

REGENERATION

REGENERATION OVENS / BANQUETING TROLLEY

- Available with Chillogen Chill/Store/Regeneration/Keep Hot Manual and Automatic facility in a single compartment
- Multi-Fan technology and heat generator provide the fastest heat up times
- Once food is cooked, it can be held in a controlled chilled environment until required + 2°C + 4°C
- At a pre-set time the refrigerator converts into an oven regenerates the chilled food to 80/85°C in less than an hour
- Simple user friendly controls can be mastered in a few minutes
- Profile Temperature Technology gives even temperatures throughout the oven and high energy efficiency
- Each compartment is fully-insulated and fitted with fully skinned insulated door opened 180° and is fitted with a slam catch locking handle
- The CR-10 and CR-20 compartments are supplied with a stainless steel, role in / out cassette with slides to accept Stainless Steel grid shelves or Gastronorm containers
- Regeneration units available in-counter enhancing productivity and decor.



Model Shown CR20



Model Shown
Banqueting Trolley 90

Model	Capacity	Rating	W x D x H	
CR-5	5-1/1 GN	3kW	700 x 620 x 510	
CR10	10-1/1 GN	4/6kW	800 x 650 x 1695	
CR20	20-1/1 GN	9/12kW	800 x 650 x 1800	
Banqueting Trolley				
60	60 x 10" Plates	2 x 3kW / 6 kW 1ph	1060 x 710 x 1550	
90	90 x 10" Plates	2 x 3kW / 6 kW 1ph	1370 x 880 x 1695	

Trolleys

V-Gen

One unit, many functions with Chillogen technology. When a unit is fitted with Chillogen, at a pre-set time the refrigerator converts to an oven and regenerates the chilled food to the recommended temperature of 80/85°C. If there is a delay, the trolley will hold the correct core temperature until it is convenient to serve the food. V-gen can keep food hot, cold, serve ice-cream, warm up plates and refrigerate all in one unit. The V-gen range is based on models with one compartment (V-gen1) and models with 2 compartments (V-gen2), available with the following compartments:

Hotline: Regeneration: Chillogen combined oven/fridge: Ambient Refrigerated: Small Refrigerated: Plate Warmer (40 plate capacity)

Bulk Food Trolley Compartment / Plated Meal

- Each compartment can hold 6 x 1/1gn 65mm deep
- Bain Maire well on top holds 2 x 1/1gn 150mm deep complete with covers which convert to serving areas when open
- Plated meal - tray on tray plated meals trolley. Hotline system with chilled storage and hot food facility
- Trolley available one side hotline / one side refrigerated



Model Shown V-Gen 2

Model	Capacity	Rating	W x D x H	
V-gen1	6 x 1/1gn	1.6kW	900 x 750 x 1300	
V-gen2	12 x 1/1gn	3kW	1350 x 750 x 1300	
Bulk Food				
BF2B	12 x 1/1gn	2.5kW/3kW	1200 x 700 x 950	
Gemini	18 / 24 / 30 Trays	3kW	18 Trays = 1400 x 883 x 1040	



Model Shown BF2B

SINKS / HOT CUPBOARDS

Sink Units/Fabrication



Model Shown
SU126 S Steel Sink



Model Shown
T3 Trolley



Model Shown
Versalift Plate
Dispenser HP2/10

Trolleys, Wall Benches, Centre Tables, Racking, Dishwash Tabling

- 304 Stainless Steel seamless construction
- Anti-Drip front edge and ends with boxed upstand
- Bowl size standard W600 x D450 x H300, Pot Wash sink W700 x D500x H400
- Available in various depths 600mm, 650mm and 700mm, any length
- All units c/w under shelf as standard

Plate Dispensers

Stainless Steel base. Spritzer stelvatite outer panels for longer lasting looks. Each tube has four adjustable guides to enable it to take various size plates. The Moffat patented spring system is variable to accommodate different weights of plates.

- Pop-Up plates, lift one off and the next one automatically moves up for lifting

Model	Capacity	W x D x H
Sinks		
SU126	Single Bowl, Single Drainer	1200 x 600 x 850
SU156	Single Bowl, Single Drainer	1500 x 600 x 850
SU186	Single Bowl, Double Drainer	1800 x 600 x 850
SU186	Double Bowl, Single Drainer	1800 x 600 x 850
SU246	Double Bowl, Double Drainer	2400 x 600 x 850

Model	Capacity	Output	Rating	W x D x H
Plate Dispensers				
HP1/10	75	7" - 10" Plates	1kW	475 x 432 x 870
HP2/10	150	7" - 10" Plates	2kW	785 x 432 x 870
HP1/12	75	10" - 12" Plates	1kW	540 x 490 x 870
HP2/12	150	10" - 12" Plates	2kW	900 x 490 x 870

Hot Cupboards / Bains Marie

Hotcupboards

Designed for Hot Food storage and service. Fitted with force air heating and re-circulation which gives energy saving, faster heat up times, quicker heat recovery and even distribution of heat. Static units have Stainless Steel legs, mobile units fitted with handles at both ends and four all swivel castors, two with brakes. The Bains Marie units are controlled at 80-90°C providing all the advantages of a wet well without the problems of scale. Available also with overhead shelves and quartz heated gantry. Focus Hotcupboards / Bains Marie all available as plug-in versions 665mm depth, Tube style tray slides available.

Gantries

Three types available in various sizes to suit Hotcupboards/Bain Maries or bespoke to customer requirements.

Focus Display

Single tier quartz heat or illuminated with flat glass sneeze screen

Servery Type

Single tier, quartz heat or illuminated with curved glass sneeze screen which doubles as a plate shelf

Kitchen Gantries (goal post type)

Quartz heat or ambient, no glass sneeze screen, available in single tier, two, three tier with quartz heated lamp lights under any shelf

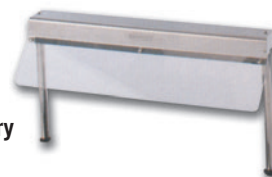
Model	Rating no gantry	W x D x H
Hot Cupboards / Bains Marie		
HB12E	3k/W 1ph	1200 x 665 x 900
HB15E	4k/W 1ph	1500 x 800 x 900
HB18E	4k/W 1ph	1800 x 800 x 900
Hotcupboard only		
MH9	1k/W	1015 x 520 x 864
MHB9	1k/W	1015 x 520 x 864
HC12E	1k/W	1200 x 800 x 900
HC15E	2k/W	1500 x 800 x 900
HC18E	2k/W	1800 x 800 x 900
Heated Gantry	1k/W	



Model Shown
Kitchen Gantry



Model Shown HC12E



Model Shown
Overhead Focus Gantry