

FOODSERVICE SOLUTIONS

FRYERS
RANGES, OVENS & HOBS
GRILLS, GRIDDLES & CHARGRILLS
HOLDING & SERVERY
PASTA COOKERS & BRATT PANS
WATER BOILERS
KITCHEN FURNITURE
CLEANING & RINSING
BAR SYSTEMS & REFRIGERATION
VEGETABLE PREP
WASTE MANAGEMENT
VENTILATION & RECIRCULATION

Our Brands



With an extensive product portfolio spanning four global brands, we can provide solutions for your entire kitchen and back bar. Boost productivity and deliver improved profits with high-quality, reliable commercial catering products, all manufactured in the UK, in our purpose built facilities based in Lincoln.



Lincat

Page L1

Deliver outstanding food and drink, every time, with high-quality, innovative Lincat equipment.

- Prime Cooking Equipment
- Water Boilers
- Holding and Servery



frifri

Page F1

Incorporating smart, advanced technology, FriFri's high-quality fryers, pasta cookers and griddles provide versatility, power and precision.

- Fryers
- Pasta Cookers
- Chip Scuttles
- Griddles



imc

fresh thinking

Page i1

From back bar to kitchen, IMC equipment is your perfect partner. Robust and reliable, it's designed to perform in the most demanding of environments.

- Bar Systems
- Vegetable Preparation
- Waste Management
- Cleaning and Rinsing



Britannia

kitchen ventilation

Page B1

Using extensive industry experience, technical expertise and high-quality engineering, Britannia delivers a comprehensive range of tailored ventilation solutions to make kitchens safe, clean and efficient.

- Ventilation
- Recirculation

Lincat

lincat.co.uk



2 YEAR

UK parts and labour warranty

Export parts warranty

on all products*

*excluding mobile hand wash stations supplied with 1 year warranty

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Group member of **MIDDLESBY**

All prices are exclusive of VAT.

UK - Goods are normally delivered free of charge to either the dealers' address or direct within 3 working days. If overnight and/or premium services are required charges will apply.

Export - Goods are priced ex works, export packaging is included.

Any units which are built to order or include factory fit options are non-returnable.

2022

New Products

We are continually evolving and enhancing our range, here are the new entries for 2022!



Fridges, Freezers and Blast Chillers

Keeping it Cool!

We have extended our popular Blu^o refrigeration range to include upright fridges and freezers, counter fridges and blast chillers, alongside our existing Chef bases. Hygienic and robust with stainless steel inside and out, our Blu^o range uses R290 refrigerant gas and Cyclopentane insulation. With zero ODP (Ozone Depletion Potential) and only a low GWP (Global Warming Potential), they provide excellent thermal efficiency.



Find out more on [page L40](#)



Fryers

Taking fryers to the next level!

Success ultimately depends on the quality and consistency of the food you produce. With FriFri you can be confident of great results every time regardless of who is frying. Whether you require easy one Touch icon driven operation or you want to be more hands on with your frying, there is a FriFri fryer to support your kitchen set up.



Find out more on [page F1](#)



Counter Top Induction Hob

PHEH01

The PHEH01 dual zone induction hob combines powerful cooking performance and energy efficiency in a compact footprint. Supplied with a 16 Amp commando plug, the robust, heavy duty hob is perfect for everyday professional use or for busy times.



Find out more on [page L46](#)



Hot Hold Bins

HHB12 100

Keep food warm and in perfect serving condition whilst reducing queues and waste. The Panther HHB12100 will safely hold food for over 1 hour without loss of flavour, texture or shrinkage. Use with 2 x 1/1GN or 4 x 2/4GN or a combination of these!



Find out more on [page L74](#)



Bratt Pans

PHEBP80, PHGBP80

Perfect for public sector applications such as schools, colleges, hospitals and MOD, as well as centralised production units, and hotels. When used in conjunction with Lincat Combi Ovens, the bratt pans can provide solutions to a wide range of bulk and batch cooking needs.



Find out more on [page L44](#)



WasteStation Compact 2

For establishments up to medium-sized restaurants, pubs, cafes and care homes, the IMC WasteStation Compact 2 will reduce food waste volume by up to 80%. To put this into context for every five wheelie bins an organisation would normally fill, the IMC WasteStation Compact 2 will reduce this to just one!



Find out more on [page i79](#)

Mobile Ordering Solution

What are you doing about your **missed opportunities?**

Scan here to view a demo:



- No integration
- No set up fees / ongoing monthly fees
- Set up within just 7 days anywhere around the world
- Just 40p on every £10 transaction, including all card fees and SMS messages
- The ability to link this to the Carter Hoffman PUC

How it works:



Step 1

Do you fancy another drink?



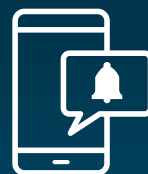
Step 2

Scan QR code



Step 3

Opens up a fully branded menu in any language



Step 6

Customer receives customised SMS message saying order is ready



Step 4

Order & Pay via Apple Pay/Google Pay or payment of choice



Step 5

Order appears on tablet next to Epos to create missed opportunity

Totally frictionless!

Powered by

 **leslie**

Email: sales@lincat.co.uk | Call: 01522 875500



SPECIALISING IN

- FRYERS
- PASTA COOKERS
- CHIP SCUTTLES
- GRIDDLES



PRODUCT RANGE & PRICE LIST

Contents



Touch

For those who run the busiest professional kitchens and refuse to compromise on quality.

Professional Free Standing and Drop in Fryers with Automation

Ideally suited for:

- Multi-site operations
- Fast Food/QSR
- Education
- Healthcare
- Retail
- Cloud Kitchens

Why choose Touch?

- All the great features of Precision plus

- QPad intuitive, easy to use touchscreen
- Organise your screen to suit your operation
- 24 user set menu icons, regardless of the operator, the fryer will deliver precisely the same results every time
- Make any change with just a single touch

- Eco mode for energy savings and extended oil life

- Energy, Oil and Data Management giving you control and helping you to make informed commercial decisions

- FriFri Oil Assistant, easily monitor the condition of oil

Find out more on page

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Precision

For the chef who wants superb temperature control for consistently excellent results.

Professional Free Standing and Drop in Fryers

Ideally suited for:

- Chains
- Independents
- Gastronomy
- Education

Why choose Precision?

- Maintains oil to within $\pm 1^\circ\text{C}$ of your required setting
- Timer with countdown display and buzzer
- Adaptive Cooking - Are there more fries than last time?

Automatically adjusts cooking times to suit your batch size

- Integral gravity filtration
- Optional LiftFri® automatic basket lifting system
- Optional xFri® pumped oil filtration

Find out more on page

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Super Easy

Outstanding value with no compromise in quality or performance.

Mid-Range Free Standing and Drop in Fryers

Ideally suited for:

- Restaurants
- Hotels
- Education
- Health

Why choose Super Easy?

- Corrosion-resistant 304 grade stainless steel pressed tanks offer superior strength and durability
- A fully rounded profile with radiused corners and a robust hinged element makes cleaning easier and quicker.

- Low watts density element with a large surface area in contact with the oil
- Available with integral gravity filtration
- Optional xFri® integrated oil pump and filtration system

Find out more on page

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profi+

Professional performance from a compact, sturdy counter top fryer.

Professional Counter Top Fryers

Ideally suited for:

- Fine cuisine
- Restaurants

Why choose Profi+?

- A powerful counter top fryer capable of producing up to 25kg of chips per hour
- Highly responsive digital electronic control able to maintain oil to $\pm 1^\circ\text{C}$

- Rear-mounted slot-in lid that also acts as a splashback and basket support
- One piece pressed stainless steel tank with rounded corners for increased durability and reduced cleaning times

Find out more on page

F30



frita+

Affordable, durable and efficient – it won't let you down.

Mid-range Counter Top Fryers

Ideally suited for:

- Cafes
- Pubs
- Restaurants

Why choose Frita+?

- A durable, efficient and well designed fryer that won't let you down

- Mechanical thermostat for maintaining oil temperature to within $\pm 0.8^\circ\text{C}$ of the temperature set
- Enhanced operator safety with front mounted control panel

- Rear-mounted slot-in lid that also acts as a splashback and basket support
- One piece pressed stainless steel tank with rounded corners for increased durability and reduced cleaning times

Find out more on page

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ECO

The Eco range takes up a minimum of space on work surfaces.

Budget Counter Top Fryers

Ideally suited for:

- Cafes
- Pubs
- Restaurants

Why choose Eco?

- Ideal for the supply of portions of chips, as an occasional fryer or for cooking highly flavoured food
- Mechanical thermostat for maintaining oil temperature to within $\pm 8^{\circ}\text{C}$
- One piece pressed stainless steel tank with rounded corners
- Lift-out control panel for reduced cleaning times
- Weld-free construction adds strength and durability

Find out more on page

F32



silofrit

Crisp, succulent, piping hot fries every time.

Free Standing, Built In and Counter Top Chip Scuttles

Ideally suited for:

- Quick Service Restaurants
- Restaurants

Why choose Silofrit?

- Crisp, delicious, piping hot fries every time
- Fries are kept piping hot and crispy by the infrared lamp above, as well as the drain plate with attached element beneath
- For added convenience the removable gastronorm and drain plate can be cleaned in the dishwasher
- Manufactured in durable 304 grade stainless steel

Find out more on page

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Super easy pasta

Designed and built to ensure longer life in the harshest of conditions.

Pasta Cooker

Ideally suited for:

- Quick Service Restaurants
- Restaurants

Why choose the Super Easy Pasta Cooker?

- Enables you to cook all types of pasta reliably and consistently with great results
- High outputs of pasta enable you to keep pace with demand, even during peak periods
- Plumbed to fresh water supply and waste for quick, easy filling and drainage of tank
- Superior resistance to punishing salt and starch corrosion with a grade 316 stainless steel single pressed tank and corrosion resistant incoloy heating element

Find out more on page

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friFri griddle

Chromed griddle plate for faster heat up times.

Free Standing and Counter Top Griddles

Ideally suited for:

- Restaurants

Why choose a FriFri Griddles?

- Perfect for front of house, theatre style cooking

- A sunken well and plug allow for shallow frying and facilitates cleaning

- Precise thermostatic control up to 275°C delivers consistent results

- Reduced radiation provides a cooler working environment for staff

- High specification, flat bar element, transfers heat efficiently to the griddle plate

- 304 grade stainless steel construction

Find out more on page

F36

All prices are exclusive of VAT.

UK

Goods are normally delivered free of charge to either the dealers' address or direct within 3 working days. If overnight and/or premium services are required charges will apply.

Export

Goods are priced ex works, export packaging is included.

Any units which are built to order or include factory fit options are non-returnable.

2 YEAR

UK parts and labour warranty

Export parts warranty

on all Lincat products

UK Tel: 01522 875500

Export Tel: +44 1522 503250

UK e-mail: sales@lincat.co.uk

Export e-mail: export@lincat.co.uk

The FriFri free standing / drop in electric fryer line up

Model	Touch	Precision	Super Easy
Temperature control			
Temperature control	Electronic +/-1 °C	Electronic +/-1 °C	Mechanical +/-8 °C
Temperature range	30-190 °C	60-190 °C	90-190 °C
Temperature increments	1 °C	5 °C	10 °C
Construction			
Stainless steel grade of pressed tank	304	304	304
Stainless steel grade of body	304	304	430
Full tank cover	✓	✓	✓
Stainless steel bucket	✓	✓	✓ if gravity filtration is specified
Allergen control	✓	✓	✓
Element design	Vertically coiled ultra low watts density element	Vertically coiled ultra low watts density element	Low watts density element
Reversible door	✓ (Accessory)	✓ (Accessory)	✓ (Accessory)
Protection against water ingress	IPX5	IPX5	IPX5
SOLAS specification feature	Option	Option	✗
Controls			
Operation	QPad touchscreen	Touchpad	Rotary control knob
Programmes	24	1	✗
Adaptive cooking	✓	✓	✗
Eco mode	✓	✗	✗
ColourQue traffic light fryer status	✓	✗	✗
Fat melt cycle	✓	✓	✗
Filtration			
Gravity filtration	✓	✓	Option
xFri® - integrated oil pump and filtration system	Option	Option	Option
LiftFri® - the automatic basket lifting system	Option	Option	✗
Management Tools			
Oil management	✓	✗	✗
Energy management	✓	✗	✗
Data management			✗
USB for updates, configuring, cloning menu, sharing	✓	✗	✗

Essential Features at a glance

Throughout the price list you will see various icons outlining the features of each FriFri model. Below is an explanation to help you identify each icon.



Electronic Temperature Control



Thermostatic Temperature Control



Touchscreen Programmable Control



xFri® Pumped Oil Filtration Option



Gravity-fed Oil Filtration



SOLAS Specification Option



LiftFri® Automatic Basket Lift Option



Vertically Coiled Elements



Adaptive Cooking



Data Management



Oil Management



Timer



Temperature View



Eco Mode



Allergen Control



Rotary Control Front



Rotary Control Rear



Touchpad Control

The Frying Challenge



Consistency and Quality of Food

Consistency is a crucial element for any foodservice operation to maintain not only a great reputation but also returning customers. The cooking equipment specified plays a critical role in this for any operation, large or small.



Food Wastage

Between 33-50% of all food produced globally is never eaten, and the value of this wasted food is worth over \$1 trillion.

Not only are all of the resources that went into creating the uneaten food wasted but when food waste goes to landfill, it decomposes and creates methane, which is 23x more deadly than carbon dioxide.



Oil Usage

The most costly ongoing expense when operating a professional fryer is the cooking oil.

Reducing the amount of oil you use is the most cost-effective way of dealing with it. This is also the best option for the environment.



Energy Usage

Energy consumption in foodservice operation has always been high. With energy costs increasing the hospitality industry needs to adapt to reduce energy use and carbon emissions.



Limited Kitchen Space

Commercial kitchens are getting smaller. Around the world, foodservice operations are increasing profitability by shrinking kitchens and dedicating more space to front-of-house. Many new food concepts, such as pop-up restaurants and food trucks, have limited space.



Dietary Requirements and Restrictions

Meeting individual dietary requirements is a growing challenge and can be both costly to the health of your customers and also your reputation if you get it wrong. Food allergies and intolerances are at an all-time high, and as we become more multicultural as a society there is a need to cater to religious and cultural diets as well.



Consistency &
Quality of Food

Quality



Vertically
Coiled
Elements



Electronic
Temperature
Control



Adaptive
Cooking



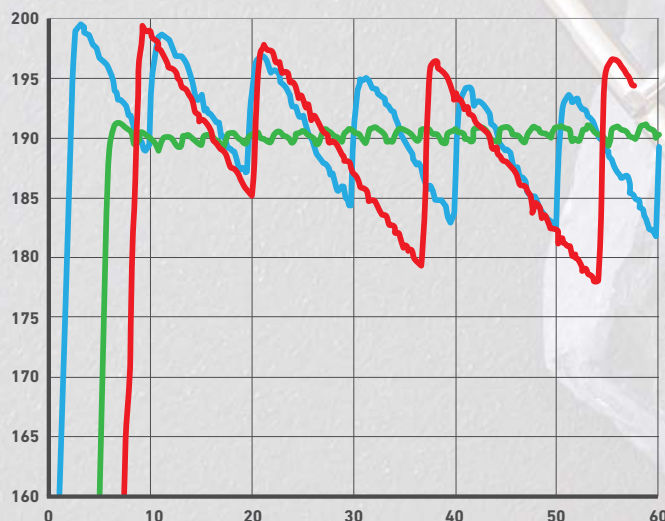
LiftFri®
Automatic
Basket Lift
Option

ColourCue



Success ultimately depends on the quality and consistency of the food you produce. Deliver incredibly accurate and uniform cooking every time.

FriFri is your new kitchen assistant, helping you to deliver quality results every time.



— Super Easy — Precision & Touch — Standard Electric Fryer

That all-important crunch!

Electronic temperature control, powerful elements and fast recovery, maintain oil to within $\pm 1^\circ\text{C}$ of your required setting. This prevents food from absorbing excess oil and ensures that it has that all important crunch!

Keeping your oil in peak condition!

FriFri Oil Assistant and xFri® pumped oil filtration enables you to easily monitor the condition of oil with the on-screen oil status bar. When prompted filter the oil even while its still hot, mid service if necessary, and resume frying in under five minutes. It is so quick and easy there is no excuse not to!

One touch perfect food!

With 24 programmed icon driven menu items, regardless of the operator, at one touch, deliver precisely the same results every time.

Are there more fries than last time?

Adaptive cooking automatically adjusts the cooking times to suit your batch size ensuring you never serve undercooked food.

Raising food to the next level

Perfect for kitchens where you don't have time for constant supervision, LiftFri® automatic basket lifting system lifts food at the end of the cycle to prevent overcooking.

Easy-View Traffic Light Status—ColourCue

Great for busy and noisy kitchens, ColourCue shows you the status of your fryer at a glance: **red** - attention required such as unload; **amber** - pre-heating; **green** - ready to fry.

Data driven quality

For the ultimate repeatable results view your fryer usage data - hours of operation coupled with the number of cook and filter cycles.

Consistency across sites

Ensure consistent, great quality results across multiple sites, configure and clone your menu easily via USB.

FriFri has been offering the same high quality to its customers for over 70 years



Limited Kitchen
Space



Dietary Requirements
and Restrictions

Design

A fryer that fits in perfectly with
your kitchen and your needs

Deliver big in a small space!

Offering high output from minimal footprint, with models from just 200mm wide, FriFri work wonders even in limited spaces.

FriFri - build your perfect fryer!

There is a FriFri for every type of foodservice operation; from hospitals to food trucks, to ships. From 200mm to 600mm wide, free standing on legs, castors or a plinth, drop in or SOLAS, there is a fryer for you!

And it doesn't end there! Customise your fryer with a choice of power ratings, and optional features such as basket lifts and pumped filtration.

Just see our Fryer Designer below for all the options available to you!

Operation at a level to meet your needs

FriFri can be as automated as you need to support your operation, whether you require easy one Touch

icon driven operation or you want to be more hands on with your frying, there is a FriFri fryer to support your kitchen set up.

Superior build

Corrosion-resistant 304 grade stainless steel pressed tanks offer superior strength and durability - we are so confident in the life of our tanks that they come with a 10 year warranty. A fully rounded profile with radiused corners and a robust hinged element makes cleaning easier and quicker.

Safety first

Drainage for our integral filtration system is through the body of the fryer to a quick release bucket, safe and mess free. A stainless steel bucket collects filtered oil housed within the cabinet for returning to the tank.

The xFri® integrated oil pump removes the need to manually return oil to the tank or have any contact with the hot oil, reducing the risk of spillages and accidents.

Optimum allergen control

Supplied with separate filtration systems and buckets, twin and triple tank models provide completely segregated gravity filtration for optimum allergen control or to cater for dietary preferences. To compliment this, separate xFri® pumps can be specified to achieve segregated pumped filtration.

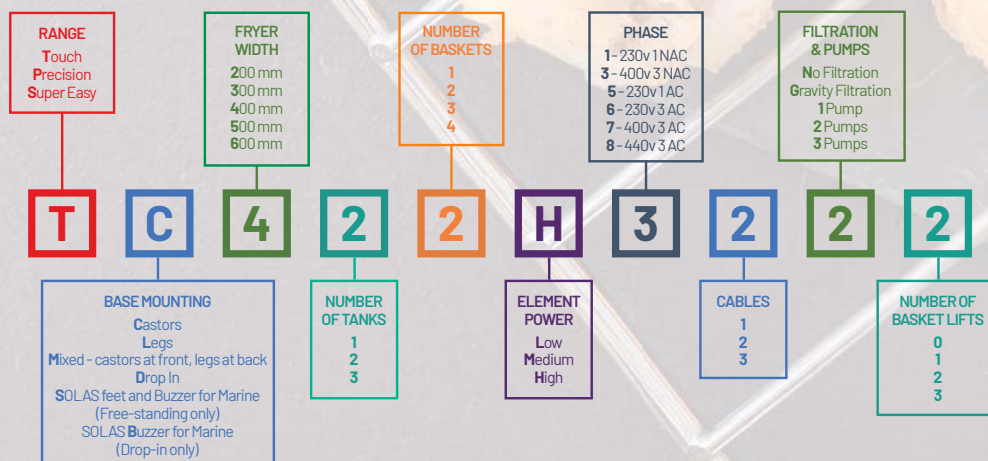
The optional Food Segregation Management Pack (FSM) enables components and baskets which can be swapped to be colour-coded to stop them being mixed-up.

A future proofed investment

With easy to apply USB updates.

There are 135 base
FriFri models for
you to configure,
creating 1000's of
possible solutions

Fryer Designer





Energy Usage



Food Wastage



Oil Usage

Eco



FriFri brings together a number of features to help you deliver your eco goals; reducing energy usage, minimising food waste and limiting oil usage.

Great delivery

A compact tank design and efficient cool zone guarantees reduced oil usage, fast heat up and a high output to oil ratio.

Fast recovery

With a greater surface contact with the oil, unique vertically coiled elements coupled with electronic temperature control together deliver energy efficiency and faster recovery.

Eco mode

Utilising the eco mode, if the fryer is inactive for the a set period of time, it will automatically reduce to a user defined temperature. This not only delivers energy savings and extends the life of the oil and elements, it also makes for a cooler, more comfortable working environment for staff.

Insulation

Fully insulated tanks reduce heat loss.

Reduce oil usage

Extreme temperatures and carbonised food debris are two major contributors in oil degradation. Tight temperature control and the dual filtration system combined with the eco mode prolongs oil life, reduces oil usage and the volume of waste oil.

Cook what you need, when you need it

Its not just the food waste created from cooking more food than is needed, it is also the energy, oil and labour required to produce it. To minimise waste a fryer with multiple baskets can be used to fry small batches simultaneously or twin and triple tank fryers can be used to cook portions requiring different temperatures.

Zero waste just perfectly cooked food

Adaptive cooking will automatically adjust cooking times to suit your batch size to make sure you are not serving undercooked food. LiftFri® automatic basket lifting system will ensure food is not overcooked.

Sustainable design from cradle to grave

Pressed tanks remove the environmental costs of welding and the weaknesses associated with welds and joins. We are so confident in the life of our pressed tanks that they come with a 10 year warranty.

FriFri electric fryers are up to 35% more energy-efficient than a typical gas fryer



Energy Usage



Oil Usage

Oil



Success ultimately depends on the quality and consistency of the food you produce. The three enemies of oil – heat, carbon build up and oxygen – can damage oil, affecting the texture, taste and overall flavour of the food you produce. These enemies will also reduce the life of your oil, increasing your oil purchase and disposal costs.

Enemy 1 - Extreme temperatures

FriFri's heating elements have a larger surface area in contact with the oil. Gentle heat distribution across the oil's surface prevents the oil from scorching and ultimately degrading. This, together with tight temperature control ensures extended oil life.

The fat melt cycle for operations using solid fat guards against oil burn in localised areas. The elements pulse melting the fat gently.

Enemy 2 - Carbonised debris

During frying, food pieces break off, eventually becoming burnt carbonised debris. If you continue

using the oil it will affect the taste and appearance of food.

Our integral filtration system extends oil life by up to 75% saving you money on oil purchase and disposal costs. The dual filter system removes debris and carbonised particles.

Easily monitor the condition of oil with the on-screen oil status bar, once the user set life cycle has been reached Oil Assistant will prompt to drain and filter the oil.

The xFri® Integrated oil pump will filter the oil at the touch of a button, even while it's still hot, mid-service if necessary, and resume frying in under five minutes, making oil changes easy and hassle free.

Enemy 3 - Oxygen

FriFri fryers are supplied with lids so tanks can be covered when not in use.

Our integral filtration system extends oil life by up to 75% reducing oil usage



As standard



Electronic Temperature Control



Touchscreen Programmable Controls



Adaptive Cooking



Oil Management



Eco Mode



Gravity-fed Oil Filtration



Data Management



Vertically Coiled Elements



Allergen Control

Optional



xFrit® Pumped Oil Filtration Option



LiftFrit® Automatic Basket Lift Option



SOLAS Specification Option

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.

Ideally suited for use in



Multi-site operations



Fast Food/ QSR



Education



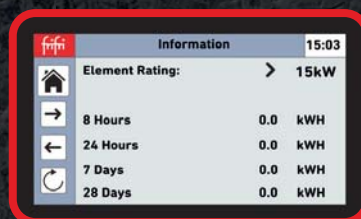
Healthcare



Retail



Cloud Kitchens



QPad

Organise your screen to suit your operation. In the recipe manager, Touch enables you to easily set up and position 24 programmed icon driven menu items. Once set each menu icon regardless of the operator, will deliver precisely the same results every time at just one touch!

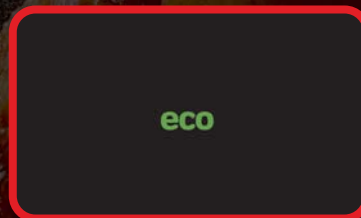
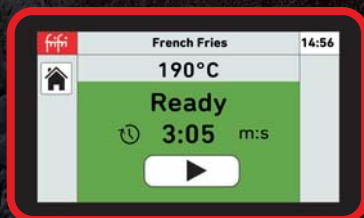
The 4.3" QPad is intuitive, easy to use and provides the wider functionality and greater control that only a touchscreen can deliver. Make any change with just a single touch.

Energy Management

Visibility into energy usage and managing energy costs has never been more critical. Touch puts you in control and helps you understand your energy usage. Customise the eco settings by defining the optimum time out and temperature to suit your operation. View where you can make savings with detailed analysis of the fryer's energy usage over the last 8 hours, 24 hours, 7 days and 28 days.

Future Proof Compact Design

Invest in the future of your business with a Touch fryer. With superior construction, an industry leading high output from minimal footprint, and with easy to apply USB software updates, Touch will ensure happy, satisfied customers for many years to come.



ColourCue

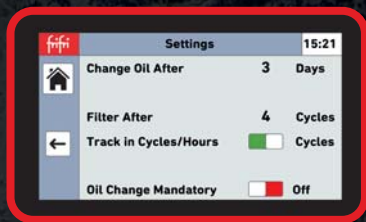
Easy-View Traffic Light Status - great for busy and noisy kitchens, ColourCue shows you the status of your fryer at a glance: **red** - attention required such as unload; **amber** - pre-heating; **green** - ready to fry.

eco mode

Eco mode not only delivers energy savings and extends the life of the oil and elements, it also makes for a cooler, more comfortable working environment for staff.

Adaptive Cooking

Are there more fries than last time? Automatically adjust cooking times to suit your batch size ensuring you never serve undercooked food.



Data Management

Data driven quality. For the ultimate repeatable results view your fryer usage data hours of operation coupled with the number of cook and filter cycles. For multi-site operations configure and clone your menu easily via USB.

Oil Management

The most costly ongoing expense when operating a professional fryer is the cooking oil. Touch gives you complete control in managing your oil usage - specify how often, in cook cycles or hours the oil should be filtered. And to help you make informed commercial decisions about your oil usage it provides insight into how often the oil has been filtered and changed!

Oil Assistant

FriFri Oil Assistant enables you to easily monitor the condition of oil with the on-screen oil status bar.



Optional



Touch 422 built-in



xFri® Pumped Oil Filtration Option

xFri® filters oil at the push of a button and returns the cleaned oil to the tank. You can filter the oil safely while it's still hot, mid-service if necessary, and resume frying in under five minutes.



Allergen Control

For optimum oil segregation, fryers with two or three tanks can be supplied with separate oil pumps.



LiftFri® Automatic Basket Lift Option

Great for kitchens where you don't have time for constant supervision, LiftFri® automatic basket lifting system lifts food at the end of the cycle to prevent overcooking.

For the operator who needs automation

Touch

As standard



Electronic Temperature Control



Touchscreen Programmable Controls



Adaptive Cooking



Oil Management



Eco Mode



Gravity-fed Oil Filtration



Data Management



Vertically Coiled Elements



Allergen Control

Optional

xFri[®] Pumped Oil Filtration OptionLiftFri[®] Automatic Basket Lift Option

SOLAS Specification Option

Touch Single Tank Free Standing Fryers



211 Single tank electric fryer (200mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
7.5-9 L	1	1	994	197.5	650	47

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*TL211L31G0	7.5kW	18	3	1
*TL211L11G0	7.5kW	18	1	1
*TL211M31G0	9kW	20	3	1
*TL211M11G0	9kW	20	1	1
*TL211H31G0	11kW	22	3	1

DESCRIPTION

0*	Single oil return pump
0*	Single auto basket lift
0*	SOLAS option for single tank free-standing

MODEL	DESCRIPTION
A FPLINTH2	Plinth Kit
A FRIFRI/USB	USB Stick

311 Single tank electric fryer (300mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
12.5-14.5 L	1	1 (2)***	994	297.5	650	56

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*TL311L31G0	11.4kW	28.5	3	1
*TL311H31G0	15kW	32	3	1

DESCRIPTION

0*	Single oil return pump
0*	Single auto basket lift
0*	Two rear castors (fixed)
0*	Four castors (fixed castors at rear)
0*	SOLAS option for single tank free-standing

MODEL	DESCRIPTION
A FPLINTH3	Plinth Kit
A FZ301093	Small baskets for 300mm wide single tank
A FRIFRI/USB	USB Stick

412 Single tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
17-20.5 L	1	2 (1)***	994	397.5	650	69

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*TL412L31G0	15kW	36	3	1
*TL412M31G0	18kW	40	3	1
*TL412H31G0	22kW	44	3	1

DESCRIPTION

0*	Single oil return pump
0*	Single auto basket lift
0*	Twin auto basket lift
0*	Two rear castors (fixed)
0*	Four castors (fixed castors at rear)
0*	SOLAS option for single tank free-standing

MODEL	DESCRIPTION
A FPLINTH4	Plinth Kit
A FZ411048	Large basket for 400mm wide single tank
A FRIFRI/USB	USB Stick

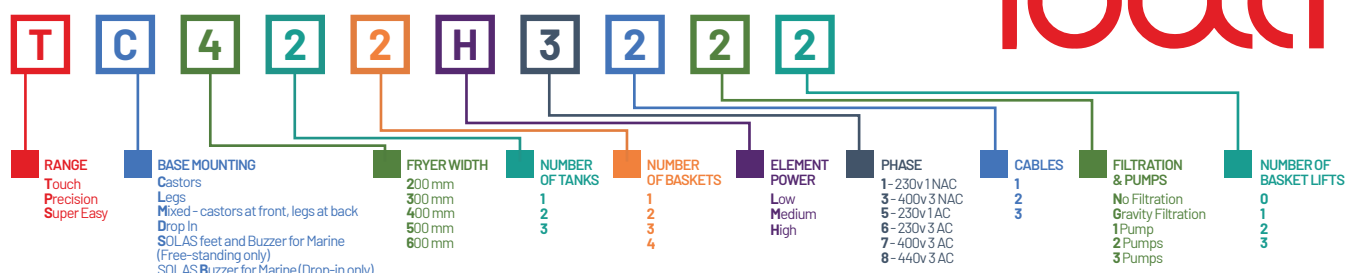
** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F37 to F38 for electricity supply requirements

Fryer Designer



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. If you would like help to create code please **call us on 01522 875500**.

Touch Twin Tank Free Standing Fryers

Touch Triple Tank Free Standing Fryers



422 Twin tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
2 x 7.5-9 L	2	2	994	397.5	650	79

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*TL422L32G0	2x7.5kW	2 x 18	3	2
*TL422L12G0	2x7.5kW	2 x 18	1	2
*TL422M32G0	2 x 9kW	2 x 20	3	2
*TL422M12G0	2 x 9kW	2 x 20	1	2
*TL422H32G0	2 x 11kW	2 x 22	3	2

DESCRIPTION
0* Single oil return pump
0* Twin oil return pump
0* Single auto basket lift
0* Twin auto basket lift
0* Two rear castors (fixed)
0* Four castors (fixed castors at rear)
0* SOLAS option for twin tank free-standing

MODEL	DESCRIPTION
A FPLINTH4	Plinth Kit
A FRIFRI/USB	USB Stick

622 Twin tank electric fryer (600mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
2x 12.5-14.5L	2	2 (3,4)***	994	592	650	99

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*TL622L32G0	2x11.4kW	2x26.5	3	2
*TL622H32G0	2x15kW	2x26.5	3	2

DESCRIPTION
0* Single oil return pump
0* Twin oil return pump
0* Single auto basket lift
0* Twin auto basket lift
0* Two rear castors (fixed)
0* Four castors (fixed castors at rear)
0* SOLAS option for twin tank free-standing

MODEL	DESCRIPTION
A FPLINTH6	Plinth Kit
A FZ301093	Small baskets for 600mm wide twin tank
A FRIFRI/USB	USB Stick

633 Triple tank electric fryer (600mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
3 x 7.5-9L	3	3	994	592	650	99

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
TL633L31G0	3x7.5kW	3 x 18	3	1
TL633L33G0	3x7.5kW	3 x 18	3	3
TL633L13G0	3x7.5kW	3 x 18	1	3
TL633M31G0	3 x 9kW	3 x 20	3	1
TL633M33G0	3 x 9kW	3 x 20	3	3
TL633M13G0	3 x 9kW	3 x 20	1	3

DESCRIPTION
0* Single oil return pump
0* Triple oil return pump
0* Single auto basket lift
0* Twin auto basket lift
0* Triple auto basket lift
0* Two rear castors (fixed)
0* Four castors (fixed castors at rear)
0* SOLAS option for triple tank free-standing

MODEL	DESCRIPTION
A FPLINTH6	Plinth Kit
A FRIFRI/USB	USB Stick

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

* Please refer to pages F37 to F38 for electricity supply requirements

0* Factory fitted option please request at point of ordering

Touch

As standard



Electronic Temperature Control



Touchscreen Programmable Controls



Adaptive Cooking



Oil Management



Eco Mode



Gravity-fed Oil Filtration



Data Management



Vertically Coiled Elements



Allergen Control

Optional

xFri[®] Pumped Oil Filtration OptionLiftFri[®] Automatic Basket Lift Option

SOLAS Specification Option

Touch Single Tank Drop In Fryers



211 Single tank electric fryer (200mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
H	W	D				
7.5-9 L	1	1	809	197.5	630	40

311 Single tank electric fryer (300mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
H	W	D				
12.5-14.5 L	1	1 (2)***	809	297.5	630	47

412 Single tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
H	W	D				
17-20.5 L	1	2 (1)***	809	397.5	630	62

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*TD211L31G0	7.5kW	18	3	1
*TD211L11G0	7.5kW	18	1	1
*TD211M31G0	9kW	20	3	1
*TD211M11G0	9kW	20	1	1
*TD211H31G0	11kW	22	3	1

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*TD311L31G0	11.4kW	28.5	3	1
*TD311H31G0	15kW	32	3	1

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*TD412L31G0	15kW	36	3	1
*TD412M31G0	18kW	40	3	1
*TD412H31G0	22kW	44	3	1

DESCRIPTION
0* Single oil return pump
0* Single auto basket lift
0* SOLAS option for single tank drop in

DESCRIPTION
0* Single oil return pump
0* Single auto basket lift
0* SOLAS option for single tank drop in

DESCRIPTION
0* Single oil return pump
0* Single auto basket lift
0* Twin auto basket lift
0* SOLAS option for single tank drop in

MODEL	DESCRIPTION
A FRIFRI/USB	USB Stick

MODEL	DESCRIPTION
A FZ301093	Small baskets for 311
A FRIFRI/USB	USB Stick

MODEL	DESCRIPTION
A FZ411048	Large basket for 400mm wide single tank
A FRIFRI/USB	USB Stick

** 7mm Frozen Fries

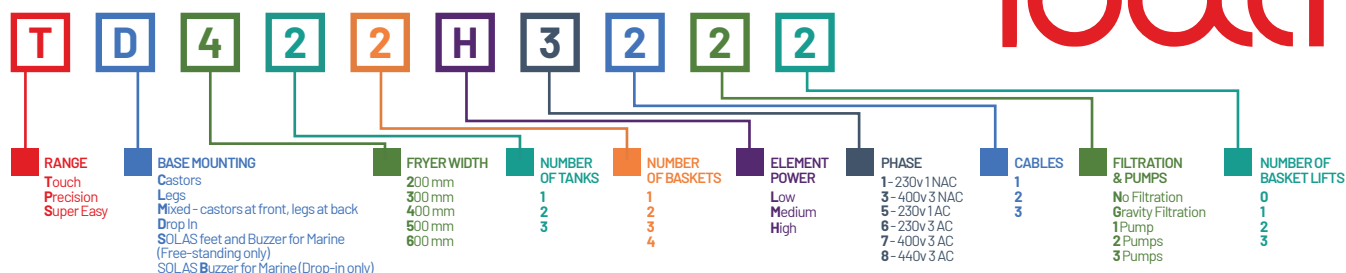
*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F37 to F38 for electricity supply requirements

Fryer Designer

Touch



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. If you would like help to create code please **call us on 01522 875500**.

Touch Twin Tank Drop In Fryers



422 Twin tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
H	W	D				
2 x 7.5-9 L	2	2	809	397.5	630	68

522 Twin tank electric fryer (500mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
H	W	D				
1 x 12.5-14.5 + 1 x 7.5-9 L	2	2 (3)***	809	495	630	87

622 Twin tank electric fryer (600mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
H	W	D				
2 x 12.5-14.5 L	2	2 (3.4)***	809	592	630	94

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*TD422L32G0	2 x 7.5kW	2 x 18	3	2
*TD422L12G0	2 x 7.5kW	2 x 18	1	2
*TD422M32G0	2 x 9kW	2 x 20	3	2
*TD422M12G0	2 x 9kW	2 x 20	1	2
*TD422H32G0	2 x 11kW	2 x 22	3	2

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*TD522L32G0	114+7.5kW	28.5 + 18	3	2
*TD522M32G0	114+9kW	28.5 + 20	3	2

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*TD622L32G0	2 x 11.4kW	2 x 26.5	3	2
*TD622H32G0	2 x 15kW	2 x 26.5	3	2

DESCRIPTION
0* Single oil return pump
0* Twin oil return pump
0* Single auto basket lift
0* Twin auto basket lift
0* SOLAS option for twin tank drop in

DESCRIPTION
0* Single oil return pump
0* Twin oil return pump
0* Single auto basket lift
0* Twin auto basket lift
0* SOLAS option for twin tank drop in

DESCRIPTION
0* Single oil return pump
0* Twin oil return pump
0* Single auto basket lift
0* Twin auto basket lift
0* SOLAS option for twin tank drop in

MODEL	DESCRIPTION
A FRIFRI/USB	USB Stick

MODEL	DESCRIPTION
A FZ301093	Small baskets for large tank
A FRIFRI/USB	USB Stick

MODEL	DESCRIPTION
A FZ301093	Small baskets for 622
A FRIFRI/USB	USB Stick

* Please refer to pages F37 to F38 for electricity supply requirements

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

Touch

As standard



Electronic Temperature Control



Touchscreen Programmable Controls



Adaptive Cooking



Oil Management



Eco Mode



Gravity-fed Oil Filtration



Data Management



Vertically Coiled Elements



Allergen Control

xFri[®] Pumped Oil Filtration OptionLiftFri[®] Automatic Basket Lift Option

SOLAS Specification Option

Optional

Touch Triple Tank Tank Drop In Fryers



633 Triple tank electric fryer (600mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
3 x 7.5-9 L	3	3	809	592	630	94

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*TD633L31G0	3 x 7.5kW	3 x 18	3	1
*TD633L33G0	3 x 7.5kW	3 x 18	3	3
*TD633L13G0	3 x 7.5kW	3 x 18	1	3
*TD633M31G0	3 x 9kW	3 x 20	3	1
*TD633M33G0	3 x 9kW	3 x 20	3	3
*TD633M13G0	3 x 9kW	3 x 20	1	3

	DESCRIPTION
0*	Single oil return pump
0*	Triple oil return pump
0*	Single auto basket lift
0*	Twin auto basket lift
0*	Triple auto basket lift
0*	SOLAS option for triple tank drop in

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F37 to F38 for electricity supply requirements

As standard

Electronic
Temperature
ControlTouchpad
Control

Timer

Temperature
ViewAdaptive
CookingGravity-fed
Oil FiltrationVertically
Coiled
ElementsAllergen
Control

Optional

xFri® Pumped
Oil Filtration
OptionLiftFri®
Automatic
Basket Lift
OptionSOLAS
Specification
Option

Precision

For the chef who wants superb temperature control for consistently excellent results, Precision is the fryer of choice.

Ideally suited
for use in



Chains



Independents



Gastronomy



Education

Electronic
Temperature Control

Electronic temperature control and powerful elements always maintain oil to within $\pm 1^\circ\text{C}$ of your required setting, reducing oil absorption and ensuring your food always has that all-important crunch. The LED display shows the current oil temperature throughout the cook cycle.



Timer

Set the timer and see the display count down, with the buzzer sounding at the end of the cook cycle.

If the fryer has LiftFri the basket will automatically lower when the oil has reached the correct temperature. At the end of the cook cycle, the buzzer will sound and the basket will rise from the oil. The LED display will then reset to show the set time for the next batch. Perfect for when you want to cook the same product time after time, to the same exacting standards.



Temperature View

Temperature view shows you the current oil temperature, enabling you to make an informed decision as to when to start cooking.



Adaptive Cooking

Are there more fries than last time? Automatically adjust cooking times to suit your batch size ensuring you never serve undercooked food.

Gravity-fed
Oil Filtration

Our integral filtration system extends oil life by up to 75% saving you money on oil purchase and disposal costs. The dual filter system removes debris and carbonised particles.



Precision 211 drop-in

Optional

xFri® Pumped
Oil Filtration Option

xFri® filters oil at the push of a button and returns the cleaned oil to the tank. You can filter the oil safely while it's still hot, mid-service if necessary, and resume frying in under five minutes.

Allergen
Control

For optimum oil segregation, fryers with two or three tanks can be supplied with separate oil pumps.

LiftFri® Automatic
Basket Lift Option

Great for kitchens where you don't have time for constant supervision, LiftFri® automatic basket lifting system lifts food at the end of the cycle to prevent overcooking.



Precision 633



As standard

- Electronic Temperature Control
- Touchpad Control
- Timer
- Temperature View
- Adaptive Cooking
- Gravity-fed Oil Filtration
- Vertically Coiled Elements
- Allergen Control

Optional

- xFri[®] Pumped Oil Filtration Option
- LiftFri[®] Automatic Basket Lift Option
- SOLAS Specification Option

Precision Single Tank Free Standing Fryers



211 Single tank electric fryer (200mm wide)						
OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
H	W	D				
7.5-9 L	1	1	994	197.5	650	47



311 Single tank electric fryer (300mm wide)						
OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
H	W	D				
12.5-14.5 L	1	1 (2)**	994	297.5	650	56



412 Single tank electric fryer (400mm wide)						
OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
H	W	D				
17-20.5 L	1	2 (1)**	994	397.5	650	69

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*PL211L31G0	7.5kW	18	3	1
*PL211L11G0	7.5kW	18	1	1
*PL211M31G0	9kW	20	3	1
*PL211M11G0	9kW	20	1	1
*PL211H31G0	11kW	22	3	1

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*PL311L31G0	11.4kW	28.5	3	1
*PL311H31G0	15kW	32	3	1

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*PL412L31G0	15kW	36	3	1
*PL412M31G0	18kW	40	3	1
*PL412H31G0	22kW	44	3	1

DESCRIPTION	
O*	Single oil return pump
O*	Single auto basket lift
O*	SOLAS option for single tank free-standing

DESCRIPTION	
O*	Single oil return pump
O*	Single auto basket lift
O*	Two rear castors (fixed)
O*	Four castors (fixed castors at rear)
O*	SOLAS option for single tank free-standing

DESCRIPTION	
O*	Single oil return pump
O*	Single auto basket lift
O*	Two rear castors (fixed)
O*	Four castors (fixed castors at rear)
O*	SOLAS option for single tank free-standing

MODEL	DESCRIPTION
A FPLINTH2	Plinth Kit

MODEL	DESCRIPTION
A FPLINTH3	Plinth Kit
A FZ301093	Small baskets for 300mm wide single tank

MODEL	DESCRIPTION
A FPLINTH4	Plinth Kit
A FZ411048	Large basket for 400mm wide single tank

** 7mm Frozen Fries

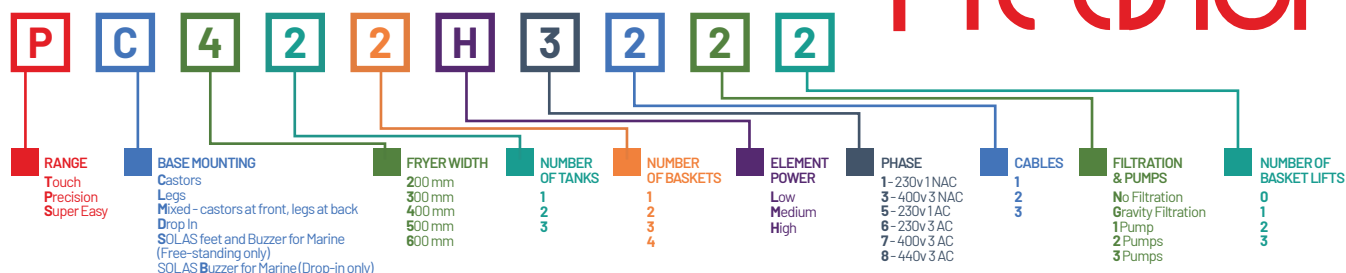
*** No. of baskets shown in brackets are an available option. Please call for more details

O* Factory fitted option please request at point of ordering

* Please refer to pages F37 to F38 for electricity supply requirements

Fryer Designer

Precision



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. If you would like help to create code please **call us on 01522 875500**.

Precision Twin Tank Free Standing Fryers

Precision Triple Tank Free Standing Fryers



422 Twin tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
2 x 7.5-9 L	2	2	994	397.5	650	79



622 Twin tank electric fryer (600mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
2 x 12.5-14.5 L	2	2 (3,4)**	994	592	650	99



633 Triple tank electric fryer (600mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
3 x 7.5-9 L	3	3	994	592	650	99

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*PL422L32G0	2 x 7.5kW	2 x 18	3	2
*PL422L12G0	2 x 7.5kW	2 x 18	1	2
*PL422M32G0	2 x 9kW	2 x 20	3	2
*PL422M12G0	2 x 9kW	2 x 20	1	2
*PL422H32G0	2 x 11kW	2 x 22	3	2

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*PL622L32G0	2 x 11.4kW	2 x 26.5	3	2
*PL622H32G0	2 x 15kW	2 x 26.5	3	2

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*PL633L31G0	3 x 7.5kW	3 x 18	3	1
*PL633L33G0	3 x 7.5kW	3 x 18	3	3
*PL633L13G0	3 x 7.5kW	3 x 18	1	3
*PL633M31G0	3 x 9kW	3 x 20	3	1
*PL633M33G0	3 x 9kW	3 x 20	3	3
*PL633M13G0	3 x 9kW	3 x 20	1	3

DESCRIPTION
0* Single oil return pump
0* Twin oil return pump
0* Single auto basket lift
0* Twin auto basket lift
0* Two rear castors (fixed)
0* Four castors (fixed castors at rear)
0* SOLAS option for twin tank free-standing

DESCRIPTION
0* Single oil return pump
0* Twin oil return pump
0* Single auto basket lift
0* Twin auto basket lift
0* Two rear castors (fixed)
0* Four castors (fixed castors at rear)
0* SOLAS option for twin tank free-standing

DESCRIPTION
0* Single oil return pump
0* Triple oil return pump
0* Single auto basket lift
0* Twin auto basket lift
0* Triple auto basket lift
0* Two rear castors (fixed)
0* Four castors (fixed castors at rear)
0* SOLAS option for triple tank free-standing

MODEL	DESCRIPTION
A FPLINTH4	Plinth Kit

MODEL	DESCRIPTION
A FPLINTH6	Plinth Kit
A FZ301093	Small baskets for 600mm wide twin tank

MODEL	DESCRIPTION
A FPLINTH6	Plinth Kit

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

* Please refer to pages F37 to F38 for electricity supply requirements

0* Factory fitted option please request at point of ordering

Precision

As standard

Electronic
Temperature
ControlTouchpad
Control

Timer

Temperature
ViewAdaptive
CookingGravity-fed
Oil FiltrationVertically
Coiled
ElementsAllergen
Control

Optional

xFri® Pumped
Oil Filtration
OptionLiftFri®
Automatic
Basket Lift
OptionSOLAS
Specification
Option

Precision Single Tank Drop In Fryers



211 Single tank electric fryer (200mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
7.5-9 L	1	1	809	197.5	630	40

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*PD211L31G0	7.5kW	18	3	1
*PD211L11G0	7.5kW	18	1	1
*PD211M31G0	9kW	20	3	1
*PD211M11G0	9kW	20	1	1
*PD211H31G0	11kW	22	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Single auto basket lift
0*	SOLAS option for single tank drop-in

311 Single tank electric fryer (300mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
12.5-14.5 L	1	1 (2)***	809	297.5	630	47

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*PD311L31G0	11.4kW	28.5	3	1
*PD311H31G0	15kW	32	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Single auto basket lift
0*	SOLAS option for single tank drop-in

MODEL	DESCRIPTION
A FZ301093	Small baskets for 311

412 Single tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
17-20.5 L	1	2 (1)***	809	397.5	630	62

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*PD412L31G0	15kW	36	3	1
*PD412M31G0	18kW	40	3	1
*PD412H31G0	22kW	44	3	1

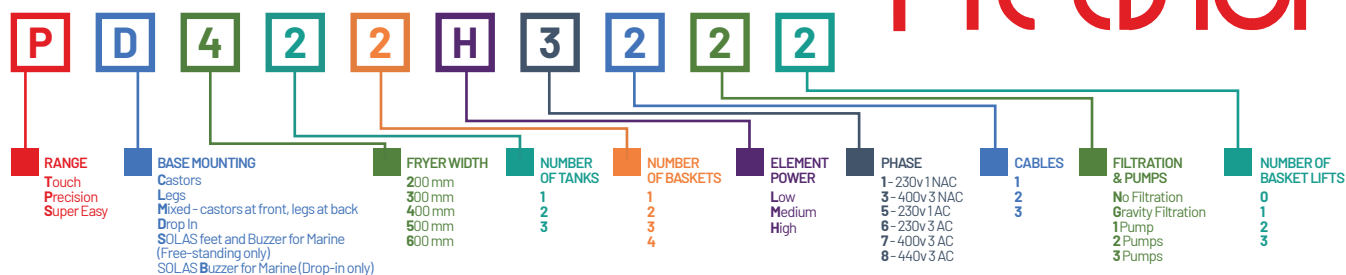
	DESCRIPTION
0*	Single oil return pump
0*	Single auto basket lift
0*	SOLAS option for single tank drop-in

MODEL	DESCRIPTION
A FZ411048	Large basket for 411

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option.
Please call for more details0* Factory fitted option please
request at point of ordering

* Please refer to pages F37 to F38 for electricity supply requirements



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. If you would like help to create code please **call us on 01522 875500**.

Precision Twin Tank Drop In Fryers



422 Twin tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
2 x 7.5-9 L	2	2	809	397.5	630	68

522 Twin tank electric fryer (500mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
1 x 12.5-14.5 + 1 x 7.5-9 L	2	2 (3)***	809	495	630	87

622 Twin tank electric fryer (600mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
2 x 12.5-14.5 L	2	2 (3,4)***	809	592	630	94

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*PD422L32G0	2 x 7.5kW	2 x 18	3	2
*PD422L12G0	2 x 7.5kW	2 x 18	1	2
*PD422M32G0	2 x 9kW	2 x 20	3	2
*PD422M12G0	2 x 9kW	2 x 20	1	2
*PD422H32G0	2 x 11kW	2 x 22	3	2

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*PD522L32G0	114+7.5kW	28.5 + 18	3	2
*PD522M32G0	114+9kW	28.5 + 20	3	2

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*PD622L32G0	2 x 11.4kW	2 x 26.5	3	2
*PD622H32G0	2 x 15kW	2 x 26.5	3	2

DESCRIPTION
0* Single oil return pump
0* Twin oil return pump
0* Single auto basket lift
0* Twin auto basket lift
0* SOLAS option for twin tank drop-in

DESCRIPTION
0* Single oil return pump
0* Twin oil return pump
0* Single auto basket lift
0* Twin auto basket lift
0* SOLAS option for twin tank drop-in

DESCRIPTION
0* Single oil return pump
0* Twin oil return pump
0* Single auto basket lift
0* Twin auto basket lift
0* SOLAS option for twin tank drop-in

MODEL	DESCRIPTION
A FZ301093	Small baskets for large tank

MODEL	DESCRIPTION
A FZ301093	Small baskets for 622

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

* Please refer to pages F37 to F38 for electricity supply requirements

0* Factory fitted option please request at point of ordering

Precision

As standard



Electronic Temperature Control



Touchpad Control



Timer



Temperature View



Adaptive Cooking



Gravity-fed Oil Filtration



Vertically Coiled Elements



Allergen Control

Optional



xFri® Pumped Oil Filtration Option



LiftFri® Automatic Basket Lift Option



SOLAS Specification Option

Precision Triple Tank Drop In Fryers



633 Triple tank electric fryer (600mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
3 x 7.5-9 L	3	3	809	592	630	94

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*PD633L31G0	3 x 7.5kW	3 x 18	3	1
*PD633L33G0	3 x 7.5kW	3 x 18	3	3
*PD633L13G0	3 x 7.5kW	3 x 18	1	3
*PD633M31G0	3 x 9kW	3 x 20	3	1
*PD633M33G0	3 x 9kW	3 x 20	3	3
*PD633M13G0	3 x 9kW	3 x 20	1	3

DESCRIPTION	
0*	Single oil return pump
0*	Triple oil return pump
0*	Single auto basket lift
0*	Twin auto basket lift
0*	Triple auto basket lift
0*	SOLAS option for triple tank drop-in

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F37 to F38 for electricity supply requirements

Super*easy

Outstanding value with no compromise in quality or performance.

When budget is a primary consideration, FriFri's unrivalled credentials, know-how and quality are still well within your reach.

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.

Quality construction, for example the 304 grade stainless steel pressed pan, and details such as the hinged frying elements will reassure you that Super Easy is anything but a compromise.

As standard



Thermostatic
Temperature
Control



Rotary
Control
Front



Allergen
Control

Optional



Gravity-fed
Oil Filtration



xFri® Pumped
Oil Filtration
Option

Ideally suited
for use in



Restaurants



Hotels



Institutional
Establishment



Super Easy 633



Super Easy 422 drop-in

Optional

If you're looking for that little bit extra in specification, options such as integral or pumped filtration and higher power are also available.



xFri® Pumped
Oil Filtration Option

xFri® filters oil at the push of a button and returns the cleaned oil to the tank. You can filter the oil safely while its still hot, mid-service if necessary, and resume frying in under five minutes.



Allergen
Control

For optimum oil segregation, fryers with two or three tanks can be supplied with separate oil pumps.

Super Easy 211

Super Easy

As standard

Thermostatic
Temperature
ControlRotary
Control
FrontAllergen
Control

Optional

Gravity-fed
Oil FiltrationxFlt® Pumped
Oil Filtration
Option

Super Easy Single Tank Free Standing Fryers



211 Single tank electric fryer (200mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
H	W	D				
7.5-9 L	1	1	986	197.5	650	39



311 Single tank electric fryer (300mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
H	W	D				
12.5-14.5 L	1	1 (2)***	986	297.5	650	48



412 Single tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
H	W	D				
17-20.5 L	1	2 (1)***	986	397.5	650	52

With Gravity Filtration

MODEL	POWER	OUTPUT /HR(kg)**	PHASE	SUPPLY CABLES
*SL211L31G0	7.5kW	17	3	1
*SL211L11G0	7.5kW	17	1	1
*SL211H31G0	11kW	20	3	1

With Gravity Filtration

MODEL	POWER	OUTPUT /HR(kg)**	PHASE	SUPPLY CABLES
*SL311L31G0	11.4kW	26.5	3	1
*SL311H31G0	15kW	30	3	1

With Gravity Filtration

MODEL	POWER	OUTPUT /HR(kg)**	PHASE	SUPPLY CABLES
*SL412L31G0	15kW	34	3	1
*SL412H31G0	22kW	40	3	1

DESCRIPTION

0*	Single oil return pump
----	------------------------

DESCRIPTION

0*	Single oil return pump
0*	Two rear castors (fixed)
0*	Four castors (fixed castors at rear)

DESCRIPTION

0*	Single oil return pump
0*	Two rear castors (fixed)
0*	Four castors (fixed castors at rear)

MODEL DESCRIPTION

A FPLINTH2	Plinth Kit
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MODEL DESCRIPTION

A FZ301093	Small baskets for 300mm wide single tank
A FPLINTH3	Plinth Kit

MODEL DESCRIPTION

A FZ411048	Large basket for 400mm wide single tank
A FPLINTH4	Plinth Kit

Without Gravity Filtration

MODEL	POWER	OUTPUT /HR(kg)**	PHASE	SUPPLY CABLES
*SL211L31N0	7.5kW	17	3	1
*SL211L11N0	7.5kW	17	1	1
*SL211H31N0	11kW	20	3	1

Without Gravity Filtration

MODEL	POWER	OUTPUT /HR(kg)**	PHASE	SUPPLY CABLES
*SL311L31N0	11.4kW	26.5	3	1
*SL311H31N0	15kW	30	3	1

Without Gravity Filtration

MODEL	POWER	OUTPUT /HR(kg)**	PHASE	SUPPLY CABLES
*SL412L31N0	15kW	34	3	1
*SL412H31N0	22kW	40	3	1

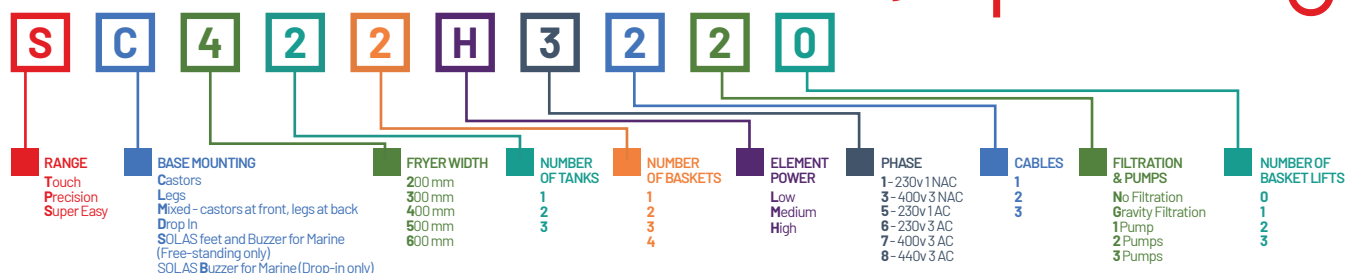
** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option.
Please call for more details0* Factory fitted option please
request at point of ordering

* Please refer to pages F37 to F38 for electricity supply requirements

Fryer Designer

Super Easy



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. If you would like help to create code please **call us on 01522 875500**.

Super Easy Twin Tank Free Standing Fryers

Super Easy Triple Tank Free Standing Fryers



422 Twin tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
H	W	D				
2 x 7.5-9 L	2	2	986	397.5	650	56

622 Twin tank electric fryer (600mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
H	W	D				
2 x 12.5-14.5 L	2	2 (3,4)***	986	592	650	99

633 Triple tank electric fryer (600mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
H	W	D				
3 x 7.5-9 L	3	3	986	592	650	99

With Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SL422L32G0	2 x 7.5kW	2 x 17	3	2
*SL422L12G0	2 x 7.5kW	2 x 17	1	2
*SL422H32G0	2 x 11kW	2 x 20	3	2

With Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SL622L32G0	2 x 11.4kW	2 x 26.5	3	2
*SL622H32G0	2 x 15kW	2 x 26.5	3	2

With Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SL633L31G0	3 x 7.5kW	3 x 18	3	1
*SL633L33G0	3 x 7.5kW	3 x 18	3	3
*SL633L13G0	3 x 7.5kW	3 x 18	1	3
*SL633H31G0	3 x 11kW	3 x 20	3	1
*SL633H33G0	3 x 11kW	3 x 20	3	3

DESCRIPTION

0*	Single oil return pump
0*	Twin oil return pump
0*	Two rear castors (fixed)
0*	Four castors (fixed castors at rear)

DESCRIPTION

0*	Single oil return pump
0*	Twin oil return pump
0*	Two rear castors (fixed)
0*	Four castors (fixed castors at rear)

DESCRIPTION

0*	Single oil return pump
0*	Triple oil return pump
0*	Two rear castors (fixed)
0*	Four castors (fixed castors at rear)

MODEL DESCRIPTION

A FPLINTH4	Plinth Kit
------------	------------

MODEL DESCRIPTION

A FZ301093	Small baskets for 600mm wide twin tank
A FPLINTH6	Plinth Kit

MODEL DESCRIPTION

A FPLINTH6	Plinth Kit
------------	------------

Without Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SL422L32N0	2 x 7.5kW	2 x 17	3	2
*SL422L12N0	2 x 7.5kW	2 x 17	1	2
*SL422H32N0	2 x 11kW	2 x 20	3	2

Without Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SL622L32N0	2 x 11.4kW	2 x 26.5	3	2
*SL622H32N0	2 x 15kW	2 x 26.5	3	2

Without Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
SL633L31N0	3 x 7.5kW	3 x 18	3	1
SL633L33N0	3 x 7.5kW	3 x 18	3	3
SL633L13N0	3 x 7.5kW	3 x 18	1	3
SL633H31N0	3 x 11kW	3 x 18	3	1
SL633H33N0	3 x 11kW	3 x 18	3	3

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option.
Please call for more details

* Please refer to pages F37 to F38 for electricity supply requirements

0* Factory fitted option please
request at point of ordering

Super Easy

As standard

Thermostatic
Temperature
ControlRotary
Control
FrontAllergen
Control

Optional

Gravity-fed
Oil FiltrationxFri® Pumped
Oil Filtration
Option

Super Easy Single Tank Drop In Fryers



211 Single tank electric fryer (200mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
7.5-9 L	1	1	864	197.5	630	21

With Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SD211L31G0	7.5kW	17	3	1
*SD211L11G0	7.5kW	17	1	1
*SD211H31G0	11kW	20	3	1

DESCRIPTION

0* Single oil return pump

311 Single tank electric fryer (300mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
12.5-14.5 L	1	1 (2)***	864	297.5	630	26

With Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SD311L31G0	11.4kW	26.5	3	1
*SD311H31G0	15kW	30	3	1

DESCRIPTION

0* Single oil return pump

MODEL	DESCRIPTION
A FZ301093	Small baskets for 311

412 Single tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
17-20.5 L	1	2 (1)***	864	397.5	630	30

With Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SD412L31G0	15kW	34	3	1
*SD412H31G0	22kW	40	3	1

DESCRIPTION

0* Single oil return pump

MODEL	DESCRIPTION
A FZ411048	Large basket for 411

Without Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SD211L31N0	7.5kW	17	3	1
*SD211L11N0	7.5kW	17	1	1
*SD211H31N0	11kW	20	3	1

Without Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SD311L31N0	11.4kW	26.5	3	1
*SD311H31N0	15kW	30	3	1

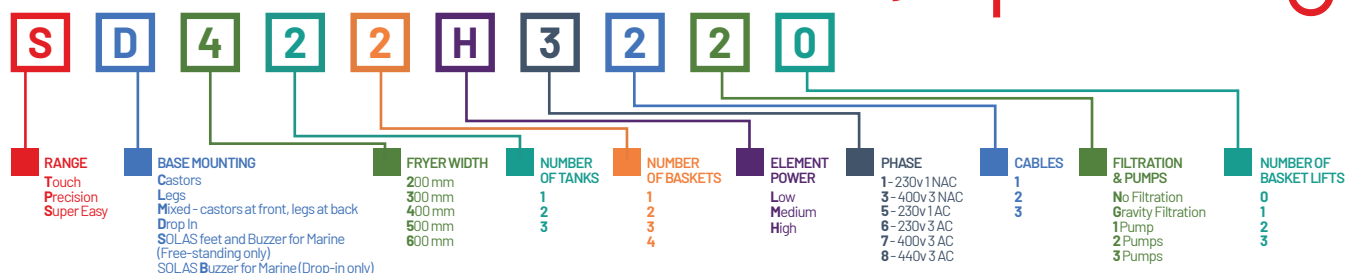
Without Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SD412L31N0	15kW	34	3	1
*SD412H31N0	22kW	40	3	1

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option.
Please call for more details0* Factory fitted option please
request at point of ordering

* Please refer to pages F37 to F38 for electricity supply requirements



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. If you would like help to create code please **call us on 01522 875500**.

Super Easy Twin Tank Drop In Fryers



422 Twin tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
2 x 7.5-9 L	2	2	864	397.5	630	35

With Gravity Filtration				
MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SD422L32G0	2x7.5kW	2x17	3	1
*SD422L12G0	2x7.5kW	2x17	1	2
*SD422H32G0	2x11kW	2x20	3	2

DESCRIPTION	
0*	Single oil return pump
0*	Twin oil return pump

Without Gravity Filtration				
MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SD422L32N0	2x7.5kW	2x17	3	1
*SD422L12N0	2x7.5kW	2x17	1	2
*SD422H32N0	2x11kW	2x20	3	2



622 Twin tank electric fryer (600mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
2x12.5-14.5 L	2	2 (3,4)***	864	592	630	76

With Gravity Filtration				
MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SD622L32G0	2x11.4kW	2x26.5	3	2
*SD622H32G0	2x15kW	2x26.5	3	2

DESCRIPTION	
0*	Single oil return pump
0*	Twin oil return pump

MODEL	DESCRIPTION
A FZ301093	Small baskets for 622

Without Gravity Filtration				
MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SD622L32N0	2x11.4kW	2x26.5	3	2
*SD622H32N0	2x15kW	2x26.5	3	2

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

* Please refer to pages F37 to F38 for electricity supply requirements

0* Factory fitted option please request at point of ordering

Super Easy

As standard

Thermostatic
Temperature
ControlRotary
Control
FrontAllergen
Control

Optional

Gravity-fed
Oil FiltrationxFri® Pumped
Oil Filtration
Option

Super Easy Triple Tank Drop In Fryers



633 Triple tank electric fryer (600mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
3 x 7.5-9 L	3	3	864	592	630	76

With Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SD633L31G0	3 x 7.5kW	3 x 18	3	1
*SD633L33G0	3 x 7.5kW	3 x 18	3	3
*SD633L13G0	3 x 7.5kW	3 x 18	1	3
*SD633H31G0	3 x 11kW	3 x 20	3	1
*SD633H33G0	3 x 11kW	3 x 20	3	3

DESCRIPTION

0*	Single oil return pump
0*	Triple oil return pump

Without Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SD633L31N0	3 x 7.5kW	3 x 18	3	1
*SD633L33N0	3 x 7.5kW	3 x 18	3	3
*SD633L13N0	3 x 7.5kW	3 x 18	1	3
*SD633H31N0	3 x 11kW	3 x 20	3	1
*SD633H33N0	3 x 11kW	3 x 20	3	3

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option.
Please call for more details0* Factory fitted option please
request at point of ordering

* Please refer to pages F37 to F38 for electricity supply requirements

Add-on Items

Accessories, consumables, spares and options



SOLAS specification feature modified feet for secure fastening to the floor

Castors available on all freestanding fryers, except, for safety reasons, 211 models

- A** Accessory
- S** Spare
- C** Consumable
- O*** Option

*Factory fitted option

Jointing Strip

Jointing strip to connect two or more fryers to reduce oil ingress.

Accessories		
CODE	PRODUCT RANGE	DESCRIPTION
A FZ100831	Touch, Precision, Super Easy 211, 411, 422	Small basket
S FZ211046	Touch, Precision, Super Easy 211, 422	Grid with handles
O* OF1	Touch, Precision, Super Easy 211, 422, 522, 633	Gravity filtration
S FZ101139	Touch, Precision, Super Easy 211, 422, 522	Stainless steel filter
S FZ101142	Touch, Precision, Super Easy 211, 422, 522	Fine tissue filter support
C FZ101158	Touch, Precision, Super Easy 211, 422, 522	Fine tissue filter
S FZ211067	Touch, Precision, Super Easy	Basket support
A FZ311067	Touch, Precision, Super Easy 311	Basket support for two small baskets
O* OF2	Touch, Precision, Super Easy 311, 411, 522, 622	Gravity filtration kit
S FZ101140	Touch, Precision, Super Easy 311, 411, 522, 622	Stainless steel filter
S FZ101143	Touch, Precision, Super Easy 311, 411, 522, 622	Fine tissue filter support
C FZ101159	Touch, Precision, Super Easy 311, 411, 522, 622	Fine tissue filter
A FZ301093	Touch, Precision, Super Easy 311, 622	Small basket
A FZ411048	Touch, Precision, Super Easy 411	Large basket
A FZ211133	All Touch, Precision, Super Easy	Jointing strip for connecting two or more fryers to reduce oil ingress
S FZ300941	Eco 4	Basket
S FZ300942	Eco 6	Basket
S FZ300716/S	Frita+ 6, Profi+ 6, 6+6 and 10	Basket
S FZ101010/S	Frita+ 8, Profi+ 8	Small basket
S FZ2300717/S	Frita+ 8, Profi+ 8	Large basket
S FZ601138	Profi+ 10	Grid with handle
A FSM	Touch, Precision, Super Easy	Food segregation management pack
A FLHD	Touch, Precision, Super Easy (Free standing models only)	Reversible door kit

prof⁺

As standard

Electronic
Temperature
ControlRotary
Control
Front

Professional performance from a compact, sturdy counter top fryer.



Limited space needn't limit your frying capability. Profi+ is a truly professional fryer. Profi+ offers the same output and features as the Basic+ range. Precise electronic temperature control, for example, maintains oil temperature to within $\pm 1^{\circ}\text{C}$ of the selected setting.

The control panel is front-mounted – much safer than having to reach over the fryer. Other features include a lid that cleverly slots in at the rear of the fryer. This provides safer storage as well as a convenient splashback and basket support. A front drain valve facilitates safe, easy drainage of used oil.

Ideally suited for use in

- Fine cuisine – Superb temperature control for consistently excellent results
- Restaurants – Consistently produce crisp, succulent, great tasting fried food

Benefits at a glance

- Counter top
- Powerful
- Highly responsive electronic control
- Enhanced operator safety
- Safe and easy to use front draining valve
- Durable



Profi+ 6



Profi+ 10



Profi+ 8+8



profi+

- A powerful counter top fryer capable of producing up to 25 kg of chips per hour
- Highly responsive digital electronic control able to maintain oil to $\pm 1^{\circ}\text{C}$ of the temperature selected
- Enhanced operator safety with front mounted control panel
- Rear-mounted slot-in lid that also acts as a splashback and basket support
- Safe and easy to use front valve for draining off used oil
- One piece pressed stainless steel tank with rounded corners for increased durability and reduced cleaning times

Profi+ Single Tank Counter Top Electric Fryers



Profi + 6 Single Tank Counter Top Fryer

MODEL	POWER	OUTPUT /HR (kg)**	OIL CAP	NO. OF BASKETS	DIMENSIONS (mm)				WT
					H	W	D		
*650946	4.6kW	14	5-7 L	1	455	270	475	15	



Profi + 8 Single Tank Counter Top Fryer

MODEL	POWER	OUTPUT /HR (kg)**	OIL CAP	NO. OF BASKETS	DIMENSIONS (mm)				WT
					H	W	D		
*650947	6.9kW	22	8-9.5L	1	455	360	475	16	
*650957	6.9kW	22	8-9.5L	2	455	360	475	17	



Profi + 10 Single Tank Counter Top Fryer

MODEL	POWER	OUTPUT /HR (kg)**	OIL CAP	NO. OF BASKETS	DIMENSIONS (mm)				WT
					H	W	D		
*651068	6.9kW	20	12-15L	2	455	540	475	23	
*650948	9.2kW	25	12-15L	2	455	540	475	23	

Profi+ Twin Tank Counter Top Electric Fryers

- A powerful counter top fryer capable of producing 44 kg of chips per hour
- Highly responsive digital electronic control able to maintain oil to $\pm 1^{\circ}\text{C}$ of the temperature selected
- Enhanced operator safety with front mounted control panel
- Rear-mounted slot-in lid that also acts as a splashback and basket support
- Safe and easy to use front valve for draining off used oil
- One piece pressed stainless steel tank with rounded corners for increased durability and reduced cleaning times



Profi + 6 + 6 Twin Tank Counter Top Fryer

MODEL	POWER	OUTPUT /HR (kg)**	OIL CAP	NO. OF BASKETS	DIMENSIONS (mm)				WT
					H	W	D		
*650950	2x4.6kW	2 x 14	2 x 5-7 L	2	455	540	475	25	



Profi + 8 + 8 Twin Tank Counter Top Fryer

MODEL	POWER	OUTPUT /HR (kg)**	OIL CAP	NO. OF BASKETS	DIMENSIONS (mm)				WT
					H	W	D		
*650952	2x6.9kW	2 x 22	2x8-9.5L	2	455	720	475	30	
*650963	2x6.9kW	2 x 22	2x8-9.5L	4	455	720	475	30	

** 7mm Frozen Fries

All Profi+ models are three phase, 400 volt, however we can customise the voltage to suit your requirements. Please call for alternative voltages.

* Please refer to pages F37 to F38 for electricity supply requirements

As standard (Frita+)

Electronic
Temperature
ControlRotary
Control
Front

As standard (Eco)

Electronic
Temperature
ControlRotary
Control
Rear

frita+ & eco

Affordable, durable and efficient – they won't let you down

friti

Frita+ fryers share many of the design details of the Profi+ range. These include a safe, easy-to-use front valve for draining off used oil and the rear-mounted slot-in lid that also acts as a splashback and basket support. Operator safety is further enhanced by the front-mounted control panel

All Eco and Frita+ models incorporate a mechanical thermostat for maintaining oil to within $\pm 8^{\circ}\text{C}$ of the temperature selected.

Ideally suited for use in

- Cafes – effortlessly produce fries to support your menu offering
- Pubs – ideal for cooking highly flavoured menu items
- Restaurants – cater for special dietary needs with this standalone fryer

Benefits at a glance

- Durable
- Efficient
- Well designed fryers
- Mechanical thermostat



Frita+ 6



Eco 6+6



- A durable, efficient and well designed fryer that won't let you down
- Mechanical thermostat for maintaining oil temperature to within $\pm 8^{\circ}\text{C}$ of the temperature set
- Enhanced operator safety with front mounted control panel
- Rear-mounted slot-in lid that also acts as a splashback and basket support
- Safe and easy to use front valve for draining off used oil
- One piece pressed stainless steel tank with rounded corners for increased durability and reduced cleaning times

Fritta+ Single Tank Counter Top Electric Fryers



Fritta + 6 Single Tank Counter Top Fryer							
MODEL	POWER	OUTPUT /HR (kg)**	OIL CAP	NO. OF BASKETS	DIMENSIONS (mm)		
					H	W	D
*652000	4.6kW	10.5	5-7L	1	455	270	475
							14



Fritta + 8 Single Tank Counter Top Fryer							
MODEL	POWER	OUTPUT /HR (kg)**	OIL CAP	NO. OF BASKETS	DIMENSIONS (mm)		
					H	W	D
*652001	6.9kW	16.5	8-9.5L	2	455	360	475
*652004	6.9kW	16.5	8-9.5L	1	455	360	475
							16

All Fritta+ models are three phase, 400 volt, however we can customise the voltage to suit your requirements. Please call for alternative voltages.

Eco Single Tank Counter Top Electric Fryers

- Ideal for the supply of portions of chips, as an occasional fryer or for cooking highly flavoured food
- Mechanical thermostat for maintaining oil temperature to within $\pm 8^{\circ}\text{C}$ of the temperature set
- One piece pressed stainless steel tank with rounded corners and lift-out control panel for reduced cleaning times



Eco 4 Single Tank Counter Top Fryer							
MODEL	POWER	OUTPUT /HR (kg)**	OIL CAP	NO. OF BASKETS	DIMENSIONS (mm)		
					H	W	D
*650102	2.3kW	5.4	3-4L	1	295	203	375
*650101	3.2kW	6	3-4L	1	295	203	375
							5



Eco 6 Single Tank Counter Top Fryer							
MODEL	POWER	OUTPUT /HR (kg)**	OIL CAP	NO. OF BASKETS	DIMENSIONS (mm)		
					H	W	D
*650105	3.2kW	7	4-5L	1	295	254	375
							6

Eco Twin Tank Counter Top Electric Fryers

- Ideal for the supply of portions of chips, as an occasional fryer or for cooking highly flavoured food
- Mechanical thermostat for maintaining oil temperature to within $\pm 8^{\circ}\text{C}$ of the temperature set
- One piece pressed stainless steel tank with rounded corners and lift-out control panel for reduced cleaning times



Eco 4 + 4 Twin Tank Counter Top Fryer							
MODEL	POWER	OUTPUT /HR (kg)**	OIL CAP	NO. OF BASKETS	DIMENSIONS (mm)		
					H	W	D
*650104	2x2.3kW	2 x 5.4	2 x 3-4 L	2	295	384	375
*650103	2x3.2kW	2 x 6	3 x 3-4 L	2	295	384	375
							10



Eco 6 + 6 Twin Tank Counter Top Fryer							
MODEL	POWER	OUTPUT /HR (kg)**	OIL CAP	NO. OF BASKETS	DIMENSIONS (mm)		
					H	W	D
*650106	2x3.2kW	2 x 7	2 x 4-5L	2	295	486	375
							11

* Please refer to pages F37 to F38 for electricity supply requirements

** 7mm Frozen Fries

All Eco models are single phase, 230 volt. † Not available in the UK.



Crisp, succulent, piping hot fries every time.



Silofrit chip scuttles ensure fries remain hot and crispy for longer – a real bonus during busy periods.

Silofrit offers counter top, free standing and built in models, all manufactured in durable 304 grade stainless steel. Fries are kept piping hot and crispy by the infra-red lamp above and by a drain plate and element* located beneath.

For added convenience the removable gastronorm/container and drain plate can be cleaned in the dishwasher.

*Excludes built-in model

Ideally suited for use in

- Quick Service Restaurant – providing a continuous supply of hot and crispy fries during busy periods
- Restaurants – great tasting, crisp, succulent, piping hot fries on demand

Benefits at a glance

- Free standing, counter top and built in models available
- Crisp, delicious, piping hot fries every time
- Removable gastronorm and drain plate can be cleaned in the dishwasher
- Manufactured in durable 304 grade stainless steel

Silofrit Chip Scuttles



Silofrit Free Standing Chip Scuttle

MODEL	POWER	DIMENSIONS (mm)			WT
		H	W	D	
601210	1kW	1155	400	620	46

Silofrit Counter Top Chip Scuttle

MODEL	POWER	DIMENSIONS (mm)			WT
		H	W	D	
650722	1kW	540	400	620	21

Silofrit Built In Chip Scuttle

MODEL	POWER	DIMENSIONS (mm)			WT
		H	W	D	
651105	0.65kW	455	400	630	12

Super*easy pasta



Experienced chefs and independent kitchens really appreciate the quality, performance and outstanding value of the Super Easy 311 pasta cooker.

With built in and free standing models available, the tank pressed from a single piece of superior grade 316 stainless steel and incoloy heating element provide superior resistance to punishing salt and starch corrosion at high temperatures.

Pasta cookers listed are 3 phase, 400 volt, however we can customise the voltage to suit your requirements.

High outputs of pasta enable you to keep pace with demand, even during peak periods

Ideally suited for use in

- Quick Service Restaurants – smaller baskets enable smaller portions to be cooked in constant rotation
- Restaurants – serve perfect pasta each and every time

Benefits at a glance

- Free standing and built in models available
- Designed and built to ensure longer life in the harshest of conditions
- Enables you to cook all types of pasta reliably and consistently with great results

As standard



Thermostatic
Temperature
Control



Rotary
Control
Front

Optional



SOLAS
Specification
Option

- High outputs of pasta enable you to keep pace with demand, even during peak periods
- Optional smaller baskets enable smaller portions to be cooked in constant rotation maximising output and efficiency
- Plumbed to fresh water supply and waste for quick, easy filling and drainage of tank
- Starch removal keeps water fresh for longer to ensure perfect results
- Two tilt position elements to aid draining and cleaning

Super Easy Pasta Cookers



Super Easy Pasta 311 Free Standing Pasta Cooker

MODEL	POWER	OUTPUT /HR(kg)**	DIMENSIONS (mm)			WT
			H	W	D	
*680131/A500	7.5kW	14	990	300	650	70

** Fresh Penne Pasta



Super Easy Pasta 311 Built In Pasta Cooker

MODEL	POWER	OUTPUT /HR(kg)**	DIMENSIONS (mm)			WT
			H	W	D	
*690132/A700	7.5kW	14	875	300	630	42

** Fresh Penne Pasta

MODEL	DESCRIPTION
A DVC015ZR10	Single portion pasta basket
A DVC014ZR10	Basket for 311 pasta cookers
A FB2	Basket with 6 single portion baskets for 311 pasta cookers

* Please refer to pages F37 to F38 for electricity supply requirements

frifri griddle

Designed for performance and efficiency.



Chefs really appreciate the faster heat-up time of this chrome griddle and the comfortable working environment it provides. Attractively styled and robustly constructed from 304 grade stainless steel, the FriFri griddle is perfect for front-of-house, theatre-style cooking.

The chromed griddle plate provide faster heat-up times and reduced heat radiation over a standard griddle, delivering lower energy costs. The high-specification flat bar element transfers heat efficiently to the griddle plate and its lower power density ensures a longer life. Precise thermostatic control up to 275°C delivers consistent results and economical operation.

For added convenience, a sunken well and plug allow for shallow frying and facilitate cleaning, whilst a splash back is provided to prevent oil splashing onto neighbouring surfaces.

Ideally suited for use in

- Restaurants – add theatre front of house to impress customers

Benefits at a glance

- Free standing and counter top models available
- Chromed griddle plate for faster heat up times

- Perfect for front of house, theatre style cooking
- Reduced radiation provides a cooler working environment for staff
- A sunken well and plug allow for shallow frying and facilitates cleaning
- Precise thermostatic control up to 275°C delivers consistent results
- High specification, flat bar element, transfers heat efficiently to the griddle plate
- 304 grade stainless steel construction

Counter Top Electric Chrome Griddles



Counter Top Electric Chrome Griddle						
MODEL	POWER	COOKING AREA (W x D)	DIMENSIONS (mm)			WT
			H	W	D	
*700000	4.3kW	333 x 560	387	400	648	60
*700002	2x4.3kW	733 x 560	387	800	648	101



Free Standing Electric Chrome Griddles



Free Standing Electric Chrome Griddle						
MODEL	POWER	COOKING AREA (W x D)	DIMENSIONS (mm)			WT
			H	W	D	
*700001	4.3kW	333 x 560	992	400	648	83
*700003	2x4.3kW	733 x 560	992	800	648	133

* Please refer to pages F37 to F38 for electricity supply requirements

Electricity Supply Requirements

(page 1 of 2)

Electrical products not listed on this page are supplied for operation on a 230/240v, 13 amp supply.

Brand	Product Code	Power Supply/ Connection Type	Electrical Supply Rating [watts]	Single Phase		Three Phase			
				Amps	Voltage	Amps - Phase 1	Amps - Phase 2	Amps - Phase 3	Voltage
FriFri	650101	1-phase	3,200	13.9	230			N/A	
FriFri	650103	1-phase	2 x 3,200	2 x 13.9	230			N/A	
FriFri	650105	1-phase	3,200	13.9	230			N/A	
FriFri	650106	1-phase	2 x 3,200	2 x 13.9	230			N/A	
FriFri	650946	3-phase	4,600	N/A		6.7	6.7	6.7	400
FriFri	650947	3-phase	6,900	N/A		10.0	10.0	10.0	400
FriFri	650948	3-phase	9,200	N/A		13.3	13.3	13.3	400
FriFri	650950	3-phase	2 x 4,600	N/A		2 x 6.7	2 x 6.7	2 x 6.7	400
FriFri	650952	3-phase	2 x 6,900	N/A		2 x 10.0	2 x 10.0	2 x 10.0	400
FriFri	650957	3-phase	6,900	N/A		10.0	10.0	10.0	400
FriFri	650963	3-phase	2 x 6,900	N/A		2 x 10.0	2 x 10.0	2 x 10.0	400
FriFri	651068	3-phase	6,900	N/A		10.0	10.0	10.0	400
FriFri	652000	3-phase	4,600	N/A		6.7	6.7	6.7	400
FriFri	652001	3-phase	6,900	N/A		10.0	10.0	10.0	400
FriFri	652004	3-phase	6,900	N/A		10.0	10.0	10.0	400
FriFri	680131/A500	3-phase	7,500	N/A		10.9	10.9	10.9	400
FriFri	690132/A700	3-phase	7,500	N/A		10.9	10.9	10.9	400
FriFri	700000	3-phase	4,300	N/A		6.2	6.2	6.2	400
FriFri	700001	3-phase	4,300	N/A		6.2	6.2	6.2	400
FriFri	700002	3-phase	8,600	N/A		12.5	12.5	12.5	400
FriFri	700003	3-phase	8,600	N/A		12.5	12.5	12.5	400
FriFri	PD211H31G0	3-phase	11,000	N/A		15.9	15.9	15.9	400
FriFri	PD211L11G0	1-phase	7500	32.6	230			N/A	
FriFri	PD211L31G0	3-phase	7,500	N/A		10.9	10.9	10.9	400
FriFri	PD211M11G0	1-phase	9000	39.1	230			N/A	
FriFri	PD211M31G0	3-phase	9,000	N/A		13.0	13.0	13.0	400
FriFri	PD311H31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	PD311L31G0	3-phase	11,400	N/A		16.5	16.5	16.5	400
FriFri	PD412H31G0	3-phase	22,000	N/A		31.9	31.9	31.9	400
FriFri	PD412L31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	PD412M31G0	3-phase	18,000	N/A		26.1	26.1	26.1	400
FriFri	PD422H32G0	3-phase	2 x 11,000	N/A		2 x 15.9	2 x 15.9	2 x 15.9	400
FriFri	PD422L12G0	1-phase	2 x 7500	2 x 32.6	230			N/A	
FriFri	PD422L32G0	3-phase	2 x 7,500	N/A		2 x 10.9	2 x 10.9	2 x 10.9	400
FriFri	PD422M12G0	1-phase	2 x 9000	2 x 39.1	230			N/A	
FriFri	PD422M32G0	3-phase	2 x 9,000	N/A		2 x 13.0	2 x 13.0	2 x 13.0	400
FriFri	PD522L32G0	3-phase	11,400; 7,500	N/A		16.5 + 10.9	16.5 + 10.9	16.5 + 10.9	400
FriFri	PD522M32G0	3-phase	11,400; 9,000	N/A		16.5 + 13.0	16.5 + 13.0	16.5 + 13.0	400
FriFri	PD622H32G0	3-phase	2 x 15,000	N/A		2 x 21.7	2 x 21.7	2 x 21.7	400
FriFri	PD622L32G0	3-phase	2 x 11,400	N/A		2 x 16.5	2 x 16.5	2 x 16.5	400
FriFri	PD633L13G0	1-phase	3 x 7,500	3 x 32.6	230			N/A	
FriFri	PD633L31G0	3-phase	22,500	N/A		32.6	32.6	32.6	400
FriFri	PD633L33G0	3-phase	3 x 7,500	N/A		3 x 10.9	3 x 10.9	3 x 10.9	400
FriFri	PD633M13G0	1-phase	3 x 9,000	3 x 39.1	230			N/A	
FriFri	PD633M31G0	3-phase	27,000	N/A		39.1	39.1	39.1	400
FriFri	PD633M33G0	3-phase	3 x 9,000	N/A		3 x 13.0	3 x 13.0	3 x 13.0	400
FriFri	PL211H31G0	3-phase	11,000	N/A		15.9	15.9	15.9	400
FriFri	PL211L11G0	1-phase	7500	32.6	230			N/A	
FriFri	PL211L31G0	3-phase	7,500	N/A		10.9	10.9	10.9	400
FriFri	PL211M11G0	1-phase	9000	39.1	230			N/A	
FriFri	PL211M31G0	3-phase	9,000	N/A		13.0	13.0	13.0	400
FriFri	PL311H31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	PL311L31G0	3-phase	11,400	N/A		16.5	16.5	16.5	400
FriFri	PL412H31G0	3-phase	22,000	N/A		31.9	31.9	31.9	400
FriFri	PL412L31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	PL412M31G0	3-phase	18,000	N/A		26.1	26.1	26.1	400
FriFri	PL422H32G0	3-phase	2 x 11,000	N/A		2 x 15.9	2 x 15.9	2 x 15.9	400
FriFri	PL422L12G0	1-phase	2 x 7500	2 x 32.6	230			N/A	
FriFri	PL422L32G0	3-phase	2 x 7,500	N/A		2 x 10.9	2 x 10.9	2 x 10.9	400
FriFri	PL422M12G0	1-phase	2 x 9000	2 x 39.1	230			N/A	
FriFri	PL422M32G0	3-phase	2 x 9,000	N/A		2 x 13.0	2 x 13.0	2 x 13.0	400
FriFri	PL622H32G0	3-phase	2 x 15,000	N/A		2 x 21.7	2 x 21.7	2 x 21.7	400
FriFri	PL622L32G0	3-phase	2 x 11,400	N/A		2 x 16.5	2 x 16.5	2 x 16.5	400
FriFri	PL633L13G0	1-phase	3 x 7,500	3 x 32.6	230			N/A	
FriFri	PL633L31G0	3-phase	22,500	N/A		32.6	32.6	32.6	400
FriFri	PL633L33G0	3-phase	3 x 7,500	N/A		3 x 10.9	3 x 10.9	3 x 10.9	400
FriFri	PL633M13G0	1-phase	3 x 9,000	3 x 39.1	230			N/A	
FriFri	PL633M31G0	3-phase	27,000	N/A		39.1	39.1	39.1	400
FriFri	PL633M33G0	3-phase	3 x 9,000	N/A		3 x 13.0	3 x 13.0	3 x 13.0	400
FriFri	SD211H31G0	3-phase	11,000	N/A		15.9	15.9	15.9	400
FriFri	SD211H31N0	3-phase	11,000	N/A		15.9	15.9	15.9	400
FriFri	SD211L11G0	1-phase	7500	32.6	230			N/A	
FriFri	SD211L11N0	1-phase	7500	32.6	230			N/A	
FriFri	SD211L31G0	3-phase	7,500	N/A		10.9	10.9	10.9	400
FriFri	SD211L31N0	3-phase	7,500	N/A		10.9	10.9	10.9	400
FriFri	SD311H31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	SD311H31N0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	SD311L31G0	3-phase	11,400	N/A		16.5	16.5	16.5	400
FriFri	SD311L31N0	3-phase	11,400	N/A		16.5	16.5	16.5	400
FriFri	SD412H31G0	3-phase	22,000	N/A		31.9	31.9	31.9	400
FriFri	SD412H31N0	3-phase	22,000	N/A		31.9	31.9	31.9	400
FriFri	SD412L31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	SD412L31N0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	SD422H32G0	3-phase	2 x 11,000	N/A		2 x 15.9	2 x 15.9	2 x 15.9	400
FriFri	SD422H32N0	3-phase	2 x 11,000	N/A		2 x 15.9	2 x 15.9	2 x 15.9	400
FriFri	SD422L12G0	1-phase	2 x 7500	2 x 32.6	230			N/A	
FriFri	SD422L12N0	1-phase	2 x 7500	2 x 32.6	230			N/A	
FriFri	SD422L31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	SD422L31N0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	SD622H32G0	3-phase	2 x 15,000	N/A		2 x 21.7	2 x 21.7	2 x 21.7	400
FriFri	SD622H32N0	3-phase	2 x 15,000	N/A		2 x 21.7	2 x 21.7	2 x 21.7	400
FriFri	SD622L32G0	3-phase	2 x 11,400	N/A		2 x 16.5	2 x 16.5	2 x 16.5	400
FriFri	SD622L32N0	3-phase	2 x 11,400	N/A		2 x 16.5	2 x 16.5	2 x 16.5	400
FriFri	SD633H31G0	3-phase	33,000	N/A		47.8	47.8	47.8	400
FriFri	SD633H31N0	3-phase	33,000	N/A		47.8	47.8	47.8	400
FriFri	SD633H33G0	3-phase	3 x 11,000	N/A		3 x 15.9	3 x 15.9	3 x 15.9	400

Electricity Supply Requirements

(page 2 of 2)

Electrical products not listed on this page are supplied for operation on a 230/240v, 13 amp supply.

Brand	Product Code	Power Supply/ Connection Type	Electrical Supply Rating [watts]	Single Phase		Three Phase			
				Amps	Voltage	Amps - Phase 1	Amps - Phase 2	Amps - Phase 3	Voltage
FriFri	SD633H33N0	3-phase	3 x 11,000	N/A		3 x 15.9	3 x 15.9	3 x 15.9	400
FriFri	SD633L13G0	1-phase	3 x 7,500	3 x 32.6	230	N/A			
FriFri	SD633L13N0	1-phase	3 x 7,500	3 x 32.6	230	N/A			
FriFri	SD633L31G0	3-phase	22,500	N/A		32.6	32.6	32.6	400
FriFri	SD633L31N0	3-phase	22,500	N/A		32.6	32.6	32.6	400
FriFri	SD633L33G0	3-phase	3 x 7,500	N/A		3 x 10.9	3 x 10.9	3 x 10.9	400
FriFri	SD633L33N0	3-phase	3 x 7,500	N/A		3 x 10.9	3 x 10.9	3 x 10.9	400
FriFri	SL211H31G0	3-phase	11,000	N/A		15.9	15.9	15.9	400
FriFri	SL211H31N0	3-phase	11,000	N/A		15.9	15.9	15.9	400
FriFri	SL211L11G0	1-phase	7,500	32.6	230	N/A			
FriFri	SL211L11N0	1-phase	7,500	32.6	230	N/A			
FriFri	SL211L31G0	3-phase	7,500	N/A		10.9	10.9	10.9	400
FriFri	SL211L31N0	3-phase	7,500	N/A		10.9	10.9	10.9	400
FriFri	SL311H31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	SL311H31N0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	SL311L31G0	3-phase	11,400	N/A		16.5	16.5	16.5	400
FriFri	SL311L31N0	3-phase	11,400	N/A		16.5	16.5	16.5	400
FriFri	SL412H31G0	3-phase	22,000	N/A		31.9	31.9	31.9	400
FriFri	SL412H31N0	3-phase	22,000	N/A		31.9	31.9	31.9	400
FriFri	SL412L31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	SL412L31N0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	SL422H32G0	3-phase	2 x 11,000	N/A		2 x 15.9	2 x 15.9	2 x 15.9	400
FriFri	SL422H32N0	3-phase	2 x 11,000	N/A		2 x 15.9	2 x 15.9	2 x 15.9	400
FriFri	SL422L12G0	1-phase	2 x 7,500	2 x 32.6	230	N/A			
FriFri	SL422L12N0	1-phase	2 x 7,500	2 x 32.6	230	N/A			
FriFri	SL422L31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	SL422L31N0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	SL622H32G0	3-phase	2 x 15,000	N/A		2 x 21.7	2 x 21.7	2 x 21.7	400
FriFri	SL622H32N0	3-phase	2 x 15,000	N/A		2 x 21.7	2 x 21.7	2 x 21.7	400
FriFri	SL622L32G0	3-phase	2 x 11,400	N/A		2 x 16.5	2 x 16.5	2 x 16.5	400
FriFri	SL622L32N0	3-phase	2 x 11,400	N/A		2 x 16.5	2 x 16.5	2 x 16.5	400
FriFri	SL633H31G0	3-phase	33,000	N/A		47.8	47.8	47.8	400
FriFri	SL633H31N0	3-phase	33,000	N/A		47.8	47.8	47.8	400
FriFri	SL633H33G0	3-phase	3 x 11,000	N/A		3 x 15.9	3 x 15.9	3 x 15.9	400
FriFri	SL633H33N0	3-phase	3 x 11,000	N/A		3 x 15.9	3 x 15.9	3 x 15.9	400
FriFri	SL633L13G0	1-phase	3 x 7,500	3 x 32.6	230	N/A			
FriFri	SL633L13N0	1-phase	3 x 7,500	3 x 32.6	230	N/A			
FriFri	SL633L31G0	3-phase	22,500	N/A		32.6	32.6	32.6	400
FriFri	SL633L31N0	3-phase	22,500	N/A		32.6	32.6	32.6	400
FriFri	SL633L33G0	3-phase	3 x 7,500	N/A		3 x 10.9	3 x 10.9	3 x 10.9	400
FriFri	SL633L33N0	3-phase	3 x 7,500	N/A		3 x 10.9	3 x 10.9	3 x 10.9	400
FriFri	TD211H31G0	3-phase	11,000	N/A		15.9	15.9	15.9	400
FriFri	TD211L11G0	1-phase	7,500	32.6	230	N/A			
FriFri	TD211L31G0	3-phase	7,500	N/A		10.9	10.9	10.9	400
FriFri	TD211M11G0	1-phase	9,000	39.1	230	N/A			
FriFri	TD211M31G0	3-phase	9,000	N/A		13.0	13.0	13.0	400
FriFri	TD311H31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	TD311L31G0	3-phase	11,400	N/A		16.5	16.5	16.5	400
FriFri	TD412H31G0	3-phase	22,000	N/A		31.9	31.9	31.9	400
FriFri	TD412L31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	TD412M31G0	3-phase	18,000	N/A		26.1	26.1	26.1	400
FriFri	TD422H32G0	3-phase	2 x 11,000	N/A		2 x 15.9	2 x 15.9	2 x 15.9	400
FriFri	TD422L12G0	1-phase	2 x 7,500	2 x 32.6	230	N/A			
FriFri	TD422L32G0	3-phase	2 x 7,500	N/A		2 x 10.9	2 x 10.9	2 x 10.9	400
FriFri	TD422M12G0	1-phase	2 x 9,000	2 x 39.1	230	N/A			
FriFri	TD422M32G0	3-phase	2 x 9,000	N/A		2 x 13.0	2 x 13.0	2 x 13.0	400
FriFri	TD522L32G0	3-phase	11,400; 7,500	N/A		16.5 + 10.9	16.5 + 10.9	16.5 + 10.9	400
FriFri	TD522M32G0	3-phase	11,400; 9,000	N/A		16.5 + 13.0	16.5 + 13.0	16.5 + 13.0	400
FriFri	TD622H32G0	3-phase	2 x 15,000	N/A		2 x 21.7	2 x 21.7	2 x 21.7	400
FriFri	TD622L32G0	3-phase	2 x 11,400	N/A		2 x 16.5	2 x 16.5	2 x 16.5	400
FriFri	TD633L13G0	1-phase	3 x 7,500	3 x 32.6	230	N/A			
FriFri	TD633L31G0	3-phase	22,500	N/A		32.6	32.6	32.6	400
FriFri	TD633L33G0	3-phase	3 x 7,500	N/A		3 x 10.9	3 x 10.9	3 x 10.9	400
FriFri	TD633M13G0	1-phase	3 x 9,000	3 x 39.1	230	N/A			
FriFri	TD633M31G0	3-phase	27,000	N/A		32.6	32.6	32.6	400
FriFri	TD633M33G0	3-phase	3 x 9,000	N/A		3 x 10.9	3 x 10.9	3 x 10.9	400
FriFri	TL211H31G0	3-phase	11,000	N/A		15.9	15.9	15.9	400
FriFri	TL211L11G0	1-phase	7,500	32.6	230	N/A			
FriFri	TL211L31G0	3-phase	7,500	N/A		10.9	10.9	10.9	400
FriFri	TL211M11G0	1-phase	9,000	39.1	230	N/A			
FriFri	TL211M31G0	3-phase	9,000	N/A		13.0	13.0	13.0	400
FriFri	TL311H31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	TL311L31G0	3-phase	11,400	N/A		16.5	16.5	16.5	400
FriFri	TL412H31G0	3-phase	22,000	N/A		31.9	31.9	31.9	400
FriFri	TL412L31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	TL412M31G0	3-phase	18,000	N/A		26.1	26.1	26.1	400
FriFri	TL422H32G0	3-phase	2 x 11,000	N/A		2 x 15.9	2 x 15.9	2 x 15.9	400
FriFri	TL422L12G0	1-phase	2 x 7,500	2 x 32.6	230	N/A			
FriFri	TL422L32G0	3-phase	2 x 7,500	N/A		2 x 10.9	2 x 10.9	2 x 10.9	400
FriFri	TL422M12G0	1-phase	2 x 9,000	2 x 39.1	230	N/A			
FriFri	TL422M32G0	3-phase	2 x 9,000	N/A		2 x 13.0	2 x 13.0	2 x 13.0	400
FriFri	TL622H32G0	3-phase	2 x 15,000	N/A		2 x 21.7	2 x 21.7	2 x 21.7	400
FriFri	TL622L32G0	3-phase	2 x 11,400	N/A		2 x 16.5	2 x 16.5	2 x 16.5	400
FriFri	TL633L13G0	1-phase	3 x 7,500	3 x 32.6	230	N/A			
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FriFri	TL633L33G0	3-phase	3 x 7,500	N/A		3 x 10.9	3 x 10.9	3 x 10.9	400
FriFri	TL633M13G0	1-phase	3 x 9,000	3 x 39.1	230	N/A			
FriFri	TL633M31G0	3-phase	27,000	N/A		32.6	32.6	32.6	400
FriFri	TL633M33G0	3-phase	3 x 9,000	N/A		3 x 10.9	3 x 10.9	3 x 10.9	400

All weights stated are packed weights.

Warning UK: In accordance with The Gas Safety (Installation and Use Amendment Regulations 1998) gas appliances must be installed by commercial catering equipment engineers certified by the Gas Safe Register. Failure to comply with this will render any non registered installer liable to prosecution and will invalidate the guarantee.

For Sale terms and conditions please visit lincat.co.uk/sale-terms-conditions

Sale Terms & Conditions

Standard Terms & Conditions of Sale

1. DEFINITIONS and GENERAL

1. The Company – Lincat Limited, Whisby Road, Lincoln LN6 3QZ
2. The Buyer – the person, firm or company contracting with the Company.
3. The Contract – any contract between the Company and the Buyer for the sale and purchase of goods upon these terms and conditions.
4. All orders are accepted subject to these Conditions of Sale which shall apply to the exclusion of any terms or conditions put forward by or on behalf of the Buyer.
5. No variation, waiver or addition to these conditions, whether written or oral, shall have effect unless agreed in writing by the Company.

2. DESCRIPTION

1. Although every effort has been made to ensure that the illustration, price, description, measurement and specification of goods in our catalogues, brochures and on the website are correct such information is published for the sole purpose of giving an approximate idea of the goods represented by or described in them. They will not form part of the Contract and this is not a sale by sample. Where any such details are important the Buyer should themselves verify the information before placing an order.
2. The Company reserves the right to modify or vary the design, specification or finish of any of our products without notice.

3. ORDERS

1. The Buyer shall be responsible to the Company for ensuring the accuracy of any order.
2. No order which has been accepted by the Company may be cancelled except on terms that the Buyer shall indemnify the Company against all loss (including loss of profit), costs (including the cost of all material and labour used) damages, charges and expenses incurred by the Company as a result of cancellation.
3. The Buyer is responsible for controlling its users' access to place orders on www.lincat.co.uk and revoking such access when necessary. By allowing a user access to the website the customer is responsible for orders placed.
4. Order acknowledgements will be sent to the email address nominated by the Buyer. The Buyer is responsible for ensuring that the correct email address is provided and maintained.

4. PRICE OF GOODS

1. The price of the goods shall be the price listed in the Company's published price list current at the date of despatch of the order less agreed discount.
2. The price of the goods is exclusive of Value Added Tax, which will be charged at the applicable rate at the date of invoice.
3. The price of the goods includes the cost of carriage by the Company's standard three day service to mainland England, Scotland (excluding Highlands) and Wales. Deliveries to other destinations will be charged separately where the Company undertakes delivery of the goods.
4. In the event of any increase in the cost to the Company of supplying the goods caused by any reason whatsoever the Company may on giving notice to the Buyer at any time before delivery adjust the price.
5. In the event that the price of goods is incorrectly displayed on the website, the Company shall not be obliged to honour this.

5. TERMS OF PAYMENT

1. The Buyer shall pay the price of the Goods without any deduction within 30 days of the end of the month in which the goods are invoiced. Time for payment will be of the essence. No payment will be deemed to have been received until the Company has received clear funds. All sums payable under the Contract will become due immediately upon termination of the Contract. The Company reserves the right to claim settlement of any outstanding amounts due before this date if there is any change in the financial circumstances of the Buyer.
2. In the event that any payment due to the Company is withheld or delayed the Company reserves the right:
 1. to suspend any further deliveries to the Buyer
 2. charge interest at 2.5% pa above the base lending rate from time to time of the Royal Bank of Scotland PLC on the amount outstanding from the date when payment becomes due until the date of payment
 3. to recover from the Buyer on a full indemnity basis together with interest thereon all costs incurred by it in obtaining payment including solicitor's fees and costs associated with so doing.

6. DELIVERY

1. The Company will use reasonable endeavours to deliver the goods within the time agreed when the Buyer places an order and, if no time is agreed, then within a reasonable time, but the time of delivery will not be of the essence. If, despite those endeavours, the Company is unable for any reason to fulfil any delivery or performance on the specified date, the Company will be deemed not to be in breach of the Contract, nor (for the avoidance of doubt) will the Company have any liability to the Buyer for direct, indirect or consequential loss (all three of which terms includes, without limitation, pure economic loss, loss of profits, loss of business, depletion of goodwill and like loss) howsoever caused (including as a result of negligence) by any delay or failure in delivery except as set out in this condition.
2. Any costs incurred due to inadequate site access shall be charged to the Buyer.
3. If the Buyer fails to take delivery of the goods the Company shall be entitled to invoice and be paid for the goods as though they had been duly delivered. The Company may arrange storage of the goods until actual delivery and charge the Buyer for the reasonable costs of storage.
4. It is the Buyer's responsibility to inspect the goods at the time of delivery. The Company accepts no responsibility for alleged non-delivery, shortfall of goods,

damage on delivery or other discrepancy unless notification in writing is received within 24 hours from the date of delivery. In the absence of such notification the Buyer shall be deemed to have accepted the goods.

7. RETURNS

1. Goods despatched to the Buyer and subsequently accepted for cancellation by the Company will be subject to an abortive delivery charge, as well as any cancellation charge deemed necessary by the Company.
2. The Company at its absolute discretion may agree to the return of goods by the Buyer within 28 days of delivery, provided that the goods are returned at the Buyer's expense, in the same condition and in the original packaging.
3. Any goods agreed by the Company as acceptable for return for any reason (excluding faulty goods) will be subject to a restocking charge of 25% of the net invoiced price, together with the reimbursement of any expense incurred by the Company as a consequence of the return of said goods to the Company's stock.

8. RISK AND PROPERTY

1. Risk of damage to or loss of the goods shall pass to the Buyer at the time of delivery or, if the Buyer wrongfully fails to take delivery of the goods, the time when the Company has tendered delivery of the goods.
2. Notwithstanding delivery and the passing of risk in the goods the property in the goods shall not pass to the Buyer until the full price of the goods and goods which are subject to any other contract between the Buyer and the Company is received in full in cash or cleared funds.
3. Until such time as the property in the goods passes to the Buyer they shall be held by the Buyer in a fiduciary capacity and stored by the Buyer at its premises in such a manner that they are clearly identifiable as the goods of the Company and shall be kept separate from any other goods whether or not supplied by the Company. Until that time the Buyer shall be entitled to sell the goods in the ordinary course of its business but shall account to the Company for the proceeds of sale.
4. Until such time as the property in the goods passes to the Buyer the Company shall be entitled at any time to require the Buyer to deliver up the goods to the Company and if the Buyer fails to do so forthwith to enter upon any premises of the Buyer or any third party where the goods are stored and repossess the goods. The Buyer hereby grants an irrevocable licence to the Company for this purpose.

9. WARRANTY, EXCLUSION OF LIABILITY AND INDEMNITY

1. Warranty
 1. In respect of goods (excluding spare parts and consumable items such as door seals, filters, bulbs, glass and LTX toaster elements) which are proved to the reasonable satisfaction of the Company to be damaged or defective due to defects in material or workmanship, the Company will, free of charge, within a period of 24 months (12 months for IMC Mobile Hand Wash Stations and Sanitising Stations) from the date of resale of such goods by The Buyer, either (at the Company's option):
 1. repair such goods; or
 2. replace such goods; or
 3. refund the purchase price of the goods.
 2. The obligation in condition 9.1.1 above will not apply where:
 1. the goods have been improperly altered in any way whatsoever, or have been subject to misuse or unauthorised repair;
 2. the goods have been improperly installed or connected;
 3. any maintenance requirements relating to the goods have not been complied with.
 4. the goods are gas powered and have been installed into a mobile catering outlet such as, but not limited to, a catering trailer, in which case the Company's obligation is limited to the free-of-charge supply of spare parts.
 3. Any goods which have been replaced will belong to the Company. Any repaired or replacement goods will be liable to repair, replacement or refund under the terms specified in condition 9.1.1 for the unexpired portion of the 24 month period from the original date of resale of the repaired or replaced goods.
2. Exclusion of liability
 1. In the event of any breach of the Company's express obligations under Conditions 6.1, 9.1.1 and 9.1.3 above the remedies of the Buyer will be limited to damages.
 2. The Company does not exclude its liability (if any) to the Buyer:
 1. for breach of the Company's obligations arising under section 12 Sale of Goods Act 1979 or section 2 Sale and Supply of Goods and Services Act 1982
 2. for personal injury or death resulting from the Company's negligence
 3. under section 2(3) Consumer Protection Act 1987
 4. for any matter which it would be illegal for the Company to exclude (or to attempt to exclude) its liability, or
 5. for fraud.
 3. Except as provided in Conditions 6.1 and 9.1.1 to 9.2.2 the Company will be under no liability to the Buyer whatsoever (whether in contract, tort (including negligence), breach of statutory duty, restitution or otherwise) for any injury, death, damage or direct, indirect or consequential loss (all three of which terms include, without limitation, pure economic loss, loss of profits, loss of business, depletion of goodwill and like loss) howsoever caused arising out of or in connection with:
 1. any of the goods, or the manufacture or sale or supply, or failure or delay in supply, of the goods by the Company or on the part of the Company's employees, agents or sub-contractors
 2. any breach by the Company of any of the express or implied terms of the Contract
 3. any use made or resale by the Buyer of any of the goods, or of any product incorporating any of the goods; or

4. any statement made or not made, or advice given or not given, by or on behalf of the Company
5. or otherwise under the Contract
4. Except as set out in conditions 6.1 and 9.1.1 to 9.2.2 the Company hereby excludes to the fullest extent permissible in law, all conditions, warranties and stipulations, express (other than those set out in the Contract) or implied, statutory, customary or otherwise which, but for such exclusion, would or might subsist in favour of the Buyer.
5. Each of the Company's employees, agents and sub-contractors may rely upon and enforce the exclusions and restrictions of liability in conditions 6.1 and 9.2.1 to 9.2.3 in that person's own name and for that person's own benefit, as if the words "its employees, agents and sub contractors" followed the word Company wherever it appears in those conditions save each reference in condition 9.2.3.1
6. The Buyer acknowledges that the above provisions of this Condition 9 are reasonable and reflected in the price which would be higher without those provisions, and the Buyer will accept such risk and/or insure accordingly.
7. Subject to condition 9.2.2 the Company's aggregate liability under the Contract whatsoever (whether in contract, tort (including negligence), breach of statutory duty, restitution or otherwise) and howsoever arising to the Buyer will be limited to the price of the goods.

10. FORCE MAJEURE

1. The Company shall not be liable in respect of any breach of contract due to any cause beyond its reasonable control including Act of God, inclement weather, flood, lightning or fire, industrial action or lockouts, actions of government departments, war, riot or terrorism, or the action of any party for whom the Company is not directly responsible.

11. SEVERABILITY

1. If any condition or part of the Contract is found by any court, tribunal, administrative body or authority of competent jurisdiction to be illegal, invalid or unenforceable then that provision will, to the extent required, be severed from the Contract and will be ineffective without, as far as is possible, modifying any other provision or part of the Contract and this will not affect any other provisions of the Contract which will remain in full force and effect.

12. ENTIRE AGREEMENT

1. The Contract contains all the terms which the Company and the Buyer have agreed in relation to the goods and supersedes any prior written or oral agreements, representations or understandings between the parties relating to such goods. The Buyer acknowledges that it has not relied on any statement, promise or representation made or given by or on behalf of the Company which is not set out in the Contract.

13. LAW AND JURISDICTION

1. The Contract shall be governed and construed in all respects in accordance with the Laws of England and shall be subject only to the jurisdiction of the English Courts.

Clarified warranty conditions

1. General
Installation – Equipment should be installed by a qualified person and located as per the instructions. Supplied services (Gas, Electricity and Water) should meet the specification supplied with the equipment and conform to current regulations. Gas pressure must meet the specification in the installation manual.

Maintenance – Users are required to regularly clean equipment and ensure servicing is carried out when required. Gas equipment should be serviced at least annually.

Modifications – any modification to the equipment will invalidate the warranty.

User damage – any damage to the equipment that affects its usage will invalidate the warranty. This includes use of incorrect cleaning agents.
2. Access
Service engineer visits are made between 8:30 a.m. and 5:00 p.m. on weekdays. It is the customer's responsibility to ensure that the service engineer can access the equipment to effect repairs. Waiting time and abortive calls will be charged to the customer.
3. General exclusions
Gas
Gas products are supplied for either LPG or Natural Gas use and must be connected to the correct gas. All installations must conform to current gas regulations. Gas supplies must attain the minimum pressure levels as indicated in the instructions at all times. If a regulator is supplied with the unit then it must have been fitted correctly and set to the required pressure.

Electric (excluding equipment supplied with BS 1363 plugs)
All products must be connected to supplies with the correct voltage and phasing by a qualified electrician and comply with current regulations.

Water – all except filter flow
Any issue identified as a result of the water supply, e.g. water pressure or water hardness is not covered by the warranty. De-scaling is chargeable to the customer. Filter systems must be capable of maintaining correct levels of treated water, and users must ensure filters are changed regularly.

Specific general exclusions

- Damage to control knobs and buttons due to misuse.
- Discolouration of components due to heat.
- Resolving drainage problems where drainage does not meet requirements.
- Lubrication of moving parts.
- Corrosion caused by the use of chemical cleaners.
- Replacement of components due to internal contamination as a result of spillage or accumulation of grease/food debris due to a lack of cleaning.
- Cabinet, drawer and door seals are considered consumable items and will not be replaced under warranty.
- Light bulbs and lens covers are considered consumable items and will not be replaced under warranty.
- Enamel coated components if impacted sufficiently will crack or chip, such damage is not covered by the terms of this warranty.
- Rectification where non-Lincat specified parts have been used.
- Where user error is established.

4. Additional exclusions by type

Gas general

- Poor combustion caused by lack of cleaning.
- Failure of components directly linked to poor cleaning and/or maintenance.
- Cleaning of burners jets.
- Cleaning/adjustment of pilots and thermocouples.
- Correction of gas pressure to the appliance.
- Lubrication of gas valves.
- Renewing of gas supply fittings external to the appliance.

Electrical general

- Resetting of safety devices including fuses where no other fault exists.
- Renewing of supply cable ends.

Filter Flow

- Failure to replace the filter with a Lincat supplied item.
- Descaling of the unit.
- Damage to the elements resulting from mechanical descaling e.g. using a scraper.

Fryers

- Cleaning and un-blocking of fryer filter systems due to customer misuse.
- Replacement of components damaged by cooking oils due to a lack of cleaning and care when replacing oil.
- Damage to thermostats.

Steamers

- Damage resulting from lack of water flow to the unit.

Induction

- Chipped or damaged glass not reported at time of delivery.
- Damage due to blocked or missing air filters.

Chargrills and salamanders with Ceramic burners

- Impact damage caused by the user.

Chargrill Radiant covers

- Radiant covers are considered consumable items and may corrode if not regularly cleaned due to prolonged contact with salt and fats and will not be replaced under warranty.
- Damage to heaters due to failure to replace radiant covers is not covered by the warranty.

Heated and chilled food displays

- Chipped or damaged glass not reported at time of delivery.
- Damage to components resulting from restricted airflow to inlets and outlet.
- Damage to components resulting from accumulation of airborne particles.
- Condensation on cold surfaces if units are installed in environments beyond specification.

5. Replacement units additional conditions

Lincat may choose to replace a unit that requires repair.

Lincat reserve the right to send an engineer to attempt a repair before a replacement is offered.

If no fault is found Lincat reserves the right to charge for the replacement. Acceptance of delivery of a new unit is acceptance of this condition by the customer.

Any goods which have been replaced will belong to the Company. Any repaired or replacement goods will be covered for the unexpired portion of the original warranty.

The Lincat Edge

Here at Lincat we have values which run through our company and that are incredibly important to all of us. These values are reflected in the decisions that we make and guide everything that we do.

01. We're focused on you

Our passion is delivering what our customers want and need in order for them create fabulous food and to succeed.

05. We're never satisfied

We always strive to do things better. We know we're not perfect, but we work with the mantra of learning and improving every day. We don't take your business for granted.

02. We're driven by delivering quality

At Lincat our focus is on delivering only the best quality products. It's a mantra that goes into all of the work that we do at our state of the art manufacturing facility in our home town of Lincoln.

06. We're innovative

10% of our employees - from chefs to engineers - are focused on creating innovative equipment to make your life easier.

03. We're foodies at heart

Food is a passion for us. That's why we strive to provide the very best equipment for you to achieve excellent results and deliver delicious dishes time after time.

06. We find solutions

Whether you bake, grill, boil or fry on a small scale for a cafe, or cook on a huge scale at a hospital, we're confident that we can find a solution for you.

04. We're reliable

We're extremely confident in the quality and durability of our products. They won't let you down and neither will we.

08. We're agile

We're flexible and can move quickly to help you. If you need something, we will find a way to help.

PRODUCT CODES: /N = natural gas /P = propane gas Btu/hr = kW x 3412



Gas



Electric



Accessories



Spare Parts



Factory Fit Options



Consumables

Opus 800

Refresh

CONVECTOR

Bartender

Lincat Combi Ovens

GASTRO ECONOMY

PHOENIX

Ventus

Precision

SILVERLINK 600

IMClean

CiBO

PHOENIX

Ventus

Precision

Lincat Specialist

bm

Super*easy
pasta

Filter Flow

MINI
COMPACTOR

LYNX400

blu°

Lincat Specialist

bm

Super*easy
pastasmart
vent

Frostar

SEAL

Touch

Vulture

Super*easy

WASTE
STATIONsmart
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Lincat **imc** **frifri** **Britannia**
 fresh thinking kitchen ventilation

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