

# FFS BRANDS Group

## Service & Catering Equipment

---



delivering fresh food fast

---



# Company

FFS Brands is the holding company, under the umbrella of which several well known brands such as Southern Fried Chicken, AJ's Piri Piri, Fast Food Systems Ltd and Vizu equipment are held.

Fast Food Systems Ltd are European leaders in the supply and manufacture of commercial catering equipment. We have over thirty five years experience in the use and design of the equipment required to service this sophisticated, complex and ever-changing industry. We export our Vizu brand products to over 70 countries worldwide. All items manufactured are to the highest European standards and carry the CE Mark, and with our dedicated research & development and new product design departments, we are constantly pushing back the boundaries of food service technology. We specialize in product consultancy and our CAD design department is used to produce the most ergonomic layout for even the most specialist of fast food kitchens. With our comprehensive range of services and products, including many market leaders, we have perfected the ideal turnkey systems for our customers.

# Welcome

A key element of a successful quick service restaurant is that the product is delivered at its best appearance, temperature and taste, time and again.

With over 40 years of experience in the industry, Fast Food Systems Ltd is a market leader in the design, manufacture and installation of high quality quick service restaurant equipment.

Our 100 item plus range of Vizu equipment, seen globally from cinemas to football grounds to universities, is manufactured at the head office in Reading and is continually expanding and improving thanks to an on-going research & development programme. We also have the ability to produce bespoke pieces of equipment to suit almost any requirements.

Another factor that can make the difference between a good and a great kitchen is the layout. With our experienced design department we can provide an ergonomic layout for almost any size and shape space, and with an international list of suppliers we can provide the equipment to allow a maximum amount of covers with the minimum amount of effort.

We can also aid with brand development, menu development and marketing advice so that your Quick Service Restaurant gives Quality Service Regularly.

Andrew Withers



▶ <b>Vizu</b> Quick service restaurant equipment	<b>04 - 55</b>
▶ <b>Broaster</b> Free standing, counter top and ventless pressure fryers	<b>56 - 59</b>
▶ <b>Server</b> Dispensers and server products	<b>32 - 33</b>
▶ <b>Manitowoc</b> Combination ovens, grills and fryers	<b>60 - 66</b>
▶ <b>Fri Fri</b> Fryers	<b>67 - 70</b>
▶ <b>Coven</b> Ovens	<b>71</b>
▶ <b>Stoelting</b> Soft serve machines	<b>72 - 73</b>
▶ <b>True</b> Refrigeration	<b>74 - 76</b>
▶ <b>Infrico</b> Refrigeration	<b>77 - 78</b>
▶ <b>Selecto</b> Water filtration	<b>79 - 82</b>
▶ <b>Mainstreet Menu Systems</b> Menu board systems for indoor and outdoor use	<b>83 - 86</b>
▶ <b>Oem</b> Pizza equipment	<b>87 - 94</b>
▶ <b>Traex</b> Foodservice accessories	<b>95 - 98</b>
▶ <b>The Contact Grill Company</b> Panini grill	<b>99 - 105</b>
▶ <b>Sheila Shine</b> Cleaning and polishing of stainless steel	<b>106</b>
▶ <b>Kitchen Design &amp; Planning</b> Putting it all together	<b>107</b>

Due to the ongoing development programme, model dimensions and specifications may change without notice.

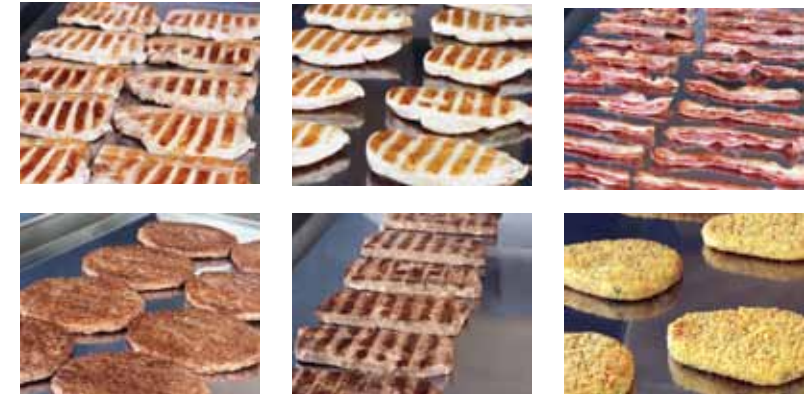
## Vizu Clam Griddle

- Built with a tough, hard wearing, hard chromed cooking griddle and easy to clean non-stick clam head.
- 10 cooking programs give a choice of cook times and temperatures for a consistent cook every time.
- Each program controls the temperature of both the upper (clam head), the lower (griddle) and the duration of the cook.
- Once the product is placed on to the griddle the clam head is pulled closed and the machine locks shut.
- The Vizu Clam Griddle adjusts automatically the pressure it exerts on the product allowing the machine to swap quickly and easily between, for example bacon, steaks, chicken fillets or burgers - ideal for either temporary, unskilled staff.
- Once the cooking cycle is complete the Vizu Clam Griddle automatically opens; ready to be unloaded.
- The clam head is also available as a ribbed platen to give a char-grilled look to the cooked product.

## Clam Griddle



Name	Time	Top Temp °C	Bottom Temp °C
2 oz Burger	1:00	190	180
4 oz Burger	1:30	190	180
Chicken Fillet	2:00	190	180
Bacon	1:30	190	180
2 oz Burger Chilled	0:45	190	180
4 oz Burger Chilled	1:10	190	180
Steak Rare	0:45	190	180
Steak Medium	1:00	190	180
Steak Well Done	1:15	190	180
Gammon	2:15	190	180



Single phase conversion unit MFCLAM3PHCON available as an extra cost

Code	Clam Head	Width (mm)	Depth (mm)	Height (mm) Open	Height (mm) Closed	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQVI450LT	Plain	525	970	1470	1070	110	415/3ph	9kw	21
EQVI450LTGP	Grooved	525	970	1765	1070	110	415/3ph	9kw	21



# Mini Auto Clam



Stand available



## Vizu Mini Auto Clam

- Dual cooking surfaces & self-levelling griddle arm.
- Small work top footprint.
- Independently controlled cooking surfaces.
- Automated timing & clam griddle lifting.
- Programmable interface.

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQVIMAC	330	730	438	N/A	230	2 x 3Kw	2 x 13A





# Toasters

## Vizu Bun Toaster

- High temperature unit caramelizes and seals buns to resist moisture absorption and increase the hold time of burgers.
- High output from a compact unit - ideal for busy kitchen environments.
- Polymer coated, long life, non-stick platen prevents buns sticking, slowing output.
- Adjustable thickness control to suit a variety of bun sizes.
- Two speed control.
- Removable carriage for easy cleaning.
- Through put of 6 seconds per bun.
- 20 buns toasted per minute.
- 1200 buns per hour.



Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQVISBT	635	340	700	35	230	2.5	10.9



# Bread Toaster



## Vizu Bread Toaster

- Separate top and bottom heating control – allows toasting on one side or both.
- Wide conveyer fits two slices of bread side by side.
- Delivery chute can be set to return product back beneath the machine after toasting or feed onwards (as a pass through unit).
- Adjustable top elements allow larger items to be toasted.
- Air insulated shell ensures the unit stays cool for safe operation.

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQVIBRT	385	570	425	21	230	2.9	12.6



# Auto-Fill Pass Through Showcases

## Vizu Pass Through Showcases

- Designed to fit on a central service counter – loaded from the rear and unloaded from the front.
- The machine maintains its internal temperature and humidity extending the time that cooked meats, bread and pastries can be stored without deterioration – to be used with cooked products.
- The water supplied to the machine may be either directly from the mains or gravity fed from the water tank supplied.
- Individual loading and serving doors reduce the heat and humidity lost during use.
- Spring assisted doors seal to the body of the unit when closed and lift when open.
- Bright, low power lights illuminate the food on the trays which are angled towards the serving side of the Pass-through.
- Pass-Thru is available as either an 8 door or 12 door unit, to suit lower and higher volume environments.



(Pans & wires included)

Code	No. of Doors	No. of 1/1 20mm Gastronorm Pans	Width Without Tank (mm)	Width With Tank (mm)	Depth (mm)	Height (mm)	Weight (mm)	Voltage (V)	Wattage (KW)	Amps (A)
EQVI700PTWIF	8	4	780	935	780	885	61	230	2	8.7
EQVI1100PTWIF	12	6	1150	1305	780	885	93	230	2.1	9.1



# Mini Pass Through Showcases



No water tank (manual fill only)

## Vizu Mini Through Showcases

- Designed to fit on a central service counter – loaded from the rear and unloaded from the front.
- The machine maintains its internal temperature and humidity extending the time that cooked meats, bread and pastries can be stored without deterioration – to be used with cooked products.
- The water supplied to the machine should be manually filled.
- Individual loading and serving doors reduce the heat and humidity lost during use.
- Spring assisted doors seal to the body of the unit when closed and lift when open.
- Bright, low power lights illuminate the food on the trays which are angled towards the serving side of the Pass-through.
- Mini Pass-Thru is available as a 2 door unit, to suit lower and higher volume environments.

Code	No. of Doors	No. of 1/1 20mm Gastronorm Pans	Width (mm)	Depth (mm)	Height (mm)	Weight (mm)	Voltage (V)	Wattage (KW)	Amps (A)
EQVIMIPT600S	2	2	626.8	600.4	784.4	tba	tba	tba	tba



## Vizu Two Tier Food Chute FC8

- Heat lamps, ceramic radiant heat elements and under surface heating provide a hot air environment for storing and displaying cooked food in this pass through unit – to be used with cooked products only.
- The light intensity is adjustable using a dimmer controls (an energy saving feature).
- The lane guides may be adjusted to different widths to accommodate different menus and the lane labels provide quick reference for both loader and server.
- Pictured with the EQVI017WS (Wrap stand). This optional extra allows the vendor easy access to wrapping sheets and bags, required at the point of sale.

## 8 Lane Food Chute



(Wrap stand shown EQVI017WS)

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQVI017	705	785	780	60	230	2.2	6.6



# 14 Lane Food Chute



## Vizu Two Tier Food Chute FC14

- As with the smaller unit (EQVI017) – p11, the FC14 is a heated pass through unit with adjustable lanes and food labels – to be used only to maintain temperature.
- This unit is also available with a wrapstand (EQVIFC14WC).

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQVIBC14	1200	785	780	95	230	4.8	20.9





## Three Tier Food Chute

### Vizu Three Tier Food Chute

- All stainless steel construction.
- The lane guides may be adjusted to different widths to accommodate different menus and the lane labels provide quick reference for both loader and server.
- Food chute comes complete with the lane listing strips and listing strip holders.
- This unit has top heat only for all three tiers.



Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQVI3TFC	800	805	1030	-	230	1.2	5.2



# 2 Tier Open Food Chute



## Vizu Two Tier Open Food Chute

- All stainless steel construction, with toughened glass side panels for an attractive open display.
- Each of the tiers is heated by a variable controlled heat lamp.
- The lane guides may be adjusted to different widths to accommodate different menus and the lane labels provide quick reference for both loader and server.
- Food chute comes complete with the lane listing strips and listing strip holders.



Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQVI2TFCOPEN	600	400	800	-	230	0.8	3.4



## Economy Food Chute

### Vizu Economy 2 Tier Food Chute

- Heat lamps and ceramic radiant heat elements provide a hot air environment. For storing and displaying cooked food in this pass through unit - to be used with cooked products only.
- The lane guides may be adjusted to different widths to accommodate different menus and the lane labels provide quick reference for both loader and server.
- As with EQVI017, the Economy Food Chute is available with a wrap stand (EQVI017S) under unit storage of wrapping sheets and bags, required at the point of sale.



Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Waltage (KW)	Amps (A)
EQVI017S	645	645	705	50	230	1.4	6.1



# Mega Fries



Chip Scoop EQTR3670



## Vizu Mega Fries

- Heated above by overhead heat lamps and from beneath the dump area to maintain a consistent temperature. – to be used with cooked products only.
- The front and rear lamps are controlled separately allowing energy to be conserved when appropriate.
- The dump area is large with a divider to keep a variety of products including chips, onion rings, potato wedges, etc.
- Interchangeable side glass new bagging rack (of 2 different sizes), to support different workflow directions.
- Additional bagging rack option at the rear of the dump area gives more storage space during busy periods.
- Wrap and chip bag storage located beneath the chip dump area.
- Salt shaker holder included.

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQVIMF	805	725	1570	97	230	2.6	11.3



# Mega Fries Topper



MEGA FRIES TOPPER



ADANDE FREEZER CABINET

## Vizu Mega Fries Topper

- All the advantages of the Vizu Mega Fries.
- Under unit storage is replaced with Adande freezer unit.
- Designed to improve the flow of food preparation between freezing, frying and bagging.

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQVIMFTOPPER	880	890	1010	68	230	2.6	11.3
EQADVCR1/HCW	880	890	570	115	230	3	13



# Mini Fries



## Vizu Mini Fries

- Heated above by overhead heat lamps and from beneath the dump area to maintain a consistent temperature. – to be used with cooked products only.
- The front and rear lamps are controlled separately allowing energy to be conserved when appropriate.
- Larger usable chip scoop zone (compared to Vizu Mega Fries).
- 2 tiered rear rail rack.
- Both chip bag and pan compatible.
- More energy efficient than the Vizu Mega Fries.



Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQVIMIF600S	604.82	550.35	1528.39	tba	tba	tba	tba

# Server



## Vizu Server

- Heated from above by overhead heat lamps and from beneath the dump area to maintain a consistent temperature, ideal for bagging and holding chips – to be used with cooked products only.
- This compact machine is intended to work as a pass through unit placed on an island work top but it may also be used as a bagging station.

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQVI003S	705	775	790	48	230	1.1	4.3



# Fries Dump



## Vizu Fries

- Two 500w overhead heat lamps maintain a consistent hot air environment suitable for chips, onion rings, potato wedges, etc. – To be used with cooked products only.
- Interchangeable tinted side glass and bagging rack allows different workflow directions.

Code	No. of 1/1 65mm Gastronorm Pans	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQVI003G	1	840	700	630	32	230	1	4.3



# Super Fries



## Vizu Super Fries

- As with the Vizu Fries the Vizu Super Fries creates a hot air environment suitable for chips, onion rings, potato wedges, etc. – to be used with cooked products only.
- Large dump area used for holding cooked product prior to bagging.



Code	No. of 2/1 65mm Gastronorm Pans	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQVI001G	1	840	700	630	32	230	1	4.3



# Fries Warmer



## Vizu Warmer

- Available as a high output 1000w unit or as the lower power 500w unit.
- 1000w version is suitable for chips, onion rings, potato wedges etc - to be used with cooked products only.
- 500w version provides a cooler environment suitable for nachos etc.

Code	No. of 1/1 65mm Gastronorm Pans	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQVI016	1	360	565	480	8	230	1	4.3
EQVI016/500W	1	360	565	480	8	230	0.5	2.2





## Frykart



(Baskets not included)

## Mobile Landing Table



(Pans and wires not included)

### Vizu Frykart

- Wheeled racking system that holds up to 12 fryer baskets.

### Vizu Mobile Landing Table

- Space saving racking system that holds up to 6 1/1 65mm deep gastronorm pans.
- Mounted on castors to aid workflow around the kitchen.

Code	No. of 1/1 65mm Gastronorm Pans	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQVI006A	N/A	410	605	1405	16	N/A	N/A	N/A
EQVI020	6	420	610	915	15	N/A	N/A	N/A



# Auto Breader

Auto Breader pictured with EQVITR01 loading trolley.  
(Storage boxes not included)



## Vizu Auto Breader

- Sifts and removes congealed breading mix used in breading basin.
- For breading a variety of products including chicken legs, fillets, wings, potato wedges etc.
- Timed sieving system.
- Improved product.
- Reduced labour.

Code	No. of 1/1 150mm Gastronorm Pans	No. of 2/4 150mm Gastronorm Pans	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQVI005AB	2	3	710	590	1050	43	230	0.1	0.4
EQVITR01	0	0	535	575	735	15	N/A	N/A	N/A



# VIZU Mega Auto Breader

- **VIZU MEGA AUTO BREADER**

- VIZU Mega Auto Breader is the largest breading machine in the VIZU range.
- This unit is ideally suited for busier operations with a requirement for large volumes of breaded prepared product.
- The ultra large breading zone pan has been positioned to help ensure the process is as efficient as possible and to maximise the comfort of the operator.
- The unit has been designed so that it can be easily disassembled and reassembled for cleaning and maintenance purposes.
- As with our standard VIZU Auto Breader, the VIZU Mega Auto Breader, features our motorised rotary sieve for dividing re-suable breading mix. All reusable mix, is conveniently dispensed into its own container below the sieve.



Code	No. of 1/1 150mm Gastronorm Pans	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQVI005MAB	2	1038	586	1047	43	230	0.1	0.4



# Marinade Tumbler



## Vizu Marinade Tumbler

- 50lb (22.5kg) load capacity allows large quantities to be marinated.
- Removable drum for easy cleaning between cycles.
- Ergonomic design with assisted lift.
- Vacuum increases marinade absorption for an improved product (machine vacuums to 1.5 bars).

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQVI150LBVTM	945	810	1320	72	230	3	13





# Hot Dog Grills

## Vizu Hot Dog Grill (HD4 & HD2)

- Thermostatically controlled temperature with digital display.
- Oscillating Hot Dog grid creates an eye catching display and evenly heats and extends the time that pre-cooked Hot Dogs can be held without deterioration.
- The unit is designed to be used with the Warner Drawer machines; placed on top of the drawer as a stacked unit reduces the space required and creates a better work flow.
- HD4 is twice the size of the HD2. The HD4 unit provides twice the capacity but at less than twice the power consumption.



Sneeze guard shown EQVISG2 (Rear Sneeze Guard)  
Sneeze guard not included



Sneeze guard shown EQVISG4F (Front Sneeze Guard)  
Sneeze guard Not Included

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQVIHD2	530	480	190	18	230	1.1	4.8
EQVIHD4	840	480	190	26	230	2.1	9.1



# Warmer Drawers



## Vizu Warmer Drawer (WD2 & WD4)

- The unit provides a heated environment for Hot Dog rolls.
- A water drawer maintains a humid environment extending the time that buns and bread products which can be stored without deterioration.
- The unit is designed to be used with the Hot Dog machines; to support it creating a stack able design which reduces the space required and creates a better work flow.

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQVIWD2	500	500	260	24	230	1	4.3
EQVIWD4	810	500	260	30	230	1.4	6.1



# Hot Food Drawers



## Vizu Gastro Warmer

- Designed to hold a variety of cooked foods safely in a temperature controlled, humid environment – to be used only to maintain temperature.
- Two digital displays show countdown time and temperature.
- 90 minute countdown timer and audible alarm.
- Fits a standard 1/1 150mm deep gastronorm pan.
- Can also fit 3 x polycarbonate 1/2 pan and drainer



(Pan included)

Code	No. of 1/1 150mm Gastronorm Pans	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQVIGW	1	605	505	370	30	230	0.6	2.6



# Holding Cabinets



(Pans and wires not included)



(Pans and wires not included)



## Vizu Holding Cabinets

- Thermostatically controlled temperature ensure accurate consistent holding.
- Designed to hold a variety of cooked foods at the ideal temperature and humidity – to be used only to maintain temperature.
- Forced convection ensures even heating throughout the unit, while minimizing condensation.
- Capacity of 6 or 8 1/1 65mm gastronorm pans depending on model.

Code	No. of 1/1 65mm Gastronorm Pans	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQVI014SHHC	6	540	650	850	60	230	0.9	3.9
EQVI014HHC	8	540	650	1035	66	230	0.9	3.9



# Popcorn Warmer



## Vizu Popcorn Warmer

- Warm LED lighting and stainless steel interior create an effect point of sale display.
- Large display window is an attractive display, as well as creating a large bulk area for storing popcorn.
- Utilising ceramic heating elements and fans this unit create an effective warm dry air environment for storing popcorn.
- Large rear sliding door provides a generous amount of space to fill the unit, as well as enough space to easily fit and fill tubs, bags and buckets.
- Bespoke sizes are available on request.

\*Different sizes are available on request

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQVICOWC900	900	750	720	82	230	0.5	2.2



# Ice Bin

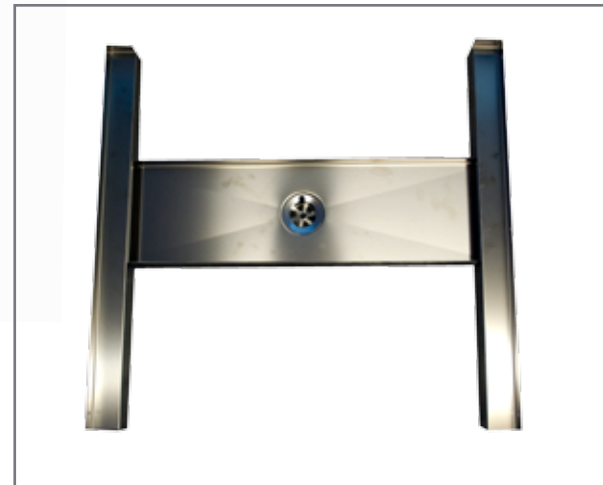


## Vizü Ice Bin

- For holding ice cubes (loaded through door).
- Insulated to maximise ice holding.
- Central drain in base of ice well.
- To be used with the Vizü Ice Drain.

## Vizü Ice Drain

- Collects and channels drain water from Vizü Ice Bin.
- Ice drain is designed to be secured to the sides of a counter and supports the ice bin.
- The ice drain allows for the ice bin to slide forward for re-filling (and cleaning), but collects and allows melt water to drain away.



Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
FFICEBIN	570	620	505	20	N/A	N/A	N/A
FF116DRAIN	575	600	70	N/A	N/A	N/A	N/A



## Server Products



### Signature Touch Hot Topping Warmer

- All stainless steel construction with a polished finished.

### Dry Topping Dispenser

- The dry topping dispenser is a hopper system that accurately portions powders and other dry products.
- Portions from 7 to 60 ml in 3.4ml increments.
- A guideline for product use would be as long as it is consistent and not much bigger than 13mm in diameter.
- Products that melt or stick together at room temperature such as crushed chocolate bars are not recommended.

### SIGNATURE TOUCH HOT TOPPING WARMER

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQSE81020	197	224	295	N/A	230	0.5	4.2

### DRY TOPPING DISPENSER

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQDPD86670	119	160	345	N/A	N/A	N/A	N/A



# Server Products



SUPREME HOT FUDGE SERVER

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQSEFSS82510FDGE	227	394	392	N/A	230	0.5	4.2

SUPREME CHEESE SERVER

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQSE84620COMPLETE	227	302	316	N/A	230	0.5	4.2



**Supreme Hot Fudge Server**

- Rounded corners and is constructed of brushed stainless steel with black thermoset plastic top and bottom.
- Dispenses from a 2.8 litre stainless steel jar.
- The pumps have a cast valve and is fully welded in construction, dispensing a maximum of 30ml.
- This portion can be reduced in 7ml increments.

**Supreme Cheese Server**

- Rounded corners and is constructed of brushed stainless steel with black thermoset plastic top and bottom.
- Dispenses from a 2.8 litre stainless steel jar.



# Refrigerated Showcases



## Vizu Refrigerated Showcase

- Stainless steel construction. Operating temperature range +2°C - +6°C.
- Forced air circulation with automatic defrosting and condensate evaporation.
- Heated front glass system prevents condensation on the glass.
- Removable wire shelf. Bright fluorescent lighting within the machine.
- Digital temperature control and display.
- Sliding glass doors to the rear of the machine.
- 2 and 3 pan sizes available.



Code	No. of Doors	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQVICOLD2SD	2	750	775	585	75	230	0.3	1.3
EQVICOLD3SD	3	1080	775	585	97	230	0.5	2.2



# Heated Showcases



## Vizu Heated Showcase

- Stainless steel construction.
- Operating temperature range +30° C - +90° C.
- Forced air circulation with water tray to create a humid environment.
- Removable wire shelf.
- Bright lighting within the machine.
- Thermostatically controlled temperature.
- Sliding glass doors to the rear of the machine.
- 2 and 3 pan sizes available.

Code	No. of Doors	No. of 1/1 20mm Gastronorm Pans	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQVIHOT2SD	2	2	750	775	585	57	230	2.1	9.1
EQVIHOT3SD	3	3	1080	775	585	76	230	2.1	9.1





## Elbe



## Trent



- Elbe & Trent, hot display cases with a new modern design provides a unique advertising and display solution.
- A rugged and solid construction.
- Mechanical thermostat.
- Front light bars.
- Regulation and set-up of required humidity.
- Removable crumb tray for ease of cleaning.
- Temperature range: +30/+90° C.
- Standard or self-service versions.

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQELBE	606	420	414	25	230	1	4.3
EQTRENT	606	420	414	30	230	1	4.3



# ADDA Heated Showcases



## Vizu ADDA Heated Showcases

- Serve over (SO) or Self-service (SS).
- Top counter or a built-in counter.
- Stainless steel construction.
- Wing mirror doors at service side for more attractiveness of displayed food.
- Temperature range +30/+85° C.
- Fine air-flow thanks to build in fan.
- Water tray for humidification.



Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQUISADDAHOT2SO	746	717	845	70	230	2.1	9.1
EQUISADDAHOT2SS	746	717	845	70	230	2.1	9.1

# ADDA Refrigerated Showcases



## Vizu ADDA Refrigerated Showcases

- Serve over (SO) or Self-service (SS).
- Top counter or a built-in counter.
- Stainless steel construction.
- Wing mirror doors at service side for more attractiveness of displayed food.
- Temperature range  $+2/+6^{\circ}\text{C}$ .
- Air ventilated with electronic controller.
- Automatic defrosting and evaporation.

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQUNISADDACOLD2SO	746	717	845	84	230	0.3	9.1
EQUNISADDACOLD2SS	746	717	845	84	230	0.3	9.1



# CUBE Refrigerated Showcases



## Vizu CUBE Refrigerated Showcases

- The elegant design provides the maximal product visibility.
- The interior is illuminated by LED lights (at the top and bottom part of the exhibition space).
- The showcase is equipped with tempered double glass (except of glass shelves) which ensures better temperature conditions inside the showcase, minimizes condensation at the outer glass and reduces power consumption.
- The cooling system is ventilated, with automatic evaporation and condensation, the cabinet operation is controlled electronically.
- It is possible to tilt out the front glass (the glass is secured using retractable devices).
- The front decoration panel with its stylish design and own illumination provides exquisite presentation of sales point, its colour can be customized according to customer needs.

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQUNISCUBE60	585	725	1324	143	230	0.5	2.2
EQUNISCUBE100	985	725	1324	207	230	0.5	2.5
EQUNISCUBE150	1485	725	1324	264	230	0.7	3.1





## Dispensers



### Vizu Counter top Cooled Dispenser

- Designed to hold 2 1/6GN 100mm gastronorm pans.
- Supplied with three chiller freezer bottles.
- Insulated construction keeps the contents cool.

### Vizu Relish Racks

- Can be wall or table mounted.
- Welded stainless steel construction.
- Supplied with 1/6GN gastronorm pans 150mm deep.
- Optional sauce accessories available.

## Relish Racks



R4 Shown - pans included (dispenser is not included)

### Counter top Cooled Dispenser

Code	No. of 100mm Gastronorm Pans	No. of chills bottles supplied	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQVICSJ	2	3	330	210	200	5	N/A	N/A	N/A

### Wall Mounted Relish Racks

Code	No. of 145mm Gastronorm	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
R2	2	430	210	310	4	N/A	N/A	N/A
R3	3	590	210	310	4.5	N/A	N/A	N/A
R4	4	750	210	310	5	N/A	N/A	N/A
R5	5	915	210	310	5.5	N/A	N/A	N/A



# Wrapping & Relish Racks



Dispenser not included

EQVIWR2BUN shown  
Table Mounted Relish Racks

Code	No. of 100mm Gastronorm Pans	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQVIWR2BUN	2	425	305	700	5	N/A	N/A	N/A



## Vizu Wrapping And Relish Rack

- Table mounted.
- Welded stainless steel construction.
- Supplied with 1/6GN gastronorm pans 150mm deep.
- Optional sauce accessories available
- Wrapping rack and shelf create a wrapping station to improve packaging workflow.





## Fastserv



### Vizu Fastserv

- Fastserv is a modular system that allows you to create a bespoke layout. Using a combination of 600mm and 300mm wide standard cabinet options, 600mm or 1200mm deep counter tops the layout of the kitchen may be created.
- Fastserv cabinets offer the option of removable access panels in the rear of the cabinets connect the services for all the relevant machines, including electrical connections, waste pipes and water pipes. In island layouts a channel exists between the front and back row.
- Fastserv's modular design means that the layout can be changed, rearranged or new parts added to suit your needs.
- The system can be finished with kick-plates, end infill panels and Up-stands.



# Fastserv Signature Range

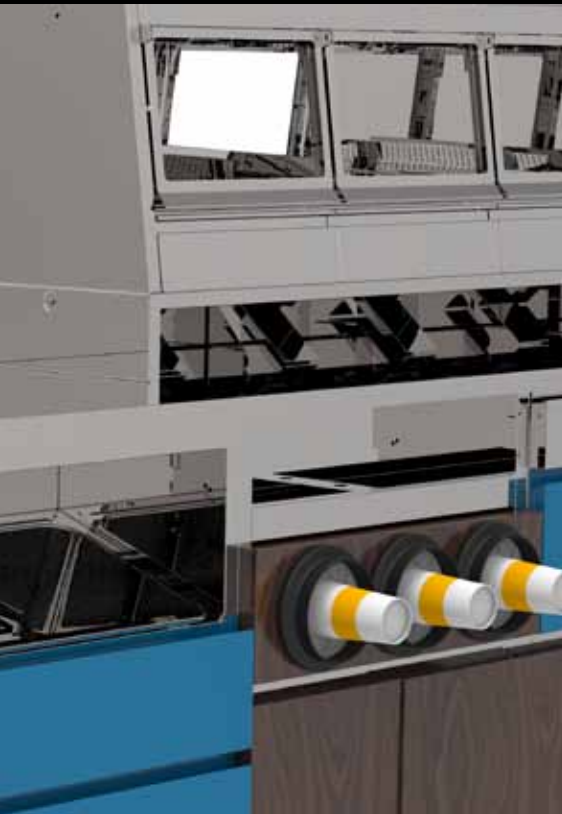
*Signature*  
RANGE



**Vizu Modular Counter System**



A modular system that allows you to create a bespoke layout. Using a combination of standard cabinet options, the layout of the servery area can be customised to your needs. Shelves, cupboards, cupboards, ice chests & even litter bins can be placed exactly where you want them for maximum efficiency. And once you've worked out what you need, the hygienic all stainless steel units are finished in the colour of your choice, because brand identity doesn't end at the front counter.



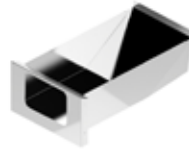
300 CARCASS



1 0 300 SHELF



1 1 300 CONDIMENT



300 DOOR: 0 4 FULL: 3/4 0 3 1/2 0 2



**FASTSERV**

STEP 1 DIVIDE YOUR SPACE BY 600mm TO CALCULATE HOW MANY UNITS ARE REQUIRED

STEP 2 SELECT A CARCASS AND SELECT YOUR OPTIONS. ADD THE INTERNAL BLACK NUMBER AND THE EXTERNAL WHITE NUMBERS TO ANY COMBINATION, NOT EXCEEDING 4.

STEP 3 SELECT YOUR FINISHING AND ACCESSORIES

0 0 EMPTY 4 4 FULL

600 CARCASS



1 0 600 SHELF



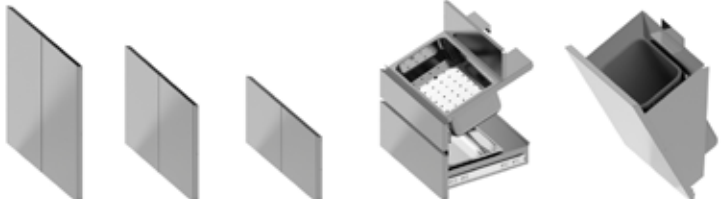
1 1 CUP TUBE



1 1 CUP LID



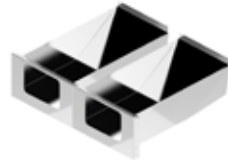
600 DOOR: 0 4 FULL: 3/4 0 3 1/2 0 2 4 4 ICE BIN 4 4 LITTER BIN



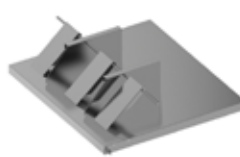
1 1 BUCKET DISPENSER



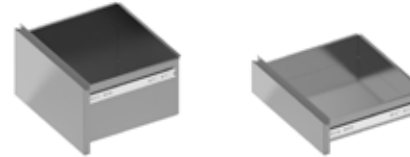
1 1 600 CONDIMENT



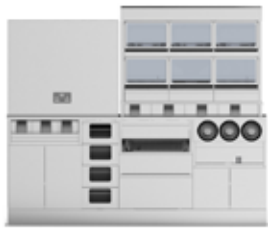
1 0 WRAP STATION



2 2 DOUBLE DRAWER 1 1 SINGLE DRAWER



FINISHING OPTIONS



TOP: MAX 1200X2100



UPSTAND: MAX 900X775



SIDE PANEL



END PANEL



ISLAND CASTOR CHANNEL



ISLAND LEG CHANNEL



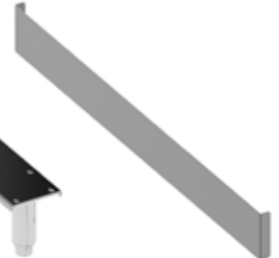
COUNTER CASTER CHANNEL



COUNTER LEG CHANNEL



KICK PLATE: MAX 2100



EXTRAS

LID DIVIDER



ICE SCOOP HOLDER



BLANKING PLATE



PLUG SOCKETS





### 300/600 Shelf Units

- All stainless steel construction.
- Single shelf.

## 300 Shelf Unit



## 600 Shelf Unit



Code	No. of Doors	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
VS300	0	300	550	890	N/A	N/A	N/A	N/A
VS600	0	600	550	890	N/A	N/A	N/A	N/A



# Gastro Warmer Unit



- The Vizu VS600GW offers all the great features of our stand-alone holding solution (EQVIGW PAGE 27), combined with the benefits of our Vizu Fastserv modular counter system.
- Designed to hold a variety of cooked foods in a temperature and moisture controlled environment, all conveniently located within a modular Vizu Fastserv configuration.
- Dual display for temperature and holding cycle indicator.
- Compatible with industry standard gastronorm pan. 1/1 150mm deep. Also compatible with up to 3 food safe polycarbonate 1/2 pan containers.
- Bespoke configurations available, compatible with new and existing Vizu Fastserv cabinets.
- Convenient storage positioned below unit for packaging supplies or food handling equipment.
- Stainless steel construction.

Code	No. of Doors	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
VS600GW	2	600	550	890	N/A	230	0.6	2.6





## 3 Cup Lid Holder Unit

## 6 Cup Holder Unit



### Vizu 300/600 Cup Tube Dispenser

- 300 cup tube dispensers are fitted vertically.
- 600 cup tube dispensers are fitted horizontally (often with a lid dispenser).
- Small, medium and large cup collars are available.

Code	No. of Doors	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
VS600CUP3LID	2	600	550	890	N/A	N/A	N/A	N/A
VS600CUP6	2	600	550	890	N/A	N/A	N/A	N/A



## Single Wrap Storage Unit



## Double Wrap Bucket Storage Unit



### 600 Fastserv with wrap-stand

- A convenient space to store napkins, packaging and other paper products.
- Adjustable dividers and weighted holders ensure packing is held firmly in place.

Code	No. of Doors	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
VS600WRAP1/4	2	600	550	890	N/A	N/A	N/A	N/A
VS600WRAPBUCKET	2	600	550	890	N/A	N/A	N/A	N/A





## Litter Bin Unit



## Ice Chest Unit



### 600 Fastserv Litter Bin

- Removable plastic refuse container
- Swing door for hygienic disposal of waste.

### 600 Fastserv Ice Chest

- Drain can be plumbed into waste water pipe, or drawer beneath will accommodate a standard 1/1GN 65mm gastronorm pan which can be emptied when necessary.

Code	No. of Doors	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
VS600LITTER	1	600	550	890	N/A	N/A	N/A	N/A
VS600ICE	0	600	550	890	N/A	N/A	N/A	N/A



## Single Drawer Unit



## Double Drawer Unit



### 600 Fastserv with drawers

- Cabinets can accommodate up to four quarter drawers or two half size drawers.

Code	No. of Doors	No. of Draws	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
VS600DR	2	1	600	550	890	N/A	N/A	N/A	N/A
VS600DR2	0	2	600	550	890	N/A	N/A	N/A	N/A



## 600 Cupboard

## 300 Cupboard



### 300/600 Fastserv with doors

- Cabinet can be fitted with full, three quarter or half height doors.
- Shelves may also be fitted, drawers too - depending on the door fitted.

Code	No. of Doors	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
VS600CUPB	2	600	550	890	N/A	N/A	N/A	N/A
VS300CUPB	1	300	550	890	N/A	N/A	N/A	N/A



## VS600 Condiment Unit

## VS300 Condiment Unit



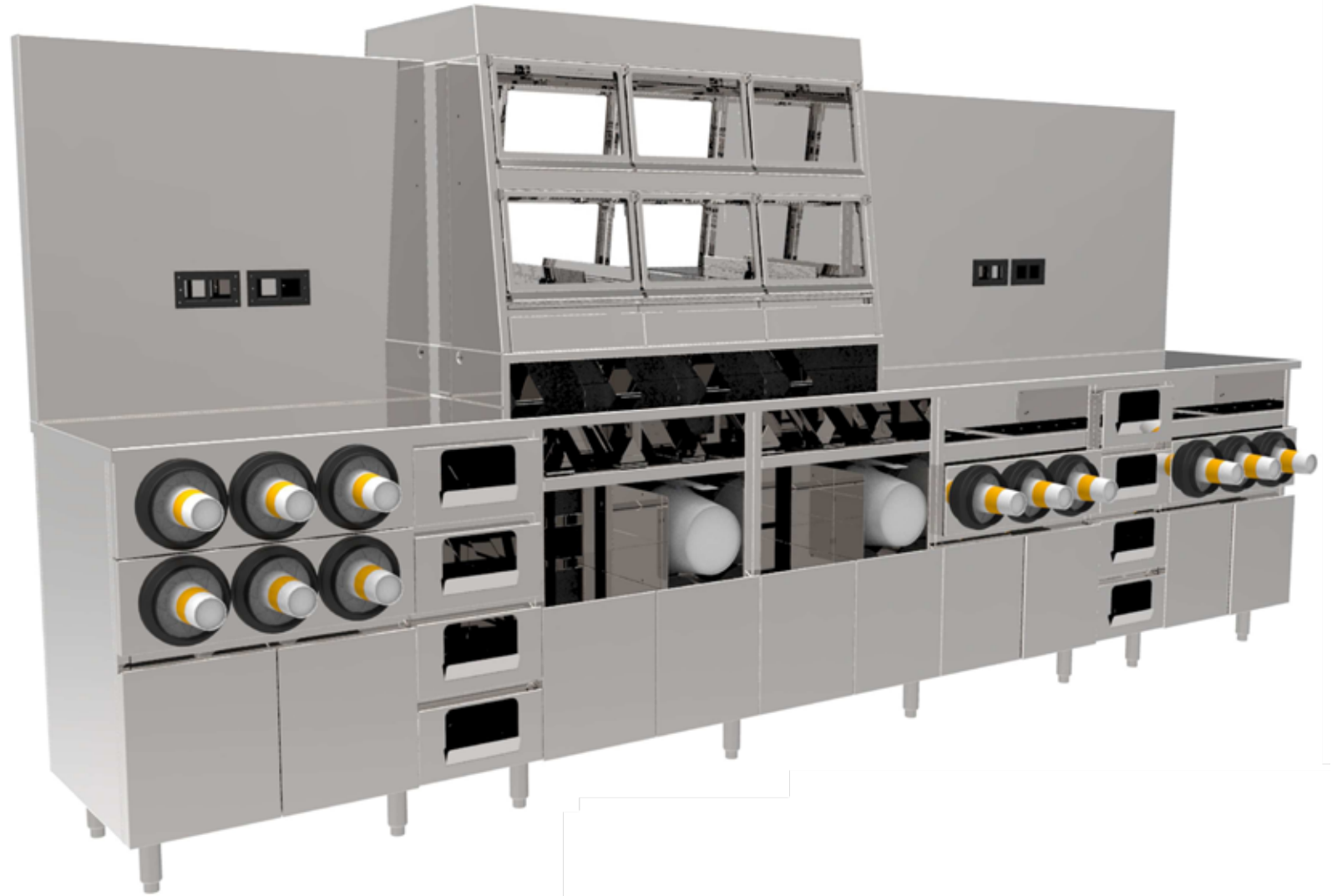
### 300/600 Fastserv Condiment

- Can be fitted as a single unit in a 300 cabinet or as a double unit in a 600.
- Four individual sections with curved chutes.
- Condiment section slides out of cabinet for re-loading.

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
VS300CON	300	550	890	N/A	N/A	N/A	N/A
VS600CON	600	550	890	N/A	N/A	N/A	N/A



# Fastserv



# Dumper Bins



LAMINATED DUMPER BIN  
DM001ROYALMOKA



LAMINATED DUMPER BIN  
DM001ASH



## Dumper Bins

- Runners in recessed top to accept trays.
- Counter balanced push flap.
- Side hinged door for rubbish bin access.
- Stainless steel rubbish chute.
- Ash Laminate.
- Painted version available in any BS colour (minimum order of 5).

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
DM001ASH	520	500	1160	N/A	N/A	N/A	N/A
DM001ROYAL-MOKA	520	500	1160	N/A	N/A	N/A	N/A

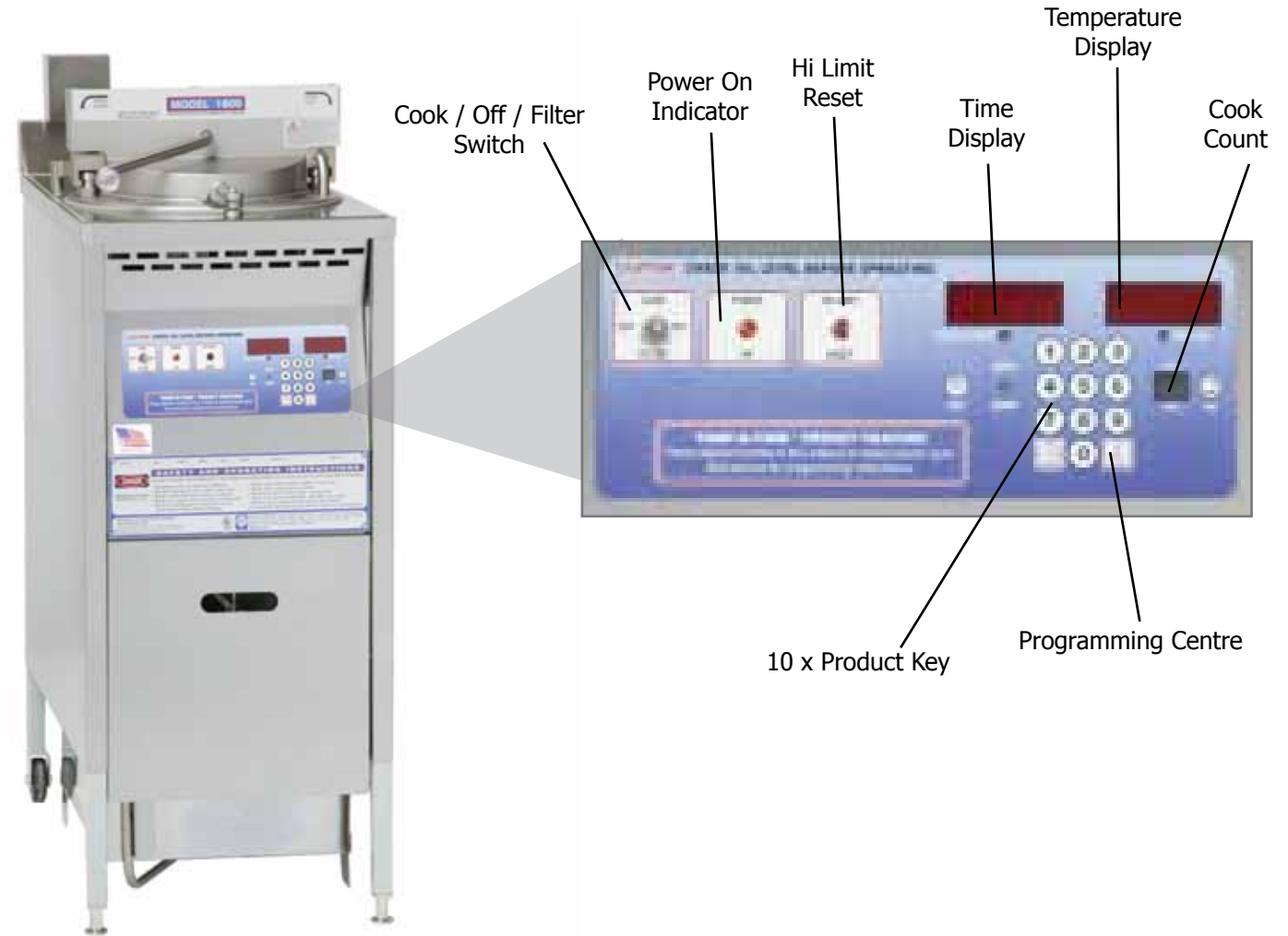


# Pressure Fryers



## 1600 Pressure Fryers

- Lower cooking oil consumption as there is very low oil absorption into food.
- It's designed for maximum energy efficiency and increased productivity.
- The built in filter system and user friendly operation saves on time and means trouble free maintenance and clean up.
- The 1600 has a food capacity of 3.1kg (18 chicken pieces approx). This model is also available in three phase.

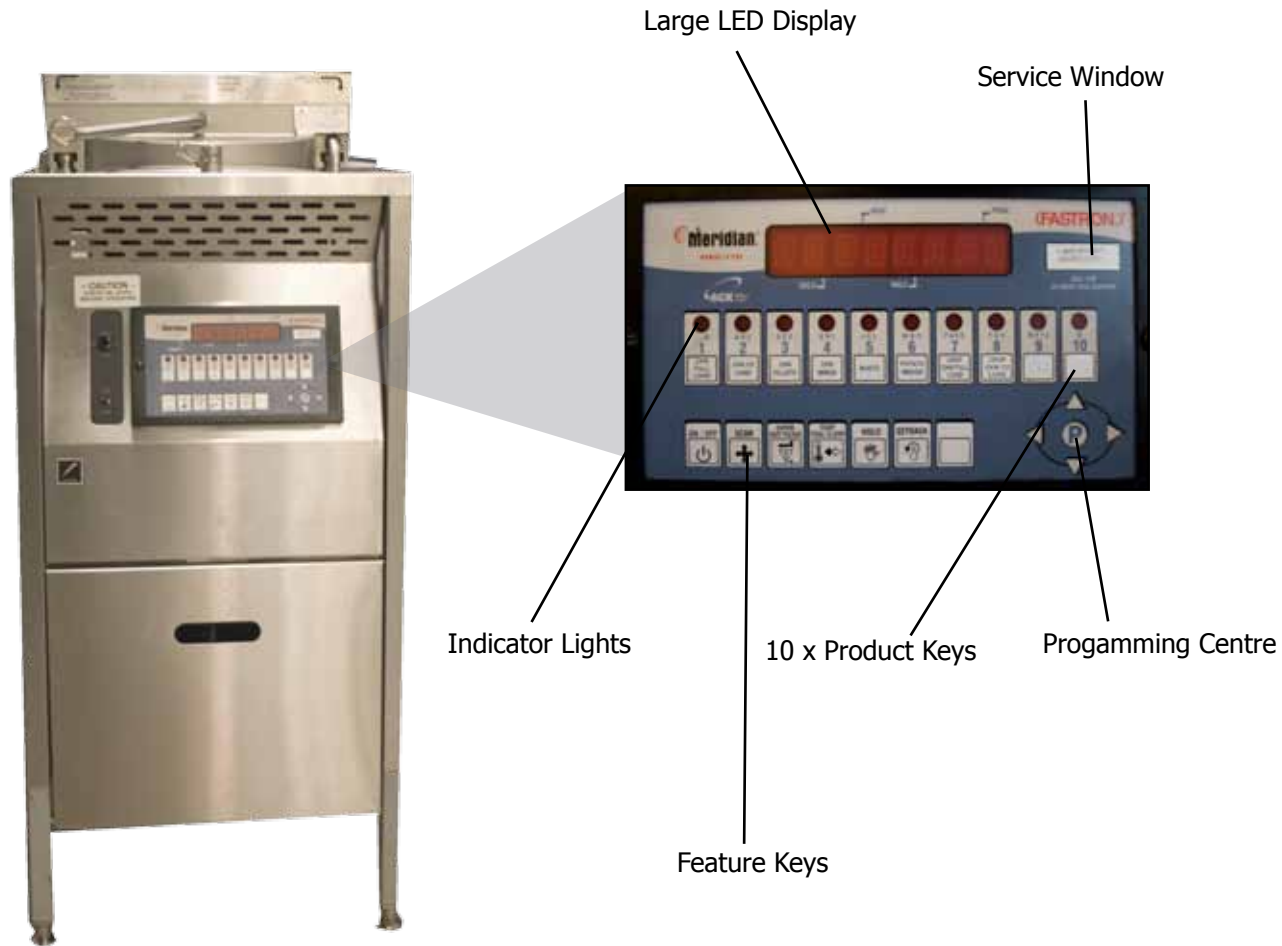


## 1600EF BROASTER PRESSURE FRYER

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQBR1600EF	406	737	1067	N/A	N/A	6	26
EQBR1600EFAST	406	737	1067	N/A	N/A	6	26



# Pressure Fryers



## 1800 Pressure Fryers

- Lower cooking oil consumption as there is very low oil absorption into food.
- It's designed for maximum energy efficiency and increased productivity.
- The built in filter system and user friendly operation saves on time and means trouble free maintenance and clean up.
- Available in four different models, two gas and two electric.
- The 1800 has a food capacity of 6.2Kg (36 chicken pieces approx).

### 1800EF/GF BROASTER PRESSURE FRYER

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (mm)	Voltage (V)	Wattage (KW)	Amps (A)
EQBR1800EF	457	914	1168	N/A	N/A	9.9	43
EQBR1800FAST	457	914	1168	N/A	N/A	9.9	43

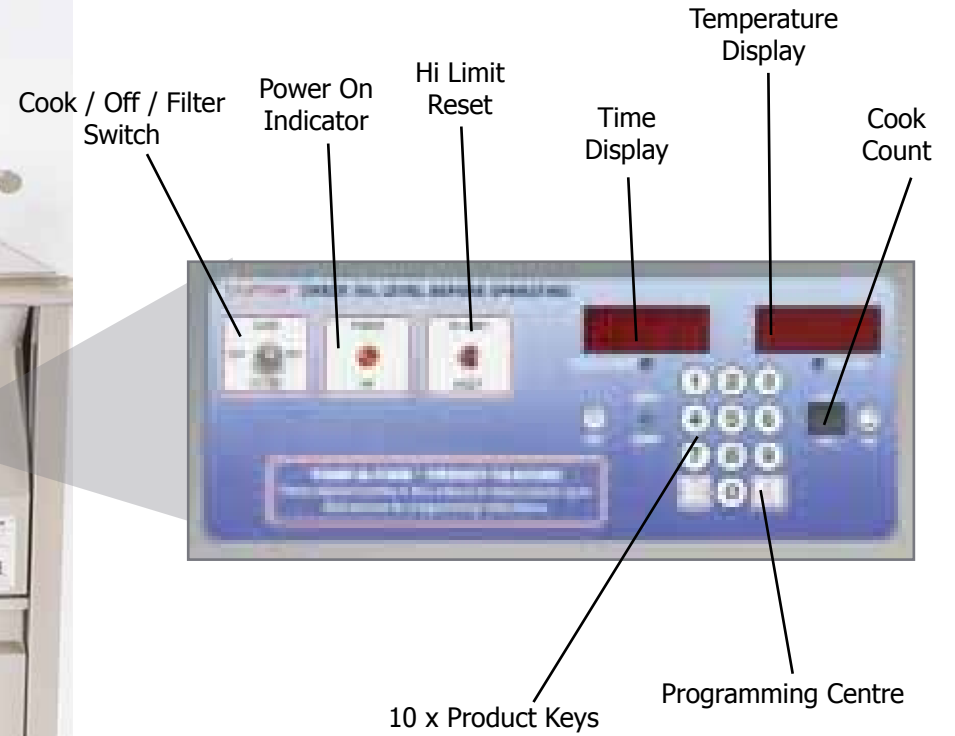




# Pressure Fryers

## 2400 Pressure Fryers

- Lower cooking oil consumption due to the fact there is very low oil absorption into food.
- Available in three different models, gas, LPG gas or electric.
- The 2400 is designed for maximum energy efficiency, and increased productivity.
- The built in filter system and user friendly operation saves on time and means trouble free maintenance and clean up.
- The 2400 has a food capacity of 10kg (60 chicken pieces approx).



2400 BROASTER PRESSURE FRYER

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQBR2400GHFASTLP	603	1016	1200	N/A	N/A	N/A	15
EQBR2400GHFASTNAT	603	1016	1200	N/A	N/A	N/A	15
EQBR2400CEFAST	603	1016	1200	N/A	N/A	N/A	26.3



# Mobile Fat Filter



## Mobile Fat Filter

- Automatic fill.
- Automatic return.
- 65lbs of fat capacity.

## MOBILE FAT FILTER

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQBR010	381	762	355	N/A	230	2.1	9





## Frying Systems

### DEAN RE 14 FRYER

- All stainless steel.
- Three heating tubes.
- Capacity of 20-25 liters.
- Approximate output of 26kg per hour.



Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQEDRE14SD	394	743	1143	N/A	415	14	N/A



# Frying Systems



Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	GAS	Amps (A)
EQEDMJ45ESD	396	799	1149	N/A	230	122,000 BTU/HR	13



## FRYMASTER MJ45E GAS FRYER

- All stainless steel.
- Designed for high volume frying.
- Centre line thermostat.
- Optional extras: Basket lifts, filtration system and multi-product computer controller.





# Combination Ovens



## Convothem Combination Ovens

- Advanced Closed System.
- Crisp & Tasty Function.
- Disappearing door.
- Hand shower.
- 250 program memory.
- Regeneration program.
- Optional press and go function, real one-touch cooking.
- Reversible oven fan, guaranteed even cooking.
- Extra capacity on the 6 & 10 grid ovens.
- Optional Convoclean – four program automated cleaning system.

**Water Softener Required**

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQEDOS6:10(Electric)	932	805	852	N/A	N/A	11.4	27.4
EQEDOGS6:10(Gas)	932	805	852	N/A	N/A	12	27.4
EQEDOS10:10(Electric)	932	805	1120	N/A	N/A	19.8	13
EQEDOGS10:10(Gas)	932	805	1120	N/A	N/A	20	13



# Combination Ovens



## Counter top Combination Ovens

- Full combi steamer in a wide range of sizes.
- Minimum width of only 51.5 cm.
- Cooking types: steam, hot steam, hot air. Also ideal for baking.
- 1/1 GN containers and accessories (6.06 mini 2/3 GN).
- Intuitive control concepts – available with easyToUCH™ and manually with buttons and setting switches.
- TrayTimer for timeshift/rolling loading.
- Flexible through quick change of cooking methods.
- Plug & Play off unlimited mobility on the mobile versions.
- Trouble-free wall mounting offers unlimited installation options.
- Single or three phase.

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQED6.06MINI(Electric)	515	599	627	N/A	230	5.7	13.1
EQED6.06MINIEASYTOUCH(Electric)	515	599	647	N/A	230	5.7	13.1





# Heavy Duty Radiant Charbroilers

## Garland Heavy Duty Radiant Charbroilers

- Available in three widths; 18, 24 and 36 inch.
- Designed as free standing or to be banked with other GD series equipment.
- Easy clean design with stainless steel front and black painted sides.
- Flame failure protection.
- Piezo spark ignition.
- Rear Gas connection with pressure regulator.
- Natural or LPG gas.
- Concealed grease drawer.
- Optional stands are available.



Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	GAS
EQEDGD18RB	457	610	381	N/A	45,000 BTU/HR
EQEDGD24RB	610	610	381	N/A	60,000 BTU/HR
EQEDGD36RB	914	610	381	N/A	90,000 BTU/HR



# Heavy Duty Griddles



Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	GAS
EQEDGD15G	380	610	381	N/A	20,000 BTU/HR
EQEDGD24G	610	610	381	N/A	40,000 BTU/HR
EQEDGD36G	914	610	381	N/A	60,000 BTU/HR



## Garland Heavy Duty Griddles

- Available in three widths; 15, 24 and 36 inch.
- Designed as free standing or to be banked with other GD series equipment.
- Easy clean design with stainless steel front and black painted sides.
- Flame failure protection.
- Piezo spark ignition.
- Rear Gas connection with pressure regulator.
- Natural or LPG gas.
- Concealed grease drawer.
- Optional stands are available.



# Ice Machines



## Under counter Ice Machines - Air And Water Cooled

- Highest ease of operation.
- Approved quality of ice.
- Specifically designed to fit beneath counters or in areas where floor space or height restrictions prohibit use of larger equipment.
- Ideal for on-the-spot installations at coffee shops, stadium boxes, refreshment break areas, or wherever limited ice needs require equipment with a small footprint.



Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQEDEC-20	450	475	650	46	N/A	N/A	N/A
EQEDEC-60	700	600	900	78	N/A	N/A	N/A



# fri fri Cooking Systems with Oil



## Easy Plus 211 Single Basket Fryer Easy Plus 411 Double Basket Fryer

- Energy saving standby function.
- Precise temperature control of  $\pm 1^{\circ}\text{C}$ .
- Electronic safety thermostat with an independent circuit.
- High quality frying pot and elements that have special draining and cleaning positions.
- Oil receptacle with coarse and fine filters.
- 211 = 17-22kg of frozen chips or 20-25kg of cool stored chips per hour.
- 411 = 2x 34-44kg of frozen chips / 2x 40-50kg of cool stored chips per hour.

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQFRIEASYPLUS 211F	197.5	630	900	N/A	400	N/A	16
EQFRIEASYPLUS411FC	397.5	630	900	N/A	400	N/A	20



Cooking Systems with Oil

FOR EXPORT ONLY

# fri fri Cooking Systems with Oil



## Vision 211 Single Basket Fryer Easy Plus 422 Double Tank Double Basket Fryer

- Energy saving standby function.
- Precise temperature control of +/-1°C.
- Electronic safety thermostat with an independent circuit.
- High quality frying pot and elements that have special draining and cleaning positions.
- Oil receptacle with coarse and fine filters.
- 211 = 17-22kg of frozen chips or 20-25kg of cool stored chips per hour.
- 422 = 2x 17-22kg of frozen chips or 20-25kg of cool stored chips per hour.

FOR EXPORT ONLY



Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQFRIEASYPLUS422	397.5	630	900	N/A	400	N/A	16
EQFRIVISION211	197.5	630	900	N/A	400	N/A	16



Cooking Systems with Oil

# fri fri Cooking Systems with Oil



## Vision 412 Double Basket Fryer Vision 422 Double Tank Double Basket Fryer

- Energy saving standby function.
- Precise temperature control of +/-1°C.
- Electronic safety thermostat with an independent circuit.
- High quality frying pot and elements that have special draining and cleaning positions.
- Oil receptacle with coarse and fine filters.
- 412 = 2 x 34-44kg of frozen chips or 40-50kg of cool stored chips per hour.
- 422 = 2x 17-22kg of frozen chips or 20-25kg of cool stored chips per hour.

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQFRIVISION412	397.5	650	900	N/A	400	N/A	20
EQFRIVISION422	397.5	650	900	N/A	400	N/A	16



Cooking Systems with Oil

FOR EXPORT ONLY



## fri fri Cooking Systems with Oil

### Profi Plus 6+6 Double Tank Double Basket Counter top Fryer

- Energy saving standby function.
- Removable frying pot even if fitted with a drain valve for easy cleaning and maintenance.
- Precise temperature control of +/-1°C by a thermocouple.
- Electronic safety thermostat with an independent circuit.
- High quality frying pot and elements that have special draining and cleaning positions.
- 2x 12-14Kg of frozen chips / 2x 13-16Kg of coolly stored chips per hour.

FOR EXPORT ONLY



Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQFRIPROFIPLUS6+6	540	475	300	N/A	400	2 x 4.6	10



Cooking Systems with Oil

# Convention Ovens



## Coven Ovens

- Coven broods a range of electric and/or gas ovens, with boiler or direct steam, suitable for many applications in modern kitchens.
- Mx ovens, convection+steam, allow to use many cooking cycles studied to optimise a wide variety of plates. They work by means of convection system plus the steam, that grants numerous advantages, and exalts the natural colour and reduces the loss of weight of foods.

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
EQCOTEC2	525	460	415	49	230	2.5	N/A
EQCO6EMX	860	720	740	82	230/400	10.8	N/A
EQCO10EMX	940	820	1100	121	400	21.4	N/A



## Soft Serve & Shake Machines

### Single Flavour, Counter Top Soft Serve Freezer

- Clear door shows visible moving product for merchandising appeal.
- Self-closing spigot eliminates waste and ensures precise portion control.
- Adjustable dispense rate for optimal product output.
- Built for ease of operation and cleaning.
- Optional floor stand to create a “floor model”.

### Floorstanding Single Flavour Shake Freezer

- Unique, highly efficient auger design blends the entire contents of the freezing cylinder, delivering thick, smooth, and creamy shakes.
- Ideally suited for high volume operations.
- Durable stainless steel exterior.
- Machine mounted mixers for blending multiple flavours (not shown).



Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)
EQO111-302	502	826	921	N/A	240	N/A
EQSO212-302	451	730	1619	N/A	240	N/A



# Soft Serve & Shake Machines



## Single Flavour, Counter Top Shake or Slush Freezer

- Compact, space-saver unit, offers the convenience to serve frozen beverages, shakes, smoothies or frozen cocktails.
- One selector switch, auto-off-clean, for simplified operation and cleaning.
- Low mix warning light with electronic controls are auto-fill ready.
- One piece clear polycarbonate door highlights pre-flavoured products.

## Counter Top Combination Soft Serve & Shake Freezer

- Allows the operator to dispense outstanding soft serve from the left side, and thick creamy shakes on the right side, with the convenience of one unit.
- This is the ideal choice for restaurants, drive-ins, recreational facilities, ice cream parlors, schools, and cafeterias.
- Durable stainless steel exterior.
- Optional floor stand, heavy duty blender (F144), side mounted blender & flavour dispenser.

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)
EQE112-302	387	813	775	N/A	240	N/A
EQSF144-302	558	825	882	N/A	240	N/A





## Upright Refrigerators and Freezers

### Upright Refrigerators and Freezers

- Designed with enduring quality that protects your long term investment.
- Highest quality materials and components provide colder product temperatures, lower utility costs and exceptional food safety.
- Oversized, factory balanced, refrigeration system holds 0.5°C to 3.3°C for the best in food preservation.
- Stainless steel solid door and front.
- The finest stainless available with higher tensile strength for fewer dents and scratches.
- Adjustable, heavy duty PVC coated shelves.
- Positive seal self-closing door.



Code	Doors	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
RET23	1	686	750	2074	127	230	N/A	2.4
RET23F	1	686	750	2074	125	230	N/A	5.5
RET49	2	1375	750	2074	191	230	N/A	5.4
RET49F	2	1375	750	2074	232	230	N/A	5.8

*True*®

# Under Counter Refrigerators



Code	Doors	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
RETGU-2	2	1420	712	864	157	230	N/A	2.3
RETGU-3	3	1880	712	864	200	230	N/A	3.0



## Under counter Refrigerators

- Designed with enduring quality that protects your long term investment.
- Highest quality materials and components provide colder product temperatures, lower utility costs and exceptional food safety.
- Oversized, factory balanced, refrigeration system holds 0.5°C to 3.3°C for the best in food preservation.
- Stainless steel exterior front, top and ends.
- Matching aluminium finished back.
- Radius counter top.
- Stainless steel interior and door liners.
- LED temperature display.



## Salad Prep Units

### Salad Prep Units

- True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- Oversized, environmentally friendly, patented forced-air refrigeration system.
- All stainless steel front, top and ends. Matching aluminium finished back.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- Heavy duty PVC coated wire shelves.
- Foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).



Code	Doors	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
RETSSU-27-8	1	702	766	1093	91	230	N/A	4.9
RETSSU-36-8	2	924	766	1093	116	230	N/A	8.3
RETSSU-48-12	2	1229	766	1093	141	230	N/A	8.6

*True*

# Display Refrigerators



## BOTTLE COOLERS

- Energy saving standby function.
- Interior and exterior of laminated plate.
- Insulation by free CFC'S polyurethane high-pressure injected.
- Evaporation tray.
- Plastic doors with integrated handle.
- Integrated lock for doors.
- Door seals easy to change.
- Slides and shelves easy to take off for cleaning.
- System of ventilated condensation INFRICOOL®.
- Illumination inside the cabinet.
- Optional illuminated ornamental head with 171 mm high.

Code	Doors	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
REZX10	1	600	510	1800	N/A	220	0.4	N/A
REZX20	2	900	510	1800	N/A	220	0.6	N/A
REZX1	1	600	510	900	N/A	220	0.4	N/A
REZX2	2	900	510	900	N/A	220	0.4	N/A



# Gastronorm Refrigerators and Freezers

## 2/1 GASTRONORM REFRIGERATOR & FREEZER

- Energy saving standby function.
- Exterior of AISI 304 stainless steel, back of galvanized metal plate.
- Interior of AISI 304 stainless steel.
- Insulation by free CFC's polyurethane high-pressure injected with density 40 Kg m3.
- Drain inside the cabinet.
- Control of final defrost temperature.
- Interior with wide corners unions to facilitate cleaning.
- Doors with integrated handle and blocked opening hinge.
- Interior of door inserted with a triple chamber door gasket easy to remove.
- Guides and shelves easy to take off for cleaning.
- Interior shelves of 530x650.
- Full-height door clearance of 580x1495.
- Optional lock for doors.
- Adjustable legs up to 200 mm.
- Hot gas defrost (BT).
- Expansion valve (BT).
- Heated door frame to avoid accumulation of ice (BT).



Code	Doors	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)	Amps (A)
REASG 700 II	1	687	800	2125	N/A	220	0.4	N/A
REASG 1400 II	2	1385	800	2125	N/A	220	0.9	N/A
REAGB 700 BT II (FREEZER)	1	687	794	2125	N/A	220	1	N/A
REAGB 1400 BT II (FREEZER)	2	1385	794	2125	N/A	220	1.4	N/A



# Selecto Scientific Water Filtration



## SMF IM 600

- Filter specifically for ice machines.
- Improves the taste of ice.
- Reduces the pitting of stainless steel components & scale build-up.
- Removes chlorine, chloramines, bad tastes and odors, total organic compounds, tannins & trihalomethanes.

## SMF IM 614

- Filter specifically for ice machines.
- Improves the taste of ice.
- Reduces the pitting of stainless steel components & scale build-up.
- Removes chlorine, chloramines, bad tastes and odors, total organic compounds, tannins & trihalomethanes.

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)
EQSESMFIM600	356	229	483	N/A	N/A	N/A
EQSESMFIM614	356	229	584	N/A	N/A	N/A

**selecto** 



# Selecto Scientific Water Filtration



## SMF STEAMERGUARD FLASH 5000

- Filter specifically for high volume steam applications.
- Reduces maintenance on steam generators.
- Can help to minimize under-cooked food.
- Removes sediment, chlorine, chloramines & alkaline.

## SMF ICEPRO

- Filter specifically for ice machines.
- Improves the taste of ice.
- Reduces the pitting of stainless steel components & scale build-up
- Removes chlorine, chloramines, bad tastes and odors, total organic compounds, tannins & trihalomethanes.

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)
EQSESMFSTEGU5000	635	457	965	N/A	N/A	N/A
EQSESMFICEPRO	432	229	457	N/A	N/A	N/A

**selecto**

# Selecto Scientific Water Filtration



### SMF COFFEEPRO

- Filter specifically for coffee & tea brewers.
- Helps stop scale build up.
- A medium volume filter.
- Removes chlorine, chloramines, bad tastes and odors, total organic compounds, tannins and Trihalomethanes.

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)
EQSESMFCOFFEPRO	356	229	483	N/A	N/A	N/A
EQSESMFSTEGU2000	356	229	737	N/A	N/A	N/A



# Selecto Scientific Water Filtration



## SMF IC 620

- Multiple application filter: post mix fountains, tea & coffee brewers and juices.
- A large volume filter.
- Removes chlorine, chloramines, bad tastes and odors, total organic compounds, tannins and Trihalomethanes.

## SMF IC 600

- Multiple application filter: post mix fountains, tea & coffee brewers and juices.
- A medium volume filter.
- Removes chlorine, chloramines, bad tastes and odors, total organic compounds, tannins and Trihalomethanes.



Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)
EQSESMFIC600	356	229	483	N/A	N/A	N/A
EQSESMFIC620	356	229	737	N/A	N/A	N/A



# Menu Systems



## Indoor Menu System

- Completely modular.
- Seven different sizes and mix them horizontally or vertically in any combination.
- Personalize your menu board by choosing a colour and style for the trim, strips & type, as well as the transparencies.
- Light boxes lock together and trim is attached using plastic 'dovetails'.
- The unique double door assembly can be easily removed.
- Numbers slide easily into the price carriers.
- Over 2,500 stock images to choose from.
- Outdoor and non-illuminated menu systems are also available.



# Affinity Series Menu System



## Affinity Series Menu System

- Available in Mainstreet's three most popular sizes; 18 x 18, 18 x 27 & 27 x 27 inches.
- The unique design allows full coverage with the graphics, which are very quick and easy to change.
- Translites are 15-20% larger than standard Mainstreet Gold Series.
- Super bright, 'green' energy efficient lighting components.
- Clear acrylic face panel creates unique edge-glow.
- Lo-tac changeable pricing is included.
- Hinged panel allows easy access to lamps. All graphics are customized per order.
- Flush wall, angle wall, or ceiling hang mounting options.



# Day Part Menu System



## Day Part Menu System

- Single module measures 28.5" x 26.5" overall.
- Use the lightbox in portrait or landscape orientation.
- Lightbox manually rotates 180 degrees to display second graphic.
- Lightbox articulates every 22.5 degrees to adjust for different viewing angles.
- Modules mount side-by-side to create multi-piece systems.
- Includes super bright, 'green' energy efficient lighting components.
- Curved face panel holds 20" x 25 5/8" translite.
- All graphics are customized per order.
- Lo-tac changeable pricing is included.



# MSquared (M<sup>2</sup>) Magnetic Menu System



## MSquared (M<sup>2</sup>) Magnetic Menu System

- The M<sup>2</sup> Series is a new front-lit menu board.
- Light weight brushed aluminum with clear coat finish.
- Graphics choices include: easy-to-change metallized magnetic pictures, text strips and price chips or flex cover with full size poster insert.
- All graphics are customised per order.
- Overall magnetic graphic area is 20" w x 24" h.
- Choose flush wall or dual bar angle mount.



# OEM Spiral Mixers



## OEM Spiral Mixers

- Fixed head.
- 30kg capacity.
- Two speed east to use controls.
- Timer up to 30 minutes.
- Guaranteed stable temperature for the mixing cycle.
- No in-bowl pre-fermentation.
- Effective safety devices.
- EQOEMFX201T has a 20kg capacity.
- EQOEMFX301T has a 30kg capacity.

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)
EQOEMFX201T	420	700	680	N/A	230	0.4
EQOEMFX301T	426	703	780	N/A	230	0.9





# Dough Ball Rounding Machine

## Dough Ball Rounding Machine

- Compact unit.
- Weight of balls adjustable.
- Equipped with a bell for audible signals.
- Rounds up to 1200 balls per hour.
- Stand not included.



Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)
EQOEMAST	570	610	500	N/A	230	0.4



# Dough Ball Rolling Machines



## Dough Ball Rolling Machines

- Diameter & thickness adjustable.
- Easy to use controls.
- Easy to clean.
- Effective safety devices.
- EQOEMF30 produces circular bases up to 300mm diameter.
- EQOEMF40 produces circular bases up to 400mm diameter.

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)
EQOEMF30	410	430	640	N/A	230	0.2
EQOEMF40	440	550	680	N/A	230	0.5





## Dough Ball Rolling Machines

### Dough Ball Rolling Machines

- Diameter & thickness adjustable.
- Easy to use controls.
- Easy to clean.
- Effective safety devices.
- EQOEMF40T produces circular bases up to 400mm diameter, or rectangular bases with sides up to 400mm long.



Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)
EQOEMF40T	440	550	680	N/A	230	0.5



# Modular Gas Deck Ovens



## Modular Gas Deck Ovens

- Available in single or double deck versions.
- Stainless steel front.
- Stainless steel chamber with firestone bedplate.
- Bake directly on the bricks.
- Halogen lamp for baking chamber illumination.
- Working temperature up to 400°.
- Available for both natural & LPG gas.
- Individual controls for each deck.
- Single deck oven produces 70 x 30cm pizzas per hour.
- Double deck oven produces 140 x 30cm pizzas per hour.

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Gas
EQOEMSG69/1	1110	1100	500	N/A	65,000 BTU/HR
EQOEMSG69/2	1110	1100	1000	N/A	127,000 BTU/HR





## Mini Electric Deck Ovens



### Mini Electric Deck Ovens

- Suitable for small outlets.
- They are ideal for heating up pizza slices or complete baking of pre-cooked pizzas.
- Stainless steel chamber with firestone bedplate.
- All stainless steel construction.
- Working temperature up to 400°.
- Safety thermostats.
- Single control for both decks.
- Single deck oven produces 5 x 30cm pizzas per hour.
- Double deck oven produces 10 x 30cm pizzas per hour.

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)
EQOEMMF1	760	390	350	N/A	230	2
EQOEMMF2	760	590	850	N/A	230	4.9

**oem**

# Mini Electric Deck Ovens



## Mini Electric Deck Ovens

- Suitable for small outlets.
- They are ideal for heating up pizza slices or complete baking of pre-cooked pizzas.
- Stainless steel chamber with firestone bedplate.
- All stainless steel construction.
- Working temperature up to 400°.
- Safety thermostats.
- Individual controls for each deck.
- Double deck oven produces 10 x 30cm pizzas per hour.

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)
EQOEMMF3	885	810	600	N/A	230	5.6





# Electric Deck Ovens



## Electric Deck Ovens

- Independently controlled top and bottom heat.
- Baking chamber has easy to use controls.
- Easy to read temperature display.
- Stainless steel chamber with firestone bedplate.
- All stainless steel construction.
- Working temperature up to 400°
- Safety thermostats.
- Halogen lamp for chamber inspection.

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)
EQOEMDB12.30SM	1300	950	730	N/A	400	9.6-15.6
EQOEMDB12.30LM	1250	950	730	N/A	400	10.2-15.6





#### **NAPKIN DISPENSER**

The bulk napkin dispenser holds folded napkins with quick and easy access. Available in single and double sided versions, with a clear front finish or black with chrome. Available for different sized folded napkins.



#### **FOOD STORAGE BOXES**

Stackable food storage boxes with locking lids. They are ideal for storage and transportation of food products, and are available in different colours for ease of identification.



#### **ICE PORTER & SCOOPS**

Ice porter with spout and handle for easy transportation and re-stocking of ice chests. There is a hanging handle for ease of drainage/storage, and there is an optional lid. The Ice scoops have a finger guard to stop knuckles and thumbs coming into contact with ice for ultimate hygiene.



#### FRY BAGGER & FRY SCOOP

Made of super-tough, temperature-resistant plastic to withstand temperatures from -40°F to 300°F. Will not dent, break or crack. Right handed or double handed models available.



#### WRAPPED AND BULK STRAW DISPENSER

The patented dispensing mechanism in the bulk straw dispensers aligns and positions straws for proper dispensing every time. Available in single and double sided versions, with a wood effect finish or black with chrome.



#### SAUCE BOSS PORTION DISPENSER

Accurate and consistent portion control can be achieved with this dispenser. The sauce boss is available with or without legs, disassembles for easy cleaning and all parts are dishwasher safe. Portion size is adjustable.



#### SQUEEZE DISPENSERS

Ideal for dispensing ketchup, mustard, and special sauces. Made of flexible polyethylene in both 8 or 12oz sizes. The leak proof screw on spout caps are available in a standard or closeable style.



### SUPER PAN SUPER SHAPES

A cost effective method to upscale presentation of food in chafers, heated or refrigerated buffet lines, display cases, and more. By using your existing inventory of steam table pans, and replacing a few pieces of the line up with the Super Shapes pans, your whole lineup gets an upscale presentation. SuperShapes steam table pans are built to look great and hold to the most demanding commercial kitchen environments.



### SUPER PANS

The consistent and precise food capacities of all Vollrath pans and insets significantly reduce food waste and labor costs. The superior thermal transfer properties of these pans minimize food safety risks.

The Reinforcer® corner, a Vollrath exclusive, withstands more impact than ordinary pans. Flat edges and corners keep pans tight in the well. Coved interior corners are shaped to the spoon.

### COLOUR CODED TONGS

Now with Agion® - nature's antimicrobial built in. 20 gauge stainless steel to reduce risk of food borne illness resulting from cross-contamination. Unique springless design eliminates bacteria-prone food traps. Kool-Touch® color-coded handles provide easy identification for controlled food contact that are heat resistant up to 180°F (82°C)



# TRAEX®

A Libbey **FOODSERVICE** Company



#### MIRAGE INDUCTION HOBS

Vollrath's Mirage® Induction Ranges use cutting-edge technology to provide efficiencies of 90% or more. They are ideal for light commercial, saute, non-continuous small stockpot warming. Cutting-edge dial control with high-speed power and temperature level adjustment - includes 1-180 minute timer function. Designed for commercial sauté and warming stations. Low-profile case provides more natural cooking height & 360° design looks appealing on both operator and customer sides. Bright LED digital readout is easy to see with Temperature memory - powers up to the last used temperature setting. Compact and mobile, no maintenance & 100% framed ceramic top for durability. "Hot" warning display for safety & padded carrying bag for safe and convenient transport.



#### REDCO LETTUCE KING 1

Eliminate 75% of the time and cost of shredding lettuce with a knife for salads, sandwiches and all types of Mexican dishes with the Vollrath Redco® Lettuce King® I. Since no "bruising" of your lettuce occurs during shredding, the Lettuce King® I prevents discoloration to reduce product waste. Cut a quarter head of lettuce at a time.



#### REDCO INSTACUT 5.0

NOW, the power of the InstaCut™ 5.0 with even more versatility. Slice, dice, wedge, and core with simple pop-in, pop-out blade accessories that make switching from dicing onions to coring apples a fast and efficient process in your commercial kitchen.

**TRAEX**<sup>®</sup>  
A Libbey **FOODSERVICE** Company

# Professional Panini Grills



## Professional Panini Grills

- High quality panini grill for professional use.
- Fully counter-balanced top plate prevents food being crushed.
- Separate ON/OFF and thermostat controls for durability & safety.
- Conforms to all EC electrical safety standards.
- Heavy duty construction.
- ML has ribbed top plate, MR is fully ribbed.

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)
EQCGMR	340	400	230	26	230	2.2
EQCGML	430	400	230	26	230	2.2



# Professional Panini Grills



## Professional Panini Grills

- High quality panini grill for professional use.
- Fully counter-balanced top plates prevents food being crushed.
- Separate ON/OFF and thermostat controls for durability & safety.
- Conforms to all EC electrical safety standards.
- Heavy duty construction.
- DL2 has ribbed top plate, DR2 is fully ribbed.
- Individual controls for both top plates.

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)
EQCGDL2	610	400	230	41	415	3.6
EQCGDR2	610	400	230	41	415	3.6



# High Speed Contact Grills



## High Speed Contact Grills

- Insulated cool zones.
- Removable splash guards.
- High capacity fat trays.
- No need to spray with oil.
- Economy mode to operate grill on half power during quiet periods, saving a third in energy costs.
- Full range of accessories.
- Cook burgers in 1 minute, Chicken fillets in 90 seconds and bacon in 30 seconds.
- The electronic timer models (DT) feature an audible alarm facility, which can be set from 30 seconds to 10 minutes.

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)
EQCGRE100DT	390	370	600	N/A	230	2.8
EQCGRE200	740	370	600	N/A	230	2.8





## Panini Grills



### Panini Grills

- These Panini grills are excellent for making various types of sandwiches, grilled meat, fish, vegetables and the like.
- The housing & the cooking surfaces are made of special steel. The upper surfaces of the contact grill plates are grooved, the lower according to the type markings:
- L- smooth
- R- grooved
- M- ½ smooth, ½ grooved
- Each grill is equipped with a thermostat that regulates the temperature in the range 0-300°C, temperature indicators and a power switch.
- The grills are equipped with a drain tray for excess fat.

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)
EQCGPS-2010 L/R	305	405	185	N/A	230	3
EQCGPM-2015 L/R	410	405	185	N/A	230	3
EQCGPD-2020 L/R/M	615	405	185	N/A	400	6

# Easy Clean Contact Grills



## Easy Clean Contact Grills

- 'Easy Clean' system allows the plates to be dismantled instantly, for fast cleaning in the dishwasher.
- Exceptional heat distribution over the entire surface of the plates.
- Cast plates coated in scratch & rust resistant enamel.
- Self-balanced top plates adjust to food thickness. They also have adjustable pressure.
- Thermostatic control with heating indicator.
- Heat resistant handles.
- Removable drip tray with handles.
- Available as full smooth, full ribbed or ribbed top & smooth bottom.

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)
EQCGGECID4BO	416	379	220	27	240	2.6
EQCGGECID5BO	646	379	220	39	240	3





## Gastro Clam Grills

### Gastro Clam Grills

- Easy to use, easy to clean.
- Fast and economical.
- Digital timers with 5 pre-set times.
- Counter top or floor standing.
- Individual temperature controls for top and bottom plates.
- Easy to install. No special wiring required.
- Non stick surfaces: chromed bottom plate & long life non-stick sheet on the top plate.



Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)
EQCGC/S1	360	660	400	N/A	230	2 x 3
EQCGC/D2	660	660	400	N/A	230	4 x 3

# Ceramic Contact Grills



## Ceramic Contact Grills

- Easy to use.
- Easy to clean.
- Outer case made entirely in stainless steel.
- Ceramic glass plates allow high temperatures in a very short time.
- Thermostatic control with heating indicator.
- Heat resistant handles.

Code	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)	Voltage (V)	Wattage (KW)
EQCGMVL	490	450	190	15	230	2.0
EQCGDVL	630	450	190	27	400	3.4



# Sheila Shine



10oz AEROSOL SPRAY

**SHAERO**

Also available in packs of 12

US QTR GALLON LIQUID

**SHQTR**

Also available in packs of 12

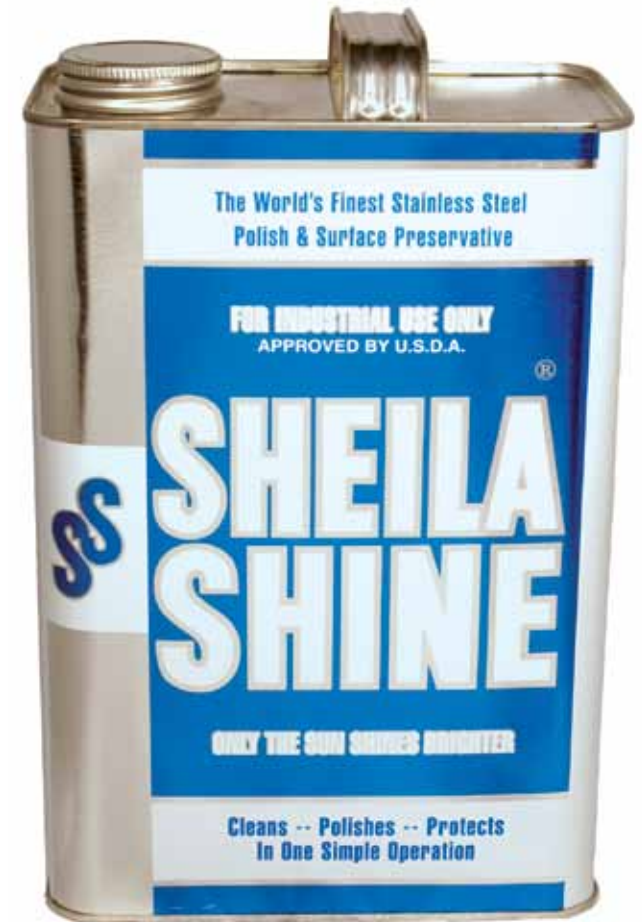
US GALLON LIQUID

**SHGALLON**

Also available in packs of 4

## Sheila Shine

One again, the field of chemistry has produced a product so outstanding, so different, as to revolutionise cleaning and polishing stainless steel. The Sheila shine process requires no rubbing or polishing. It is so easy, so simple that it actually makes cleaning a pleasure, with unbelievable results. It removes greasy film, water marks, resists finger prints and streaking, and also preserves the surface against deterioration of any kind. Sheila shine also produces miraculous results on Formica, Porcelain, Fiberglass, Enamel, Plastic, Leathers and furniture.



# Counter Systems



## BC Counter System

Experience has shown that customer service counters require careful planning. The BC counter system allows for a wide variety of designs, each of which will include those elements essential for efficient service.

- Open top counters to accommodate heated or refrigerated Vizu showcases.
- Divider units – separating and highlighting the service points.
- Front panels available in a wide choice of finishes and laminates.
- Fronts may be customised with client's logo or décor panels.
- Service duct to the front to accept electrical cabling and plumbing.
- Finished with high quality resin tops.



## FFS Brands Group

Unit 1, Headley Park 9, Headley Road East, Woodley, Reading, Berkshire RG5 4SQ

Telephone: +44 (0)118 944 1100

Fax: +44 (0)118 944 1080

Email: [sales@ffsbrands.co.uk](mailto:sales@ffsbrands.co.uk)

Web: [www.ffibrands.co.uk](http://www.ffibrands.co.uk)

