

COOK X-4 SERIES

Fryers / Bain Marie / Pasta Boiler

Cook-X4 offers you a comprehensive range of compact modular units that are designed to be linked together to maximise space and efficiency

- Thermostatic control with oil ready indicator
- Heavy duty baskets, element plate and dust cover supplied
- Easy cleaning / maintenance-removable stainless steel tank
- Lift out elements and control units in Pasta Boilers and Fryers
- Stainless Steel construction - All units 400mm back to front
- Bain Marie available in wet or dry heat with round or gastronorm pots

400 Depth Electric Cooking Equipment

Boiling Tops have 6 position heat control with power on indicator, one or two sealed hot plates fitted with over heat protection reducing power when pan is removed or boiled dry.

Hot Top has a glass thermo panel with built in element guarantees evenly distributed heat and distortion free, easy to clean surface. Toughen glass top with a surface temperature of approximately 90°C

Griddles

X4 Model Griddles have a solid steel cooking surface which ensures even distribution of heat and built in splash guard, drainage channel and removable fat drainage drawer for easy cleaning. Accurate thermostatic control with temperature and power on indicators.

Grill Model has three position rod shelf and removable stainless steel crumb tray.

| Model | Capacity | Output | Rating | W x D x H |
|---------------------------------------|---------------|-------------|---------|-----------------|
| Fryers | | | | |
| X4F1 | 5 litre | 8kg per/hr | 3kW | 275 x 400 x 300 |
| X4F2 | 2 x 5 litre | 16kg per/hr | 2 x 3kW | 550 x 400 x 300 |
| Fryer Output is Frozen Chips Per Hour | | | | |
| Pasta Boilers | | | | |
| X4PB1 | 5 litre | 5kg per/hr | 3kW | 275 x 400 x 300 |
| X4PB2 | 2 x 5 litre | 10kg per/hr | 2 x 3kW | 550 x 400 x 300 |
| Bain Marie | | | | |
| X4BRW1 | 4.5 litre | Wet | 0.5kW | 275 x 400 x 240 |
| X4BRW2 | 2 x 4.5 litre | Wet | 1kW | 550 x 400 x 240 |
| X4BD1 | 2 x 1/4 GN | Dry | 0.5kW | 275 x 400 x 240 |
| X4BD2 | 4 x 1/4 GN | Dry | 1kW | 550 x 400 x 240 |

| Model | Capacity | Output | Rating | W x D x H |
|--|--------------------|-------------------|--------|-----------------|
| Boiling and Hot Tops | | | | |
| X4BT1 | 1 Ring | | 2kW | 275 x 400 x 240 |
| X4BT2 | 2 Ring | | 3kW | 550 x 400 x 240 |
| X4HT | Glass | | 0.2kW | 550 x 400 x 240 |
| Griddles | | | | |
| X4GP1 | 0.8m ² | 72 per/hr | 2kW | 275 x 400 x 240 |
| X4GP2 | 0.17m ² | 144 per/hr | 3kW | 550 x 400 x 240 |
| X4SG | Grill | 200 Slices per/hr | 3kW | 550 x 400 x 240 |
| X4PWT | Merchandiser | | 3kW | 550 x 400 x 240 |
| Griddles Output is Frozen Burgers Per Hour | | | | |



Model Shown Bain Marie X4BD2



Model Shown X4SG



Model Shown X4HT



Model Shown X4BT2



Model Shown X4PWT Merchandiser



Model Shown X4GP2

COOK-X6 SERIES



Model Shown X6FSG2



Model Shown X6HC10



Model Shown X6F13



Model Shown X6BRW2



Model Shown X6BTG1



Model Shown X6COM

640 Depth Cooking Equipment Gas or Electric

Fryers

Free Standing and counter top Fryers, Thermostatically controlled with oil ready indicator

- Lift out elements and control unit
- Complete with oil bucket, mesh filter and oil drainage system, housed within cupboard
- Twin model has twin Stainless Steel tanks suitable for different food types or providing flexibility during busy periods

Hot Cupboard & Bain Marie

X6-Series Hot Cupboards have fan assisted heating units automatically controlled to hold temperatures at 70 - 90°C.

X6-Series Bain Maries have variable heat control with power on indicator, available in wet or dry heat. Drain valve and spout to front of unit for wet operation

Hobs

- Hobs have thermostatic controls with temperature power indicators 6 positions
- High speed sealed hot plates with over heat protection
- Available with thermo panels
- Gas models have brass burner with vitreous burner caps

Griddles

- Solid Steel dual zone cooking ensures even distribution of heat, fat drawer and thermostatic control

Convection Oven

- Suitable for Gastronorm Pans
- Four Rod shelf positions, Solid Steel construction with two Stainless Steel shelves

| Model | Capacity | Output frozen chips per/hr | Rating | W x D x H | |
|---|---------------------|-------------------------------|-------------|-----------------|--|
| Fryers - Output is Frozen Chips Per Hour | | | | | |
| X6F13 Counter Top | 6 litre | 8kg per/hr | 3kW | 350 x 640 x 360 | |
| X6F26 Counter Top | 2 x 8 litre | 36kg per/hr | 2 x 6kW | 700 x 640 x 360 | |
| X6FSG1 Free Standing | 15 litre | 20kg per/hr | 1/2" nat/LP | 350 x 675 x 930 | |
| X6FSG2 Free Standing | 2 x 15 litre | 40kg per/hr | 1/2" nat/LP | 700 x 675 x 930 | |
| Bain Marie | | | | | |
| X6BW1 | 2 x 1/4, 1 x 1/2 GN | | 0.7kW | 350 x 640 x 285 | |
| X6BW2 | 2 x 1/2, 3 x 1/3 GN | | 0.51.4kW | 700 x 640 x 285 | |
| X6BRWM | 4 x 4.5 litre | | 1kW | 525 x 640 x 285 | |
| X6BRW2 | 6 x 4.5 litre | | 1.4kW | 700 x 640 x 285 | |

| Model | Capacity | Output | Rating | W x D x H | |
|--|----------|--------------------|---------------|-----------------|--|
| Hob | | | | | |
| X6BT1 | 2 Ring | | 3kW | 350 x 640 x 285 | |
| X6BTM | 4 Ring | | 7kW 1ph / 3ph | 525 x 640 x 285 | |
| X6BTG1 | 2 Ring | | 1/2" nat/LP | 350 x 675 x 285 | |
| X6BTG2 | 4 Ring | | 1/2" nat/LP | 700 x 675 x 285 | |
| Griddle - Output is Frozen Burgers Per Hour | | | | | |
| X6GPM | Griddle | 192 Burgers per/hr | 3kW | 525 x 640 x 285 | |
| X6GP2 | Griddle | 288 Burgers per/hr | 2 x 3kW | 700 x 640 x 285 | |
| X6GPGM | Griddle | 192 Burgers per/hr | 1/2" nat/LP | 525 x 675 x 315 | |
| X6EPG2 | Griddle | 288 Burgers per/hr | 1/2" nat/LP | 700 x 675 x 315 | |
| Convection Oven | | | | | |
| X6COM | | | 2.4kW | 525 x 640 x 650 | |