

Creative Catering



COOKING EQUIPMENT

2019 ~ 2020

www.wvhowe.co.uk



As one of the country's leading distributors of catering equipment, we supply a large range of both light and heavy equipment to catering establishments throughout the United Kingdom. A huge range of products, together with our state of the art facility in Kings Norton, enables us to provide a fast and efficient service to all kinds of caterers, whether large or small.

HOW TO ORDER

All orders can be placed in the following ways:

- Written on an official requisition form or headed paper.
- By facsimile 0121 459 3121
- By email orders@wvhowe.co.uk
- By visiting www.wvhowe.co.uk

GENERAL DISCOUNTS

Prices are already heavily discounted and no further discounts apply unless indicated.

CARRIAGE

Charges may apply. Please contact us for details.

GENERAL TERMS AND CONDITIONS

Prices are subject to VAT at the appropriate rate.

Unfortunately we do receive price increases from time to time, so please contact us should you wish to confirm the current costs prior to placing your order.

We should be notified in writing or by facsimile within 7 days of missing or damaged goods.

A collection / re-stocking charge of 20% or £15.00 whichever is the greater, will be made for all returned goods which have been ordered in error.

Dimensions and capacities are approximate and are intended as a guide only. In the interests of continuous product improvement, the right is reserved to change specifications.

Full retention of the legal title to the goods remains with the Company until payment has been received. Payment is due within 30 days of the invoice date.

COOKING EQUIPMENT

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These icons are used throughout the catalogue as a quick reference for the products and features. If you have any questions please call us on **0121 433 3651**



FEATURED BRANDS

Proudly working with industry-leading manufacturers to bring this selection of trusted products to you.

RATIONAL **lincat** **BLUE SEAL** **SHARP** **Panasonic**

SUNNEX **VALERA** **Dualit** **KING EDWARD** **VICTORIAN** **Palco** **fourvide**

WELBILT **MERRYCHIEF** **ALTO-SHAAM** **SIRMAN** **iMettos**

MAESTROWAVE **ROBAND** **CROWN** **VERITY** **Electrolux**



AWARD WINNING
CATERING EQUIPMENT DISTRIBUTER
WV HOWE SCOOPS THE TOP AWARD!
COMING FIRST OUT OF OVER 130 UK DISTRIBUTORS

CEDABOND AWARDS
MOST IMPROVED MEMBER 2019

COMBINATION OVENS

RATIONAL® RATIONAL OVENS

Rational is the market leading manufacturer of Combination Ovens. With the very latest in innovation and technology, Rational combi-ovens are always a Powerful and versatile addition to a commercial kitchen. Over 100 million meals are prepared globally every day in Rational units such as SelfCooking Centre and Combimaster. You can grill, roast, bake, steam, stew, blanch or poach food, all within a space of less than about 1 m². Meat, fish, poultry, vegetables, egg dishes, baked goods, desserts - you can do it all, whether you're cooking for thirty or for several thousand.

PLEASE ASK ABOUT
INSTALLATION
0121 433 3651

SELF-COOKING CENTRE SCC101







Stylish and intelligent, this Rational combi oven boasts a wide range of self-cooking and combi modes for different foods and cooking styles. Ideal for high output restaurants and food services with a variety of dishes, the CalcDiagnosis® and care control intelligent cleaning process identify lime scale build-up and maximise operational reliability.

- 80-150 Meals per day
- Capacity 10 x 1 gastro pans
- 9 Unique self cooking & 3 combi modes
- Delay start function
- 1/2 Energy saving function
- Hand Shower with automatic retracting system
- Hinging rack 10 x 1/1 Gastro Pans
- Interface USB and Ethernet
- Full HACCP download function
- Banqueting and finishing modes
- 50mm drain connection
- 6 Point IQT Sensor
- CalcDiagnosis® system identifies lime scale build up
- Care control intelligent cleaning process

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Code	Description	Price
RT1507	Rational SCC 101 Electric Combi Oven	£8,353.13
RT1509	Rational SCC 101 Gas Combi Oven	£9,618.13

• Power Electric: 18.6 kW 32Amp 3 phase	• Power Gas Natural/Propane: 21.5kW, 73,360 btu
• Dimensions: H1042 x W847 x D776mm	     

Please contact us for pricing and details of the Complete range of Rational Ovens & Accessories.

RATIONAL® RATIONAL OVENS

Rational host free live demonstration days on a regular basis all over the country. These events - all run by Rational and conducted by accredited chefs - are held regularly in towns and cities throughout the UK and are the perfect way to see what these market leading ovens are capable of.

For details of the nearest Cooking Live demonstration day, simply email us with your details, or contact one of our team. From there we will liaise with Rational in order to get you a highly sought after place on an event that is the most local to you.

SELF-COOKING CENTRE SCCXS

The Rational Self Cooking Centre XS combi oven is an impressively compact yet Powerful complete cooking solution useful in restaurants, convenience stores, takeaways and much more.

- 20-80 meals per day
- Capacity: 6 x 2/3GN
- 5 Programmable air speeds with 5 proving stages
- Integral hand shower with automatic retracting system,
- integral water shut off function and variable jet strength
- 1200 programs with up to 12 steps – program lock functionality
- Service Diagnostic System (SDS) with automatic service notices display

Code	Description	Price
RT1501	Rational SCC XS Electric Combi Oven	£4,867.50

• Power Electric: 5.7 kW 3 x 10Amp 3 phase	• Dimensions: H567 x W655 x D555mm
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COMBIMASTER® CMP61

The highly stylish Rational CombiMaster® Oven 61 combines adjustable heat and unpressurised fresh steam to provide a versatile cooking option. The CMP61E is an outstanding electric combination oven with 6 x 1/1GN capacity; combi steamer humidity control, individual programming of 100 cooking programmes each with up to 6 steps and 30 - 80 meals per day output.

- 30-80 meals per day
- Capacity 6 x 1/1 or 12 x ½ GN
- Temperature range 30 to 300C
- Hand Shower with automatic retracting system
- Hinging rack 6 x 1/1 Gastro Pans
- With self-cleaning
- Interface USB, standard
- Service diagnostic system with
- automatic service display
- Core temperature probe with 1 point measurement
- 50 Settings with up to 6 steps can be selected as required
- Digital temperature display set in hours and minutes
- Digital Timer 0 to 24 hours with permanent setting

Code	Description	Price
RT1527	Rational CMP61E Electric Combi Oven	£4,778.13
RT1529	Rational CMP61G Gas Combi Oven	£5,692.50

• Power Electric: 11 kW	• Dimensions: H782 x W847 x D771mm
• Power Gas: Natural/Propane Gas 14kW	



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COMBIMASTER® PLUS 201

In guaranteeing precision and quality cooking results each and every time, the Rational 20 Grid CombiMaster® Plus 201 is the perfect oven in providing sophisticated technology to support each chef's individual craftsmanship.

- 150-300 meals per day
- Capacity 20 x 1/1 or 40 x ½ GN
- High-performance fresh steam generator
- 100 Programmes with up to 6 steps can be selected
- 5 Air speeds programmable & 'cool down' for fast and reliable cooling of the cabinet
- 3 Automatic cleaning
- programme & menu-guided descaling programme
- Automatic, active rinsing and drainage of steam generator by pump
- Integral, maintenance-free grease extraction system with no additional grease filter
- High-performance fresh steam generator

Code	Description	Price
RT1543	Rational CMP201E Electric Combi Oven	£12,237.50
RT1545	Rational CMP201G Gas Combi Oven	£13,812.50

• Power Electric: 11 kW	• Dimensions: H1782 x W879 x D791mm
• Power Gas: Natural/Propane Gas 44kW	



RT1543

COMBINATION OVENS

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RATIONAL ACCESSORIES

MOBILE OVEN RACK

The mobile oven racks made from high-grade stainless steel meet the highest quality requirements and are perfectly matched to RATIONAL appliances. The low rack height of no more than 1.60 m allows the appliance to be loaded and unloaded quickly and ergonomically. The oversized, quiet and hygienic tandem castors (CNS) make it so easy to move the food around.

Code	Description	Price
LC9067	Combi Fry Basket Full Size	£39.98
RT1571	Stand For Model 61/101 UG 1	£310.20
RT1573	Stand For Model 62/102 UG 1	£371.07
RT1575	Mobile Oven Rack Standard Model 201	£1,140.33
RT1577	Mobile Oven Rack Standard Model 202	£1,333.93
RT1579	Ultravent For Model 61/101	£2,510.93
RT1581	Ultravent For Model 62/102	£3,014.73

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· Dimensions: 400(h) x962(w)x800(d)mm	· Power: 17kW
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RATIONAL VARIO
COOKING CENTRE 112T

Multifunctional cooking appliance with two pans that can be operated independently for boiling, shallow frying & deep frying all in one unit. Whether for an à la carte restaurant or industry catering, prepare 30 individual portions or thousands of meals, cook overnight, under pressure or à la minute, the VarioCookingCenter® always offers the right solution for the individual requirements in your kitchen.

Because conventional cooking appliances such as tilting pans, boilers, ranges and deep-fat fryers are combined in just one multifunctional unit. Cooks up to four times faster and saves up to 40% in energy compared to convectional cooking technology.

- Suitable for up to 30 meals per day
- 2 x 14 litre pan capacity
- 7 cooking modes
- 30-250°C temperature range
- VarioBoost™ heating system
- Core temp probe
- Cooking progress control with microprocessor
- Touchscreen
- Digital temperature displays
- Digital timer
- USB port
- Ethernet card

Code	Description	Price
RT1591	Rational Vario Cooking Centre 112T	£10,406.25



RATIONAL VARIO COOKING CENTRE 211+

The Rational 211 VarioCooking Centre delivers precision cooking in bulk; perfect for large corporate catering operations. The single large cooking pan provides a 100 litre capacity and combines the cooking functions of a range, deep fryer, griddle, bratt pan and kettle to create an all-in-one piece of equipment.

- Suitable for 100 to 300 meals per day
- 7 cooking modes
- 100 litre pan capacity
- 30-250°C temperature range
- VarioBoost™ heating system
- Core temp probe
- Autoraising and lowering mechanism
- Touchscreen
- Digital temperature displays
- Digital timer
- USB port
- Ethernet card

Code	Description	Price
RT1593	Rational Vario Cooking Centre 211+	£15,056.25



· Dimensions: 1100(h)x1164(w)x914(d)mm	· Power: 28kW
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CONVOTHERM OES MINI COMBI

The Convotherm Mini combi oven comes with all of the benefits of the Convotherm brand in terms of quality and durability, but in a much smaller package. The Mini OES is perfect for a small kitchen with big idea.

- Electric Powered, low energy.
- Right hand door is standard.
- Steam cooking.
- Combi cooking.
- Hot air cooking.
- The Crisp&Tasty feature of larger Convotherm ovens.
- A multi-point core temperature probe, for accurate cooking.
- Steam and moisture reduction.
- Anti-bacterial handle and positive shut feature.
- Press&Go quick selection feature for fast start up time.
- Recipe saving program to store your culinary discoveries.
- RS232 port for easy connectivity.

Code	Description	Price
WB1501	Convotherm Mini Standard 10 Shelf	£5,038.96
WB1503	Convotherm Mini Standard 6 Shelf	£3,055.50

· Dimensions 6 Grid: 627(h) x 515(w) x 599(d)	· Power 6 Grid: 5.7kW
· Dimensions 10 Grid: 627(h) x 515(w) x 777(d)	· Power 10 Grid: 7.1kW



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ELECTROLUX SKYLINE

Electrolux SkyLine Combi Ovens, a new solution characterized by reduced running costs and designed with you in mind with better ergonomics and usability. Intuitive and simple to use, be ready to change the way you cook.

OptiFlow

- Perfect, even cooking results thanks to revolutionary hightech OptiFlow air distribution system.

SkyClean

- Cut your cleaning costs up to 15%***. Flawless cleaning results, green functions and automatic boiler descaling. Powder, tablet and liquid chemicals to serve you better.

101 humidity settings

- Add variety to your cooking with 101 humidity settings from 0% to 100% boiler generated steam, Automatic exhaust valve opening for extra crispy food

6-sensor probe as standard

- Precise measurement of the exact core temperature of your food.

Lambda sensor as standard

- Precise real-time measurement and control over the humidity in the Oven chamber.

Touch panel

- Super-intuitive, simple-to-learn and -use and customizable touch screen interface designed to make life easy. Colour-blind friendly. Available in over 30 different languages.

An extra effortless benefit

- Stress-free efficiency and productivity with SkyDuo. Anticipating your needs with the self-intuitive connection between SkyLine Premium® Ovens and SkyLine Chill® and vice versa. The appliances guide you through the Cook&Chill process.

Program mode

- Save, organize into categories, and share up to 1.000 recipes via USB or OnE connectivity.

*Warranties

- 3 Years if you use Electrolux Chemicals, 2 years if other brand chemicals are used.

Code	Description	Price
EC1503	Skyline Premium 6 Grid 1/1 Electric	£3,105.00
EC1505	Skyline Premium 'S' 6 Grid 1/1 Electric	£4,581.36
EC1507	Skyline Premium 10 Grid 1/1 Electric	£5,130.00
EC1509	Skyline Premium 'S' 10 Grid 1/1 Electric	£6,075.00
EC1511	Skyline Premium 20 Grid 1/1 Electric	£9,342.00
EC1513	Skyline Premium 'S' 20 Grid 1/1 Electric	£10,756.80

· Power 6 Grid: 5.7kW	· Power 10 Grid: 7.1kW
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· Dimensions 6 Grid: 627(h) x 515(w) x 599(d)	· Dimensions 10 Grid: 627(h) x 515(w) x 777(d)
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COOKERS & OVENS

The right restaurant oven can drastically alter your ability to create more varieties of menu items, ensuring that each item is prepared correctly while reducing food waste. From the indispensable convection oven to the essential microwave oven to the all-around favourite combi-oven, there's a type of kitchen oven that is perfectly matched for your needs and your menu.



MERRYCHEF EIKON E2S

The most high performing Merrychef with its award-winning front-of-house design is easy to install on a standard counter top, easy to use and delivers high quality results cooking up to 20x faster than a conventional oven. Its versatility to cook, toast, grill and reheat food, delivering high quality, repeatable dishes with every order, from just one compact appliance makes the Merrychef eikon® e2s an excellent return on investment.

- 30.5 cm cavity with a 35.5 cm wide footprint
- Rapid cooking, combining three heat technologies (tuned impingement, microwave, convection)
- Accessory storage on top of the unit
- Cool-to-touch exterior
- Fits on a 600mm worktop
- Rapid cooking up to 20 times faster than conventional ovens
- USB memory stick data transfer of up to 1024 cooking profiles

- **Dimensions S:** 35.6 x 59.4 x 61.9cm
- **Dimensions HP:** 35.6 x 59.4 x 64.5cm
- **E2S S Power:** 2.9kW
- **E2S HP Power:** 6kW

Code	Description	Price
WB1551	Merrychef Eikon E2s Standard Power Oven	£4,659.90
WB1553	Merrychef Eikon E2s High Power Oven	£5,992.70

MERRYCHEF EIKON E3

The Merrychef eikon® e3 is the only high speed oven with a turntable for even browning and a three-tier cavity for flexible baking and cooking. A single appliance that allows you to quickly move from baking off delicate croissants at high quality level, quickly heating up sandwiches, or cooking a meal, through to batches of breakfast items.

- Microwave combination mode reduces cooking times by up to 6 times
- Quick pre-heat time (15 minutes)
- Turntable gives you extremely even browning
- Ventless operation
- Easy to clean interior

- **Dimensions Standard:** 359.7 x 53.3 x 55.2cm
- **E3 Power:** 3kW

Code	Description	Price
WB1555	Merrychef Eikon E3 Microwave	£2,800.96



COMBI CHEF 7

The versatile Combi Chef 7 features all the elements of cooking – microwaving, roasting, baking, grilling, steaming and defrosting in one compact, easy to use unit, with savings of up to 70% over traditional foodservice methods.

- 1150W microwave output
- Unique menu creator V2.0 software included
- SD memory card included
- 1800W variable grill
- 100-250°C convection oven
- Up to 99 programs available
- Touchpad controls

Code	Description	Price
MW2635	Combi Chef 7 High Speed Oven Maestrowave	£1,558.80

LYNX 400 CONVECTION OVEN

Ideal for pubs, leisure clubs, cafés, wishing to offer hot food where kitchen space is limited. Allows you to offer hot pies, pastries, pizzas and the like - perfect for smaller bakeoff use and roasting.

- Capacity 2x1/2 GN
- Side opening doors with glass viewing panel
- Simple dial control
- Single fan convection oven
- Double-glazed glass door and internal light for safe, energy-efficient operation
- Temperature Range 50°C to 250°C

- **Dimensions:** 371 (H) x 555(W) x 488(D)mm
- **Power:** 2.5kW

Code	Description	Price
LC9019	Convection Oven LCO Lynx 400	£434.70



TURBOFAN E31D4 CONVECTION OVEN

The Blue Seal E31D4 is an electric convection oven suitable for grilling, baking, roasting and holding which is ideal as a primary oven for smaller establishments. It has simple to use electronic controls with digital time and temperature display and a generous 4 x 1/1 GN capacity. The E31D4, formerly known as the E311, makes for easy cleaning with a vitreous enamel oven chamber and is supplied with 4 oven wire racks as standard.

- 4 Racks Supplied
- 4 x 1/1 GN pan capacity
- 80mm tray spacing.
- Single direction low-velocity fan.
- Electronic controls with digital time and temperature display.
- Broil / Grill mode quick select key
- Thermostat range 50-260°C.
- Time range from 180 minutes in countdown mode.
- Over-temperature safety cut-out.
- Manual or program modes.
- Large 3/4" high LED display

Code	Description	Price
BP4061	Turbofan E31D4 Oven 4 X 1/1	£1,326.12
BP4061S	Stand for E31D4	£444.00

- **E31D4 Dimensions:** 371 (H) x 555(W) x 488(D)mm

- **E31D4 Power:** 3kW

TURBOFAN E32D4/E33D5 CONVECTION OVEN

Blue Seal Turbofan convection ovens offer a variety of cooking modes, including its ability to grill, bake, roast and hold a wide variety of foods. The E32D4 & E33D5 has a huge range of handy features including water injection which delivers excellent results, whilst the bi-directional reversing an enhances the efficiency and evenness of heating.

- 2 speed bi-directional reversing fan system
- Thermostatic range 50-260°C
- Side opening doors with glass panel view
- Up to 20 programmes and three stage cooking with simple dial controls and digital display
- Moisture injection mode (5 levels)
- Quick select grill mode
- Dual halogen oven lamps

Code	Description	Price
BP4071	Turbofan E32d4 Oven 4 X 460X660mm	£2,268.00
BP4071S	Stand For E32d4	£444.00
BP4073	Turbofan E33d5 Oven 5 X 1/1	£1,903.50
BP4071S	Stand For E33d5	£444.00

- **E32D4 Dimensions:** 730 including 76mm feet(H) x 610(W) x 680(D)mm
- **E33D5 Dimensions GN Capacity:** 5x GN 1/1 trays

- **E32D4 Power:** 6.5kW
- **E33D5 Power:** 6kW



PIZZA OVENS

LINCAT PO49X
SINGLE DECK PIZZA OVEN

Single piece firebrick base for crisp base cooking, perfect for all types of pizza. Separate heat controls for top and base of the compartment.

Fully insulated doors for energy efficiency and safe operation.

- Thermostatic control up to 400°C
- 20 minute audible timer
- 4 x 9" (22cm) or 2 x 12" (30cm) pizzas



Lincat



Code	Description	Price
LC9023	Single Deck Pizza Oven	£603.00
· Dimensions: 810 (W) x 740 (D) x 320 mm (H)		· Power: 2.9kW

LINCAT PO89X TWIN DECK PIZZA OVEN

Perfect for deep pan, thin crust, fresh dough, part baked or frozen pizzas, as well as a variety of other foods such as ciabatta, naan, garlic bread, lasagne, jacket potatoes, pies, pasties and pastries.

- Fully insulated doors for energy efficiency and safe operation.
- Thermostatic control up to 400°C
- 20 minute audible timer
- 4 x 9" (22cm) or 2 x 12" (30cm) pizzas per deck

Code	Description	Price
LC9025	Twin Deck Pizza Oven	£1,020.00

· Dimensions: 810 (W) x 740 (D) x 565 mm (H)

· Power: 5.7kW



BLUE SEAL ELECTRIC PIZZA OVENS

High performance, Powerful and versatile, can be stacked up to 3 oven chambers high. All models can be optionally equipped with open stands.

- Up to 4 twelve inch pizza's capacity per deck
- Temperature adjustment through electromechanical thermostats
- Independent control for ceiling and base elements
- Stainless steel front and door
- Stainless steel ergonomic handle
- Baking chamber in aluminated plate
- Door glass made of pyroceram
- Insulation made of eco-compatible fibro ceramic and needle rock wool
- Baking surface, refractory stone
- Temperature display through analogical pyrometer
- Max baking temperature 400°C
- Safety thermostat with manual resetting
- Internal lightning with halogen lamp
- External chimney
- All the models can be optionally equipped with open stands

Code	Description	Price
BS9023	Electric Single Pizza Oven	£912.60
BS9024	Electric Double Pizza Oven	£1,285.20
BS9025	Stand For Blue Seal Pizza Ovens	£444.00

- Internal - Per Deck: 630mm W x 630mm D x 150mm H
- External 430DM: 950 W x 950 D x 400mm H
- External 830DM: 950 W x 950 D x 730mm H

· Power Single: 4.8kW
· Power Double: 8.8kW



BLUE SEAL



POTATO OVENS

BAKE KING POTATO OVEN
BLACK OR STAINLESS STEEL

The high capacity, fan assisted Bake-King Potato Oven features a highly attractive transparent door perfectly displaying your tasty products to your customers.

- Can be used for countertop or bar back use
- Suitable for cooking croissants, rolls & pastries
- Output 50 potatoes per hour
- Holds 50 potatoes
- Illuminated Oven & storage area
- Glass menu display
- Easy clean interior



Code	Description	Price
KE9040	Bake King Potato Oven Black	£1,111.50
KE9041	Bake King Potato Oven S/S	£1,111.50

· Dimensions: 670(H) x 460(W) x 545(D)mm



CLASSIC COMPACT POTATO OVEN

The Classic Compact combines a highly efficient convection potato oven with an illuminated display/storage area and independently heated integral Bain Marie - all in one stunningly effective unit.

- Independently heated built-in bain marie 1/3 GN top for hot toppings and table top presentation area.
- Holds 20-25 Cooking & 20 Holding Potatoes
- Removable toughened glass front
- Wipe On/Off Board
- Suitable for countertop or back bar use



Code	Description	Price
KE9043	Classic Compact Potato Oven	£1,010.10

· Dimensions: 570(H) x 455(W) x 490(D)mm



QUEEN VICTORIA POTATO OVEN

The traditionally designed Queen Victoria Potato Oven is exceptionally sturdy thanks to it's black enamelled heavy casing construction, on a frame chassis.

- Three elements allow even cooking without hot spots.
- Independently heated & illuminated display cabinet with all-round visibility.
- The heated ceramic tiled top provides a handy plate warmer.
- Capacity - 60 Potatoes/hr

Code	Description	Price
VB9040	Queen Victoria Potato Oven	£1,347.60



· Oven Power: 1.5kW
· Warmer Power: 275W

· Dimensions: 700(H) x 430(W) x 430(D)mm



BAKEMASTER CONVECTION OVEN

Built to meet the demands of progressive catering establishments, the Bakemaster is an attractive, highly efficient convection oven with the bright clean lines of stainless steel on both the exterior and interior. As with any conventional convection oven the Bakemaster will also bake pies, pasties, pizza and bread, giving you the versatility to offer a range of foods to your customers.

- Twin fans, thermostat to 300 °C, 2 hour timer.
- Supplied with removable easy load trays.
- Ideal counter-mounted or back bar.
- Toughened double-glazed oven door.
- Single phase Power supply.
- Cooking Capacity - 60 Potatoes/hr

Code	Description	Price
VB9047	Bakemaster Convection Oven	£1,078.80



· Dimensions: 660 (W) x 600 (D) x 800mm (H)

GAS OVENS



· **Dimensions:**
890(H) x 900(W) x 770(D)mm

· **Power:**
38.9kW



DOMINATOR PLUS 6 BURNER RANGES

The Falcon Dominator Plus G3101 has 6 Powerful open top gas burners, easy to clean removable hob and large 2/1 GN compatible, fan-assisted electric oven. It is one of the most versatile pieces of equipment available for the modern kitchen environment.

- High performance burners with cast iron pan supports and a general purpose oven.
- Available with feet or castors
- Five shelf positions
- Twin Oven Doors with individual catches
- Laser etched control icons
- Low Power oven door handles
- 2/1 Gastronorm compatible.
- Temperature range 120-270°C
- Available in Natural & Propane Gas



Code	Description	Price
FN4055	Dominator Plus Gas 6 Burner Range Sliding Doors	£1,248.00
FN4056	Dominator Plus Gas 6 Burner Range Drop Down Door	£1,422.00
FN4055C	Castors	£236.80
FN4055S	Splashback & Plate shelf	£76.80

PHOENIX GAS OVEN RANGE

Robust and reliable, the LMR9 gas general purpose oven is a fantastic choice for baking, roasting and reheating foods. With an impressive Power output of 8kW and three sturdy chrome plated shelves (each able to support 2 x 1/1 size gastronorm pans), the oven is has an impressively high capacity.

- Available in natural gas or propane gas versions.
- Available in solid top and 6 burner
- Double insulated doors and side panels for safe operation, efficiency and economy

Code	Description	Price
BP4059	Opus 6 Burner Gas Range	£1,290.00

· **Dimensions:**
880-935(H) x 900(W) x 700(D)mm

· **Power:**
35kW



BLUE SEAL 6 BURNER OVEN RANGE

The G750 is an incredibly cost-effective six burner gas oven that has been specially designed and engineered to cope with high volume usage in compact areas.

- 6 x 5.8kW open burners
- 2/1 GN compatible oven
- Stainless steel finish
- Lift off brass burners & stainless steel spill tray
- Vitreous enamelled cast iron double pot stand
- 5 shelf position racking
- Supplied with 2 chrome wire oven racks
- Piezo ignition to oven burner
- 130-270°C thermostatic control
- Gas connection 3/4" (BSP) female
- Supplied on adjustable stainless steel legs

Code	Description	Price
BS4055	SR Series 6 Burner Gas Range	£1,212.30

· **Dimensions:** 890(H) x 900(W) x 750(D)mm

· **Power:** 42.7kW

EVOLUTION 6 BURNER GAS RANGE

Heavy duty 6 burner static oven range comes complete with a 6 burner hob and drop-down door gas oven. 5.3 Cu. Ft. oven is supplied with two shelves and four shelf positions for maximum versatility.

- Piezo oven ignition & flame failure device
- 6 Powerful 7kW Dual Flame Gas Burners
- Available in natural gas or propane gas versions
- Drop down door
- 80-300°C thermostatic control
- Heavy-duty easy remove heavy wire chrome rack supports
- Supplied with two chrome wire oven racks



· **Power:** 51kW

· **Dimensions:**
915/1085mm inc splashback(H) x 900(W) x 812(D)mm



DOMINATOR PLUS 4 BURNER GAS RANGE

With four Powerful and efficient hob burners, twin cast iron pan supports a removable semi-sealed hob and a 1/1 GN compatible oven, the Dominator Plus G3161 is the perfect range for kitchens with limited space.

- 1/1 GN capacity
- Semi-sealed, pressed stainless steel hob - easy to remove
- 5 shelf positions allowing 2 shelf cooking
- 2 shelves supplied
- Low profile door handles reduces intrusion into work space.
- Quick heat up, low energy use.
- Laser-etched control icons - Permanent, indelible markings.

Code	Description	Price
FN4057	Dominator Plus 4 Burner Gas Range	£1,597.20
FN4057C	Castors	£76.80

· **Dimensions:** 890(H) x 600(W) x 890(D)mm

· **Power:** 25.9kW



SILVERLINK 4 & 6 GAS BURNER RANGES

Cook a variety of delicious dishes with the Powerful Silverlink 600 4 & 6 Burner Gas Oven Range. These oven ranges, perfect for cafe bars, care homes and small restaurants.

- Four & Six Powerful gas burners with flame failure device for added safety
- High Power gas oven
- Fully pressed and sealed hob tops for easy cleaning
- Robust, easy-to-clean vitreous enamelled cast iron pan supports
- Low level flue maximises working area and enables you to use large stock pots
- Rear castors to make moving oven range out for deeper cleaning easier

Code	Description	Price
BP4053	4 Burner Gas Range With Oven & Rear Castors	£1,128.00
BP4055	6 Burner Gas Range With Oven & Rear Castors	£1,184.40

· **4 Burner Dimensions:** 935(H) x 600(W) x 600(D)mm
· **6 Burner Dimensions:** 970(H) x 900(W) x 600(D)mm

· **Power 4:** 23.8kW
· **Power 6:** 35.5kW



ELECTRIC OVENS



DOMINATOR PLUS
ELECTRIC OVEN RANGE

With six fast-acting circular hotplates and a large 2/1 GN compatible oven, the electric Dominator Plus E3101 6HP is one of the most versatile pieces of equipment available for the modern kitchen.

- Six fast-acting circular hotplates
- Full width removable drip tray
- Vitreous enamelled oven chamber
- Oven temperature range of 100 - 250°C
- Oven features 5 shelf positions, ideal for 2 shelf cooking

Code	Description	Price
FN4061	Dominator Plus Electric Oven Range 6 Plate	£3,740.63

- **Dimensions:**
890(H) x 900(W) x 845(D)mm
- **Power:** 18.9kW



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SILVERLINK 600 ELECTRIC OVEN RANGE

The Lincat ESLR9C features a twin fan assisted oven offering simple, even cooking every time, along with 6 Simmerstat temperature control hobs the ESLR9C is a high production machine.

- Available as a 3-Phase or Single-Phase Model
- Fully pressed sealed hob top, reduces spillages damaging the equipment and is easy to clean.
- Accurate thermostatic temperature control of the oven with a temperature range between 50°C-250°C.
- Hotplates 190mm 7 1/2" diameter.
- Automatic Power reduction of pan boils dry or is removed.
- Twin fan assisted oven for uniformed heat and consistent cooking.
- Oven base is removable for easy cleaning.
- Rear castors to make moving oven range out for deeper cleaning easier

Code	Description	Price
BP4057	Silverlink 6 Plate Electric Range	£1,426.96

- **Dimensions:**
925(H) x 900(W) x 600(D)mm
- **Power:** 16.5kW



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DOMINATOR PLUS INDUCTION
OVEN RANGE

The E3913/4i induction top oven range provides impressive performance alongside efficient, energy saving operation.

- Available in 3.5kW & 5kW Zones
- 4 x 270mm diameter, energy efficient heat zones
- Heavy duty, ceramic glass hob plate
- Variable control settings
- In-built pan detection
- Fan-assisted, 1/1 gastronorm compatible oven
- Glass panels in oven doors

Code	Description	Price
FN4071	Dominator Plus Induction Oven Range 4 X 3.5kW	£7,059.38
FN4073	Dominator Plus Induction Oven Range 4 X 5kW	£7,204.69

- **Dimensions:**
940 inc feet (H) x 530(W) x 536(D)mm
- **Power FN4071:** 20kW
• **Power FN4073:** 26kW



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EVOLUTION OVEN RANGE

The heavy duty Evolution E506D range is a total of 20.9KW 3phase Power, large static oven fully enamelled chamber.

- 2/1 Gastronorm capacity
- 5 Shelf Position
- 2 Chrome wire racks supplied
- Easy to clean
- Cool touch stainless steel door
- Optional hot plate elements -6x to complete top

Code	Description	Price
BS4061	Evolution 6 Plate Oven Range	£2,538.00
BS4061A	Solid Cast Plate Element	£129.00

- **Dimensions:**
915(h) x 900 (w) x 812(d)mm
- **Power:** 20.9kW
6x 2.5kW



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OPUS ELECTRIC RANGE

The Opus 800 range Electric ovens combine Power with versatility. Suitable for a variety of busy commercial kitchens, from large pubs and restaurants to large hospitals, school canteens and care homes.

- Available in 4 or 6 Plate
- Powerful heavy-duty cast iron 2.6kW square hotplates deliver fast responsive heat
- Available in Round or Square Plates
- Fully pressed sealed hob for easy cleaning
- Removable oven base for easy cleaning
- 5 shelf positions
- twin fan assisted ovens on the 900mm units
- temp range from 130-165 orc

Code	Description	Price
LC9012	Opus 6 Plate Range Electric Oven Range	£3,313.80
LC9013	Opus 4 Plate Range Electric Oven Range	£2,532.00
LC9011	Opus 6 Plate Round Electric Oven Range	£2,839.20

- **Dimensions 4 Plate:**
900(H) x 600(W) x 800(D)mm
- **Dimensions 6 Plate:**
900(H) x 900(W) x 800(D)mm



Lincat

ALTO SHAAM SMOKING OVENS

These Smokers offer all the features and benefits of a Cook & Hold oven, with all the flavour possibilities of real wood smoke.

- Introduce new menu items without added sodium, fats or sugars.
- Smokes with real wood chips - no pressure cooking, no artificial smoke flavour.
- Smoke timer offers a choice of mild, medium, or heavy smoke flavour.
- Cooks, smokes, and holds meats, poultry, and fish.
- Cold smokes fish and cheese.
- Induces natural enzyme action in meat for tenderizing.
- Less energy usage than conventional ovens.
- Reduces labour and evens-out workloads.
- Non-magnetic stainless steel interior, racks, and shelves resist corrosion.
- Stackable design for additional capacity.

Code	Description	Price
AS5211	Smoker Cook & Hold Oven 45Kg	£8,385.00
AS5213	Smoker Cook & Hold Oven 90Kg	£13,821.60

- **Dimensions 45kg:**
848(H) x 651(W) x 802(D)mm
- **Dimensions 90kg:**
1572(H) x 651(W) x 832(D)mm

- **Power 45kg:** 3.1kW
Capacity: 9X1/4 GN
- **Power 90KG:** 6.2kW
Capacity: 18X1/1 GN



HOBS & COOKERS

COUNTER TOP WOK INDUCTION HOB

Supplied with free high quality wok. Counter Top Induction Hob with special dished cooking surface designed for use with a wok.

- 2500 watt
- 9 Power levels
- At-table cooking experience for customers with wok style cooking
- Easy to clean both hob and wok
- Safe, efficient and fast with near instant control



Code	Description	Price
AP4135	Counter Top Wok Induction Hob	£513.60

• **Dimensions:**
150 (H) x 385 (D) x 422 mm (D)

• **Power:**
2.5kW



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INDUCTION HOB MAESTROWAVE

This induction hob is extremely simple and very safe to use. The "plug and play" model is built to withstand the demands of any busy catering operation.

- Adjustable temperature 60-240°C
- Auto pan detection cut-out
- Touchpad controls

• **Dimensions:**
101 (H) x 386 (D) x 326 mm (W)

• **Power:**
2.8kW



Code	Description	Price
BP4065	Induction Hob Maestrowave MC30L4B	£666.60

LINCAT INDUCTION HOBS

Offering high energy efficiency, Lincat table top induction hobs are perfect for any business seeking to cut running costs and create a safer, more comfortable, working environment. These innovative products deliver a highly responsive and controllable cooking method. The sleek profile creates a showpiece stage for theatre-style cooking, while the lightweight, portable, plug-in design offers versatility in the kitchen.

- Option of Single, Twin or 4 Zone cooking zones for high output
- High Power
- 6mm thick high impact ceran glass
- Easy to use rotary controls
- Easy to change filter
- Rating 13A
- Boost feature, and auto heat up feature

Code	Description	Price
LC9005	Induction Hob Single Zone Lincat	£393.00
LC9007	Induction Hob 2 Zone Lincat	£316.74
LC9009	Induction Hob 4 Zone Lincat	£1,105.80



• **Power Single:**
2.4kW

• **Dimensions Single:**
1150(h) x 400(w) x 654(d)mm

• **Power Twin:**
3kW

• **Dimensions Twin:**
1150(h) x 350(w) x 654(d)mm

• **Power 4:**
3kW x2

• **Dimensions 4:**
1150(h) x 600(w) x 654(d)mm



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RICE COOKER 5 LTR

The Maestrowave MRC5L rice cooker cooks and keeps warm 5 litres of rice for up to 8 hours. It has a Teflon coated bowl to ensure no rice sticks to the side and to facilitate easy cleaning.

- 5 Ltr Capacity
- Minimum capacity 1 litre
- Electronic Controls
- Auto shut off

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Code	Description	Price
MW2637	Rice Cooker Maestrowave 5 Ltr	£207.94

• **External Dimensions:**
H340 x D460

• **Power:** 1.95kW



PRO-LITE 10 LTR PASTA BOILER

The Falcon Pro-Lite LD69 countertop pasta cooker is ideal for small batch preparation. It will augment the existing traditional boiling top to provide additional cooking capacity.

- Capacity 10 litres
- Temperature range 70 to 100C
- Flexibility of sitting on suitable surface
- Drain valve, for easy draining
- Supplied with one large boiling basket
- 6 Individual portion baskets included
- Safety cut out switch if element box is raised from pan
- Lift out control box element box for easy cleaning
- Unit can be mounted upon a stand or cupboard

Code	Description	Price
FN9045	Pro-Lite 10 Ltr Pasta Boiler	£513.60

• **Dimensions:**
315(h) x 300(w) x 600(d)

• **Power:**
2.75kW



- **Power Single:** 3kW
- **Power Double:** 2x 3kW



- **Dimensions 2 Plate:**
290(h) x 300(w) x 600(d)
- **Dimensions 4 Plate:**
290(h) x 600(w) x 600(d)

SILVERLINK 600 PASTA BOILERS

For any restaurant with Italian food on the menu, Silverlink 600 pasta boilers ensure pasta perfection, time after time. It also has the versatility to be used as a steamer and Bain Marie.

- Counter top unit
- Thermostatic temperature control
- Front mounted controls ensure safe working practice
- Hinged elements with safety cut out
- Easy access to tank for cleaning
- Front drain taps for fast, easy drainage of water
- Corrosion-resistant elements for long service life
- Stainless steel lids and element lifting tool included
- Additional Baskets available

Code	Description	Price
LC9046	Silverlink Twin Pasta Boiler 2X11ltr	£666.60
LC9045	Silverlink Single Pasta Boiler 11 Ltr	£393.00

SOUS VIDE COMPACT WATER BATH

Our range of commercial sous vide water baths allow for controlled cooking at consistent precise temperatures, providing perfect results time after time and our range of compact products are designed for the professional kitchen. 14L Capacity.

Code	Description	Price
RH1031	Sous Vide Tools Compact Water Bath	£316.74



• **Power:** 400W

• **Dimensions:**
300(h) x 330(w) x 365(d)



SILVERLINK 600 ELECTRIC BOILING TOPS

The Lincat Silverlink counter top boiling tops have fully pressed & sealed hob tops for easy cleaning. An automatic Power reduction if the pan boils dry or is removed, prolonging the hotplate life.

- Six-position switched control each plate
- Simmerstat control
- Countertop unit

Code	Description	Price
LC9039	Boiling Top 4 Plate 29x60x60cm 7kW	£321.60
LC9038	Boiling Top 2 Plate 3kW	£216.60



- **Power 2 Plate:** 3kW
- **Power 4 Plate:** 7kW

- **Dimensions 2 Plate:**
290(h) x 300(w) x 600(d)
- **Dimensions 4 Plate:**
290(h) x 600(w) x 600(d)

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LYNX 400 ELECTRIC BOILING TOPS

The Lincat Lynx Boiling Tops have a compact, low-profile design and give a comfortable working height when used on a typical 900mm high worktop. They also features variable heat control and automatic Power reduction, if a pan boils dry or is removed prolonging the life of the hotplate.

- 180mm sealed hotplates for easy cleaning
- Variable heat control

Code	Description	Price
LC9054	Boiling Top Plate Lynx	£120.60
LC9055	Boiling Top 2 Plate Lynx	£177.50



- **Power Single:** 2kW
- **Power 2 Plate:** 3kW

- **Dimensions Single Plate:**
120(h) x 285(w) x 400(d)
- **Dimensions 2 Plate:**
120(h) x 565(w) x 400(d)

FRYERS



MAESTROWAVE FRYERS

Maestrowave Fryers are manufactured from high quality stainless steel and feature a heavy duty basket, batter plate and lid plus a thermostatic control to ensure consistent results with every use.

- Thermostatic control
- Batter plate & lid included
- Lift off fryer head
- **Fryer Head Exchange Warranty
- Basket size for 3 Ltr 120x220x100mm
- Basket size for 6 Ltr 220x240x100mm

Code	Description	Price
MW2641	MSF5 Fryer 3 Ltr	£152.87
MW2643	MSF8 Fryer 6 Ltr	£179.14

- Dimensions 3 Ltr: 360(h) x 180(w) x 420(d)
- Dimensions 6 Ltr: 360(h) x 270(w) x 420(d)



- Power 3 Ltr: 2.7kW
- Power 6 Ltr: 3kW

LYNX 400 FRYERS

Compact yet Powerful, the Lynx 400 LDF Fryers are built for rapid recovery and high output, delivering consistent results each and every time while saving on worktop space.

- Removable control head and elements for easy cleaning
- Thermostatic control for consistently perfect results
- Removable stainless steel tank and batter plate for easy cleaning
- High limit thermostat for added safety (cuts off the fryer if the control thermostat fails)
- Batter plate, stainless steel lid and heavy duty baskets supplied as standard

Code	Description	Price
LC9028	Lynx 400 Fryer Single	£176.40
LC9026	Lynx 400 Fryer Double 2 X 4 Ltr	£356.58



- Power Single: 3kW
- Power 6 Ltr: 2x 3kW

- Dimensions Single Tank: 15(h) x 270(w) x 417(d)
- Dimensions Twin Tank: 360(h) x 540(w) x 417(d)

SILVERLINK 600 FRYERS

The Silverlink 600 range is extensive and includes gas and electric light-medium duty prime cooking to make optimum use of available kitchen space.

- Fully welded with front mounted adjustable thermostatic controls
- Easy clean hinged element and drain tap.
- Features Cool-Zone to collect debris for cleaner cooking results and prolonged oil life.
- S/S Construction
- Front Mounted controls
- Lids & Baskets supplied

Code	Description	Price
LC9032	Single Tank DF33 Fryer 9 Ltr 3kW	£349.20
LC9257	Single Tank DF36 Fryer 9 Ltr 6kW	£402.57
LC9258	Single Tank DF39 Fryer 9 Ltr 9kW	£414.60
LC9265	Double Tank DF66 Fryer 2x9 Ltr 2x3kW	£587.40
LC9266	Single Tank DF612 Fryer 2x9 Ltr 2x6kW	£702.00
LC9267	Single Tank DF618 Fryer 2x9 Ltr 2x9kW	£729.00



- Dimensions Single: 330(h) x 300(w) x 600(d)
- Dimensions Twin: 330(h) x 600(w) x 600 (d)
- Power: see descriptions

PRO-LITE TABLETOP FRYER

The Falcon Pro-Lite Electric Fryer is a simple commercial deep fat fryer ideal for the countertop of any busy restaurant or establishments that need a fast cooking option.

- Oil drainage system and lift out control panel and elements
- Single rotary control knob with clear temperature markings and indicator
- Both supplied with baskets & lids
- Stainless steel construction
- Temp range 130 to 190
- Safety cut out

Code	Description	Price
FN9026	Pro-Lite 7 Ltr Single Fryer	£352.80
FN9028	Pro-Lite 7 Ltr Double Fryer	£592.20

- Dimensions Single: 315(h) x 300(w) x 630(d)
- Dimensions Twin: 315(h) x 600(w) x 630 (d)

- Power Single: 2.75kW
- Power Twin: 2x 2.75kW



BLUE SEAL GAS TWIN TANK FRYER

The Blue Seal Free Standing Natural Gas Twin Fryer GT46 is a highly versatile and robust twin fryer by best-selling brand Blue Seal. Its stainless steel construction ensures it is robust and easy to clean, whilst its cleverly engineered front rail protects the operator and controls.

- LPG or Natural Gas
- Twin tanks 2 x 13 litres
- Capacity 31kg per hour
- Variable heat control from 145°C to 195°C
- Accurate direct action thermostat + or - 1C
- Piezo ignition to standing pilot burners
- Flame failure on each pilot
- Large easy use control with easy view scale
- Fail-safe over-temperature safety cut-out
- Oil level and over temperature safety cut out
- 2 Chrome plated, wire baskets and stainless steel lid
- Adjustable feet at front and rollers to the back

Code	Description	Price
BS9028	Blue Seal Twin Tank Fryer Gt46	£1,854.90



- Power: Gas 25kW, 85,000 Btu per hour 3/4" BSP

- Dimensions Single Tank: 1085(h) x 400(w) x 380(d)



- Power: Gas 25kW, 85,000 Btu per hour 3/4" BSP

- Dimensions Single Tank: 1085(h) x 450(w) x 812(d)

BLUE SEAL FAST FRI GAS FRYER

A great quality commercial FF18 gas fryer, provides all the Power and performance you need to produce fantastic fried food at a great price. At only 400mm wide, it fits in to smaller kitchens perfectly, yet still has an impressive 18Ltr oil capacity, large for its size. Cleaning is easy, thanks to the large 30mm drain valve and robust stainless steel construction

- Available in LPG or Natural Gas
- 400mm wide single pan fryer
- Stainless steel finish
- 25kW (gross) multi-jet target burner
- 25kg / hr production rate
- Stainless steel open pan (no tubes)
- 30mm drain valve
- 18 litre oil capacity
- Mechanical thermostat
- Manual pilot ignition
- Baskets and lid included
- Adjustable feet

Code	Description	Price
BS9026	Fastfri Fryer Gas Single Fryer	£756.00

DOMINATOR PLUS TWIN ELECTRIC FRYER

With an impressive output of 48kg of chips an hour, the Falcon E3860 single pan, twin basket fryer offers more than enough Power and performance for the busiest of establishments. Ideal for busy restaurants, hotels, takeaways and many others.

- Stainless steel hob with mild steel pan
- Variable, precise control
- Lid supplied as standard
- Output: 48 kg of chips per hour
- 40 Ltr Capacity

Code	Description	Price
FN9024	Dominator Single Tank Twin Basket Fryer	£2,864.54



- Power: 5.9kW

- Dimensions Single Tank: 870(H) x 600(W) x 770(D)mm



- Power: 18.3kW



- Dimensions Single Tank: 890(H) x 600(W) x 770(D)mm

CHIEFTAIN MANUAL TILT BRATT PAN

The Falcon Chieftain Bratt Pan E2962 is ideal for use within the commercial kitchen where cooking large quantities of food is a regular requirement. Can even be used as a bain marie if required.

- Oil Ltr Capacity 14Ltr
- Water Capacity 21 Ltr
- Versatile cooking performance
- Manual tilt via front located handle
- Heavy duty cast iron pan
- Precise temperature control
- Adjustable feet

Code	Description	Price
FN9022	Chieftain Manual Tilt Bratt Pan	£4,222.98

MICROWAVES

MAESTROWAVE MW10 MICROWAVE

The Maestrowave MW10 is a reliable, durable and affordable option for smaller businesses – including Coffee Shops, Sandwich Bars, Cafés, Convenience Stores, Forecourts, Offices, Staff Rooms & many more commercial foodservice environments

- 21 litre capacity
- Touch controls, 20 presets, 10 Power levels
- Unique microwave distribution system & cavity
- Perfect cooking every time!
- Perfect for all reheating and cooking tasks
- Reliable, durable and affordable
- Sealed base for easy cleaning
- Space saving compact footprint
- 3 stage cooking

Code	Description	Price
VA1001	Microwave Maestrowave MW10 (1,000W)	£190.72



Output/Power:
1000W, 1.55kW

Dimensions:
309(h) x 520(w) x 460(d)

SHARP R24AT MICROWAVE

The R24AT makes the perfect partner for busy pubs, restaurants, schools, universities, hospitals and other large establishments which require a tough, reliable and Powerful microwave oven.

- Capacity 20 litres
- 3 stage cooking
- 11 Power levels
- Express defrost
- Double quantity
- Extra menu feature
- Cavity protection system
- Easy to use touch controls with 20 presets
- Twin stirrer fans
- Counter check options
- Interior and exterior - durable stainless steel
- Stackable design

Code	Description	Price
VA1019	Sharp R24AT Microwave	£611.81



Output/Power:
1800W, 3.4kW

Dimensions:
472(h) x 650(w) x 536(d)

PANASONIC NE3280 MICROWAVE

Innovatively engineered, this microwave oven comes with a vast range of useful features, including its multifunctional ability to steam food. The Panasonic 3200W Microwave Oven NE3280 is suitable for a huge of professional catering establishments such as hospitals, schools, restaurants or residential care homes.

- Capacity 44 litres
- 4 Power settings
- Touch controls
- Drop down door
- 16 Settings to include 2 & 3 stage heating
- Quad emission, 4 magnetrons
- Rotating wave guides for fast & even heating
- Cycle counter - records the number of operations
- Settings lock allows one touch operation
- Manual heating with repeat function
- Positive action dial control timer

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Dimensions:
320(h) x 490(w) x 460(d)

Output/Power:
1000W, 230-240 V



SHARP R21AT MICROWAVE

The Sharp R21AT microwave oven provides your kitchen with a medium capacity rapid cooking appliance for usage in a wide variety of heating and reheating tasks.

- Touch controls with 20 memory settings
- 28 litre capacity
- Durable stainless steel build
- 11 Power levels
- Express defrost facility - with double quantity option

Code	Description	Price
VA1010	Sharp R21AT Microwave	£251.89



Output/Power:
1900W, 2.9kW

PANASONIC NE1880 MICROWAVE

Highly Powerful, robust and with an impressive capacity, this microwave oven is certain to not only impress with its speed, but also its consistency. These ovens are suitable for busy commercial kitchens that require a cooking machine capable of a large output.

- 3 Power levels & defrost option
- Timer maximum 60 minutes
- 3 stage memory
- Quad emission, 4 magnetrons & rotating wave guides
- Dual emission top & bottom for even heating
- Clear digital display
- Stainless steel body & cavity
- Removable air filter, ceiling plate & shelf for easy cleaning
- Two ovens can be securely stacked
- Self diagnostic
- Internal LED lights
- Positive action dial control timer
- Pull-to-open drop down door

Code	Description	Price
VA1030	Panasonic Ne1880 Microwave	£1,521.92

PANASONIC NE3280 MICROWAVE



Output/Power:
3200W, 3.2kW

Dimensions:
471(h) x 650(w) x 526(d)

Code	Description	Price
VA1032	Panasonic Ne3280 Microwave	£1,900.43



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Output / Power:
1000W, 230 V

Dimensions:
210(h) x 570(w) x 370(d)

RIBBED LARGE CONTACT GRILL MAESTROWAVE

Large contact grill with ribbed top and bottom cast iron plates. Ideal for panini/bread items.

- Cooking area 430 x 250mm
- Temperature 0-300C
- Ribbed top and bottom cast iron plates
- Counterbalanced top
- Fast heat up times and excellent heat retention

Code	Description	Price
MW2629	Ribbed Large Contact Grill Maestrowave	£293.94



Power:
1.8kW

Dimensions:
210(h) x 290(w) x 305(d)

IMETTOS CONTACT GRILLS

The iMetto Contact Grills are a great value Grills which combines a tough stainless steel construction with various cast iron plate options for long-term use and healthier grilling and is ideal for cooking burgers, steaks, paninis and toasted sandwiches in busy establishments.

- Various plate options available
- EGO thermostat, durable & robust
- Temperature range is 50-320
- Hi-limit ensures safety operation
- Easy access to Reset pole
- Rotating shaft suspension system
- Stainless steel oil collector
- Bakelite handle, cool to touch
- Steel wire pipe to last longer
- Easy access to back rotating shaft, easy to adjust tightness
- Anti slippery rubber foot
- Rock on/off switch with illuminator

Code	Description	Price
MJ2627	Contact Grill Single Ribbed Top & Bottom	£116.99
MJ2628	Contact Grill Single Smooth Top & Bottom	£116.99
MJ2629	Contact Grill Ribbed Upper/Smooth Lower Plate	£116.99

DUALIT LARGE SINGLE CONTACT GRILL

The Powerful Dualit contact grill can reliably be used to benefit any breakfast, lunch or dinner service. Perfect for cooking burgers, steaks, vegetables and many more.

- Cooking area W345 x D230mm
- 80 Sandwiches per hour
- Temperature 50 to 300C
- Robust cast iron plates
- Ribbed top and flat bottom plates
- Heating light
- Adjustable sprung top plate
- Heat resistant handle
- Removable drip tray
- Temperature reached neon
- Includes cleaning brush

Code	Description	Price
PN2627	Dualit Large Single Contact Grill	£196.74



Power:
2.2kW

Dimensions:
220(h) x 490(w) x 435(d)

All prices exclude VAT

CONTACT GRILLS

DOUBLE CONTACT GRILL WV HOWE

Simple And Fuss-Free To Use, This Contact Grill Is Perfect For Cooking Burgers, Steaks, Vegetables, And Many More. Constructed From Robust Stainless Steel And Strong Cast Iron, The Grill Is Easy To Clean And Incredibly Reliable

- 100 Sandwiches per hour
- Ribbed top and flat bottom cast iron plates
- Grilling Area: 475(w) x 230(d)
- Variable Heat Control

Code	Description	Price
PN2629	Contact Grill Double Ribbed Top Plate	£227.84

RIBBED LARGE CONTACT GRILL MAESTROWAVE

Large contact grill with ribbed top and bottom cast iron plates. Ideal for panini/bread items.

- Cooking area 430 x 250mm
- Temperature 0-300C
- Ribbed top and bottom cast iron plates
- Counterbalanced top
- Fast heat up times and excellent heat retention

Code	Description	Price
MW2629	Ribbed Large Contact Grill Maestrowave	£293.94

Dimensions:
460(h) x 630(w) x 380(d)

IMETTOS CONTACT GRILLS

The iMetto Contact Grills are a great value Grills which combines a tough stainless steel construction with various cast iron plate options for long-term use and healthier grilling and is ideal for cooking burgers, steaks, paninis and toasted sandwiches in busy establishments.

- Various plate options available
- EGO thermostat, durable & robust
- Temperature range is 50-320
- Hi-limit ensures safety operation
- Easy access to Reset pole
- Rotating shaft suspension system
- Stainless steel oil collector
- Bakelite handle, cool to touch
- Steel wire pipe to last longer
- Easy access to back rotating shaft, easy to adjust tightness
- Anti slippery rubber foot
- Rock on/off switch with illuminator

Code	Description	Price
MJ2627	Contact Grill Single Ribbed Top & Bottom	£116.99
MJ2628	Contact Grill Single Smooth Top & Bottom	£116.99
MJ2629	Contact Grill Ribbed Upper/Smooth Lower Plate	£116.99

DUALIT LARGE SINGLE CONTACT GRILL

The Powerful Dualit contact grill can reliably be used to benefit any breakfast, lunch or dinner service. Perfect for cooking burgers, steaks, vegetables and many more.

- Cooking area W345 x D230mm
- 80 Sandwiches per hour
- Temperature 50 to 300C
- Robust cast iron plates
- Ribbed top and flat bottom plates
- Heating light
- Adjustable sprung top plate
- Heat resistant handle
- Removable drip tray
- Temperature reached neon
- Includes cleaning brush

Code	Description	Price
PN2627	Dualit Large Single Contact Grill	£196.74



Power:
2.2kW

Dimensions:
220(h) x 490(w) x 435(d)

All prices exclude VAT

Dualit.
Power:
2.2kW



Dimensions:
210(h) x 506(w) x 410(d)



ROBAND HIGH SPEED GRILL STATION

The Roband GSA610S is a versatile unit which rapidly toasts sandwiches, focaccias and paninis, in addition to producing beautifully seared, grilled tender meat, poultry and fish.

- Capacity 6 sandwiches
- Bottom plate dimensions W375 x D275
- Quality die-cast aluminium cooking plates
- Cast elements for efficient and effective heat transfer
- Precise thermostat for controlling temperature
- Even temperature distribution between plates
- Smooth top plate
- Removable grease tray
- Front positioned grease collection box
- Switch temperature between top and bottom plate
- Small counter space needed due to elimination of back cable
- High splash guard
- 5 minute timer with warning bell

Code	Description	Price
MF2621	Grill Roband 6 Slice - Smooth Top Plate	£724.22

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CONTACT GRILLS



LYNX 400 SINGLE CONTACT GRILL

Heat food rapidly and seal in all the juices and flavour with the compact 2.25kW Lynx 400 Electric Contact Grill.

- Cooking area W255 x D265mm
 - Counter top unit
 - Compact model with smooth plates
 - Ideal for fast cooking of meat products
 - Enamelled cast iron plates, gives excellent heat retention
 - Well balanced, smooth action mechanism
- Mechanism to adjust height of upper plate
 - Fast heat up from cold
 - Thermostatic control for accurate, repeatable results
 - Six positions on temperature control
 - Removable, fat collection tray
 - Stainless steel body & enamelled cast iron plates

Code	Description	Price
LC9073	Contact/Panini Grill Single Smooth Plates	£302.72
LC9073A	Contact Grill Ribbed Upper/Smooth Lower Plate	£302.72
LC9073B	Contact/Panini Grill Single Ribbed Plates	£302.72

• **Dimensions:**
175h) x 293(w) x 400(d) mm

FOR MORE INFORMATION
Call
0121 433 3651

MORE RANGES
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www.wvhowe.co.uk



ELECTRIC FLAT GRIDDLE

The Parry CGR2 is ideal for use in small to medium outlets. This stainless steel electric griddle has a polished plate to ensure good heat retention and distribution whilst its easy to remove fat drainage drawer ensures this griddle is easy to clean.

- Cooking area W560 x D345mm
 - Temperature range 50°C to 300°C
 - Mild steel plates are 10mm ensuring good heat retention
 - Polished plate for good heat retention
- Thermostatic control
 - High grade stainless steel exterior
 - Removable fat drainage drawer

Code	Description	Price
LC9035	Counter Top Griddle 3 kW	£278.10

PARRY
Built for purpose

- **Power:**
3kW
- **Dimensions:**
250(h) x 560(w) x 365(d)mm

OPUS 800 ELECTRIC GRIDDLE

Robust, efficient and economical, the heavy duty Lincat Opus OE8205 Steel Griddle utilises a large steel cooking area that retains heat for longer, allowing for continued use with minimal loss of excess heat.

- Cooking area excluding drainage channel W590 x D500 mm
 - 16mm thick steel griddle plate
 - Precise thermostatic control up to 300°C
 - Welded splash guard for easy cleaning
 - Left and right independently controlled heat zones
 - 48mm round aperture grease drain
 - Large 2 litre collection drawer
- Scraper included
 - Height adjustable 55-70mm legs
 - Sits flush to the wall, recess for services
 - Cooler holding zone at the front of the griddle plate



Code	Description	Price	• Power: 4kW, 230V	• Dimensions: 300(h) x 600(w) x 800(d)mm
LC9069	Opus 800 Electric Griddle	£1,185.00		

LYNX 400 DOUBLE CONTACT GRILL

Specifically designed for heavy duty use in busy outlets, the Lincat Lynx 400 double contact grill ribbed plates LRG2 features an exceptionally fast heat up and is very simple to use

- Cooking area 2 x W255 x D265mm
 - Counter top unit
 - Twin headed model with ribbed upper and lower plates
 - Enamelled cast iron plates, gives excellent heat retention
 - Well balanced, smooth action mechanism
- Mechanism to adjust height of upper plate
 - Fast heat up from cold
 - Thermostatic control for accurate, repeatable results
 - Six positions on temperature control
 - Removable, fat collection tray
 - Stainless steel body and enamelled cast iron plates

Code	Description	Price
LC9077	Contact/Panini Grill Twin Ribbed Plates	£475.52
LC9077A	Contact Grill Twin Ribbed Upper/Smooth Lower Plates	£475.52
LC9077B	Contact/Panini Grill Twin Smooth Plates	£475.52



• **Dimensions:**
175h) x 623(w) x 400(d) mm



• **Dimensions:**
235h) x 380(w) x 435(d) mm

SIRMAN

• **Power:**
2.1kW

SIRMAN LARGE SINGLE CONTACT GRILLS

The Sirman CORT range of panini grills is Ideal for high volume operations including cafés, bars, restaurants, kiosks, delis and supermarkets.

- Self balancing upper plate just stays on top of product
 - Upper plate adjusts to the thickness of the product
 - Heavy duty stainless steel construction
 - Timer fitted with all models
- Self balancing upper plate just stays on top of product
 - Upper plate adjusts to the thickness of the product
 - Heavy duty stainless steel construction
 - Timer fitted with all models

Code	Description	Price
KR7073	Contact/Panini Grill Large Single Smooth Plates	£359.70
KR7073B	Contact/Panini Grill Large Ribbed Smooth Plates	£359.70
KR7073A	Contact Grill Large Ribbed Upper/Smooth Lower Plate	£359.70

WAFFLE MAKER DOUBLE

Dualits waffle iron makes two rings of perfectly dimpled waffles, divided into four portions per ring.

- Output 60 waffles per hour
 - Non stick coating
 - Heavy gauge stainless steel
 - All metal body with replaceable parts
 - Two layers of non stick coating
- Individual plate control
 - Safety override cut out
 - Overflow area for ease of cleaning
 - Non slip feet
 - 8 minute warm up time

Code	Description	Price
DT2603	Waffle Maker Double Dualit	£183.40

• **Dimensions:**
235h) x 380(w) x 435(d) mm

Dualit

• **Power:**
1.6kW



Lincat

- **Power 450mm:** 2.7kW

• **Power 600mm:** 3kW

• **Power 750mm:** 6kW

LC9083 & LC9084

3 BURNER COUNTERTOP GAS GRIDDLE

The stainless steel Parry LPG Gas Griddle PGF1000 from best-selling brand Parry features great quality stainless steel burners and a natural gas conversion kit, making it ideal for mobile catering use.

- Cooking area W995 x J440mm
 - 10mm thick High quality stainless steel cooking surface
 - Automatic flame failure device
 - Fitted with piezo ignition
 - Variable temperature control
 - Freestanding on a work surface
- Supplied with a stainless steel drip tray
 - Configured for LPG natural gas injectors included

Code	Description	Price
LC9034	Counter Top Gas Griddle	£685.80

• **Power:** 9.3kW
• **Dimensions:** (w) 1000 x (d) 470 x (h) 200mm

PARRY
Built for purpose



OPUS 800 STEEL PLATE GAS GRIDDLE

Reducing carbon emissions and increasing sustainability is vital in modern kitchens. The Opus OG8201 incorporates advanced technology for outstanding energy efficiency.

- Cooking area W590 x D500mm
 - Convenient piezo ignition
 - Flame failure protection
 - Griddle plate 15mm thick
 - Large 2 litre collection drawer
- Accurate thermostatic control up to 280°C
 - Welded splashguard, easy cleaning
 - Includes scraper

Code	Description	Price
LC9087	Gas Griddle Linat Opus Nat Gas	£1,668.00
LC9088	Gas Griddle Linat Opus Propane Gas	£1,668.00

• **Cooking Area:**
535(h) x 600(w) x 800(d)mm

• **Power:**
Propane/Natural gas, 52,888Btu per hour, 15.5kW, 1/2" BSP



GRILLS



MORE IN THIS RANGE
online
wvhowe.co.uk

LYNX 400 SALAMANDER GRILL

The Lincat Lynx 400 electric salamander grill LGT is ideal for grilling a wide variety of food products, including meat and fish.

- Grill tray size W415 x D230mm
- 144 slices of toast per hour
- 72 x 4oz burgers, from frozen
- Counter top unit or wall mounted
- Simmerstat temperature control
- Ideal for grilling a wide variety of food
- Powerful and robust tubular sheathed element
- Even heat provides maximum output
- Supplied with toasting rack and grill pan
- Durable vitreous enamelled fascia, easy cleaning

Power: 3kW

Dimensions: 328(h) x 551(w) x 322(d)mm

Code	Description	Price
LC9036	Salamander Grill Lynx 328 X 551 X 322 Cm 3 kW	£227.43

SILVERLINK ADJUSTABLE SALAMANDER GRILLS

The Lincat Silverlink 600 adjustable salamander features a smooth action easy-lift grill hood with height markers for consistently accurate results.

- Compatible with 1/1 gastronorm pan
- Ideal for grilling and gratination
- Stainless steel body and crumb tray
- Chrome plated toast rack
- Counter top or wall mounted unit
- Height adjustable grill hood
- Smooth action and easy-lift grill hood
- 20 minute audible timer
- Crumb tray included

Code	Description	Price
LC9277	Salamander Grill Adjustable 2.8kW	£790.80
LC9278	Salamander Grill Adjustable 4.5Kw	£843.60

Dimensions: 500(h) x 600(w) x 550(d)mm

Power LC9277: 2.8kW
Power LC9278: 4.5kW



PRO-LITE ELECTRIC SALAMANDER GRILL

The high quality Falcon Pro-Lite electric salamander grill LD22 features six heat settings, anti-tilt shelf, four shelf positions and a cast aluminium brander plate.

- Cooking Area 478 x 320mm
- Accommodates 1/2 gastronorm pans
- 6 heat settings
- Multiple mounting options
- Five shelf runners
- Allows variable cooking heights
- Versatile usage controlled by energy regulator
- Double-cased with internal insulation
- Aids a cooler working environment
- Supplied with stainless steel removable drip tray

Code	Description	Price
FN9051	Pro-Lite 1/2 GN Salamander Grill	£227.20

Power: 2.8kW

Dimensions: 285(h) x 600(w) x 350(d)mm



EVOLUTION GAS SALAMANDER GRILL

Utilising high speed infra-red burners to create delicious meals in minutes, the Blue Seal G91B Salamander Grill can provide precise control over your cooking thanks to its individually controlled dual burners.

- Cooking area 610 x 310mm
- Dual burner 2 x 4.4kW controls left & right
- Flame failure & standing pilot
- Powerful infra red gas burners
- Easy clean removable drip tray
- Four position racking flat / inclined
- Heat resistant reinforced control knobs
- Efficient high speed infrared burners
- Wall bracket & branding plate included
- Easy to clean & service
- Suitable for bench / wall mounting
- Four position racking
- Monocoque construction
- Large easy to use heat resistant control knobs
- Removable base for easy clean, installation

Code	Description	Price
BS9030	Salamander Grill Blue Seal	£1,069.20

Power: LPG/Natural Gas 2 x 4.4kW 30,000 Btu per hour, 1/2 " BSP

Dimensions: 420(h) x 900(w) x 390(d)mm



CROWN VERITY BARBECUE MCB36

Ideal for the smaller caterer or restaurant the MCB36 is a very capable starting point with five burners for maximum control and impressive fast heat recovery.

- Outdoor Cooking Station
- Stainless Steel Construction
- 10 Years Warranty on Burners and Grates
- Powerful Steel Burners up to temp in 7 mins
- Easy Clean Water Pans
- MCB36 Grilling Area 864 x 533mm - 280 Burgers/hr
- MCB48 Grilling Area 1168 x 533mm - 367 Burgers/hr

Code	Description	Price
RH1053	Barbecue Crown Verity MCB36PACK	£2,635.20
RH1055	Barbecue Crown Verity MCB48PACK	£2,038.80

Dimensions RH1053: 915(h) x 1118(w) x 711(d)
Dimensions RH1055: 915(h) x 1422(w) x 711(d)

For Catering Solutions Call 0121 433 3651



Power: Gas 79,500 BTU/h



SPECIAL Public Sector Pricing Available



DOMINATOR PLUS GAS CHARGRILL

The Falcon G3925 gas 900mm chargrill provides excellent results every time, with heavy duty, double sided cast iron brander bars and a large grilling surface.

- Cooking area W860 x D630mm
- 3 Independently controlled burners
- 9 Brander produce perfect results
- Heavy duty, cast iron brander bars
- Chargrill: 9 'reversible' branders...for easy cleaning
- Variable burner control with turn-down position
- Extended cooking area, greater output with even cooking
- Integral, large capacity grease jug
- Enhanced drip tray grease collection system
- Supplied on adjustable feet
- Optional stand available
- Manual controlled gas burner
- Individual piezo ignition to each burner
- Full height removable surround

Code	Description	Price
FN9053	Falcon Dominator Plus Chargrill On Stand	£3,179.54

Dimensions: 890/455(h) x 900(w) x 770(d)

Power: Gas LPG/Natural 26kW, 98,737 Btu per hour, 3/4" BSP

HEAVY DUTY GAS CHARGRILL WITH STAND

Designed for optimal Power and efficiency the Blue Seal G594-LS & G596-LS Gas Barbeque Grills are ideal for use in any fast-paced commercial catering environment. These high quality chargrills promise excellent results, whether you're cooking meat, seafood or vegetables. Available in LPG or natural gas.

- Stand and under tray included
- Drop on griddle plates available
- Piezo ignition to pilots
- Fully modular for matched suite finish
- Adjustable feet at front
- Rear wheels
- Variable controls and enamelled control panel
- Flame failure cut out devices
- Reversible tilt or flat branding grates
- Vitreous porcelain enamel drip tray
- Stay cool heavy duty front rail
- Interchangeable drop on griddle plates
- Inclined position reduce flares
- Flame failure protection & continuous burner
- Lift out grates, radiants and baffles
- Heavy-duty large reinforced control knobs

Code	Description	Price
BS9032	Blue Seal Chargrill 24"	£1,999.69
BS9034	Blue Seal Chargrill 42"	£2,143.13
BS9034A	Grate Scraper Tool	£94.93
BS9034B	Drop on griddle plate 300mm	£63.00
BS9034C	Drop on griddle plate 450mm	£111.00

Dimensions: BS9032 1085 inc splashback (h) x 600(w) x 812(d) mm
BS9034 1085 inc splashback (h) x 900(w) x 812(d) mm



Power: BS9032 2 x 9.8 kW LPG/Nat 19.8kW, 67,500 Btu/hr
BS9034 3 x 9.8 kW LPG/Nat 29.6kW, 101,000 Btu/hr



PLEASE ASK ABOUT INSTALLATION 0121 433 3651

TOASTERS



- **Dimensions 2 Slot:** 210(h) x 260(w) x 220(d)
- **Dimensions 4 Slot:** 210(h) x 360(w) x 220(d)
- **Dimensions 6 Slot:** 210(h) x 460(w) x 220(d)

- **Power 2 Slot:** 1.1kW
- **4 Slot:** 2.2kW
- **6 Slot:** 3kW



- **Output Approx:**
- **2 Slot:** 65 slices/hr
- **4 Slot:** 120 slices/hr
- **6 Slot:** 240 slices/hr

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DUALIT 2, 4 & 6 SLOT CLASSIC TOASTERS

Dualit toasters combine retro lines with modern technology. For an American-diner look, opt for a Vario toaster -they come in a range of statement colours as well as polished stainless steel, with wide slots to cook waffles or bagels.

- Handmade in the UK
- Replaceable parts (you don't throw a Dualit Classic toaster away, we repair it for you!)
- Suitable for commercial use
- Mechanical timer
- Manually operated eject lever to keep items warm
- High lift mechanism to remove small items easily
- Award-winning ProHeat elements
- Adjustable rear foot for uneven surfaces
- Removable crumb tray & 28mm slot width

Code	Description	Price
DT2590	Toaster Dualit 2-Slot White	£92.49
DT2591	Toaster Commercial 4-Slot White	£120.64
DT2592	Toaster Commercial 6-Slot	£141.06



- **Power:** 1kW



- **Dimensions:** 210(h) x 360(w) x 220(d)
- **Output Approx:** 70 buns/hr

DUALIT BUN TOASTER 4 SLICE

Dualits bun toasters produce perfect buns, bagels and teacakes by toasting one side of the bun whilst warming the other.

- Built for commercial use
- Selector control for choosing one or two buns (4 halves)
- Award-winning ProHeat elements, guaranteed for two years
- Handmade in the UK
- Mechanical timer
- Manually operated eject lever keeps items warm until needed
- High lift mechanism to remove small items easily
- Extra-wide 28mm slots and adjustable inner wire guard to grip toast
- Replaceable parts (you don't throw a Dualit toaster away, we repair it for you!)
- Adjustable rear foot to compensate for uneven surfaces
- Removable crumb tray

Code	Description	Price
DT2531	Toaster Bun 4 Slice Dualit White	£117.51
DT2599	Sandwich Cage	£12.28

iMettos



- **Dimensions 4 Slot:** 220(h) x 300(w) x 220(d)
- **Dimensions 6 Slot:** 220(h) x 420(w) x 200(d)

- **Power 4 Slot:** 1.8kW
- **6 Slot:** 2.5kW



IMETTOS TOASTERS

The iMetto's Toasters are highly robust, and have an adjustable slot selection allowing just the slots needed to heat up and a timer to ensure bread is browned to perfection.

- Stainless Steel construction
- Variable Timer
- Removable Crumb Tray
- Variable Slot Selection
- Manual lift Mechanism
- Ideal for light duty commercial or home use

Code	Description	Price
MJ2591	Toaster 4 Slot	£86.27
MJ2592	Toaster 6 Slot	£101.63

DUALIT CONTACT TOASTER

Dualit's contact toaster makes delicious, sealed toasted sandwich triangles; their deep moulding and robust seal means that fillings can be extremely generous. The two hotplates can be operated individually to conserve energy.

- Capacity 1 or 2 hotplates
- 8 minute warm up time
- Heavy gauge stainless steel
- Cast aluminium non stick plates
- Replaceable parts
- Individual plate control, separate controls
- Safety override cut out
- Overflow area for ease of cleaning

Code	Description	Price
DT2598	Contact Toaster Dualit	£147.74

- **Dimensions:** 190(h) x 400 (w) x 220(d) mm
- **Power:** 1.6kW
- **Output Approx:** 60 Rounds/hr



Dualit



LINCAT CONVEYOR TOASTER

The Lincat Conveyor Toaster CT1 is a double feed, compact conveyor toaster with adjustable speed and browning control, capable of up to 340 slices of toast an hour making it ideal for high output kitchens.

- High output from a compact unit
- Ideal for breakfast buffets
- Stainless steel body, crumb tray & conveyor belt
- Adjustable upper and lower elements
- Precise and versatile control of browning
- Controllable conveyor speed
- One-sided toasting of teacakes, burger buns etc
- One or two-sided toasting
- Internal cooling fan
- Toast tray and crumb tray included
- Individually controlled heating elements
- Control panel cover - optional accessory

Code	Description	Price
LC2598	Conveyor Toaster Ct1 Lincat	£555.60

- **Dimensions:** 398(h) x 410(w) x 668 (d)

- **Power:** 2.4kW

- **Output:** 340 slices/hr



MAESTROWAVE CONVEYOR TOASTER

The MEMT18029 is perfect for self-service or buffet service in hotels, B&B's and cafés. It features front or rear output and speed control to allow the user to toast their slice or bun to their personal liking, and the cool-to-the-touch stainless steel exterior protects from accidents.

- 55mm clearance
- Front output
- Speed control
- Bun/Toast selector
- Cool to touch stainless steel structure

Code	Description	Price
MW2598	Conveyor Toaster Single	£442.80

- **Dimensions:** 390(h) x 350(w) 410 (d) mm

- **Power:** 2.8kW

- **Output:** 400 slices/hr



MORE RANGES
online
vvhowe.co.uk

IMETTOS CONVEYOR TOASTER

The iMetto's Conveyor Toasters have a stainless steel construction and the units also have an adjustable speed control with 3 temperature settings and a removable crumb tray.

- Durable alloy heater
- EGO selective switch for different heating group
- Standby function to save energy at 30% Power
- Conveyor belt speed can be adjusted to have different browning
- Geared motor with cooling fan for belt drive
- Specially designed cooling system to cool down top
- Steel guiding net for easy toast
- Slotted cool-to-touch handle for crumb tray
- Insulation on three sides(Top, Left, Right)
- Stainless steel crumb collector with handle
- Front and back discharge can fit different locations
- Adjustable plastic leg



Code	Description	Price
PR2598	Conveyor Toaster Single Slice	£249.87
PR2597	Conveyor Toaster Double Slice	£293.63
PR2596	Conveyor Toaster Triple Slice	£316.67

- **Dimensions**
- **Single:** 430(h) x 290(w) 420 (d) mm
- **Double:** 430(h) x 370(w) 420 (d) mm
- **Triple:** 430(h) x 470(w) 420 (d) mm

- **Power**
- **Single:** 1.34kW
- **Double:** 1.94kW
- **Triple:** 2.64kW

- **Output**
- **Single:** 150-180 slices p/h
- **Double:** 300-350 slices p/h
- **Triple:** 450-500 slices p/h





Creative Catering

COOKING EQUIPMENT 2019 ~ 2020



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