



ALL ANVIL EQUIPMENT COMES WITH A TWO YEAR WARRANTY ON COMPONENTS AND DEFECTIVE WORKMANSHIP.

30 years



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WE DELIVER THE HIGHEST STANDARDS OF PERFORMANCE AND RELIABILITY THROUGHOUT OUR RANGE OF COUNTER TOP EQUIPMENT AS WELL AS HEAVY DUTY AND ROBUST PROFESSIONAL KITCHEN EQUIPMENT.

ANVILWORLD.COM

DISCLAIMER

- The products may differ slightly from the pictures shown in this catalogue. Output and capacities given are the maximum possible, and the these figures do vary according to circumstances. Products information is subject to change.

www.anvilworld.com

THE CHEFS COMPANION

30 years

**Product
Catalogue
Asia Sourced**

MANUFACTURING
SINCE 1966

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Heating

Our comprehensive range of products will ensure that your kitchen has reliable and dependable equipment to cater for all your cooking and heating requirements. Also, as an experienced appliance equipment manufacturer, we place a strong emphasis on the use of high-quality material and components in our products thus ensuring that our products are built to last.

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COMMERCIAL EQUIPMENT: Manufactured specifically for rugged working conditions.
MODULAR EQUIPMENT: All Anvil products have been designed to ensure a modular fit to complement modern kitchens.
QUALITY: All components used are of the finest quality.
SPECIAL DESIGNS: All Anvil products are manufactured and ideally suited for restaurants, institutions, school tuck shops, bed & breakfasts, industrial caterers, etc.

BAIN MARIES - Table top

FEATURES

- Element configuration provides even heat distribution
- Great for buffets, serving lines, restaurants, hospitals, old age homes, etc
- Ideal for outside caterers, completely portable
- Variable heat control
- Tap for easy drainage



☑ 120V **BMA1001**
 BAIN MARIE TABLE TOP - 1 DIVISION
SPECIFICATIONS
 POWER: 2.7kW
 VOLTAGE: 230V- 50Hz
 DIMENSIONS: 394 x 658 x 268mm
 WEIGHT: 12kg



☑ 120V **BM10002**
 BAIN MARIE TABLE TOP - 2 DIVISION
SPECIFICATIONS
 POWER: 2.7kW
 VOLTAGE: 230V- 50Hz
 DIMENSIONS: 733 x 658 x 268mm
 WEIGHT: 18kg



☑ 120V **BM10003**
 BAIN MARIE TABLE TOP - 3 DIVISION
SPECIFICATIONS
 POWER: 2.7kW
 VOLTAGE: 230V- 50Hz
 DIMENSIONS: 1070 x 658 x 268mm
 WEIGHT: 22kg

OTHER ORDER CODES
 XBMA0002- BAIN MARIE - DIVIDER

Note
 Inserts sold separately

SPAZA FRYER - Electric

FEATURES

- A powerful floor standing unit that is reliable and cost effective
- Capacity of 2 x 8Lt
- Each insert has a powerful 3.4kW element
- There is an integrated splash back with basket hanger facility
- Ideal for smaller catering organizations
- Valve fitted for easy draining of oil
- Supplied flat packed
- Temperature thermostatically controlled with safety cut-out to prevent oil flashing
- Recommended portion size 350g
- Operating temperature range: 50°C-190°C



☒ 120V **FFA1002**
 FISH FRYER - SPAZA
SPECIFICATIONS
 OUTPUT: Approx 10kg french fries / hr
 POWER: 2 x 3.4kW
 VOLTAGE: 230V
 VOLUME OF OIL: 2 x 8Lt
 DIMENSIONS: 813 x 628 x 1152mm
 WEIGHT: 45kg
 NOTE: Should be connected to 2 separate 16Amp plugs on separate circuits

Note

- Stainless Steel baskets sold separately
- Supplied with night lids

OTHER ORDER CODES
FFB2250
 FISH FRYER BASKET - S/STEEL



HOT DOG ROLLER

FEATURES

- Variable heat control for easy grilling of sausages
- Dual control, allowing front 5 rollers or back 6 rollers to be used independently, or all 11 rollers together
- Fitted with a removable fat tray for easy cleaning

✓ 120V

HDR1011

HOT DOG ROLLER - 11 ROLLER

SPECIFICATIONS

VOLTAGE: 230V - 50Hz
 POWER: 0.9kW
 DIMENSIONS: 580 x 480 x 190mm
 WEIGHT: 18kg



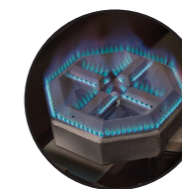
HEAVY DUTY GAS STOVES

Ideal for use in steak houses, restaurants, coffee shops, clubs and pubs



FEATURES

- 26000 BTU per burner
- Heavy duty cast iron grates specially designed to distribute heavy loads and ensure fast, even heating
- Bull nose design
- Safety approved by LPG Safety Association of SA
- Pilot Burner
- Drip Tray
- Heavy duty cast iron burners for better heat distribution
- Superior burners allow for fast heating and improved heat distribution



✓ Ngas

HPA0002

STOVE GAS - HEAVY DUTY - PILOT BURNER - 2 BURNER

SPECIFICATIONS

SURFACE: Open
 GAS: LPG
 OUTPUT: 52000 BTU (15.24kW)
 DIMENSIONS: 300 x 692 x 364mm
 GRID SIZE: 300 x 300mm (2 off)
 PACKED WEIGHT: 52kg
 REGULATOR: No



✓ Ngas

HPA0004

STOVE GAS - HEAVY DUTY - PILOT BURNER - 4 BURNER

SPECIFICATIONS

SURFACE: Open
 GAS: LPG
 OUTPUT: 104000 BTU (30.48kW)
 DIMENSIONS: 600 x 692 x 364mm
 GRID SIZE: 600 x 300mm (4 off)
 PACKED WEIGHT: 58kg
 REGULATOR: No



✓ Ngas

HPA 0006

STOVE GAS - HEAVY DUTY - PILOT BURNER - 6 BURNER

SPECIFICATIONS

SURFACE: Open
 GAS: LPG
 OUTPUT: 156000 BTU (45.72kW)
 DIMENSIONS: 900 x 692 x 364mm
 GRID SIZE: 900 x 300mm (6 off)
 PACKED WEIGHT: 69kg
 REGULATOR: No

Order Codes: MODELS WITH FLAME FAILURE

STG0002 - STOVE GAS - HD - 2 BURNER - Flame Failure
 STG0004 - STOVE GAS - HD - 4 BURNER - Flame Failure
 STG0006 - STOVE GAS - HD - 6 BURNER - Flame Failure

Note

Heavy duty gas products to be connected by an approved gas installer

GRILLERS - Gas

FEATURES

- Ideal for use in steak houses, restaurants, coffee shops, clubs and pubs
- Piezo igniters for safe and easy ignition on flame failure units only
- Heavy duty 16mm griddle plate for effective heat distribution
- Bull nose design
- Pilot Burner or Flame Failure available
- Polished cooking surface for easy cleaning
- Safety approved by LPG Safety Association of SA
- 455mm Long, Stainless Steel burners for better heat distribution



Note

- Heavy duty gas products to be connected by an approved gas installer
- (Flame Failure units shown)

Order Codes: MODELS WITH FLAME FAILURE

- FTG0300 - FLAT TOP GRILLER - 300mm
- FTG0400 - FLAT TOP GRILLER - 400mm
- FTG0600 - FLAT TOP GRILLER - 600mm
- FTG0900 - FLAT TOP GRILLER - 900mm
- FTG1200 - FLAT TOP GRILLER - 1200mm
- FTG1500 - FLAT TOP GRILLER - 1500mm

✓ Ngas CBF0300

FLAT TOP GRILLER - 300mm - PILOT BURNER - GAS

SPECIFICATIONS

SURFACE:	FLAT
GAS:	LPG
OUTPUT:	28 000 BTU
DIMENSIONS:	303 x 675 x 350mm
Grill Area:	300 x 480mm
PACKED WEIGHT:	55kg
REGULATOR:	NO

✓ Ngas CBF0400

FLAT TOP GRILLER - 400mm - PILOT BURNER - GAS

SPECIFICATIONS

SURFACE:	Flat
GAS:	LPG
OUTPUT:	28000 BTU
DIMENSIONS:	450 x 675 x 350mm
GRILL AREA:	400 x 480mm
PACKED WEIGHT:	60kg
REGULATOR:	No

✓ Ngas CBF0600

FLAT TOP GRILLER - 600mm - PILOT BURNER - GAS

SPECIFICATIONS

SURFACE:	Flat
GAS:	LPG
OUTPUT:	56000 BTU
DIMENSIONS:	610 x 675 x 350mm
GRILL AREA:	600 x 480mm
PACKED WEIGHT:	72kg
REGULATOR:	No

✓ Ngas CBF0900

FLAT TOP GRILLER - 900mm - PILOT BURNER - GAS

SPECIFICATIONS

SURFACE:	Flat
GAS:	LPG
OUTPUT:	84000 BTU
DIMENSIONS:	900 x 675 x 350mm
GRILL AREA:	900 x 480mm
PACKED WEIGHT:	120kg
REGULATOR:	No

✓ Ngas CBF1200

FLAT TOP GRILLER - 1200mm - PILOT BURNER - GAS

SPECIFICATIONS

SURFACE:	FLAT
GAS:	LPG
OUTPUT:	112 000 BTU
DIMENSIONS:	1223 x 675 x 350mm
Grill Area:	1200 x 480mm
PACKED WEIGHT:	150kg
REGULATOR:	NO

✓ Ngas CBF1500

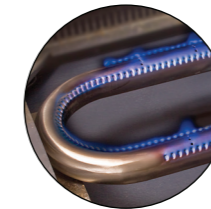
FLAT TOP GRILLER - 1500mm - PILOT BURNER - GAS

SPECIFICATIONS

SURFACE:	FLAT
GAS:	LPG
OUTPUT:	140 000 BTU
DIMENSIONS:	1527 x 675 x 350mm
Grill Area:	1500 x 480mm
PACKED WEIGHT:	200kg
REGULATOR:	NO

FEATURES

- Ideal for use in steak houses, restaurants, coffee shops, clubs and pubs
- Piezo igniters for safe and easy ignition on flame failure units only
- Heavy duty cast iron grates specially designed to disperse excess fat, reducing smoke and flames
- Bull nose design
- Conversion kits available to convert unit to lava rock griller
- Pilot Burner or Flame Failure available
- Safety approved by LPG Safety Association of SA
- 455mm Long, Stainless Steel burners for better heat distribution



LAVA ROCKS



Note

- Heavy duty gas products to be connected by an approved gas installer
- (Flame Failure units shown)

Order Codes: MODELS WITH FLAME FAILURE

- GGL0300 - GAS GRILLER RADIANT - 300mm
- GGL0400 - GAS GRILLER RADIANT - 400mm
- GGL0600 - GAS GRILLER RADIANT - 600mm
- GGL0900 - GAS GRILLER RADIANT - 900mm
- GGL1200 - GAS GRILLER RADIANT - 1200mm
- GGL1500 - GAS GRILLER RADIANT - 1500mm

GRILLERS - Gas

✓ Ngas CBL0300

GAS GRILLER RADIANT - 300mm - PILOT BURNER

SPECIFICATIONS

SURFACE:	Ribbed grates
GAS:	LPG
OUTPUT:	28 000 BTU
DIMENSIONS:	303 x 675 x 350mm
Grill Area:	300 x 480mm
PACKED WEIGHT:	45kg
REGULATOR:	NO

✓ Ngas CBL0400

GAS GRILLER RADIANT - 400mm - PILOT BURNER

SPECIFICATIONS

SURFACE:	Ribbed grates
GAS:	LPG
OUTPUT:	28000 BTU
DIMENSIONS:	450 x 675 x 350mm
GRILL AREA:	400 x 470mm
PACKED WEIGHT:	58kg
REGULATOR:	No

✓ Ngas CBL0600

GAS GRILLER RADIANT - 600mm - PILOT BURNER

SPECIFICATIONS

SURFACE:	Ribbed grates
GAS:	LPG
OUTPUT:	56000 BTU
DIMENSIONS:	610 x 675 x 350mm
GRILL AREA:	600 x 470mm
PACKED WEIGHT:	69kg
REGULATOR:	No

✓ Ngas CBL0900

GAS GRILLER RADIANT - 900mm - PILOT BURNER

SPECIFICATIONS

SURFACE:	Ribbed grates
GAS:	LPG
OUTPUT:	84000 BTU
DIMENSIONS:	900 x 675 x 350mm
GRILL AREA:	900 x 470mm
PACKED WEIGHT:	77kg
REGULATOR:	No

✓ Ngas CBL1200

GAS GRILLER RADIANT - 1200mm - PILOT BURNER

SPECIFICATIONS

SURFACE:	Ribbed grates
GAS:	LPG
OUTPUT:	112 000 BTU
DIMENSIONS:	1223 x 675 x 350mm
Grill Area:	1200 x 470mm
PACKED WEIGHT:	163kg
REGULATOR:	NO

✓ Ngas CBL1500

GAS GRILLER RADIANT - 1500mm - PILOT BURNER

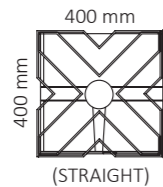
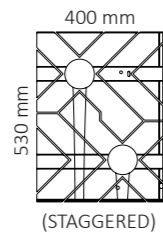
SPECIFICATIONS

SURFACE:	Ribbed grates
GAS:	LPG
OUTPUT:	140 000 BTU
DIMENSIONS:	1527 x 675 x 350mm
Grill Area:	1500 x 470mm
PACKED WEIGHT:	205kg
REGULATOR:	NO

BOILING TABLES - Straight and Staggered

FEATURES

- Mild Steel painted
- High quality fabricated support grates
- Suitable for a large range of pot sizes
- Safety approved by LPG Safety Association



Ngas BTG3004

BOILING TABLE GAS - COMMERCIAL - 4 BURNER STAGGERED

SPECIFICATIONS

SURFACE:	Staggered
GAS:	LPG
OUTPUT TOTAL:	72000 BTU (21kW)
DIMENSIONS:	904 x 614 x 830mm
BOX DIMENSIONS:	940 x 660 x 300mm
PACKED WEIGHT:	18kg
REGULATOR:	No
GRID SIZE:	530 x 400mm (2 off)

Ngas BTG3006

BOILING TABLE GAS - COMMERCIAL - 6 BURNER STAGGERED

SPECIFICATIONS

SURFACE:	Staggered
GAS:	LPG
OUTPUT TOTAL:	108000 BTU (31.6kW)
DIMENSIONS:	1326 x 614 x 830mm
BOX DIMENSIONS:	1340 x 660 x 300mm
PACKED WEIGHT:	58kg
REGULATOR:	No
GRID SIZE:	530 x 400mm (3 off)

Ngas BTG2002

BOILING TABLE GAS - COMMERCIAL - 2 BURNER STRAIGHT

SPECIFICATIONS

SURFACE:	Straight
GAS:	LPG
OUTPUT TOTAL:	36000 BTU (10.5kW)
DIMENSIONS:	904 x 484 x 665mm
BOX DIMENSIONS:	914 x 525 x 300mm
PACKED WEIGHT:	50kg
REGULATOR:	Yes
GRID SIZE:	400 x 400mm (2 off)

Ngas BTG2003

BOILING TABLE GAS - COMMERCIAL - 3 BURNER STRAIGHT

SPECIFICATIONS

SURFACE:	Straight
GAS:	LPG
OUTPUT TOTAL:	54000 BTU (15.8kW)
DIMENSIONS:	1326 x 484 x 665mm
BOX DIMENSIONS:	1340 x 525 x 300mm
PACKED WEIGHT:	54kg
REGULATOR:	Yes
GRID SIZE:	400 x 400mm (3 off)

Ngas BTG2004

BOILING TABLE GAS - COMMERCIAL - 4 BURNER STRAIGHT

SPECIFICATIONS

SURFACE:	Straight
GAS:	LPG
OUTPUT TOTAL:	72000 BTU (21kW)
DIMENSIONS:	1748 x 484 x 665mm
BOX DIMENSIONS:	1760 x 525 x 300mm
PACKED WEIGHT:	60kg
REGULATOR:	No
GRID SIZE:	400 x 400mm (4 off)

Note

Heavy duty gas products to be connected by an approved gas installer

PANINI GRILL - Cast Iron

FEATURES

- Thermostatically controlled between 50°C - 300°C
- Heavy duty cast iron plates
- Self balancing upper grill plate
- Removable fat tray



120V PGT0001

PANINI GRILL - CAST IRON - SINGLE

SPECIFICATIONS

POWER:	2.6kW
VOLTAGE:	230V
DIMENSIONS:	410 x 378 x 205mm
WEIGHT:	22kg

120V PGT0002

PANINI GRILL - CAST IRON - DOUBLE

SPECIFICATIONS

POWER:	3.08kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	570 x 378 x 205mm
WEIGHT:	40kg

CONVEYOR TOASTERS

FEATURES

- This compact unit is ideal for breakfast buffets in hotels and restaurants
- Variable conveyor speed with toast and bun heat settings
- Individual heat controls for top and bottom elements
- Unit can be set for front or rear service



120V CTK2001

CONVEYOR TOASTER

SPECIFICATIONS

POWER:	2.6kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	367 x 761 x 424mm
WEIGHT:	17.5kg
CAPACITY:	Approx. 300 slices / hr

120V CTK2002

CONVEYOR TOASTER - WIDE MOUTH

SPECIFICATIONS

POWER:	2.6kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	467 x 761 x 424mm
WEIGHT:	25kg
CAPACITY:	Approx. 450 slices / hr

WAFFLE BAKERS - Belgian

FEATURES

- Anvil's belgian style waffle bakers are ideally suited for use in kitchens, coffee shops, outdoor markets and ice cream parlours
- Units are fitted with a digital programmable control for heat and time settings
- Audible alarm on completion of the programmed time



☑ 120V **WBA1001**
WAFFLE BAKER - 1 PLATE- BELGIAN
SPECIFICATIONS
POWER: 1.0kW
VOLTAGE: 230V
PLATE DIAMETER: 190mm
DIMENSIONS: 255 x 440 x 290mm
WEIGHT: 11kg



☑ 120V **WBA1002**
WAFFLE BAKER - 2 PLATE - BELGIAN
SPECIFICATIONS
POWER: 2.0kW
VOLTAGE: 230V
PLATE DIAMETER: 190mm
DIMENSIONS: 520 x 440 x 290mm
WEIGHT: 22kg

PANCAKE AND OMELETTE HOT PLATE



☑ 120V **PMA1011**
PANCAKE & OMELETTE MACHINE- ELEC
SPECIFICATIONS
VOLTAGE: 230V
POWER: 3kW
DIMENSIONS: 450 x 485 x 240mm
WEIGHT: 24kg



☑ Ngas **PMA2011**
PANCAKE & OMELETTE MACHINE - GAS
SPECIFICATIONS
OUTPUT: 20 000 BTU
GAS: NATURAL
Dimensions: 450 x 485 x 240mm
WEIGHT: 24kg

FEATURES

- Warming drawer fitted to keep the baked product warm (PMA1011 only)
- 400mm diameter cast iron cooking surface
- Wooden spatula included
- Perfect for pancakes, crepes and flap jacks

PIZZA OVEN - Single deck

FEATURES

- 2 x Ceramic plates - single deck
- Dial temperature gauge
- Dual thermostats for accurate control of top and bottom elements
- Interior light with viewing window
- Robust construction with high efficiency insulation



☒ 120V **POA1120**
PIZZA OVEN - SINGLE DECK
SPECIFICATIONS
VOLTAGE: 380V - 3 phase - 50HZ
POWER: 7.2kW
DIMENSIONS: 890 x 430 x 1060mm
WEIGHT: 80kg
MAX TEMPERATURE: 500°C
CHAMBER DIMENSIONS: 610 x 900 x 140mm

PIZZA OVEN - Digital conveyor

FEATURES

- Accurate control of conveyor speed
- Individual top and bottom temperatures
- Digital setpoint of speed and temperatures
- Touch control panel prevents accidental adjustment
- 350mm wide conveyor makes this oven extremely flexible and ideal for pizzas or sub sandwiches

- Variable individual heat control between 50°C - 400°C
- Adjustable conveyor speed between 40 sec - 10min cooking time allows the user to bake a range of different products
- Compact in size and stackable allows for maximum use of working space
- Reversible conveyor



☒ 120V **POA2001**
PIZZA OVEN - DIGITAL CONVEYOR
SPECIFICATIONS
VOLTAGE: 230V - 2 phase - 50Hz
POWER: 6.7kW
DIMENSIONS: 1499 x 674 x 436 mm
CONVEYOR WIDTH: 350mm
WEIGHT: 55kg
MAX TEMPERATURE: 300°C



MOBILE FOOD WARMING CABINET



FEATURES

- Suitable for large catering venues and institutions
- Ideal for holding prepared meals etc. , before serving
- Twin circulating fans
- Water trough with drain tap in base
- Double wall insulated construction
- Holds 22 fully sized gastronorm pans (100mm deep)
- Supplied with 11 wire shelves
- Easy to close slam lock latching system
- Easily visible analogue temperature display
- External temperature display
- Recessed handles to aid mobility
- Protective rubber bumper strips prevent damage when moving
- Convenient hook for stowing power cord
- Double wall insulated construction maintains heat when not connected

 120V

MFW0011

MOBILE FOOD WARMING CABINET - 11 SHELVES

SPECIFICATIONS

POWER RATING:	230V - 50Hz - 2.63kW
DIMENSIONS:	691 x 874 x 1797mm
BOX DIMENSIONS:	800 x 975 x 1900mm
CAPACITY:	22 trays - GN 1/1
PACKED WEIGHT:	182kg

ELECTRIC SOLID TOP STOVE - With electric oven

FEATURES

- Suitable for large catering venues and restaurants
- Removable heating plates for servicing
- Robust Stainless Steel construction with heavy duty door and hinges
- Removable drip tray beneath stove top to retain spills
- Thermostatically controlled electric oven takes full size gastronorm pans
- Powerful oven circulating fan with automatic reversing cycle to promote even baking


 120V

COA4003

3 PLATE STOVE WITH OVEN - ELECTRIC

SPECIFICATIONS

POWER:	380V - 50Hz - 18kW
DIMENSIONS:	1046 x 780 x 900mm
CAVITY DIMENSIONS:	560 x 630 x 285mm
WEIGHT:	220kg
PLATE SIZE:	325 x 540mm (per plate)
PLATES:	3

GAS SOLID TOP STOVE - With gas oven

FEATURES

- Ideal general purpose stove for institutions and large scale catering facilities especially in area's without stable electrical supply
- Heavy duty full Stainless Steel construction
- Piezo Igniters with pilot burners
- Robust Stainless Steel oven construction with heavy duty door and hinges
- Removable drip tray beneath stove top to retain spills aided by specially designed burner box system
- Removable top plates for easy access to burners
- Automatic flame failure device shuts off gas in the event of flame going out

- "Cool to touch" die-cast control knobs
- Fitted with chrome plated steel wire shelf
- For use with pots only and should not be used as griddle plates
- Heavy duty top plates retain heat
- Flush fit top plates allow oversize pots to be used
- Compliments existing Anvil stove range
- Gas burner oven with flame failure safety
- Top plates with effective individual drainage
- 15mm plate thickness

 Ngas

COA3003

3 PLATE STOVE WITH OVEN - GAS

SPECIFICATIONS

OUTPUT TOTAL:	61 900 BTU (18.14KW)
GAS:	LPG
DIMENSIONS:	1046 x 780 x 900mm
CAVITY DIMENSIONS:	560 x 500 x 285mm
WEIGHT:	220kg
REGULATOR:	No
PLATE SIZE:	325 x 540mm (per plate)
PLATES:	3

Note

Heavy duty gas products to be connected by an approved gas installer



DECK OVEN - 2 trays per deck

FEATURES

- Robust construction
- Front face Stainless Steel
- Side, top and rear panels painted mild steel
- 120 Min mechanical timer
- Max temperature 300°C
- Glass viewing window
- Top and bottom elements are independently controlled
- Interior light



☒ 120V **DOA3001**
DECK OVEN - 2 TRAY - SINGLE DECK
SPECIFICATIONS
CAPACITY: 4 Standard size pizzas 300mm
VOLTAGE: 230V - 50Hz - (Can be wired as 1 or 3 phase)
POWER: 6.5kW
DIMENSIONS: 1210 x 895 x 525mm
CHAMBER DIMENSIONS: 870 x 660 x 200mm
WEIGHT: 90kg
INCLUDES: 2 Baking trays - 600 x 400mm

☒ 120V **DOA3002**
DECK OVEN - 4 TRAY - DOUBLE DECK
SPECIFICATIONS
CAPACITY: 8 Standard size pizzas 300mm
VOLTAGE: 380V - 3 phase - 50Hz (Neutral and Earth)
POWER: 13kW
DIMENSIONS: 1210 x 895 x 1230mm
CHAMBER DIMENSIONS: 870 x 660 x 200mm (Each)
WEIGHT: 170kg
INCLUDES: 4 Baking trays - 600 x 400mm

☒ 120V **DOA3003**
DECK OVEN - 6 TRAY - TRIPLE DECK
SPECIFICATIONS
CAPACITY: 12 Standard size pizzas 300mm
VOLTAGE: 380V - 3 phase - 50Hz (Neutral and Earth)
POWER: 19.5kW
DIMENSIONS: 1210 x 895 x 1935mm
CHAMBER DIMENSIONS: 870 x 660 x 200mm (Each)
WEIGHT: 250kg
INCLUDES: 6 Baking trays - 600 x 400mm

OTHER ORDER CODES

DOA0011 DECK OVEN - CERAMIC PLATE - 600 x 400mm
DOS0001 DECK OVEN - SINGLE - STAND ONLY - M/STEEL



DECK OVEN - 3 trays per deck

FEATURES

- Robust construction
- Front face Stainless Steel
- Side, top and rear panels painted mild steel
- 120 Min mechanical timer
- Max temperature 300°C
- Glass viewing window
- Top and bottom elements are independently controlled
- Interior light

☒ 120V **DOA4003**
DECK OVEN - 9 TRAY - TRIPLE DECK
SPECIFICATIONS
CAPACITY: 18 Standard size pizzas 300mm
VOLTAGE: 380V - 3 phase - 50Hz (Neutral and Earth)
POWER: 29.25kW
DIMENSIONS: 1720 x 895 x 1935mm
CHAMBER DIMENSIONS: 1480 x 660 x 200mm (Each)
WEIGHT: 325kg
INCLUDES: 9 Baking trays - 600 x 400mm



DECK OVEN - Gas

FEATURES

- Robust construction with Stainless Steel facia panel and door
- Max temperature 300°C
- Unique burner design for even temperature distribution
- Glass viewing window
- Top and bottom burners thermostatically controlled
- Interior light
- Includes timer



☑ Ngas

DOA5001
DECK OVEN - GAS - 2 TRAY - SINGLE

SPECIFICATIONS

CAPACITY: 4 Standard size pizza - 300mm
 GAS: LPG
 OUTPUT: 36000 BTU (10.55kW)
 (18000 BTU for both upper & bottom burner)
 VOLTAGE: 230V
 POWER: 200W
 DIMENSIONS: 1340 x 900 x 670mm
 CHAMBER DIMENSIONS: 860 x 640 x 200mm
 WEIGHT: 95kg
 INCLUDES: 2 Baking trays - 600 x 400mm
 REGULATOR: No



☑ Ngas

DOA5002
DECK OVEN - GAS - 4 TRAY - DOUBLE

SPECIFICATIONS

CAPACITY: 8 STANDARD SIZE PIZZA- 300mm
 GAS: L.P.G
 OUTPUT: 72000 BTU
 VOLTAGE: 230V
 POWER: 400Watt
 DIMENSIONS: 1340 x 900 x 1260mm
 CHAMBER DIMENSIONS: 860 x 640 x 200mm (Each)
 WEIGHT: 190kg
 INCLUDES: 4 BAKING TRAYS- 600 x 400mm
 REGULATOR: NO

☑ Ngas

DOA5003
DECK OVEN - GAS - 8 TRAY - TRIPLE

SPECIFICATIONS

CAPACITY: 12 STANDARD SIZE PIZZA- 300mm
 GAS: L.P.G
 OUTPUT: 108000 BTU
 VOLTAGE: 230V
 POWER: 600Watt
 DIMENSIONS: 1340 x 900 x 1720mm
 CHAMBER DIMENSIONS: 860 x 640 x 200mm (Each)
 WEIGHT: 273kg
 INCLUDES: 6 BAKING TRAYS- 600 x 400mm
 REGULATOR: NO

Note

Heavy duty gas products to be connected by an approved gas installer

TILTING PAN



FEATURES

- Ideal for use in restaurants, canteens, institutions, etc.
- Smooth and robust tilting function
- Ideal for stews and many forms of bulk food preparation
- Easy to clean Stainless Steel pan
- Total power output of 12kW
- Rapidly heats up to operating temperature
- Water inlet control on front panel
- Thermostatically controlled
- Automatic safety cut-off in the event of overheating
- Micro switch cuts out elements when pan is tilted

☒ 120V

TPA0080
TILTING PAN - 80Lt

SPECIFICATIONS

POWER: 12kW
 VOLTAGE: 380V - 3 phase (Neutral and Earth)
 DIMENSIONS: 800 x 900 x 900mm
 CAPACITY: 80Lt
 WEIGHT: 171kg
 PACKAGED WEIGHT: 247kg

TILTING PAN GAS

FEATURES

- Ideal for use in restaurants, canteens, institutions, etc.
- Smooth and robust tilting function
- Ideal for stews and many forms of bulk food preparation
- Easy to clean Stainless Steel pan
- Total power output of 72000 BTU
- Rapidly heats up to operating temperature
- Water inlet control on front panel
- Thermostatically controlled from 60° to 300°C
- 340°C high limit for safety.
- Standby pilot.



TPA1080

TILTING PAN GAS - 80Lt

SPECIFICATIONS

POWER: 72000 BTU
 GAS: LPG + NG (On Request)
 DIMENSIONS: 800 x 900 x 850mm
 CAPACITY: 80Lt
 WEIGHT: 153kg
 PACKAGED WEIGHT: 185kg

TILTING PAN ELECTRIC

FEATURES

- Ideal for use in restaurants, canteens, institutions, etc.
- Smooth and robust tilting function
- Ideal for stews and many forms of bulk food preparation
- Simple tilt system makes transferring of food easy
- Safety cut off in the event of overheating
- The 40 Lt pan is compact and versatile for smaller batches of food
- Robust tubular frame allows access from all sides making it easy to clean around the pan



TPA0040

TILTING PAN - 80Lt

SPECIFICATIONS

POWER: 8kW
 VOLTAGE: 380V - 3 phase (Neutral and Earth)
 DIMENSIONS: 705 x 830 x 970mm
 CAPACITY: 40Lt
 WEIGHT: 80kg

OIL JACKETED POT

FEATURES

- Ideal for use in restaurants, canteens, institutions, etc.
- Equipped with S/steel lid and spring assisted hinge for easy opening
- Ideal for stews and many forms of bulk food preparation
- Inner pot is made from food grade S/steel
- The pot is indirectly heated using submerged incoloy elements for even heat distribution
- Features a high end safety valve that protects the operator from accidental burns
- Thermostatically controlled
- Takes 60Lt Thermo-D oil (not included)



OJP0225

OIL JACKETED POT - 225Lt

SPECIFICATIONS

POWER: 12kW
 VOLTAGE: 380V - 3 phase (Neutral and Earth)
 DIMENSIONS: 1175 x 1000 x 970mm
 CAPACITY: 225Lt
 WEIGHT: 120kg
 PACKAGED WEIGHT: 155kg

PLATE LOWERATORS

FEATURES

- Temperature control via thermostat (PLK0001 & PLK0002)
- Pre set thermostat on PWK1001
- Double skin Stainless Steel construction reduces heat loss and improves the strength of the unit
- Adjustable plate guides
- Adjustable spring tension
- Easily moved to required position
- Countersunk unit is designed for counter top installation



- ✓ 120V **PLK0001**
PLATE LOWERATOR - HEATED - MOBILE
- SPECIFICATIONS**
- | | |
|-----------------|---|
| VOLTAGE: | 230V |
| POWER: | 0.4kW |
| DIMENSIONS: | 450 x 450 x 847mm - PLK0001 |
| WEIGHT: | 35kg |
| PLATE GUIDES: | 3 (Per compartment) |
| PLATE CAPACITY: | Approx 40 (Varies with plate thickness) |
| PLATE SIZE: | 200 - 300mm |
| MAX PLATE SIZE: | 300mm Diameter |



- ✓ 120V **PLK0002**
PLATE LOWERATOR - HEATED DOUBLE - MOBILE
- SPECIFICATIONS**
- | | |
|-----------------|---|
| VOLTAGE: | 230V |
| POWER: | 0.8kW |
| DIMENSIONS: | 450 x 970 x 850mm |
| WEIGHT: | 68kg |
| PLATE GUIDES: | 3 (Per compartment) |
| PLATE CAPACITY: | Approx 80 (Varies with plate thickness) |
| PLATE SIZE: | 200 - 300mm |
| MAX PLATE SIZE: | 300mm Diameter |



- ✓ 120V **PWK1001**
PLATE WARMER - DROP IN
- SPECIFICATIONS**
- | | |
|--------------------|---|
| VOLTAGE: | 230V |
| POWER: | 0.4kW |
| DIMENSIONS: | 405 circumference x 728mm |
| WEIGHT: | 25kg |
| PLATE GUIDES: | 3 (Per compartment) |
| PLATE CAPACITY: | Approx 40 (Varies with plate thickness) |
| PLATE SIZE: | 200 - 280mm |
| MAX PLATE SIZE: | 280mm Diameter |
| CUT DIAMETER: | 385mm |
| REQ CABINET DEPTH: | 775mm |

PIE WARMERS - Stainless Steel

FEATURES

- This unit is ideal for use in small supermarkets or fast-food outlets
- Thermostatically controlled temperature
- Rear sliding doors
- Easily removable crumb tray
- Full Stainless Steel double wall construction, keeps outside wall cool
- Operating temperature: 50°C - 80°C



- ✓ 120V **PWK0004**
PIE WARMER S/STEEL - 640mm
- SPECIFICATIONS**
- | | |
|-------------|------------------------------|
| VOLTAGE: | 230V |
| POWER: | 1kW |
| DIMENSIONS: | 640 x 364 x 525mm |
| WEIGHT: | 23kg |
| CAPACITY: | Approx 30 standard size pies |

- ✓ 120V **PWK0005**
PIE WARMER S/STEEL - 865mm
- SPECIFICATIONS**
- | | |
|-------------|------------------------------|
| VOLTAGE: | 230V |
| POWER: | 1kW |
| DIMENSIONS: | 865 x 364 x 525mm |
| WEIGHT: | 30kg |
| CAPACITY: | Approx 50 standard size pies |



POPCORN MACHINE

FEATURES

- This counter top unit is ideal for cafes, flea markets and outdoor events
- Bold graphics and excellent product display
- Interior heater to keep product warm
- 200g Capacity per load (PMK0001)
- 500g Capacity per load (PMK0002)
- Non-stick kettle with hinge down feature for easy loading
- Bottom element ensures that popcorn stays warm

- ✓ 120V **PMK0001**
POPCORN MACHINE - 8oz
- SPECIFICATIONS**
- | | |
|-------------|-------------------|
| VOLTAGE: | 230V - 50Hz |
| POWER: | 1.5kW |
| DIMENSIONS: | 502 x 421 x 685mm |
| WEIGHT: | 26kg |

- ✓ 120V **PMK0002**
POPCORN MACHINE - 14oz
- SPECIFICATIONS**
- | | |
|-------------|-------------------|
| VOLTAGE: | 230V - 50Hz |
| POWER: | 1.66kW |
| DIMENSIONS: | 520 x 520 x 800mm |
| WEIGHT: | 33.5kg |



DISPLAY UNIT HEATED - Floor standing

FEATURES

- Pleasing modern design
- Temperature range 40°C to 75°C @ ambient temperature of 32°C
- Illuminated shelf and base for perfect product presentation
- Castor wheels make the unit easy to move
- Digital display and temperature control for high accuracy
- Grade 304 Stainless Steel interior
- Unit provided with two adjustable shelves



- 120V **DHC1900**
 60Hz DISPLAY UNIT HEATED - F/STAND - 900mm
- SPECIFICATIONS**
 CAPACITY: 225Lt
 SHELVES: 3
 VOLTAGE: 230V, 50Hz
 DIMENSIONS: 900 x 730 x 1200mm
 WEIGHT: 210kg



- 120V **DHC2200**
 60Hz DISPLAY UNIT HEATED - F/STAND - 1200mm
- SPECIFICATIONS**
 CAPACITY: 310Lt
 SHELVES: 3
 VOLTAGE: 230V, 50Hz
 DIMENSIONS: 1200 x 730 x 1200mm
 WEIGHT: 255kg

- 120V **DHC2500**
 60Hz DISPLAY UNIT HEATED - F/STAND - 1500mm
- SPECIFICATIONS**
 CAPACITY: 395Lt
 SHELVES: 3
 VOLTAGE: 230V, 50Hz
 DIMENSIONS: 1500 x 730 x 1200mm
 WEIGHT: 315kg

DISPLAY UNIT HEATED - Floor standing

FEATURES

- Pleasing modern design
- Temperature range 40°C to 75°C @ ambient temperature of 32°C
- Illuminated shelf and base for perfect product presentation
- Castor wheels make the unit easy to move
- Digital display and temperature control for high accuracy
- Grade 304 Stainless Steel interior
- Unit provided with two adjustable shelves



- 120V **DHC7900**
 60Hz DISPLAY UNIT HEATED - F/STANDING - 900mm
- SPECIFICATIONS**
 CAPACITY: 285Lt
 SHELVES: 3
 VOLTAGE: 230V, 50Hz
 DIMENSIONS: 900 x 680 x 1200mm
 WEIGHT: 215kg



- 120V **DHC7200**
 60Hz DISPLAY UNIT HEATED - F/STANDING - 1200mm
- SPECIFICATIONS**
 CAPACITY: 390Lt
 SHELVES: 3
 VOLTAGE: 230V, 50Hz
 DIMENSIONS: 1200 x 680 x 1200mm
 WEIGHT: 260kg

- 120V **DHC7500**
 60Hz DISPLAY UNIT HEATED - F/STANDING - 1500mm
- SPECIFICATIONS**
 CAPACITY: 500Lt
 SHELVES: 3
 VOLTAGE: 230V, 50Hz
 DIMENSIONS: 1500 x 680 x 1200mm
 WEIGHT: 300kg

DISPLAY UNIT HEATED - Countersunk

FEATURES

- Counter top type can be fitted on or into counter
- Robust Stainless Steel outer body
- Temperature range 40°C to 75°C @ ambient temperature of 32°C
- Will maintain displayed product at HACCP controlled temperature
- Illuminated shelf and base for perfect product presentation
- Digital display and temperature control for high accuracy
- Grade 304 Stainless Steel interior
- Unit provided with 1 adjustable shelf & fixed bottom shelf

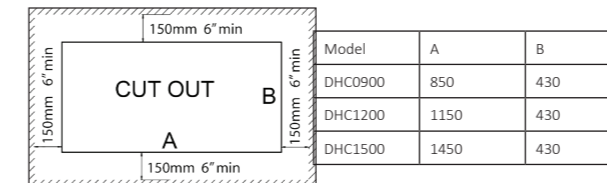


- 120V **DHC0900**
 60Hz DISPLAY UNIT HEATED - COUNTERSUNK - 900mm
- SPECIFICATIONS**
 CAPACITY: 70Lt
 SHELVES: 2
 VOLTAGE: 230V, 50Hz
 DIMENSIONS: 900 x 470 x 680mm
 WEIGHT: 50kg

- 120V **DHC1200**
 60Hz DISPLAY UNIT HEATED - COUNTERSUNK - 1200mm
- SPECIFICATIONS**
 CAPACITY: 94Lt
 SHELVES: 2
 VOLTAGE: 230V, 50Hz
 DIMENSIONS: 1200 x 470 x 680mm
 WEIGHT: 65kg

- 120V **DHC1500**
 60Hz DISPLAY UNIT HEATED - COUNTERSUNK - 1500mm
- SPECIFICATIONS**
 CAPACITY: 118Lt
 SHELVES: 2
 VOLTAGE: 230V, 50Hz
 DIMENSIONS: 1500 x 470 x 680mm
 WEIGHT: 80kg

WORKTOP CUT OUT



NOTE

It is essential that the cabinet below the cut-out is well ventilated. Poor ventilation will affect the performance of the unit



DISPLAY UNIT HEATED - Countertop

FEATURES

- Robust Stainless Steel outer body
- Temperature range 40°C to 75°C @ ambient temperature of 32°C
- Will maintain displayed product at HACCP control temperature
- Illuminated shelf and base for perfect product presentation
- Digital display and temperature control for high accuracy
- Grade 304 Stainless Steel interior
- Unit provided with 1 adjustable shelf & fixed bottom shelf



120V **DHC4900**
 60Hz DISPLAY UNIT HEATED - COUNTER TOP - 900mm

SPECIFICATIONS
 CAPACITY: 140Lt
 SHELVES: 2
 VOLTAGE: 230V, 50Hz
 DIMENSIONS: 900 x 540 x 790mm
 WEIGHT: 80kg

IMPROVED

120V **DHC4200**
 60Hz DISPLAY UNIT HEATED - COUNTER TOP - 1200mm

SPECIFICATIONS
 CAPACITY: 190Lt
 SHELVES: 2
 VOLTAGE: 230V, 50Hz
 DIMENSIONS: 1200 x 540 x 790mm
 WEIGHT: 95kg

120V **DHC4500**
 60Hz DISPLAY UNIT HEATED - COUNTER TOP - 1500mm

SPECIFICATIONS
 CAPACITY: 240Lt
 SHELVES: 2
 VOLTAGE: 230V, 50Hz
 DIMENSIONS: 1500 x 540 x 790mm
 WEIGHT: 110kg

COFFEE JUG WARMER

FEATURES

- Plates heat independently, therefore energy efficient
- Ideal for restaurants, coffee shops and guest houses



120V **CWA0002**
 COFFEE WARMER ANVIL - JUG WARMER

SPECIFICATIONS
 POWER: 2 x 0.1kW
 VOLTAGE: 230V
 PLATE DIAMETER: 2 x 140mm
 DIMENSIONS: 432 x 243 x 84mm
 WEIGHT: 3kg



SOUP KETTLES

FEATURES

- Ideal for hotels, canteens, take aways and supermarkets.
- Great for soup, sauces, curries, breakfast porridge and stew.



120V **SKD0006**
 SOUP KETTLE - 6Lt

SPECIFICATIONS
 POWER: 850W
 VOLTAGE: 230V
 DIMENSIONS: 345 x 345 x 216mm

120V **SKD0008**
 SOUP KETTLE - 10Lt

SPECIFICATIONS
 POWER: 850W
 VOLTAGE: 230V
 DIMENSIONS: 345 x 345 x 360mm

120V **SKD1008**
 SOUP KETTLE STAINLESS STEEL - 10Lt

SPECIFICATIONS
 POWER: 850W
 VOLTAGE: 230V
 DIMENSIONS: 345 x 345 x 360mm

Note

Used for warming not cooking



SOUS VIDE COOKING

THE SOUS VIDE TECHNIQUE

Sous Vide also known as low temperature cooking, was developed in 1974 to reduce shrinkage when preparing foie gras. Development of the technique resulted in an unexpected low shrinkage of less than 5% compared to the 40% seen with conventional cooking methods.

Sous Vide cooking has been proven to produce consistent, high quality results every time: retaining vitamins, micro nutrients and mineral salts fat compositions are not altered - resulting in a noticeably better taste and texture.

Due to a temperature consistency of $\pm 0.01^{\circ}\text{C}$ chefs are able to prepare fish, meat or vegetables exactly as desired. Once the preferred temperature is reached, it can be kept constant for hours - making it virtually impossible to over cook any type of food. Using water as the heating medium guarantees that the temperature is the same at every point in the bath/vessel.

Consider all of these advantages Sous Vide cooking provides a real alternative to conventional cooking methods. Maximize kitchen efficiency, save on overhead expenses and increase menu quality.



BENEFITS OF SOUS VIDE COOKING

- Retains all nutrients
- Highest possible food quality
- Improves kitchen time management and efficiency
- Reduces shrinkage loss to max. 5%
- Preserves the natural flavour of the food
- Saves money due to more efficient cooking and reduces spoilage
- Freshness, color and appearance remain unchanged until serving
- Constantly reliable results due to $\pm 0.01^{\circ}\text{C}$ temperature
- No moisture loss, minimal shrinkage
- No more over cooking



SOUS VIDE COOKERS

FEATURES

- Powerful circulation pump with removable filter to ensure uniform temperature distribution
- Submersible parts made from Stainless Steel for durability and ease of cleaning
- Electronic temperature control with large easy to read digital display showing time, set temperature and current temperature
- Versatile clamp for attaching directly to inserts



✓ 120V **SVD0002**

NEW

SOUS VIDE CIRCULATOR ONLY

SPECIFICATIONS

POWER: 1.5kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 145 x 130 x 320mm
 WEIGHT: 1,9kg

OTHER ORDER CODES

INF4200

FULL SIZE INSERT x 200mm (POLYCARB)

NOTE

Tank and circulator sold separately

FEATURES

- Powerful circulation pump with multiple inlet and outlet jets to ensure uniform temperature distribution, fitted with removable filters
- Lift out cooking tray for easy loading and unloading
- Electronic temperature control with large easy to read digital display showing time, set temperature and current temperature
- Lid with insulated mat to preserve heat
- Large surface area silicone heating element
- Bath size: 12Lt



✓ 120V **SVD0003**

NEW

SOUS VIDE BATH AND CIRCULATOR COMPLETE UNIT

SPECIFICATIONS

POWER: 0.62kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 420 x 283 x 290mm
 WEIGHT: 6,3kg

ELECTRIC SALAMANDER - Adjustable

FEATURES

- Robust Stainless Steel construction with adjustable height to suit different cooking applications
- Allows for defrosting, gratinating, pizzas etc. , without the need for pre-heating



- 120V **SAK0450**
SALAMANDER - ADJUSTABLE - 450mm
- SPECIFICATIONS**
- | | |
|-------------|-------------------|
| POWER: | 2.8kW |
| VOLTAGE: | 230V - 2 phase |
| DIMENSIONS: | 450 x 510 x 528mm |
| WEIGHT: | 38kg |

- 120V **SAK0600**
SALAMANDER - ADJUSTABLE - 600mm
- SPECIFICATIONS**
- | | |
|-------------|-------------------|
| POWER: | 4kW |
| VOLTAGE: | 230V - 2 phase |
| DIMENSIONS: | 600 x 510 x 528mm |
| WEIGHT: | 50kg |

Note

Must be installed by a qualified electrician

PLATE WARMER

**FEATURES**

- Full Stainless Steel double wall construction with adjustable shelf position offers flexibility, and can hold up to 60 plates
- Thermostatically controlled with pilot light
- This portable unit is ideal for buffets and caterers

- 120V **PWK0001**
PLATE WARMER - SINGLE DOOR
- SPECIFICATIONS**
- | | |
|-----------------|-------------------|
| VOLTAGE: | 230V |
| POWER: | 0.75kW |
| DIMENSIONS: | 450 x 485 x 850mm |
| WEIGHT: | 34kg |
| MAX PLATE SIZE: | 360mm Diameter |

PLATE WARMER

**FEATURES**

- Fully portable, can hold 36 plates at once.
- Ideal for buffets and caterers

- 120V **PWS0001**
PLATE WARMER ROUND
- SPECIFICATIONS**
- | | |
|-----------------|-----------------------------|
| VOLTAGE: | 230V |
| POWER: | 0.6kW |
| DIMENSIONS: | 460mm circumference x 573mm |
| WEIGHT: | 34kg |
| MAX PLATE SIZE: | 280mm Diameter |

**Processing**

Our processing equipment will make sure you can prepare, mix or preserve your food with ease. These products are designed, sourced and produced with the end-user in mind.

SECTION INDEX

Meat Slicer

27

MEAT SLICER



FEATURES

- Ideal for medium size workloads in small restaurants and take-away operations

☑ 120V **SLR5009**
MEAT SLICER- 9" BLADE

SPECIFICATIONS

CUT CAPACITY: 190 x 160mm
 CUT THICKNESS: 1 – 9,5mm
 CUT LENGTH: 190mm
 CUT HEIGHT: 160mm
 POWER: 0.20kW- 230V- 50Hz
 DIMENSIONS: 457 x 368 x 368mm
 BLADE DIAMETER: 229mm (9")
 WEIGHT: 17kg
 • BUILT-IN BLADE SHARPENER



☑ 120V **SLR5010**
MEAT SLICER- 10" BLADE

SPECIFICATIONS

CUT CAPACITY: 190 x 170mm
 CUT THICKNESS: 1 – 9,5mm
 CUT LENGTH: 190mm
 CUT HEIGHT: 170mm
 POWER: 0.32kW- 230V- 50Hz
 DIMENSIONS: 483 x 368 x 368mm
 BLADE DIAMETER: 250mm (10")
 WEIGHT: 18kg
 • BUILT-IN BLADE SHARPENER



☑ 120V **SLR5012**
MEAT SLICER- 12" BLADE

SPECIFICATIONS

CUT CAPACITY: 236 x 152mm
 CUT THICKNESS: 1 – 16mm
 CUT LENGTH: 236mm
 CUT HEIGHT: 152mm
 POWER: 0.45kW, 230V- 50Hz
 DIMENSIONS: 610 x 457 x 457mm
 BLADE DIAMETER: 305mm
 WEIGHT: 28kg
 • NO BLADE SHARPENER

MEAT SLICER - HEAVY DUTY



FEATURES

- Double platform designed for high production outputs in butcheries and supermarkets, perfect for slicing raw meat for steaks. Adjustable cut thickness from 1 to 30mm. Vertical slicer 90°- less product friction and a more comfortable working position.

☑ 120V **SLR5312**
MEAT SLICER- 12" BLADE HEAVY DUTY

SPECIFICATIONS

CUT CAPACITY: 236 x 152mm
 CUT THICKNESS: 1 – 16mm
 POWER: 0.42kW- 230V- 50Hz
 DIMENSIONS: 622 x 508 x 457mm
 BLADE DIAMETER: 305mm
 WEIGHT: 41kg
 • NO BLADE SHARPENER



Refrigeration

Our vast product range offers an uncluttered, compact and complete solution for all your merchandising needs. Quality displays unit available in floor standing, countertop and countersunk solutions for optimal display and functionality.

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Cake Display Fridges	29
Ice Cream Display	34
Refrigerated Display Units	30-33
Refrigerated Pizza Display	30

CAKE DISPLAY FRIDGES

CDF4000

CAKE DISPLAY FRIDGE
TABLE TOP FIXED SHELVES

CDF2000

CAKE DISPLAY FRIDGE TABLE TOP
ROTATING SHELVES
*SHELVES DIAMETER: 365mm



FEATURES

- Compact design for counter top use
- 4 fully adjustable shelves
- Available with either rotating or fixed adjustable height shelves
- Adjustable leveling feet
- Exterior and interior constructed from Aluminium and Stainless Steel
- Double Heated Tempered glass to prevent condensation
- Self closing magnetic sealing door
- Automatic defrost
- Digital electronic temperature control unit
- Ozone friendly R134a gas
- Designed for tropical conditions
- Interior illumination for perfect product presentation

120V CDF2000/ CDF4000

CAKE DISPLAY FRIDGE - TABLE TOP

SPECIFICATIONS

DIMENSIONS: 524 x 449 x 1083mm
WEIGHT: 60kg
CAPACITY: 120Lt
POWER: 0.48kW
VOLTAGE: 230V - 50Hz
TEMP: +2°C to +10°C at ambient temperature +32°C

NOTE

This unit is specifically designed for shops that offer cakes on their menu and have limited space.

FEATURES

- Modern design
- Ozone friendly R134a gas
- Heated Tempered glass to prevent condensation
- 5 Rotating glass shelves and 1 lower mirror shelf
- Height adjustable shelves
- Reliable refrigeration system using high quality components
- Interior illumination for perfect product presentation
- Accurate digital temperature control with digital temperature readout
- Castor wheels for ease of movement
- Automatic defrost
- Fitted with a tropicalised compressor and condenser making it suitable for operation in tropical conditions

120V CDF2001

CAKE DISPLAY FRIDGE - FLOOR STANDING

SPECIFICATIONS

DIMENSIONS: 650 x 650 x 1790mm
WEIGHT: 110kg
CAPACITY: 500Lt
POWER: 0.57kW
VOLTAGE: 230V - 50Hz
TEMP: +2°C to +10°C at ambient temperature +32°C
SHELVES DIAMETER: 490mm



DISPLAY UNITS REFRIGERATED - Floor standing

IMPROVED

120V DFC0900

DISPLAY UNIT FRIDGE - F/STAND - 900mm

SPECIFICATIONS

CAPACITY: 225Lt
SHELVES: 3
POWER: 1kW
VOLTAGE: 230V - 50Hz
DIMENSIONS: 900 x 730 x 1200mm
WEIGHT: 185kg

120V DFC1200

DISPLAY UNIT FRIDGE - F/STAND - 1200mm

SPECIFICATIONS

CAPACITY: 310Lt
SHELVES: 3
POWER: 1.1kW
VOLTAGE: 230V - 50Hz
DIMENSIONS: 1200 x 730 x 1200mm
WEIGHT: 234kg

120V DFC1500

DISPLAY UNIT FRIDGE - F/STAND - 1500mm

SPECIFICATIONS

CAPACITY: 395Lt
SHELVES: 3
POWER: 1.2kW
VOLTAGE: 230V - 50Hz
DIMENSIONS: 1500 x 730 x 1200mm
WEIGHT: 274kg

FEATURES

- Temperature range +2°C to +8°C at ambient temperature of 32°C
- Unit provided with 2 adjustable shelves
- Digital display and temperature control for high accuracy
- Automatic defrost
- Low noise
- LED illuminated shelf and base for perfect product presentation
- Heated Tempered glass to prevent condensation
- Grade 304 Stainless Steel interior
- Castor wheels make the unit easy to move
- Double glazed glass windows to prevent condensation



NEW

The refrigerated pizza display cabinets are ideal for the display and storage of ingredients used in pizza and sandwich outlets

FEATURES

- Keeps food between +2°C and +10°C at +32°C ambient
- Ideal for storing and display of pizza or sandwich ingredients
- Completely portable and easy to transport
- Sneez guard glass for hygiene



120V PIF1400

PIZZA INGREDIENT FRIDGE - 1400mm

SPECIFICATIONS

POWER: 0.16kW
VOLTAGE: 230V - 50Hz
DIMENSIONS: 1400 x 350 x 440mm
BOX DIMENSIONS: 500 x 450 x 540mm
PACKED WEIGHT: 44kg
INSERTS: 6

120V PIF2000

PIZZA INGREDIENT FRIDGE - 2000mm

SPECIFICATIONS

POWER: 0.16kW
VOLTAGE: 230V - 50Hz
DIMENSIONS: 2000 x 350 x 440mm
BOX DIMENSIONS: 2100 x 450 x 540mm
PACKED WEIGHT: 53kg
INSERTS: 9

REFRIGERATED PIZZA DISPLAY

- Low maintenance auto defrost function
- Accommodate GN1/4 inserts (not included)
- Easy to clean glass panels
- High quality digital set point controller

DISPLAY UNITS REFRIGERATED - Countersunk

IMPROVED

FEATURES

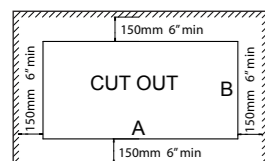
- Temperature range +2°C to +8°C at ambient temperature of 32°C
- Unit provided with 1 adjustable shelf
- LED illuminated shelf and base for perfect product presentation
- Digital display and temperature control for high accuracy
- Automatic defrost
- Low noise
- Heated Tempered glass
- Grade 304 Stainless Steel interior
- Double glazed glass windows to prevent condensation
- Suitable for countersinking



✓ 120V **DFC1900**
 DISPLAY UNIT FRIDGE - C/SUNK - 900mm
SPECIFICATIONS
 CAPACITY: 70Lt
 SHELVES: 2
 POWER: 0.28kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 900 x 470 x 680mm
 WEIGHT: 66kg

✓ 120V **DFC2200**
 DISPLAY UNIT FRIDGE - C/SUNK - 1200mm
SPECIFICATIONS
 CAPACITY: 94Lt
 SHELVES: 2
 POWER: 0.4kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 1200 x 470 x 680mm
 WEIGHT: 88kg

✓ 120V **DFC2500**
 DISPLAY UNIT FRIDGE - C/SUNK -1500mm
SPECIFICATIONS
 CAPACITY: 118Lt
 SHELVES: 2
 POWER: 0.47kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 1500 x 470 x 680mm
 WEIGHT: 110kg



Model	A	B
DFC1900	850	430
DFC1200	1150	430
DFC1500	1450	430

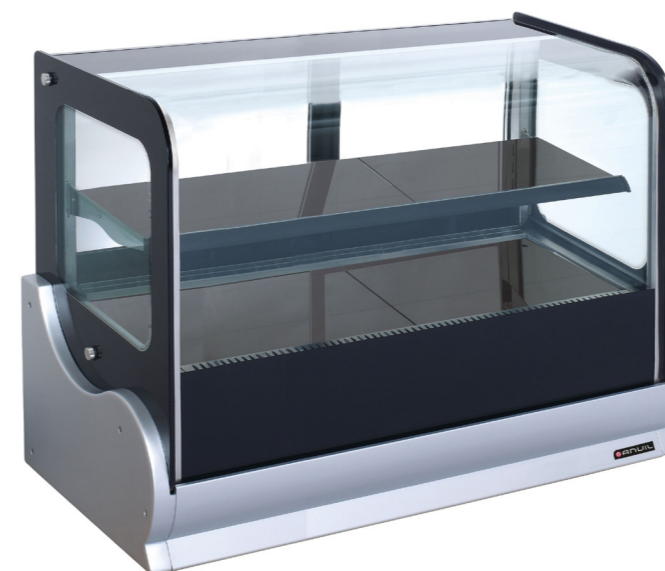


DISPLAY UNITS REFRIGERATED - Countertop

IMPROVED

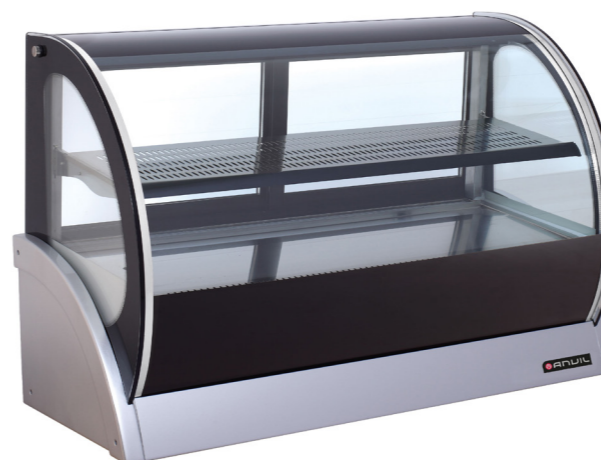
FEATURES

- Temperature range +2°C to +8°C ambient temperature of 32°C
- LED illuminated shelf and base for perfect product presentation
- Digital display and temperature control for high accuracy
- Automatic defrost
- Low noise
- Heated Tempered glass
- Grade 304 Stainless Steel interior
- Double glazed windows



FEATURES

- Temperature range +2°C to +8°C at ambient temperature of 32°C
- Illuminated shelf and base for perfect product presentation
- Digital display and temperature control for high accuracy
- Automatic defrost
- Low noise
- Heated Tempered glass
- Grade 304 Stainless Steel interior



✓ 120V **DFC4900**
 DISPLAY UNIT FRIDGE - C/TOP - 900mm
SPECIFICATIONS
 CAPACITY: 140Lt
 SHELVES: 2
 POWER: 0.415kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 900 x 540 x 790mm
 WEIGHT: 102kg

✓ 120V **DFC4200**
 DISPLAY UNIT FRIDGE - C/TOP - 1200mm
SPECIFICATIONS
 CAPACITY: 190Lt
 SHELVES: 2
 POWER: 0.562kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 1200 x 540 x 790mm
 WEIGHT: 122kg

✓ 120V **DFC4500**
 DISPLAY UNIT FRIDGE - C/TOP BELLA - 1500mm
SPECIFICATIONS
 CAPACITY: 240Lt
 SHELVES: 2
 POWER: 0.598kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 1500 x 540 x 790mm
 WEIGHT: 145kg

DISPLAY UNIT REFRIGERATED - Countertop

✓ 120V **DCA0901**
 DISPLAY UNIT FRIDGE - C/TOP - 900mm
SPECIFICATIONS
 CAPACITY: 192Lt
 SHELVES: 2
 VOLTAGE: 230V, 50Hz
 DIMENSIONS: 900 x 540 x 940mm
 WEIGHT: 80kg

✓ 120V **DCA1201**
 DISPLAY UNIT FRIDGE - C/TOP - 1200mm
SPECIFICATIONS
 CAPACITY: 260Lt
 SHELVES: 2
 VOLTAGE: 230V, 50Hz
 DIMENSIONS: 1200 x 540 x 940mm
 WEIGHT: 95kg

✓ 120V **DCA1501**
 DISPLAY UNIT FRIDGE - C/TOP - 1500mm
SPECIFICATIONS
 CAPACITY: 330Lt
 SHELVES: 2
 VOLTAGE: 230V, 50Hz
 DIMENSIONS: 1500 x 540 x 940mm
 WEIGHT: 110kg

DISPLAY UNITS REFRIGERATED - Floor standing

FEATURES

- Temperature range +2°C to +8°C ambient temperature of 32°C
- LED illuminated shelf and base for perfect product presentation
- Castor wheels make the unit easy to move
- Digital display and temperature control for high accuracy
- Grade 304 stainless steel interior
- Unit provided with two adjustable shelves
- Automatic defrost
- Tempered heated glass
- Double glazed glass window to prevent condensation



- 120V **DFC7900**
 DISPLAY UNIT FRIDGE - F/STAND - 900mm
SPECIFICATIONS
 CAPACITY: 285Lt
 SHELVES: 3
 POWER: 0.626kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 900 x 680 x 1200mm
 WEIGHT: 174kg

- 120V **DFC7200**
 DISPLAY UNIT FRIDGE - F/STAND - 1200mm
SPECIFICATIONS
 CAPACITY: 390Lt
 SHELVES: 3
 POWER: 0.769kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 1200 x 680 x 1200mm
 WEIGHT: 215kg

- 120V **DFC7500**
 DISPLAY UNIT FRIDGE - F/STAND - 1500mm
SPECIFICATIONS
 CAPACITY: 500Lt
 SHELVES: 3
 POWER: 0.923kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 1500 x 680 x 1200mm
 WEIGHT: 254kg

DISPLAY UNITS REFRIGERATED - Countertop

FEATURES

- Temperature range +2°C to +8°C at ambient temperature of 32°C
- Illuminated shelf and base for perfect product presentation
- Digital display and temperature control for high accuracy
- Automatic defrost
- Low noise
- Heated Tempered glass
- Grade 304 Stainless Steel interior
- Double glazed windows



- 120V **DCA1901**
 DISPLAY UNIT FRIDGE- C/TOP- REAR DOORS - 900mm
SPECIFICATIONS
 CAPACITY: 192Lt
 SHELVES: 3
 VOLTAGE: 230V, 50Hz
 DIMENSIONS: 900 x 540 x 940mm
 WEIGHT: 80kg

- 120V **DCA2201**
 DISPLAY UNIT FRIDGE- C/TOP- REAR DOORS - 1200mm
SPECIFICATIONS
 CAPACITY: 260Lt
 SHELVES: 3
 VOLTAGE: 230V, 50Hz
 DIMENSIONS: 1200 x 540 x 940mm
 WEIGHT: 95kg

- 120V **DCA2501**
 DISPLAY UNIT FRIDGE- C/TOP- REAR DOORS - 1500mm
SPECIFICATIONS
 CAPACITY: 330Lt
 SHELVES: 3
 VOLTAGE: 230V, 50Hz
 DIMENSIONS: 1500 x 540 x 940mm
 WEIGHT: 110kg

ICE CREAM DISPLAY FRIDGE

FEATURES

- Perfect for display of ice cream at point of sale
- Automatic defrost
- Temperature range -20°C to -15°C
- High quality digital temperature controller
- Heated Tempered glass to prevent condensation build up
- Low pressure hermetic compressor R404 gas
- Unit supplied with Polycarbonate 5Lt storage pans
- Table top mounting
- Grade 304 Stainless Steel interior



- 120V **ICF0900**
 ICE CREAM FRIDGE - 900mm
SPECIFICATIONS
 CAPACITY: 5 x 5Lt pans
 POWER: 0.5kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 900 x 540 x 790mm
 WEIGHT: 70kg

- 120V **ICF1200**
 ICE CREAM FRIDGE - 1200mm
SPECIFICATIONS
 CAPACITY: 7 x 5Lt pans
 POWER: 0.5kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 1200 x 540 x 790mm
 WEIGHT: 115kg

- 120V **ICF1500**
 ICE CREAM FRIDGE - 1500mm
SPECIFICATIONS
 Capacity: 9 x 5Lt pans
 POWER: 0.5kW
 VOLTAGE: 230V - 50Hz
 Dimensions: 1500 x 519 x 790mm
 Weight: 156kg

OTHER ORDER CODES

XICF0001
ICE CREAM FREEZER INSERT

NOTE

Inserts Included



