

MIDDLEBY UK

FOODSERVICE SOLUTIONS
2024

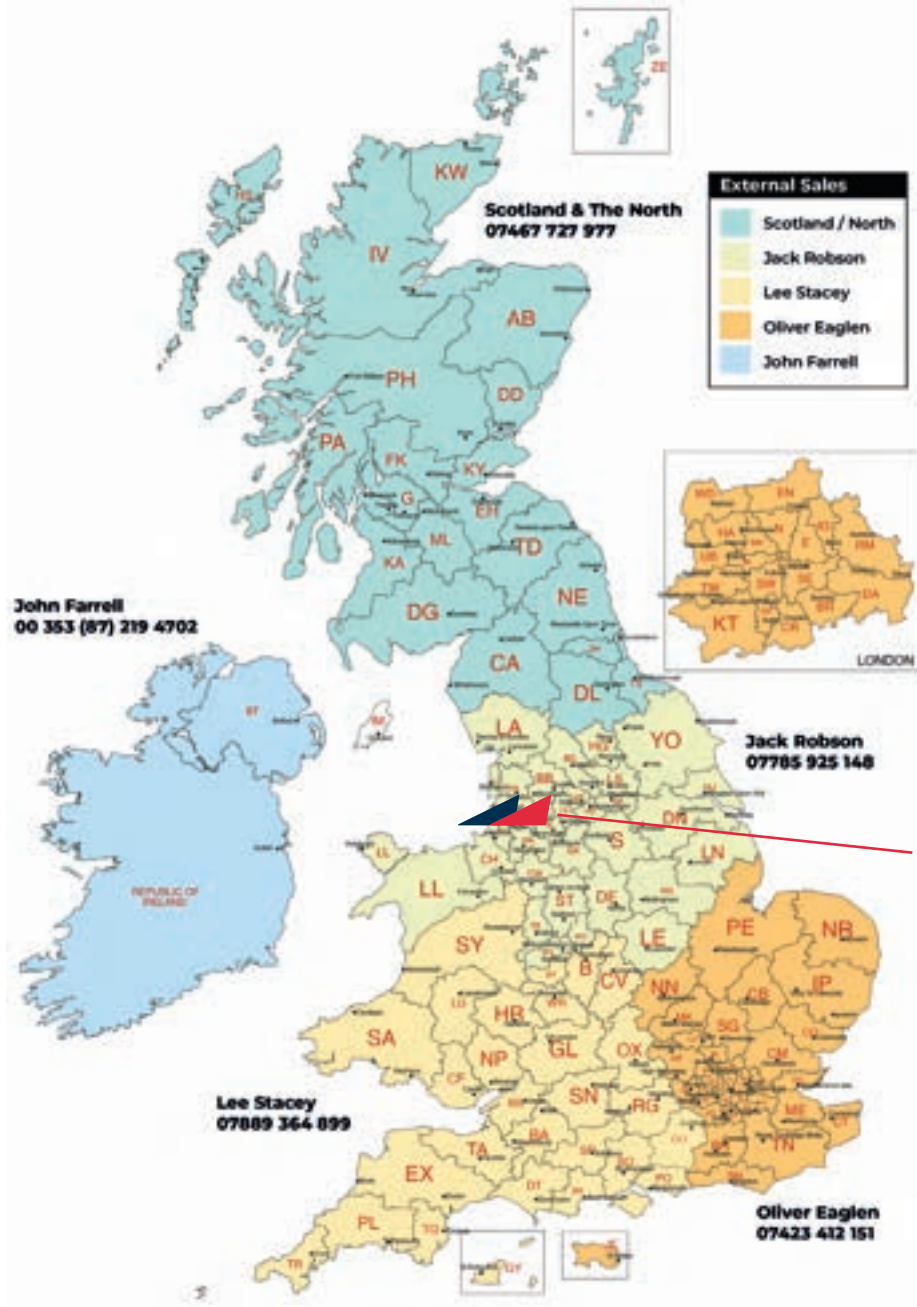


MIDDLEBY UK



Watch the video here

COME AND VISIT US AT OUR WIGAN INNOVATION KITCHEN



You can find us in Wigan, just 30 minutes from Manchester & Liverpool!



Middleby House, Unit 15, Bridge Bank Close, Stonecross Park, Golborne, Wigan, WA3 3JD
Tel: 01925 821 280 Email: sales@middlebyuk.co.uk

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resources



BAKING



GRILLING



FRYING



BEVERAGE



REFRIGERATION



VENTLESS



HIGH VOLUME COOKING



HOT HOLDING



CONVEYOR OVENS



CONVECTION OVENS



COMBINATION OVENS





INNOVATE
BY MIDDLEBY

MIDDLEBY UK'S NEW CULINARY BRAND

Our team are on hand at both our Wigan Innovation Kitchen & Madrid Innovation Kitchens to help you to enhance your menu offering, offer training for you and your teams, help to set up your units when they arrive on site including menu programming, and more.



FOLLOW US ON INSTAGRAM!



INNOVATE. INSPIRE. LIVE.



BAKERS PRIDE®

*Built by **craftsmen**. Tested by **time**.*

WARRANTY PERIOD: 2 YEARS PARTS & LABOUR
FROM INSTALLATION OR 90 DAYS FROM DELIVERY (WHICHEVER IS EARLIER)

Countertop Deck Ovens



P22 HEARTHBAKE SERIES

The P22 series ovens feature one baking chamber, a 3.25" or 2.75" deck height, and two decks with Cordierite decks. These ovens are designed to bake fresh-dough pizza, prebaked crust, pretzels, flat breads, and other bakery products, which can be baked directly on the deck or on screens, pans, or baking sheets.



P22S SINGLE PHASE

Dimensions: W 660 x D 711 x H 432mm

2 baking decks

208V / 17.3amps

£8,390 exc. VAT



P22S THREE PHASE

Dimensions: W 660 x D 711 x H 432mm

2 baking decks

208V / 17.3amps

£8,390 exc. VAT

P44 HEARTHBAKE SERIES

The P44 series ovens feature two baking chambers with two decks per chamber and a 3.25" deck height or 2.75" deck height on brick-lined models. Combined with the choice of Cordierite or brick-lined decks, this series offers greater flexibility for high-volume operations. This series is a great choice for fresh-dough pizza, prebaked crust, pretzels, flat breads, and other bakery products, which can be baked directly on the deck or on screens, pans, or baking sheets.



P44S SINGLE PHASE

Dimensions: W 660 x D 711 x H 724mm

4 baking decks

208V / 34.6amps

£14,330 exc. VAT



P44S THREE PHASE

Dimensions: W 660 x D 711 x H 724mm

4 baking decks

208V / 34.6amps

£14,330 exc. VAT

Cooking Times

Menu Item	Temperature	Cooking Time
Calzones	275 - 285° C	6-10 minutes
Focaccia	275 - 285° C	3-5 minutes
Pizza (fresh dough)	275 - 285° C	7-8 minutes
Pizza (par-baked)	275 - 285° C	3-4 minutes
Pizza Slices	200 - 220° C	1 minute
Pretzels	275 - 315° C	6-8 minutes
Cedar Plank Salmon	260° C	4-8 minutes
Open-Faced Sandwich	260° C	1-2 minutes



*Foodservice equipment solutions designed with a focus
on **culinary excellence.***

WARRANTY PERIOD: 1 YEAR PARTS & LABOUR
FROM INSTALLATION OR 90 DAYS FROM DELIVERY (WHICHEVER IS EARLIER)

Pressure Frying Solutions **BKI**

PRESSURE FRYER

The workhorse of pressure fryers, these extra-large pressure fryers are designed for simple operation, long life, and high product volume. The BKI® FKM series of fryers can cook up to 10.8 kg of product in one cycle with our optional grande basket, and holds 34 kg of oil.



FKM-TC ELECTRIC	FKM-TC GAS
Dimensions: W 616 x D 965 x H 1257 mm	Dimensions: W 616 x D 965 x H 1257 mm
Oil capacity: 34kg	Oil capacity: 34kg
7" LCD touchscreen controls	7" LCD touchscreen controls
£16,884 exc. VAT	£16,884 exc. VAT

LANDING TABLES

Designed to work alongside the BKI® pressure fryer and breading table, the LTS landing table is an efficient and ergonomically designed mobile work station - an optimal receiving platform to compliment your fried food system.



LTS
Dimensions: W 597 x D 686 x H 922 mm
6 tray slides
Detachable landing platform
4 swivel castors
£2,562 exc. VAT

BREADING TABLES

The BT-24M breading table is the perfect companion to the BKI® full line of fryers. These breading tables are compact and portable for breading and preparing product for frying. Our breading system is designed to produce a consistent product while reducing breading costs.



BT-24M
Dimensions: W 618 x D 847 x H 1486mm
Sifter drawer
Lug shelf
4 locking castors
£4,034 exc. VAT

A large, industrial-grade Blodgett commercial convection oven is shown in a dark, low-key lighting. The oven has two main doors with glass viewing windows, revealing multiple interior shelves. The brand name 'BLODGETT' is visible on the top left of the upper door and on the control panel area. The oven is set against a dark background, with a bright red vertical bar on the right side of the frame.

BLODGETT[®]

*The leading manufacturer of commercial convection,
baking, roasting and pizza deck ovens in the world.*

WARRANTY PERIOD: 2 YEARS PARTS & LABOUR
FROM INSTALLATION OR 90 DAYS FROM DELIVERY (WHICHEVER IS EARLIER)

5 YEAR SCHOOL WARRANTY



BLODGETT

NEW FOR 2024!

MOVING TO THE HEAD OF THE CLASS IN SCHOOL FOODSERVICE

At Middleby UK, we understand the difficult challenges that are presented within the school foodservice industry.

Therefore, we are proud to offer a 5 Year Parts and Labour Warranty exclusive to the education sector - schools, colleges and universities - on **all** Blodgett convection ovens.

Once again, Blodgett proved there is no equal to our fully welded angle iron frame and the most reliable doors in the industry. To back it up we're proving it with the best, unmatched warranty in the industry.

Middleby UK require proof of invoice into the education sector to register for extended warranty.

General market sales will qualify for a warranty period of 2 years parts & labour.



Convection Ovens



ELECTRIC CONVECTION OVENS

CTB

Blodgett professional convection ovens have an enviable reputation for long-lasting reliability and durability; the CTB series is no different. Whether you're baking breads, roasting meats or simply reheating dishes, the CTB promises impressive accuracy and capacity.



Energy Star Rated Product!



CTB-1

Single oven
Dimensions: W 768 x D 638 x H 637mm
5 shelves W 330 x D 467
5.6kW

£8,794 exc. VAT



CTB-2

Double stacked oven
Dimensions: W 768 x D 638 x H 1273mm
5 shelves W 330 x D 467 (per oven)
5.6kW per oven

£16,868 exc. VAT

Accessories included:

- 5 3/4" stand (CTB-2 only)

CTB-2 Stacking kit comprises of parts 18065 & 11993

MARK V

The Blodgett Mark V series convection ovens have been expertly designed for maximum durability and efficiency, and is perfect for roasting, baking and reheating large volumes quickly. The Mark V series is built to have the lowest cost of ownership over its life, and is expected to last over 30 years!



Energy Star Rated Product!



MKV-1

Single oven
Dimensions: W 972 x D 936 x H 1448mm
Cook chamber height: 508mm

£10,648 exc. VAT



MKV-2

Double stacked oven
Dimensions: W 972 x D 936 x H 1448mm
Cook chamber height: 508mm

£20,576 exc. VAT

Accessories included:

- 25" stainless steel legs
- 5 oven racks

MKV-2 Stacking kit comprises of parts 31803, 35698, 8600

ZEPHAIRE

Great for use in schools, the reliable Zephaire convection ovens are capable of dealing with the rigours of busy kitchens day to day. The Zephaire series ovens are built to ensure maximum durability and long-lasting performance.



Energy Star Rated Product!



ZEPHAIRE E

Single oven
Dimensions: W 972 x D 937 x H 1450mm
Cook chamber height: 508mm

£8,098 exc. VAT



ZEPHAIRE ED

Double stacked oven
Dimensions: W 972 x D 937 x H 1794mm
Cook chamber height: 508mm

£15,474 exc. VAT

Accessories included:

- 25" stainless steel legs
- 5 oven racks

ZEPHAIRE ED Stacking kit comprises of parts 31803, 8600, 21107, 21108

All Blodgett ovens are available in your choice of solid doors or glass doors. Please specify upon order which you would prefer.

Convection & Deck Ovens



GAS CONVECTION OVENS

DFG

The Blodgett DFG series of convection ovens are designed to add unparalleled levels of efficiency to your kitchen operation. The DFG allows you to roast and bake high volumes of food quickly, without having to make any compromises on quality.



DFG100
Dimensions: W 972 x D 937 x H 1450mm
Cook chamber height: 508mm
BTUs: 55,000 per hour per section
£10,648 exc. VAT

Accessories included:
 - 25" stainless steel legs
 - 5 oven racks

ZEPHAIRE

Great for use in schools, the reliable Zephaire convection ovens are capable of dealing with the rigours of busy kitchens day to day. The Zephaire series ovens are built to ensure maximum durability and long-lasting performance.



ZEPHAIRE G
Single oven
Dimensions: W 972 x D 937 x H 1450mm
Cook chamber height: 508mm
£9,264 exc. VAT

ZEPHAIRE GD
Double oven
Dimensions: W 972 x D 937 x H 1794mm
Cook chamber height: 508mm
£17,810 exc. VAT

Accessories included:
 - 25" stainless steel legs
 - 5 oven racks

ZEPHAIRE GD Stacking kit comprises of parts 58196, 57238, 31803, 8600

DECK OVENS

For a heavy-duty, high volume, fast recovery pizza oven, look no further than the Blodgett 1048 and 1060 ovens featuring bottom air intake. Blodgett have designed a system to transfer just the right amount of heat to the top, ensuring a perfectly cooked pizza time after time.



1048
Dimensions: W 1528 x D 1181 x H 1448mm
Cook chamber height: 254mm
Pyrotech or steel decks
£13,074 exc. VAT

1060
Dimensions: W 1988 x D 1176 x H 1448mm
Cook chamber height: 254mm
Pyrotech or steel decks
£14,754 exc. VAT

Accessories included:
 - 25" stainless steel legs
 - 5 oven racks

Stacking kits are available upon request. Please contact your Middleby rep for more information.

Accessories



PART NO

16002
90092

FOR HALF SIZE OVENS (CTB-1)

Set of castors for stand
Steam vent riser

LIST PRICE (exc. VAT)

poa
poa

PART NO

16002
20893/20804
5779
8600

FOR FULL SIZE OVENS

Set of castors for legs
Glass doors (Zephaire E)
Set of castors for stand
6" legs set s/s MKV-2

LIST PRICE (exc. VAT)

poa
poa
poa
poa

More accessories are available upon request.

Errors & omissions accepted, we reserve the right to increase our prices without notice.



175

— YEARS OF —
GREATNESS

BLODGETT

— SINCE 1848 —



Authentic passion for ice at your service since 1985.

WARRANTY PERIOD: 3 YEARS PARTS & LABOUR
FROM INSTALLATION OR 90 DAYS FROM DELIVERY (WHICHEVER IS EARLIER)

Ice Machines



CUBERS

The Brema CB automatic ice machines have been expertly designed to produce premium quality, crystal clear cubed ice. The range enables you to produce from 22kg ice to 130kg ice within a 24 hour period, meaning there is an ice machine to suit every need.



CB184A
Dimensions: W 355 x D 404 x H 590 mm
22kg production in 24hr
4kg storage
Air cooling system
£1,238 exc. VAT



CB249A
Dimensions: W 387 x D 470 x H 687 mm
29kg production in 24hr
9kg storage
Air cooling system
£1,466 exc. VAT



CB425A
Dimensions: W 497 x D 592 x H 797 mm
47kg production in 24hr
25kg storage
Air cooling system
£1,792 exc. VAT



CB640A
Dimensions: W 735 x D 603 x H 850 mm
67kg production in 24hr
40kg storage
Air cooling system
£2,376 exc. VAT



CB955A
Dimensions: W 735 x D 603 x H 1010 mm
95kg production in 24hr
55kg storage
Air cooling system
£2,864 exc. VAT



CB1265A
Dimensions: W 840 x D 740 x H 1075 mm
130kg production in 24hr
65kg storage
Air cooling system
£3,288 exc. VAT

*Drain pumps are available on request at an additional cost. Please get in touch for further information.



Ice Cube | Single cube, compact and crystalline



It is appreciated for the **elegant look** and for its high performance



It can be ordered in different sizes and weights: **13, 18, 33, 42 and 83 grams**



The truncated cone shape with slightly crushed sides make them **suitable for all types of glasses.**



We offer a **wide range of machines**, from the smallest self-contained and units to modular units for large daily productions.



CARTER-HOFFMANN

The industry expert and leader in food holding equipment.

WARRANTY PERIOD: 2 YEARS PARTS & LABOUR

FROM INSTALLATION OR 90 DAYS FROM DELIVERY (WHICHEVER IS EARLIER)

Hot Holding Solutions



CRISP 'N HOLD STATIONS

In a Crisp 'N Hold, gentle air circulates over and around the food, moving away excess steam and vapors that are created during cooking. Food is brought quickly to the proper holding temperature, maintaining crispness for up to 4 times longer than using a traditional heat lamp. Food stays hot, crisp and ready to serve, with better quality and less waste.



CNH14
Dimensions: W 362 x D 737 x H 451 mm
2 sections
120V single phase
£3,324 exc. VAT



CNH18
Dimensions: W 446 x D 737 x H 451 mm
3 sections
120V single phase
£3,000 exc. VAT



CNH28
Dimensions: W 714 x D 737 x H 527 mm
4 sections
208V single phase
£4,610 exc. VAT

*Crisp 'N Hold units are also available as drop in units, speak to your Business Development Manager for more information

VERTICAL CRISP 'N HOLD STATIONS

Extend the holding times of your food, whilst maintaining quality, consistency and freshness with the vertical Crisp 'N Hold stations from Carter Hoffmann. Perfect for holding not only fried foods but moisture-sensitive products such as proteins, the VCNH units will help to keep queues to a minimum.



VCNH2W3S
Dimensions: W 508 x D 778 x H 775 mm
6 pan capacity
Electronic temperature control
Includes pans
£5,108 exc. VAT



VCNH3W3S
Dimensions: W 737 x D 778 x H 835 mm
9 pan capacity
Electronic temperature control
Includes pans
£5,918 exc. VAT

MODULAR HOLDING CABINETS

The Carter Hoffmann MC series hot food modular holding cabinets are ideal for moisture-sensitive items, such as hamburgers, chicken, vegetables, etc. Built-in stainless steel pan covers seal in the food's moisture, pair this with the bottom heat provided, the ideal environment is created for the food in each pan.



MC1W3H
Dimensions: W 241 x D 387 x H 422 mm
3 pan capacity
Electronic temperature control
£4,156 exc. VAT



MC1W4H
Dimensions: W 241 x D 387 x H 543 mm
4 pan capacity
Electronic temperature control
£4,808 exc. VAT



MC1W5H
Dimensions: W 241 x D 387 x H 676 mm
5 pan capacity
Electronic temperature control
£5,396 exc. VAT

Hot Holding Solutions



M-SERIES CABINETS

The Carter-Hoffmann M series hot food modular holding cabinets feature the latest in modular holding technology. They have top and bottom heat, and offer flexible food holding for both moisture-sensitive and crispier foods, allowing you to reduce your food waste and ensure constant availability of product.



M223S-2T
 Dimensions: W 479 x D 408 x H 292 mm
 4 tray capacity
 Includes pans
£6,066 exc. VAT



M212S-2T
 Dimensions: W 664 x D 408 x H 292 mm
 6 tray capacity
 Includes pans
£6,814 exc. VAT



M243S-2T
 Dimensions: W 848 x D 408 x H 292 mm
 8 tray capacity
 Includes pans
£8,698 exc. VAT



M343S-2T
 Dimensions: W 848 x D 408 x H 410 mm
 12 tray capacity
 Includes pans
£9,972 exc. VAT

COOK AND HOLD CABINETS

With Carter Hoffmann's Cook & Hold cabinets, you can roast to perfection whilst maintaining greater yield than convection cooking. The cabinet's gentle air circulation caramelises the exterior of the roast, seals in moisture and cooks more evenly, making it the perfect solution for traditional carvery restaurants and banquets.



CH600
 Dimensions: W 664 x D 832 x H 948 mm
 6 tray capacity
£9,898 exc. VAT



CH900
 Dimensions: W 664 x D 832 x H 1207 mm
 9 tray capacity
£9,006 exc. VAT



CH1800
 Dimensions: W 664 x D 832 x H 1981 mm
 18 tray capacity
£11,398 exc. VAT

SLIMLINE PICK UP CABINETS

The Carter Hoffmann Pick Up Cabinets feature revolutionary technology that merges online ordering, contactless pick-up and secure holding with integrated hardware, software and support. With the ability to interface with your existing POS system and configure the cabinets to suit your requirements, the possibilities are endless with PUC.



PUC-A-24S
 Ambient cabinet
 Dimensions: W 1224 x D 422 x H 1994 mm
 120V single phase
 8 lockers
£21,568 exc. VAT



PUC-H-24S
 Heated cabinet
 Dimensions: W 1124 x D 422 x H 1994 mm
 120V single phase
 8 lockers
£25,778 exc. VAT



*Multiple configurations available - speak to your Business Development Manager for more information



PUC SELF-SERVE AUTOMATION TECHNOLOGY

Safe: secure cabinets, heated or ambient, for orders can be opened with a pin or QR code

Expandable: multiple cabinets can be connected

Integrates with your own POS software

Streamlined pick up

Perfect solutions for carry-out programs or returns

Packages come in various customisable options





A new benchmark in high-speed, ventless cooking.

WARRANTY PERIOD: 2 YEARS PARTS & LABOUR
FROM INSTALLATION OR 90 DAYS FROM DELIVERY (WHICHEVER IS EARLIER)

NEW

CiBO+

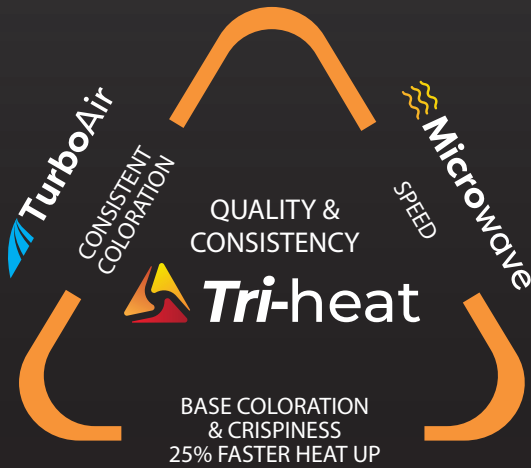


SETTING THE NEW BENCHMARK IN HIGH SPEED VENTLESS COOKING

- Faster service - food ordered now, served now
 - Fantastic food, every time
 - A wider menu choice
 - Reduced queues
 - Increased productivity
 - Less waste
 - 3kW
-
- Maximised profits
 - A future proofed business



UNIQUE TRI-HEAT TECHNOLOGY



ContactBase

What could you deliver?

BACON Roll 12 MONTH PROFIT OPPORTUNITY **£24,570** COOKS IN 45 SECS.

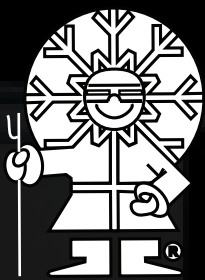
Paninis 12 MONTH PROFIT OPPORTUNITY **£22,841** COOKS IN 45 SECS.

RIBS & Fries 12 MONTH PROFIT OPPORTUNITY **£104,104** COOKS IN 1 MIN. 20 SECS.

Vegan PIZZA 12 MONTH PROFIT OPPORTUNITY **£56,875** COOKS IN 1 MIN. 35 SECS.

Temperature	Five temperatures groups
Cooking area size	13.38" x 13.38"
Heat Methods	Microwave, ContactBase, TurboAir
Base Heat	Direct cook on the toughened neo ceram ContactBase - no soggy, sweaty bottom
Coloration	ContactBase and TurboAir for even coloration
Resolution	800 x 480 pixels
Cooldown	Cooldown+, no ice required
Colours Available	Black, Red, Purple, Green
List Price	£6,534 exc. VAT





DESMON
Food Service Equipment

***Leading specialists in the production
of professional refrigeration equipment.***

WARRANTY PERIOD: 1 YEAR PARTS & LABOUR
FROM INSTALLATION OR 90 DAYS FROM DELIVERY (WHICHEVER IS EARLIER)

Refrigeration



BRONZE LINE

Desmon's bronze line of refrigeration contains a range of upright and counter refrigerated cabinets of different sizes, meaning there is a refrigeration solution to suit any need. Quality manufacturing ensures that your refrigerated cabinet will stand the test of time.

UPRIGHT REFRIGERATION



PBM7
Dimensions: W 720 x D 800 x H 2120 mm
Temperature: 0 - 8°C
Capacity: 700 ltrs
Voltage: 220-240/50 Hz
No. of shelves: 3
£2,900 exc. VAT

PBB7
Dimensions: W 720 x D 800 x H 2120 mm
Temperature: -10 - -22°C
Capacity: 700 ltrs
Voltage: 230/50/1 Hz
No. of shelves: 3
£3,222 exc. VAT



PBM14
Dimensions: W 1440 x D 800 x H 2120 mm
Temperature: 0 - 8°C
Capacity: 1400 ltrs
Voltage: 220-240/50 Hz
No. of shelves: 6
£3,910 exc. VAT

PBB14
Dimensions: W 1440 x D 800 x H 2120 mm
Temperature: -10 - -22°C
Capacity: 1400 ltrs
Voltage: 230/50/1 Hz
No. of shelves: 6
£4,048 exc. VAT

COUNTER REFRIGERATION



PTBM2
Dimensions: W 1310 x D 700 x H 850 mm
Temperature: 0 - 8°C
Capacity: 275 ltrs
Voltage: 220-240/50 Hz
No. of shelves: 2
£2,978 exc. VAT

PTBM3
Dimensions: W 1775 x D 700 x H 850 mm
Temperature: 0 - 8°C
Capacity: 428 ltrs
Voltage: 230/50/1 Hz
No. of shelves: 3
£3,358 exc. VAT

PTBM4
Dimensions: W 2240 x D 700 x H 850 mm
Temperature: 0 - 8°C
Capacity: 581 ltrs
Voltage: 230/50/1 Hz
No. of shelves: 4
£4,024 exc. VAT



evo[®]

*Setting the standard in commercial cooking equipment,
inspiring chefs worldwide with **innovation** and **quality**.*

WARRANTY PERIOD: 1 YEAR PARTS & LABOUR
FROM INSTALLATION OR 90 DAYS FROM DELIVERY (WHICHEVER IS EARLIER)

Electric Cook Tops



EVent VENTLESS GRIDDLE

The award winning EVent® ventless griddle is designed for front-of-house cooking for restaurants, sports arenas, cafeterias, convention centers, resorts, grocery stores and foodservice operators without an overhead vent hood.



10-0148-EVT-CE

Dimensions: W 1504 x D 1004 x H 914mm

208 or 240V single phase

Cooking surface: 1152 square inches

Temperature range: 38°C to 288°C

£85,534 exc. VAT

evo EVent®
VENTLESS GRIDDLE



- ✓ High-efficiency Electric Griddle
- ✓ Integrated with Ventilation System
- ✓ Equipped with Fire Suppression System



WINNER





fireflex

*The perfect mix between **quality** and **quantity**.*

WARRANTY PERIOD: DEPENDENT ON PRODUCT LINE
CONTACT YOUR BUSINESS MANAGER FOR MORE INFORMATION

EASYBRATT

The Easybratt from Firex meets the daily cooking needs of small and medium sized restaurants, catering services and centralised cooking centres such as canteens, schools and hospitals. Designed to deliver highly effective cooking performance, the Easypan allows you to braise, shallow fry or boil bulk quantities at a time.






GAS BRATT PANS



<p>BR8080I GAS</p> <p>Dimensions: W 800 x D 900 x H 970 mm</p> <p>Capacity: 60 ltr</p> <p>Power: 20kW</p> <p>MANUAL - £7,270 exc. VAT</p> <p>MOTORISED - £9,030 exc. VAT</p>	<p>BR9090I GAS</p> <p>Dimensions: W 900 x D 900 x H 970 mm</p> <p>Capacity: 70 ltr</p> <p>Power: 20kW</p> <p>MANUAL - £7,968 exc. VAT</p> <p>MOTORISED - £9,518 exc. VAT</p>	<p>BR1120I GAS</p> <p>Dimensions: W 1200 x D 900 x H 970 mm</p> <p>Capacity: 100 ltr</p> <p>Power: 30kW</p> <p>MANUAL - £11,058 exc. VAT</p> <p>MOTORISED - £12,710 exc. VAT</p>
<p>BR1150I GAS</p> <p>Dimensions: W 1200 x D 900 x H 1020 mm</p> <p>Capacity: 128 ltr</p> <p>Power: 30kW</p> <p>MANUAL - £12,428 exc. VAT</p> <p>MOTORISED - £13,972 exc. VAT</p>	<p>BR1200I GAS</p> <p>Dimensions: W 1600 x D 900 x H 1020 mm</p> <p>Capacity: 170 ltr</p> <p>Power: 40kW</p> <p>MANUAL - £19,680 exc. VAT</p> <p>MOTORISED - £21,676 exc. VAT</p>	

ELECTRIC BRATT PANS



<p></p> <p>BR8080I ELECTRIC</p> <p>Dimensions: W 800 x D 900 x H 970 mm</p> <p>Capacity: 60 ltr</p> <p>Power: 10kW</p> <p>MANUAL - £7,646 exc. VAT</p> <p>MOTORISED - £9,316 exc. VAT</p>	<p></p> <p>BR9090I ELECTRIC</p> <p>Dimensions: W 900 x D 900 x H 970 mm</p> <p>Capacity: 70 ltr</p> <p>Power: 10kW</p> <p>MANUAL - £8,076 exc. VAT</p> <p>MOTORISED - £9,696 exc. VAT</p>	<p></p> <p>BR1120I ELECTRIC</p> <p>Dimensions: W 1200 x D 900 x H 970 mm</p> <p>Capacity: 100 ltr</p> <p>Power: 15kW</p> <p>MANUAL - £11,134 exc. VAT</p> <p>MOTORISED - £12,684 exc. VAT</p>
<p></p> <p>BR1150I ELECTRIC</p> <p>Dimensions: W 1200 x D 900 x H 1020 mm</p> <p>Capacity: 128 ltr</p> <p>Power: 15kW</p> <p>MANUAL - £12,438 exc. VAT</p> <p>MOTORISED - £13,910 exc. VAT</p>	<p></p> <p>BR1200I ELECTRIC</p> <p>Dimensions: W 1600 x D 900 x H 1020 mm</p> <p>Capacity: 170 ltr</p> <p>Power: 25kW</p> <p>MANUAL - £19,654 exc. VAT</p> <p>MOTORISED - £21,278 exc. VAT</p>	

EASYPAN

Easypan from Firex is the ideal solution for high-volume boiling; perfect for soups, sauces, broths and more. Its innovative construction allows for food to be cooked quickly, and heat to be effortlessly retained, resulting in high quality product every time.

RECTANGULAR BOILING PANS



PM7050
Dimensions: W 800 x D 700 x H 1110 mm
Capacity: 50 ltr
Power: IG 15.5kW / IE 9kW

INDIRECT GAS - £7,610 exc. VAT
INDIRECT ELECTRIC - £7,398 exc. VAT

PM1200
Dimensions: W 1000 x D 1150 x H 1000 mm
Capacity: 200 ltr
Power: IG 34.5kW / IE 32kW

INDIRECT GAS - £14,590 exc. VAT
INDIRECT ELECTRIC - £14,374 exc. VAT

PM8100
Dimensions: W 800 x D 900 x H 1110 mm
Capacity: 102 ltr
Power: IG 21kW / IE 16kW

INDIRECT GAS - £6,616 exc. VAT
INDIRECT ELECTRIC - £9,030 exc. VAT

PM8150
Dimensions: W 800 x D 900 x H 1110 mm
Capacity: 139 ltr
Power: IG 21kW / IE 18kW

INDIRECT GAS - £6,830 exc. VAT
INDIRECT ELECTRIC - £9,462 exc. VAT

CYLINDRICAL BOILING PANS



PMR200
Dimensions: W 1175 x D 1130 x H 1055 mm
Capacity: 200 ltr
Power: IG 34.5kW / IE 32kW

INDIRECT GAS - £15,004 exc. VAT
INDIRECT ELECTRIC - £14,660 exc. VAT

PMR300
Dimensions: W 1305 x D 1255 x H 1055 mm
Capacity: 317 ltr
Power: IG 48kW / IE 36kW

INDIRECT GAS - £17,658 exc. VAT
INDIRECT ELECTRIC - £17,056 exc. VAT

GASTRONORM BOILING PANS



PM9170GN
Dimensions: W 1000 x D 900 x H 1100 mm
Capacity: 170 ltr
Power: IG 30kW / IE 24kW

INDIRECT GAS - £17,890 exc. VAT
INDIRECT ELECTRIC - £18,508 exc. VAT

PM9270GN
Dimensions: W 1400 x D 900 x H 1100 mm
Capacity: 270 ltr
Power: IG 44kW / IE 32kW

INDIRECT GAS - £20,296 exc. VAT
INDIRECT ELECTRIC - £21,186 exc. VAT

PM9370GN
Dimensions: W 1800 x D 900 x H 1100 mm
Capacity: 370 ltr
Power: IG 49kW / IE 36kW

INDIRECT GAS - £25,034 exc. VAT
INDIRECT ELECTRIC - £24,554 exc. VAT

All Easypan models are also available as indirect steam heating versions - please get in touch for this pricing.

FIGARO

Figaro by Firex is the innovative industrial braising pan, compact in size and extremely fast in heating. The Figaro not only serves as a braising pan which is 4 times faster than traditional units, thanks to Firex's new heating technology, but also as a kettle, fryer and traditional stove.



DFIE100_V2	DFIE100A_V2	DFIE150_V2
Non-pressurised unit	Pressurised unit	Non-pressurised unit
Dimensions: W 1296 x D 960 x H 1151 mm	Dimensions: W 1296 x D 960 x H 1151 mm	Dimensions: W 1648 x D 960 x H 1151 mm
Capacity: 102 ltr	Capacity: 102 ltr	Capacity: 157 ltr
Power: 24kW	Power: 24kW	Power: 38.5kW
STANDARD - £23,684 exc. VAT	STANDARD - £28,648 exc. VAT	STANDARD - £29,826 exc. VAT
INTEGRATED DRAIN - £25,552 exc. VAT	INTEGRATED DRAIN - £30,516 exc. VAT	INTEGRATED DRAIN - £31,864 exc. VAT
DFIE150A_V2		
Pressurised unit		
Dimensions: W 1648 x D 960 x H 1151 mm		
Capacity: 157 ltr		
Power: 38.5kW		
STANDARD - £35,556 exc. VAT		
INTEGRATED DRAIN - £37,594 exc. VAT		

CUCIMIX

Autonomy, automation and replicability; the winning combination of Cucimix.

Cucimix is a great asset in the kitchen, letting you combine your experience and creativity with the requirements of high demand and volumes.



BASKETT

The Baskett boiling pans by Firex are perfect for large catering operations. With so many different options, the Baskett gives you the freedom to fully control and automate your recipes.

Flexible and easy to operate, the Baskett is perfect for automated cooking with minimal supervision.

BETTERPAN

Betterpan by Firex is the professional bratt pan that offers the possibility of preparing a vast range of recipes using the many cooking modes.

Offering the possibility to braise, fry, steam and pressure cook, Betterpan is the appliance every chef can count on.



DREENER LINE

Dreener line is the modular industrial vegetable washer, ideally suited for restaurants, hotels and collective catering centres such as schools, hospitals and canteens.

Dreener Line by Firex allows you to wash vegetables of different types in different compartments, whilst making savings in water, energy and time.



CONTACT OUR SALES TEAM ON 01925 821 280 TO FIND OUT MORE ABOUT THE RANGE OF FIREX AUTOMATED BATCH COOKING SOLUTIONS AVAILABLE FROM MIDDLEBY UK

Accessories



PART NO		LIST PRICE (exc. VAT)
BASKETS		
DABF0000	1/1 GN boiling basket for Figaro, Betterpan	poa
DACF0000	1/1 GN fry basket for Figaro, Betterpan	poa
DASC0030	Trolley to hook baskets for Figaro, Betterpan	poa
PAC1XXXX	Basket for Fixpan, Baskett, Easybaskett	poa
PAC2XXXX	2 x half basket for Fixpan, Baskett, Easybaskett	poa
PAC3XXXX	3 x third basket for Fixpan, Baskett, Easybaskett	poa
MIXERS & TOOLS		
PART NO		LIST PRICE (exc. VAT)
CAMC	High density mixer for Cucimix	poa
PAMP	Mixer - mashed potatoes for Baskett	poa
PAMA	Mixer - custard for Baskett	poa
DAP01000	Spatula for Figaro, Betterpan, Easybratt	poa
PAF	Strainer for Cucimix, Baskett, Easybaskett, Figaro, Betterpan	poa
VALVES		
PART NO		LIST PRICE (exc. VAT)
PAF2012	Butterfly valve for Cucimix, Baskett, Easybaskett, Easypan	poa
PAF2000	Wash out valve for Easypan, Easybaskett	poa
PAF2010	Ball washout valve for Cucimix, Baskett, Easybaskett, Easypan	poa
PAF3020	Flush valve for Cucimix, Baskett	poa
PAF4020	Pneumatic valve for Cucimix, Baskett	poa
MISCELLANEOUS		
PART NO		LIST PRICE (exc. VAT)
CADE	Shower head for Cucimix, Baskett	poa
D150	Wheels for all models	poa
DAPC0230	230V socket for Cucimix, Baskett, Easybaskett, Figaro, Betterpan	poa
PAAR	Auto water charge for Baskett, Easybaskett	poa
CACT0010	FTC cover plexiglass for all major line models	poa

More accessories are available upon request.

Errors & omissions accepted, we reserve the right to increase our prices without notice.



FOLLETT[®]

Innovative solutions, inspired by ice.

WARRANTY PERIOD: 3 YEARS PARTS & LABOUR
FROM INSTALLATION OR 90 DAYS FROM DELIVERY (WHICHEVER IS EARLIER)

SYMPHONY PLUS ICE & WATER DISPENSER

Designed for enhanced sanitation, cleaning, and serviceability, the Symphony Plus E12 Series also features the industry's most compact footprint for a 193 kg per day ice and water dispenser.



E12C1425A-L

Dimensions: W 577 x D 616 x H 540mm

Lever dispenser

Ice storage capacity: 5.4kg

Daily production: 193kg (ice & water)

£7,480 exc. VAT

***Requires electricity, water & drainage connections**

MAESTRO PLUS ICE MACHINE BIN

Follett's Maestro Plus ice machine bins offer consumer-preferred Micro Chewblet™ ice. Perfect for space limited facilities, Maestro Plus provides the capacity you need in a small footprint.



UME425A80

Dimensions: W 597 x D 660 x H 991mm

Ice storage capacity: 34kg

Daily production: 193kg

£6,034 exc. VAT

***Requires electricity, water & drainage connections**



frifri

*For foodservice operations where **quality** and **consistency** are top priority.*

WARRANTY PERIOD: 2 YEARS PARTS & LABOUR
FROM INSTALLATION OR 90 DAYS FROM DELIVERY (WHICHEVER IS EARLIER)

Electric Fryers



profi+ PROFI+ 6+6

Fry delicious food precisely with the powerful FriFri 4.6kW Profi+ 6 + 6 Counter Top Twin Tank Fryer. Sturdy and safe, the fryer's stainless steel tank has the capacity to produce 28kg of perfectly fried chips per hour, while there's also a rear-mounted slot-in lid that also acts as a splashback and basket support.



650950
Dimensions: W 540 x D 475 x H 455mm
Power: 2 x 4.6kW
Oil Capacity: 2 x 5-7ltrs
2 baskets
Output per hour: 2 x 14kg
£2,868 exc. VAT

ECO ECO 6+6

Minimum space, maximum output. The FriFri 2 x 3.2kW Eco 6 + 6 Counter Top Fryer won't take up much space on your worksurface, but it will deliver when you need it to. Sturdy, with a stainless steel tank for easy cleaning, it's ideal for any venue where chips and other highly-flavoured fried foods are required.



650106
Dimensions: W 486 x D 375 x H 295mm
Power: 2 x 2.3kW
Oil Capacity: 2 x 4-5ltrs
2 baskets
Output per hour: 2 x 7kg
£880 exc. VAT

Super easy SUPER EASY

Super Easy offers all the benefits you would expect from a FriFri fryer including high output from a small floor area and reliable, efficient performance that delivers consistently excellent fried food.

All units require three phase power supply



<table border="1"> <tr> <td>SL211L31G0</td> </tr> <tr> <td>Dimensions: W 197 x D 650 x H 986mm</td> </tr> <tr> <td>Power: 7.5kW 3 phase</td> </tr> <tr> <td>Oil capacity: 7.5-9ltrs</td> </tr> <tr> <td>1 tank</td> </tr> <tr> <td>Output per hour: 17kg</td> </tr> <tr> <td>£2,478 exc. VAT</td> </tr> </table>	SL211L31G0	Dimensions: W 197 x D 650 x H 986mm	Power: 7.5kW 3 phase	Oil capacity: 7.5-9ltrs	1 tank	Output per hour: 17kg	£2,478 exc. VAT	<table border="1"> <tr> <td>SL211H31G0</td> </tr> <tr> <td>Dimensions: W 197 x D 650 x H 986mm</td> </tr> <tr> <td>Power: 11kW 3 phase</td> </tr> <tr> <td>Oil capacity: 7.5-9ltrs</td> </tr> <tr> <td>1 tank</td> </tr> <tr> <td>Output per hour: 20kg</td> </tr> <tr> <td>£2,548 exc. VAT</td> </tr> </table>	SL211H31G0	Dimensions: W 197 x D 650 x H 986mm	Power: 11kW 3 phase	Oil capacity: 7.5-9ltrs	1 tank	Output per hour: 20kg	£2,548 exc. VAT	<table border="1"> <tr> <td>SL412H31G0</td> </tr> <tr> <td>Dimensions: W 397 x D 650 x H 986mm</td> </tr> <tr> <td>Power: 22kW 3 phase</td> </tr> <tr> <td>Oil capacity: 17-20.5ltrs</td> </tr> <tr> <td>1 tank</td> </tr> <tr> <td>Output per hour: 40kg</td> </tr> <tr> <td>£3,516 exc. VAT</td> </tr> </table>	SL412H31G0	Dimensions: W 397 x D 650 x H 986mm	Power: 22kW 3 phase	Oil capacity: 17-20.5ltrs	1 tank	Output per hour: 40kg	£3,516 exc. VAT
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*All Super Easy models are available with single cable supply and with or without gravity filtration

Electric Fryers



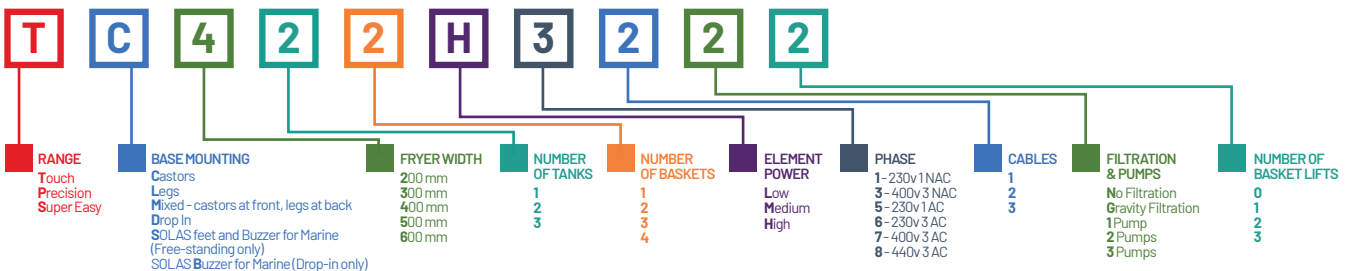
Precision PRECISION

For the chef who wants superb temperature control for consistently excellent results, Precision is the fryer of choice. The Precision's adaptive cooking automatically adjusts cooking times to suit your batch size ensuring you never serve undercooked food.

 All units require three phase power supply



PL211L31GO Dimensions: W 197 x D 650 x H 994mm Power: 7.5kW 3 phase Oil capacity: 7.5-9ltrs 1 tank Output per hour: 18kg £3,572 exc. VAT	PL211M31GO Dimensions: W 197 x D 650 x H 994mm Power: 9kW 3 phase Oil capacity: 7.5-9ltrs 1 tank Output per hour: 20kg £3,630 exc. VAT	PL211H31GO Dimensions: W 197 x D 650 x H 994mm Power: 11kW 3 phase Oil capacity: 7.5-9ltrs 1 tank Output per hour: 22kg £3,686 exc. VAT
PL412M31GO Dimensions: W 397 x D 650 x H 994mm Power: 18kW 3 phase Oil capacity: 17-20.5ltrs 1 tank Output per hour: 40kg £5,012 exc. VAT	PL412H31GO Dimensions: W 397 x D 650 x H 994mm Power: 22kW 3 phase Oil capacity: 17-20.5ltrs 1 tank Output per hour: 44kg £5,126 exc. VAT	PL422L32GO Dimensions: W 397 x D 650 x H 994mm Power: 2 x 7.5kW 3 phase Oil capacity: 2 x 7.5-9ltrs 2 tanks Output per hour: 2 x 18kg £5,996 exc. VAT
PL422M32GO Dimensions: W 397 x D 650 x H 994mm Power: 2 x 9kW 3 phase Oil capacity: 2 x 7.5-9ltrs 2 tanks Output per hour: 2 x 20kg £6,108 exc. VAT	PL422H32GO Dimensions: W 397 x D 650 x H 994mm Power: 2 x 11kW 3 phase Oil capacity: 2 x 7.5-9ltrs 2 tanks Output per hour: 2 x 22kg £6,226 exc. VAT	PL633L33GO Dimensions: W 592 x D 650 x H 994mm Power: 3 x 7.5kW 3 phase Oil capacity: 3 x 7.5-9ltrs 3 tanks Output per hour: 3 x 18kg £9,270 exc. VAT
PL633M33GO Dimensions: W 592 x D 650 x H 994mm Power: 3 x 11kW 3 phase Oil capacity: 3 x 7.5-9ltrs 3 tanks Output per hour: 3 x 20kg £9,342 exc. VAT		



The models in the table are for base models supplied on legs, without pumped oil filtration or basket lifts.

Do you want an alternative configuration of baskets? **How many** supply cables would you like?
Do you require chargeable add on items such as castors and pumped oil filtration?


Please use our Fryer Designer to create your bespoke code.

Electric Fryers



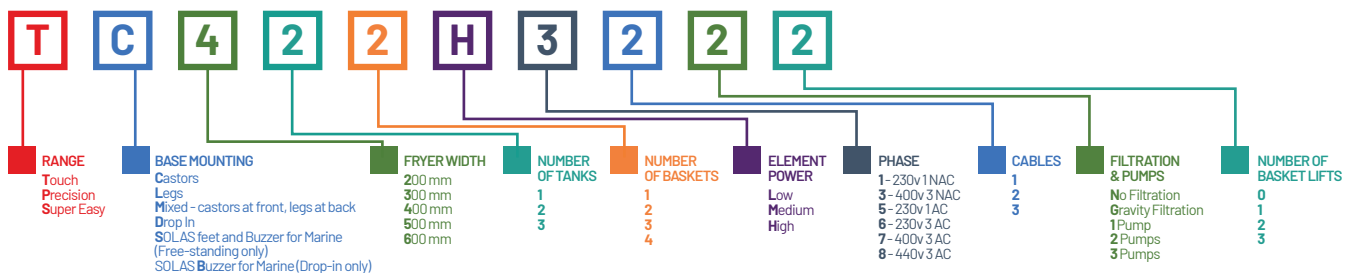
Touch TOUCH

For those who run the busiest professional kitchens and refuse to compromise on quality. Touch is your newest kitchen assistant, helping you to deliver quality results every time.

 All units require three phase power supply



TL211L31GO Dimensions: W 197 x D 650 x H 994mm Power: 7.5kW 3 phase Oil capacity: 7.5-9ltrs 1 tank Output per hour: 18kg £4,184 exc. VAT	TL211M31GO Dimensions: W 197 x D 650 x H 994mm Power: 9kW 3 phase Oil capacity: 7.5-9ltrs 1 tank Output per hour: 22kg £4,234 exc. VAT	TL211H31GO Dimensions: W 197 x D 650 x H 994mm Power: 11kW 3 phase Oil capacity: 7.5-9ltrs 1 tank Output per hour: 22kg £4,288 exc. VAT
TL412L31GO Dimensions: W 397 x D 650 x H 994mm Power: 15kW 3 phase Oil capacity: 17-20.5ltrs 1 tank Output per hour: 36kg £5,314 exc. VAT	TL412H31GO Dimensions: W 397 x D 650 x H 994mm Power: 22kW 3 phase Oil capacity: 17-20.5ltrs 1 tank Output per hour: 44kg £5,520 exc. VAT	TL422L32GO Dimensions: W 397 x D 650 x H 994mm Power: 2 x 7.5kW 3 phase Oil capacity: 2 x 7.5-9ltrs 2 tanks Output per hour: 2 x 18kg £7,788 exc. VAT
TL422M32GO Dimensions: W 397 x D 650 x H 994mm Power: 2 x 9kW 3 phase Oil capacity: 2 x 7.5-9ltrs 2 tanks Output per hour: 2 x 20kg £7,896 exc. VAT	TL633L33GO Dimensions: W 592 x D 650 x H 994mm Power: 3 x 7.5kW 3 phase Oil capacity: 3 x 7.5-9ltrs 3 tanks Output per hour: 3 x 18kg £11,746 exc. VAT	TL633M33GO Dimensions: W 592 x D 650 x H 994mm Power: 3 x 11kW 3 phase Oil capacity: 3 x 7.5-9ltrs 3 tanks Output per hour: 3 x 20kg £11,818 exc. VAT



The models in the table are for base models supplied on legs, without pumped oil filtration or basket lifts.

Do you want an alternative configuration of baskets? **How many** supply cables would you like?
Do you require chargeable add on items such as castors and pumped oil filtration?

Please use our Fryer Designer to create your bespoke code.

IMPERIAL

*A steadfast leader in developing **quality,**
high-performance and durable kitchen equipment.*

WARRANTY PERIOD: 1 YEAR PARTS & LABOUR
FROM INSTALLATION OR 90 DAYS FROM DELIVERY (WHICHEVER IS EARLIER)

TUBE FIRED FRYERS

With high efficiency cast iron tube-fired burners, the Imperial tube fired gas fryers provide a large heat transfer area and fast recovery - ideal for meeting the demands of a busy professional kitchen. These fryers heat the oil quickly, producing a better tasting product with less absorption.



IFS-40	IFS-50	IFS-75
Dimensions: W 394 x D 775 x H 1162mm	Dimensions: W 394 x D 775 x H 1162mm	Dimensions: W 495 x D 876 x H 1162mm
Frying area: 356 x 356mm	Frying area: 356 x 356mm	Frying area: 457 x 457mm
Oil capacity: 22ltrs	Oil capacity: 27ltrs	Oil capacity: 41ltrs
BTU per hour: 105,000	BTU per hour: 140,000	BTU per hour: 175,000
£2,830 exc. VAT	£3,280 exc. VAT	£4,764 exc. VAT

IFS-2525
Dimensions: W 394 x D 775 x H 1162mm
2 Frying areas: 171 x 356mm
Oil capacity: 2 x 14ltrs
BTU per hour: 140,000
£6,588 exc. VAT

OPEN POT FRYERS

Imperial open pot fryers are a great addition to any commercial kitchen, allowing you to keep up with demand for fried food with high quality product, all while being easier and taking less time to clean.



IFS-40-OP	IFS-50-OP	IFS-75-OP
Dimensions: W 394 x D 775 x H 1162mm	Dimensions: W 394 x D 775 x H 1162mm	Dimensions: W 495 x D 876 x H 1162mm
Frying area: 356 x 356mm	Frying area: 356 x 356mm	Frying area: 457 x 457mm
Oil capacity: 22ltrs	Oil capacity: 27ltrs	Oil capacity: 41ltrs
BTU per hour: 105,000	BTU per hour: 140,000	BTU per hour: 175,000
£3,692 exc. VAT	£11,648 exc. VAT	£13,560 exc. VAT

PRO SERIES RANGE

Maximise your productivity with an efficient, powerful and reliable Imperial range. Its U-shaped oven burner and unique burner baffle distributes heat evenly, thus providing even cooking. Even heat is also aided by the exclusive heat reflector which directs heat back into the oven, saving energy.



IR-4	IR-6	IR-6-RG24
Dimensions: W 610 x D 800 x H 1435mm	Dimensions: W 914 x D 800 x H 1435mm	Dimensions: W 1524 x D 800 x H 1435mm
BTU per hour: 155,000	BTU per hour: 227,000	BTU per hour: 302,000
Open burners: 4	Open burners: 6	Open burners: 6
£6,770 exc. VAT	£7,004 exc. VAT	£18,374 exc. VAT
IR-8	IR-10	
Dimensions: W 1220x D 800 x H 1435mm	Dimensions: W 1524 x D 800 x H 1435mm	
BTU per hour: 310,000	BTU per hour: 390,000	
Open burners: 8	Open burners: 10	
£17,040 exc. VAT	£10,548 exc. VAT	

CONVECTION OVENS

Get the reliability and performance you need with Imperial convection ovens. Packed full of features, Imperial commercial convection ovens give you the flexibility to cook, reheat and regenerate food quickly, all whilst being energy efficient, too.



ICVG-1	ICVE-1
Dimensions: W 965 x D 1054 x H 1524mm	Dimensions: W 965 x D 1054 x H 1524mm
BTU per hour: 70,000	Power: 208V 50amps
Gas output: 21kW	Single phase or 3 phase available
2-speed fan switch to control cook	2-speed fan switch to control cook
£9,576 exc. VAT	£9,576 exc. VAT

COUNTERTOP OPEN BURNERS

Compact and reliable, the countertop open burners from Imperial will take your commercial kitchen to the next level, with its usability and outstanding quality. PyroCentric burner heads produce two rings of flame for even heating, no matter the size of the pan.



IHPA-4-24	IHPA-6-36
Dimensions: W 610 x D 797 x H 273mm	Dimensions: W 914 x D 797 x H 273mm
4 burners	6 burners
BTU per hour: 128,000	BTU per hour: 192,000
£4,782 exc. VAT	£6,022 exc. VAT

COUNTERTOP GRIDDLES

Offering superb power, versatility and functionality, the Imperial thermostatic ribbed and smooth gas griddle is a must-have for any busy restaurant or takeaway.



ITG-24	ITG-36	ITG-48
Dimensions: W 610 x D 822 x H 356mm	Dimensions: W 914 x D 822 x H 356mm	Dimensions: W 1219 x D 822 x H 356mm
Griddle plate: 610 x 610mm	Griddle plate: 914 x 610mm	Griddle plate: 1219 x 610mm
BTU per hour: 60,000	BTU per hour: 90,000	BTU per hour: 120,000
2 burners	3 burners	4 burners
£5,402 exc. VAT	£5,852 exc. VAT	£7,418 exc. VAT

COUNTERTOP BROILERS

The heavy duty Imperial Radiant Countertop Broilers offer high output, high quality and versatility for your kitchen. These units have individually controlled stainless steel burners, which transfer heat efficiently and evenly into the cast iron radiants.



IRB-24	IRB-36
Dimensions: W 610 x D 797 x H 286mm	Dimensions: W 762 x D 797 x H 286mm
4 burners	6 burners
BTU per hour: 60,000	BTU per hour: 90,000
£4,672 exc. VAT	£5,618 exc. VAT

Countertop Cooking **IMPERIAL**

COUNTERTOP CHAR-ROCK BROILERS

Ideal for meat, fish & poultry, the Imperial char-rock broilers will deliver high performance and quality to any commercial kitchen. The individually controlled burners evenly distribute heat and provide the high temperatures required to seal in juices, and branding marks can be achieved with the heavy duty cooking grates.



EBA-2223	EBA-3223
Dimensions: W 559 x D 584 x H 355 mm	Dimensions: W 813 x D 584 x H 355mm
2 burners spaced 305mm apart	3 burners spaced 305mm apart
BTU per hour: 70,000	BTU per hour: 105,000
£4,250 exc. VAT	£5,424 exc. VAT

SALAMANDER BROILER

The Imperial salamander broiler can provide instantaneous heat and even coverage to high volumes of food, making it a powerful tool for a busy, high-demand kitchen environment.



ISB-36
Dimensions: W 915 x D 451 x H 483mm
BTU per hour: 40,000
Infra-red single control burner
4 locking positions
£6,310 exc. VAT

CHEESE MELTER

The Imperial ICMA-36 is a dynamic infrared cheesemelter broiler and an ideal addition to any kitchen. The infrared burners provide instant, even heat, making it equipped to cope with high production volumes at peak times.



ICMA-36
Dimensions: W 915 x D 451 x H 483mm
BTU per hour: 40,000
Infra-red single control burner
£6,212 exc. VAT

STOCK POTS

The Imperial ISPA-18 Gas Stock Pot is designed to perform at it's best when under pressure. The heavy duty construction can accommodate the largest of stock pots ensuring that high volume cooking is never an issue.



ISPA-18
Dimensions: W 457 x D 533 x H 629mm
BTU per hour: 90,000
13-ring burner top grate
Welded-in 8" cylinder to intensify heat
£2,614 exc. VAT

Accessories

PART NO	CASTORS	LIST PRICE (exc. VAT)
IMP-39364	HD-5" X 2" HD Castor with 400 lbs capacity no brake	poa
IMP-39365	HD-5" X 2" HD castor with 400 lbs capacity with brake	poa

More accessories are available upon request.
 Errors & omissions accepted, we reserve the right to increase our prices without notice.



Invoq

*An intuitive oven platform for **baking, cooking and steaming** that's as simple as it looks.*

Invoq

WARRANTY PERIOD: 2 YEARS PARTS & LABOUR
FROM INSTALLATION OR 90 DAYS FROM DELIVERY (WHICHEVER IS EARLIER)



Combination Ovens

Invoq

The Invoq combi ovens are the perfect kitchen appliances, where all of the latest technologies have been made simple for you to use. Split into two different categories, Invoq offers you either the Combi model, which uses direct steam injected into the oven, and the Hybrid model, which merges two technologies together, allowing you to use both direct steam injection and boiler-based steam generation for a more saturated steam production. Whichever oven you choose, you are guaranteed unrivalled results time after time.



COMBI 6-1/1GN
Three phase
Dimensions: W 937 x D 908 x H 851 mm
Capacity: 7 racks
Steam: Injection / Vapour / Spritzer
£8,996 exc. VAT



HYBRID 6-1/1GN
Three phase
Dimensions: W 937 x D 908 x H 851 mm
Capacity: 7 racks
Steam: Boiler / InjectionSteam
£9,464 exc. VAT

Accessories included:

- Hand shower



COMBI 10-1/1GN
Three phase
Dimensions: W 937 x D 908 x H 1081 mm
Capacity: 10 racks
Steam: Injection
£12,430 exc. VAT



HYBRID 10-1/1GN
Three phase
Dimensions: W 937 x D 908 x H 1081 mm
Capacity: 10 racks
Steam: InjectionSteam / HybridSteam
£13,090 exc. VAT

Accessories included:

- Hand shower



COMBI 20-1/1GN
Three phase
Dimensions: W 937 x D 923 x H 1730 mm
Capacity: 20 racks
Steam: Injection
£19,850 exc. VAT



HYBRID 20-1/1GN
Three phase
Dimensions: W 937 x D 923 x H 1730 mm
Capacity: 20 racks
Steam: InjectionSteam / HybridSteam
£21,664 exc. VAT

Accessories included:

- Hand shower

PART NO	Stands	List Price (exc. VAT)
10010	Houno manufactured stand with legs - for 20-1/1GN and stacked units	poa
10010	Houno manufactured stand with legs - for single 6-1/1GN and 10-1/1GN units	poa
10010	Houno manufactured stand with castors - for 20-1/1GN and stacked units	poa
10010	Houno manufactured stand with castors - for single 6-1/1GN and 10-1/1GN units	poa
CST06.1/F	Middleby UK manufactured stand with legs	£999
CST06.1/C	Middleby UK manufactured stand with castors	£1,120
PART NO	Stacking Kits	List Price (exc. VAT)
10000	Stackit for stacking 6-1/1GN & 6-1/1GN	£1,050
10000	Stackit for stacking 6-1/1GN & 10-1/1GN	£1,050
PART NO	Hoodini Ventless Hoods	List Price (exc. VAT)
111458	Hoodini - suitable for single 6-1/1GN and 10-1/1GN	poa
111454	Hoodini - suitable for single 20-1/1GN	poa
111456	Hoodini - suitable for stacked units 6-1/1GN & 6-1/1GN and 6-1/1GN & 10-1/1GN	poa
111457	Hoodini - suitable for single 6-1/1GN pass-through unit	poa
111455	Hoodini - suitable for stacked pass-through units 6-1/1GN & 6-1/1GN and 6-1/1GN & 10-1/1GN	poa
PART NO	Cleaning/Consumables	List Price (exc. VAT)
BWT-IS	Water filter installation kit	£308
BWT-BP	Water filter cartridge	£514
106032	CareCycle cleaning tablets (contains 150 tablets)	£154
106033	Descaling tablets (contains 150 tablets)	£126

More accessories are available upon request.

Errors & omissions accepted, we reserve the right to increase our prices without notice.



***Combining tradition and technology;
mastering the grill since 1969.***

WARRANTY PERIOD: 3 YEARS PARTS & LABOUR

Excluding cooking grids, coal grids & thermostat

FROM INSTALLATION OR 90 DAYS FROM DELIVERY (WHICHEVER IS EARLIER)



COLOR RANGE CONFIGURACIÓN DE COLOR

DOOR PUERTA	JOSPER CODE CÓDIGO JOSPER	RAL
STAINLESS STEEL INOX	IN	St. Steel Inox
BURGUNDY BURDEOS	VC	RAL 3003
BROWN MARRÓN	M	TDF 8002 / Beige 1001 RAL 9001 (30% Shine)
BLACK NEGRO	NC	RAL 9005
WHITE BLANCO	BL	RAL 9010
BLUE AZUL	ZU	RAL 5003
GREEN VERDE	VR	RAL 6005

Please specify which colour door you would prefer when ordering your oven.
All Jasper ovens are available from Middleby UK with a coloured door of your choice free of charge.

Charcoal Ovens



HJX PRO SERIES

The latest generation of Josper oven, helping you to create a true gastronomical experience. Available in 4 sizes, 6 different configuration options and 7 colour options, the HJX-PRO is guaranteed to make an impact in any kitchen. Model codes have been simplified to represent the number of diners you can expect to cater for.



HJX-PRO MINI

Dimensions: W 710 x D 560 x H 805 mm

Charcoal daily consumption: 6-8kg

Grill rack capacity: 1 x GN 1/1

£11,314 exc. VAT

Accessories included:

- 1 x *Inox grill rack*
- 1 x *ash poker*
- 1 x *pair of Josper tongs*
- 1 x *metallic brush*



HJX-PRO-S80

Standard small model

Dimensions: W 649 x D 780 x H 1030 mm

Charcoal daily consumption: 10-12kg

Grill rack capacity: 1 x GN 1/1

£15,414 exc. VAT

HJX-PRO-M120

Standard medium model

Dimensions: W 916 x D 780 x H 1090mm

Charcoal daily consumption: 12-16kg

Grill rack capacity: 2 x GN 1/1

£18,294 exc. VAT

HJX-PRO-L175

Standard large model

Dimensions: W 916 x D 1011 x H 1090mm

Charcoal daily consumption: 16-20kg

Grill rack capacity: 2 x GN 1/1

£19,640 exc. VAT

Accessories included:

- 1 x *Inox grill rack*
- 1 x *ash poker*
- 1 x *pair of Josper tongs*
- 1 x *metallic brush*



HJX-PRO-S80-W

Small model with warmer

Dimensions: W 649 x D 780 x H 1030 mm

Charcoal daily consumption: 10-12kg

Grill rack capacity: 1 x GN 1/1

£16,322 exc. VAT

HJX-PRO-M120-W

Medium model with warmer

Dimensions: W 916 x D 780 x H 1090mm

Charcoal daily consumption: 12-16kg

Grill rack capacity: 2 x GN 1/1

£19,422 exc. VAT

HJX-PRO-L175-W

Large model with warmer

Dimensions: W 916 x D 1011 x H 1090mm

Charcoal daily consumption: 16-20kg

Grill rack capacity: 2 x GN 1/1

£20,924 exc. VAT

Accessories included:

- 1 x *Inox grill rack*
- 1 x *ash poker*
- 1 x *pair of Josper tongs*
- 1 x *metallic brush*

Charcoal Ovens



HJX PRO SERIES



HJX-PRO-S80-T
Small model with table
Dimensions: W 649 x D 780 x H 1530 mm
Charcoal daily consumption: 10-12kg
Grill rack capacity: 1 x GN 1/1
£16,760 exc. VAT

HJX-PRO-M120-T
Medium model with table
Dimensions: W 916 x D 780 x H 1590 mm
Charcoal daily consumption: 12-16kg
Grill rack capacity: 2 x GN 1/1
£19,796 exc. VAT

HJX-PRO-L175-T
Large model with table
Dimensions: W 916 x D 1011 x H 1590 mm
Charcoal daily consumption: 16-20kg
Grill rack capacity: 2 x GN 1/1
£21,268 exc. VAT

Accessories included:

- 1 x *Inox grill rack*
- 1 x *ash poker*
- 1 x *pair of Josper tongs*
- 1 x *metallic brush*



HJX-PRO-S80-WT
Small model with warmer and table
Dimensions: W 649 x D 780 x H 1530 mm
Charcoal daily consumption: 10-12kg
Grill rack capacity: 1 x GN 1/1
£17,668 exc. VAT

HJX-PRO-M120-WT
Medium model with warmer and table
Dimensions: W 916 x D 780 x H 1590 mm
Charcoal daily consumption: 12-16kg
Grill rack capacity: 2 x GN 1/1
£20,892 exc. VAT

HJX-PRO-L175-WT
Large model with warmer and table
Dimensions: W 916 x D 1011 x H 1590 mm
Charcoal daily consumption: 16-20kg
Grill rack capacity: 2 x GN 1/1
£22,552 exc. VAT

Accessories included:

- 1 x *Inox grill rack*
- 1 x *ash poker*
- 1 x *pair of Josper tongs*
- 1 x *metallic brush*



HJX-PRO-S80-TD
Small model with table and drawer
Dimensions: W 649 x D 780 x H 1530 mm
Charcoal daily consumption: 10-12kg
Grill rack capacity: 1 x GN 1/1
£17,856 exc. VAT

HJX-PRO-M120-TD
Medium model with table and drawer
Dimensions: W 916 x D 780 x H 1590 mm
Charcoal daily consumption: 12-16kg
Grill rack capacity: 2 x GN 1/1
£21,018 exc. VAT

HJX-PRO-L175-TD
Large model with table and drawer
Dimensions: W 916 x D 1011 x H 1590 mm
Charcoal daily consumption: 16-20kg
Grill rack capacity: 2 x GN 1/1
£22,490 exc. VAT

Accessories included:

- 1 x *Inox grill rack*
- 1 x *ash poker*
- 1 x *pair of Josper tongs*
- 1 x *metallic brush*

Charcoal Ovens



HJX PRO SERIES



HJX-PRO-S80-WTD	HJX-PRO-M120-WTD	HJX-PRO-L175-WTD
Small model with warmer, table & drawer	Medium model with warmer, table & drawer	Large model with warmer, table & drawer
Dimensions: W 649 x D 780 x H 1530 mm	Dimensions: W 916 x D 780 x H 1590 mm	Dimensions: W 916 x D 1011 x H 1590 mm
Charcoal daily consumption: 10-12kg	Charcoal daily consumption: 12-16kg	Charcoal daily consumption: 16-20kg
Grill rack capacity: 1 x GN 1/1	Grill rack capacity: 2 x GN 1/1	Grill rack capacity: 2 x GN 1/1
£18,796 exc. VAT	£22,144 exc. VAT	£23,772 exc. VAT

Accessories included:

- 1 x *Inox grill rack*
- 1 x *ash poker*
- 1 x *pair of Josper tongs*
- 1 x *metallic brush*

HJA-PLUS SERIES

The HJA-PLUS oven series is Josper's Class A range, with innovative design, impeccable quality and infallible reliability. The Josper HJA ovens have been designed to facilitate effective air circulation and enable customisation to suit your every need. Model codes have been simplified to represent the number of diners you can expect to cater for.



HJA-PLUS MINI
Dimensions: W 824 x D 631 x H 730 mm
Charcoal daily consumption: 6-8kg
Grill rack capacity: 1 x GN 1/1
£16,322 exc. VAT

Accessories included:

- 1 x *Inox grill rack*
- 1 x *ash poker*
- 1 x *pair of Josper tongs*
- 1 x *metallic brush*



HJA-PLUS-S80	HJA-PLUS-M120	HJA-PLUS-L175
Standard small model	Standard medium model	Standard large model
Dimensions: W 750 x D 778 x H 1105 mm	Dimensions: W 1040 x D 780 x H 1168 mm	Dimensions: W 1040 x D 1040 x H 1168 mm
Charcoal daily consumption: 10-12kg	Charcoal daily consumption: 12-16kg	Charcoal daily consumption: 16-20kg
Grill rack capacity: 1 x GN 1/1	Grill rack capacity: 2 x GN 1/1	Grill rack capacity: 2 x GN 1/1
£20,674 exc. VAT	£23,428 exc. VAT	£25,056 exc. VAT

Accessories included:

- 1 x *Inox grill rack*
- 1 x *ash poker*
- 1 x *pair of Josper tongs*
- 1 x *metallic brush*

Charcoal Ovens



HJA-PLUS SERIES



HJA-PLUS-S80-HC
Small model with hot cabinet
Dimensions: W 750 x D 778 x H 1262 mm
Charcoal daily consumption: 10-12kg
Grill rack capacity: 1 x GN 1/1
£24,806 exc. VAT

HJA-PLUS-M120-HC
Medium model with hot cabinet
Dimensions: W 1040 x D 780 x H 1309 mm
Charcoal daily consumption: 12-16kg
Grill rack capacity: 2 x GN 1/1
£28,186 exc. VAT

HJA-PLUS-L175-HC
Large model with hot cabinet
Dimensions: W 1040 x D 1040 x H 1309 mm
Charcoal daily consumption: 16-20kg
Grill rack capacity: 2 x GN 1/1
£29,814 exc. VAT

Accessories included:

- 1 x *Inox grill rack*
- 1 x *ash poker*
- 1 x *pair of Josper tongs*
- 1 x *metallic brush*



HJA-PLUS-S80-T
Small model with table
Dimensions: W 750 x D 778 x H 1593 mm
Charcoal daily consumption: 10-12kg
Grill rack capacity: 1 x GN 1/1
£23,146 exc. VAT

HJA-PLUS-M120-T
Medium model with table
Dimensions: W 1040 x D 780 x H 1656 mm
Charcoal daily consumption: 12-16kg
Grill rack capacity: 2 x GN 1/1
£26,026 exc. VAT

HJA-PLUS-L175-T
Large model with table
Dimensions: W 1040 x D 1040 x H 1656 mm
Charcoal daily consumption: 16-20kg
Grill rack capacity: 2 x GN 1/1
£27,904 exc. VAT

Accessories included:

- 1 x *Inox grill rack*
- 1 x *ash poker*
- 1 x *pair of Josper tongs*
- 1 x *metallic brush*



HJA-PLUS-S80-HCT
Small model with hot cabinet & table
Dimensions: W 750 x D 778 x H 1750 mm
Charcoal daily consumption: 10-12kg
Grill rack capacity: 1 x GN 1/1
£27,248 exc. VAT

HJA-PLUS-M120-HCT
Medium model with hot cabinet & table
Dimensions: W 1040 x D 780 x H 1797 mm
Charcoal daily consumption: 12-16kg
Grill rack capacity: 2 x GN 1/1
£30,690 exc. VAT

HJA-PLUS-L175-HCT
Large model with hot cabinet & table
Dimensions: W 1040 x D 1040 x H 1797 mm
Charcoal daily consumption: 16-20kg
Grill rack capacity: 2 x GN 1/1
£32,664 exc. VAT

Accessories included:

- 1 x *Inox grill rack*
- 1 x *ash poker*
- 1 x *pair of Josper tongs*
- 1 x *metallic brush*

Charcoal Ovens



HJA-PLUS SERIES



HJA-PLUS-S80-TD
Small model with table & drawer
Dimensions: W 750 x D 778 x H 1593 mm
Charcoal daily consumption: 10-12kg
Grill rack capacity: 1 x GN 1/1
£24,116 exc. VAT

HJA-PLUS-M120-TD
Medium model with table & drawer
Dimensions: W 1040 x D 780 x H 1656 mm
Charcoal daily consumption: 12-16kg
Grill rack capacity: 2 x GN 1/1
£27,090 exc. VAT

HJA-PLUS-L175-TD
Large model with table & drawer
Dimensions: W 1040 x D 1040 x H 1656 mm
Charcoal daily consumption: 16-20kg
Grill rack capacity: 2 x GN 1/1
£29,000 exc. VAT

Accessories included:

- 1 x *Inox grill rack*
- 1 x *ash poker*
- 1 x *pair of Josper tongs*
- 1 x *metallic brush*



HJA-PLUS-S80-HCTD
Small model with hot cabinet, table & drawer
Dimensions: W 750 x D 778 x H 1750 mm
Charcoal daily consumption: 10-12kg
Grill rack capacity: 1 x GN 1/1
£28,186 exc. VAT

HJA-PLUS-M120-HCTD
Medium model with hot cabinet, table & drawer
Dimensions: W 1040 x D 780 x H 1797 mm
Charcoal daily consumption: 12-16kg
Grill rack capacity: 2 x GN 1/1
£31,850 exc. VAT

HJA-PLUS-L175-HCTD
Large model with hot cabinet, table & drawer
Dimensions: W 1040 x D 1040 x H 1797 mm
Charcoal daily consumption: 16-20kg
Grill rack capacity: 2 x GN 1/1
£33,758 exc. VAT

Accessories included:

- 1 x *Inox grill rack*
- 1 x *ash poker*
- 1 x *pair of Josper tongs*
- 1 x *metallic brush*

DON'T FORGET TO ORDER YOUR JOSPER CHARCOAL!



- *Sustainably obtained*
- *High calorific value & durable power = faster cook times*
- *Adds a soothing smoky flavour to any kind of food*
- *Low smoke/ash generation & produces no sparks*

Charcoal Ovens & Grills



BASQUE GRILLS

Josper's Basque Grills are the ideal solution for adding a smoky, BBQ-style flavour to your food. It has been innovatively designed for optimal heat flow and performance. It uses a hydraulic height regulation system, allowing for smooth and continuous movement of the grill grates throughout the cooking process, to ensure your food is cooked to perfection. The Josper Basque Grills are available as both countertop and monoblock models, with various configurations available.

COUNTERTOP BASQUE GRILLS



PVJ-50-1-1-CT Individual countertop basque grill Dimensions: W 750 x D 850 x H 1111 mm Charcoal daily consumption: 11-12kg	PVJ-50-2-1-CT Double mast countertop basque grill Dimensions: W 1210 x D 850 x H 1111 mm Charcoal daily consumption: 20-22kg	PVJ-76-1-1-CT Individual countertop basque grill Dimensions: W 910 x D 850 x H 1111 mm Charcoal daily consumption: 18-20kg
£15,166 exc. VAT	£26,092 exc. VAT	£17,046 exc. VAT
PVJ-76-2-1-CT Double mast countertop basque grill Dimensions: W 1700 x D 850 x H 1111 mm Charcoal daily consumption: 36-40kg	Accessories included: - 1 x <i>Inox grill rack</i> - 1 x <i>ash poker</i> - 1 x <i>pair of Josper tongs</i>	
£31,758 exc. VAT		

MONOBLOCK BASQUE GRILLS



PVJ-50-1-1-MB Individual monoblock basque grill Dimensions: W 900 x D 900 x H 1610 mm Charcoal daily consumption: 11-12kg	PVJ-50-2-1-MB Double mast monoblock basque grill Dimensions: W 1400 x D 900 x H 1610 mm Charcoal daily consumption: 20-22kg	PVJ-76-1-1-MB Individual monoblock basque grill Dimensions: W 1150 x D 900 x H 1610 mm Charcoal daily consumption: 18-20kg
£24,246 exc. VAT	£34,498 exc. VAT	£25,138 exc. VAT
PVJ-76-2-1-MB Double mast monoblock basque grill Dimensions: W 1930 x D 900 x H 1610 mm Charcoal daily consumption: 36-40kg	PVJ-76-3-3-MB Triple mast monoblock basque grill Dimensions: W 2995 x D 900 x H 1610 mm Charcoal daily consumption: 36-40kg	Accessories included: - 1 x <i>Inox grill rack</i> - 1 x <i>ash poker</i> - 1 x <i>pair of Josper tongs</i>
£44,484 exc. VAT	£63,266 exc. VAT	

Charcoal Ovens & Grills



COMBINATION OVEN & GRILLS

The Josper Combo is the perfect combination of two grilling systems; the closed grill of the classic Josper oven and the traditional open Basque Grill integrated in the same structure, giving you ultimate control and opportunities. The combo is the ideal solution for restaurants with open kitchens, who want to put on a show for their customers.



CVJ-50-2-1-PRO-S
Small combination oven & grill
Dimensions: W 2130 x D 900 x H 1625mm
Charcoal daily consumption: 30-34kg

£50,620 exc. VAT

CVJ-50-2-1-PRO-M
Medium combination oven & grill
Dimensions: W 2415 x D 900 x H 1625mm
Charcoal daily consumption: 32-38kg

£52,278 exc. VAT

CVJ-50-2-1-PRO-L
Large combination oven & grill
Dimensions: W 2415 x D 900 x H 1625mm
Charcoal daily consumption: 36-42kg

£53,436 exc. VAT

Accessories included:

- 2 x pairs of Josper tongs
- 1 x ash poker
- 1 x metallic brush



CVJ-76-1-1-PRO-S
Small combination oven & grill
Dimensions: W 1875 x D 900 x H 1625mm
Charcoal daily consumption: 28-32kg

£43,764 exc. VAT

CVJ-76-1-1-PRO-M
Medium combination oven & grill
Dimensions: W 2165 x D 900 x H 1625mm
Charcoal daily consumption: 30-36kg

£45,486 exc. VAT

CVJ-76-1-1-PRO-L
Large combination oven & grill
Dimensions: W 2165 x D 900 x H 1625mm
Charcoal daily consumption: 34-40kg

£46,580 exc. VAT

Accessories included:

- 2 x pairs of Josper tongs
- 1 x ash poker
- 1 x metallic brush

ROBATAGRILLS

Josper's Robotagrill is an open wood charcoal grill for cooking in the robotayaki style, an ancient culinary technique of the Japanese culture, involving grilling small portions of food on skewers over hot charcoal. Perfect for all types of meat, fish and vegetables, ensuring the ingredients never lose their original flavour.



RGJ-050
Small robotagrill
Dimensions: W 665 x D 392 x H 649mm
Charcoal daily consumption: 8-10kg

£7,516 exc. VAT

RGJ-100
Medium robotagrill
Dimensions: W 1164 x D 392 x H 649mm
Charcoal daily consumption: 10-12kg

£10,022 exc. VAT

RGJ-140
Large robotagrill
Dimensions: W 1563 x D 392 x H 649mm
Charcoal daily consumption: 12-14kg

£11,586 exc. VAT

Accessories included:

- Skewer supports
- 1 x pair of Josper tongs
- Grease tray
- Temperature regulation grate

Charcoal Ovens



MANGALS

Josper's Mangal is a multifunctional open grill with three key factors; an extra-large grilling area, four braising levels and a set of accessories that allow for all kinds of gastronomic applications. Built entirely in stainless steel, the Mangal is one of the most versatile and multifunctional products in the Josper range.



MCJ-132

Dimensions: W 1452 x D 740 x H 1497mm

Charcoal daily consumption: 22-24kg

£22,634 exc. VAT

Accessories included:

- Wire grill rack
- 16 x GN trays 1/9
- 1 x pair of Josper tongs
- 3 x temperature regulation grates

ROTISSERIES

The ultimate in traditional charcoal cooking, the Josper rotisserie can be installed in any professional kitchen. The rotisserie allows continuous cooking directly over embers at high temperatures, giving the food an aromatic, smoky wood flavour.



ASJ-063

Dimensions: W 985 x D 880 x H 1895mm

Power requirements: 220V

Charcoal daily consumption: 16-20kg

£56,942 exc. VAT

ASJ-130

Dimensions: W 1550 x D 880 x H 1895mm

Power requirements: 220V

Charcoal daily consumption: 30-34kg

£63,204 exc. VAT

Accessories included:

- Set of skewers
- Spit rod forks
- 2 x spit holders
- 4 / 8 GN 1/1 trays
- 1 x pair of Josper tongs
- 1 x poker
- 1 x ash pan

Accessories



PART NO	GASTRONORM TRAYS	List Price (exc. VAT)
4224	Gastronorm tray GN 1/2 6cm. / 2.36 inches	£184
4223	Gastronorm tray GN 1/1 6cm. / 2.36 inches	£254
4242	Gastronorm tray GN 1/6 2cm. / 0.78 inches	£94
4222	Gastronorm tray GN 1/3 2cm. / 0.78 inches	£124
4238	Gastronorm tray GN 1/1 2cm. / 0.78 inches	£216
PART NO	CASSEROLE	List Price (exc. VAT)
4218	Casserole Ø 16cm. / 6.3 inches	£160
4219	Casserole Ø 20cm. / 7.87 inches	£168
4220	Casserole Ø 24cm. / 9.45 inches	£176
4221	Casserole Ø 28cm. / 11 inches	£192
PART NO	CASSEROLE LIDS	List Price (exc. VAT)
4218	Casserole lid Ø 16cm. / 6.3 inches	£160
4219	Casserole lid Ø 20cm. / 7.87 inches	£168
4220	Casserole lid Ø 24cm. / 9.45 inches	£176
4221	Casserole lid Ø 28cm. / 11 inches	£192
PART NO	MINICOCOT	List Price (exc. VAT)
MINICAZ10	Mini casserole Ø 10cm. / 3.93 inches	£126
TAPCAZ10	Mini casserole lid Ø 10cm. / 3.93 inches	£102
MINICO10	Mini casserole Ø 10cm. / 3.93 inches with lid	£146
PART NO	BASKETS	List Price (exc. VAT)
4243	Double basket 21x21x6cm. / 8.89x8.26 inches	£242
0402	S.steel holder 46x19x10cm. / 18.11x7.48x3.93 inches	poa
PART NO	SKEWERS	List Price (exc. VAT)
4027/2	Standard support 64.5cm.	poa
4028	Separate meat skewer, standard model 55cm.	poa
4065/2	Special support 58cm.	poa
4066	Separate meat skewer, special model 41cm.	poa
PART NO	TONGS & BRUSHES	List Price (exc. VAT)
0423	S.steel tongs 35cm. / 13.78 inches	£184
4231	Peg for trays	£62
8224	Special aluminium wire brush 36cm. / 14.17 inches	£222
PART NO	CHARCOAL	List Price (exc. VAT)
J-SP36	CE: Marabu wood charcoal bag 10.5kg	poa

More accessories are available upon request.

Errors & omissions accepted, we reserve the right to increase our prices without notice.



Kitch'n



MagiKitch'n®

Heavy Duty. High Performance. High Efficiency.



**WARRANTY PERIOD: 1 YEAR PARTS & LABOUR (6 MONTHS CONSUMABLES)
FROM INSTALLATION OR 90 DAYS FROM DELIVERY (WHICHEVER IS EARLIER)**



THE STRONGEST LINK IN YOUR CHAIN

- For **over 75 years** this brand has not only stood the test of time but continues to measure up as one of the most recognizable food equipment brands
- **Chain ready, chain proven** Griddles and Charbroilers
- These pieces of equipment are often the **backbone of kitchen operations** and MagiKitch'n is the strongest link you can have in your chain
- Equipment is easily customizable with optional grates, grids, and grease trough placement, MagiKitch'n allows you to customize **Your product to Your needs** like no other chain ready product, period.
- Chrome griddles not only add **efficiencies in labor and operations** but they also add energy savings as much as 30%



Chargrills & Griddles



GAS CHROME GRIDDLES

Made for the most demanding kitchens, Magikitch'n professional griddles are trusted in many chains around the world to deliver exceptional cooking performance, notable energy savings and improved kitchen environments.



Energy Star Rated Product!



MKG/C-24
 Dimensions: W 610 x D 801 x H 592 mm
 Cooking area: 610 x 600 mm
 60,000 BTUs per hour

£15,098 exc. VAT

MKG/C-36
 Dimensions: W 910 x D 801 x H 592 mm
 Cooking area: 610 x 900 mm
 90,000 BTUs per hour

£19,372 exc. VAT

MKG/C-48
 Dimensions: W 1220 x D 801 x H 592 mm
 Cooking area: 610 x 1210 mm
 120,000 BTUs per hour

£23,048 exc. VAT

MKG/C-60
 Dimensions: W 1220 x D 801 x H 592 mm
 Cooking area: 610 x 1210 mm
 120,000 BTUs per hour

£25,450 exc. VAT

Accessories included:

- 1 x Wooden palmyra cleaning brush
- 1 x Cleaning powder
- 1 x Griddle scraper


ELECTRIC CHROME GRIDDLES

The heavy duty Magikitch'n electric griddles are globally recognised for providing impressive reliability and fast recovery times. The thick chrome griddle plate only releases heat on contact, making it an energy efficient kitchen solution.




Energy Star Rated Product!





MKE/C-24
 Dimensions: W 610 x D 801 x H 592 mm
 Cooking area: 610 x 600 mm
 11.4kW three phase


£15,098 exc. VAT


MKE/C-36
 Dimensions: W 910 x D 801 x H 592 mm
 Cooking area: 610 x 900 mm
 17.1kW three phase

£19,372 exc. VAT


MKE/C-48
 Dimensions: W 1220 x D 801 x H 592 mm
 Cooking area: 610 x 1210 mm
 22.8kW (2 x three phase connection req)

£23,048 exc. VAT


MKE/C-60
 Dimensions: W 1520 x D 801 x H 592 mm
 Cooking area: 610 x 1510 mm
 28.5kW (2 x three phase connection req)

£25,450 exc. VAT

Accessories included:

- 1 x Wooden palmyra cleaning brush
- 1 x Cleaning powder
- 1 x Griddle scraper

Chargrills & Griddles



RMB GAS CHARGRILLS

Easy to clean and offering exceptional quality cooking, branding, sealing and finishing, the Magikitch'n chargrills are perfect for heavy duty kitchen environments.



RMB-624
Dimensions: W 610 x D 801 x H 592 mm
4 burner, 1/2" gas connection
60,000 BTUs per hour
Counter space: 610 x 900 mm
£4,856 exc. VAT

RMB-636
Dimensions: W 910 x D 801 x H 592 mm
7 burners, 1/2" gas connection
105,000 BTUs per hour
Counter space: 910 x 900 mm
£9,456 exc. VAT

RMB-648
Dimensions: W 1220 x D 801 x H 592 mm
10 burners, 2 x 1/2" gas connection
150,000 BTUs per hour
Counter space: 1220 x 900 mm
£11,638 exc. VAT

RMB-660
Dimensions: W 1520 x D 801 x H 592 mm
13 burners, 2 x 1/2" gas connection
195,000 BTUs per hour
Counter space: 1520 x 900 mm
£14,478 exc. VAT

Accessories included:

- 1 x Claw scraper

Accessories

PART NO

BKSHF-2
BKSHF-3
BKSHF-4
BKSHF-5

BACK SHELF

24"
36"
48"
60"

LIST PRICE (exc. VAT)

poa
poa
poa
poa

PART NO

SMBSCREEN-2
SMBSCREEN-3

COAL SCREEN

24"
36"
48" LEFT SIDE
48" RIGHT SIDE

LIST PRICE (exc. VAT)

poa
poa
poa
poa

PART NO

SMBCOAL-50
SMBCOAL-100

MAGICOALS

BOX OF 50 MAGICOALS (1 box required for 36" and 60")
BOX OF 100 MAGICOALS (1 box required for 24" and 36", 2 boxes required for 48" and 60", 3 boxes required for 72")

LIST PRICE (exc. VAT)

poa
poa

PART NO

STND-C-LEG
STND-C-LEG3
STND-C-LEG4 S
MGSTND-LEG2
MGSTND-LEG3
MGSTND-LEG4
MGSTND-LEG5

STANDS

SMB24 STAND WITH LEGS
SMB36 STAND WITH LEGS
SMB48 STAND WITH LEGS
MKE24/MKG24 STAND WITH LEGS
MKE36/MKG36 STAND WITH LEGS
MKE48/MKG48 STAND WITH LEGS
MKE60/MKG60 STAND WITH LEGS

LIST PRICE (exc. VAT)

poa
poa
poa
poa
poa
poa
poa

STND-C-CSTR2
STND-C-CSTR3
STND-C-CSTR4
MGSTND-CSTR2
MGSTND-CSTR3
MGSTND-CSTR4
MGSTND-CSTR5

SMB24 STAND WITH CASTORS
SMB36 STAND WITH CASTORS
SMB48 STAND WITH CASTORS
MKE24/MKG24 STAND WITH CASTORS
MKE36/MKG36 STAND WITH CASTORS
MKE48/MKG48 STAND WITH CASTORS
MKE60/MKG60 STAND WITH CASTORS

poa
poa
poa
poa
poa
poa
poa

PART NO

SCRAPER
CLEANINGPOWDER

CLEANING TOOLS

SCRAPER
400G CHROME CLEANING POWDER

LIST PRICE (exc. VAT)

poa
poa

More accessories are available upon request.

Errors & omissions accepted, we reserve the right to increase our prices without notice.

BEVERAGE BY MIDDLEBY

TASTE
THE
FUTURE



Global leaders in innovative and efficient beverage solutions.

WARRANTY PERIOD: 1 YEARS PARTS & LABOUR
FROM INSTALLATION OR 90 DAYS FROM DELIVERY (WHICHEVER IS EARLIER)



FRIIA

 COLD

 HOT

 SPARKLING

Beverage Systems



FRIIA

FRIIA combines award-winning hot water technology with a reliable and efficient cold and sparkling water system, and is able to deliver all of this from a single font, allowing users to make and serve a variety of beverage options. FRIIA is capable of delivering 156 hot cups per hour and 175-235 cold/sparkling cups per hour, and is also up to 23% more energy-efficient than leading industry competitors.



FRIIA HCS
Font Dimensions: W 120 x D 168 x H 286mm
Boiler Dimensions: W 210 x D 385 x H 444mm
Chiller Dimensions: W 259 x D 436 x H 455mm
Power: 220v 180W
Plumbing: 3/4" BSP
Refrigerant: R290
£5,580 exc. VAT

POUR'D

Winner of Specialty Coffee Association "Best New Product" in 2022, POUR'D is a game changer in cold coffee service. POUR'D can automate the dilution and dispense of any syrup or concentrate source with either hot, cold, or sparkling water. The true innovation behind POUR'D is that it can allow sites to serve a range of beverage from a single source quickly, easily and consistently. Perfect for coffee shops, bakery chains, offices and retail environments.



POUR'D CONCENTRATE
Dimensions: W 168 x D 120 x H 287mm
Control box: W 140 x D 359 x H 175mm
Power: 220v 40W 0.17A
Plumbing: 3/4" BSP
Concentrate ratio range: 1:1 - 1:9
Output per hour: 126 litres
£3,294 exc. VAT

MT BOILER

The MT water boiler range is the newest countertop tap boiler from Marco. With a sleek countertop footprint, live LED temperature read-out and energy-efficient water tank, the MT boiler is the perfect hot water solution for a variety of hospitality, foodservice, and catering locations.



MT4	MT8	MTDT
Dimensions: W 436 x D 202 x H 464mm	Dimensions: W 436 x D 202 x H 589mm	Dimensions: W 436 x D 202 x H 589mm
Power: 220v 2.8kW	Power: 220v 2.8kW	Power: 220v 2.8kW
Plumbing: 3/4" BSP	Plumbing: 3/4" BSP	Plumbing: 3/4" BSP
Immediate draw off: 4L	Immediate draw off: 8L	Immediate draw off: 8L (hot)
Cups per hour: 156	Cups per hour: 156	Cups per hour: 156 (hot)
£676 exc. VAT	£730 exc. VAT	£932 exc. VAT

Beverage Systems



MIX

An award-winning innovation in water boilers, the Marco MIX was the first water boiler to deliver hot water at three separate temperatures from a single machine. MIX is designed with a heat-retaining, vacuum insulated tank that keeps water at a consistent, reliable temperature and makes it 66% more energy efficient than leading competitors.



MIX PB3	MIX PB8
Dimensions: W 435 x D 210 x H 421mm	Dimensions: W 435 x D 210 x H 592mm
Power: 220v 2.8kW	Power: 220v 2.8kW
Plumbing: 3/4" BSP	Plumbing: 3/4" BSP
Immediate draw off: 3L	Immediate draw off: 8L
Output per hour: 28 litres	Output per hour: 28 litres
£1,048 exc. VAT	£1,210 exc. VAT

JET

The Jet is a programmable, intuitive batch brewing system that ensures all elements of the brewing process are controlled. The Jet allows for precise portion control and gives users the ability to programme brew recipes for three different batch sizes. The Jet ensures temperature accuracy by circulating water around the system to minimise temperature fluctuation during brewing.



JET 6 2.8KW	JET 6 5.6KW	JET TWIN
Dimensions: W 303 x D 444 x H 810mm	Dimensions: W 303 x D 444 x H 810mm	Dimensions: W 614 x D 444 x H 810mm
Power: 230v 2.8kW	Power: 230v 5.6kW	Power: 230v 5.6kW
Plumbing: 3/4" BSP	Plumbing: 3/4" BSP	Plumbing: 3/4" BSP
Full Brew: 6L	Full Brew: 6L	Full Brew: 6L (per urn)
Single urn	Single urn	Double urn
£2,590 exc. VAT	£2,588 exc. VAT	£4,130 exc. VAT

ECOBOILER

The Marco EcoBoiler countertop range is the leading industry standard for hot water dispense. Available in tap or push-button varieties the EcoBoiler range is perfect for a wide range of catering, foodservice or office locations. EcoBoilers are reliable, energy-efficient and excellent value for money.



T5	T10
Dimensions: W 210 x D 515 x H 465mm	Dimensions: W 210 x D 463 x H 590mm
Power: 230v 2.8kW	Power: 230v 2.8kW
Plumbing: 3/4" BSP	Plumbing: 3/4" BSP
Immediate draw off: 5L	Immediate draw off: 8L
Cups per hour: 156	Cups per hour: 156
£824 exc. VAT	£852 exc. VAT


Accessories



PART NO	Filter Papers	List Price (exc. VAT)
1700277	Chemex filter papers (case of 100)	£138
8000151	Filter papers for Jet (case of 500)	£214
PART NO	Filters	List Price (exc. VAT)
8000781	Filter for MT Boiler	£156
8000522	Chiller Best Service cartridge	£216
8000710	Filter Best Taste kit	£358
8000711	BWT Best Taste kit	£200
8000720	Filter Best Max kit small	£406
8000721	Filter Best Max refill small	£254
8000730	Filter Best Max kit medium	£472
8000731	Filter Best Max refill medium	£364
8000740	Filter Best Max kit large	£532
8000741	Filter Best Max refill large	£398
8000750	Filter Best Max kit XL	£608
8000751	Filter Best Max refill XL	£476
PART NO	Cleaning/Consumables	List Price (exc. VAT)
8000550	Water testing kit	£164
8000900	FRIIA sanitising kit	£248
PART NO	Optional Accessories	List Price (exc. VAT)
2300268	FRIIA drip tray	£242
1700204	Insulated urn for Jet	£598
1000891	Jet grinder	£2,026

More accessories are available upon request.

Errors & omissions accepted, we reserve the right to increase our prices without notice.

A close-up photograph of a person's hand operating a sleek, silver, vertical coffee tap. The tap is dispensing a stream of dark coffee into a clear glass jar that is partially filled with ice and a white liquid, likely milk. The tap has a modern, curved design with a black handle on top. In the background, a person is wearing a black t-shirt with a large red circular logo that contains the word "MARCO" in white. The scene is set on a light-colored wooden surface.

MARCO

POUR'D



**Middleby
Marshall®**

A world leader in conveyor oven cooking since 1888.

WARRANTY PERIOD: 3 YEARS PARTS & LABOUR
FROM INSTALLATION OR 90 DAYS FROM DELIVERY (WHICHEVER IS EARLIER)

COUNTERTOP CONVEYOR OVENS

The Middleby Marshall countertop conveyor ovens offer high-heat transfer rates for faster cooking times, a small enough footprint to fit virtually anywhere, and does not require the energy consumption and higher HVAC needs of larger ovens.

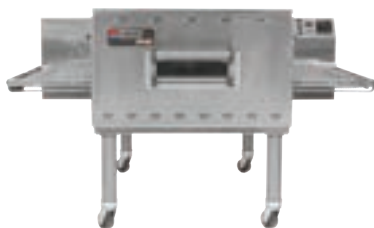


PS2020 ELECTRIC
Three phase
Dimensions: W 1229 x D 909 x H 432mm
Belt length: 1229mm
Available as a ventless oven on request
Stackable up to 2 units high
£18,530 exc. VAT

*Stacking kits available upon request

TRADITIONAL IMPINGEMENT CONVEYOR OVENS

Middleby Marshall's traditional impingement conveyor ovens allow the user full control of the air flow in the baking chamber, resulting in optimal results when cooking product. These impingement ovens bake both faster and at a lower temperature than other ovens. Patented vertical columns of hot air move heat aerodynamically instead of using high temperatures. The streams of hot air remove the boundary layers of cool heavy air which tend to insulate the product.



PS3240 GAS
Single phase
Dimensions: W 1943 x D 1524 x H 1197mm
Belt length: 1943mm
Split belt is available upon request
Stackable up to 3 units high
£30,936 exc. VAT

*Stacking kits available upon request

PS3240 ELECTRIC
Three phase
Dimensions: W 1943 x D 1524 x H 1197mm
Belt length: 1943mm
Split belt is available upon request
Stackable up to 3 units high
£36,660 exc. VAT



PS540 GAS
Three phase
Dimensions: W 2032 x D 1537 x H 1197mm
Belt length: 2032mm
Split belt is available upon request
Stackable up to 3 units high
£16,700 exc. VAT

*Stacking kits available upon request

WOW! IMPINGEMENT CONVEYOR OVENS

The legendary WOW! conveyor series ovens offer high performance, power, and technology. WOW! is impingement automation at its finest. These ovens are designed to cook an endless amount of food products including pizza, chicken, seafood, sandwiches and more.



PS638 GAS
Single phase
Dimensions: W 1657 x D 1250 x H 1064mm
Belt length: 1657mm
Split belt is available upon request
Stackable up to 3 units high
£26,336 exc. VAT

*Stacking kits available upon request



PS638 ELECTRIC
Three phase
Dimensions: W 1657 x D 1250 x H 1064mm
Belt length: 1657mm
Split belt is available upon request
Stackable up to 3 units high
£31,216



PS640 GAS
Single phase
Dimensions: W 1943 x D 1524 x H 1197mm
Belt length: 1943mm
Split belt is available upon request
Stackable up to 3 units high
£37,554 exc. VAT

*Stacking kits available upon request



PS640 ELECTRIC
Three phase
Dimensions: W 1943 x D 1524 x H 1197mm
Belt length: 1943mm
Split belt is available upon request
Stackable up to 3 units high
£41,028 exc. VAT

CTX INFRARED CONVEYOR OVENS

The Middleby Marshall CTX infrared ovens provide an automated cooking platform designed to cook, bake, broil, sear, steam, and sous vide in high-volume kitchens with consistent quality results. Cook a variety of products with a push of a button, in less time, at lower energy cost, in a minimal amount of space with less cleaning.



DZ33T
Available in single or three phase
Dimensions: W 1176 x D 991 x H 1002mm
Belt length: 1074mm
Split belt is available upon request
Stackable up to 4 units high
£25,042 exc. VAT

*Stacking kits available upon request



Pizza Capacity

	12" Round Product				14" Round Product				16" Round Product				18" Round Product			
Bake Minutes	3	4	5	6	3	4	5	6	3	4	5	6	3	4	5	6
PS629	73	54	44	36	53	40	32	27	41	31	24	20	32	24	19	16
PS638	132	99	79	66	97	73	58	48	74	56	45	37	59	44	35	29
PS640	178	133	107	89	131	98	78	65	100	75	60	50	79	59	47	40
PS500 Series	12" Round Product				14" Round Product				16" Round Product				18" Round Product			
Bake Minutes	5	6	7	8	5	6	7	8	5	6	7	8	5	6	7	8
PS520	30	25	21	19	22	18	16	14	17	14	12	11	13	11	10	8
PS3240	107	89	76	67	78	65	56	49	60	50	43	38	47	40	34	30



THE TASTE YOU CAN COUNT ON

*Guaranteed **consistency**, **reliability**, **speed**,
capacity and **flexibility**.*

WARRANTY PERIOD: 1 YEAR PARTS & LABOUR
FROM INSTALLATION OR 90 DAYS FROM DELIVERY (WHICHEVER IS EARLIER)

Automatic Broilers



MV62 AUTOMATIC BROILERS

Designed for smaller kitchens locations, the MV62 broils a variety of menu items and offers customers the charbroiled flavor and surface sear marks they desire. Nieco's BroilVection® technology combines radiant, reflective and convective heat to produce consistent results and reduce operating costs.



MV62 GAS	MV62 ELECTRIC
Dimensions: W 648 x D 1073 x H 1675mm	Dimensions: W 648 x D 1073 x H 1675mm
BTU per hour: 50,000	Power: 230/380-400V, 15A
Variety of flow and feeder configurations	Average consumption: 11kW
	Variety of flow and feeder configurations
£30,068 exc. VAT	£30,068 exc. VAT

MV63 AUTOMATIC BROILERS

Designed for mid-capacity and high-capacity locations, the MV63 broils a variety of menu items and offers customers the charbroiled flavor and surface sear marks they desire. Nieco's BroilVection® technology combines radiant, reflective and convective heat to produce consistent results and reduce operating costs.



All electric units require three phase power supply



MV63 GAS OR ELECTRIC	MV63-2 GAS OR ELECTRIC	MV63-3 GAS OR ELECTRIC
Single belt	Split dual belt	Split triple belt
Dimensions: W 1040 x D 1070 x H 1671mm	Dimensions: W 1040 x D 1070 x H 1671mm	Dimensions: W 1040 x D 1070 x H 1671mm
BTU per hour: 80,000 (gas model)	BTU per hour: 80,000 (gas model)	BTU per hour: 80,000 (gas model)
Power: 380V, 31A (electric model)	Power: 380V, 31A (electric model)	Power: 380V, 31A (electric model)
£33,874 exc. VAT	£38,320 exc. VAT	£38,320 exc. VAT

MV64 AUTOMATIC BROILERS

Designed for high-capacity and very high-capacity locations, the MV64 broils a variety of menu items and offers customers the charbroiled flavor and surface sear marks they desire. Nieco's BroilVection® technology combines radiant, reflective and convective heat to produce consistent results and reduce operating costs.



MV64-2 GAS	MV64-3 GAS
Split dual belt	Split triple belt
Dimensions: W 1086 x D 1072 x H 1675mm	Dimensions: W 1086 x D 1072 x H 1675mm
BTU per hour: 105,000	BTU per hour: 105,000
£40,460 exc. VAT	£40,202 exc. VAT

Please note that stands are an optional extra at an additional cost for all Nieco units.



Setting the benchmark for ventless deep frying.

- PRESETS
- 1 Fish Fillets
 - 2 Chicken Tenders
 - 3 Onion Rings
 - 4 Poppers
 - 5 Cheese Bites
 - 6 Corn Dogs
 - 7 Fish Fillets
 - 8 Chicken Wings
 - 9 Potato Wedges

WARRANTY PERIOD: 1 YEAR PARTS ONLY
FROM INSTALLATION OR 90 DAYS FROM DELIVERY (WHICHEVER IS EARLIER)

Ventless Fryers



PFA FULLY AUTOMATIC FRYER

The Perfect Fry Ventless Fully Automatic Fryer is a solution when extraction is an issue. It produces high-quality food, rivalling any other commercial deep fryer, however its small footprint allows you to place it virtually anywhere. The Perfect Fry promises to deliver incredibly accurate and uniform cooking every time.



PFA720/1

Dimensions: W 437 x D 682 x H 767mm

1 extra large basket

Single phase, 32A

Fully automatic

£14,292 exc. VAT

Accessories

PART NO
PF-83544

Filters
Filter Replacement Kit

LIST PRICE (exc. VAT)
£225

It is recommended that you replace your air filter cartridge every 2 months if unit in use for less than 12 hrs/day, or every month if unit in use for more than 12 hrs/day.

More accessories are available upon request.

Errors & omissions accepted, we reserve the right to increase our prices without notice.

Perfect Fry Case Study - Petrol Station - Unit installed July 2021. Avg sales over 1 year

Product	Retail Price	Cost	GP £	GP %	Average weekly sales		
					Units	Sales £	GP £
Small Fries	£3.00	£0.69	£2.31	77%	220	£660	£508
Medium Fries	£4.50	£1.11	£3.39	75%	90	£405	£305
Large Fries	£6.50	£2.00	£4.50	69%	80	£520	£360
Meal - 1/4 chicken & fries	£4.50	£2.17	£2.33	52%	145	£653	£338
Total						£2,238	£1,511



*The world's most **reliable** commercial fryers since **1918**.*

WARRANTY PERIOD: 1 YEAR PARTS & LABOUR
FROM INSTALLATION OR 90 DAYS FROM DELIVERY (WHICHEVER IS EARLIER)



CONTROLLER OPTIONS



Millivolt Controls

STARTING WITH THE BASICS

The Millivolt Control is the most basic option Pitco has for its fryers. It includes a manual pilot ignition and no power is required for operation.

Please note that a fryer that comes with Millivolt Controls as standard cannot be upgraded.



Solid State Controls

THE MANUAL UPGRADE

This control located in the fryer cabinet expands capabilities from the Millivolt Control

Greater temperature control - plus or minus 1°F reactivity from set temperature

Better recovery, increased production

Melt Cycle

Boil Out

This control can be installed as a back up for the Digital or 12-Button Control

Please note that a fryer that comes with Solid State Controls as standard can be upgraded to Digital or Computer Controls.



Digital Controls

A STEP ABOVE THE MANUAL PROCESSES

This control keeps functions out from inside the cabinets of the fryers.

Greater temperature control - plus or minus 1°F reactivity from set temperature

Better recovery, increased production from Millivolt and Solid State

Features a Melt Cycle

Boil Out

Countdown timer with alarm

Cook time and temperature setting

Ease of use "touch on/touch off" - 2 product buttons

Solid State Control can be added as a backup

Please note that a fryer that comes with Digital Controls as standard can be upgraded to I-12 Computer Controls.



I-12 Computer Controls

ENABLE AUTOMATION

The Pitco 12-Button control gives you all the same great functionality of the Infinity Touch™ control.* This control can store up to 12 unique recipes and has the capability to:

Enable all data tracking information just like the touchscreen

Connect to automated filtration systems

Keeps operations simple

Please note that a fryer that comes with I-12 Computer Controls as standard cannot be upgraded.

Controls can be upgraded or changed on certain Pitco models for an additional cost.
Please specify if you would like a particular controller option when you are placing your order.

Gas Fryers



PREMIUM VALUE FRYER SERIES

Replacing the popular 35C fryer, the value fryer series from Pitco uses the same technology as the efficient solstice series, delivering fast frying speeds, even heat transfer and high production in even the busiest of commercial kitchens.



Energy Star Rated Product!

VF35
Dimensions: W 397 x D 813 x H 1197mm
Oil Capacity: 16ltrs
BTU: 70,000 per hour
¾" Gas connection
5 year tank warranty
£2,796 exc. VAT

SOLSTICE SERIES

The solstice series is the workhorse series of fryers, capable of cooking over 40KG frozen product per hour! Providing fast recovery times and less oil absorption, the solstice series is used and trusted by many high street chains.



SG14S
Dimensions: W 397 x D 876 x H 1172mm
Oil Capacity: 18-23ltrs
BTU: 110,000 per hour
¾" Gas connection
£3,400 exc. VAT

SG14TS
Twin tank fryer
Dimensions: W 397 x D 876 x H 1172mm
Oil Capacity: 9-11ltrs per tank
BTU: 50,000 per hour per tank
¾" Gas connection
£4,200 exc. VAT

SG18S
Dimensions: W 499 x D 876 x H 1172mm
Oil Capacity: 32-41ltrs
BTU: 140,000 per hour
¾" Gas connection
* 3 basket kits available
£6,688 exc. VAT

SG14RS/FD-FF
Dimensions: W 794 x D 864 x H 1198mm
Oil Capacity: 21.5ltrs per vat
BTU: 122,000 per hour per tank
1" Gas connection
£18,280 exc. VAT

SG14RS/FD-FFF
Dimensions: W 1191 x D 864 x H 1198mm
Oil Capacity: 21.5ltrs per vat
BTU: 122,000 per hour per tank
1¼" Gas connection
£23,702 exc. VAT

***Built in oil filtration!**
(SG14RS only)

SOLSTICE FRYSUITE SERIES

The solstice series is the workhorse series of fryers, capable of cooking over 40KG frozen product per hour! Providing fast recovery times and less oil absorption, the solstice series is used and trusted by many high street chains. In-built filtration extends the lifespan of your oil, saving you costs and improving product quality to the consumer.



***Built in oil filtration!**

SGH50/FD-FF
2 vat fryer
Dimensions: W 795 x D 864 x H 1198mm
Oil Capacity: 23ltrs per vat
BTU: 80,000 per hour per vat
1" gas connection
£19,138 exc. VAT

SGH50/FD-FFF
3 vat fryer
Dimensions: W 1192 x D 762 x H 1164mm
Oil Capacity: 23ltrs per vat
BTU: 80,000 per hour per vat
1" gas connection
£24,146 exc. VAT

SGH50/FD-FFFF
4 vat fryer
Dimensions: W 1584 x D 762 x H 1164mm
Oil Capacity: 23ltrs per vat
BTU: 80,000 per hour per vat
1" gas connection
£29,586 exc. VAT

Gas Fryers



SOLSTICE SUPREME SERIES

The highly efficient, high production Solstice Supreme fryers are built to make your business run better. These energy star rated fryers provide flexibility, with different configurations available to suit your frying needs.



Energy Star Rated Product!

SSH55-SSTC
Single fryer
Dimensions: W 143 x D 974 x H 1172mm
Oil Capacity: 18-23ltrs
BTU: 80,000 per hour
Gas connection 3/4"
£7,914 exc. VAT

SSH55-T-SSTC
Single twin tank fryer
Dimensions: W 143 x D 974 x H 1172mm
Oil Capacity: 9-11ltrs per tank
BTU: 40,000 per hour per tank
Gas connection 3/4"
£10,614 exc. VAT

SSH55-SSTC/FD-FF
2 vat frysuite
Dimensions: W 794 x D 875 x H 1171 mm
Oil Capacity: 22.5-27ltrs per tank
2 baskets per vat
Gas connection 1"
£21,242 exc. VAT

SSH55-SSTC/FD-FFF
3 vat frysuite
Dimensions: W 1191 x D 875 x H 1171 mm
Oil Capacity: 22.5-27ltrs per tank
2 baskets per vat
Gas connection 1"
£28,336 exc. VAT

SOLSTICE SUPREME SOLO FILTER SERIES

If you are looking for space saving filtering and high volume frying in a singular unit, the Pitco Solstice Electric Solo Filter Series is the perfect solution for you. Maximise your oil lifespan and produce fresher food with this fryer range.



Energy Star Rated Product!

SF-SSH55-SSTC
Dimensions: W 143 x D 974 x H 1172mm
Oil Capacity: 18-23 ltrs
BTU: 80,000 per hour
Gas connection 3/4"
£13,602 exc. VAT

SF-SSH75-SSTC
Dimensions: W 498 x D 974 x H 1172mm
Oil Capacity: 34 ltrs
BTU: 105,000 per hour
Gas connection 3/4"
£14,060 exc. VAT

ENQUIRE ABOUT OUR BASKET TOWERS TODAY!

- Easily integrates into existing gas & electric fryer combinations
- Back mounted basket hanger for convenient basket storage
- Install on either side or in between your fryer



Electric Fryers



SOLSTICE ELECTRIC SERIES

The Solstice electric fryers from Pitco are the immensely powerful and reliable frying solution that you need for your professional kitchen. REWORD



SE14S-SSTC

Dimensions: W 397 x D 975 x H 1010mm

Oil Capacity: 18-23 ltrs

kW Rating: 17 per hour

£7,914 exc. VAT



SE14TS-SSTC

Twin tank fryer

Dimensions: W 397 x D 975 x H 1010mm

Oil Capacity: 9-11 ltrs per tank

kW Rating: 8.5 per hour per tank

£10,614 exc. VAT



SE18S-SSTC

Dimensions: W 499 x D 975 x H 1010mm

Oil Capacity: 32-41 ltrs

kW Rating: 17 per hour

£8,408 exc. VAT

SOLSTICE ELECTRIC SOLO FILTER SERIES

If you are looking for space saving filtering and high volume frying in a singular unit, the Pitco Solstice Electric Solo Filter Series is the perfect solution for you. Maximise your oil lifespan and produce fresher food with this fryer range. In-built filtration extends the lifespan of your oil, saving you costs and improving product quality to the consumer.



SF-SE14S-SSTC

Dimensions: W 397 x D 975 x H 1010 mm

Oil Capacity: 18-23 ltrs

kW Rating: 17 per hour

£13,602 exc. VAT



SF-SE18S-SSTC

Dimensions: W 499 x D 975 x H 1010 mm


Oil Capacity: 32-41 ltrs

kW Rating: 17 per hour

£14,060 exc. VAT

SOLSTICE ELECTRIC FRYSUITE SERIES

The Solstice electric fryers from Pitco are the immensely powerful and reliable frying solution that you need for your professional kitchen. In-built filtration extends the lifespan of your oil, saving you costs and improving product quality to the consumer.

 ***Built in oil filtration!**



SEH50/FD-FF

2 vat frysuite

Dimensions: W 794 x D 762 x H 1163 mm

Oil Capacity: 23ltrs per vat

kW Rating: 14 per vat

2 digital controls

£16,566 exc. VAT



SEH50/FD-FFF

3 vat frysuite

Dimensions: W 1191 x D 762 x H 1163 mm

Oil Capacity: 23ltrs per vat

kW Rating: 14 per vat

3 digital controls

£23,326 exc. VAT



SEH50/FD-FFFF

4 vat frysuite

Dimensions: W 1588 x D 762 x H 1163 mm

Oil Capacity: 23ltrs per vat

kW Rating: 14 per vat

4 digital controls

£32,796 exc. VAT



SEH50/FD-FFFFF

5 vat frysuite

Dimensions: W 1985 x D 762 x H 1163 mm

Oil Capacity: 23ltrs per vat

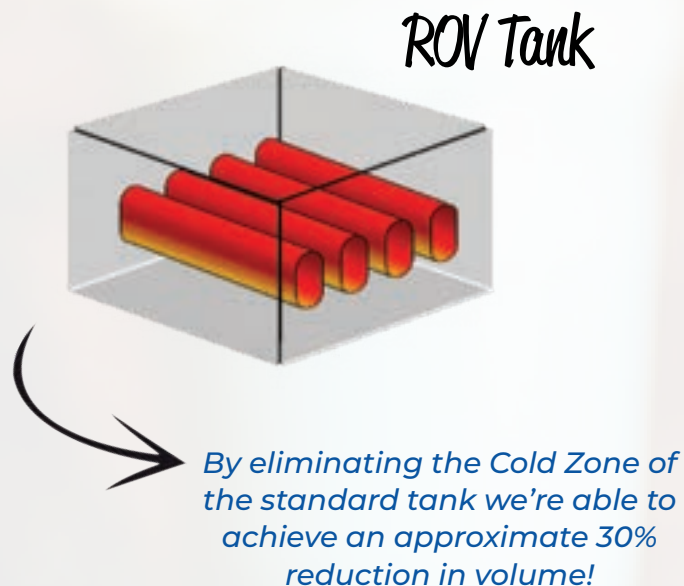
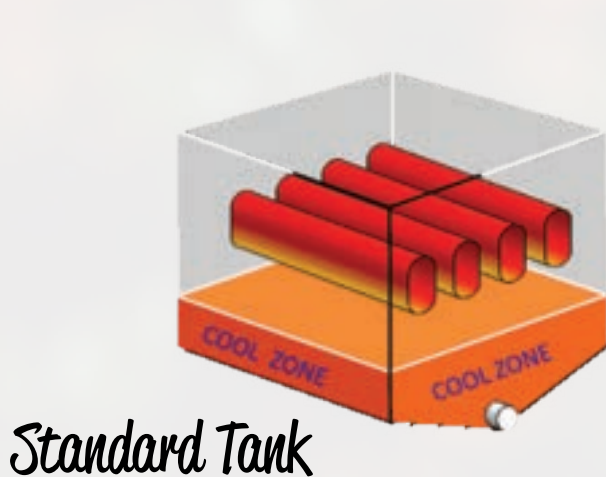
KW Rating: 14 per vat

5 digital controls

£43,524 exc. VAT

ROV - How it Works

WHAT DOES ROV STAND FOR? **REDUCED OIL VOLUME**



REDUCED
OIL
VOLUME

SAVE UP TO 50% ON
OIL COSTS WITH AN
ROV FRYER

MODULAR
CONFIGURATIONS
AVAILABLE ON
BOTH GAS AND
ELECTRIC MODELS



ROV Fryers



REDUCED OIL VOLUME SERIES

Used by chains across the globe, Pitco ROV fryers are designed for cooking low sediment freezer to fryer products, without loss of quality or production. The ROV fryers are perfect for use in fast-paced, high production environments. In-built filtration extends the lifespan of your oil, saving you costs and improving product quality to the consumer.

 *Built in oil filtration!



GAS MODELS

SSHLV14/FD-FF
2 vat frysuite
Dimensions: W 397 x D 876 x H 1172mm
Oil Capacity: 18-23ltrs
BTU: 72,500 per hour per tank
3/4" Gas connection
£26,462 exc. VAT

SSHLV14/FD-FFF
3 vat frysuite
Dimensions: W 397 x D 876 x H 1172mm
Oil Capacity: 9-11ltrs per tank
BTU: 72,500 per hour per tank
1" Gas connection
£39,574 exc. VAT

SSHLV14/FD-FFFF
4 vat frysuite
Dimensions: W 499 x D 876 x H 1172mm
Oil Capacity: 32-41ltrs
BTU: 72,500 per hour per tank
1 1/4" Gas connection
£50,484 exc. VAT

ELECTRIC MODELS



SELV14S-C/FD-FF
2 vat frysuite
Dimensions: W 794 x D 791 x H 1151 mm
Oil Capacity: 14.7ltrs
kW Rating: 17 per vat
2 baskets
£26,462 exc. VAT



SELV14S-C/FD-FFF
3 vat frysuite
Dimensions: W 1191 x D 791 x H 1151 mm
Oil Capacity: 14.7ltrs
kW Rating: 17 per vat
3 baskets
£39,574 exc. VAT



SELV14S-C/FD-FFFF
4 vat frysuite
Dimensions: W 1587 x D 791 x H 1151 mm
Oil Capacity: 14.7ltrs
kW Rating: 17 per vat
4 baskets
£50,484 exc. VAT



10 YEAR TANK WARRANTY ON ALL PITCO FRYERS!
(VF35 is exempt & carries a 5 year tank warranty)

PART NO	REGULAR MESH BASKET	LIST PRICE (exc. VAT)
P6072145	Models VF35/SG14/14R/14T/SE14/14R/14TR/SSGH50/SEH50	poa
P6072184	Models SG18/SE18/18R	poa
P6072185	Triple basket available for SSH60W	poa
PART NO	TANK COVERS	LIST PRICE (exc. VAT)
B2101501	For SG14/14R/14T	poa
B2101502	For SG18	poa
L1103501/+	For VF35	poa
B2101503	For SGH50	poa
B2101505	For SEH14/14R/14T	poa
B2101506	For SE18/18R	poa
PART NO	FILTER PAPER	LIST PRICE (exc. VAT)
PP10613	Envelope, heavy duty for Solstice Filter Drawer - pack of 100	£510
A6667104	Envelope, heavy duty for SFSSH55/T/S, SFSG14R, SFSE14/T/R/TR, ROV SOLO & DUAL - pack of 100	£324
PP11323	Envelope, heavy duty for SEH/SGH/FD - pack of 100	£235
A6667105	Envelope, heavy duty for P90K/Solstice Solo Filter 18/SGM, ROV triple & up - pack of 100	£360
FILT-RE	Reusable filter	£940
PART NO	FRYER CLEANING ACCESSORIES	LIST PRICE (exc. VAT)
A3301001	Clean out rod, used to clean fryer drain line	poa
P6071397	Cleaner 25lbs, extends the life of the fryer and shortening	poa
PP10056	Cleaning brush, high temperature Teflon cleaning brush	poa
B7490701 std	Crumb scoop, designed to fit between tubes and elements for removal of sediment	poa
PP10725	Skimmer, for removing food particles from the oil surface	poa
PART NO	BNB DUMP STATION	LIST PRICE (exc. VAT)
BNB & PFW-1	Bread and batter dump station & built-in food warmer, 750W - mounts on BNB	£4,622
PART NO	SIDE SHIELDS & SPLASH GUARDS	LIST PRICE (exc. VAT)
A5077706-C	12" splash guard / side shield for SG14	poa
PART NO	CASTORS	LIST PRICE (exc. VAT)
B3901504	9" swivel castor (includes 2 locking & 2 unlocking castors)	poa
PART NO	UPGRADES	LIST PRICE (exc. VAT)
PIT-60126601	Upgrade SSTC controls to digital controls	poa
PIT-60126801	Upgrade SSTC controls to computer I-12 controls	poa

More accessories are available upon request.

Errors & omissions accepted, we reserve the right to increase our prices without notice.



*With over 100 years of experience, Southbend are committed to providing **speed, consistency and durability.***

WARRANTY PERIOD: 1 YEAR PARTS & LABOUR
FROM INSTALLATION OR 90 DAYS FROM DELIVERY (WHICHEVER IS EARLIER)

Infra-Red Broilers



34" UPRIGHT INFRARED BROILERS

Achieve results that will keep customers coming back time and time again with a Southbend Infrared broiler. Our Infrared burners can preheat in 45-90 seconds, reaching temperatures up to 899°C. Intense infra-red energy quickly penetrates meat, locking in their natural juices and reducing broiling times by as much as 50%.



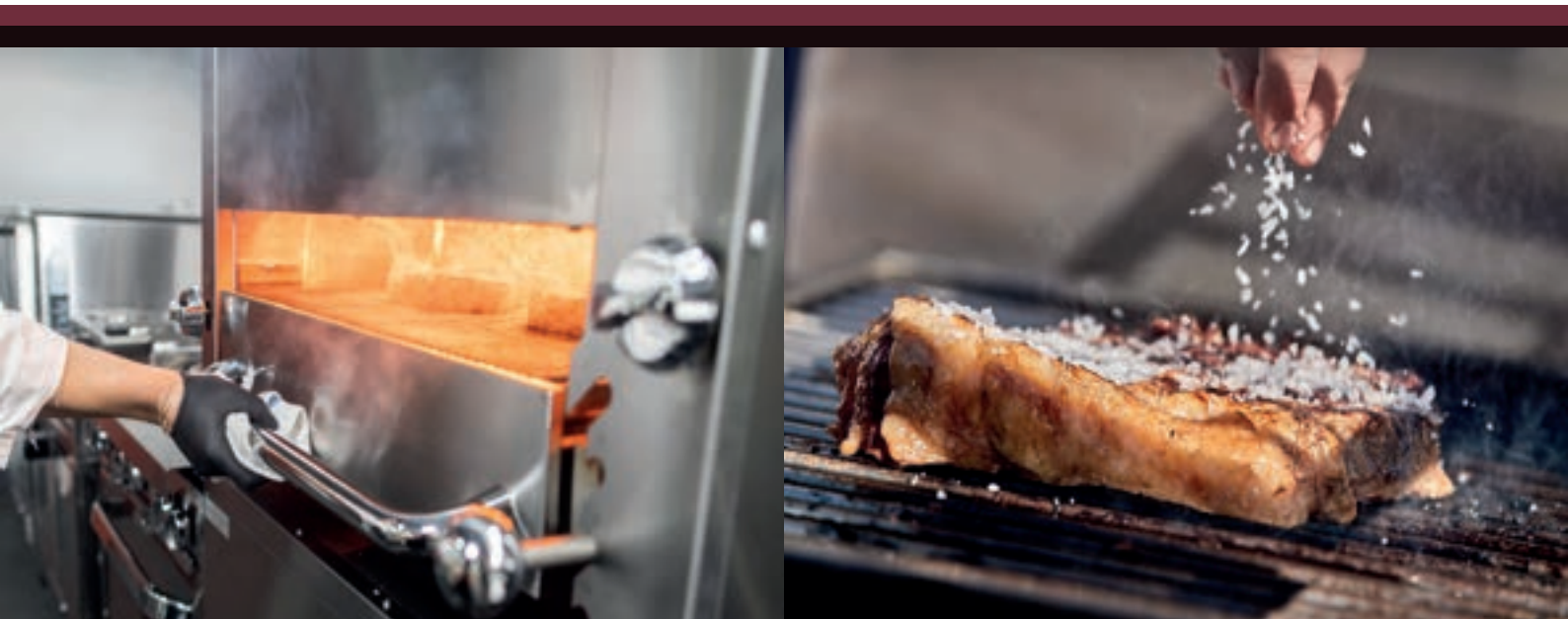
CE-170	CE-171	CE-270
Dimensions: W 864 x D 940 x H 1612 mm	Dimensions: W 864 x D 940 x H 1912 mm	Dimensions: W 864 x D 940 x H 1914 mm
104,000 BTU per hour	104,000 BTU per hour	208,000 BTU per hour
Temperature range 80°C - 290°C	Temperature range 80°C - 290°C	Temperature range 80°C - 290°C
£29,414 exc. VAT	£26,816 exc. VAT	£48,952 exc. VAT

24" UPRIGHT INFRARED BROILERS

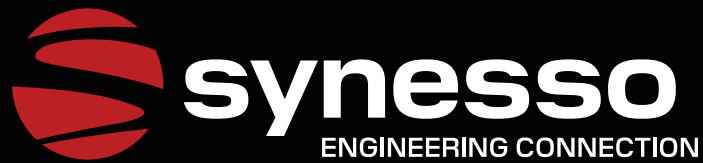
Our higher BTU's from our infrared or radiant broilers offer an unparalleled evenness of cooking. Our heavy-duty construction can take whatever your kitchen dishes out. A hand built stainless steel frame construction is durable enough to take the punishing demands of a busy restaurant, night after night.



CE-HDB-24
Dimensions: W 607 x D 938 x H 1150 mm
52,000 BTU per hour
Temperature range 80°C - 290°C
£29,054 exc. VAT



BEVERAGE BY MIDDLEBY TASTE THE FUTURE



Commercial espresso machines trusted around the world by leading speciality coffee professionals in search of the very best.

**WARRANTY PERIOD: 2 YEARS PARTS & LABOUR
FROM INSTALLATION OR 90 DAYS FROM DELIVERY (WHICHEVER IS EARLIER)**

S SERIES

A fantastic quality professional espresso machine, the Synesso S Series has been expertly designed to be highly reliable and easy to use. Thanks to volumetric user-defined programming, the Synesso gives you immense precision to create the coffee you want. Innovations include group heads with no wear parts, individual brew boilers, digital shot timers, programmable temperature per group head, and cool touch steam wands.



S200 2 Group	S300 3 Group
Dimensions: W 702 x D 610 x H 428mm	Dimensions: W 940 x D 610 x H 534mm
Single phase, 220V	Single phase, 220V
Steam tank capacity: 7.7ltrs	Steam tank capacity: 12.3ltrs
Plumbing Compression: 3/8" OD	Plumbing Compression: 3/8" OD
£16,790 exc. VAT	£20,066 exc. VAT

The Synesso S Series units are available in black or white. Please specify which you would like upon order.

MVP HYDRA SERIES

Synesso's flagship MVP Hydra commercial espresso machines are the go-to workstations for demanding coffee professionals in need of complete control of their craft. The MVP Hydra offers intuitive control of espresso parameters like temperature and pressure that yield the industry's very best extraction control. The MVP Hydra features independent pumps and brew-boilers, making it a true high-volume unit.



MVPHYDRA2	MVPHYDRA3
Dimensions: W 762 x D 610 x H 534mm	Dimensions: W 1042 x D 610 x H 534mm
Single phase, 220V	Single phase, 220V
Steam tank capacity: 7.7ltrs	Steam tank capacity: 12.3ltrs
Plumbing Compression: 3/8" OD	Plumbing Compression: 3/8" OD
£29,370 exc. VAT	£27,468 exc. VAT





TURBOCHEF

*The pioneers of **high speed cooking**, with the widest range of **ventless rapid ovens**.*

WARRANTY PERIOD: 1 YEAR PARTS & LABOUR
FROM INSTALLATION OR 90 DAYS FROM DELIVERY (WHICHEVER IS EARLIER)



Choose Your Ventless Technology

TurboChef rapid cook ovens utilise top and/or bottom air impingement assisted by precise bursts of microwave to decrease cook times by more than 80% without compromising quality.



Eco

The most energy efficient oven from TurboChef

Smallest footprint - only 16 inches wide, 22 inches deep

Perfect balance of speed and economy

Middleby Connect™ Wi-Fi ready

Operates without a ventilation hood



Double Batch

High-volume cooking on your countertop

Only 27 inches wide

Intuitive split screen touch controller simultaneously manages each cavity

Cloud-based Wi-Fi for remote menu management and data analysis

Industry leading ventless technology

Patented oscillating rack ensures even heat distribution



**Eco
El Bandido**

High quality panini press rapid cook oven

Raise and lower the external handle to operate the internal panini press

Four times faster than a traditional dual-sided grill

High-contrast, durable capacitive touch display

Operates without a ventilation hood

TurboChef units available now from

sales@middlebyuk.co.uk
01925 821 280



Accelerated Cooking



VENTLESS RAPID COOK OVENS

ECO

The Eco oven is the most energy-efficient TurboChef oven available, with the smallest footprint. Motor driven vertical impingement cooking means that food is cooked in minimal time, without quality being compromised.



ECO 13A
 Single magnetron
 Dimensions: W 409 x D 597 x H 546mm
 Cook chamber height: 183mm
£8,724 exc. VAT



ECO ST SINGLE PHASE
 Twin magnetron
 Dimensions: W 362 x D 560 x H 604mm
 Cook chamber height: 183mm
£12,026 exc. VAT



ECO 13A BANDIDO
 Internal panini press
 Single magnetron
 Dimensions: W 465 x D 597 x H 546mm
 Cook chamber height: 183mm
£9,732 exc. VAT



ECO ST SINGLE PHASE BANDIDO
 Internal panini press
 Twin magnetron
 Dimensions: W 424 x D 670 x H 604mm
 Cook chamber height: 183mm
£12,962 exc. VAT

Accessories included:

- 2 x solid aluminium pans (Eco St excluded)
- 1 x aluminium paddle
- 2 x PTFE Baskets (Eco ST Bandido only)

SOTA

If you're cooking for queuing customers, the TurboChef Sota high speed oven is the perfect solution. Compact yet powerful, the Sota uses a superior cooking process to cook fast and efficiently.



SOTA 13A
 Single magnetron
 Dimensions: W 406 x D 757 x H 635mm
 Cook chamber height: 183mm
£13,270 exc. VAT



SOTA SINGLE PHASE
 Twin magnetron
 Dimensions: W 406 x D 757 x H 635mm
 Cook chamber height: 183mm
£14,620 exc. VAT



SOTA THREE PHASE
 Twin magnetron
 Dimensions: W 406 x D 757 x H 635mm
 Cook chamber height: 183mm
£14,620 exc. VAT

Accessories included:

- 2 x solid aluminium pans
- 1 x aluminium paddle

I3 & I5

This high-speed countertop oven uses a combination of independently controlled dual motors, air impingement and microwave technology to cook a wide variety of food, including proteins, at a faster rate than traditional ovens. The I3 and I5 are built to be heavy duty and to withstand batch cooking cycles.



I3/TS
 Twin magnetron
 Dimensions: W 622 x D 794 x H 540mm
 Cook chamber height: 175mm
 Single or 3-phase available
£19,146 exc. VAT



I5/TS
 Twin magnetron
 Dimensions: W 714 x D 718 x H 618mm
 Cook chamber height: 254mm
 Single or 3-phase available
£23,510 exc. VAT

Accessories included:

- 2 x PTFE Baskets
- 1 x aluminium paddle

Accelerated Cooking



VENTLESS RAPID COOK OVENS

BULLET

By using a combination of radiant heat, high-speed air impingement and microwave cooking, the Bullet can cook an 8-inch toasted sub in around 20 seconds, or a 14-inch pepperoni pizza in just over 2 minutes. The Bullet oven's stone deck makes it ideal for breaded products and for perfect toasting.



BULLET

Dimensions: W 538 x D 699 x H 584mm

Cook chamber height: 152mm

Removable baking stone

Single or 3-phase available

£17,238 exc. VAT

*Marine specification also available

Accessories included:

- 1 x baking stone
- 1 x oven rack
- 1 x aluminium paddle
- 2 x non-stick baskets

VENTLESS HIGH-SPEED IMPINGEMENT OVENS

FIRE ARTISAN PIZZA OVEN

The Turbochef Fire oven provides an artisan hearth-style pizza experience anywhere. Cooking at up to 450°C, and with controllable top and bottom temperatures to tailor the finish of your product, the Fire oven can cook 14-inch fresh dough pizzas in as little as 90 seconds. The oven has a small footprint and is ventless, so it can be placed virtually anywhere.



FIRE ARTISAN PIZZA OVEN

Dimensions: W 483 x D 471 x H 577mm

Cook chamber height: 70mm

Single or 3-phase available

£8,360 exc. VAT

*Marine specification also available

Accessories included:

- 1 x stainless steel paddle
- 2 x 14-inch aluminium pizza screens

DOUBLE BATCH

Designed for speed and performance, the Turbochef Double Batch oven circulates impinged air at up to 50mph to vastly reduce cooking times. By using variable speed blowers and oscillating racks, the Double Batch delivers impressively fast cooking whilst minimising energy use. Ideal for a wide variety of products, from proteins to breaded items.



DOUBLE BATCH

Dimensions: W 704 x D 806 x H 589mm

Cook chamber height: 84mm

Single or double cavity models available

£18,366 exc. VAT

*Marine specification also available

Accessories included:

- 1 x aluminium paddle

Accelerated Cooking



VENTLESS CONVEYOR OVENS

Turbochef's patented High-h air impingement technology heats food faster than any other conveyor on the market, maximising throughput in a compact, stackable, countertop footprint. It uses independently-controlled top and bottom air impingement to ensure all food is cooked to perfection every time.

 All units require three phase power supply



HHC1618 36" SINGLE BELT
 Three phase
 Dimensions: W 914 x D 805 x H 432 mm
 Cook chamber width: 406 mm
 Stackable up to 3 units high
£14,702 exc. VAT

HHC1618 36" VENTLESS
 Three phase
 Dimensions: W 914 x D 805 x H 432 mm
 Cook chamber width: 406 mm
 Stackable up to 3 units high
£16,850 exc. VAT

HHC1618 48" SINGLE BELT
 Three phase
 Dimensions: W 1219 x D 805 x H 432 mm
 Cook chamber width: 406 mm
 Stackable up to 3 units high
£15,374 exc. VAT

HHC1618 48" VENTLESS
 Three phase
 Dimensions: W 1219 x D 805 x H 432 mm
 Cook chamber width: 406 mm
 Stackable up to 3 units high
£17,492 exc. VAT

*Stacking kits available upon request
 *Marine specification available



HHC2020 SINGLE BELT
 Three phase
 Dimensions: W 1227 x D 907 x H 432 mm
 Cook chamber width: 508 mm
 Stackable up to 3 units high
£16,944 exc. VAT

HHC2020 SINGLE/VENTLESS
 Three phase
 Dimensions: W 1227 x D 907 x H 432 mm
 Cook chamber width: 508 mm
 Stackable up to 3 units high
£19,092 exc. VAT

HHC2020 SPLIT BELT 50/50
 Three phase
 Dimensions: W 1227 x D 907 x H 432 mm
 Cook chamber width: 241 / 241 mm
 Stackable up to 3 units high
£19,092 exc. VAT

HHC2020 SPLIT BELT 50/50 VENTLESS
 Three phase
 Dimensions: W 1227 x D 907 x H 432 mm
 Cook chamber width: 241 / 241 mm
 Stackable up to 3 units high
£22,006 exc. VAT

*Stacking kits available upon request
 *Marine specification available



HHC2620 SINGLE BELT
 Three phase
 Dimensions: W 1227 x D 1059 x H 432 mm
 Cook chamber width: 660 mm
 Stackable up to 3 units high
£18,366 exc. VAT

HHC2620 SINGLE/VENTLESS
 Three phase
 Dimensions: W 1227 x D 1059 x H 432 mm
 Cook chamber width: 660 mm
 Stackable up to 3 units high
£20,692 exc. VAT

HHC2620 SPLIT BELT
 Three phase
 Dimensions: W 1227 x D 1059 x H 432 mm
 Cook chamber width: 318 / 318 mm
 Stackable up to 3 units high
£26,056 exc. VAT

HHC2620 SPLIT/VENTLESS
 Three phase
 Dimensions: W 1227 x D 1059 x H 432 mm
 Cook chamber width: 318 / 318 mm
 Stackable up to 3 units high
£23,522 exc. VAT

*Stacking kits available upon request
 *Marine specification available

PLEXOR

VENTLESS, MODULAR OVENS

M2 VENTLESS OVEN



A3 AUTOMATED VENTLESS OVEN



- ONE-TOUCH CONTROLS
- VENTLESS
- MODULAR
- OPEN KITCHEN READY

OPEN 
KITCHEN

- 27" FOOTPRINT
- FULL-SIZED IMPINGEMENT AND RAPID COOK CAVITIES
 - OR TWO RAPID COOK CAVITIES
- ONE 50A PLUG OR TWO 30A PLUGS

- THREE COOKING TECHNOLOGIES IN ONE UNIT - IMPINGEMENT, RAPID COOK, AND CONVECTION
- AUTOMATED
- ONE 50A PLUG



SCHEDULE A
PLEXOR DEMO!



sales@middlebyuk.co.uk 01925-821-280



Accelerated Cooking



VENTLESS AUTOMATED OVENS

PLEXOR

The PLEXOR impingement, rapid cook, and convection modules can be configured in any combination, and can be field retrofitted in the event the end user's menu mix or menu needs change. What truly sets PLEXOR apart is its modular design and ability to operate two technologies on a single user interface and with a single plug.



PLEXOR A3

Three phase
Dimensions: W 1242 x D 833 x H 1553mm
Standard configuration: PLE-9500-1-DL- IRC
I = Impingement module
R = Rapid cook module
C = Convection module
£47,248 exc. VAT



PLEXOR M2

Single phase
Dimensions: W 680 x D 804 x H 810mm
Standard configuration: PLM-9900-1-IR
I = Impingement module
R = Rapid cook module
£36,958 exc. VAT

Accessories included:

- Teflon baskets
 - 1 x aluminium paddle
- (Basket quantities are based on model configuration)*

*Standard configurations are priced above, for further configurations please get in touch for detail and pricing.



the Coffee House



The Coffee House was established in 2011, opening its first store in Lymm, Cheshire. Now, 12 years later they are in preparations for their 13th store opening, and plans are in place for many more to come. In 2015 they introduced their stores to the TurboChef rapid cook ovens, and have been having great success with them ever since.

Chris Shelmerdine, one of the Coffee House founders has shared with us his experience of discovering, using and sharing his appreciation for the TurboChef range.

"We were looking for a faster and cleaner oven to heat our products. It was important to us to find a solution that cared about the quality of the product, and the consistency of the TurboChef sota ensures we can confidently serve every customer."

Business' within the foodservice industry are ever-changing, but the TurboChef sota is able to easily adapt as The Coffee House changes and expands, says Chris. "It doesn't matter how busy we are, or if we want to experiment with new product ranges, we can rest knowing that we will more than likely be able to deliver the experience we desire." Furthermore, "the pre-programmable menu means that rolling out menu changes is easy, and minimal training is required every time."

Chris also explained that his love of the TurboChef Sota is not something he keeps to himself. "We often recommend TurboChef to other café owners, and quite often we even give little demos ourselves to those we know who would be interested!"



Watch the video here!



The Coffee House have big plans for the future, and intend to include TurboChef in those plans.

"We have 22 more units on order currently, as we see TurboChef as an integral part of our store roll out plan."

"The Coffee House offers its customers freshly produced quality foods and TurboChef ensures we prepare these products to the highest quality every time."

theCoffeeHouse

OTHER BRANDS AVAILABLE FROM MIDDLEBY UK

World leader in spectacular cooking equipment.

Bring an element of theatre to your kitchen with a Beech wood fired oven.

The unique and bespoke Beech wood fired oven offers superior cooking ability, efficiency & a robust design, and produces the perfect pizza every single time.

BEECH OVENS 



CONCORDIA

Precision engineering meets coffee obsession.

Provide superb quality in every cup with a Concordia espresso machine.

Whether it's a latte, cappuccino, americano or simple espresso that gives you your caffeine boost, you can have it at the touch of a button with Concordia.

A one stop shop for all of your bakery needs.

Doyon Baking offers a full line of equipment to furnish any commercial bakery.

The full line of Doyon equipment has been built to the very highest standard, guaranteeing you years of service.

DOYON



ESCHER
mixers

Providing innovative solutions to the baking industry.

An Escher mixer is a capable, high-end machine that will fit perfectly in your kitchen.

Escher mixers are renowned for their sturdiness, durability, accurate finishes, and for the quality of the dough they produce.

A global leader in ice machine manufacturing since 1981.

ICETRO are committed to providing high-performance frozen food equipment products not only to satisfy our customers' needs, but to add value to the equipment investment.

ICETRO



Lang

High quality cooking solutions for your commercial kitchen.

Established in 1904, Lang are renowned for their innovative crafting techniques.

Lang manufactures high-quality convection ovens, griddles and clamshells, charbroilers, ranges and more.

The leading provider of IoT-based solutions.

Powerhouse Dynamics' aim is to provide a better way for you to manage your equipment, energy and operations.

Their revolutionary platforms enable asset, operations and energy management for the commercial kitchen.

Powerhouse Dynamics





Innovation. Technology. Performance.

With heavy duty gas and electric griddle, charbroiler and hot plate categories, as well as world-class toasting, panini sandwich grill and hot dog product solutions, Star is among the largest manufacturers of heavy duty commercial cooking equipment in the world.

Taking you beyond simply toasting.

Toastmaster have been a trusted manufacturer of commercial kitchen equipment since 1921.

Whether you require countertop cooking equipment, toasters, drawer warmers or conveyor ovens; Toastmaster has the solution for you.



Ultrafryer.

Producing high-performance gas and electric fryers since 1969.

Deliver delicious fried food to your customers time after time with an Ultrafryer deep fryer.

When you want to create the best tasting food on the planet, you need the industry's most powerful, reliable, and cost-effective deep frying solution.

Built to last and designed to perform.

Since it's beginning, Wells has become an established and respected brand in the foodservice industry.

Wells is known globally as the one of the industry leaders in ventless hoods, hot and cold drop-in/built-in food wells, and electric cooking equipment.



Wunder-Bar

Automatic Bar Controls Inc.

Solving problems for the beverage industry for 40 years.

When you see a soda dispenser in 90% of the bars and taverns in the world, it's Wunder-Bar.

Since the 1970's, Wunder-Bar's liquor dispensing systems have been the standard by which competitive companies attempt to reach.

**CONTACT OUR SALES TEAM TODAY FOR MORE
INFORMATION ON ANY OF OUR BRANDS**

01925 821 280 | SALES@MIDDLEBYUK.CO.UK

Terms & Conditions

All sales made by Middleby UK Ltd are made subject to our Terms & Conditions of sale. VAT is subject to prices where applicable. Prices are correct at time of print but are subject to change. Confirmation of price will be sent at the time of ordering. Please note the title of goods will not pass to the purchaser until the goods are paid for in full.

DELIVERY

Please note that all orders from Middleby UK are subject to a delivery charge. All items delivered must be inspected prior to the transport/carrier departing, all goods have to be signed by an authorised signatory. Middleby UK will not accept any responsibility of non-authorised signatures. It is advised that damaged goods should have an explanation of the damage and signed and returned to Middleby UK Ltd. Uninspected goods will be taken as a clean delivery. Dedicated vehicle delivery is available POA.

Standard 3-5 day delivery is priced at £39.95, next day delivery where available is priced at £69.95 to mainland UK. Delivery for accessories is priced at £25.

CANCELLATION & RETURNED ORDERS

All orders which are cancelled are subject to a cancellation or administration charge, this is;

Items manufactured specifically to customer order	100%
Items despatched and unpacked	50%
Items despatched but not unpacked & undamaged	25%

No goods can be returned without prior consent and approval by Middleby UK Ltd. Any return without authorisation will be refused and returned to the customer.

Our full Terms & Conditions are available upon request and no variation on them will be binding unless confirmed in writing by a Director of Middleby UK Ltd. Export to any other EU Country is expressly forbidden.

Full Terms & Conditions are available upon request.



SAVOY



HONEST
BURGERS



★ PRET ★

FIVE GUYS

ASDA



wagamama



WHITBREAD



JANUARY

SUN	MON	TUE	WED	THU	FRI	SAT
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

FEBRUARY

SUN	MON	TUE	WED	THU	FRI	SAT
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29		

MARCH

SUN	MON	TUE	WED	THU	FRI	SAT
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31						

APRIL

SUN	MON	TUE	WED	THU	FRI	SAT
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30				

MAY

SUN	MON	TUE	WED	THU	FRI	SAT
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

JUNE

SUN	MON	TUE	WED	THU	FRI	SAT
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30						

JULY

SUN	MON	TUE	WED	THU	FRI	SAT
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

AUGUST

SUN	MON	TUE	WED	THU	FRI	SAT
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

SEPTEMBER

SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					

OCTOBER

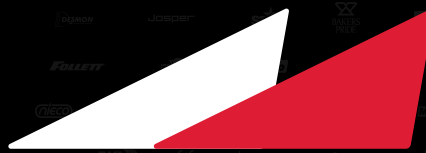
SUN	MON	TUE	WED	THU	FRI	SAT
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

NOVEMBER

SUN	MON	TUE	WED	THU	FRI	SAT
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

DECEMBER

SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				



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