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## CONVECTION OVENS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
<b>COMPACT CONVECTION OVENS - ELECTRIC</b>				
 <ul style="list-style-type: none"> <li>Electric convection oven for cooking up to 230°C</li> <li>304 stainless steel exterior with double glazed door</li> <li>Temperature probe included</li> <li>Seamless enameled steel cavity</li> <li>4 wire shelves, 422 x 370mm</li> <li>Height adjustable legs</li> <li>Non-Gastronorm size</li> <li>Supplied with lead (no plug) for hardwired install</li> <li>Inc. 3 pans: 422mm x 370mm x 20mm</li> </ul>	<b>FCE04L</b> 260274	600 x 595 x 635 Packed wt: 55kg Volume: 0.33m <sup>3</sup>	3kW 15A	<b>\$2,300</b>
<b>CROSSWISE GN CONVECTION OVENS - ELECTRIC</b>				
 <p><b>GASTRONORM OVEN WITH HUMIDITY INJECTION</b></p> <ul style="list-style-type: none"> <li>Electric convection oven for cooking up to 300°C</li> <li>Automatic humidity injection with five settings</li> <li>Timer and manual setting</li> <li>Internal and external 304 stainless steel construction</li> <li>Electro-mechanical controls</li> <li>Optional temperature probe for core temperature cooking</li> </ul>				
<p><b>6 tray electric convection oven with humidity control</b></p> <ul style="list-style-type: none"> <li>Capacity 6 x 1/1 65mm Gastronorm pans in crosswise configuration</li> </ul>	<b>FCE061</b> 260705	860 x 746 x 633 Packed wt: 93kg Volume: 0.85m <sup>3</sup>	7.7kW 3PH	<b>\$6,900</b>
<p><b>10 tray electric convection oven with humidity control</b></p> <ul style="list-style-type: none"> <li>Capacity 10 x 1/1 65mm Gastronorm pans in crosswise configuration</li> </ul>	<b>FCE101</b> 260706	890 x 900 x 970 Packed wt: 140kg Volume: 1.25m <sup>3</sup>	17.3kW 3PH	<b>\$9,780</b>
<p><b>20 tray electric convection oven with humidity control</b></p> <ul style="list-style-type: none"> <li>Capacity 10 x 2/1 65mm Gastronorm pans in crosswise configuration</li> </ul>	<b>FCE102</b> 260707	890 x 1215 x 970 Packed wt: 175kg Volume: 1.53m <sup>3</sup>	24.5kW 3PH	<b>\$11,700</b>
<p><b>20 tray electric convection oven with humidity control</b></p> <ul style="list-style-type: none"> <li>Capacity 20 x 1/1 65mm Gastronorm pans in crosswise configuration</li> </ul>	<b>FCE201</b> 260708	890 x 900 x 1700 Packed wt: 236kg Volume: 1.92m <sup>3</sup>	34.5kW 3PH	<b>\$20,830</b>
<p><b>40 Tray electric convection oven with humidity control</b></p> <ul style="list-style-type: none"> <li>Capacity 20 x 2/1 65mm Gastronorm pans in crosswise configuration</li> </ul>	<b>FCE202</b> 260709	890 x 1215 x 1700 Packed wt: 271kg Volume: 2.6m <sup>3</sup>	48.9kW 3PH	<b>\$23,830</b>

## CONVECTION OVENS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
<b>CROSSWISE GN CONVECTION OVENS - GAS</b>				
 <p><b>GASTRONORM OVEN WITH HUMIDITY INJECTION</b></p> <ul style="list-style-type: none"> <li>□ Gas convection oven for cooking up to 300°C</li> <li>□ Automatic humidity injection with five settings</li> <li>□ Timer and manual setting</li> <li>□ Internal and external 304 stainless steel construction</li> <li>□ Electro-mechanical controls</li> <li>□ Optional temperature probe for core temperature cooking</li> </ul>				
<p><b>6 tray gas convection oven with humidity control</b></p> <ul style="list-style-type: none"> <li>□ Capacity 6 x 1/1 65mm Gastronorm pans in crosswise configuration</li> </ul>	<b>FCG061*</b> 260700	860 x 746 x 701 Packed wt: 106kg Volume: 0.85m <sup>3</sup>	32.3mJ & 0.35kW	<b>\$7,770</b>
<p><b>10 tray gas convection oven with humidity control</b></p> <ul style="list-style-type: none"> <li>□ Capacity 10 x 1/1 65mm Gastronorm pans in crosswise configuration</li> </ul>	<b>FCG101*</b> 260701	890 x 900 x 970 Packed wt: 156kg Volume: 1.25m <sup>3</sup>	70.3mJ & 0.35kW	<b>\$9,780</b>
<p><b>20 tray gas convection oven with humidity control</b></p> <ul style="list-style-type: none"> <li>□ Capacity 10 x 2/1 65mm Gastronorm pans in crosswise configuration</li> </ul>	<b>FCG102*</b> 260702	890 x 1215 x 970 Packed wt: 182kg Volume: 1.54m <sup>3</sup>	95mJ & 0.5kW	<b>\$12,090</b>
<p><b>20 tray gas convection oven with humidity control</b></p> <ul style="list-style-type: none"> <li>□ Capacity 20 x 1/1 65mm Gastronorm pans in crosswise configuration</li> </ul>	<b>FCG201*</b> 260703	890 x 900 x 1700 Packed wt: 285kg Volume: 2.02m <sup>3</sup>	133mJ & 1kW	<b>\$20,890</b>
<p><b>40 Tray gas convection oven with humidity control</b></p> <ul style="list-style-type: none"> <li>□ Capacity 20 x 2/1 65mm Gastronorm pans in crosswise configuration</li> </ul>	<b>FCG202*</b> 260704	890 x 1215 x 1700 Packed wt: 310kg Volume: 2.59m <sup>3</sup>	190mJ & 1kW	<b>\$24,090</b>
<p>*AGA approval not obtained for these items. Cost of 2nd tier gas approval not included.</p>				

## CONVECTION OVEN ACCESSORIES




Description	Model PNC	Overall Unit Size (mm) WxDxH	RRP ex GST
<b>CROSSWISE CONVECTION OVENS - ACCESSORIES</b>			
<b>OVEN STANDS</b>			
 <ul style="list-style-type: none"> <li>□ Stainless steel stands to suit crosswise ovens</li> <li>□ Fully assembled</li> <li>□ Complete with tray slides</li> </ul>			
Stand for crosswise oven 6 x 1/1GN models with 5 slides	<b>OAC02</b> 922101	850 x 615 x 920	\$1,350
Stand for crosswise oven 10 x 1/1GN with 5 slides	<b>OAC03</b> 922102	870 x 761 x 840	\$1,350
Stand for crosswise ovens 10 x 2/1GN with 5 slides	<b>OAC04</b> 922103	888 x 1094 x 820	\$1,350
<b>OTHER CONVECTION OVEN ACCESSORIES</b>			
Feet for ovens 10 x 1/1GN and 2/1GN	<b>OAC66</b> 922127	74 x 74 x 150	\$180
Probe for ovens 6 and 10 x 1/1GN	<b>OAC67</b> 921702		\$780
Probe for ovens 10 x 2/1GN	<b>OAC68</b> 921703		\$880
Probe for ovens 20 x 1/1 and 2/1GN	<b>OAC69</b> 921704		\$860
Fat filter for ovens 6 x 1/1GN	<b>OAC54</b> 922177	450 x 360 x 60	\$280
Hand spray, hose & fixing	<b>OS0354</b>		\$280
<div>Price Guide - October 2010</div> <div>Continuous improvements means specifications may vary</div>			

Description	Model PNC	Overall Unit Size (mm) WxDxH		RRP ex GST
<b>CROSSWISE CONVECTION OVENS - ACCESSORIES</b>				
Flue condenser for gas ovens 10 x 1/1GN-2/1GN	<b>OAC57</b> 921701	530×650×10		\$880
Draught diverter for gas ovens 20 x 1/1GN	<b>OAC62</b> 921710			\$380
Draught diverter for convection oven 20 x 2/1GN	<b>OAC63</b> 921712			\$660
Pair of baking tray support	<b>OAC79</b> 922173			\$260


Price Guide - October 2010

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## SALAMANDERS

	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
<b>ADJUSTABLE ELECTRIC SALAMANDERS</b>				
 <ul style="list-style-type: none"> <li>□ Table top electric salamander</li> <li>□ Adjustable top to enable excellent results for grilling or gratin</li> <li>□ Two side-by-side elements with separate control by energy regulator</li> <li>□ Open on 3 sides allowing easier loading</li> <li>□ Easy to remove cooking grid and drip/crumb tray</li> <li>□ All stainless steel construction</li> </ul> <p><b>450mm wide model</b> Supplied with 10A plug and lead</p> <p><b>650mm wide model</b> Supplied with 20A plug and lead</p> <p>Wall bracket to suit</p>	<b>SALE04</b> 775301	450 x 450 x 465 Packed wt: 70kg Volume: 0.16m <sup>3</sup>	2.0kW 10A	<b>\$2,920</b>
	<b>SALE06</b> 775302	650 x 450 x 465 Packed wt: 70kg Volume: 0.22m <sup>3</sup>	3.8kW 20A	<b>\$3,650</b>
	<b>SALE-BKT</b>			<b>\$450</b>
<b>ELECTRIC SALAMANDER</b>				
 <ul style="list-style-type: none"> <li>□ 2 side-by-side heating elements with separate controls</li> <li>□ Rapid heat-up</li> <li>□ Supplied with easy to clean drip/crumb tray</li> <li>□ Supplied with 1 cooking grid - 575mm x 380mm</li> <li>□ 5 easily adjustable cooking heights</li> <li>□ All 304 stainless steel construction</li> </ul> <p>Wall bracket to suit</p>	<b>SALE08</b> 2SL53B	800 x 450 x 450 Packed wt: 80kg Volume: 0.24m <sup>3</sup>	6.0kW 2PH	<b>\$3,260</b>
	<b>SALG-BKT</b>			<b>\$450</b>
<b>GAS SALAMANDER</b>				
 <ul style="list-style-type: none"> <li>□ High powered thermostatically controlled burners to ensure fast heat-up</li> <li>□ Flame failure, pilot light and piezo ignition</li> <li>□ Supplied with easy to clean drip/crumb tray</li> <li>□ Supplied with 1 cooking grid - 575mm x 380mm</li> <li>□ 5 easily adjustable cooking heights</li> <li>□ All 304 stainless steel construction</li> </ul> <p>Wall bracket to suit</p>	<b>SALG08</b> 2SL03B	800 x 450 x 450 Packed wt: 80kg Volume: 0.24m <sup>3</sup>	27mJ	<b>\$3,400</b>
	<b>SALG-BKT</b>			<b>\$450</b>

## LIBERO LINE - MINI COMBI OVEN




Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
<b>MINI COMBI OVEN</b> <ul style="list-style-type: none"> <li>Combi oven functionality in a small package, with complete portability</li> <li>1/2 GN size convection oven with two steaming options - 100° and 85°C</li> <li>Stainless steel oven chamber with rounded corners</li> <li>Self contained with built in water and drain container - requires no water or drain connections</li> <li>Fan assisted air circulation enables convection cooking at a lower temperature with evenness throughout cooking chamber</li> <li>Combination steam and convection heating produces a moist heat that reduces shrinkage whilst still browning meat</li> <li>Portable unit that can be operated anywhere</li> <li>Reduced energy consumption thanks to quick cooking times</li> <li>4 Different cooking modes</li> <li>Triple glazed door for added efficiency and safety</li> </ul>  <p><b>Supplied with 1/2GN accessories:</b></p> <ul style="list-style-type: none"> <li>1 x Aluminium teflon baking tray</li> <li>1 x stainless steel perforated 40mm deep pan</li> <li>1 x stainless steel solid 40mm deep pan</li> <li>1 x stainless steel wire oven grid/shelf</li> <li>1 x stainless steel solid 65mm deep pan</li> </ul> <p>Supplied with 10A plug and lead</p>	<b>CCO30</b> 240913	350 x 560 x 465 Packed wt: 25kg Volume: 0.13m <sup>3</sup>	2.15kW 1PH	<b>\$4,800</b>

## LIBERO LINE - INDUCTION COOK TOPS




Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
<b>INDUCTION COOK TOPS</b> <ul style="list-style-type: none"> <li>□ Incredibly efficient induction cooking in a portable counter top appliance</li> <li>□ Heavy-duty construction in AISI 304 stainless steel</li> <li>□ High impact, heavy duty 4 mm thick glass-ceramic cooking surface, for durability and easy cleaning</li> <li>□ Digital power level display and touch button control panel</li> <li>□ Almost no heat emission into the working environment</li> <li>□ Laser-cut edges guarantee a flush fit between units</li> <li>□ Automatic pan detection means power transfer only when pan is on surface</li> <li>□ Quick heating and cooking time due to induction technology</li> <li>□ IPX4 Water Protection</li> </ul>				
 <b>Single zone induction cook top</b> Supplied with 15A plug and lead	<b>DZH1</b> 601638	325 x 400 x 130 Packed wt: 14kg Volume: 0.05m <sup>3</sup>	3.2kW 15A	<b>\$3,440</b>
 <b>Induction cook top</b> Supplied with 15A plug and lead	<b>VARIOL1</b> 599001	400 x 475 x 120 Packed wt: 16kg Volume: 0.09m <sup>3</sup>	3.5kW 15A	<b>\$6,780</b>
 <b>Induction cook top - 3 Phase</b>	<b>VARIOL3</b> 599002	400 x 475 x 120 Packed wt: 15kg Volume: 0.05m <sup>3</sup>	5.0kW 3PH	<b>\$7,200</b>
 <b>Twin zone induction cook top</b> <b>Front to back model</b> Supplied with 15A plug and lead	<b>DZL2</b> 602110	325 x 600 x 130 Packed wt: 13kg Volume: 0.8m <sup>3</sup>	3.6kW 15A	<b>\$4,910</b>
 <b>Twin zone induction cook top</b> <b>Side by side model</b> Supplied with 15A plug and lead	<b>DZC2</b> 602107	600 x 325 x 130 Packed wt: 13kg Volume: 0.8m <sup>3</sup>	3.6kW 15A	<b>\$4,910</b>






## LIBERO LINE - INDUCTION WOKS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
<b>INDUCTION WOKS - COUNTER-TOP</b> <ul style="list-style-type: none"> <li>□ Incredibly efficient induction wok-cooking in a portable counter top appliance</li> <li>□ Heavy-duty construction in AISI 304 stainless steel</li> <li>□ High impact, heavy duty 4 mm thick glass-ceramic wok bowl for professional use and easy cleaning</li> <li>□ Digital power level display and touch button control panel</li> <li>□ Almost no heat emission into the working environment</li> <li>□ Laser-cut edges guarantee a flush fit between units</li> <li>□ Automatic pan detection means power transfer only when pan is on surface</li> <li>□ Quick heating and cooking time due to induction technology</li> <li>□ IPX4 Water Protection</li> </ul>				
 <p><b>Induction wok</b> Supplied with 15A plug and lead</p>	<b>DWH1</b> 601655	235 x 400 x 180 Packed wt: 13kg Volume: 0.06m <sup>3</sup>	3.2kW 15A	<b>\$5,100</b>
 <p><b>Induction wok - Single phase</b> Supplied with 15A plug and lead</p>	<b>VARIOW1</b> 599011	400 x 475 x 125 Packed wt: 17kg Volume: 0.09m <sup>3</sup>	3.5kW 15A	<b>\$8,300</b>
 <p><b>Induction wok - Three phase</b></p>	<b>VARIOW3</b> 599012	400 x 475 x 125 Packed wt: 17kg Volume: 0.09m <sup>3</sup>	5.0kW 3PH	<b>\$8,800</b>


## LIBERO LINE - INFRA RED COOK TOPS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
<b>INFRA RED COOK TOPS - COUNTER-TOP</b> <ul style="list-style-type: none"> <li>Quick, safe and clean pan cooking in a portable counter top appliance</li> <li>Heavy-duty construction in AISI 304 stainless steel</li> <li>High impact, heavy duty 4 mm thick glass-ceramic cooking surface, for durability and easy cleaning</li> <li>Digital power level display and touch button control panel</li> <li>Reduced heat loss and greater efficiency over gas cooktops</li> <li>Lasercut edges guarantee a flush fit between units</li> <li>IPX5 Water Protection</li> </ul>				
 <p><b>Single zone infra red cook top</b> Supplied with 15A plug &amp; lead</p>	<p><b>DIH1</b> 601641</p>	<p>325 x 400 x 130 Packed wt: 11kg Volume: 0.04m<sup>3</sup></p>	<p>2.5kW 15A</p>	<p><b>\$1,790</b></p>
 <p><b>Twin zone infra red cook top</b> <b>Front to back model</b> Supplied with 15A plug &amp; lead</p>	<p><b>DIL2</b> 602080</p>	<p>325 x 600 x 130 Packed wt: 13kg Volume: 0.08m<sup>3</sup></p>	<p>3.6kW 15A</p>	<p><b>\$2,440</b></p>
 <p><b>Twin zone infra red cook top</b> <b>Side by side model</b> Supplied with 15A plug &amp; lead</p>	<p><b>DIC2</b> 602077</p>	<p>600 x 325 x 130 Packed wt: 13kg Volume: 0.08m<sup>3</sup></p>	<p>3.6kW 15A</p>	<p><b>\$2,440</b></p>


## LIBERO LINE - CHROME GRIDDLES

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
<b>CHROME GRIDDLES - COUNTER-TOP</b> <ul style="list-style-type: none"> <li>□ All the advantages of cooking on a chrome plated griddle in a portable counter top appliance</li> <li>□ Efficiently cook fish, vegetables and smaller cuts of meat</li> <li>□ Heavy-duty construction in AISI 304 stainless steel</li> <li>□ Digital power level display and touch button control panel</li> <li>□ Minimal heat emission into the working environment thanks to the special chrome plated griddle</li> <li>□ Comes with perimeter splash guard and removable drain drawer</li> <li>□ Laser-cut edges guarantee a flush fit between units</li> <li>□ IPX4 Water Protection</li> <li>□ Very easy to clean - supplied with scraping tool</li> </ul>				
 <p><b>Front to back model</b> Supplied with 15A plug and lead</p>	<b>DRLH</b> 602086	325 x 600 x 180 Packed wt: 20kg Volume: 0.08m <sup>3</sup>	2.8kW 15A	<b>\$3,180</b>
 <p><b>Side by side model</b> Supplied with 15A plug and lead</p>	<b>DRCH</b> 602083	600 x 325 x 180 Packed wt: 20kg Volume: 0.08m <sup>3</sup>	2.8kW 15A	<b>\$3,180</b>
 <p><b>Side by side 800mm model</b></p>	<b>VARIOG</b> 599032	800 x 485 x 250 Packed wt: 75kg Volume: 0.25m <sup>3</sup>	8.0kW 3PH	<b>\$10,630</b>

## LIBERO-POINT MOBILE COOKING COUNTERS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
<b>TWO POINT COUNTER</b> <ul style="list-style-type: none"> <li>□ Completely mobile cooking station with ventilation, on-board power, preparation area, serving counters and storage</li> <li>□ Ventilation system draws heat and cooking effluent from the table top appliances (supplied separately)</li> <li>□ Air-filtration system is equipped with 3 separate filters for effective effluent filtration and odour minimisation</li> <li>□ Can accommodate a variety of table top appliances with inbuilt power points</li> <li>□ Rounded edges and smooth surfaces for easy cleaning</li> <li>□ Special GN pan holders to the side capable of holding 2 x 1/9 GN containers each</li> <li>□ Mounted on 4 swivelling wheels for mobility</li> <li>□ Top and side glass splash guards</li> <li>□ Heavy-duty stainless steel construction</li> <li>□ IPX4 Water Protection</li> <li>□ Multiple accessories available</li> </ul>				
 <p><b>Available in:</b></p> <p>Unit with two power points to suit single phase appliances</p> <p>Unit with two power points to suit three phase appliances</p>	<b>ELP2</b> 600028	1000 x 780 x 1204 Packed wt: 120kg Volume: 1.23m <sup>3</sup>	11.0kW 3PH	<b>\$15,800</b>
	<b>ELP2HP</b> 600030	1000 x 780 x 1204 Packed wt: 120kg Volume: 1.23m <sup>3</sup>	11.0kW 3PH	<b>\$17,300</b>
<b>Accessories available:</b>				
Front panels to suit two point unit	<b>LP2FPTK</b> 650017	325 x 1 x 990 Packed wt: 7kg Volume: 0.02m <sup>3</sup>		<b>\$750</b>
Blue front panels to suit two point unit Note: Other colours available upon request	<b>LP2FPBL</b> 650018	325 x 1 x 990 Packed wt: 7kg Volume: 0.02m <sup>3</sup>		<b>\$750</b>
Two drawer unit	650000	413 x 580 x 250 Packed wt: 23kg Volume: 0.12m <sup>3</sup>		<b>\$2,100</b>
One drawer unit	650001	413 x 580 x 250 Packed wt: 20kg Volume: 0.12m <sup>3</sup>		<b>\$1,500</b>
Tilting side panel	650005	500 x 430 x 300 Packed wt: 10kg Volume: 0.09m <sup>3</sup>		<b>\$630</b>
Eutectic plate	650013	280 x 480 x 30 Packed wt: 5kg Volume: 0.04m <sup>3</sup>		<b>\$370</b>

## LIBERO-POINT MOBILE COOKING COUNTERS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
<b>THREE POINT COUNTER</b> <ul style="list-style-type: none"> <li>□ Completely mobile cooking station with ventilation, on-board power, preparation area, serving counters and storage</li> <li>□ Ventilation system draws heat and cooking effluent from the table top appliances (supplied separately)</li> <li>□ Air-filtration system is equipped with 3 separate filters for effective effluent filtration and odour minimisation</li> <li>□ Can accommodate a variety of table top appliances with two inbuilt power points</li> <li>□ Rounded edges and smooth surfaces for easy cleaning</li> <li>□ Special GN pan holders to the side capable of holding 2 x 1/9 GN containers each</li> <li>□ Mounted on 4 swivelling wheels for mobility</li> <li>□ Top and side glass splash guards</li> <li>□ Heavy-duty stainless steel construction</li> <li>□ IPX4 Water Protection</li> <li>□ Multiple accessories available</li> </ul>				
 <p><b>Available in:</b></p> <p>Unit with three power points to suit single phase appliances</p> <p>Unit with three power points to suit three phase appliances</p> <p><b>Accessories available:</b></p> <p>Front panels to suit three point unit</p> <p>Blue front panels to suit three point unit Note: Other colours available upon request</p> <p>Two drawer unit</p> <p>One drawer unit</p> <p>Tilting side panel</p> <p>Eutectic plate</p>	<b>ELP3</b> 600031	1310 x 780 x 1204 Packed wt: 150kg Volume: 1.57m <sup>3</sup>	11.0kW 3PH	<b>\$16,800</b>
	<b>ELP3HP</b> 600033	1310 x 780 x 1204 Packed wt: 150kg Volume: 1.57m <sup>3</sup>	16.0kW 3PH	<b>\$18,290</b>
	<b>LP3FPTK</b> 650006	480 x 1 x 990 Packed wt: 7kg Volume: 0.02m <sup>3</sup>		<b>\$750</b>
	<b>LP3FPBL</b> 650007	480 x 1 x 990 Packed wt: 7kg Volume: 0.02m <sup>3</sup>		<b>\$750</b>
	650000	413 x 580 x 250 Packed wt: 23kg Volume: 0.12m <sup>3</sup>		<b>\$2,100</b>
	650001	413 x 580 x 250 Packed wt: 20kg Volume: 0.12m <sup>3</sup>		<b>\$1,500</b>
	650005	500 x 430 x 300 Packed wt: 10kg Volume: 0.09m <sup>3</sup>		<b>\$630</b>
	650013	280 x 480 x 30 Packed wt: 5kg Volume: 0.04m <sup>3</sup>		<b>\$370</b>

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## MEAL DELIVERY

### MEAL DELIVERY SYSTEMS

#### Highest Safety for Every Single Portion

Food safety and food quality are the results of the well-structured range of products including conveyors, hot and cold link assembling units, hot link meal distribution trolleys, cold link meal distribution trolleys and accessories.

As the meal is ready to be served from the kitchen there is no need for food re-handling during the distribution phase. The system enables fast tray assembling operations with easier handling. The highest food quality and safety are guaranteed thanks to this new transport concept.

#### Food Safety

- Food-safe transport is the most risk sensitive point of the meal distribution process. The innovative Electrolux system grants a continuous automatic adjustment of every plate temperature to the set parameters. This is due to the energy supplied by the on-board battery and innovative Electrolux technology. Hot and cold plates are continuously heated or refrigerated during transport for a period of up to 40 minutes without external power.
- Even if the trolley is unplugged, temperatures are safely controlled during the transport phase. This contrasts with traditional methods of transporting food, where it is reheated just before the transport phase starts and on distribution there is a sudden and dramatic lowering of temperature. With the Electrolux system, temperatures during transit are maintained to controlled and safe handling temperatures.

**Contact Stoddart for further details on the Electrolux Meal delivery system.**



## THERMALINE COOKING EQUIPMENT

### THERMALINE MODULAR COOKING APPLIANCES

#### ThermaLine

ThermaLine is the premium modular Electrolux cooking line. Made at Electrolux's Therma facility in Switzerland, the product combines state-of-the-art technology with supreme finish and durability. As Therma is made and priced to order, contact your Stoddart representative for a consultation on ThemaLine.

#### S90 Swiss Finish

The peak ThermaLine product is the S90 Swiss Finish Range. It is a single seamless cooking block. Its elegance, reliability and durability are world renowned.

Carefully engineered, the S90 Swiss Finish Range is the most innovative product of ThermaLine range and focuses on the needs of the most demanding customers.

S90 Swiss Finish is at the heart of the kitchen and boasts four specific features:

- Hygiene across all facets of the design
- Compactness and solidity of the block allowing for a smaller equipment footprint
- Aesthetic appeal
- Large induction and other energy efficient surfaces - improving kitchen efficiencies

The S90 Swiss Finish is designed to be compact and to permit a wide range of functions to be carried out in a minimal amount of space. Its entire, continuous surface can be used for cooking; there are almost no cold zones.

Being a tailor-made cooking combination, S90 Swiss Finish, guarantees to be reliable and long lasting as a result of the first-class materials and workmanship. This gives the guest the opportunity to experience the art of cooking close at hand.

**Contact Stoddart for further details on the Electrolux ThermaLine.**





## MOLTENI

### MOLTENI - THE PINNACLE OF COOKING TECHNOLOGY



Molteni is cooking equipment like no other. Made in France since 1923, Molteni is the first choice of the world's greatest chefs. As part of the Electrolux family, Molteni benefits from the breakthrough technology from the world's leading equipment innovators.

Molteni is completely bespoke - designed, priced and manufactured to order.

There is simply no cooking experience like Molteni.

#### Podium Range

Tradition combined with the most innovative technologies resulted in a new star in world cooking: the Molteni Podium. Podium is the creative expression of the most famous chefs in the world who put their technical expertise together at the service of technology to make their dreams come true.

#### Classic Range

Molteni concentrates on high performance standards on made to measure ranges available in stainless steel, chromium, enamel or brass finish. The reputation of Molteni is due in no small part from listening to the needs of chefs and integrating their wishes into the equipment design.

#### Made to Measure Cooking Blocks

Molteni is a specialist in made to measure mono-blocks for kitchen professionals. A symbiosis of traditional stoves and the most advanced technologies. These unique creations have been made to measure for you for nearly 80 years.

**Contact Stoddart for further details on the Molteni.**



Molteni Podium



Molteni Made to Measure Blocks



Molteni Classic Ranges