC
Connected Load	5.2Kw/3.5Kw
Recommended fuses (A)	3 x 16 / 1 x 16
Gastronom - Capacities	6 x GN 2/3 60mm deep 5 x GN 2/3 65mm deep
Net weight (kg)	57
Meals per day	20 - 50
<b>Accessories</b>	
WaveClean® automatic cleaning	
Multipoint core temperature probe	
Left hand hinged door	
Energy optimising system connection	
Stacking kit	
HoodIn - Integrated steam condenser	
Built-in version incl. HoodIn	
Underframe Open all sides 850 mm high	216153
Underframe 100mm high	216170

**S** Stock Items - Available on Next Day Delivery Service

# Electric Combi Ovens



## SpaceCombi Compact



**SKE061R\_MP**

Compact MagicPilot	
MKN Order No.	SKE061R_MP
<b>Specifications</b>	
External dimensions (WxDxH) (mm)	550 x 783 x 758
Voltage	400/240 3 NPE AC/1 NPE AC
Connected Load	7.8Kw/6.9Kw
Recommended fuses (A)	3 x 16 A
Gastronom - Capacities	6 x GN 1/1 60mm deep 5 x GN 1/1 65mm deep
Net weight (kg)	67
Meals per day	30 - 80
WaveClean® automatic cleaning	
Multipoint core temperature probe	
<b>Accessories</b>	
Barcode Scanner	
Left hand hinged door	
Energy optimising system connection	
Ethernet interface	
Stacking kit	
HoodIn - Integrated steam condenser	
Built-in version incl. HoodIn	
Single Phase Upcharge	
Underframe Open sides 850mm high	10014936
Underframe 100mm high for compact	10014937

**S** Stock Items - Available on Next Day Delivery Service

Compact Classic	
MKN Order No.	SKE061R_CL
<b>Specifications</b>	
External dimensions (WxDxH) (mm)	550 x 783 x 758
Voltage	400/240 3 NPE AC/1 NPE AC
Connected Load	7.8Kw/6.9Kw
Recommended fuses (A)	3 x 16 A
Gastronom - Capacities	6 x GN 1/1 60mm deep 5 x GN 1/1 65mm deep
Net weight (kg)	67
Meals per day	30 - 80
<b>Accessories</b>	
WaveClean® automatic cleaning	
Multipoint core temperature probe	
Left hand hinged door	
Energy optimising system connection	
Stacking kit	
HoodIn - Integrated steam condenser	
Built-in version incl. HoodIn	
Single Phase Upcharge	
Underframe Open sides 850mm high	10014936
Underframe 100mm high for compact	10014937

**S** Stock Items - Available on Next Day Delivery Service



**SKE061R\_CL**



# Combi Ovens



## FlexiCombi Classic



Appliance Review	FlexiCombi Classic 6.1	FlexiCombi Classic 10.1	FlexiCombi Classic 20.1
<b>Electric</b>			
MKN order number	FKE061R_CL	FKE101R_CL	FKE201R_CL
External dimensions (LxWxH) (mm)	997 x 799 x 790	977 x 799 x 1060	1075 x 813 x 1960
Connected load	10.4kW	15.9kW	31.7kW
Voltage	3 NPE AC 400 V	3 NPE AC 400 V	3 NPE AC 400 V
Fuse protection	3 x 16A	3 x 25A	3 x 63A
<b>Gas</b>			
MKN order number	FKG061R_CL	FKG101R_CL	FKG201R_CL
External dimensions (LxWxH) (mm)	1020 x 799 x 790	1020 x 799 x 1060	1075 x 813 x 1960
Electric connected load	0.6kW	0.6kW	1kW
Gas connected load nominal thermal load	11kW	18kW	36kW
Gas types	Natural gas (E and LL) 20mbar; liquid gas 3B/P 29 -50 mbar	Natural gas (E and LL) 20mbar; liquid gas 3B/P 29 -50 mbar	Natural gas (E and LL) 20mbar; liquid gas 3B/P 29 -50 mbar
Voltage	1 NPE AC 230 V	1 NPE AC 230 V	1 NPE AC 230 V
Fuse protection	1 x 16A	1 x 16A	1 x 16A
<b>Capacities</b>			
FlexiRack 530 x 570mm	6 x FlexiRack® 10.5 GN 1/1	10 x FlexiRack® 17.5 GN 1/1	20 x FlexiRack® 35.5 GN 1/1
Gastronorm, 65mm deep (GN 1/1 = 530 x 325mm; GN 2/1 = 530 x 650mm)	6 x GN 1/1	10 x GN 1/1	20 x GN 1/1
Baking tray size (600 x 400mm)	5 x baking tray size	8 x baking tray size	16 x baking tray size
Meals per day	30 - 80 (GN 1/1); 30 - 150 (FlexiRack®)	80 - 150 (GN1/1); 80 - 200 (FlexiRack®)	150 - 300 (GN 1/1); 150 - 400 (FlexiRack®)
<b>Options</b>			
WaveClean® automatic cleaning			
Left hand hinged door for electric and gas table-top appliances including insulated triple glazing			
Connection for energy optimization system			
Cooking chamber door with insulated triple glazing			
Two-stage safety lock for table-top appliances			
Internal multipoint core temperature probe			
Additional external multipoint core temperature probe			
Additional external sous vide core temperature probe			
EasyIn system for rack trolleys			
Preheat bridge for floor-mounted appliances			
Integrated automatic hand shower			
Prison version			
Lockable operation panel			
Marine version (electric appliances only); special voltage on request			

# Combi Ovens



## FlexiCombi MagicPilot



Appliance Review	FlexiCombi MagicPilot 6.1	FlexiCombi MagicPilot 10.1	FlexiCombi MagicPilot 20.1
<b>Electric</b>	<b>S</b>	<b>S</b>	
MKN order number	FKE061R_MP	FKE101R_MP	FKE201R_MP
External dimensions (LxWxH) (mm)	997 x 799 x 790	997 x 799 x 1060	1075 x 813 x 1960
Connected load	10.4kW	15.9kW	31.7kW
Voltage	3 NPE AC 400 V	3 NPE AC 400 V	3 NPE AC 400 V
Fuse protection	3 x 16A	3 x 25A	3 x 63A
<b>Gas</b>	<b>S</b>		
MKN order number	FKG061R_MP	FKG101R_MP	FKG201R_MP
External dimensions (LxWxH) (mm)	1020 x 799 x 790	1020 x 799 x 1060	1075 x 813 x 1960
Electric connected load	0.6kW	0.6kW	1kW
Gas connected load nominal thermal load	11kW	18kW	36kW
Gas types	Natural gas (E and LL) 20mbar; liquid gas 3B/P 29 -50 mbar	Natural gas (E and LL) 20mbar; liquid gas 3B/P 29 -50 mbar	Natural gas (E and LL) 20mbar; liquid gas 3B/P 29 -50 mbar
Voltage	1 NPE AC 230 V	1 NPE AC 230 V	1 NPE AC 230 V
Fuse protection	1 x 16A	1 x 16A	1 x 16A
<b>Capacities</b>			
FlexiRack 530 x 570mm	6 x FlexiRack® 10.5 GN 1/1	10 x FlexiRack® 17.5 GN 1/1	20 x FlexiRack® 35.5 GN 1/1
Gastronorm, 65mm deep (GN 1/1 = 530 x 325mm; GN 2/1 = 530 x 650mm)	6 x GN 1/1	10 x GN 1/1	20 x GN 1/1
Baking tray size (600 x 400mm)	5 x baking tray size	8 x baking tray size	16 x baking tray size
Meals per day	30 - 80 (GN 1/1); 30 - 150 (FlexiRack®)	80 - 150 (GN1/1); 80 - 200 (FlexiRack®)	150 - 300 (GN 1/1); 150 - 400 (FlexiRack®)
<b>Options</b>			
Left hand hinged door for electric and gas table-top appliances including insulated triple glazing			
Barcode Scanner			
Two-stage safety lock for table-top appliances			
Additional external multipoint core temperature probe			
Additional external sous vide core temperature probe			
EasyIn system for rack trolleys			
Preheat bridge for floor-mounted appliances			
Prison version			
Lockable operation panel			
Marine version (electric appliances only); special voltage on request			
Ethernet interface			
Connection for energy optimization system			

**S** Stock Items - Available on Next Day Delivery Service



# FlexiRack Capacity Benefits

## More Cooking Capacity\*

It's easy with FlexiRack. The smart cooking chamber concept utilizes the whole cooking chamber optimally. Your benefits: a huge plus in capacity as well as increased productivity. Our flexibility concept speeds up all of the various processes in professional kitchens and you'll not only save time, but valuable energy as well\*

### MKN professional cooking accessories – Coatings and benefits

The different coatings of the MKN professional cooking accessories determine the use and benefits. At MKN we differentiate between 4 coatings and materials:

1 Quality stainless steel:	Benefit = easy cleaning, robust, and suitable for universal use
2 Granite enamelled:	Benefit = increased thermal conductivity**
3 Silicone non-stick coating:	Benefit = increased even heat distribution**
4 EcoCover:	Benefit = increased efficiency of the cooking processes. Faster and more direct heat transfer accelerates the cooking process, up to 10% less cooking loss, easy cleaning **

\*compared to MKN combi-steamers GN1/1 and for the case that 2 cooking processes should be required for the same production quantity.

### FlexiRack Capacity Advantage



GN 1/1 Format



Format  Rack

- Increased utilization\*
- shorter cooking time\*
- less energy consumption\*
- higher productivity\*

Ask us for more information on the MKN Masterline



# Combi Oven Optional Accessories



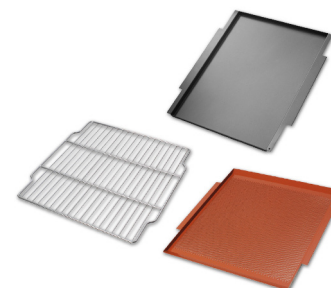
## Cooking accessory packages

To use the FlexiCombi optimally, you need the right accessories. For this purpose, MKN has created packages which you can select according to your needs and save money at the same time.

### Starter package

The starter package is the ideal basic package for FlexiCombi use. With this universal package, ideal cooking results are guaranteed with ideal even heat distribution and thermal conductivity, whether baking, roasting, or regenerating.

<b>Starter package</b>	1 x FlexiRack special baking tray (202368)	<b>10013929</b>
	1 x FlexiRack special grid made of CrNi (206045)	
	1 x FlexiRack special roasting tray (202369)	



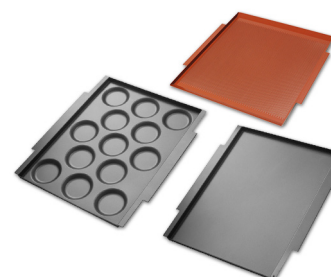
Starter package

### Baking package

The package for baking professionals. The special coating enables to prepare bakery products, omelettes and fried eggs completely evenly without any sticking. In the multi-purpose roasting and baking pan, the EcoCover also ensures faster baking processes.\*

\*Compared to MKN cooking accessories without EcoCover

<b>Baking package</b>	1 x FlexiRack special baking tray (202368)	<b>10013930</b>
	1 x FlexiRack special multi-purpose roasting and baking pan (202376)	
	1 x FlexiRack special roasting tray (202369)	



Baking package

### Grilling package

The package for roasting and grilling experts. The special coating of the roasting and grilling accessories enables you to roast and grill meat, fish and antipasti without any sticking and with excellent, even browning. The special grill grates also ensure an attractive grill pattern.

<b>Grilling package</b>	1 x FlexiRack special roasting tray (202369)	<b>10013931</b>
	2 x special grill grate (10013395)	



Grilling package

### Chicken package

With this package, you can cook up to 24 chickens of up to 1.3kg each all at once – golden brown, juicy and with crispy skin. The FlexiRack special collecting pan collects the drippings.

<b>Chicken package</b>	4 x special chicken racks (206049)	<b>10013932</b>
	2 x FlexiRack special fat collecting pan with drain (845961)	

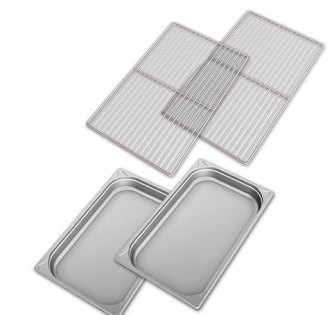


Chicken package

### GN package

As a basic package for GN use and as an ideal addition to the starter package.

<b>GN package</b>	2 x special grid (206104)	<b>10013933</b>
	2 x GN container, non-perforated, 65 mm deep (202037)	



GN package

## Installation

### Water outlet pipe for connection from underneath

for all FlexiCombi appliances except 20.1/20.2	<b>204439</b>
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### Connection pipe for water connection

for all FlexiCombi appliances	<b>205306</b>
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### Exhaust air pipe extension

for all FlexiCombi appliances	<b>204505</b>
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### Flow safeguard (exhaust gas duct)

for FlexiCombi gas appliances 6.x, 10.x (20.x on request)	<b>846061</b>
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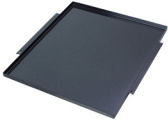


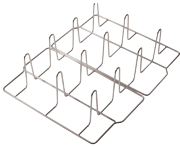
### Installation kit DN 50

Water connection set up to 500/1000 mm pipe route after the appliance	<b>846146</b>
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# Combi Oven Optional Accessories

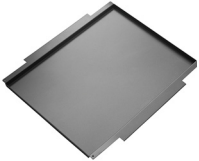

## Cooking Accessories

	FlexiRack® 530 x 570mm	GN 1/1 530 x 325mm	GN 2/1 530 x 650mm	GN 2/3 354 x 325mm	Baking tray size 600 x 400mm
<b>Special baking and frying basket</b>					
Made of stainless steel e.g. French fries, potato wedges 	206050	10012901	-	10012900	-
<b>Special roasting and baking tray</b>					
Granite enamelled baking trays e.g. poultry cuts, for frying and baking 	202363 (20mm deep)	202345 (20mm deep)	202388 (20mm deep)	202353 (20mm deep)	202389 (20mm deep)
	202073 (50mm deep)	202346 (65mm deep)	202390 (65mm deep)	202352 (40mm deep)	
<b>Special baking trays – non-stick coating</b>					
Perforated special baking trays with special silicone non-stick coating e.g. croissants, pretzels 	202368 (perforated)	202379 (perforated)	202383 (perforated)	202359 (perforated)	202384 (perforated)
		202385 (non-perforated)	202386 (non-perforated)	202360 (non-perforated)	202387 (non-perforated)
<b>Special grid</b>					
Made of stainless steel e.g. regeneration of plates, cooking large roasts 	206045	206104	206103	206046	-
<b>Special drip pan</b>					
Made of stainless steel, to collect valuable drippings e.g. braising roasts in their own juices	975389	-	-	-	-
<b>Special fat collecting pan with drain</b>					
Made of stainless steel, to collect fat, to prevent increased cleaning effort, with drain and plug e.g. for greasy products like grilled chicken	845961	-	-	-	-
<b>Special chicken racks</b>					
Made of stainless steel 	1/2 FlexiRack for 6 chickens up to 1300g: 206049	for 8 chickens of 1300g each: 206062	-	for 4 chickens 206028	-

# Combi Oven Optional Accessories



## Cooking Accessories

	FlexiRack® 530 x 570mm	GN 1/1 530 x 325mm	GN 2/1 530 x 650mm	GN 1/2 265 x 325mm	GN 2/3 354 x 325mm
<b>Special grill and baking tray</b>					
With EcoCover for efficient cooking Rear: e.g. bread, pizza Front: e.g. vegetables, grilled fish	-	402039	-	-	-
<b>Grill Plates</b>					
With EcoCover for efficient cooking	-	10013395	-	-	10013396
Made of aluminium with non-stick coating e.g. steak, antipasti, fish	-	206063 (lengthwise)	-	-	-
		206067 (crosswise)			
<b>Special roasting trays</b>					
With EcoCover for efficient cooking e.g. breaded products		202369	202137	-	-
<b>Special multi-purpose roasting and baking pan</b>					
With EcoCover for efficient cooking e.g. fried eggs, omelettes		202376	202375	-	-
<b>MKN GN container, non-perforated</b>					
Made of stainless steel e.g. bakes, rice, sauces	-	202019 (20mm deep)	202065	202318 (20mm deep)	202356
		202025 (40mm deep)	202070	202319 (40mm deep)	202355
		202037 (65mm deep)	202066	202340 (65mm deep)	202354
		202038 (100mm deep)	202072	202032 (100mm deep)	-
<b>MKN GN container, perforated</b>					
made of stainless steel, e.g. steaming vegetables, potatoes	-	202109 (40mm deep)	202380 (40mm deep)	-	202358 (40mm deep)
		202045 (60mm deep)	202381 (60mm deep)	202342 (60 mm deep)	202357 (60mm deep)
		202046 (95mm deep)	202382 (95mm deep)	202343 (95 mm deep)	-
		202047 (145mm deep)	-	202114 (145 mm deep)	-
		202048 (195mm deep)	-	202344 (195 mm deep)	-



## Combi Oven Appliance Options

### Barcode Scanner

Scanner including adapter plug, freehand stand, table top holder makes it easy to start a cooking programme using a scan.

### Left hand hinged door for electric and gas table-top appliances

The conditions in professional kitchens vary. Sometimes it is necessary to install the door hinge on the left side to ensure a perfect workflow.

### Lengthwise insertion

Lengthwise insertion can be ordered instead of the standard crosswise insertion.

### Two-stage safety lock for table-top appliances

The door is opened in two stages, which makes it safe.

### Additional, external multipoint core temperature probe

The connection is located outside the appliance on the operating panel. A probe can be used as required. Two temperatures can be used.

*Note: Only 1 connection can be installed.*

### Additional, external sous vide core temperature probe

The connection is located outside the appliance on the operating panel. A probe can be used as required. The sous vide probe is particularly fine to pierce the vacuum pouch without any problems. *Note: Only 1 connection can be installed.*

### Preheat bridge for floor-mounted appliances

The preheat bridge facilitates energy-saving preheating of floor-mounted appliances without rack trolleys.

### Prison version

Consisting of: Door grille and lockable operation panel with mechanical door handle locking. EMERGENCY-OFF switch.

### Lockable operation panel

The lockable MagicPilot operation panel prevents unauthorised access by third parties.

### Marine version (electric appliances)

Consisting of: Screw-on flange appliance feet, FlexiRack® rack trolley (20.1) for GN crosswise insertion with marine safety system or rack trolley for GN 2/1 (20.2) with safety system, FlexiRack GN insertion with marine safety system (table top models), door click-stop device on request, special voltage on request.

### Stacking kit

Limited space in kitchens sometimes necessitates the stacking of table-top appliances to utilise space efficiently.

Stacking kit for electric table-top appliances (6.x + 10.x / 6.x + 6.x)	MKN No. <b>845906</b>
Stacking kit for gas table-top appliances (6.x + 10.x / 6.x + 6.x)	MKN No. <b>845986</b>
Underframe open on all sides, 270mm high (6.x + 6.x)	MKN No. <b>216243</b>

## Underframe, Substructures and Accessories for Substructures

The FlexiCombi underframes and substructures made of stainless steel comply with hygiene guidelines and are suitable for the stable installation of FlexiCombi table-top appliances Size 6 and 10.

Total height of FlexiCombi plus underframe/cupboard  
It is possible to position FlexiCombi 6.x and 10.x at the same height.

	FlexiCombi 6.1/6.2	FlexiCombi 10.1/10.2
<b>850mm high</b>	1640mm	1910mm
<b>580mm high</b>	1370mm	1640mm

### Underframe open on all sides (1000 x 655 x 850/580mm)

850mm high, standard	<b>216232</b>
850mm high, mobile with 4 castors	<b>216234</b>
580mm high, standard	<b>216233</b>
580mm high, mobile with 4 castors	<b>213235</b>

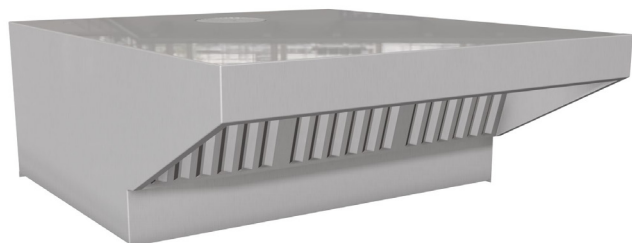
### Cupboard closed on three sides (1000 x 696 x 850/580mm)

850mm high, standard	<b>216251</b>
850mm high, mobile with 4 castors	<b>216250</b>
580mm high, standard	<b>216253</b>
580mm high, mobile with 4 castors	<b>216252</b>

### Accessories for substructures/cupboards

850mm high	
Hanging rack for 9 GN racks	<b>845931</b>
Hanging rack for 6 baking tray size inserts	<b>845801</b>
Wing doors	<b>845871</b>

580mm high	
Hanging rack for 5 GN racks	<b>845926</b>
Hanging rack for 3 baking tray size inserts	<b>845791</b>
Wing doors	<b>845886</b>



## Steam condensation hood FlexiCombi Air

With its additional integrated grease filter, the FlexiCombi steam condensation hood removes exhaust steam and moisture with a very high degree of efficiency. It switches on and off automatically, does not require any additional media connections such as water supply or outlet and an exhaust air extraction system must not be provided by the customer. The FlexiCombi steam condensation hood can be retrofitted at any time. A separate power connection is required.

Electric	
FlexiCombi MagicPilot 6.x/10.x	<b>10010259</b>
FlexiCombi MagicPilot 20.1	<b>10010260</b>
FlexiCombi Classic 6.x/10.x	<b>10010167</b>
FlexiCombi Classic 20.1	<b>10010170</b>

Gas	
FlexiCombi MagicPilot 6.1	<b>10010168</b>
FlexiCombi Classic 6.1	<b>10010169</b>

## Hanging racks

FlexiCombi hanging racks consist of robust premium stainless steel and are available in various designs. Standard hanging racks for the intelligent FlexiRack cooking chamber concept or crosswise insertion are included in all FlexiCombi sizes. Lengthwise insertion is possible as option without surcharge. Hanging racks for GN 2/1 insertion of the FlexiCombi Maxi appliances are included as a standard.

	6.1	10.1
GN insert crosswise	<b>202316</b>	<b>202317</b>
GN insert lengthwise	<b>813636</b>	<b>813646</b>
Baking tray size	<b>845946</b>	<b>845941</b>

## EasyIn system for floor-mounted appliances

The EasyIn system simplifies insertion of the rack trolleys. Uneven floor differences up to 10 mm are compensated, ensuring safe loading of the food. Standard equipment for FlexiCombi 20.1 and 20.2 for crosswise combis.

FlexiRack® roll-in rack or FlexiRack® rack trolley	20.1
for GN crosswise insertion (incl. EasyIn)	MKN No. <b>216299</b>
for GN lengthwise insertion	MKN No. <b>216249</b>
for baking tray size (600 x 400mm)	MKN No. <b>216255</b>
Roll-in rack or rack trolley	20.2
for 2/1 GN insert (incl. EasyIn)	MKN No. <b>216295</b>
for baking tray size (600 x 400mm)	MKN No. <b>216255</b>

## Preheat bridge for floor-mounted appliances

The preheat bridge facilitates energy-saving preheating of floor-mounted appliances without rack trolleys.

**802441**





# Combi Oven Optional Accessories

## Rack trolley & regeneration system accessories

Regeneration means Perfection in the FlexiCombi as the pre-cooked dishes are prepared and timed perfectly for serving. With FlexiCombi, Perfection is possible using both the FlexiRack intelligent cooking chamber concept as well as GN containers. By using the FlexiRack concept you can double your capacity and so you are ready in half the time.\* Therefore it is also possible to place 4 plates with a diameter of 28cm on just one grid.

FlexiRack® roll-in rack or FlexiRack® rack trolley	6.1	10.1	20.1
for GN crosswise insertion (20.1 incl. EasyIn)	MKN No. <b>216262</b>	MKN No. <b>216259</b>	MKN No. <b>216299</b>
for GN lengthwise insertion	MKN No. <b>216267</b>	MKN No. <b>216265</b>	MKN No. <b>216249</b>
for baking tray size (600 x 400mm)	MKN No. <b>216268</b>	MKN No. <b>216269</b>	MKN No. <b>216255</b>
Roll-in frame for transport trolley rack	MKN No. <b>850256</b>	MKN No. <b>850256</b>	-
Transport trolley rack, 850mm high	MKN No. <b>216264</b>	MKN No. <b>216264</b>	-
Transport trolley rack, 580mm high	MKN No. <b>216263</b>	MKN No. <b>216263</b>	-
Thermal insulation cover	MKN No. <b>201790</b>	MKN No. <b>201791</b>	MKN No. <b>201792</b>
FlexiRack® special grid made of CNS (for GN crosswise insertion only)	MKN No. <b>206045</b>	MKN No. <b>206045</b>	MKN No. <b>206045</b>



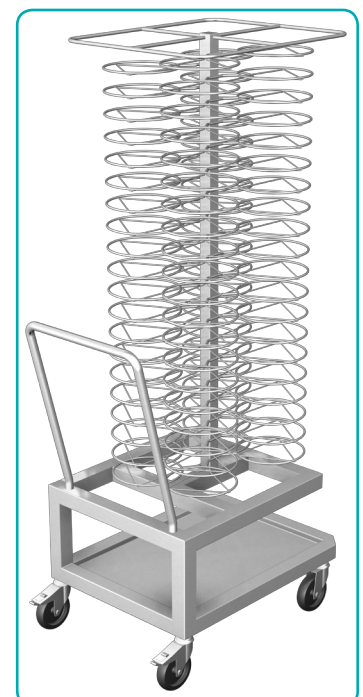
Roll-in rack or rack trolley	6.2	10.2	20.2
for 2/1 GN insert (20.2 incl. EasyIn)	MKN No. <b>216114</b>	MKN No. <b>216113</b>	MKN No. <b>216295</b>
for baking tray size (600 x 400mm)	MKN No. <b>216268</b>	MKN No. <b>216269</b>	MKN No. <b>216255</b>
Roll-in frame for transport trolley rack	MKN No. <b>850256</b>	MKN No. <b>850256</b>	-
Transport trolley rack, 850mm high	MKN No. <b>216264</b>	MKN No. <b>216264</b>	-
Transport trolley rack, 580mm high	MKN No. <b>216263</b>	MKN No. <b>216263</b>	-
Thermal insulation cover	MKN No. <b>201790</b>	MKN No. <b>201791</b>	MKN No. <b>201792</b>

## Plate banquet systems

The FlexiCombi FlexiRack helps you to manage your banquet production without any time pressure. You can double your capacities in the same period of time.\* Plates with a diameter of up to 32cm (FlexiCombi 6.x, 10.x, 20.1) can be regenerated.

	6.1 22 plates	10.1 40 plates
Complete plate banquet system consisting of plate rack, roll-in frame, transport trolley rack and thermal insulation cover		
Plate rack (1)	MKN No. <b>216261</b>	MKN No. <b>216257</b>
Roll-in frame for transport trolley rack (2)	MKN No. <b>850256</b>	MKN No. <b>850256</b>
Transport trolley rack, 850mm high	MKN No. <b>216264</b>	MKN No. <b>216264</b>
Transport trolley rack, 580mm high (3)	MKN No. <b>216263</b>	MKN No. <b>216263</b>
Thermal insulation cover	MKN No. <b>201790</b>	MKN No. <b>201791</b>

	20.1 80 plates	20.2 120 plates
Complete plate banquet system consisting of plate rack trolley and thermal insulation hood		
Plate rack trolley	MKN No. <b>216256</b>	MKN No. <b>216266</b>
Thermal insulation cover	MKN No. <b>201792</b>	MKN No. <b>201792</b>



# Combi Oven Optional Accessories



**2 in 1 Cleaning Cartridge**

## Combi Oven hygiene and cleaning

A consistently high level of hygiene is the ultimate aim in all professional kitchens. Regular cleaning increases the service life of appliances which leads to long-term production reliability. The WaveClean automatic cleaning system is easy to handle (1 cleaning cycle = 1 cartridge), increases cost transparency, is hygiene certified and provides ideal cleaning results.

### WaveClean – Automatic Cleaning System

The two-in-one cleaning cartridge of the FlexiCombi combines detergent and rinse agent in a single cartridge. There is no direct contact to cleaning agents as they are sealed with a layer of wax. Safety measures such as gloves and goggles are not necessary.

### Two-in-one Cleaning Cartridge

1 carton with 10 cartridges	<b>10012974</b>
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### Cleaning Agents

Special detergent (10-litre canister)	MKN No. <b>303326</b>
Manual spray gun	MKN No. <b>303323</b>

### Water Filter Systems From

Purity water filter system	
Purity C filter head Please also order the appropriate filter cartridge!	MKN No. <b>216185</b>
Filter cartridge C150 Quell ST Recommended for Junior	MKN No. <b>216183</b>
Filter cartridge C300 Quell ST Recommended for Junior / Compact	MKN No. <b>216184</b>

### Purity Steam water filter system

Purity 450 Steam filter system	
Consisting of pressure vessel, cartridge, Filter head Recommended for Compact / 6.1	MKN No. <b>216181</b>
Purity 450 Steam replacement cartridge	MKN No. <b>216182</b>
Purity 600 Steam filter system consisting of pressure vessel, cartridge, Filter head Recommended for FlexiCombi / 6.2, 10.1, 10.2	MKN No. <b>216911</b>
Purity 600 Steam replacement cartridge	MKN No. <b>216912</b>
Purity 1200 Steam filter system	
Consisting of pressure vessel, cartridge, Filter head Recommended for FlexiCombi / 20.1 and 20.2	MKN No. <b>216242</b>
Purity 1200 Steam replacement cartridge	MKN No. <b>216244</b>

### MKN CombiConnect

PC software to compile individual cooking programmes and processes is also supplied free of charge. Visualisation, archiving and printing of HACCP data. Available in German and English. The software is available for all appliance sizes. Data transfer using USB stick.



**Cooks a full & varied menu, better, faster & easier**

**Standard Features:**

**No Extraction Required**

- Ovention’s revolutionary closed cooking system performs 10 times better than the required UL grease emissions standard
- The doors are only opened when food is entering or exiting the oven

**Ultimate Temperature Control**

- With FlexTemp™, increase or decrease temperature by 27°C degrees from one item to the next

**Intuitive One-Touch Display**

- 2 cooking surfaces that automatically load at the tap of a touchpad
- Auto unload to prevent overcooking
- USB menu upload capability

**Superior Cooking Control**

- Revolutionary Precision Impingement™ that allows you to control time, temperature and independent blower speeds for every item
- Up to 1,000 pre-programmed cook settings
- No microwaves
- Stage the cooking process for superior quality

**Drastically Reduced Energy Costs**

- Unique ‘End Cap’ system minimises hot air escape from cavity
- Reduced oven energy consumption
- Reduced air extraction / HVAC costs

**Smaller Kitchen Footprint**

- One oven bakes, broils, cooks, grills, roasts



**M1313**



We offer a wide range of Ovention cooking accessories. Please contact us for the full accessory list

Model	Dimensions				Power	Operating Voltage	Max Current Draw	Plug	Cord Length	Shipping Information			
	Width	Depth	Height	Oven Weight						Freight Class	Cube	Shipping Weight	
<b>M1313</b>	1267mm	729mm	514mm	76.7kg	Single Phase 50 Hz	230V	6.96 kW	IEC 60309, Blue, 3 Pin, 32A	1828.8mm	100	1728 x 1042 x 762mm	105.2kg	<b>S</b>
<b>M1718</b>	1567mm	876mm	514mm	103.4kg	3ph 50 Hz	230V	11.76 kW	IEC 60309, Red, 5 Pin, 32A	1828.8mm	100	1728 x 1042 x 762mm	141.5kg	<b>S</b>

**S** Stock Items - Available on Next Day Delivery Service

# The Shuttle Oven



**Cooks a full & varied menu,  
better, faster & easier**



## Standard Features:

### Two Modes of Operation:

- Shuttle Mode Enables Superior Cooking Control and Broad Menu Flexibility
- Revolutionary Precision Impingement® allows you to control time and independent blower speeds for every item
- Food automatically loads quickly – at the tap of a touchpad – reducing service times
- Stores cook settings for up to 1,000 menu items on an intuitive One-Touch display
- Conveyor Mode at the Press of a Button
- Doors stay open – and the Ovention Shuttle has the same throughput as a high performance conveyor during peak periods

### Unparalleled Features Common to Both Modes:

- Fast – but without Microwaves!
- No Hood Required
- Ovention's revolutionary closed cooking system surpasses UL grease emissions standards
- Drastically Reduced Energy Costs
- Unique door system minimizes hot air escape
- Reduced oven energy consumption
- Reduced air extraction / HVAC costs
- Quiet! Makes far less noise than a conveyor oven
- Smaller Kitchen Footprint
- One Ovention Shuttle can replace multiple pieces of cooking equipment – such as a countertop conveyor and convection oven



**We offer a wide range of Ovention cooking accessories. Please contact us for the full accessory list**

Model	Dimensions (Mmm)				Power	Operating Voltage	Max Current Draw	Plug	Cord Length	Shipping Information		
	Width	Depth	Height	Oven Weight						Freight Class	Cube	
<b>S1200</b>	1113	782.3	513.38	81.6kg	Single Phase 50 Hz	230V	5 kW	IEC 60309, Blue, 3 Pin, 32A	1828.8mm	150	1728 x 1042 x 762mm	113.4kg
<b>S2000</b>	1445	919.9	514.3	108.8kg	3ph 50 Hz	230V	10.7 kW	IEC 60309, Red, 5 Pin, 32A	1828.8mm	150	1728 x 1042 x 762mm	147.4kg

**Cooks a full & varied menu,  
better, faster & easier**



**Standard Features:**

**No Extraction Required**

- Ovention’s family of precision impingement technology delivers enhanced performance without the need of ventilation
- The cooking cavity is open only when food is entering or exiting the oven
- Ultimate Temperature Control
- With FlexTemp, increase or decrease temperature by 10°C degrees from one item to the next
- Intuitive One-Touch Display
- 2 cooking surfaces that automatically load at the tap of a touchpad
- Auto unload to prevent overcooking
- USB menu upload capability



**Superior Cooking Control**

- Revolutionary Precision Impingement® that allows you to control time, temperature and independent blower speeds for every item
- Up to 600 pre-programmed cook settings
- No microwaves
- Stage the cooking process for superior quality
- Drastically Reduced Energy Costs
- Unique rotating cook cavity system minimizes hot air escape
- Reduced oven energy consumption
- Reduced air extraction / HVAC costs
- Smaller Kitchen Footprint
- One oven bakes, broils, cooks, grills, roasts



We offer a wide range of Ovention cooking accessories. Please contact us for the full accessory list

Model	Dimensions				Power	Operating Voltage	Max Current Draw	Plug	Cord Length
	Width	Depth	Height	Oven Weight					
<b>Matchbox 360-12</b>	744.2mm	947.4mm	505.4mm	83.9kg	Single Phase 50 Hz	230V	6.4 kW	IEC 6039 Blue 3 Pin 32A	1828.8mm
<b>Matchbox 360-14</b>	843.3mm	1049mm	505.4mm	95.7kg	Three Phase 50 Hz	230V	8.25 kW	IEC 6039 Red 5 Pin 16A	1828.8mm

# Montague Legend Overfired Broilers



## Montague Legend Single Overfired Broilers

### Overfired Broilers Standard Features:

- S/S front with remaining exterior black
- Cast iron burners, rated @42,000 BTU's each
- Adjustable grill heights
- 1-1/4" (3.2cm) front manifold with one half union on each end provided for battery connection. (Gas pressure regulator provided by the installer. For 136W36, V136W36, 36W36, 43W36)
- 3/4" (1.9cm) NPT left manifold with gas pressure regulator provided. For 236W36, 243W36, EC36, EC45 (one per broiler section)
- 4" (10.2cm) high flue riser. (except 'C' models with 2" (5.1cm) flue riser)
- 6" (15.2cm) legs, S/S. Except 'C' models which have 25" (63.5cm) high modular stand with S/S lower shelf
- Steakhouse broiler: 1/2" thick plate on top w/ splash on sides & back. Grease trough in front runs to left side to grease container hanging from left front. (EC36 & EC45 models only)
- 1/2" thick sizzle plate on top
- "PL" specifies Plancha Top



EC-45-SHB-PL



EC-45-SHB



Model	Description	Dimensions (mm)		Gas Output BTU/KW	Ship Weight Kg	
		Width	Depth			
EC36	On Mod. Stand w/ S/S front & shelf below	914	864	84,000/25	219	
EC36SHB	Steakhouse - on modular stand	914	864	84,000/25	219	
EC36SHB - PL	Steakhouse - with Plancha Top	914	864	84,000/25	219	<b>S</b>

**S** Stock Items - Available on Next Day Delivery Service

Model	Description	Dimensions (mm)		Gas Output BTU/KW	Ship Weight Kg	
		Width	Depth			
EC45	On Mod. Stand w/ S/S front & shelf below	1143	864	126,000/37	289	
EC45SHB	Steakhouse - on modular stand	1143	864	126,000/37	289	
EC45SHB - PL	Steakhouse - with Plancha Top	1143	864	126,000/37	289	



# Montague Legend Broilers

## Montague Legend Twin Overfired Broilers

With two, stacked gas-fired, infrared broilers with 42,000 BTU/hr cast iron burners with individual controls, heating ceramic radiants mounted above a counter-balanced, height-adjustable, chrome-plated steel cooking grids that are drawer-mounted for easy pull-out access, with full width grease deflectors and individual large capacity, front-mounted grease drawers; mounted on a 4" (102mm) base with 6" (152mm) height-adjustable legs.



### Roll-Out Grid Features [Each Broiler]:

- Two [236W36] or three [243W36] chrome-plated steel grid sections
- Counter-balanced grid assembly for easy height adjustment
- Infinite grid height adjustment from 2" to 5" (51 to 127mm)
- Positive locking lift handle with cool ball-style grip.
- Quiet, ball bearing mounted pull-out grid assembly
- Shielded horizontal grab-bar handle

### Standard Construction Features:

- Satin finish stainless steel front & top
- Other surfaces painted black with electrolytic zinc undercoating
- High temperature aluminized finish broiler interiors
- Single 3-1/8" (79mm) high broiler flue riser
- Full width grease deflector under each rollout grid
- Individual large capacity draw-type removable grease containers
- 4" (102mm) high base
- 6" (152mm) legs with height-adjustable bullet feet
- Two 3/4" NPT gas inlets located left-rear



**Twin Overfired Broilers in service**

Model	Description	Dimensions (mm)			Gas Output BTU/KW	Ship Weight Kg/Lbs
		Width	Depth	Height		
<b>EC-236-W36</b>	Double infrared overfired broiler	914	870	1603	168,000/49.2	381/842
<b>EC-245-W36</b>	Double infrared overfired broiler	1143	870	1603	252,000/73.8	508/1122

# Montague Radiant Gas Underfired Broilers



## Range Match Radiant Style Counter Broiler



### Standard Features:

- Reversible ULTRA-FLOW cast iron grate sections
- 4" (102mm) adjustable nickel finish legs standard
- Full width front grease trough for easy transfer
- 19,000 BTU/hr stainless steel tubular burners
- Individual manual gas valves for zoned heat control
- Stainless steel 1" (25mm) rear flue riser (matches height of range risers)
- Two-position grid frame for flat or 3" (7mm) raised-rear grilling



**UFLC-36R**  
(model shown with optional stand)

Model	Overall Width	Grates	Cooking Area
<b>UFLC-24R</b>	24" (610mm)	3	18" x 24" (457 x 610mm)
<b>UFLC-30R</b>	30" (610mm)	4	24" x 24" (610 x 610mm)
<b>UFLC-36R</b>	36" (610mm)	5	30" x 24" (762 x 610mm)
<b>UFLC-48R</b>	48" (610mm)	6	36" x 24" (914 x 610mm)

## Radiant Style Free-Standing Counter Models

### Standard Features:

- Satin finish stainless steel front & top trim with 4½" (114mm) deep front rail
- 5⅝" (141mm) high stainless steel side and rear splash
- Full width front grease trough for easy transfer
- Removable large capacity grease container
- ¾" NPT rear gas manifold connection
- 19,000 BTU/hr stainless steel tubular burners



**Model Shown UFSCE-36R**

Model	Overall Width	Grates	Cooking Area
<b>UFSCE-24R</b>	24" (610mm)	3	18" x 24" (457 x 610mm)
<b>UFSCE-30R</b>	30" (762mm)	4	24" x 24" (610 x 610mm)
<b>UFSCE-36R</b>	36" (914mm)	5	30" x 24" (762 x 610mm)
<b>UFSCE-48R</b>	48" (1219mm)	6	36" x 24" (914 x 610mm)



# Montague Heavy Duty Gas Ranges

## 136 Series



**E136-9A**  
with optional castors



**E136-5**

### Heavy Duty Range w/Standard Oven Standard Features:

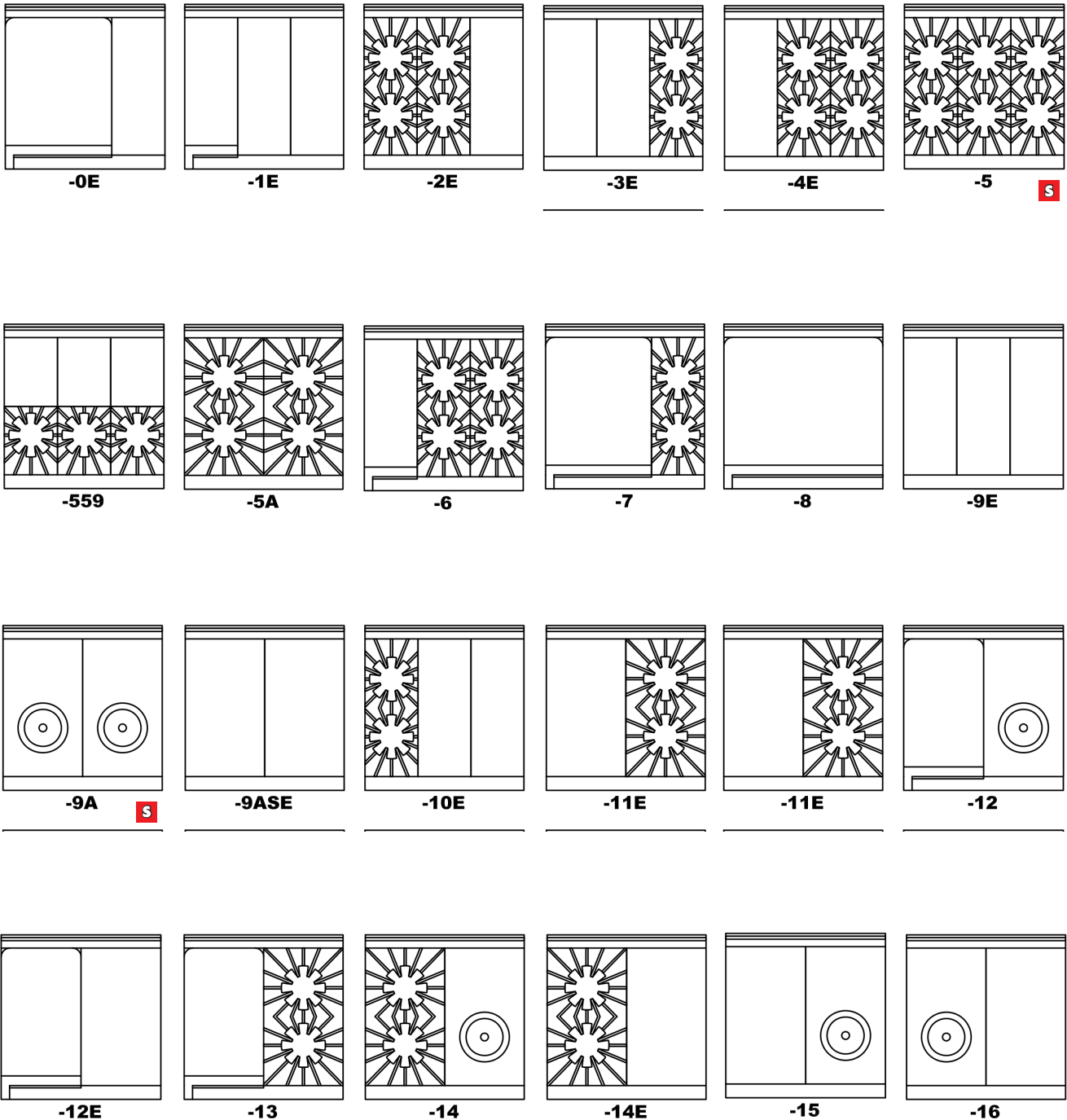
- Range Match Spreaders
- S/S Front with remaining exterior black.
- Over 25 cooktop choices
- Even Heat Hot Tops. ("E" denotes Even Heat on Hot Tops)
- ¾" (1.9 cm) thick Frytops, manual control
- 6" (15.2 cm) legs, S/S
- Porcelainised oven interior:  
26" W x 28¼" D x 15" H
- Two ovenshelves & 4-position shelf supports
- 1¼" (3.2 cm) front manifold with one-half union on each end provided for battery connection. (Gas pressure regulator properly sized for battery must be provided by the installer.)
- 20,000 BTU/hr Open Burners

Model	Description	Gas Output BTU/KW	Ship Weight Kg/Lbs
<b>E136-0E</b>	1-24" Frytop (L), 1-12" Hot Top (R)	105,000/31	304/670
<b>E136-1E</b>	1-12" Frytop (L), 2-12" Hot Tops (R)	95,000/28	304/670
<b>E136-2E</b>	2-12" Open Tops (L), 1-12" Hot Top (R)	180,000/53	256/566
<b>E136-3E</b>	2-12" Hot Tops (L), 1-12" Open Top (R) (2 OB)	140,000/41	260/574
<b>E136-4E</b>	1-12" Hot Top (L), 2-12" Open Tops (R) (4 OB)	180,000/53	153/559
<b>E136-5</b>	3-12" Open Tops (6 OB)	220,000/65	243/536
<b>E136-5S</b>	3-12" Open Tops w/Step-up (6 OB)	190,000/56	243/536
<b>E136-5A</b>	2-18" Open Tops (4 OB)	160,000/47	234/536
<b>E136-559</b>	3-12" Combi Tops, Open Tops/Hot Tops	175,000/51	254/560
<b>E136-559S</b>	3-12" Combi Tops w/Step-up	175,000/51	263/580
<b>E136-6</b>	1-12" Frytops (L), 2-12" Open Tops (R) (4 OB)	175,000/51	269/594
<b>E136-7</b>	1-24" Frytop (L), 1-12" Open Top (R) (2 OB)	145,000/43	288/636
<b>E136-7PL</b>	1-24" Plancha (L), 1-12" Open Top (R) (2 OB)	130,000/38	288/636
<b>E136-8</b>	1-36" Frytop, ¾" thick, manual control	100,000/29	293/646
<b>E136-8PL</b>	1-36" Plancha, ¾" thick, manual control	85,000/25	293/646
<b>E136-9E</b>	3-12" Hot Tops	100,000/29	257/568
<b>E136-9A</b>	2-18" Hot Tops with Ring & Cover	110,000/32	279/616
<b>E136-9ASE</b>	2-18" Hot Tops w/Even Heat Burners	120,000/35	260/574
<b>E136-10E</b>	1-12" Open Top (L), 2-12" Hot Tops (R) (2 OB)	140,000/41	257/566
<b>E136-11</b>	1-18" Ring/Cover Top (L), 1-18" Open Top (R) (2 OB)	135,000/40	279/616
<b>E136-11E</b>	1-18" Hot Top (L), 1-18" Open Top (R) (2 OB)	135,000/40	279/616
<b>E136-12</b>	1-18" Frytop (L), 1-18" Ring/Cover Top (R)	105,000/31	288/636
<b>E136-12PL</b>	1-18" Plancha (L), 1-18" Ring/Cover Top (R)	95,000/28	288/636
<b>E136-12E</b>	1-18" Frytop (L), 1-18" Hot Top (R)	110,000/32	288/636
<b>E136-12EPL</b>	1-18" Plancha (L), 1-18" Hot Top (R)	95,000/28	288/636
<b>E136-13</b>	1-18" Frytop (L), 1-18" Open Top (R) (2 OB)	130,000/38	288/636
<b>E136-13PL</b>	1-18" Plancha (L), 1-18" Open Top (R) (2 OB)	115,000/34	288/636
<b>E136-14</b>	1-18" Open Top (L), 1-18" Ring/Cover Top (R) (2 OB)	135,000/40	279/616
<b>E136-14E</b>	1-18" Open Top (L), 1-18" Hot Top (R) (2 OB)	140,000/41	279/616
<b>E136-15</b>	1-18" Hot Top (L), 1-18" Ring/Cover Top (R)	115,000/34	279/616
<b>E136-16</b>	1-18" Ring/Cover Top (L), 1-18" Hot Top (R)	115,000/34	279/616

# Montague Legend Heavy Duty Ranges



## Range Top Configurations (914mm wide)



Also available in 24" configurations.

**S** Stock Items - Available on Next Day Delivery Service



# Montague Legend Heavy Duty

## Gas Salamanders

### Heavy Duty SB3618

#### Salamander Broiler Standard Features:

- S/S Front, 2 sides, top & bottom with remaining exterior black
- Infrared radiant burner, rated @ 42,000 BTU's/KW - SB3618 Proportional gas flow for flame selection
- Adjustable grid heights
- Broiling area is 13 $\frac{1}{8}$ "D x 26 $\frac{3}{4}$ "W (67.9 cm x 33.3 cm)
- $\frac{1}{2}$ " (1.3cm) NPT gas connection at top right rear
- $\frac{1}{2}$ " (1.3cm) NPT gas pressure regulator provided



**SB3618**

Model	Description	Gas Output BTU/KW	Ship Weight Kg/Lbs
<b>SB3618*†</b>	w/High Back for mounting on 136, V136 & 36	42,000/12	96/211
<b>SB3618-C†</b>	Counter model	42,000/12	77/170
<b>SB3618-W†</b>	w/Wall mounting brackets	42,000/12	77/170

\*Interconnect to 136 series ranges

†(All SB3618 models are not recommended for use over open burners).



**Montague Crusader Island**

# Montague Legend Heavy Duty Ranges



## Heavy Duty Sectional Gas 36 Series



**E36-5A**  
shown with optional S/S  
intermediate & bottom  
shelves

### Heavy Duty Range w/Cabinet Base Standard Features:

- S/S Front with remaining exterior black
- Over 20 cooktop choices
- Even Heat Hot Tops. ("E" denotes Even Heat on Hot Tops)
- ¾" (1.9cm) thick Frytops, manual control
- 6" (15.2cm) legs, S/S
- 4" (10.2cm) high flue riser, S/S
- 1¼" (3.2cm) front manifold with one-half union on each end provided for battery connection. (Gas pressure regulator properly sized for battery must be provided by the installer.)
- 20,000 BTU/hr Open Burners

Model	Description	Gas Output BTU/KW	Ship Weight Kg/Lbs
<b>E36-0E</b>	1-24" Frytop (L), 1-12" Hot Top (R)	65,000/19	304/570
<b>E36-1E</b>	1-12" Frytop (L), 2-12" Hot Tops (R)	55,000/16	304/570
<b>E36-2E</b>	2-12" Open Tops (L), 1-12" Hot Top (R)	140,000/41	177/390
<b>E36-3E</b>	2-12" Hot Tops (L), 1-12" Open Top (R) (2 OB)	100,000/29	181/400
<b>E36-4E</b>	1-12" Hot Top (L), 2-12" Open Tops (R) (4 OB)	140,000/41	172/380
<b>E36-5</b>	3-12" Open Tops 96 OB)	140,000/41	160/353
<b>E36-5S</b>	3-12" Open Tops w/Step-up (6 OB)	150,000/44	160/353
<b>E36-5A</b>	2-18" Open Tops (4 OB)	120,000/32	160/353
<b>E36-559</b>	3-12" Combi Tops, Open Tops/Hot Tops	135,000/40	175/385
<b>E36-559S</b>	3-12" Combi Tops w/Step-up	135,000/40	184/405
<b>E36-6</b>	1-12" Frytop (L), 2-12" Open Tops (R) (4 OB)	135,000/40	190/420
<b>E36-7</b>	1-12" Frytop (L), 1-12" Open Top (R) (2 OB)	105,000/31	204/450
<b>E36-7PL</b>	1-24" Plancha (LO, 1-12" Open Top (R) (2 OB)	90,000/26	204/450
<b>E36-8</b>	1-36" Frytop, ¾" thick, manual control	60,000/18	214/473
<b>E36-8PL</b>	1-36" Plancha, ¾" thick, manual control	90,000/26	204/450
<b>E36-9E</b>	3-12" Hot Tops	60,000/18	190/420
<b>E36-9A</b>	2-18" Hot Tops with Ring & Cover	70,000/21	195/430
<b>E36-9ASE</b>	2-18" Hot Tops w/Even Heat Burners	80,000/23	194/427
<b>E36-10E</b>	1-12" Open Top (L), 2012" Hot Tops (R) (2 OB)	100,000/29	181/400
<b>E36-11</b>	1-18" Ring/Cvr Top (L), 1-18" Open Top (R) (2 OB)	95,000/28	195/430
<b>E36-11E</b>	1-18" Hot Top (L), 1-18" Open Top (R) (2 OB)	120,000/32	195/430
<b>E36-12</b>	1-18" Frytop (L), 1-18" Ring/Cover Top (R)	65,000/19	204/450
<b>E36-12PL</b>	1-18" Plancha (L), 1-18" Ring/Cover Top (R)	50,000/15	204/450
<b>E36-12E</b>	1-18" Frytop (L), 1-18" Hot Top (R)	70,000/21	204/450
<b>E36-12EPL</b>	1-18" Plancha (LO, 1-18" Hot Top (R)	55,000/16	277/610
<b>E36-13</b>	1-18" Frytop 9L, 1-18" Open Top (R) (2 OB)	90,000/26	204/450
<b>E36-13PL</b>	1-18" Plancha 9L, 1-18" Open Top (R) (2 OB)	75,000/22	204/450
<b>E36-14</b>	1-18" Open Top (LO, 1-18" Ring/Cvr Top (R) (2 OB)	95,000/28	195/430
<b>E36-14E</b>	1-18" Open Top (L), 1-18" Hot Top (R) (2 OB)	100,000/29	195/430
<b>E36-15</b>	1-18" Hot Top (L), 1-18" Ring/Cover Top (R)	75,000/22	195/430
<b>E36-16</b>	1-18" Ring/Cover Top (L), 1-18" Hot Top (R)	75,000/22	195/430
<b>E36-S</b>	36" S/S Work Top	N/A	217/478

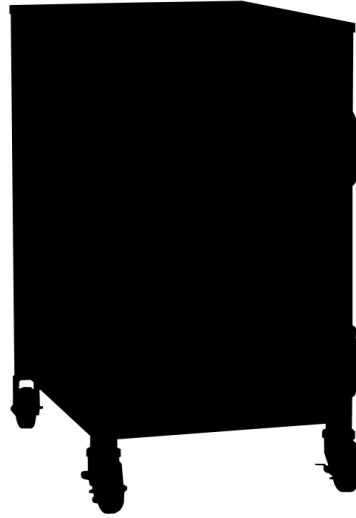
Note: \* 36" S/S Double Doors/Cabinet Base, add 20lbs. Also available in 24" configurations.



# Comparison Hot Holding



HLC-7



Competitor equivalent of HLC-7

Specification	FWE	Competitor
Capacity: GN 1/1 or pans	7	6
Height	781mm	809mm
Depth	673mm	483mm

# Counter Top Cook & Hold



LCHR-1220-4



Big performance in a small space! Perfect Cook and Hold oven for countertop or built in applications.

Easy to use dial in controls. Provided with internal product probe, allowing for options to cook and hold by probe or by time without constant monitoring.

Model Number	Capacities of 12" x 20" or GN 1/1 PANS [A]						Overall Exterior Dimensions IN. (mm)			Class 100	
	2.625" FIXED SPACINGS			66.7mm FIXED SPACINGS							
	DEPTH 12" x 20" PANS			DEPTH GN 1/1 PANS			High "H"	Deep "D"	Wide "W"	Number of Doors	Ship Wt. Lbs (KG)
	2.5"	4"	6"	65mm	100mm	150mm					
LCHR-1220-4	4	2	1	4	2	1	20.5" (521)	26.25" (667)	18" (457)	1	125 (57)

# Low Temp Cook & Hold Ovens & Smoker Ovens



# G2

FWE's new generation low temperature cook and hold ovens help cut operating costs and increase food quality.



**13 AMP MODELS AVAILABLE**

### Standard Features:

- R85/F15 low volume air circulation, 85% radiant / 15% forced air convection - combining radiant and convection heat allows meats to brown naturally and greatly reduces product shrinkage by as little as 4%
- Easy to use controls and 8 preset recipes allow you to set the cooking cycle time, temperature and holding temperature in advance, eliminating the need for constant monitoring
- Save space and money - FWE's Cook and Hold Ovens are designed to not require a hood. The modular design allows you to use it where you need it, when you need it (local codes prevail) Smoker Ovens will require a Hood
- Exclusive unibody design provides the ultimate menu flexibility with two individually controlled compartments in the same small space saving foot print
- When not being used for cooking, these ovens can be used for holding prepared foods. When used for reheating or holding prepared foods, these ovens reduce drying, shrinkage and flavour loss
- These ovens typically require up to 50% less energy than a conventional oven, and in most cases, since they are being used overnight, they utilize off-peak electric rates for even greater savings



LCH-6-6-SK-G2



Reduce Shrinkage, Natural Browning



Control Panel

Set dial for cook temp      Indicator lights      Set for cook by time or by probe (Upon completion, cycle switches to HOLD temperature automatically)



Set dial for hold temp

Indicator lights



Designed To Not Require A Hood



Two Ovens, Only One Plug





# Low Temp Cook & Hold Ovens & Smoker Ovens



LCH-6-G2



LCH-6-SK-G2



LCH-6-SK-G2

Model Number	600mm x 400mm Trays or Pans	Holds KGs	No. of Doors	Ship Weight KG	
LCH-6-G2	6	45	1	156.5	<b>S</b>
LCH-6-6-G2	12	91	2	204	<b>S</b>
LCH-6-SK-G2	6	45	1	154	<b>S</b>
LCH-6-6-SK-G2	12	91	2	143	

**S** Stock Items - Available on Next Day Delivery Service

Model Number	Capacities of trays / pans per compartment: 4.5" (114mm) Spacings are standard																Overall Exterior Dimensions IN. (mm) (Height includes casters)			Class 100						
	Standard Capacity: Number of Trays / Pans [A] @ 4.5" Spacings (114mm)										Optional Capacity: Number of Trays / Pans [B] @ 3" Spacings (76mm)						High "H"	Deep "D"	Wide "W"	Number of Doors	Caster Size	Ship Wt. Lbs (KG)				
	Tray/Pan Slides Provided	18 x 26	12 x 20	14 x 18	18 x 13	20 x 22	10 x 20	GN 2/1	GN 1/1	21 x 27 Shelf [C]	Tray/Pan Slides Required (Additional)	18 x 26	12 x 20	14 x 18	18 x 13	20 x 22							10 x 20	GN 2/1	GN 1/1	21 x 27 Shelf [C]
LCH-6-G2	4pr	4	8	8	8	4	8	4	8	4	6 pr (2 pr)	6	12	12	12	6	12	6	12	6	39" (991)	39" (991)	27.5" (699)	1	5"	345 (156.5)
LCH-6-6-G2	8pr	8	16	16	16	8	16	8	16	8	12 pr (4 pr)	12	24	24	24	12	24	12	24	12	68" (1727)	39" (991)	27.75" (699)	2	5"	450 (204)
LCH-6-SK-G2	4pr	4	8	8	8	4	8	4	8	4	6 pr (2 pr)	6	12	12	12	6	12	6	12	6	38" (965)	39" (991)	27.5" (699)	1	5"	340 (154)
LCH-6-6-SK-G2	8pr	8	16	16	16	8	16	8	16	8	12 pr (4 pr)	12	24	24	24	12	24	12	24	12	68" (1727)	39" (991)	27.5" (699)	2	5"	450 (143)

# Radiant Hot Holding Cabinets



## Standard Features:

- Individually controlled cavities
- Full set of shelf runners which are GN compatible
- Side handle for easy transport
- Heavy duty handles



**HLC-16**



**HLC-4**  
Counter Model



**HLC-2127-9/9**  
6 Shelves, handles, bumper and castors included

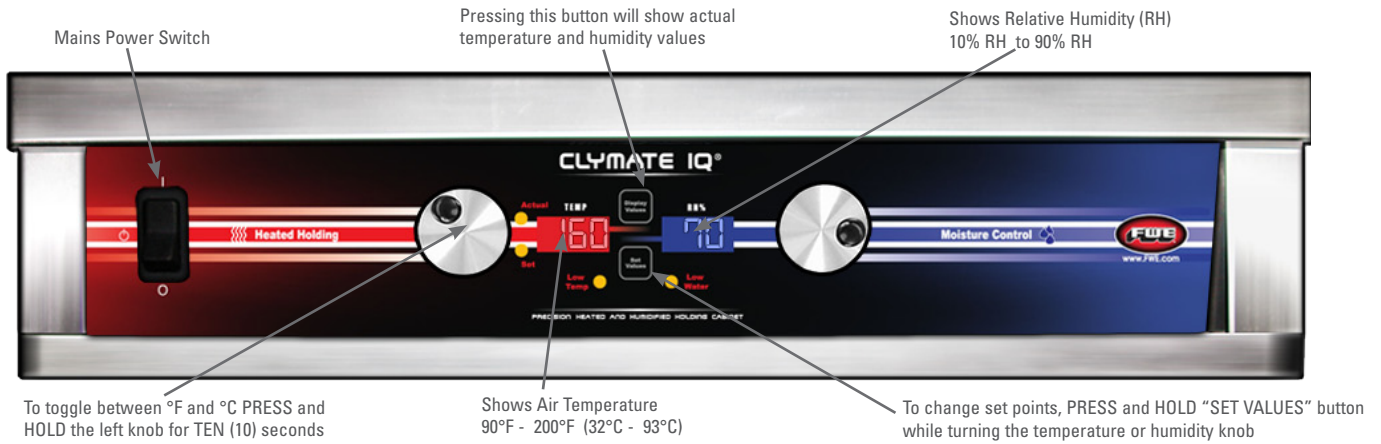
MODEL NUMBER	STANDARD FIXED RACK: SPACINGS @ 1.37" FIXED SPACINGS (35mm)[A]									OPTIONAL ADJUSTABLE SLIDES: NUMBER OF TRAYS/PANS @ 4.5" Spacings (114mm)[B]							OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			CLASS 100					
	DEPTH 12" X 20" PANS & GN 1/1 CONTAINERS			DEPTH GN 2/1 CONTAINERS			21" & 27" SHELF STANDARD PROVIDED	10" X 26" GN SHELF	10" PLATES @ 2.625" High [C]	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	18 x 13	20 x 22	10 x 20	GN 2/1	GN 1/1	MAX-PAN	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
	2.5" 65mm	4" 100mm	6" 150mm	2.5" 65mm	4" 100mm	6" 150mm																			
<b>HLC-2127-6 Under Counter</b>	10	6	4	6	3	2	3	(3)	24	4 pr	4	8	8	8	4	8	4	8	4	31" (787)	31.5" (800)	26" (660)	1	3.5"	210 (95)
<b>HLC-2127-6/6† Double Compartment Split Cavity</b>	20	12	8	12	6	4	6 (TOTAL)	(6)	48	8 pr	8	16	16	16	8	16	8	16	8	57.25" (1454)	31.5" (800)	26" (660)	2	5"	350 (159)
<b>HLC-2127-9 Single Compartment</b>	18	12	8	9	6	4	3	(3)	36	6pr	6	12	12	12	6	12	6	12	6	41" (1041)	31.5" (800)	26" (660)	1	5"	235 (107)
<b>HLC-2127-9/9† Double Compartment Split Cavity</b>	36	24	16	18	12	8	6	(6)	72	12 pr	12	24	24	24	12	24	12	24	12	73.25 (1861)	31.5" (800)	31.5" (800)	2	5"	430 (195)

MODEL NUMBER	CAPACITIES OF 12" x 20" or GN 1/1 PANS [A]						OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			CLASS 100		
	2.625" FIXED SPACINGS			66.7mm FIXED SPACINGS			HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS.
	DEPTH 12" x 20" PANS			DEPTH GN 1/1 PANS								
2.5"	4"	6"	65mm	100mm	150mm							
<b>HLC-4</b>	4	2	1	4	2	1	19" (483)	26.5" (673)	17" (432)	1	N/A	110 (50)
<b>HLC-5</b>	5	2	2	5	2	2	25.75" (654)	26.5" (673)	17" (432)	1	3.5"	130 (59)
<b>HLC-7</b>	7	3	2	7	3	2	30.75" (781)	26.5" (673)	17" (432)	1	3.5"	140 (64)
<b>HLC-8</b>	8	4	3	8	4	3	33.5" (851)	26.5" (673)	17" (432)	1	3.5"	150 (68)
<b>HLC-16</b>	16	8	6	16	8	6	33.5" (851)	26.5" (673)	34" (864)	2	3.5"	215 (98)

**S** Stock Items - Available on Next Day Delivery



# Humidified Holding Cabinets



## Standard Features:

- The Clymate IQ cabinet's intuitive climate control™ technology reaches the set humidity and temperatures in just 30 minutes versus 75 minutes for the competition
- Our self-closing hinges are designed to pull a door shut after it has been opened and released, avoiding loss of heat and humidity
- The exclusive large volume removeable water reservoir makes clean up a breeze, just pull out the pan and The heating elements lift up for easy cleaning

## Optional Extras

- Glass door

**PHTT-1220-8**  
Shown with optional glass door

Capacities are based on 356mm Shelf Clearance For Pre-plated meals (267mm)

Model Number	Standard Capacity @ 4.5" Spacing (114mm)								Optional Capacity @ 3" Spacing (76mm)								High "H"	Deep "D"	Width "W"	No of Doors	Castor Size	Ship Weight LBS (KG)	Cubic Feet (m3)
	Tray/Pan Slides Provided	12x26	12x20	14x18	12x18	20x22	10x20	GN2/1	Tray-Pan Slides Provided	12x26	12x20	14x18	12x18	20x22	10x20	GN2/1							
<b>PHTT-1220-8</b> 2' Legs: 51mm	-	-	4	-	-	-	-	-	-	-	8	-	-	-	-	-	914mm	775mm	457mm	1	4"	215 (98)	-
<b>PHTT-4</b> Under Counter	4 pr	4	8	8	8	4	8	4	6 pr (2 pr)	6	12	12	12	6	12	6	32.25" (819)	29.75" (756)	29.75" (705)	1	5"	238 (107)	15.4 (4.3)
<b>PHTT-6</b>	6 pr	6	12	12	12	6	12	6	9 pr (2 pr)	9	18	18	18	9	18	9	43.75" (1111)	29.75" (756)	27.75" (705)	1	5"	294 (133)	20.9 (5.9)
<b>PHTT-10</b>	10 pr	10	20	20	20	10	20	10	14 pr (2 pr)	14	28	28	28	14	28	14	61" (1549)	29.75" (756)	27.75" (705)	1	5"	351 (158)	29.1 (8.2)
<b>PHTT-12</b>	12 pr	12	24	24	24	12	24	12	17 pr (2 pr)	17	34	34	34	17	34	17	74.5" (1892)	29.75" (756)	27.75" (705)	2	5"	420 (189)	35.5 (4.3)
<b>PHTT-4S/6</b> *Double Stack	10 pr	10	20	20	20	10	20	10	15 pr (2 pr)	15	30	30	30	15	30	15	74.5" (1892)	29.75" (756)	27.75" (705)	2	5"	460 (207)	35.5 (1.0)

## Restaurant Series Range Features



**PyroCentric™ Burner Heads - two rings of flame for even cooking no matter the pan size**



### Optional, Interchangeable Burner Heads

1. New PyroCentric 32,000BTU (9KW) anti-clogging burner with a 7,000BTU (2KW) low simmer feature is standard
2. Sauté burner - 1230-S
3. 10" Wok Ring - 38707 and wok burner 1230 - J



### Burner Benefits

- Removable cast iron burner heads for easy cleaning
- 32,000BTU (9KW) output provides high performance cooking
- No gaskets or screws
- Inter-changeable burner heads for sauté or wok cooking available. See illustrations 2 and 3 above



### Chef Depth Oven Interior

- Standard 673mm wide oven cavity accommodates standard 400mm x 600mm sheet pans or GN2/1 gastronorms, either front-to-back or side-to-side
- Stamped inner door liner provides extra strength while improving heat retention
- Porcelainized for easy cleaning of five surfaces
- Convection oven with 180W (¼H.P) blower motor is optional. Cooks products faster and evenly with less shrinkage



### Oven Design

- High performance "U" burner provides even heating throughout the 35,000BTU (10KW) oven
- Unique burner baffle distributes heat flow to provide even cooking temperatures throughout the width of the oven
- Exclusive heat deflector reflects heat into the oven, not the floor



## 610mm Wide Ranges



IR-4 Oven accommodates full size gastronorm pans

### 610mm Standard Features:

- Standard ovens are 508mm wide
- Standard 508mm wide oven accommodates GN1/1 gastronorms or 400mm x 600mm sheet pans front-to-back
- 27,000 BTU oven
- Convection oven not available in 610mm wide series
- "G" specifies Griddle Section

#### OVERALL DIMENSIONS W/D/H (mm)

All Models 610 / \*\*733 / \*1435  
 Cooking surface height: 914mm  
 \*\*Allow 850mm for total depth of installation  
 \* Height of 1435mm with splashback & plate shelf

#### OVEN DIMENSIONS W/D/H (mm)

All Models Above 508 / 660 / 356

IR-4 Including backsplash & plate shelf as standard, with one internal oven shelf

Top	Model	Description	Gas Output		Ship Weight (Kg)	
			BTU	KW		
	<b>IR-4</b>	4 Burner Open Top Range, with Oven	155,000	45	210	<b>S</b>
	<b>IR-2-G12</b>	2 Burner Range, 305mm Flat Griddle, with Oven	111,000	33	213	
	<b>IR-G24</b>	610mm Wide Griddle with Oven	67,000	20	224	

**S** Stock Items - Available on Next Day Delivery Service

## 914mm Wide Ranges



### IR-6

Including stub back flue assembly and two internal oven shelves as standard

- Backsplash and plate shelf available as an option

### 914mm Standard Features:

- Standard ovens are 673mm wide
- Convection oven 'c' increases installed depth to 970mm
- "C" specifies Convection Oven instead of Standard Oven
- "G" specifies Griddle Section
- 35,000 BTU Oven
- Convection Oven 30,000 BTU

#### OVERALL DIMENSIONS W/D/H (mm)

All Models	914 / **733 / *1435
Cooking surface height: 914mm	
**Allow 850mm for total depth of installation	
Convection Oven depth - allow 970mm	
* Height of 1435mm with splashback & plate shelf	

#### OVEN DIMENSIONS W/D/H (mm)

Convection Models	673 / 660 / 356
Standard Ovens	673 / 660 / 356

Top	Model	Description	Gas Output		Ship Weight (Kg)	
			BTU	KW		
	<b>IR-6</b>	6 Burner Open Top Range, with Oven	227,000	67	274	<b>S</b>
	<b>IR-6-C</b>	6 Burner Open Top Range, with Conv. Oven	222,000	65	301	
	<b>IR-2-G24</b>	2 Burners Open, 610mm Flat Griddle, with Oven	139,000	41	288	
	<b>IR-2-G24-C</b>	2 Burners Open 610mm Flat Griddle with Conv. Oven	134,000	39	314	

**S** Stock Items - Available on Next Day Delivery Service



## 1219mm Wide Ranges

### 1219mm Standard Features:

- Standard ovens are 508mm wide. (2 x ovens)
- "G" specifies Griddle Top
- "RG" specifies Raised Griddle with Broiler
- Standard 508mm wide oven accommodates GN1/1 gastronorms or 400mm x 600mm sheet pans front-to-back
- 27,000 BTU ovens



#### OVERALL DIMENSIONS W/D/H (mm)

All Models 1220 / \*733 / 1435\*\*

\*Allow 850mm for total depth of installation

\*\* Height with splashback & plateshelf

Cooking surface height: 914mm

Convection Oven depth - allow 970mm

#### OVEN DIMENSIONS W/D/H (mm)

Standard 508 / 660 / 356

#### IR-8

Including legs, splashback & plate shelf as standard

Top	Model	Description	Gas Output		Ship Weight (Kg)	
			BTU	KW		
	<b>IR-8</b>	8 Burner Open Top Range, c/w 2 Ovens	310,000	91	322	<b>S</b>
	<b>IR-6-G12</b>	6 Burner Open, 305mm Flat Griddle, c/w 2 Ovens	266,000	78	344	
	<b>IR-4-G24</b>	4 Burner Open, 610mm Flat Griddle, c/w 2 Ovens	222,000	65	367	
	<b>IR-2-G36</b>	2 Burners Open Top, 914mm Flat Griddle, c/w 2 ovens	178,000	52	385	
	<b>IR-G48</b>	1219mm Wide Flat Griddle Range, c/w 2 ovens	134,000	39	394	
	<b>IR-4-RG24</b>	4 Burner Op/Top 610mm RSD Griddle & Grill, c/w 2 Ovens	222,000	65	385	

**S** Stock Items - Available on Next Day Delivery Service

## 1524mm Wide Ranges



### 1524mm Standard Features:

- Standard ovens are 673mm wide
- "G" specifies Griddle Top section
- "RG" specifies Raised Griddle with Broiler Grill

### IR-6 RG24

- 2 full size Ovens
- 6 Open Burners
- 610mm Raised Griddle
- 610mm Wide Broiler Grill
- Stainless Steel Backguard with High Shelf as standard
- Legs as standard

#### OVERALL DIMENSIONS W/D/H (mm)

All Models 1524 / \*733 / 1435  
 Cooking surface height: 914mm  
 \*Allow 850mm for total depth of installation  
 \*\* Height with splashback & plateshelf

#### OVEN DIMENSIONS W/D/H (mm)

All Models 673 / 660 / 356



Top	Model	Description	Gas Output		Ship Weight (Kg)	
			BTU	KW		
	<b>IR-10</b>	10 Burner Op/Top Range With 2 Ovens	390,000	114	444	<b>S</b>
	<b>IR-6-G24</b>	6 Burner Op/Top Range with 610mm Flat Griddle, 2 Ovens	302,000	89	480	
	<b>IR-4-G36</b>	4 Burner Op/Top Range With 914mm Flat Griddle, 2 Ovens	258,000	76	491	
	<b>IR-2-G48</b>	2 Burner Op/Top Range With 1219mm Flat Griddle, 2 Ovens	214,000	63	496	
	<b>IR-G60</b>	1524mm Flat Griddle Range, 2 Ovens	170,000	50	505	
	<b>IR-6-RG24</b>	6 Burner Op/Top Range with 610mm RSD Griddle + Grill, 2 Ovens	302,000	89	496	<b>S</b>

**S** Stock Items - Available on Next Day Delivery Service

## Optional Accessories

Drop on Griddle Plate (Replaces two open burners)	12" x 24"	Stainless Steel backguard and High Shelf. Applies only at time of purchase.
10" Wok Ring	38707	6" Stainless Steel stub back instead of standard Back Guard. Applies only at time of purchase.
Sauté Burner Head	1230-S	Gas Flexi Hose 1 metre
Wok Burner Head	1230-J	Hot Top Option: 12" wide Hot Top to replace 2 Open Burners. Add suffix -HT to model number:
Set of 4 Castors	2 Swivel / 2 Braked	

## Specifications for all Restaurant Ranges

### Standard Exterior Finish

- **Stainless Steel:** Front oven door, sides, landing ledge, backguard with shelf, control panel and kick plate. Welded Stainless Steel seams
- **Control Knobs:** Chrome plated cast metal with heat resistant moulded plastic

### Range Tops

- **Open Burners:** 32,000 BTU / 9KW lift-off burner heads. No gaskets, no screws. Quad burner styles: (1) Anti-Clogging burner with a 7,000 BTU / 2KW low simmer is standard. Optional burners include (2) All-Purpose (3) Sauté and (4) Wok Jet. Removable one piece drip tray. No pilots on burners
- **Top Grates:** Front 305mm x 280mm, Back 305mm x 350mm heavy duty cast iron. Cast-in bowl directs heat upward
- **Griddles:** Highly polished 19mm plate with Stainless Steel grease through. 20,000 BTU / 6KW burner for every 305mm of griddle surface. Located on left side of range top, unless specified. Manual controls are standard, thermostatic controls optional
- **Raised Griddle with Grill Broiler:** Available in 305mm, 610mm and 914mm widths. 19mm plate with manual control only. 20,000 BTU / 6KW burner with heat deflector every 305mm. Located on right hand side of range top, unless specified. Large griddle grease can. Chrome plated broiler rack is removable. Large full width broiler drip tray
- **Hot Tops:** Heavy duty casting with heat retaining projections underneath to absorb and diffuse heat. One 20,000 BTU / 6KW "U" shaped burner every 305mm. Manual controls. Polished surface. Price on application
- **Radiant Broilers:** 305mm, 610mm and 914mm sections may be added to any IR Range. Stainless steel burners with 15,000 BTU / 4KW every 152mm; removable cast iron radiants and reversible cast iron top gates. Price on application

### Oven specifications

- **Construction:** 3mm thick sheet metal construction with welded front frame. Fully insulated with non-sag fibreglass. Porcelainized oven interior includes: sides, rear, deck & door linings. One heavy duty locking chrome plated rack
- **Standard Gas Oven:** Burner provides 8KW for 508mm wide oven & 10KW for the 673mm wide oven
- **Convection Oven:** 180W, 1725 rpm blower motor (230V, 50/60Hz) 673mm wide oven with 30,000 BTU / 9KW burner with electronic ignition. Includes three heavy duty chrome plated racks supported by chrome plated guides. Three-position switch for cooking or cool down; burner "on" indicator light; and one hour manual timer. Overall depth 970mm
- **Controls:** Thermostat adjustable from 66°C to 260°C. 100% safety pilot
- **Shelves:** One oven shelf supplied per oven cavity with two positions available (except IR6)
- **Interior Oven Dimensions:**  
508mm models: 508mm wide x 660mm deep x 368mm high.  
673mm models: 673mm wide x 660mm deep x 368mm high
- **Gas:** Manifold pressure is 1.25kPa (12,5 Millibar) for NG or 2.5kPa (25 Millibar) for LPG. Manifold size ¾" N.P.T. ¾" pressure regulator supplied with equipment to be installed at time of connection
- **Clearance:** For use only on non-combustible floors. Legs or castors are required for non-combustible floors; or 51mm overhang is required when curb mounted. provide 0mm clearance from non-combustible surfaces and 203mm from combustible surfaces



## Hot Plates



### Standard Features:

- Stainless Steel Front, Ledge and Sides
- Quad Burner styles: (1) New 32,000BTU (9KW) Anti-Clogging burner with 7,000BTU (2KW) low simmer feature is standard. Optional burners include: (2) All-purpose (3) Sauté and (4) Wok Jet
- There are no pilots on open burners eliminating blockages which cause down time
- Top Grates: Front 305mm x 280mm, Back 305mm x 350mm heavy duty cast iron section top grates remove easily and safely. Cast in bowl directs heat upward
- Grate Design allows pots to slide from section to section and accommodates a full range of cooking utensils
- Available in 305mm, 610mm, 914mm, 1219mm and 1524mm models. Price on application
- 102mm Legs and Stainless Steel Stands are available. See IHPS Stands
- Two years parts and labour warranty



**IHPA-6-36** 6 Open Burners, 914mm Wide.

**DIMENSIONS**  
"x" W / 796D / 171H (mm)

### S/S Stands (including castors)

Model	Description	Ship Weight (Kg)	
<b>IHPS-24</b>	S/S Stand 610mm	23	<b>S</b>
<b>IHPS-36</b>	S/S Stand 914mm	32	<b>S</b>



Top	Model	Description	Width	Gas Output		Ship Weight (Kg)	
				BTU	KW		
	<b>IHPA-2-12</b>	2x Open Burners, 305mm Wide Hot Plates	305mm	64,000	19	37	
	<b>IHPA-4-24</b>	4x Open Burners, 610mm Wide Hot Plates	610mm	128,000	38	64	<b>S</b>
	<b>IHPA-6-36</b>	6x Open Burners, 914mm Wide Hot Plates	914mm	192,000	56	95	<b>S</b>

**S** Stock Items - Available on Next Day Delivery Service



## Salamander Grill with Adjustable 4-Position Grid

### Salamander Accessories

Two reinforced channels to mount ISB-24 or ISB-36 on range.	14060
Wall Brackets 610/914mm.	14055/14056
Counter-top installation.	
Stainless Steel front and sides for ISB is standard.	
One point 3/4" gas connection from ISB to IR range.	
Standard mounting of ISB is on left side.	



### ISB-36

914mm Wide Salamander Grill. Features individual left and right gas controls on ISB-36 model.

### DIMENSIONS

All Models  
610mm/914mm W x 451mm D x 438mm H

Model	Description	Gas Output		Ship Weight (Kg)	
		BTU	KW		
ISB-24	610mm Infra-Red Salamander Broiler	25,000	7	70	<b>S</b>
ISB-36	914mm Infra-Red Salamander Broiler	40,000	12	95	<b>S</b>

**S** Stock Items - Available on Next Day Delivery Service

## Cheesemelter Grill



### Cheesemelter Accessories

Extra racks:	610mm
	914mm
Wall mount brackets	610mm, 914mm
Counter-top installation	
Stainless Steel front and sides for ICMA is standard	
Two reinforcement channels to mount ICMA on range (specify IR Range Model)	
Standard mounting of ICMA is on left side	



**ICMA-36** 914mm Wide Cheese Melter Grill.

### DIMENSIONS

All Models  
610mm/914mm W x 451mm D x 438mm H

Model	Description	Gas Output		Ship Weight (Kg)	
		BTU	KW		
ICMA-24	610mm Infra-Red Cheesemelter Broiler	20,000	6	48	
ICMA-36	914mm Infra-Red Cheesemelter Broiler	35,000	10	75	

## Gas - Open Pot Fryer



### Standard Features:

- Longer oil efficiency - Larger Cool Zone.
- Easy to clean.
- Fast Recovery.

### Fryers Optional Accessories - Available on Request

Joining Strip IFS40/50 - 28210

Joining Strip IFS75 - 28187

Set: 4 castors - 2 Braked - 2 Swivel

Set: 2 fixed rear castors - 2502

S/S Side splash approx 6" per side

Suitable for IFS-40-OP & IFS-50-OP - 2036

Suitable for IFS-75-OP - 3085

Suitable for IFS-40-OP & IFS-50-OP - 28085

Suitable for IFS-75-OP - 28109



**IFS-40-OP** Open Pot Fryer. Easy Clean Fry Pot.



Model	Description	Oil Capacity		Working Dimensions (mm)		Frying Area	Gas Output		Ship Weight		
		Lbs.	(Litres)	Width	Depth		BTU	(KW)	Lbs.	(Kg)	
<b>IFS-40-OP</b>	22 litres Oil Capacity Stainless Steel Frypot	40	(22)	15½" (394)	30.5" (775)	14" x 14" (356 x 356)	105,000	(31)	221	(100)	<b>S</b>
<b>IFS-50-OP</b>	27 litres Oil Capacity Stainless Steel Frypot	50	(27)	15½" (394)	30.5" (775)	14" x 14" (356 x 356)	140,000	(41)	253	(114)	
<b>IFS-75-OP</b>	41 litres Oil Capacity Stainless Steel Frypot	75	(41)	19½" (495)	34.5" (876)	18" x 18" (457 x 457)	175,000	(51)	270	(122)	

**S** Stock Items - Available on Next Day Delivery Service

For fryer tank warranty terms please see back cover



## Gas - Open Pot Fryer Features

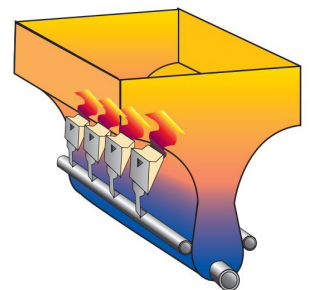


### Infra-Red Ceramic Burners

- Flame heats ceramic plates located strategically outside of the frypot.
- Intense infra-red heat rapidly heats the Stainless Steel sides and the oil inside of the frypot.
- No tube fired burners and no air shutter adjustments needed.
- Snap acting thermostat has a 200°F - 400°F. (93°C - 204°C) temperature range that extends oil life and produces a uniformly cooked product.
- Thermostat is placed in the centre of the frypot to detect cold food placed in either basket.
- 100% safety shut-off valve.

### Open Frypot (-OP)

- Easy cleaning of both the frying area and the deep cold zone.
- Radius formed edges precision welded on the outside of the frypot by robots for accuracy and consistency.
- Frying area is 356mm x 356mm, perfect for all purpose frying.
- All Stainless Steel frypot has a large heat transfer area.



For fryer tank warranty terms please see back cover

# Gas Fryers - Tube Fired



## Gas - Tube Fired Fryer



**IFS-2525** Double Pan  
Double Basket Fryer

**IFS-50** S/S Fry Pot

### Standard Features:

- Stainless Steel front, door, sides and stub back.
- Stainless Steel frypots.
- Large 'cool zone' helps capture food particles, prolong oil life and reduce taste transfer.
- High efficiency cast iron burners.
- Ball valve drains oil quickly.
- Snap acting thermostat has a range from 93°C to 204°C.
- Includes two nickel-plated wire mesh fry baskets with vinyl coated heat resistant handles. (160W x 308D x 135H).

### Fryers Optional Accessories - Available on Request

Joining Strip IFS40/50 - 28210

Joining Strip IFS75 - 28187

Set: 4 castors - 2 Braked - 2 Swivel

Set: 2 fixed rear castors - 2502

S/S Side splash approx 6" per side

Suitable for IFS-50-OP - 2036

Suitable for IFS-75-OP - 3085

Suitable for IFS-50-OP - 28085

Suitable for IFS-75-OP - 28109

Model	Description	Gas Output		No. of Burners	Ship Weight (Kg)	
		BTU	KW			
IFS-25	1/2 Size Add A-Fryer Stainless Steel Fry Pot	70,000	21	2	53	
IFS-2525	2x 1/2 Size Split Pot S/S Fry Pots	140,000	42	4	104	<b>S</b>
IFS-50	S/S Fry Pot, 27 litres Oil Capacity	140,000	41	4	114	<b>S</b>
IFS-75	S/S Fry Pot, 41 litres Oil Capacity	175,000	51	5	122	<b>S</b>

**S** Stock Items - Available on Next Day Delivery Service

Model	Oil Capacity - Litres	Working Dimensions		Frying Area		Fryer Output (chips per hour - raw to cooked)
		Width (mm)	Depth (mm)	Width (mm)	Depth (mm)	
IFS-25	14	200	775	171	356	18 Kg / 40 LBS
IFS-2525	14/14	394	775	2x171	356x2	2x18 Kg / 40 LBS
IFS-50	27	394	775	356	356	40 Kg / 90 LBS
IFS-75	41	495	876	457	457	64 Kg / 140 LBS

For fryer tank warranty terms please see back cover



## Electric Fryers - Lift Out Elements



### Standard Features:

- Lift-out elements for easy cleaning.
- Stainless Steel construction & fry pot

### Utility Requirements - electric models

- 380-415V 3PH 50/60Hz.



#### GRATED DIMENSIONS FOR FLOOR MODELS W/D/H (mm)

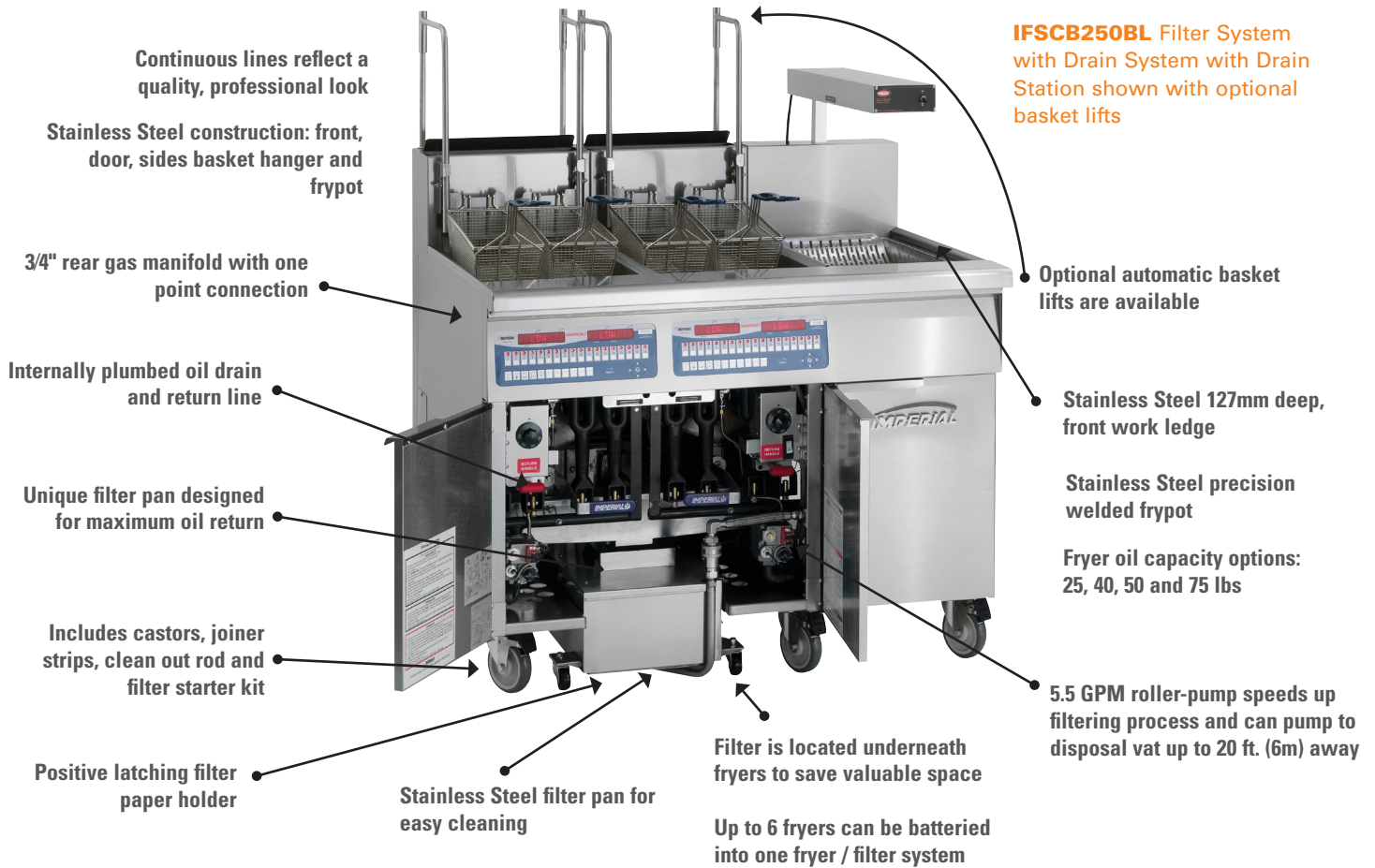
IFS-40-E-LOE	35" (889), 31" (788)
IFS-50-E-LOE	35" (889), 31" (788)
IFS-75-E-LOE	35" (889), 35" (889)

Model	Description	Oil Capacity		Working Dimensions		Frying Area	Electric Output		Ship Weight		
		Lbs.	(Litres)	Width (mm)	Depth (mm)		Amps	(KW)	Lbs.	(Kg)	
<b>IFS-40-E-LOE</b>	22 litres Oil Capacity S/S Frypot	40	(22)	15½" (394)	30.5" (775)	14" x 14" (356 x 356)	51A	14	221	100	<b>S</b>
<b>IFS-50-E-LOE</b>	27 litres Oil Capacity S/S Frypot	50	(27)	15½" (394)	30.5" (775)	14" x 14" (356 x 356)	57A	16	253	114	<b>S</b>
<b>IFS-75-E-LOE</b>	41 litres Oil Capacity S/S Frypot	75	(41)	19½" (495)	34" (864)	18" x 18" (457 x 457)	66A	22	270	122	<b>S</b>
<b>IFS-2525-E-LOE</b>	2 x 14 litres Oil Capacity S/S Frypot	50	(28)	15½" (394)	30" (762)	14" x 14" (356 x 356)	2 x 39A	2 x 8.5	221	100	<b>S</b>
<b>IFS-40-E</b>	22 litres Oil Capacity S/S Frypot	40	(22)	15½" (394)	30½" (775)	14" x 14" (356 x 356)	39A	14	221	100	<b>S</b>

**S** Stock Items - Available on Next Day Delivery Service

For fryer tank warranty terms please see back cover

## Space Saver Pre-Packaged Filter System



### Optional Computer Controls

- Easy to program - simply select time and temperature, then preset button
- Easy-to-read LED digital display
- Customised buttons for menu items
- Programmable for 8 product cooking cycles
- "Product Ready" visual and sound signals continue until product is removed
- Electronic time and temperature controls increase product yield
- Boil out mode for easy cleaning
- Melt cycle control increases shortening life
- No re-programming required if power loss occurs
- Automatic basket lifts with 16 product computer control



### Filter System with Drain Station

- Include a matching Stainless Steel cabinet with Product Drain Station
- Food warmer with dump pan
- Cabinet may be located anywhere within the fryer battery. (No additional charge for centre location.)
- Convenient storage cabinet when located at end of battery



### Optional Automatic Basket Lifts

- All moving components are Stainless Steel
- Stainless Steel mounting hardware throughout
- High torque, heavy-duty baskets lift motor
- Basket lift arms are removable for ease of cleaning

For fryer tank warranty terms please see back cover



## Side Car Pre-Packaged Filter System



**IFSCB250CBL**  
Side Car Filter System

### Filtering Saves Money

- Reduces product spoilage and waste
- Reduces operating costs
- Doubles oil life
- Improves product consistency and quality output
- Increases profitability

### Fryer / Filter Systems

- Filter systems available with Drain Station or Space Saver models
- Traditional products Drain Station may be located anywhere within the fryer battery
- Space Saver unit requires less hood and floor space

#### Fryers Optional Accessories

Joining Strip IFS40/50 - 28210
Joining Strip IFS75 - 28187
Box 100 Filters
Basket Lifts per Fryer
Mechanical Timer
Computer Control (per fryer)
1 full size Basket - 2036
Stainless Steel tank Cover
Set: 4 castors - 2 Braked - 2 Swivel
Set: 2 fixed rear castors - 2502
5/5 Side splash approx 6" per side

Electric and Gas Open-Pot frying filtration suites also available. Contact Gambles for your full specification or for more information.

Model Number legend (Example IFSCB250CBL)							
I	F	S	CB	2	50	C	BL
Imperial	Fryer	Stainless Steel Frypot	Drain Station and Matching Cabinet	Number of Fryers in System (Maximum of 6)	Fryer Oil Capacity (Available in 27 & 41 litres) IFS-50 or IFS-75 fryers in suite	Controller Upgrade Option: Solid-state Controls (T) Computer Controls (C) Note: no suffix for Mechanical Controls)	Automatic Basket lift Option

For fryer tank warranty terms please see back cover

## Space Saver Gas Fryer Filter System



**IFSSP250CBL**  
Space Saver Filter System.  
Shown with optional  
basket lifts and computer  
controls

### High Efficiency, Cast Iron Tube-Fired Heating

- Large heat transfer area rapidly heats oil to the desired temperature with a faster recovery than an open pot fryer
- Large “cool zone” helps capture food particles, prolong oil life and reduce taste transfer
- Removable deflector/baffles absorb and diffuse heat to tube walls
- Tube joints are precision welded onto specially drawn frypot
- Sloped frypot bottom facilitates oil draining
- Radius-formed edges add durability for longer frypot life

#### Fryers Optional Accessories

Box 100 Filters
Basket Lifts per Fryer
Mechanical Timer
Computer Control (per fryer)
1 full size Basket - 2036
Stainless Steel tank Cover
Set: 4 castors - 2 Braked - 2 Swivel
Set: 2 fixed rear castors - 2502
5/5 Side splash approx 6" per side

## Electric Fryer Filter System

### Standard Features:

- Large heat transfer area rapidly heats oil to the desired temperature
- Large “cool zone” helps capture food particles, prolong oil life and reduce taste transfer
- Removable deflector/baffles absorb and diffuse heat to tube walls
- Tube joints are precision welded onto specially drawn frypot
- Sloped frypot bottom facilitates oil draining
- Radius-formed edges add durability for longer frypot life



**IFSCB250EC**  
Filter System with  
Sidecar



## Steakhouse Char-Grill with 3 position Adjustable Top Grates and Insulated Splash Guard

### Standard Features:

- S/S front and sides
- Individually controlled burners every 152mm
- Removable cast iron radiants prevent clogging or burners
- Adjustable Grate Angles

### Options For Steak House Char-Grills

- Cast Iron Top Grate is standard. Specify Round Rod or Fin style, if required, at no additional cost
- For Combo Top Grate, specify location and add 7% to list price of unit
- Cast Iron Radiant, add suffix "R"
- Stainless Steel radiant, add suffix "S"
- "F" specifies floor models

**IABR-36**  
Counter-top Model with Cast Iron Radiants



### IAB(R)(S) F-36

- 914mm Wide Steakhouse Char-Grill Floor-standing Model
- Choice of 2 burner options:
  - Cast Iron
  - Stainless Steel



#### DIMENSIONS

	D/H
IAB Range	Broiler width / 788 / 559
IABF Range	Broiler width / 788 / 1143

### Steak House Char-Grills - Counter Top Models

Model	Description	Sizes	No. of Burners	Gas Output		Ship Weight (Kg)
				BTU	KW	
IAB(R)(S)-24	Steak House Char-Grill	610mm	4	80,000 (90,000)	23 (26)	113
IAB(R)(S)-36	Steak House Char-Grill	914mm	6	120,000 (180,000)	35 (53)	165
IAB(R)(S)-48	Steak House Char-Grill	1219mm	8	160,000 (225,000)	47 (66)	190
IAB(R)(S)-60	Steak House Char-Grill	1524mm	10	200,000 (270,000)	59 (79)	231

"R" suffix specifies Cast Iron Radiant.

"S" suffix specifies Stainless Steel Radiant.

### Steak House Char-Grills - Floor Mounted Models - with open cabinet base

Model	Description	Sizes	No. of Burners	Gas Output		Ship Weight (Kg)
				BTU	KW	
IAB(R)(S)-F24	Steak House Char-Grill	610mm	4	80,000 (90,000)	23 (26)	140
IAB(R)(S)-F36	Steak House Char-Grill	914mm	6	120,000 (180,000)	35 (53)	201
IAB(R)(S)-F48	Steak House Char-Grill	1219mm	8	180,000 (225,000)	53 (66)	231
IAB(R)(S)-F60	Steak House Char-Grill	1524mm	10	200,000 (270,000)	59 (79)	278

# Radiant Char-Grills



**IRB-36** 914mm Wide,  
6 Burner Char-Grill  
Including optional  
stand IRBS-36



**IRBS-XX**  
Optional mobile  
stand

## Standard Features:

- Stainless Steel front and sides
- Individually controlled 15,000 BTU / 4KW/hr Stainless Steel Burners located every 152mm
- Each top grate blade has a cast-in grease trough that allows excess fat to flow to the front grease gutter minimising flare-up
- Removable reinforced cast iron radiants prevent clogging of burners and provide attractive Char-Grill markings. 76mm x 559mm grate sections remove easily and safely for cleaning
- Two year parts and labour warranty



### DIMENSIONS

	W / D / H (mm)
IRB-24	609 / 797 / 335
IRB-36	914 / 797 / 335
IRB-48	1219 / 797 / 335
IRB-60	1524 / 797 / 335

Model	Description	Gas Output		Ship Weight (Kg)	
		BTU	KW		
<b>IRB-24</b>	610mm 4 Burner Radiant Char-Grill	60,000	18	118	<b>S</b>
<b>IRB-36</b>	914mm 6 Burner Radiant Char-Grill	90,000	26	159	<b>S</b>
<b>IRB-48</b>	1219mm 8 Burner Radiant Char-Grill	120,000	35	202	
<b>IRB-60</b>	1524mm 10 Burner Radiant Char-Grill	150,000	44	261	

**S** Stock Items - Available on Next Day Delivery Service

## Stainless Steel Stands

Model	Description	Ship Weight (Kg)	
<b>IRBS-24</b>	SS Stand 610mm with castors	23	<b>S</b>
<b>IRBS-36</b>	SS Stand 914mm with castors	32	<b>S</b>
<b>IRBS-48</b>	SS Stand 1219mm with castors	39	
<b>IRBS-60</b>	SS Stand 1524mm with castors	48	

**S** Stock Items - Available on Next Day Delivery Service



## Thermostat Controlled Griddles - Gas

### Standard Features:

- Thermostat maintains selected griddle temperature during peak cooking periods
- Thick 1" highly polished steel griddle plate maintains selected temperatures and assures quick recovery. Optional chrome griddle top also available
- Aeration baffles between burners spreads heat across griddle for more even heating
- Stainless Steel grease gutter 3½" (89) wide
- Stainless Steel front, sides and one piece rolled ledge. 4" (102) chrome-plated legs included
- Large 1 gal. (3.8L) Capacity grease can with weep hole to indicate when full
- 30,000 BTU/hr burners every 305mm



Photo shows standard **ITG-36**

Model	Description	Dimensions (mm)			Gas Output		Ship Weight (Kg)	
		Width	Depth	Height	BTU	KW		
<b>ITG-24</b>	610mm Wide 2 Burner Griddle	610	822	356	60,000	18	136	<b>S</b>
<b>ITG-36</b>	914mm Wide 3 Burner Griddle	914	822	356	90,000	26	195	<b>S</b>
<b>ITG-48</b>	1219mm Wide 4 Burner Griddle	1219	822	356	120,000	35	261	
<b>ITG-60</b>	1524mm Wide 5 Burner Griddle	1524	822	356	150,000	44	328	
<b>ITG-72</b>	1829mm Wide 6 Burner Griddle	1828	822	356	180,000	53	396	

**S** Stock Items - Available on Next Day Delivery Service



S/S Stands Model	Description	(Kg)	
<b>ITGS-24</b>	SS Stand 610mm with castors	23	<b>S</b>
<b>ITGS-36</b>	SS Stand 914mm with castors	32	<b>S</b>
<b>ITGS-48</b>	SS Stand 1219mm with castors	39	
<b>ITGS-60</b>	SS Stand 1524mm with castors	48	

**S** Stock Items - Available on Next Day Delivery Service

### Heavy Duty Griddles Optional Accessories

1524mm, 1829mm and 2134mm models require set of 6 Castors

Extra Capacity Grease Can

Chrome Griddle Top (Add "CG" to model number)

# Gas Thermostatic Griddles



## ½ Grooved & ½ Smooth Thermostatic Griddles - Gas



**ITG-18-GG18**  
Half Smoothed Half Grooved Griddle

### Standard Features:

- Thermostat maintains selected griddle temperature during peak cooking periods
- Thick 1" highly polished steel griddle plate maintains selected temperatures and assures quick recovery. Optional chrome griddle top also available
- Aeration baffles between burners spreads heat across griddle for more even heating
- Stainless Steel grease gutter 3½" (89) wide
- Stainless Steel front, sides and one piece rolled ledge. 4" (102) chrome-plated legs included
- Large 1 gal. (3.8L) Capacity grease can with weep hole to indicate when full
- 30,000 BTU/hr burners every 305mm
- Thick 1" steel plate is grooved to provide attractive char-broiler marks, without actually char-broiling

Model	Description	Gas Output		Dimensions (mm)			Ship Weight (Kg)
		BTU	KW	Width	Depth	Height	
ITG-12-GG12	610mm Wide 2 Burner Griddle	60,000	18	610	822	355	136
ITG-18-GG18	914mm Wide 3 Burner Griddle	90,000	26	914	822	355	195
ITG-24-GG24	1219mm Wide 4 Burner Griddle	120,000	35	1219	822	355	261

## Grooved Griddles - Thermostatically Controlled



**IGG-36**  
Grooved Griddle as standard

Model	Description	Gas Output		Dimensions (mm)			Ship Weight (Kg)
		BTU	KW	Width	Depth	Height	
IGG-24	610mm Wide 2 Burner Grooved Griddle	60,000	18	610	822	356	136
IGG-36	914mm Wide 3 Burner Grooved Griddle	90,000	26	914	822	356	195
IGG-48	1219mm Wide 4 Burner Grooved Griddle	120,000	35	1219	822	356	261



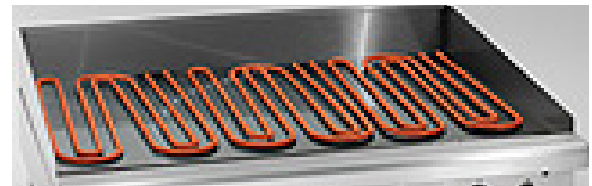
## Thermostat Controlled Griddles - Electric



**ITG-48-E** Thermostatically Controlled Electric Griddle

### Standard Features:

- Serpentine elements located under entire griddle surface
- Stainless Steel grease gutter is 4" wide and removes easily
- Highly polished, 1/2" thick griddle plate holds temperature and has a quick recovery
- Stainless Steel construction



Model	Overall Dimensions		Griddle Elements	Electric Output		Ship Weight	
	Width (mm)	Depth (mm)		Amps	(KW)	(Kg)	Lbs
<b>ITG-24-E</b>	24" (610)	31" (787)	2	10A	8	136	300
<b>ITG-36-E</b>	36" (914)	31" (787)	3	15A	12	195	430
<b>ITG-48-E</b>	48" (1219)	31" (787)	4	20A	16	261	575
<b>ITG-60-E</b>	60" (1524)	31" (787)	5	25A	20	328	725

Utility requirement: 380-415V, 3PH, 50/60Hz

S/S Stands Model	Description	(Kg)	
<b>ITGS-24</b>	SS Stand 610mm with castors	23	<b>S</b>
<b>ITGS-36</b>	SS Stand 914mm with castors	32	<b>S</b>
<b>ITGS-48</b>	SS Stand 1219mm with castors	39	
<b>ITGS-60</b>	SS Stand 1524mm with castors	48	

**S** Stock Items - Available on Next Day Delivery Service

### Heavy Duty Griddles Optional Accessories

1524mm, 1829mm and 2134mm models require set of 6 Castors

Extra Capacity Grease Can

Chrome Griddle Top (Add "CG" to model number)

## Teppan-Yaki Griddles - Gas



### Teppan-Yaki Standard Features:

- 19mm Thick Plate for Japanese Steak House
- One 30,000 BTU (9KW) round burner creates a 'hot spot' in the centre of the griddle plate
- Full depth (610mm) for more cooking surface
- Stainless Steel grease gutter is 4" wide and removes easily



**ITY-36**

Model	Griddle Width	Griddle Burners	Gas Output		Dimensions (mm)			Ship Weight (Kg)
			BTU	(KW)	Width	Depth	Height	
<b>ITY-24</b>	610mm	1	30,000	9	654	819	254	93
<b>ITY-36</b>	914mm	1	30,000	9	959	819	254	148
<b>ITY-48</b>	1219mm	1	30,000	9	1264	819	254	204

#### Teppan-Yaki Optional Accessories

- 102mm Legs (set of 4)
- Extra Burner (per Burner)
- STAINLESS STEEL splash surround to 3 sides
- Chrome Griddle Top (Add "CG" to model number)

S/S Stand Model	Ship Weight (Kg)
<b>ITYS-24</b>	23
<b>ITYS-36</b>	32
<b>ITYS-48</b>	39





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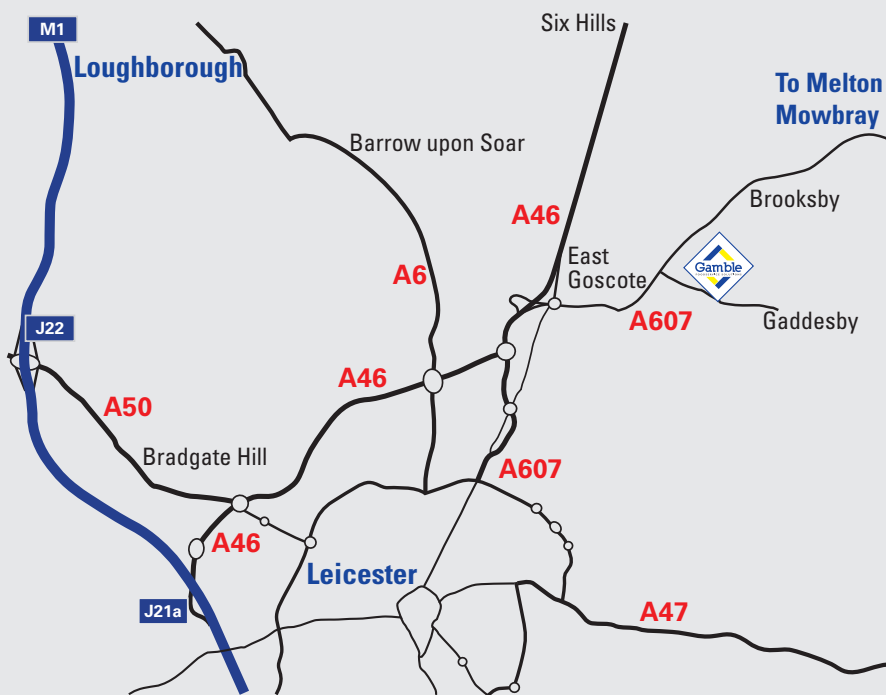
## Spares and Service

Tel: 01509 260150

Email: [service@gamblefs.co.uk](mailto:service@gamblefs.co.uk)

## Operating Hours

Monday to Friday 9.00am – 5.15pm



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*"We have experienced and highly skilled technical support staff in house and a network of field service engineers throughout the UK who provide excellent support to all of our customers."*



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*Please contact us.*

*Please refer to our website for our Data Protection Policy*  
[www.gamblefs.co.uk/company-page/data-protection-policy](http://www.gamblefs.co.uk/company-page/data-protection-policy)

# Gamble Foodservice Solutions Ltd - Terms and Conditions of Sale

## 1. General

All orders are accepted subject to these Conditions of Sale which cannot be altered except in writing by us. These Conditions of Sale are applicable only so far as permitted by law.

## 2. Validity

The offer is open for 30 days only from the date shown. It is subject to withdrawal or alteration at any time before a contract is concluded.

## 3. Description

Although every effort has been made to ensure that the descriptions and illustrations in our catalogues are correct, they do not constitute a sale by description. We reserve the right to modify or vary the design, specification or finish of any of our products without notice unless we have given you a written undertaking to the contrary.

## 4. Prices

Prices are based on our total costs at the date of quotation. If these costs should vary between time of ordering and delivery, our prices will be amended accordingly. Prices do not include the cost of erection and installation unless specifically stated. All installation work, whether included as part of the price quoted or as a separate quotation, will be undertaken only at the risk of the customer. There is normally an extra charge for deliveries outside the mainland of Great Britain and to Northern Ireland and the Republic of Ireland.

## 5. Packing

All packing cases, crates, boxes etc, are charged for. Packing for goods for export is charged at cost.

## 6. Payment

We will despatch goods to customers who do not have an account with us only when we have received cash against a pro-forma invoice or when goods are despatched on a C.O.D. basis. It is a material term of the contract that the price be paid within 30 days of delivery of the goods or within such other time as we may allow in writing. Failing timeous payment we shall be entitled at our option to rescind the contract and repossess the goods or to take such other steps as we think fit. The customer shall not be entitled to retain the price or any portion thereof in respect of any alleged defects in the goods or in respect of any alleged counterclaim or set-off.

## 7. Delivery

Delivery dates are estimated and do not form part of any contract and it is agreed that s.29(3) of the Sale of Goods Act shall not apply.

Whilst every effort is made to meet the quoted date(s), customers should appreciate that these may be affected by many factors beyond our control. We cannot be held liable for any losses which a customer may incur in such circumstances. In the event that a contract is delayed, it will remain in suspense until it may be executed under the conditions prevailing at the time of quotation. It is the responsibility of the customer to provide labour for unloading goods unless otherwise specified in the quotation document. If advance notice of delivery time is required, the customer should indicate this on the order.

In the event of deferment of delivery after an item has been made ready against customer requirements, we reserve the right to charge expense incurred in storing said goods.

Any assistance given by the carrier beyond the stated delivery address shall be at the sole risk of the customer who will keep the carrier indemnified against all claims or demands which may arise notwithstanding that property in the goods may not yet have passed to the customer.

## 8. Passing of Property

The property in the goods shall not pass to the customer unless and until the full purchase price has been paid to us together with any sums owing to us and the customer expressly agrees:

- (a) not to resell, hire, lend, gift, pledge or otherwise dispose of the goods until the full purchase price has been paid ; and

- (b) until the full price is paid, to store the goods in such a way that they are clearly identifiable as our property ; and

Until property is passed, we may enter upon any premises where such goods are stored or where they may be reasonably be thought to be stored for the purpose of re-possessing said goods and recovering same.

## 9. Risk of Damage, Loss etc.

Risk of damage to loss or destruction of the goods shall pass to the customer upon delivery of the goods at the designated delivery point, notwithstanding that property in the goods has not yet passed to the customer, and the customer shall insure accordingly. The designated delivery point shall be as follows:

- (a) EX WORKS – as soon as the goods are loaded on to the transport for transit to the customer.
- (b) BY US TO A SPECIFIED PLACE – the place or destination specified; providing that we shall not be liable for damage caused during unloading.

Damage in transit : goods or parts damaged during transit shall be replaced free of charge providing:

- (a) that the customer notifies us within three days of receipt an any damages or shortages; and
- (b) that damaged goods are returned to us within 14 days, clearly marked free for repairs ; and
- (c) that in the case of damaged goods, an advice note is sent to us with details of the name and address of the carrier who collected the goods for return. Damage to postal items must be notified both to the postal authorities and to use within seven days of the customer receiving an advice note.

Loss in transit: In the event of non-arrival or shortage of goods, no claim will be entertained unless we receive written confirmation of non-arrival within fourteen days of our despatch date. (This will be indicated on the advice note). Non-delivery of postal items must also be notified, in writing, to both ourselves and the postal authorities within seven days of the despatch date indicated on the advice note.

## 10. Third Party Liability

The customer will be liable for any claim relating to or arising out of the goods whether brought against the customer or us, under any statute or at Common Law which arises from any cause except that of negligence on the part of our employees. The customer will indemnify us against any such claim and against the cost of legal proceedings.

## 11. Cancellation

If a customer cancels an order for standard items of equipment after that order has been entered in our books, we reserve the right to hold the customer liable to pay 20% of the trade price as liquidated damages to cover our administrative and other costs. If a customer cancels an order for an item of equipment which as been made to his specific requirements, said customer will be liable for the full amount of the order.

## 12. Replacement

This section applies only to equipment of our own which bears our nameplate and/or trademark. We undertake to replace, free of charge or to rectify any piece of equipment which is found to be faulty in material or workmanship within twelve calendar months from the date of despatch from our works (or by special agreement from the of installation) providing that it has been used under normal conditions.

This guarantee covers breakdowns experienced during normal working conditions inclusive of fair wear and tear. However, equipment failure as a result of neglect and/or misuse and failure to maintain the equipment as directed in the product instruction manuals will not be covered by the guarantee. A copy of our warranty policy is available upon request.

Equipment which is the subject of a guarantee claim should be returned to us for inspection. We regret that we cannot accept liability for any item which has been repaired before we have been able to inspect it or given authority for repair work to be carried out or in cases where other than genuine Gamble Foodservice Solutions Ltd components have been used.

We undertake to replace free of charge or to rectify any part

which is found to be faulty in material or workmanship within six calendar months from the date of despatch from our works or 3 months from the date of installation whichever is the shorter providing that it has been used under normal conditions. This guarantee excludes breakdowns from fair wear and tear, misuse or damage and faulty installation by other contractors.

We do not undertake to pay for the cost of disconnecting or reconnecting any equipment or the carriage charges involved in returning it to us.

## 13. Liability

We shall not be under any liability to the customer for any loss or damage whether direct, indirect or consequential arising out of this contract, whether liability in contract, tort, delict, quasi-delict or otherwise, and whether by reason of the negligence of our employees or our breach of contract or otherwise; provided that this condition shall not apply to:

- (a) any liability arising as aforesaid for death or personal injury;
- (b) any liability in respect of any breach of Sections 12-15 of the Sale of Goods Act;
- (c) any consumer contract as defined in the Unfair Contract Terms Act.

## 14. Limit of Liability

If any liability on our part shall arise (whether under the express or implied terms of this contract, or at common law or in any other way) to the customer for any loss or damage of whatever nature arising out of this contract or the goods supplied here-under. Such liability shall be limited to the payment by us by way of damages of a sum not exceeding a maximum of twice the purchase price and the customer shall insure accordingly; or we, if requested to do so in writing by the customer, will arrange insurance on the customer's behalf, premiums to be paid by the customer. Providing a consumer contract as defined in the Unfair Contract Terms Act 1977, nor to any liability for death or personal injury.

## 15. Gamble Foodservice Solutions Ltd WEEE Directive Compliance

Gamble Foodservice Solutions Ltd is a member of the B2B WEEE compliance scheme (Reg. Number WEE/DK0050TZ).

Gamble Foodservice Solutions Ltd obligated products falling under the WEEE category are marked with the crossed out 'wheelie bin'. Obligated products relate to those delivered by us after August 12th 2005.

Gamble Foodservice Solutions Ltd will take back 'like for like' units purchased before August 13th 2005 with prior notice and at the customer's expense. 'Like for like' is understood to mean equipment that is of equivalent type or fulfils the same function, and is of the same quantities and similar weight and size as that purchased.

The offer for take back with prior notice is valid only for complete, not disassembled units in the sense of WEEE. The product should not contain toxic substances and is not contaminated with other waste and be in a clean state. Units must be disconnected by a qualified person and be in a secure and safe condition ready for uplift at a date and time specified by Gamble Foodservice Solutions Ltd. The shipment will be made at the customer's expense.

Units must be available for uplift at kerb side with no vehicle access restrictions.

The company reserves the right to amend its policy without notice.

### Imperial Fryers:

Two years parts (and labour) warranty. Limited warranty of fry tank: Stainless Steel tank is 5 years pro-rata. Labour is not included in years 3-5, except Elite series fryers which have a one year parts and labour warranty with a pro-rated 2 year tank warranty.

Proper installation, initial check out, air shutter adjustments, or normal maintenance such as lubrication, adjustment or calibration or controls is the responsibility of the dealer, owner -user or installing contractor and in not covered by this warranty.





# Gamble

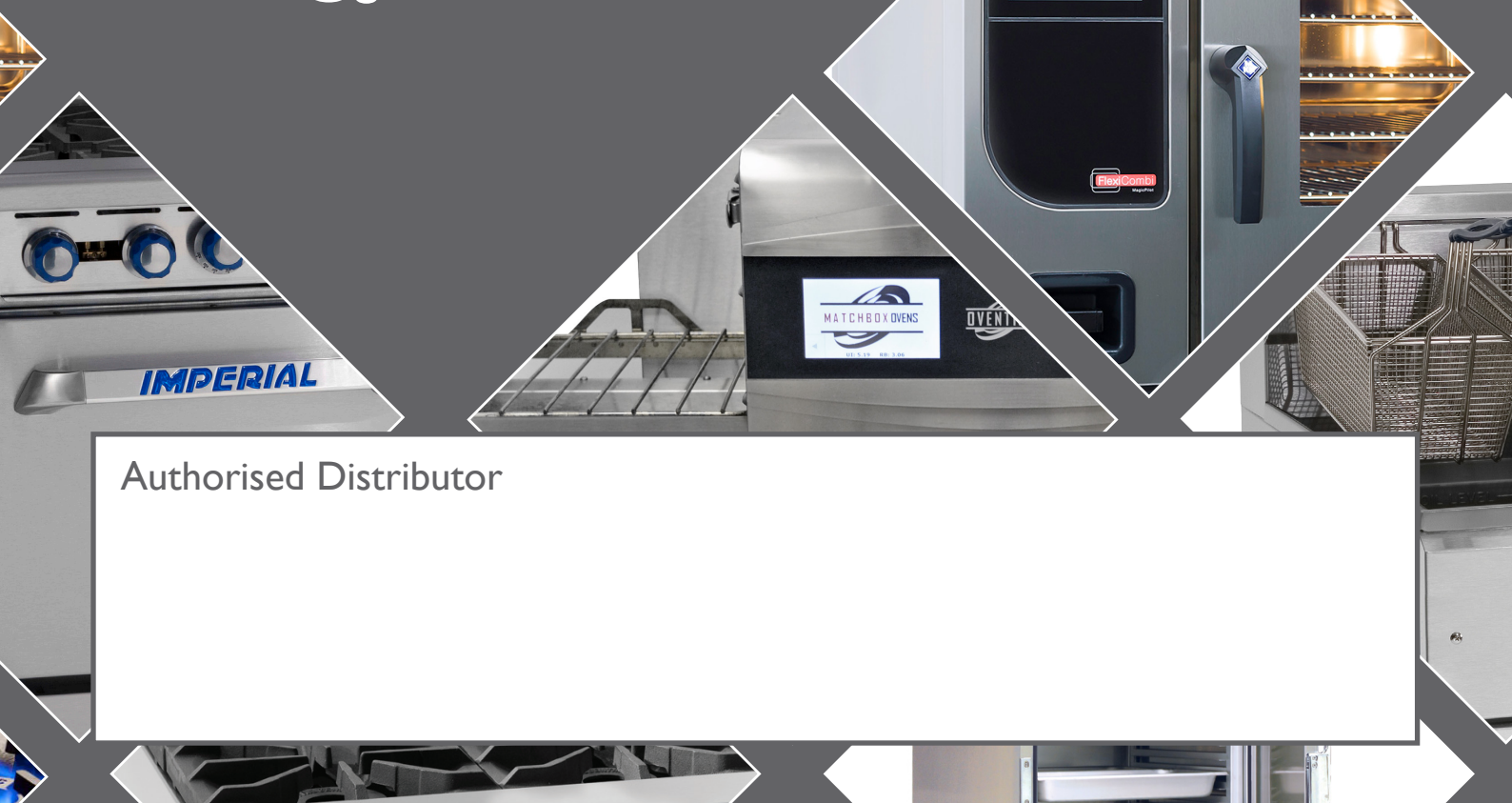
FOODSERVICE SOLUTIONS

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Authorised Distributor

