

Victor

Drop-in Modules

Synergy



Victor

Synergy

The Synergy range of Heated, Refrigerated and Ambient displays designed to be dropped into a counter surface to form a food servery. Synergy displays are available in up to 5 different lengths providing a flexibility of usage only limited by the imagination and can be used to construct stand alone serving stations or servery counters in a variety of shapes. Each Synergy display is self contained and easily installed - to assist with the design process an AutoCAD®CD Rom is available.

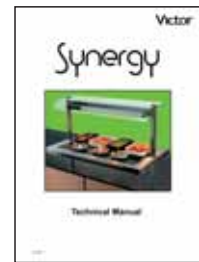
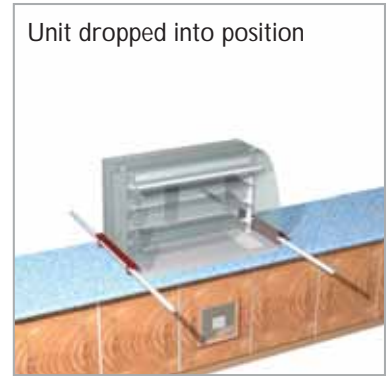
Synergy displays compliment each other in both style and profile. They are constructed using satin finish stainless steel surrounds, bright polished gantries and toughened glass sneeze screens.*

* Curved sneeze screen on 2158mm units is untoughened glass.



Operating instructions, technical specification sheets and AutoCAD blocks are available from www.victoronline.co.uk





Before designing your counter please refer to the Synergy Technical Manual, available from www.victoronline.co.uk



Heated Units

Designed to maintain the temperature of hot food by providing heat from below, supplemented by quartz halogen heat lamps from above. Both top and lower heat levels are fully controllable. Controls are housed in the gantry hood or for models without gantries in a remote panel that mounts on the counter body within 1 metre of the unit.

Units below 3100W are fitted with 2 metres of cable and a 13 amp plug. Units 3100W or over are supplied with 2 metres of cable and a commando plug.



Model DHBM5 showing under slung well & element housing, common to all heated units



Heated Bains Marie

Designed to maintain the temperature of hot food using an energy regulator controlled dry heat Bains Marie well, supplementing dimmer controlled quartz halogen heat lamps from above.

- Toughened curved glass sneeze screen and over shelf.
- Controls mounted in bright polished stainless steel light box.
- Operator changeable 300W quartz halogen heat lamps.
- Two well depth options - up to 65mm deep or up to 150mm deep.
- Designed for either assisted or self service.

Model Number		Top Size (mm)			Power (W)
65mm deep	150mm deep	L	D	H	
DHBM2	DHBD2	850	660	540	1500
DHBM3	DHBD3	1177	660	540	2400
DHBM4	DHBD4	1504	660	540	3000
DHBM5	DHBD5	1831	660	540	3900
DHBM6*	DHBD6*	2158	660	540	4800

Heated Bains Marie without gantry

WDHBM2	WDHBD2	850	660	25	900
WDHBM3	WDHBD3	1177	660	25	1500
WDHBM4	WDHBD4	1504	660	25	1800
WDHBM5	WDHBD5	1831	660	25	2400
WDHBM6	WDHBD6	2158	660	25	3000

* Sneeze screens on 2158mm units are untoughened glass

Wet or dry heat Bains Marie

Designed to maintain the temperature of hot food using an energy regulator controlled wet or dry heat Bains Marie well, supplementing dimmer controlled quartz halogen heat lamps from above.

- Toughened curved glass sneeze screen and over shelf.
- Controls mounted in bright polished stainless steel light box.
- Operator changeable 300W quartz halogen heat lamps.
- Stainless steel surround to GN1/1 Bains Marie well
- Accepts Gastronorm containers up to 150mm deep
- Sloping well with 3/4" BSP drain tap to one end.
- Designed for either assisted or self service.

Model Number	Top Size (mm)			Power (W)
	L	D	H	
DHBW2	850	660	540	1500
DHBW3	1177	660	540	2400
DHBW4	1504	660	540	3000
DHBW5	1831	660	540	3900

Wet or dry heat Bains Marie without gantry

WDHBW2	850	660	25	900
WDHBW3	1177	660	25	1500
WDHBW4	1504	660	25	1800
WDHBW5	1831	660	25	2400

Enclosed screens



A full height curved glass screen and side cheeks can be fitted to 2, 3 and 4 pan sizes of Synergy units to enclose the display to the front and two sides as shown (An additional charge is made)



Heated ceramic hot plate

To maintain the temperature of hot food using an energy regulator controlled element providing heat to the base, supplementing dimmer controlled quartz halogen heat lamps from above.

- Toughened curved glass sneeze screen and over shelf.
- Controls mounted in bright polished stainless steel light box.
- Operator changeable 300W quartz halogen heat lamps.
- Stainless steel surround to GN1/1 compatible ceramic hot plate.
- Designed for either assisted or self service.

Model Number	Top Size (mm)			Power (W)
	L	D	H	
DHHP2	850	660	540	1500
DHHP3	1177	660	540	2400
DHHP4	1504	660	540	3000
DHHP5	1831	660	540	3900
DHHP6*	2158	660	540	4800

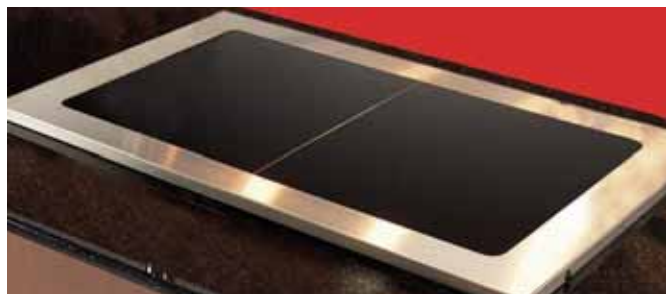


Heated recessed top

Designed to maintain the temperature of hot food using an energy regulator controlled dry heat well, supplementing dimmer controlled quartz halogen heat lamps from above.

- Toughened curved glass sneeze screen and over shelf.
- Controls mounted in bright polished stainless steel light box.
- Operator changeable 300W quartz halogen heat lamps.
- Stainless steel surround to GN1/1 compatible 100mm deep well.
- Designed for either assisted or self service.

Model Number	Top Size (mm)			Power (W)
	L	D	H	
DHRT2	850	660	540	1200
DHRT3	1177	660	540	1800
DHRT4	1504	660	540	2400
DHRT5	1831	660	540	3000



Ceramic hot plates without gantry

Model Number	Top Size (mm)			Power (W)
	L	D	H	
WDHHP2	850	660	25	900
WDHHP3	1177	660	25	1500
WDHHP4	1504	660	25	1800
WDHHP5	1831	660	25	2400
WDHHP6	2158	660	25	3000



Carvery Cradle

To increase the flexibility of usage of DHHP units a Carvery pad cradle assembly is available. This contains one GN1/1 full spiked carvery pad, a 20mm deep GN1/1 gastronorm container and a stainless steel cradle that fits over the top of DHHP units.

Please note this is not suitable for use with DHHP units that have been flush fitted into the counter top.

Model number **BMCV3**



Gantries

Constructed from 50mm diameter, bright polished stainless steel tube. The glass sneeze screens are fixed to the top of gantry arms with a bright polished cap. The light box is suspended between gantry arms supported on a stainless steel bush at each end. Heated Gantries have 1 x 300 watt operator changeable quartz heat lamp per gastronorm size.

Controls are mounted on the operator side of the gantry to adjust the temperature of the base heat and dim the overhead heat lamps. Customer facing controls are available to special order.

Heated Single Pan Bains Marie & Carvery Units



DHBM1 shown with optional carvery dish assembly

Designed to maintain the temperature of hot food using an energy regulator controlled dry heat Bains Marie well, supplementing a dimmer controlled quartz halogen heat lamp from above.

- Toughened curved glass sneeze screen and over shelf.
- Controls mounted in bright polished stainless steel light box.
- Operator changeable 300W quartz halogen heat lamp.
- 65mm deep dry well.
- Designed for either assisted or self service.

Model DHBM1 is the more flexible option allowing the Carvery insert to be removed and either GN container or flat insert to be used to give a flexible heated display.

Model DHBC1 provides permanent carvery unit with integrated gravy container.

Model Number	Top Size (mm)			Power (W)
	L	D	H	
DHBM1	523	660	540	700
DHBC1	523	660	540	700



DHBC1 Carvery unit with removable spiked carvery pad and gravy container included



With **BMCV1** carvery/gravy dish assembly



With **DHTP1** tiled insert



With **DHCP1** glass insert



With **GN1/1** container



Plate lowerators

Drop in heated and unheated plate lowerators. Three adjustable guide rods mounted through a circular flange. Capacity is approximately 55-65 plates. Flange finished in 304 grade stainless steel. Heated units are fitted with a rocker switch and controlled by a fixed 70°C thermostat.

Model Number	Plate Dia (mm)	Flange Dia (mm)	Power (W)
72-0315	185-255	359	Ambient
70-0190	210-285	382	Ambient
72-0320	185-255	359	400
72-0325	210-285	382	400



Soup Wells

- Approx 10 litre capacity round pot with notched lid
- Three temperature set points from 50° to 100°C for warming, steaming and boiling.
- Dry heat unit no drain-off point or water required
- Stainless steel construction
- Complete with remote control panel and 13 amp plug
- Hinged lid available, model number 72-0491
- Spare 10 litre round soup pot, model number 72 -0492

Model Number	Cutout dia (mm)	Flange (mm)	Power (W)
DHSS2	300	360 x 330	1370



Heated display deli

Designed to maintain the temperature of hot food using an energy regulator controlled dry heat well, supplementing dimmer controlled quartz halogen heat lamps from above.

- Full height curved toughened glass screen with over shelf and glass side cheeks.
- Controls mounted in bright polished stainless steel light box.
- Operator changeable 200W quartz halogen heat lamps.
- Stainless steel mid shelf with separately controlled quartz halogen heat lamps.
- Stainless steel surround to GN1/1 compatible 100mm deep well.
- Designed for assisted service.

Model Number	Top Size (mm)			Power (W)
	L	D	H	
DHDL2	850	660	540	1400
DHDL3	1177	660	540	2100
DHDL4	1504	660	540	2800



Hot cupboards - fan assisted

Low height stainless steel hot cupboards designed to roll under Synergy heated modules.

- Side mounted fan assisted heating module.
- Adjustable thermostat control.
- Digital temperature display.
- Top hung sliding doors.
- One removable shelf.
- Supplied with 13 amp plug.

Model Number	Top Size (mm)			Power (W)
	L	D	H	
ROLLHOT10	1000	700	700	1000
ROLLHOT12	1175	700	700	1000
ROLLHOT15	1525	700	700	2000
ROLLHOT18	1825	700	700	2000



Heated drawer unit

A slide under heated drawer unit is designed to be positioned under a counter.

- Fan assisted heating module.
- Integral water tray in base to provide humidity.
- Accepts 2 x GN1/1 containers per drawer (containers not included).
- Easily removable drawers for cleaning.
- Mounted on small rollers to the rear and levelling feet to the front.
- Supplied with 13 amp plug fitted.

Model Number	Top Size (mm)			Power (W)
	L	D	H	
HD75RU2	760	650	655	1500

Extras

- GN1/1 containers.

Flat Glass Gantry Options

New for 2010

Recently introduced across the majority of the Synergy Range of heated, refrigerated and ambient displays is the option of Flat Glass gantry screens.

Either the full height deli screen or the curved glass open screen are replaced by either full height or sneeze versions manufactured using U.V. cured adhesive to bond the glass together.

All glass is 8mm toughened with bevelled edges.

The Flat Glass screens are available in both styles in sizes from 2 x GN1/1 to 6 x GN1/1. Glass shelves can be fitted to refrigerated units if required.



Example of full height enclosed screen shown on heated bain marie unit



Detail of U.V. bonded full height glass screen arrangement



Detail of U.V. bonded open fronted glass sneeze screen.



Example of open fronted sneeze screen shown on refrigerated well unit



Example of open fronted sneeze screen shown on heated ceramic top unit



Example of open fronted sneeze screen shown on heated bain marie unit



Refrigerated Displays

Designed to meet the EN ISO 23953 standard, providing M1 cabinet class conditions and exceeding climate class 3 environment of 25°C at 60% RH.

In use Victor refrigerated Synergy units will maintain the core product temperature of pre-chilled food below 5°C in ambient temperatures up to 27°C - 50% Relative Humidity.

Features on all models

Gantries

- Constructed from 50mm diameter, bright polished stainless steel tube.
- Fluorescent illumination to stainless steel light box.
- Toughened glass screens.
- Digital temperature control and readout.

Wells

- 304 Stainless steel well - 170mm deep.
- Load line indicator at 100mm to assist in the safe presentation of food.
- Accepts GN1/1 gastronorm containers up to 100mm deep.
- Completely removable well giving easy access for cleaning and maintenance.

Refrigeration system

- Self-regulating condensate system.
- R404a refrigerant.
- Integral telescopic baffling and air duct system arrangement allows all possible venting configurations to be achieved without pre-specifying.



Model DRWL showing well depth & under slung refrigeration housing, common to all refrigerated units

All refrigerated units are supplied fitted with 2 metres of cable and a 13 amp plug**.

The digital temperature controls are mounted to the operator side of the gantry*. Customer facing controls are available to special order.

Refrigerated units can be supplied without compressors for remote refrigeration.

Please refer to the Synergy Technical Manual for further details.

*Controls to Multi-tier units are mounted to the front.

** DRMT5 - Large multi-tier requires a 16 amp supply.

Refrigerated Displays

Refrigerated blown air well

Available in 4 sizes.

- GN1/1 compatible refrigerated blown air well.
- Curved glass sneeze screen and over shelf.
- Fluorescent illumination.
- Designed for assisted or self service.

Model Number	Top Size (mm)			Power (W)
	L	D	H	
DRWL2	850	660	540	1600
DRWL3	1177	660	540	1600
DRWL4	1504	660	540	2100
DRWL5	1831	660	540	2400



Refrigerated blown air well without gantry

Supplied with remote control box to be mounted within 1 metre of the unit.

Model Number	Top Size (mm)			Power (W)
	L	D	H	
WDRWL2	850	660	25	1600
WDRWL3	1177	660	25	1600
WDRWL4	1504	660	25	2100
WDRWL5	1831	660	25	2400



Refrigerated island well

For self service from both sides

As refrigerated blown air well.

- Double curved glass sneeze screen.
- Mid level ambient glass shelf.

Model Number	Top Size (mm)			Power (W)
	L	D	H	
DRIW3	1177	660	540	1600
DRIW4	1504	660	540	2100



Refrigerated blown air deck

Wider unit with rear preparation shelf.

- GN 1/1 compatible refrigerated blown air deck.
- Preparation shelf.
- Curved glass sneeze screen and over shelf.
- Designed for assisted or self service.

Preparation shelf compatible with polyethylene cutting boards.

Model Number	Top Size (mm)			Power (W)
	L	D	H	
DRDK2	850	755	540	1600
DRDK3	1177	755	540	1600
DRDK4	1504	755	540	2100
DRDK5	1831	755	540	2400



Accessories

Polyethylene cutting board

600 x 250 x 40mm chopping board that fits over the rear preparation shelf.

Refrigerated Delis

Refrigerated deep deli

An extra wide unit for maximum display.

- Refrigerated blown air deck with 680mm wide well
- Full height curved glass screen with over shelf and glass side cheeks.
- Ambient glass mid shelf.
- Designed for assisted service.

Preparation shelf compatible with polyethylene cutting boards.

Model Number	Top Size (mm)			Power (W)
	L	D	H	
DRDD2	850	905	540	1600
DRDD3	1177	905	540	1600
DRDD4	1504	905	540	2100



Refrigerated display deli

Fully enclosed display for assisted service.

- GN 1/1 compatible refrigerated blown air deck.
- Full height curved glass screen with over shelf and glass side cheeks.
- Ambient glass mid shelf.
- Designed for assisted service.

Preparation shelf compatible with polyethylene cutting boards.

Model Number	Top Size (mm)			Power (W)
	L	D	H	
DRDL2	850	755	540	1600
DRDL3	1177	755	540	1600
DRDL4	1504	755	540	2100



Refrigerated high deli

Coordinating higher unit with two ambient mid shelves

- GN 1/1 compatible refrigerated blown air deck.
- Full height curved glass screen with over shelf and glass side cheeks.
- Two ambient glass mid shelves.
- Designed for assisted service.

Preparation shelf compatible with polyethylene cutting boards.

Model Number	Top Size (mm)			Power (W)
	L	D	H	
DRDH3	1177	755	700	1600
DRDH4	1504	755	700	2100

Accessories

Polyethylene cutting board

600 x 250 x 40mm chopping board that fits over the rear preparation shelf.

Refrigerated Multi-tier Displays



Refrigerated multi-tier - three shelves

A blown air refrigerated cabinet that maintains the temperature of pre-chilled food held both in the well or on the shelves.

- Open front display with fluorescent illumination.
- Curved glass sneeze screen & glass side cheeks.
- 170mm deep well to accommodate drinks bottles under lower shelf.
- Three height adjustable glass shelves.
- Hinged opening double glazed rear doors.
- Designed for self service.

Model Number	Top Size (mm)			Power (W)
	L	D	H	
DRMT3	1177	660	700	2600
DRMT4	1504	660	700	3000
DRMT5*	1831	660	700	3400

Also available with a solid back mirror finish instead of the rear doors.

Refrigerated multi-tier - two shelves

Model Number	Top Size (mm)			Power (W)
	L	D	H	
DRMT23	1177	660	540	2600
DRMT24	1504	660	540	3000
DRMT25*	1831	660	540	3400

Also available with a solid back mirror finish instead of the rear doors.

* Requires 16 Amp supply. Units are very large, heavy and are more suitable for build around rather than drop-in.

Extras

- Shelf edge ticket strips.
- Can be supplied without compressors for remote refrigeration.

High capacity multi-tier

Microprocessor controller maintains cabinet temperature between 3 and 5°C in ambient temperatures up to 25°C.

- Fluorescent illumination to top.
- Concealed front mounted controls.
- Bright polished stainless steel interior.
- Four 6mm thick height adjustable shelves.
- Front opening clad in satin finish stainless steel.
- Supplied on 4 castors for ease of handling.

Model Number	Top Size (mm)			Power (W)
	L	D	H	
DRHT3	1130	680	1840	3000
DRHT4	1550	680	1840	3000

Options

- Night blind.
- Roller shutter.



Shown with optional roller shutter



Shown in shop fitted installation

Patisserie Napoli



Patisserie Napoli

A refrigerated assisted service merchandising unit which displays products for maximum impact.

Ideal to display sandwiches, salads, desserts, pastries, cakes and drinks.

- Microprocessor temperature controller maintains cabinet temperature between 3°C & 8°C in ambient temperatures up to 25°C.
- Compact base allows for maximum display area whilst maintaining a low overall height.
- Three height adjustable shelves.
- Fluorescent illumination to top along with clear glass front and side cheeks provide maximum impact to products on display.
- Easy access through rear sliding doors for service and restocking.
- Stainless steel base, easily removable two piece glass shelves and removable air grills allows for comprehensive cleaning.
- Refrigeration system design eliminates the need for a grill to the front of the unit.
- Supplied with a 13 amp plug, on 4 mini castors, two braked, for ease of positioning.
- Can be used as a stand alone unit with satin finish stainless steel base or easily installed behind a shop fitted fascia.

Model Number	Dimensions (mm)			Power (W)
	L	D	H	
PAR3B3 Refrigerated	1180	780	1335	2000
PAA3B3 Ambient	1180	780	1335	30



Ancilliary Units



Glass shelf display unit

Complementary display unit comprising of curved glass screen and two fixed 10mm thick glass shelves suspended from the gantry arms.

Model Number	Top Size (mm)			Power (W)
	L	D	H	
DRAG2	850	660	675	20

Options

- Light box with fluorescent illumination.
- Glass side cheeks.



Wire shelf display unit

Complementary display unit comprising of curved glass screen and two fixed wire baskets suspended from the gantry arms.

Model Number	Top Size (mm)			Power (W)
	L	D	H	
DRAW2	850	660	675	20

Options

- Light box with fluorescent illumination.
- Glass side cheeks.



Condiment & cutlery unit

Complementary condiment & cutlery units are available in two sizes. Accepts GN2/3 containers to inclined top shelf and circular cutlery containers to inclined lower base. (Containers not included).

Model Number	Top Size (mm)			Power (W)
	L	D	H	
DRAC2	900	660	580	0
DRAC3	1252	660	580	0

Extras

- Containers.
- Cutlery Cylinder.



Cup dispenser

Simpli-Flex® 2000 intercounter cup tube.

- Self adjusting for cup rim diameter between 57mm and 117mm.
- Suitable for paper, plastic or foam cups.
- Manufactured in durable moulded black high impact plastic.

(mm)	Cup rim dia	Cup Capacity	Cutout dia	Flange dia	Length below flange
	57-117	103-1300ml	40	172	585

Victor

Impressions

Utilising the proven Victor Synergy drop-in modules, a counter system, highly flexible in appearance and aesthetics, can be easily specified.

By combining a base carcass with real wood or laminate decor panels, a choice of laminate, Corian or granite counter top and any of three heated or five refrigerated serving options, a mobile serving counter can be created to meet any requirement and budget.



Heated Bains Marie



Refrigerated Display Deli



Refrigerated Blown Air Well

Specification

- The counter design incorporates an extended top to allow for a plate set down area.
- Choice of serving options allows for assisted or self service.
- Modules supplied on four castors, two braked.
- Counter top and decor panels are easily removable to allow installation to single door access sites. (Minimum door width 700mm)
- Decor panels and tops can be easily replaced in the event of damage or for refurbishment.
- Ideally suited for the needs of contract catering, food courts, hotels, buffet service, education.
- Laminate decor panels can be easily customised with site logo or branding.

Technical Specification

Heated Bains Marie - Dry heat 65mm deep well - controls to rear



Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
DHBM2	725 x 636	850 x 660	1.5	45
DHBM3	1045 x 636	1177 x 660	2.4	60
DHBM4	1370 x 636	1504 x 660	3.0	75
DHBM5	1700 x 636	1831 x 660	3.9	90
DHBM6	2025 x 636	2158 x 660	4.8	100

Heated Bains Marie - Dry heat 65mm deep well - controls to front



Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
DHBM2C	725 x 636	850 x 660	1.5	45
DHBM3C	1045 x 636	1177 x 660	2.4	60
DHBM4C	1370 x 636	1504 x 660	3.0	75
DHBM5C	1700 x 636	1831 x 660	3.9	90
DHBM6C	2025 x 636	2158 x 660	4.8	100

Heated Bains Marie - Dry heat 150mm deep well - controls to rear



Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
DHBD2	725 x 636	850 x 660	1.5	45
DHBD3	1045 x 636	1177 x 660	2.4	60
DHBD4	1370 x 636	1504 x 660	3.0	75
DHBD5	1700 x 636	1831 x 660	3.9	90
DHBD6	2025 x 636	2158 x 660	4.8	100

Heated Bains Marie - Dry heat 150mm deep well - controls to front



Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
DHBD2C	725 x 636	850 x 660	1.5	45
DHBD3C	1045 x 636	1177 x 660	2.4	60
DHBD4C	1370 x 636	1504 x 660	3.0	75
DHBD5C	1700 x 636	1831 x 660	3.9	90
DHBD6C	2025 x 636	2158 x 660	4.8	100

Heated Bains Marie - Wet or dry heat 150mm deep well - controls to rear



Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
DHBW2	725 x 646	850 x 660	1.5	45
DHBW3	1045 x 646	1177 x 660	2.4	60
DHBW4	1370 x 646	1504 x 660	3.0	75
DHBW5	1700 x 646	1831 x 660	3.9	90

Heated Bains Marie - Wet or dry heat 150mm deep well - controls to front



Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
DHBW2C	725 x 646	850 x 660	1.5	45
DHBW3C	1045 x 646	1177 x 660	2.4	60
DHBW4C	1370 x 646	1504 x 660	3.0	75
DHBW5C	1700 x 646	1831 x 660	3.9	90

Heated ceramic hot plate - controls to rear



Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
DHHP2	725 x 636	850 x 660	1.5	45
DHHP3	1045 x 636	1177 x 660	2.4	60
DHHP4	1370 x 636	1504 x 660	3.0	75
DHHP5	1700 x 636	1831 x 660	3.9	90
DHHP6	2025 x 636	2158 x 660	4.8	105

Heated ceramic hot plate - controls to front



Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
DHHP2C	725 x 636	850 x 660	1.5	45
DHHP3C	1045 x 636	1177 x 660	2.4	60
DHHP4C	1370 x 636	1504 x 660	3.0	75
DHHP5C	1700 x 636	1831 x 660	3.9	90
DHHP6C	2025 x 636	2158 x 660	4.8	105

Heated recessed top - controls to rear



Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
DHRT2	725 x 646	850 x 660	1.2	60
DHRT3	1045 x 646	1177 x 660	1.8	75
DHRT4	1370 x 646	1504 x 660	2.4	90
DHRT5	1700 x 646	1831 x 660	3.0	105

Heated recessed top - controls to front



Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
DHRT2C	725 x 646	850 x 660	1.2	60
DHRT3C	1045 x 646	1177 x 660	1.8	75
DHRT4C	1370 x 646	1504 x 660	2.4	90
DHRT5C	1700 x 646	1831 x 660	3.0	105

Heated display deli



Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
DHDL2	725 x 646	850 x 660	1.4	60
DHDL3	1045 x 646	1177 x 660	2.1	75
DHDL4	1370 x 646	1504 x 660	2.8	90

Refrigerated blown air deck - controls to rear



Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
DRDK2	725 x 646	850 x 755	1.6	75
DRDK3	1045 x 646	1177 x 755	1.6	100
DRDK4	1370 x 646	1504 x 755	2.1	125
DRDK5	1700 x 646	1831 x 755	2.4	150

Refrigerated blown air deck - controls to front



Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
DRDK2C	725 x 646	850 x 755	1.6	75
DRDK3C	1045 x 646	1177 x 755	1.6	100
DRDK4C	1370 x 646	1504 x 755	2.1	125
DRDK5C	1700 x 646	1831 x 755	2.4	150

Refrigerated blown air well - controls to rear



Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
DRWL2	725 x 646	850 x 660	1.6	75
DRWL3	1045 x 646	1177 x 660	1.6	100
DRWL4	1370 x 646	1504 x 660	2.1	125
DRWL5	1700 x 646	1831 x 660	2.4	150

Refrigerated blown air well - controls to front



Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
DRWL2C	725 x 646	850 x 660	1.6	75
DRWL3C	1045 x 646	1177 x 660	1.6	100
DRWL4C	1370 x 646	1504 x 660	2.1	125
DRWL5C	1700 x 646	1831 x 660	2.4	150

Refrigerated island well



Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
DRIW3	1045 x 646	1177 x 660	1.6	105
DRIW4	1370 x 646	1504 x 660	2.1	130

Refrigerated display deli



Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
DRDL2	725 x 646	850 x 755	1.6	105
DRDL3	1045 x 646	1177 x 755	1.6	140
DRDL4	1370 x 646	1504 x 755	2.1	175



Refrigerated high deli

Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
DRDH3	1045 x 646	1177 x 755	1.6	220
DRDH4	1370 x 646	1504 x 755	2.1	290



Refrigerated deep deli

Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
DRDD2	725 x 796	850 x 905	1.6	110
DRDD3	1045 x 796	1177 x 905	1.6	150
DRDD4	1370 x 796	1504 x 905	2.1	190



Refrigerated three tier multi-deck - doors to rear

Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
DRMT3	1045 x 646	1177 x 660	2.6	220
DRMT4	1370 x 646	1504 x 660	3.0	270
DRMT5	1700 x 646	1831 x 660	3.4	320



Refrigerated three tier multi-deck - solid back

Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
DRMT3W	1045 x 646	1177 x 660	2.6	220
DRMT4W	1370 x 646	1504 x 660	3.0	270
DRMT5W	1700 x 646	1831 x 660	3.4	320



Refrigerated two tier multi-deck - doors to rear

Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
DRMT23	1045 x 646	1177 x 660	2.6	210
DRMT24	1370 x 646	1504 x 660	3.0	260
DRMT25	1700 x 646	1831 x 660	3.4	310



Refrigerated two tier multi-deck - solid back

Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
DRMT23W	1045 x 646	1177 x 660	2.6	210
DRMT24W	1370 x 646	1504 x 660	3.0	260
DRMT25W	1700 x 646	1831 x 660	3.4	310



Heated Bains Marie - Dry heat 65mm deep well - controls to rear

Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
SSHBM2	725 x 636	850 x 660	1.5	45
SSHBM3	1045 x 636	1177 x 660	2.4	60
SSHBM4	1370 x 636	1504 x 660	3.0	75
SSHBM5	1700 x 636	1831 x 660	3.9	90
SSHBM6	2025 x 636	2158 x 660	4.8	100



Heated Bains Marie - Dry heat 65mm deep well - controls to front

Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
SSHBM2C	725 x 636	850 x 660	1.5	45
SSHBM3C	1045 x 636	1177 x 660	2.4	60
SSHBM4C	1370 x 636	1504 x 660	3.0	75
SSHBM5C	1700 x 636	1831 x 660	3.9	90
SSHBM6C	2025 x 636	2158 x 660	4.8	100



Heated Bains Marie - Dry heat 65mm deep well - enclosed

Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
SFHBM2	725 x 636	850 x 660	1.5	60
SFHBM3	1045 x 636	1177 x 660	2.4	75
SFHBM4	1370 x 636	1504 x 660	3.0	90
SFHBM5	1700 x 636	1831 x 660	3.9	100
SFHBM6	2025 x 636	2158 x 660	4.8	115



Heated Bains Marie - Dry heat 150mm deep well - controls to rear

Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
SSHBD2	725 x 636	850 x 660	1.5	45
SSHBD3	1045 x 636	1177 x 660	2.4	60
SSHBD4	1370 x 636	1504 x 660	3.0	75
SSHBD5	1700 x 636	1831 x 660	3.9	90
SSHBD6	2025 x 636	2158 x 660	4.8	100



Heated Bains Marie - Dry heat 150mm deep well - controls to front

Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
SSHBD2C	725 x 636	850 x 660	1.5	45
SSHBD3C	1045 x 636	1177 x 660	2.4	60
SSHBD4C	1370 x 636	1504 x 660	3.0	75
SSHBD5C	1700 x 636	1831 x 660	3.9	90
SSHBD6C	2025 x 636	2158 x 660	4.8	100



Heated Bains Marie - Dry heat 150mm deep well - enclosed

Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
SFHBD2	725 x 636	850 x 660	1.5	60
SFHBD3	1045 x 636	1177 x 660	2.4	75
SFHBD4	1370 x 636	1504 x 660	3.0	90
SFHBD5	1700 x 636	1831 x 660	3.9	100
SFHBD6	2025 x 636	2158 x 660	4.8	115



Heated Bains Marie - Wet or dry heat 150mm deep well - controls to rear

Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
SSHBW2	725 x 646	850 x 660	1.5	45
SSHBW3	1045 x 646	1177 x 660	2.4	60
SSHBW4	1370 x 646	1504 x 660	3.0	75
SSHBW5	1700 x 646	1831 x 660	3.9	90



Heated Bains Marie - Wet or dry heat 150mm deep well - controls to front

Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
SSHBW2C	725 x 646	850 x 660	1.5	45
SSHBW3C	1045 x 646	1177 x 660	2.4	60
SSHBW4C	1370 x 646	1504 x 660	3.0	75
SSHBW5C	1700 x 646	1831 x 660	3.9	90

Technical Specification

Heated Bains Marie - Wet or dry heat 150mm deep well - enclosed



Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
SFHBW2	725 x 646	850 x 660	1.5	60
SFHBW3	1045 x 646	1177 x 660	2.4	75
SFHBW4	1370 x 646	1504 x 660	3.0	90
SFHBW5	1700 x 646	1831 x 660	3.9	100

Heated ceramic hot plate - controls to rear



Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
SSHHP2	725 x 636	850 x 660	1.5	45
SSHHP3	1045 x 636	1177 x 660	2.4	60
SSHHP4	1370 x 636	1504 x 660	3.0	75
SSHHP5	1700 x 636	1831 x 660	3.9	90
SSHHP6	2025 x 636	2158 x 660	4.8	100

Heated ceramic hot plate - controls to front



Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
SSHHP2C	725 x 636	850 x 660	1.5	45
SSHHP3C	1045 x 636	1177 x 660	2.4	60
SSHHP4C	1370 x 636	1504 x 660	3.0	75
SSHHP5C	1700 x 636	1831 x 660	3.9	90
SSHHP6C	2025 x 636	2158 x 660	4.8	100

Heated ceramic hot plate - controls to rear - enclosed



Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
SFHHP2	725 x 636	850 x 660	1.5	60
SFHHP3	1045 x 636	1177 x 660	2.4	75
SFHHP4	1370 x 636	1504 x 660	3.0	90
SFHHP5	1700 x 636	1831 x 660	3.9	100
SFHHP6	2025 x 636	2158 x 660	4.8	115

Heated recessed top - controls to rear



Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
SSHRT2	725 x 646	850 x 660	1.5	45
SSHRT3	1045 x 646	1177 x 660	2.4	60
SSHRT4	1370 x 646	1504 x 660	3.0	75
SSHRT5	1700 x 646	1831 x 660	3.9	90

Heated recessed top - controls to front



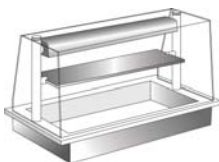
Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
SSHRT2C	725 x 646	850 x 660	1.5	45
SSHRT3C	1045 x 646	1177 x 660	2.4	60
SSHRT4C	1370 x 646	1504 x 660	3.0	75
SSHRT5C	1700 x 646	1831 x 660	3.9	90

Heated recessed top - controls to rear - enclosed



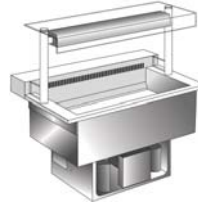
Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
SFHRT2	725 x 646	850 x 660	1.5	60
SFHRT3	1045 x 646	1177 x 660	2.4	75
SFHRT4	1370 x 646	1504 x 660	3.0	90
SFHRT5	1700 x 646	1831 x 660	3.9	100

Heated display deli



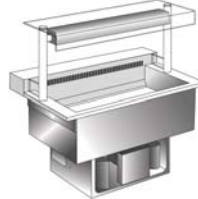
Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
SFHDL2	725 x 646	850 x 660	1.4	60
SFHDL3	1045 x 646	1177 x 660	2.1	75
SFHDL4	1370 x 646	1504 x 660	2.8	90

Refrigerated blown air deck - controls to rear



Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
SSRDK2	725 x 646	850 x 775	1.6	75
SSRDK3	1045 x 646	1177 x 775	1.6	100
SSRDK4	1370 x 646	1504 x 775	2.1	125
SSRDK5	1700 x 646	1831 x 775	2.4	150

Refrigerated blown air deck - controls to front



Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
SSRDK2C	725 x 646	850 x 660	1.6	75
SSRDK3C	1045 x 646	1177 x 660	1.6	100
SSRDK4C	1370 x 646	1504 x 660	2.1	125
SSRDK5C	1700 x 646	1831 x 660	2.4	150

Refrigerated blown air well - controls to rear



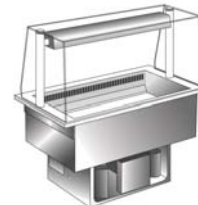
Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
SSRWL2	725 x 646	850 x 660	1.6	75
SSRWL3	1045 x 646	1177 x 660	1.6	100
SSRWL4	1370 x 646	1504 x 660	2.1	125
SSRWL5	1700 x 646	1831 x 660	2.4	150

Refrigerated blown air well - controls to front



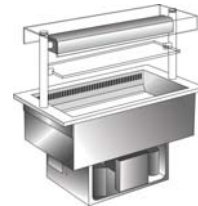
Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
SSRWL2C	725 x 646	850 x 660	1.6	75
SSRWL3C	1045 x 646	1177 x 660	1.6	100
SSRWL4C	1370 x 646	1504 x 660	2.1	125
SSRWL5C	1700 x 646	1831 x 660	2.4	150

Refrigerated blown air well - controls to rear - enclosed



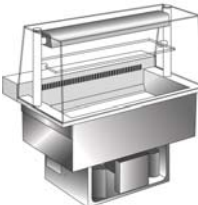
Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
SFRWL2	725 x 646	850 x 660	1.6	90
SFRWL3	1045 x 646	1177 x 660	1.6	115
SFRWL4	1370 x 646	1504 x 660	2.1	140
SFRWL5	1700 x 646	1831 x 660	2.4	165

Refrigerated island well



Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
SSRIW3	1045 x 646	1177 x 660	1.6	105
SSRIW4	1370 x 646	1504 x 660	2.1	130
SSRIW5	1700 x 646	1831 x 660	2.4	155

Refrigerated display deli



Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
SFRDL2	725 x 646	850 x 755	1.6	105
SFRDL3	1045 x 646	1177 x 755	1.6	140
SFRDL4	1370 x 646	1504 x 755	2.1	175
SFRDL5	1700 x 646	1831 x 755	2.4	200

Refrigerated three tier multi-deck - doors to rear



Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
SSRMT3	1045 x 646	1177 x 660	2.6	220
SSRMT4	1370 x 646	1504 x 660	3.0	270
SSRMT5	1700 x 646	1831 x 660	3.4	320



Refrigerated three tier multi-deck - solid back

Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
SSRMT3W	1045 x 646	1177 x 660	2.6	220
SSRMT4W	1370 x 646	1504 x 660	3.0	270
SSRMT5W	1700 x 646	1831 x 660	3.4	320



Refrigerated two tier multi-deck - doors to rear

Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
SSRMT23	1045 x 646	1177 x 660	2.6	210
SSRMT24	1370 x 646	1504 x 660	3.0	260
SSRMT25	1700 x 646	1831 x 660	3.4	310



Refrigerated two tier multi-deck - solid back

Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
SSRMT23W	1045 x 646	1177 x 660	2.6	210
SSRMT24W	1370 x 646	1504 x 660	3.0	260
SSRMT25W	1700 x 646	1831 x 660	3.4	310



Heated Bains Marie - Dry heat 65mm deep well - no gantry

Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
WDHBM2	725 x 636	850 x 660	0.9	30
WDHBM3	1045 x 636	1177 x 660	1.5	45
WDHBM4	1370 x 636	1504 x 660	1.8	60
WDHBM5	1700 x 636	1831 x 660	2.4	75
WDHBM6	2025 x 636	2158 x 660	3.0	90



Heated Bains Marie - Dry heat 150mm deep well - no gantry

Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
WDHBD2	725 x 636	850 x 660	0.9	30
WDHBD3	1045 x 636	1177 x 660	1.5	45
WDHBD4	1370 x 636	1504 x 660	1.8	60
WDHBD5	1700 x 636	1831 x 660	2.4	75
WDHBD6	2025 x 636	2158 x 660	3.0	90



Heated Bains Marie - Wet or dry heat 150mm deep well - no gantry

Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
WDHBW2	725 x 646	850 x 660	0.9	30
WDHBW3	1045 x 646	1177 x 660	1.5	45
WDHBW4	1370 x 646	1504 x 660	1.8	60
WDHBW5	1700 x 646	1831 x 660	2.4	75



Heated ceramic hot plate - no gantry

Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
WDHHP2	725 x 636	850 x 660	0.9	30
WDHHP3	1045 x 636	1177 x 660	1.5	45
WDHHP4	1370 x 636	1504 x 660	1.8	60
WDHHP5	1700 x 636	1831 x 660	2.4	75
WDHHP6	2025 x 636	2158 x 660	3.0	95



Refrigerated blown air well - no gantry, supplied with control box

Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
WDRWL2	725 x 646	850 x 660	1.6	60
WDRWL3	1045 x 646	1177 x 660	1.6	85
WDRWL4	1370 x 646	1504 x 660	2.1	110
WDRWL5	1700 x 646	1831 x 660	2.4	130



Roll under hot cupboards

Part No.	Dimensions (mm)	Power (kW)
ROLLHOT10	1000 x 700 x 700	1.0
ROLLHOT12	1175 x 700 x 700	1.0
ROLLHOT15	1525 x 700 x 700	2.0
ROLLHOT18	1825 x 700 x 700	2.0



Slide under heated drawers

Part No.	Dimensions (mm)	Power (kW)
HD75RU2	760 x 650 x 655	1.5



Soup Well

Part No.	Flange (mm)	Cut out Dia (mm)	Power (kW)
DHSS2	360 x 330	300	1.37



Plate dispensers

Part No.	Top Dia (mm)	Cut out Dia (mm)	Power (kW)
72-0315	359	342	-
70-0190	382	370	-
72-0320	359	342	0.4
72-0325	382	370	0.4



High capacity multi-tier

Part No.	Dimensions (mm)	Power (kW)
DRHT3	1130 x 680 x 1840	3.0
DRHT4	1550 x 680 x 1840	3.0



Patisserie Napoli

Part No.	Dimensions (mm)	Power (kW)
PAR3B3 Refrigerated	1180 x 780 x 1335	2.0
PAA3B3 Ambient	1180 x 780 x 1335	0.3



Glass shelf display unit

Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
DRAG2	725 x 636	850 x 660	0.2	45



Wire shelf display unit

Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
DRAW2	725 x 636	850 x 660	0.2	45



Ambient cutlery & condiment unit

Part No.	Cut out Size (mm)	Top Size (mm)	Power (kW)	Weight (Kg)
DRAC2	725 x 636	900 x 660	-	30
DRAC3	1045 x 636	1252 x 660	-	35