

Victor

Modular Servery Counters

Caribbean



Caribbean is the most versatile range of standard modular countering in the market place. It provides the basis for all types of counter layouts in different finishes to suit any location or circumstance and is designed to meet a wide range of individual requirements across a wide market spectrum.

Caribbean provides the freedom to create a multitude of service counter combinations forming different shapes either free standing, mobile butted or fixed butted counters.

Standard modular lengths are 1205mm, 1605mm, or 1905mm. Modules are 700mm deep front to back, 900mm high to counter top* The overall gantry height is approx. 1400mm.

Flexibility, choice and style are synonymous with Caribbean food services modules. The versatility of Caribbean allows its use across all market sectors.

Principal sectors include:

- Schools and colleges.
- Hospitals.
- Business and industry.
- Hotels, restaurants and licensed premises.

*Reduced height junior modules are available from 750mm high. Blown air refrigerated units are not available junior height.



Ancillary Modules

Cutlery & Tray Trolleys



Available with plain top or cut outs to accept 100mm deep gastronorm containers. Stainless steel base shelf.

- CARIB14 906 x 700 x 900mm
- CARIB14A 906 x 700 x 900mm



With suspended cutlery rack for inclined high level display.

- CARIB14B 906 x 700 x 900mm

Ambient/Beverage Station



Open to rear, optional perforated drip trays and additional power points can be added to suit.

- CARIB10-12 1206 x 700 x 900mm
- CARIB10-16 1606 x 700 x 900mm
- CARIB10-19 1906 x 700 x 900mm

Plate Dispensers



Heated or unheated versions. Adjustable lowerator accepts plates from 210mm to 285mm, holds approximately 60 plates per tube. Heated units are supplied complete with lid.

- CARIB12.1 Double heated 806 x 700 x 900mm
- CARIB12.2 Double unheated 806 x 700 x 900mm
- CARIB12.3 Single heated 436 x 700 x 900mm
- CARIB12.4 Single unheated 436 x 700 x 900mm

Hexagonal Corner Unit



Allows counter arrangements to go round corners. Hexagonal units can be supplied with ambient plain top, with hot cupboard under or containing plate lowerators.

- CARIB15.10

Cashier Station



Unit shown is right handed

Available either left or right hand versions. Includes one switched socket and inclined foot rest. Shown with optional lockable drawer.

- CARIB11 1260 x 700 x 900mm

Split Level Soup Kettle Station



Unit shown is right handed

Available either left or right hand versions. With open ambient cupboard to rear and 13 amp plug point.

- CARIB6A 1206 x 700 x 900mm

Heated Modules



Caribbean heated units combine a high capacity hot cupboard with a choice of five different top options in a variety of sizes.

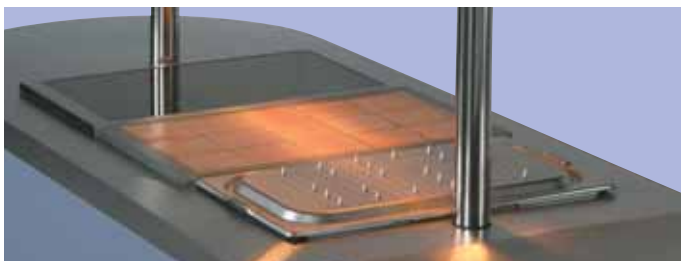
- 1.5mm stainless steel tops with radius front & rear.
- 14 different colour coated steel finish options.
- Rear operator's side finished in stainless steel with radius corners.
- Recessed control panels.
- Modules mounted on 100mm heavy duty castors, two braked, or height adjustable legs if required.

Hot Cupboards feature

- Adjustable thermostatic control.
- Height adjustable wire grid shelf.
- Double skin construction providing coolwall exterior for safe & efficient operation.
- Either natural convection or fan assisted heating options.

Bains Marie features

- Accepts GNI/I containers up to 150mm deep (not included).
- Variable thermostat control.
- One heating element per bains marie pan.
- One piece 304 grade stainless steel well can be used wet or dry.
- Drain off point.



Bains Marie top showing optional extras.
Glass insert, tiled insert and carvery dish assembly.

Heated Gantry specification

- Dimmer control to heat lamps.
 - 300 watt operator replaceable quartz heat lamps.
 - Colour coated or stainless steel gantry arms.
 - Stainless steel gantry hood forming pass over shelf.
- Option of:
- 6mm toughened glass sneeze screen.
 - Curved glass sneeze screen with over shelf.

Trade Slide specification

- Steel reinforced black P.V.C. coated tray slide



Caribbean 1900 Bains Marie hot cupboard featuring Caribbean Island gantry with sneeze screens to both sides for all round service



Victor fan assisted heating unit

Plain Top Hot Cupboards

Stainless steel top, radiused to front and rear.

	length	depth	height
CARIB5-12	1206	700	900mm
CARIB5-16	1606	700	900mm
CARIB5-19	1906	700	900mm

Heated Tiled Top

Flush tiled top unit with stainless steel surround. The tiled surface is heated by electric elements below. A range of five tile colours are available; cotto, burgundy, dark blue, bottle green and yellow.

CARIB3A-12	1206	700	900mm
CARIB3A-16	1606	700	900mm
CARIB3A-19	1906	700	900mm



Heated Tiled Top

Heated Glass Tops

Glass top units are constructed using individually controlled heated glass drop in units. 1200mm models have 2 x GN1.5/1 glass pads, 1600mm models have 2 x GN2/1 glass pads and 1900mm models have 2 x GN1.5/1 glass pads plus one GN2/1 glass pads.

Units shown below with stainless steel body panels.

CARIB3B-12	1206	700	900mm
CARIB3B-16	1606	700	900mm
CARIB3B-19	1906	700	900mm

Bains Marie

304 grade stainless steel well, may be used wet or dry, with drain off point.

CARIB2-12	1206	700	900mm
CARIB2-16	1606	700	900mm
CARIB2-19	1906	700	900mm



Carvery Modules



Unit finished in beech
effect coated steel

Model No. CARIBDBM19
Left hand unit shown

Heated Tiled Top Carvery Units

Flush tiled top unit with stainless steel surround. The 1600 & 1900mm models have two heated carvery pads, 1200mm models have one. The carvery pads are removable and can be replaced by tiled inserts to form a larger serving area.

CARIB4-12	1206 x 700 x 900mm
CARIB4-16	1606 x 700 x 900mm
CARIB4-19	1906 x 700 x 900mm



Buffet Carvery Units

Based on the proven Caribbean Bains Marie unit we have turned the gastronorm configuration through 90 degrees. This allows for two rows of GN1/1 containers to be accommodated in the unit. The unit is completed with a large capacity hot cupboard and a heated plate dispenser to one end.

By using a combination of carvery inserts, tiled inserts & gastronorm containers (not included), the assisted service of meat from the back row and the self service of vegetables from the front row can be achieved.

Close up of top showing heated plate lowerator, tiled inserts and carvery dish assembly.



Model No. CARIBDBM12
Right hand unit shown

The same unit filled with gastronorm containers can be used for the increasingly popular application of self service hot food buffets, allowing diners to help themselves from both sides of the unit.

CARIBDBM12	4 x GN1/1	1740 x 800 x 900mm
CARIBDBM19	6 x GN1/1	2330 x 800 x 900mm

These units are available without the heated plate dispenser to special order. Please contact our Contracts Department.

Combination HotKold Buffet



HotKold Buffet

- A stylish front of house food servery with combined refrigerated & heated section.
- Combines a 1200mm refrigerated well with a choice of heated section to form an integral serving counter.
- Standard wood finish units are 1985 x 725 x 900mm.
- Units are supplied with either a stainless steel or brass top & gantry overshef, sneeze screen to front, quartz heat lamps and dimmer switch to hot section.
- Fluorescent light to cold section with side cheeks to prevent draughts.
- All units are complete with a hot cupboard and either an ambient or refrigerated cupboard to the rear.

	Heated tiled top	Carvery top	Bains marie top
Contact Cooled well	CHKD1	CHKD2	CHKD3
Blown air well	CHKD4	CHKD5	CHKD6

Refrigerated Modules

Caribbean refrigerated units feature:

- 1.5mm stainless steel tops with radius front & rear.
- 14 different colour coated steel finish options.
- Rear operator's side finished in stainless steel with radius corners.
- Stainless steel interiors with radius rear corners.
- Recessed control panels.
- Modules mounted on 100mm heavy duty castors, two braked or height adjustable legs if required.
- Slide out refrigeration modules for ease of maintenance.

Refrigerated Wells

- One piece 304 grade stainless steel well radiused to base for ease of cleaning.

Refrigerated modules - Blown air

- Microprocessor controlled with automatic defrost & condense handling system.
- Designed to achieve air temperature within well of between 3°C & 5°C *

Refrigerated modules - Contact cooled

- Designed to achieve surface temperature between 0°C & 1°C *

Refrigerated modules - Ice/Eutectic plate cooled

- One piece 304 grade stainless steel well radiused to base with drain hole.
- Chilled using ice or Eutectic plates (supplied as an extra).

Refrigerated Cupboards

- Designed to achieve air temperature within the cupboard of between 3°C & 5°C *
- 304 grade stainless steel interiors.
- Complete with base and removable intermediate shelf.
- Positive latch & hygienic seal to stainless steel doors.

* maximum ambient temperature of 32°C and relative humidity of 60%



Caribbean salad bars

Available as either ice cooled, blown air or contact cooled well. With ambient storage to rear.

CARIB7.4-12

1206 x 700 x 900mm

CARIB7.4-16

1606 x 700 x 900mm

CARIB7.4-19

1906 x 700 x 900mm

Refrigerated Deli Displays

With the addition of the full height curved glass gantry to Caribbean refrigerated wells a Deli style counter can be created that suites up to the other modules in the Caribbean range. It is recommended that the curved glass gantry be specified to matching units to achieve consistency in appearance.



The full height curved glass gantry is only available in 1206mm and 1606mm modular lengths.



Refrigerated cupboard With stainless steel ambient top.

CARIB7.6-12 one door

1206 x 700 x 900mm

CARIB7.6-16 two door

1606 x 700 x 900mm

CARIB7.6-19 two door

1906 x 700 x 900mm

Island Salad Bars



Calypso salad bar fitted with Caribbean Island gantry and tray slides to both sides



Alternative Island glass gantry (only available on 1200 & 1600 Island wells)

Calypso Island Salad bars

Units supplied with double sided sneeze screen gantry for all round service. Available as ice cooled, blown air or contact cooled.

Refrigerated Modules

- 1.5mm stainless steel tops with radius front & rear.
- Modules mounted on 100mm heavy duty castors, two braked or height adjustable legs if required.

Refrigerated modules - Blown air

- One piece 304 grade stainless steel well radiused to base for ease of cleaning.
- Microprocessor controlled with automatic defrost & condensate handling system.
- Designed to achieve air temperature within well of between 3°C & 5°C *

Refrigerated modules - Contact cooled

- One piece 304 grade stainless steel well radiused to base for ease of cleaning.
- Designed to achieve surface temperature between 0°C & 1°C *

Refrigerated modules - Ice/Eutectic plate cooled

- One piece 304 grade stainless steel well radiused to base with drain hole.
- Chilled using ice or Eutectic plates (supplied as an extra).

CARIB1-12

1206 x 700 x 900mm

CARIB1-16

1606 x 700 x 900mm

CARIB1-19

1906 x 700 x 900mm

Optional Extras

- Tray sides fitted to both sides.
- Plate shelves.

Hexagonal Salad Bar

Ideal as a centrepiece display in hotel dining areas.

Product Features:

- One piece stainless steel well. Microprocessor based temperature control with auto defrost and condensate handling.
- Four heavy duty castors.
- Blown air well, operating temperature between 3°C & 5°C *
- 13 amp supply.

Options:

- Sneeze screen canopy incorporating fluorescent illumination.
- Plate Shelf.
- Illumination under side panels.



* maximum ambient temperature of 32°C and relative humidity of 60%

Refrigerated Multi-Tiers

Multi-tier open fronted display

- Open fronted display cabinets, achieves a balanced air temperature throughout the cabinet of between 2°C & 5°C in ambient temperatures up to 27°C at a relative humidity of 50%.
- Microprocessor based temperature control with automatic defrost and condensate handling system.
- Three height adjustable and removable shelves for flexibility of display.
- Illuminated display via integral fluorescent lighting.
- Supplied on castors with height adjustable levelling feet for stability.
- Double glazed rear hinged doors or solid back.
- 304 grade stainless steel top and well.
- Ambient under 1600mm & 1900mm rear hinged door models.

Three tier models 1600mm high	1206mm	1606mm	1906mm
Rear hinged door	CARIB73.712	CARIB73.716	CARIB73.719
Solid back	CARIB73.712W	CARIB73.716W	CARIB73.719W
Two tier models 1430mm high			
Rear hinged door	CARIB72.712	CARIB72.716	CARIB72.719
Solid back	CARIB72.712W	CARIB72.716W	CARIB72.719W

Optional Extra

- Tray Slides
 - Removable Plinth
- Designed to meet the EN ISO 23953 standard, providing MI cabinet class conditions and exceeding climate class 3 environment of 25°C at 60% RH.

High Capacity Multi-tier

Open fronted refrigerated display case for positioning adjacent to a wall. Designed to achieve a balanced air temperature throughout the cabinet of between 3°C & 5°C in ambient temperatures up to 27°C.

Product Features

- Microprocessor based temperature control with auto defrost and condensate handling.
- Bright polished stainless steel interior.
- Four height adjustable 6mm thick toughened glass shelves. Ten shelf positions.
- Interior illumination.
- Supplied on castors with adjustable levelling feet.
- Removable stainless steel door plates.
- 13 amp supply.

Optional Extra

- Tray Slides.
- Night Blind.
- Roller Shutter.



Rear view showing hinged doors



CARIB7.1310

1130 x 680 x 1850mm

CARIB7.1315

1550 x 680 x 1850mm

When roller shutter is added unit height increases to 2050mm high.

Gantries



Caribbean round tube



Caribbean curved glass



Jamaican round tube



Caribbean Island



Caribbean Island glass



Curved glass screen

Tray Slides



Round tube



Caribbean



Wood/laminate with illumination



Embossed

Linking Options



Electrical interlinking - connect modules together



Shelf bridging - links units together providing ambient display

Caribbean Deluxe

With the addition of real wood or laminate front & side panels, brass gantries and Corian, Granite or Quartz tops Caribbean modules can be enhanced to create a customised servery matching the architectural features of the premises.

Deluxe Finish Options

Wood Panel Options



Pine



Sapele Mahogany



Medium Oak



Medium Ash



Beech



Cherry

Counters can be finished using laminates from the Formica® range. The colour range can be viewed at www.formica.co.uk

Counter tops can be manufactured from brass, granite, quartz or Corian®.



Corian®



Granite



Blown air Island salad bar featuring Caribbean island glass gantry, cherry wood panels with Jacobean and wood grill.



Mobile servery comprising cashier station, refrigerated multi-tier, combination heated tiled top/bains marie with curved glass gantry, double heated plate dispenser and refrigerated blown air well. Units finished in beech wood with wood/laminate tray slides.

Fish plate butted servery counter featuring stainless steel top with curved corners and ends. Finished in Formica laminate panels with curved glass gantries.





Hexagonal blown air well with extended Corian top, recessed lights under and full height light blue stained ash panels



Matching heated tiled top and salad well with brass tops and gables, extended light oak front panels with lozenge relief.



Deluxe finish buffet carvery unit finished in dark oak wood with picture frame decoration.



Caribbean granite top carvery unit with three carving pads and dark oak panels.

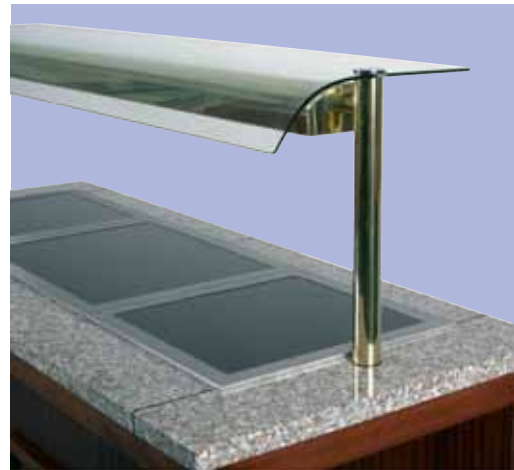
Caribbean Deluxe



Caribbean Deluxe matching refrigerated and heated units with corner section. Units finished in granite tops, brass gantries, picture frames and wood louvered grill.



Caribbean four pan Buffet Carvery Unit finished in real wood dark oak panels.



Close up detailing granite top and brass gantry.

Caribbean six pan Bains Marie Hot Cupboard with brass top and gantry, curved glass sneeze screen and dark oak panels.



Double heated plate dispenser with granite top.



Finish Options



Aztec Yellow



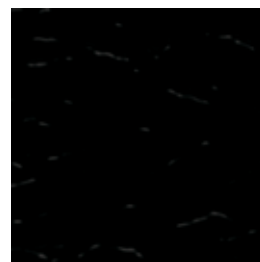
Terracotta



Mushroom



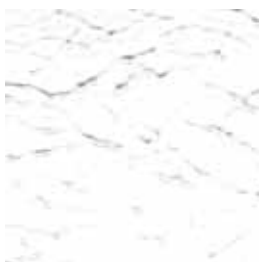
Goosewing Grey



Black



Poppy Red



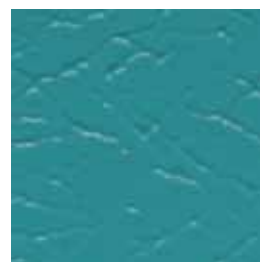
White



Jade



Verona Green



Wedgewood Blue



Solent Blue



Ocean Blue



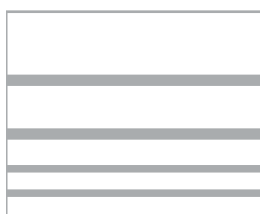
Beech



Oak

Plastisol plastic coated steel, colour swatches available. All units available in satin finish stainless steel.

Colour Stripe Options



White



Yellow



Mid Blue



Burgundy



Black



Silver



Green



Red



Orange



Purple

Due to colour printing methods, swatches may vary from actual colour. Material samples are available.