



PRODUCT CATALOGUE
2025

MIDDLEBY AUSTRALIA

is a proud Australian manufacturer of commercial kitchen equipment, specialising in Goldstein cooking equipment and Eswood warewashing solutions. We are also proud to represent a range of globally recognised Middleby brands, delivering cutting-edge technology and exceptional performance. From Mercury, Middleby Marshall, Pitco, Invoq, Lincat, Induc, Firex and Nieco, we provide comprehensive solutions for commercial kitchens of all sizes.

GOLDSTEIN AND ESWOOD FACTORY

Located in Sydney, Smithfield, the Goldstein and Eswood Factory is a centre of excellence in commercial kitchen equipment production. With a keen focus on safety, 5S methodology, quality and productivity, our facility boasts in-house fabrication capabilities, efficient sheet metal bending and punching machines and highly skilled labour.

SERVICE AND WARRANTY

Middleby Australia backs its products with a 24-month manufacturer's warranty for Australian Made Goldstein and Eswood, Mercury and Houno warewashing and cooking equipment. For all other Middleby brands a 1-year warranty applies.

Our commitment to service extends across the Sydney Metropolitan Area with in-house Service Technicians and reputable contractors. We also serve Regional, Rural Areas and States such as Western Australia, Victoria and Queensland.

SPARE PARTS

With a comprehensive spare parts inventory, Middleby Australia ensures boasting more than 20,000 components for assembly and spares, ensures we can meet all your equipment requirements promptly. Our commitment to excellence includes the use of genuine Original Equipment Manufacturer (OEM) parts, providing our customers with top quality solutions and the assurance of reliable repairs. All spare parts are listed on our website and to help you find the right part, operator and spare parts manuals are available for download.



National sales offices and showrooms in Sydney – NSW, Victoria, Queensland and Western Australia.



A proud legacy of quality manufacturing and customer focused service, offering comprehensive solutions for commercial kitchens of all sizes.



Weekly capacity of 80-100 units across dishwashers, fryers and more.



Functional testing facility ensures consistent quality.



Commitment to safety and 5S manufacturing methodologies.



Dedicated in-house service technicians supported by reputable contractors.



Comprehensive service coverage across Australia.



Extensive inventory of 20,000+ OEM spare parts.



Genuine parts ensure reliable repairs and top-quality performance.



Quick response to all equipment requirements.



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Goldstein

Built for a lifetime

Goldstein is proudly Australian made and designed, manufacturing a comprehensive range of commercial kitchen equipment built for reliability and performance. With over a century of expertise, Goldstein has become synonymous with enduring quality and innovation, delivering gas and electric cooking solutions tailored to the demands of the hospitality industry.

As the only Australian manufacturer of electric commercial cooking equipment, Goldstein offers energy efficient induction cooktops operating at up to 95% efficiency, reducing heat load in kitchens and promoting sustainability.

GOLDSTEIN HISTORY

Founded in 1911 by Morris Goldstein, the company started by designing soda fountains and later expanded into milk bar equipment. Today, Goldstein's legacy is built on durability, performance and Australian Made products built to last.



X-SERIES GAS OVEN RANGES

STANDARD FEATURES AND BENEFITS

- Heavy duty welded stainless steel body for rigidity and durability
- Fully welded surrounds for griddle and chargrill option
- The flexible modular cooktop design allows for various combinations of burners, griddle plates and chargrill options (305, 610mm)
- Oven in gastronorm compatible sizes
- Constant pilot flame, maximises operating and energy efficiency
- Pilot flame failure on open burners, flame failure to oven burner
- Stainless steel fascia and sides, spill zone and drip trays for ease of cleaning
- Large, heat resistant reinforced control knob with easy to view settings and high to low flame control
- Ergonomic door handle and angled corners create a sleek look
- Griddle and BBQ section are on left hand side

Burners

- Removable, high performance, even heat 33 MJ cooktop burners for peak productivity
- 40% of the flame ports are in the centre cross of the burner
- Cast iron star trivets

Griddle plate

- 20mm thick mild steel griddle plate
- 20 MJ griddle burners per every 305mm section
- Piezo ignition

Chargrill

- Heavy duty cast iron reversible grates provide greater control when cooking, improve energy efficiency and offer two char pattern options
- 2 levelling options – flat or gradient
- 2x 20 MJ inline radiant burners per every 305mm section
- Ceramic rocks to increase heat retention and flavour

Oven

- 100°C – 280°C thermostatic control
- Piezo ignition
- Oven and door are fully insulated with vitreous enamel for even heat distribution and easy cleaning
- GN 1/1 capacity with three position racking
- Heavy duty chrome wire rack supports designed for easy removal

Oven Options

- Gas static, fan forced and convection oven
- Electric static and fan forced oven



PF420-X

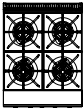
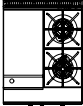
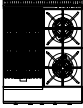


PF12Q428-X
Black front control panel

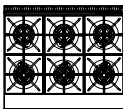
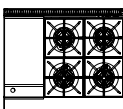
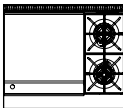
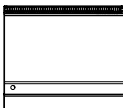
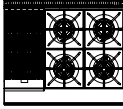




800 SERIES 500MM OVEN RANGES

Modular Top	Model	Oven Option	Dimensions (mm) Griddle/BBQ	Dimensions (mm) Oven	Dimensions (mm)	Rating (MJ) NG/LPG	Rating (kW)
	PF420-X	G Static		500 x 560 x 355	610 x 800 x 1120	152/152	
	PF420FF-X	G Fan Forced		500 x 525 x 355	610 x 850 x 1120	152/152	
	PF12G220-X	G Static	305 x 520 x 20	500 x 560 x 355	610 x 800 x 1120	106/106	
	PF12G220FF-X	G Fan Forced	305 x 520 x 20	500 x 525 x 355	610 x 850 x 1120	106/106	
	PF24G20-X	G Static	610 x 520 x 20	500 x 560 x 355	610 x 800 x 1120	60/60	
	PF24G20FF-X	G Fan Forced	610 x 520 x 20	500 x 525 x 355	610 x 850 x 1120	60/60	
	PF12Q220-X	G Static	305 x 510	500 x 560 x 355	610 x 800 x 1120	126/124	
	PF12Q220FF-X	G Fan Forced	305 x 510	500 x 525 x 355	610 x 850 x 1120	126/124	
	PF24Q20-X	G Static	610 x 510	500 x 560 x 355	610 x 800 x 1120	100/96	
	PF24Q20FF-X	G Fan Forced	610 x 510	500 x 525 x 355	610 x 850 x 1120	100/96	

800 SERIES 700MM OVEN RANGES

Modular Top	Model	Oven Option	Dimensions (mm) Griddle/BBQ	Dimensions (mm) Oven	Dimensions (mm)	Rating (MJ) NG/LPG	Rating (kW)
	PF628-X	G Static		700 x 560 x 355	914 x 800 x 1120	226/228	
	PF628FF-X	G Fan Forced		700 x 525 x 355	914 x 850 x 1120	226/228	0.043
	PFC628-X	G Convection		690 x 410 x 320	914 x 900 x 1120	226/228	10
	PF628EFF-X	E Fan Forced		700 x 525 x 305	914 x 850 x 1120	198/198	5.4
	PFC628E-X	E Convection		690 x 410 x 320	914 x 900 x 1120	198/198	10
	PF628E-X	E Static		700 x 560 x 305	914 x 800 x 1120	198/198	5.4
	PF12G428-X	G Static	305 x 520 x 20	700 x 560 x 355	914 x 800 x 1120	180/182	
	PF12G428FF-X	G Fan Forced	305 x 520 x 20	700 x 525 x 355	914 x 850 x 1120	180/182	0.043
	PFC12G428-X	G Convection	305 x 520 x 20	690 x 410 x 320	914 x 900 x 1120	180/182	10
	PF12G428EFF-X	E Fan Forced	305 x 520 x 20	700 x 525 x 305	914 x 850 x 1120	152/152	5.4
	PFC12G428E-X	E Convection	305 x 520 x 20	690 x 410 x 320	914 x 900 x 1120	152/152	10
	PF12G428E-X	E Static	305 x 520 x 20	700 x 560 x 305	914 x 800 x 1120	152/152	5.4
	PF24G228-X	G Static	610 x 520 x 20	700 x 560 x 355	914 x 800 x 1120	134/136	
	PF24G228FF-X	G Fan Forced	610 x 520 x 20	700 x 525 x 355	914 x 850 x 1120	134/136	0.043
	PFC24G228-X	G Convection	610 x 520 x 20	690 x 410 x 320	914 x 900 x 1120	134/136	10
	PF24G228EFF-X	E Fan Forced	610 x 520 x 20	700 x 525 x 305	914 x 850 x 1120	106/106	5.4
	PFC24G228E-X	E Convection	610 x 520 x 20	690 x 410 x 320	914 x 900 x 1120	106/106	10
	PF24G228E-X	E Static	610 x 520 x 20	700 x 560 x 305	914 x 800 x 1120	106/106	5.4
	PF36G28-X	G Static	914 x 520 x 20	700 x 560 x 355	914 x 800 x 1120	88/90	
	PF36G28FF-X	G Fan Forced	914 x 520 x 20	700 x 525 x 355	914 x 850 x 1120	88/90	0.043
	PFC36G28-X	G Convection	914 x 520 x 20	690 x 410 x 320	914 x 900 x 1120	88/90	10
	PF36G28EFF-X	E Fan Forced	914 x 520 x 20	700 x 525 x 305	914 x 850 x 1120	60/60	5.4
	PFC36G28E-X	E Convection	914 x 520 x 20	690 x 410 x 320	914 x 900 x 1120	60/60	10
	PF36G28E-X	E Static	914 x 520 x 20	700 x 560 x 305	914 x 800 x 1120	60/60	5.4
	PF12Q428-X	G Static	305 x 510	700 x 560 x 355	914 x 800 x 1120	200/200	
	PF12Q428FF-X	G Fan Forced	305 x 510	700 x 525 x 355	914 x 850 x 1120	200/200	
	PFC12Q428-X	G Convection	305 x 510	690 x 410 x 320	914 x 900 x 1120	200/200	10
	PF12Q428EFF-X	E Fan Forced	305 x 510	700 x 525 x 305	914 x 850 x 1120	172/170	5.4
	PFC12Q428E-X	E Convection	305 x 510	690 x 410 x 320	914 x 900 x 1120	172/170	10
	PF12Q428E-X	E Static	305 x 510	700 x 560 x 305	914 x 800 x 1120	172/170	5.4



Modular Top	Model	Oven Option	Dimensions (mm) Griddle/BBQ	Dimensions (mm) Oven	Dimensions (mm)	Rating (MJ) NG/LPG	Rating (kW)
	PF24Q228-X	G Static	610 x 510	700 x 560 x 355	914 x 800 x 1120	174/172	
	PF24Q228FF-X	G Fan Forced	610 x 510	700 x 525 x 355	914 x 850 x 1120	174/172	0.043
	PFC24Q228-X	G Convection	610 x 510	690 x 410 x 320	914 x 900 x 1120	174/172	10
	PF24Q228EFF-X	E Fan Forced	610 x 510	700 x 525 x 305	914 x 850 x 1120	146/142	5.4
	PFC24Q228E-X	E Convection	610 x 510	690 x 410 x 320	914 x 900 x 1120	146/142	10
	PF24Q228E-X	E Static	610 x 510	700 x 560 x 305	914 x 800 x 1120	146/142	5.4
	PF36Q28-X	G Static	914 x 510	700 x 560 x 355	914 x 800 x 1120	148/144	
	PF36Q28FF-X	G Fan Forced	914 x 510	700 x 525 x 355	914 x 850 x 1120	148/144	0.043
	PFC36Q28-X	G Convection	914 x 510	690 x 410 x 320	914 x 900 x 1120	148/144	10
	PF36Q28EFF-X	E Fan Forced	914 x 510	700 x 525 x 305	914 x 850 x 1120	120/114	5.4
	PFC36Q28E-X	E Convection	914 x 510	690 x 410 x 320	914 x 900 x 1120	120/114	10
	PF36Q28E-X	E Static	914 x 510	700 x 560 x 305	914 x 800 x 1120	120/114	5.4

800 SERIES 1005MM OVEN RANGES

Modular Top	Model	Oven Option	Dimensions (mm) Griddle/BBQ	Dimensions (mm) Oven	Dimensions (mm)	Rating (MJ) NG/LPG	Rating (kW)
	PF840-X	G Static		1005 x 560 x 355	1219 x 800 x 1120	299/300	
	PF840FF-X	G Fan Forced		1005 x 525 x 355	1219 x 850 x 1120	299/300	
	PF840EFF-X	E Fan Forced		1005 x 525 x 305	1219 x 850 x 1120	264/264	8.8
	PFC840E-X	E Convection		990 x 410 x 320	1219 x 900 x 1120	264/264	10
	PF840E-X	E Static		1005 x 560 x 305	1219 x 800 x 1120	264/264	8.8
	PF12G640-X	G Static	305 x 520 x 20	1005 x 560 x 355	1219 x 800 x 1120	253/254	
	PF12G640FF-X	G Fan Forced	305 x 520 x 20	1005 x 525 x 355	1219 x 850 x 1120	253/254	
	PF12G640EFF-X	E Fan Forced	305 x 520 x 20	1005 x 525 x 305	1219 x 850 x 1120	218/218	8.8
	PFC12G640E-X	E Convection	305 x 520 x 20	990 x 410 x 320	1219 x 900 x 1120	218/218	10
	PF12G640E-X	E Static	305 x 520 x 20	1005 x 560 x 305	1219 x 800 x 1120	218/218	8.8
	PF24G440-X	G Static	610 x 520 x 20	1005 x 560 x 355	1219 x 800 x 1120	207/208	
	PF24G440FF-X	G Fan Forced	610 x 520 x 20	1005 x 525 x 355	1219 x 850 x 1120	207/208	
	PF24G440EFF-X	E Fan Forced	610 x 520 x 20	1005 x 525 x 305	1219 x 850 x 1120	172/172	8.8
	PFC24G440E-X	E Convection	610 x 520 x 20	990 x 410 x 320	1219 x 900 x 1120	172/172	10
	PF24G440E-X	E Static	610 x 520 x 20	1005 x 560 x 305	1219 x 800 x 1120	172/172	8.8
	PF36G240-X	G Static	914 x 520 x 20	1005 x 560 x 355	1219 x 800 x 1120	161/162	
	PF36G240FF-X	G Fan Forced	914 x 520 x 20	1005 x 525 x 355	1219 x 850 x 1120	161/162	
	PF36G240EFF-X	E Fan Forced	914 x 520 x 20	1005 x 525 x 305	1219 x 850 x 1120	126/126	8.8
	PFC36G240E-X	E Convection	914 x 520 x 20	990 x 410 x 320	1219 x 900 x 1120	126/126	10
	PF36G240E-X	E Static	914 x 520 x 20	1005 x 560 x 305	1219 x 800 x 1120	126/126	8.8
	PF48G40-X	G Static	1219 x 520 x 20	1005 x 560 x 355	1219 x 800 x 1120	115/116	
	PF48G40FF-X	G Fan Forced	1219 x 520 x 20	1005 x 525 x 355	1219 x 850 x 1120	115/116	
	PF48G40EFF-X	E Fan Forced	1219 x 520 x 20	1005 x 525 x 305	1219 x 850 x 1120	80/80	8.8
	PFC48G40E-X	E Convection	1219 x 520 x 20	990 x 410 x 320	1219 x 900 x 1120	80/80	10
	PF48G40E-X	E Static	1219 x 520 x 20	1005 x 560 x 305	1219 x 800 x 1120	80/80	8.8
	PF12Q640-X	G Static	305 x 510	1005 x 560 x 355	1219 x 800 x 1120	273/272	
	PF12Q640FF-X	G Fan Forced	305 x 510	1005 x 525 x 355	1219 x 850 x 1120	273/272	
	PF12Q640EFF-X	E Fan Forced	305 x 510	1005 x 525 x 305	1219 x 850 x 1120	238/236	8.8
	PFC12Q640E-X	E Convection	305 x 510	990 x 410 x 320	1219 x 900 x 1120	238/236	10
	PF12Q640E-X	E Static	305 x 510	1005 x 560 x 305	1219 x 800 x 1120	238/236	8.8
	PF24Q440-X	G Static	610 x 510	1005 x 560 x 355	1219 x 800 x 1120	247/244	
	PF24Q440FF-X	G Fan Forced	610 x 510	1005 x 525 x 355	1219 x 850 x 1120	247/244	
	PF24Q440EFF-X	E Fan Forced	610 x 510	1005 x 525 x 305	1219 x 850 x 1120	212/208	8.8
	PFC24Q440E-X	E Convection	610 x 510	990 x 410 x 320	1219 x 900 x 1120	212/208	10
	PF24Q440E-X	E Static	610 x 510	1005 x 560 x 305	1219 x 800 x 1120	212/208	8.8
	PF36Q240-X	G Static	915x510	1005 x 560 x 355	1219 x 800 x 1120	221/216	
	PF36Q240FF-X	G Fan Forced	915x510	1005 x 525 x 355	1219 x 850 x 1120	221/216	
	PF36Q240EFF-X	E Fan Forced	915x510	1005 x 525 x 305	1219 x 850 x 1120	186/180	8.8
	PFC36Q240E-X	E Convection	915x510	990 x 410 x 320	1219 x 900 x 1120	186/180	10
	PF36Q240E-X	E Static	915x510	1005 x 560 x 305	1219 x 800 x 1120	186/180	8.8
	PF48Q40-X	G Static	1219x510	1005 x 560 x 355	1219 x 800 x 1120	195/188	
	PF48Q40FF-X	G Fan Forced	1219x510	1005 x 525 x 355	1219 x 850 x 1120	195/188	
	PF48Q40EFF-X	E Fan Forced	1219x510	1005 x 525 x 305	1219 x 850 x 1120	160/152	8.8
	PFC48Q40E-X	E Convection	1219x510	990 x 410 x 320	1219 x 900 x 1120	160/152	10
	PF48Q40E-X	E Static	1219x510	1005 x 560 x 305	1219 x 800 x 1120	160/152	8.8

G - Gas, E - Electric



X-SERIES GAS COOKTOPS

STANDARD FEATURES AND BENEFITS

- High performance, even heat 33 MJ open burners
- Fully welded surrounds for griddle and chargrill option
- Heavy duty welded stainless steel body for rigidity and durability
- The flexible modular cooktop design allows for various combinations of burners, griddle plates and chargrill options (305, 610, 914 and 1219mm)
- Constant pilot flame, maximises operating and energy efficiency
- Pilot flame failure on open burners
- Stainless steel fascia and sides, spill zone and drip trays for ease of cleaning
- Large, heat resistant reinforced control knob with easy to view settings and high to low flame control
- Griddle and chargrill section are on left hand side
- Adjustable legs
- Easy to service

Burners

- Removable, high performance, even heat 33 MJ cooktop burners for peak productivity
- 40% of the flame ports are in the centre cross of the burner
- Cast iron star trivet

Griddle plate

- 20mm thick mild steel griddle plate
- 20 MJ griddle burners per every 305mm section
- Piezo ignition

Chargrill

- Heavy duty cast iron reversible grates provide greater control when cooking, energy efficiency and offer two char pattern options
- 2 levelling options – flat or gradient
- 2x 20 MJ inline radiant burners per every 305mm section
- Front grease trough generous chute and catcher
- Ceramic rocks to increase heat retention and flavour

Other options

- Bench mounted
- Stand with undershelf
- Black front control panel



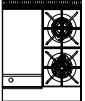
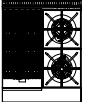
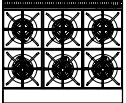
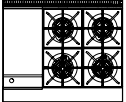
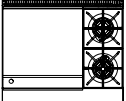
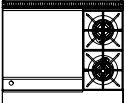
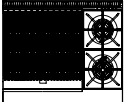
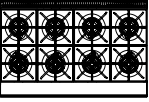
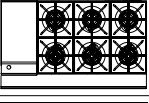
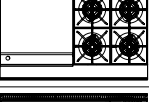
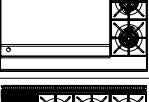
PFB36-X



PFB12Q2-X
on stand with undershelf





	Model	Number of Burners	Dimensions (mm) Griddle/BBQ	Dimensions W x D x H (mm)		Rating (MJ)	
				Bench Model	Stand Mounted	NG	LPG
	PFB12-X	2		305 x 800 x 545	305 x 800 x 1120	66	66
	PFB24-X	4		610 x 800 x 545	610 x 800 x 1120	132	132
	PFB12G2-X	2	305 x 520 x 20	610 x 800 x 545	610 x 800 x 1120	86	86
	PFB12Q2-X	4	305 x 510	610 x 800 x 545	610 x 800 x 1120	106	104
	PFB36-X	6		914 x 800 x 545	914 x 800 x 1120	198	198
	PFB12G4-X	4	305 x 520 x 20	914 x 800 x 545	914 x 800 x 1120	152	152
	PFB24G2-X	2	610 x 520 x 20	914 x 800 x 545	914 x 800 x 1120	106	106
	PFB12Q4-X	4	305 x 510	914 x 800 x 545	914 x 800 x 1120	172	170
	PFB24Q2-X	2	610 x 510	914 x 800 x 545	914 x 800 x 1120	146	142
	PFB48-X	8		1219 x 800 x 545	1219 x 800 x 1120	264	264
	PFB12G6-X	6	305 x 520 x 20	1219 x 800 x 545	1219 x 800 x 1120	218	218
	PFB24G4-X	4	610 x 520 x 20	1219 x 800 x 545	1219 x 800 x 1120	172	172
	PFB36G2-X	2	914 x 520 x 20	1219 x 800 x 545	1219 x 800 x 1120	126	126
	PFB12Q6-X	6	305 x 510	1219 x 800 x 545	1219 x 800 x 1120	238	236
	PFB24Q4-X	4	610 x 510	1219 x 800 x 545	1219 x 800 x 1120	212	208
	PFB36Q2-X	2	914 x 510	1219 x 800 x 545	1219 x 800 x 1120	186	180



X-SERIES GAS GRIDDLES

STANDARD FEATURES AND BENEFITS

- Heavy duty welded stainless steel body for rigidity and durability
- Fully welded surrounds
- 20 MJ griddle burners per every 305mm section
- 20mm thick mild steel griddle plate
- Piezo ignition
- Constant pilot flame, maximises operating and energy efficiency
- Pilot flame failure on burners
- Front grease trough, generous chute and catcher
- Stainless steel fascia and sides and drip trays for ease of cleaning
- Large, heat resistant reinforced control knob with easy to view settings and high to low flame control
- Adjustable legs
- Easy to service

Other options

- Chrome or ribbed plates
- 120°C – 280°C thermostatic control
- Bench mounted
- Stand with undershelf
- Cupboard stand
- Black front control panel

Model	Griddle Dimensions (mm)	Dimensions W x D x H (mm)		Rating (MJ)	
		Bench Model	Stand Mounted	NG	LPG
GPGB12-X	305 x 520 x 20	305 x 800 x 545	305 x 800 x 1120	20	20
GPGB24-X	610 x 520 x 20	610 x 800 x 545	610 x 800 x 1120	40	40
GPGB36-X	914 x 520 x 20	914 x 800 x 545	914 x 800 x 1120	60	60
GPGB48-X	1219 x 520 x 20	1219 x 800 x 545	1219 x 800 x 1120	80	80



GPGB36-X



GPGB24-X
on stand with undershelf





X-SERIES GAS CHARGRILLS

STANDARD FEATURES AND BENEFITS

- Heavy duty welded stainless steel body for rigidity and durability
- Fully welded surrounds
- 2x 20 MJ Inline radiant burners per every 305mm section
- Ceramic rocks to increase heat retention and flavour
- 2 char pattern options on reversible cooking grates
- 2 levelling options – flat or gradient
- Constant pilot flame, maximises operating and energy efficiency
- Pilot flame failure on burners
- Front grease trough, generous chute and catcher
- Stainless steel fascia and sides and spill zone for ease of cleaning
- Large, heat resistant reinforced control knob with easy to view settings and high to low flame control
- Adjustable legs
- Easy to service

Other options

- Bench mounted
- Stand with undershelf
- Cupboard stand
- Black front control panel

Model	Griddle Dimensions (mm)	Dimensions W x D x H (mm)		Rating (MJ)	
		Bench Model	Stand Mounted	NG	LPG
BQG12-X	305 x 510	305 x 800 x 545	305 x 800 x 1120	40	38
BQG24-X	610 x 510	610 x 800 x 545	610 x 800 x 1120	80	76
BQG36-X	914 x 510	914 x 800 x 545	914 x 800 x 1120	12	114
BQG48-X	1219 x 510	1219 x 800 x 545	1219 x 800 x 1120	160	152



GPQDB36-X

GPGDB42-X
on cupboard base





X-SERIES ELECTRIC OVEN RANGES

STANDARD FEATURES AND BENEFITS

- 2 kW cast iron hot plates
- Heavy duty welded stainless steel body for rigidity and durability
- Stainless steel fascia and sides, spill zone and drip trays for ease of cleaning
- Fully welded surrounds for griddle
- The flexible modular cooktop design allows for various combinations of hot plates and griddle (305, 610 and 910mm)
- Large, heat resistant reinforced control knob with easy to view settings and 6 heat position switch
- Ergonomic door handle and angled corners create a sleek look
- Heating ON indicator lights
- Adjustable legs 140-170 mm
- Easy to service, all parts are accessible from the front of the unit

Oven

- 100°C - 280°C thermostatic control
- Oven and door are fully insulated with vitreous enamel for even heat distribution and easy cleaning
- GN 1/1 capacity with 3 position racking
- Heavy duty chrome wire rack supports designed for easy removal

Griddle plate

- 12mm thick mild steel griddle plate
- 6 kW heating elements per every 305mm section
- Thermostat control 50 - 300 °C as standard

Other options

- Black front control panel
- Electric Fan Forced or Convection Oven
- Chrome or ribbed griddle plates



PE4S20-X



PE12G2S20-X

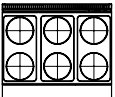
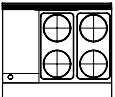
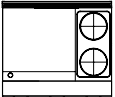




800 SERIES 505MM OVEN RANGES

Modular Top	Model	Oven Option	Dimensions (mm) Griddle/BBQ	Dimensions (mm) Oven	Dimensions (mm)	Phase	Rating (kW)
	PE4S20-X	Static		505 x 560 x 355	610 x 800 x 1120	3ph	13.5
	PE4S20FF-X	Fan Forced		505 x 560 x 355	610 x 850 x 1120	3ph	14
	PE12G2S20-X	Static	289 x 520 x 12	505 x 560 x 355	610 x 800 x 1120	3ph	15.5
	PE12G2S20FF-X	Fan Forced	289 x 520 x 12	505 x 560 x 355	610 x 850 x 1120	3ph	16
	PE24G20-X	Static	605 x 520 x 12	505 x 560 x 355	610 x 800 x 1120	3ph	17.5

800 SERIES 711MM OVEN RANGES

Modular Top	Model	Oven Option	Dimensions (mm) Griddle/BBQ	Dimensions (mm) Oven	Dimensions (mm)	Phase	Rating (kW)
	PE6S28-X	Static		711 x 560 x 355	914 x 800 x 1120	3ph	19
	PE6S28FF-X	Fan Forced		711 x 525 x 355	914 x 850 x 1120	3ph	19
	PEC6S28-X	Convection		711 x 525 x 355	914 x 900 x 1120	3ph	22
	PE12G4S28-X	Static		711 x 560 x 355	914 x 800 x 1120	3ph	20.5
	PE12G4S28FF-X	Fan Forced	305 x 520 x 12	711 x 525 x 355	914 x 850 x 1120	3ph	20.5
	PEC12G4S28-X	Convection	610 x 520 x 12	711 x 525 x 355	914 x 900 x 1120	3ph	24
	PE24G2S28-X	Static		711 x 560 x 355	914 x 800 x 1120	3ph	22.5
	PE24G2S28FF-X	Fan Forced	305 x 520 x 12	711 x 525 x 355	914 x 850 x 1120	3ph	23
	PEC24G2S28-X	Convection	610 x 520 x 12	711 x 525 x 355	914 x 900 x 1120	3ph	26
	PE36G28-X	Static		711 x 560 x 355	914 x 800 x 1120	3ph	24.5
	PE36G28FF-X	Fan Forced		711 x 525 x 355	914 x 850 x 1120	3ph	24.5
	PEC36G28-X	Convection		711 x 525 x 355	914 x 900 x 1120	3ph	27.9



PE6S38-X



PE36G28-X





X-SERIES ELECTRIC COOKTOPS

STANDARD FEATURES AND BENEFITS

- 2 kW cast iron hot plates
- Heavy duty welded stainless steel body for rigidity and durability
- Stainless steel fascia and sides, spill zone and drip trays for ease of cleaning
- Fully welded surrounds for griddle
- Large, heat resistant reinforced control knob with easy to view settings and 6 heat position switch
- Heating ON indicator lights
- Adjustable legs 112-132 mm
- Easy to service, all parts are accessible from the front of the unit

Other options

- Black front control panel
- Bench mounted
- Stand with undershelf
- Cupboard stand

	Model	Griddle Dimensions (mm)	Dimensions W x D x H (mm)		Rating (kW)
			BenchModel	Stand mounted	
	PEB2S-X		305 x 800 x 548	305 x 800 x 1120	4
	PEB4S-X		610 x 800 x 548	610 x 800 x 1120	8
	PEB12G2S-X	289 x 520 x 12	610 x 800 x 548	610 x 800 x 1120	10
	PEB6S-X		914 x 800 x 548	914 x 800 x 1120	12
	PEB12G4S-X	289 x 520 x 12	914 x 800 x 548	914 x 800 x 1120	14
	PEB24G2S-X	605 x 520 x 12	914 x 800 x 548	914 x 800 x 1120	20



PEB4S-X



PEB12G4S-X





X-SERIES ELECTRIC GRIDDLES

STANDARD FEATURES AND BENEFITS

- 12mm thick mild steel griddle plate
- 6 kW heating elements per every 305mm section
- Thermostat control 50 – 300 °C as standard
- Heavy duty welded stainless steel body for rigidity and durability
- Stainless steel fascia and sides, spill zone and drip trays for ease of cleaning
- Fully welded surrounds
- Large, heat resistant reinforced control knob with easy to view settings
- Heating ON indicator lights
- Adjustable legs 112-132 mm
- Easy to service, all parts are accessible from the front of the unit

Other options

- Black front control panel
- Chrome or grooved plate
- Bench mounted
- Stand with undershelf
- Cupboard stand

Model	Griddle Dimensions (mm)	Dimensions W x D x H (mm)		Rating (kW)
		Bench Model	Stand Mounted	
GPEB12-X	289 x 520 x 20	305 x 800 x 545	305 x 800 x 1120	6
GPEB24-X	605 x 520 x 20	610 x 800 x 545	610 x 800 x 1120	12
GPEB36-X	910 x 520 x 20	914 x 800 x 545	914 x 800 x 1120	18
GPEB48-X	1215 x 520 x 20	1219 x 800 x 545	1219 x 800 x 1120	24



GPGDB36-X



GPGDB36-X





GAS FRYERS

GAS ECONOMY FRYER STANDARD FEATURES AND BENEFITS

- Stainless steel pan, front and door
- Thermostatically regulating control 93°C – 190°C
- Long lasting, high temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion efficiency
- Nickel plated tube rack
- Built-in integrated flue deflector
- High temperature safety limit switch
- Standing pilot light
- Removable basket hanger for easy cleaning
- All components easily serviceable from the front
- Two nickel plated wire mesh fry baskets with plastic coated heat resistant handles
- Night lid
- One drain extension
- One drain line clean-out rod
- Adjustable legs
- Easy to clean

Model	Pan Size (mm)	Pan Type	Dimensions (mm)	Oil Capacity	No. of Baskets	Rating (MJ)
G35C+S	356 x 356	single pan	381 x 760 x 1168	18L	2	95

GAS 800 SERIES V-PAN FRYERS STANDARD FEATURES AND BENEFITS

- “V” pan fryer combines high energy efficiency, quick response and recovery and easy cleaning
- Stainless steel pan front and sides
- Large cool zone for long oil life
- Mechanical control with fenwal thermostat provides unrivalled accuracy of +/- 1 °C
- Highly accurate optimal cooking temperature range 150 – 190 °C
- Rapid heating response and electronic temperature control accuracy from a mechanical device which is easy to service
- Manual spark ignition
- Line-up nosing for a sleek appearance
- All components easily serviceable from the front
- Night lid
- Adjustable legs 140-170 mm

Model	Pan Size (mm)	Pan Type	Dimensions (mm)	Oil Capacity	No. of Baskets	Rating (MJ)
VFG1L	353 x 353 x 300	single V pan	395 x 800 x 1120	20L	2	97
VFG24L	568 x 353 x 300	single V pan	600 x 800 x 1120	36L	3	127
VFGTL	76 x 353 x 300 mm per pan	split pan, two half pans	450 x 800 x 1120	16L per pan	1 per pan	105

GAS 800 SERIES TURBO FRYERS STANDARD FEATURES AND BENEFITS

- Turbo gas tube type fryer provides a quick recovery along with the benefit of energy efficiency
- Stainless steel pan front and sides
- Large cool zone for long oil life
- Thermostat
- Manual spark ignition
- Line-up nosing for a sleek appearance
- All components easily serviceable from the front

Model	Pan Size (mm)	Pan Type	Dimensions (mm)	Oil Capacity	No. of Baskets	Rating (MJ)
TGF1M/400L	353 x 353 x 300	single pan Turbo-tube	394 x 800 x 1120	28L	2	110
TGF24ML	565 x 355 x 203	single pan Turbo-tube	610 x 800 x 1120	48L	3	147





ELECTRIC FRYERS

RAPID FRY FRYERS STANDARD FEATURES AND BENEFITS

- High efficiency – all the energy goes into the oil
- Unique pan design maximises heat transfer to minimise energy use
- Digital thermostat
- Stainless steel pan for easy cleaning
- Stainless steel baskets
- Front cool zone with crumb arrester for longer oil life
- Night lid

Other options

Castors and tether

Cover/joiner strips

Model	Pan Size (mm)	Pan Type	Dimensions (mm)	Oil Capacity	No. of Baskets	Rating (kW)
FRE18/1DL	405 x 390 x 275	single pan	457 x 800 x 1120	32L	2	21
FRE24DL	555 x 390 x 275	single pan	610 x 800 x 1120	45L	3	21
FRET18DL	195 x 395 x 275 per pan	split pan	457 x 800 x 1120	17L per pan	1 per pan	14



VFGTL

FRET18DL





GAS CHARGRILLS & HEAVY DUTY RADIANT BBQ

RADIANT BBQ STANDARD FEATURES AND BENEFITS

- Heavy duty cast iron reversible grates provide greater control when cooking and energy efficiency
- Heavy duty fully welded steel body ensures rigidity and durability
- Stainless steel fascia and sides, spill zone and drip tray for ease of cleaning
- Pilot light standard maximising operating and energy efficiency

Other options

- Stand or bench mounted
- Without splash back

Model	Grill Size (mm)	Dimensions (mm)	Rating (MJ)
RBA12L	215 x 546	305 x 800 x 720	37
RBA24L	508 x 546	610 x 800 x 720	74
RBA36L	813 x 546	914 x 800 x 720	111
RBA48L	1118 x 546	1219 x 800 x 720	152

'CHAR GLO' BBQ STANDARD FEATURES AND BENEFITS

- Heavy duty cast iron grates provide greater control when cooking and energy efficiency
- Heavy duty fully welded steel body ensure rigidity and durability
- Stainless steel fascia and sides, spill zone and drip tray for ease of cleaning
- Pilot light standard maximising operating and energy efficiency

Other options

- Stand or bench mounted
- Without splash back

Model	Grill Size (mm)	Dimensions (mm)	Rating (MJ)
CHDS24	500 x 600	609 x 820 x 510	96
CHDS36	800 x 600	914 x 820 x 510	144

ULTRA HEAVY DUTY RADIANT BBQ STANDARD FEATURES AND BENEFITS

- Inline, cast iron burners
- Ideal for Steakhouses, Grills, Pubs and Bars with a high table turnover and or heavy basting requirements
- High temperature firebox and hoods – store and radiate heat
- Easy to remove grills for easy cleaning
- Removable full size grease tray
- Separate left and right side heat zones
- Adjustable robust gas switches
- Practical food tray holder at the front
- Stainless Steel frame and exterior
- Manual spark ignition
- Flame failure as standard
- All components easily serviceable from the front

Standard accessories

- Adjustable legs 125-150 mm

Model	Number of Burners	Grill Size (mm)	Dimensions (mm)	Rating (MJ)
RBA-HD4	4	600W x 575D mm	700 x 925 x 1105	145
RBAHD	8	1235W x 575D mm	1335 x 925 x 1105	290





GAS & ELECTRIC SALAMANDERS

GAS SALAMANDERS STANDARD FEATURES AND BENEFITS

- Stainless steel fascia and sides, spill zone and drip trays for ease of cleaning
- Heavy duty cast iron grids allow for flexibility when cooking
- Stainless steel ratchet, flexibility to adjust cooking height during operation
- Heavy duty fully welded steel body ensures rigidity and durability
- Surface infra-red burners to achieve rapid warm up and energy efficiency

Other options

- Wall or bench mounted

Model	Number of positions	Grid Size (mm)	Dimensions (mm)	Rating (MJ)
SA36FF	5 positions movable ratchet	600 x 370	860 x 525 x 445	36
SA48FF	5 positions movable ratchet	850 x 370	1110 x 525 x 445	48
SG860FFD	5 positions fixed ratchet	600 x 370	860 x 525 x 445	36

ELECTRIC SALAMANDERS STANDARD FEATURES AND BENEFITS

- Stainless steel fascia and sides, spill zone and drip trays for ease of cleaning
- Heavy duty cast iron grids allow for flexibility when cooking
- Five position stainless steel racking, flexibility to adjust cooking height during operation
- Heavy duty fully welded steel body ensures rigidity and durability
- 600 x 370mm cooking surface
- Left and right heat controls to control 2 heat zones
- Indicator light for each element on
- Removable tray for easy clean
- Air vents on top for evacuating smoke and heat
- All components easily serviceable from the front

Other Options

- Wall or bench mounted

Model	Number of positions	Grid Size (mm)	Dimensions (mm)	Rating (kW)
SA36E	5 positions movable ratchet	600 x 370	860 x 525 x 445	6

GAS TEPPANYAKI

STANDARD FEATURES AND BENEFITS

- 20mm thick mild steel plate maximises heat retention for consistent cooking
- Heavy duty cast iron 40 MJ/hr ring burner
- Stainless steel hob, fascia and plate surround for easy cleaning

Other options

- Stand or bench mounted

Model	Number of Burners	Plate Size (mm)	Dimensions (mm)	Rating (MJ)
TK24	1	532 x 524 x 20	610 x 800 x 345	40
TK30	1	665 x 420 x 20	740 x 700 x 345	40
TK36	1	837 x 524 x 20	914 x 800 x 345	40
TK45	2	1044 x 420 x 20	1120 x 700 x 345	80





GAS & ELECTRIC BRATT PANS

STANDARD FEATURES AND BENEFITS

- Nominal capacity of 65-135 litre stainless steel pan
- Smooth stainless steel exterior
- Powerful burners/heating elements located in the base of the pan, together with 10 mm thick Duplex seamless stainless steel base provides improved heat retention, even heat and ease of cleaning
- Ergonomically designed counter balanced, screwless double skin lid with heavy duty lifting mechanism and drip zone at the back
- Simple high to low flame adjustable control
- Pan design with a rounded corners and no edges
- Wide opening for unloading and easy cleaning
- Pouring spout
- Heavy duty electronic tilt mechanism
- ¼ turn tap and fixed spout on top
- All components easily serviceable from the front
- All new sleek design

Standard accessories

- Adjustable legs 140-170 mm

Model	Fuel type	Volume (nominal capacity)	Tank Size (mm)	Dimensions (mm)	Thermostat control	
BPG65	Gas	65 litres	690 x 670 x 190	795 x 905 x 960	Fitted	78 MJ
BPG85	Gas	85 litres	895 x 670 x 190	995 x 905 x 960	Fitted	100 MJ
BPG135	Gas	135 litres	895 x 670 x 310	995 x 905 x 1070	Fitted	120 MJ
BPE65	Electric	65 litres	690 x 670 x 190	795 x 905 x 960	Optional	12.2 kW
BPE85	Electric	85 litres	895 x 670 x 190	995 x 905 x 960	Optional	18.2 kW
BPE135	Electric	135 litres	895 x 670 x 310	995 x 905 x 1070	Optional	18.2 kW



PEB85





GAS ASIAN COOKING – WOKS

STANDARD FEATURES AND BENEFITS

- Air cooled decks for maximum water efficiency – saves 90% of water usage
- Fresh water swivel spout with tap
- Manually operated water control tap
- All stainless steel construction
- Heavy duty dual ringed burner
- Heavy duty duckbill burner
- Energy efficient mongolian burner
- Flame failure
- Rear drain trough

Other options

- Front drain
- Front or rear drain trough
- Any arrangement of burner combinations – Double ring, Mongolian or Duckbill burners

Model	Burner Size (mm)	Number of Burners	Burner type	Number of Open Burners	Dimensions (mm)	Rating (MJ)
CWA1D/R	356	1	Dual Ring	-	600 x 850 x 1225	54
CWA1M/G	356	1	Mongolian Burner	-	600 x 850 x 1225	90
CWA1D/B	356	1	Duckbill Burner	-	600 x 850 x 1225	120
CWA2D/R	356	2	Dual Ring	-	1200 x 850 x 1225	108
CWA2M/G	356	2	Mongolian Burner	-	1200 x 850 x 1225	180
CWA2D/B	356	2	Duckbill Burner	-	1200 x 850 x 1225	240
CWA3D/R	356	3	Dual Ring	-	1820 x 850 x 1225	162
CWA2M/G	356	3	Mongolian Burner	-	1820 x 850 x 1225	270
CWA3D/B	356	3	Duckbill Burner	-	1820 x 850 x 1225	360
CWA1B2D/R	356	1	Dual Ring	2	905 x 850 x 1225	106
CWA1B2M/G	356	1	Mongolian Burner	2	905 x 850 x 1225	142
CWA1B2D/B	356	1	Duckbill Burner	2	905 x 850 x 1225	172
CWA2B2D/R	356	2	Dual Ring	2	1505 x 850 x 1225	160
CWA2B2M/G	356	2	Mongolian Burner	2	1505 x 850 x 1225	232
CWA2B2D/B	356	2	Duckbill Burner	2	1505 x 850 x 1225	292
CWA3B2D/R	356	3	Dual Ring	2	2125 x 850 x 1225	214
CWA3B2M/G	356	3	Mongolian Burner	2	2125 x 850 x 1225	322
CWA3B2D/B	356	3	Duckbill Burner	2	2125 x 850 x 1225	412



CWA3B2D/R





GAS PASTA COOKER

STANDARD FEATURES AND BENEFITS

- Special grade stainless steel for maximum heat transfer and energy efficiency
- All stainless steel outer surfaces for easy cleaning and durability
- Complete with six portion baskets
- Manual fill

Model	Dimensions (mm)	Pan Type	Capacity	No of Baskets	Rating (MJ)
FRG1PL	457 x 800 x 1120	single pan	32L	6 portion control baskets	80

GAS HOT POT BOILING TABLE

STANDARD FEATURES AND BENEFITS

- Single dual ring burner
- Trivet one piece cast iron
- Pilot flame failure on open burner
- Side & back finished in stainless steel
- External face stainless steel
- Floor mounted
- Stainless steel adjustable legs

Model	Dimensions (mm)	Ring Type	Ring Size (mm)	Rating (MJ)
SP1855FFD	460 x 597 x 646	single Dual ringed burner	457 x 457	56



FRG1PL



SP1855FF



INDUCTION COOKTOPS

STANDARD FEATURES AND BENEFITS

- 3.5 kW round induction zones
- Minimum functional pan diameter – 120mm
- Automatic pan detection and automatic switch off when the pan is removed
- Automatic power adjustment when the surrounding temperature rises too high or in case of empty pan heating to prevent overheating
- 4 mm thick SCHOTT Ceran glass cooking surface for energy efficiency and exceptional performance
- Modular induction zones sections for easy maintenance
- Precise temperature control for each induction burner section with infinite control knob
- Heating ON indicator lights
- If there's an issue, the LED light will blink error codes, helping diagnose and fix minor problems
- Cooling fan to maintain optimal internal temperatures
- Stainless steel construction
- Adjustable height non-slip feet, ensuring a secure and stable position

Other options

- Bench mounted
- Stand with undershelf
- Cupboard stand
- Black front control panel

Model	Induction zones	Dimensions Bench Mounted (mm)	Dimensions On Stand (mm)	Rating (kW)
PEB12i	2	305 x 800 x 545	305 x 800 x 1120	7
PEB24i	4	610 x 800 x 545	610 x 800 x 1120	14
PEB36i	6	914 x 800 x 545	914 x 800 x 1120	21





Eswood, proudly designed and manufactured in Australia, is the professionals' choice for sleek, compact and intelligent glass and dishwashing systems. With a long history of innovation, Eswood delivers reliable, efficient and high-quality solutions tailored specifically for Australian conditions.

ESWOOD RANGE

Eswood offers a flexible warewashing range designed to meet diverse commercial kitchen needs. Eswood undercounter and pass-through warewashers streamline dishwashing operations, while smart washers incorporate advanced technology for efficiency.

The rack-type models handle high-volume tasks and Eswood's pot, pan, tray and utensil washers ensure thorough cleaning for various kitchen essentials.

ESWOOD HISTORY

Eswood was founded in 1932 by Syd Wood after he developed the first Australian Made dishwasher. Since then, Eswood has been committed to providing high quality, reliable warewashing solutions for the commercial kitchen industry.



UNDERCOUNTER GLASSWASHER

IW3N STANDARD FEATURES AND BENEFITS

- Up to 1800 glasses per hour
- Selectable cold rinse
- Easy to use controls
- Durable stainless-steel body construction and wash arms
- Accurate digital temperature controller and displays
- Safety cut-off fitted to door
- Easily removable spray arms and filters

Model	Dimensions (mm)	Meal Service	Wash Cycle	Detergent Pump	Rinse Aid Injector	Drain Pump	Water Consumption	Tank Capacity	Included Accessories	Rating (kW)
IW3N	510 x 550 x 875	1800/ hour glasses	50 seconds hot cycle 50 seconds hot & cold	Fitted	-	-	7ltr hot or 7ltr hot & 3ltr cold	12 litres	1 x flat rack 430 x 360mm 1 x plate/saucer support 1 x cutlery container	3.6 kW 15 AMP 1 PHASE

UNDERCOUNTER WAREWASHER

UC25NDP STANDARD FEATURES AND BENEFITS

- Up to 500 plates per hour
- Full width tank strainers and dual filtration
- 3 Wash programs to match degree of soil
- Durable stainless-steel body construction and wash arms
- Integrated drain pump as standard
- Detergent pump and rinse aid injector as standard
- Safety cut-off fitted to door
- Easily removable spray arms and filters
- Accurate digital wash and rinse temperature controllers and displays

Model	Dimensions (mm)	Meal Service	Wash Cycle	Detergent Pump	Rinse Aid Injector	Drain Pump	Water Consumption per Cycle	Tank Capacity	Included Accessories	Rating (kW)
UC25NDP	605 x 650 x 875	30-60 pax	60/85/115 seconds	Fitted	Fitted	Fitted	3.5 L	18 L	1 x NK cup rack 500 x 500 1 x UK plate rack 500 x 500 1 x CB cutlery container	3.6 kW 15 AMP 1 PHASE



IW3N



UC25NDP





PASS THROUGH WAREWASHERS

STANDARD FEATURES AND BENEFITS

- Counter-balanced lift-up hood with ergonomically designed wrap around handle
- Durable stainless-steel body construction and wash arms
- Automatic fill to wash and rinse tanks
- Digital wash and rinse temperature controllers and displays
- Suitable for corner or inline installation
- Machine starts upon closure of hood
- Easily removable spray arms and filters
- Operation interlocked to rinse temperature

Model	Dimensions (mm)	Meal Service	Wash Cycle	Detergent, Rinse Aid Pump	Wash & Rinse Pump	Drain Pump	Water Consumption per Cycle	Tank Capacity	Included Accessories	Rating (kW)
ES25	595 x 600 x 1405	30-100 pax	90/120 seconds	fitted	fitted	-	3.5 L	30 L	1 x TR14 plate rack 500 x 500 1 x TR1 cup rack 500 x 500 1 x CB cutlery container	3.5 kW 15 AMP 1 PHASE
ES25DP	595 x 600 x 1405	30-100 pax	90/120 seconds	fitted	fitted	fitted	3.5 L	30 L	1 x TR14 plate rack 500 x 500 1 x TR1 cup rack 500 x 500 1 x CB cutlery container	3.5 kW 15 AMP 1 PHASE
ES32	595 x 600 x 1405	60-130 pax	90/120 seconds	fitted	fitted	-	3.5 L	30 L	2 x TR14 plate racks 500 x 500 1 x TR1 cup rack 500 x 500 1 x CB cutlery container	9.5 kW 3 PHASE
ES32DP	595 x 600 x 1405	60-130 pax	90/120 seconds	fitted	fitted	fitted	3.5 L	30 L	2 x TR14 plate racks 500 x 500 1 x TR1 cup rack 500 x 500 1 x CB cutlery container	9.5 kW 3 PHASE
ES50	645 x 645 x 1490	120-200 pax	60/90/120 seconds	fitted	fitted	-	4 L	45 L	2 x TR14 plate racks 500 x 500 1 x TR1 cup rack 500 x 500 1 x CB cutlery container	10.3 kW 3 PHASE
ES50DP	645 x 645 x 1490	120-200 pax	60/90/120 seconds	fitted	fitted	fitted	4 L	45 L	2 x TR14 plate racks 500 x 500 1 x TR1 cup rack 500 x 500 1 x CB cutlery container	10.3 kW 3 PHASE

POT, PAN & TRAY WAREWASHERS

STANDARD FEATURES AND BENEFITS

- Durable stainless steel wash and rinse arms
- Independent wash and rinse systems with high volume pumps for powerful wash action
- Accepts baking trays and 75 Litre garbage bins (UT20 & UT20H)
- Accurate digital temperature displays
- Machine starts upon a push of a button
- Operation interlocked to rinse temperature
- Pass-Through model available

Model	Dimensions (mm)	Wash Chamber (mm)	Rack Size & Opening (mm)	Wash Cycle	Wash & Rinse Pump	Drain Pump	Water Consumption per Cycle	Tank Capacity	Included Accessories	Rating (kW)
UT20	805 x 805 x 1875	665 x 630 x 650	660 x 610 x 650	2/4/6 minutes	fitted	2" BSP Gravity	5 L	70 L	1 x UT-20A16 Basket 620 x 664 x 115	13.5 kW 3ph
UT20P	805 x 855 x 1760	665 x 630 x 840	660 x 610 x 540	2/4/6 minutes	fitted	2" BSP Gravity	5 L	70 L	1 x UT-20A16 Basket 620 x 664 x 115	13.5 kW 3ph
UT20H	805 x 805 x 2025	665 x 630 x 800	660 x 610 x 540	2/4/6 minutes	fitted	2" BSP Gravity	5 L	70 L	1 x UT-20A16 Basket 620 x 664 x 115	13.5 kW 3ph





SMARTWASH WAREWASHERS

STANDARD FEATURES AND BENEFITS

- User friendly TOUCH control panel with digital wash and rinse temperature displays for easy HACCP recording
- Four wash cycles + special (time variable wash cycle chosen by operator – time limit 12 min)
- Self cleaning cycle, easily removable spray arms & filters together with a pressed wash tank
- Double skinned door drastically reduces heat and sound emissions
- Self-Diagnostic system for accurate fault finding and reduced ownership costs
- Thermostop Function to ensure set rinse temperature is achieved

Model	Dimensions (mm)	Meal Service	Wash Cycle	Detergent, Rinse Aid Pump	Drain Pump	Water Consumption per Cycle	Tank Capacity	Included Accessories	Rating (kW)
SW400	436 x 535 x 670	30 light meals or 1200 glasses/hr	90/120/150 seconds + special	fitted	fitted	1.9 L	8 L	430 x 360mm glass rack	3.6
SW500	575 x 605 x 820	30-60 pax	60/90/180 seconds + special	fitted	fitted	2.5 L	20 L	500 x 500mm plate & glass racks cutlery container	3.2
SW900X	633 x 755 x 1565	40-80 pax	60/90/180 seconds + special	fitted	fitted	1.8 L	22 L	500 x 500mm plate & glass racks cutlery container	10.2
SW900V	633 x 755 x 2265	40-80 pax	60/90/180 seconds + special	fitted	fitted	1.8 L	22 L	500 x 500mm plate & glass racks cutlery container	10.2

RACK CONVEYOR WAREWASHERS

STANDARD FEATURES AND BENEFITS

- Door safety switches
- Top Mounted Controls and Electrical Control Gear, away from water splash, easy access for Servicing
- Machine operation inter-locked to Rinse Temperature
- Fully panelled front and sides (avoiding water splash to motors etc. when dish wash area is being cleaned)
- Clutch controlled conveyor (providing protection to drive mechanism if racks jam in machine)
- Low water protection (to wash tank elements)
- Integral rinse booster heater 12kW
- Wash and rinse elements fitted with individual thermostats
- Rinse economiser
- Maximum Water Consumption 400 litres per hour

Other options

- Extension Hoods and Vent Spigots at entry and exit ends, Angle Feed Unit
- 90° Entry and/or Exit Curves (powered by dishwasher)
- 180° Entry Curve (powered by dishwasher)
- 180° Entry and/or Exit Curves (self-powered)
- 6kW or 9kW High Velocity Blower Dryer
- Heat and Sound Insulating Panels
- Rinse Pressure Booster Pump
- Exit Bench (proximity) Trip Switch pre-wired into control box. This provides automatic shut down whenever exit bench becomes full

Model	Dimensions (mm)	Meal Service	Rating (kW)
ES100	1130 x 730 x 1600	100 racks per hour	23.5 kW
ES150	1700 x 730 x 1600	100 to 150 racks/hour	24.2 kW
ES160	1820 x 730 x 1600	160 to 175 racks/hour	24.5 kW
ES160RA	1820 x 730 x 1600	160 to 175 racks per hour, right angle pre wash	24.5 kW
ES220	2500 x 730 x 1600	175 to 220 racks/hour	37.5 kW
ES220RA	2500 x 730 x 1600	175 to 220 racks per hour, right angle pre wash	37.5 kW





Pitco, a trusted name since 1918, offers industry-leading gas and electric fryers with advanced oil management systems. Their **Millivolt Fryers**, **Solstice Fryers** and **Solstice Supreme Fryers** provide unmatched flexibility, available in double, triple and more bank configurations, with split pot options to suit your kitchen's needs.

The Integrated **Oil Management system** reduces oil volume and uses smart sensors to improve food quality and save costs.

With over a century of innovation, Pitco continues to deliver the crispiest fried foods and reliable performance, making it the go to choice for businesses of all sizes.



MILLIVOLT FRYERS

STANDARD FEATURES AND BENEFITS

- Tank - stainless steel construction
- Cabinet - stainless front, door and sides
- Solstice Burner Technology, No blower or ceramics
- Millivolt Thermostat (T-Stat) 190°C-93°C CE
- Thermo-Safety pilot with built in regulator
- High Temperature safety limit switch
- Heavy duty 3/16" bottom door hinge
- 1 ¼" (32 mm) Full port drain valve for fast draining
- Separate Manual gas shutoffs, for front servicing
- Integrated flue deflector
- 9" (229 mm) adjustable legs, easier access to clean
- Tube rack, allows crumbs & debris into cool zone
- Lid, Removable basket hanger, requires no tools
- Drain Line Clean out rod
- Drain Extension
- Fryer cleaner sample packet

Model	Dimensions (mm)	Cooking Area (mm)	No. of Banks	Filter	Control	Oil Capacity	No. of Baskets	Rating (MJ)
SG14S	397 x 875 x 1172	356 x 127 x 356	1	-	Millivolt	22L	2	119
SG14TS	397 x 875 x 1172	(split tank)	1	-	Millivolt	2 x 11L	2	105
SG18S	498 x 875 x 1172		1	-	Millivolt	38L	3	148

Mix and match up to six fryer banks per double filter drawer.

SG14-2/FD	794 x 875 x 1172	356 x 127 x 356 per tank	2	filter drawer on castors	Millivolt	22L per tank	2 per tank	238
SG18-2/FD	996 x 875 x 1172	per tank	2	filter drawer on castors	Millivolt	38L per tank	3 per tank	296
SG14-3/FD	1191 x 875 x 1172	356 x 127 x 356 per tank	3	filter drawer on castors	Millivolt	22L per tank	2 per tank	357
SG18-3/FD	1494 x 875 x 1172	per tank	3	filter drawer on castors	Millivolt	38L per tank	3 per tank	444
SG14-4/FD	1588 x 875 x 1172	356 x 127 x 356 per tank	3	filter drawer on castors	Millivolt	22L per tank	2 per tank	476

Add up to four filter ready fryers (SG14-FR & SG18-FR) to an existing double filter drawer setup.

SG14-FR	397 x 875 x 1172	356 x 127 x 356 per tank	1	filter ready	Millivolt	22L	2	115
SG18-FR	498 x 875 x 1172		1	filter ready	Millivolt	38L	3	148



SG14



SG18





SOLSTICE SUPREME FRYERS

SSH55 MODELS

STANDARD FEATURES AND BENEFITS

- Tank - stainless steel construction
- Cabinet - stainless front, door and sides
- Solstice Burner Technology, No blower or ceramics
- High Efficiency design, EnergyStar performance
- Patented Self Cleaning Burner & Down Draft Protection
- Solid State T-Stat with melt cycle & boil out mode
- Matchless Ignition automatically lights the pilot when the power is turned on
- DVI drain valve interlock safety system turns the heat off preventing the oil from scorching / overheating.
- High Temperature safety limit switch
- Heavy duty 3/16" bottom door hinge
- 1 1/4" (32 mm) Full port drain valve for fast draining
- Separate Manual gas shutoffs, for front servicing
- Integrated flue deflector
- 9" (229 mm) adjustable legs, easier access to clean
- Tube rack, allows crumbs & debris into cool zone
- Removable basket hanger, requires no tools
- Drain Line Clean out rod, Drain Extension

CONTROL OPTIONS

Solid State Control - SSH55

Temperature Monitoring
Auto Lighting of Pilot
Melt Cycle
Boil Out

12-Button Computer Control - SSH55C

Turning On/Off
Temperature Monitoring, Auto Lighting of Pilot
Cooking Timer, Shake & Hold Timers
Load Compensation Mode
Boil Out Mode, Melt Cycle, Programming Mode
Adjustable Alarm & Alerts
Password Option

Model	Dimensions (mm)	Cooking Area (mm)	No. of Banks	Filter	Control	Oil Capacity	No. of Baskets	Rating (MJ)
SSH55	397 x 875 x 1172	356 x 127 x 356	1	-	solid state control	23L	2	88
SSH55C	397 x 875 x 1172	356 x 127 x 356	1	-	computer control	23L	2	88
SSH55-FD	397 x 875 x 1172	356 x 127 x 356	1	filter drawer on castors	solid state control	23L	2	88
SSH55C-FD	397 x 875 x 1172	356 x 127 x 356	1	filter drawer on castors	computer control	23L	2	88

Mix and match up to six fryer banks per double filter drawer.

SSH55-2/FD	794 x 875 x 1172	356 x 127 x 356 per tank	2	filter drawer on castors	solid state control	23L per tank	2 per tank	176
SSH55C-2/FD	794 x 875 x 1172	356 x 127 x 356 per tank	2	filter drawer on castors	computer control	23L per tank	2 per tank	176
SSH55-3/FD	1191 x 875 x 1172	356 x 127 x 356 per tank	3	filter drawer on castors	solid state control	23L per tank	2 per tank	264
SSH55C-3/FD	1191 x 875 x 1172	356 x 127 x 356 per tank	3	filter drawer on castors	computer control	23L per tank	2 per tank	264
SSH55-4/FD	1588 x 875 x 1172	356 x 127 x 356 per tank	4	filter drawer on castors	solid state control	23L per tank	2 per tank	352
SSH55C-4/FD	1588 x 875 x 1172	356 x 127 x 356 per tank	4	filter drawer on castors	computer control	23L per tank	2 per tank	352

Add up to four filter ready fryers (SSH55-FR & SSH55C-FR) to an existing double filter drawer setup.

SSH55-FR	397 x 875 x 1172	356 x 127 x 356	1	filter ready	solid state control	23L	2	88
SSH55C-FR	397 x 875 x 1172	356 x 127 x 356	1	filter ready	computer control	23L	2	88



SSH55



SSH55C-3/FD



SOLSTICE SUPREME FRYERS

SSH75 MODELS

STANDARD FEATURES AND BENEFITS

- Tank - stainless steel construction
- Cabinet - stainless front, door and sides
- Solstice Burner Technology, No blower or ceramics
- High Efficiency design, EnergyStar performance
- Solid State T-Stat with melt cycle & boil out mode
- Matchless Ignition automatically lights the pilot when the power is turned on
- DVI drain valve interlock safety system turns the heat off preventing the oil from scorching / overheating.
- High Temperature safety limit switch
- Heavy duty 3/16" bottom door hinge
- 1 1/4" (32 mm) Full port drain valve for fast draining
- Separate Manual gas shutoffs, for front servicing
- Integrated flue deflector
- 9" (229 mm) adjustable legs, easier access to clean
- Tube rack, allows crumbs & debris into cool zone
- Removable basket hanger, requires no tools
- Drain Line Clean out rod, Drain Extension

CONTROL OPTIONS

Solid State Control - SSH55

Temperature Monitoring
Auto Lighting of Pilot
Melt Cycle
Boil Out

12-Button Computer Control - SSH55C

Turning On/Off
Temperature Monitoring, Auto Lighting of Pilot
Cooking Timer, Shake & Hold Timers
Load Compensation Mode
Boil Out Mode, Melt Cycle, Programming Mode
Adjustable Alarm & Alerts
Password Option

Model	Dimensions (mm)	Cooking Area (mm)	No. of Banks	Filter	Control	Oil Capacity	No. of Baskets	Rating (MJ)
SSH75	498 x 875 x 1172	457 x 127 x 457	1	-	solid state control	38L	3	111
SSH57C	498 x 875 x 1172	457 x 127 x 457	1	-	computer control	38L	3	111
SSH75-FD	498 x 875 x 1205	457 x 127 x 457	1	filter drawer on castors	solid state control	38L	3	111
SSH75C-FD	498 x 875 x 1205	457 x 127 x 457	1	filter drawer on castors	computer control	38L	3	111

Mix and match up to six fryer banks per double filter drawer.

SSH75-2/FD	996 x 875 x 1172	457 x 127 x 457per tank	2	filter drawer on castors	solid state control	38L per tank	3 per tank	222
SSH75C-2/FD	996 x 875 x 1172	457 x 127 x 457per tank	2	filter drawer on castors	computer control	38L per tank	3 per tank	222
SSH75-3/FD	1494 x 875 x 1172	457 x 127 x 457per tank	3	filter drawer on castors	solid state control	38L per tank	3 per tank	333
SSH75C-3/FD	1494 x 875 x 1172	457 x 127 x 457per tank	3	filter drawer on castors	computer control	38L per tank	3 per tank	333
SSH75-4/FD	1992 x 875 x 1172	457 x 127 x 457per tank	4	filter drawer on castors	solid state control	38L per tank	3 per tank	444
SSH75C-4/FD	1992 x 875 x 1172	457 x 127 x 457per tank	4	filter drawer on castors	computer control	38L per tank	3 per tank	444

Add up to four filter ready fryers (SSH55-FR & SSH55C-FR) to an existing double filter drawer setup.

SSH75-FR	498 x 875 x 1172	457 x 127 x 457	1	filter ready	solid state control	38L	3	111
SSH75C-FR	498 x 875 x 1172	457 x 127 x 457	1	filter ready	computer control	38L	3	111



SSH75C



SSH75-2/FD



SOLSTICE FRYERS

SE14 MODELS

STANDARD FEATURES AND BENEFITS

- Tank - stainless steel construction
- Cabinet - stainless front, door and sides
- Fixed heating elements
- Solid State T-Stat (SSTC) w/melt cycle and boil out mode
- Mercury Free heating contactors
- High Temperature safety limit switch
- Drain valve interlock
- 320 Full port drain valve for fast draining
- 229 mm adjustable legs, easier access to clean
- Drain Line Clean out rod
- Element rack
- Removable basket hanger, requires no tools
- Fryer cleaning brush

CONTROL OPTIONS

Solid State Control – SSH55

Temperature Monitoring
Auto Lighting of Pilot
Melt Cycle
Boil Out

12-Button Computer Control – SSH55C

Turning On/Off, Temperature Monitoring
Cooking Timer, Shake & Hold Timers
Load Compensation Mode
Boil Out Mode, Melt Cycle, Programming Mode
Adjustable Alarm & Alerts
Password Option

Model	Dimensions (mm)	Cooking Area (mm)	No. of Banks	Filter	Control	Oil Capacity	No. of Baskets	Rating (kW)
SE14	397 x 875 x 1010	356 x 156 x 127	1	-	solid state control	22L	2	17
SE14C	397 x 875 x 1010	356 x 156 x 127	1	-	computer control	22L	2	17
SE14-FD	397 x 875 x 1010	356 x 156 x 127	1	filter drawer on castors	solid state control	22L	2	17
SE14C-FD	397 x 875 x 1010	356 x 156 x 127	1	filter drawer on castors	computer control	22L	2	17
Mix and match up to six fryer banks per double filter drawer.								
SE14-2/FD	794 x 875 x 1010	356 x 156 x 127 per tank	2	filter drawer on castors	solid state control	22L per tank	2 per tank	34
SE14C-2/FD	794 x 875 x 1010	356 x 156 x 127 per tank	2	filter drawer on castors	computer control	22L per tank	2 per tank	34
SE14-3/FD	1191 x 875 x 1010	356 x 156 x 127 per tank	3	filter drawer on castors	solid state control	22L per tank	2 per tank	51
SE14C-3/FD	1191 x 875 x 1010	356 x 156 x 127 per tank	3	filter drawer on castors	computer control	22L per tank	2 per tank	51
SE14-4/FD	1588 x 875 x 1010	356 x 156 x 127 per tank	4	filter drawer on castors	solid state control	22L per tank	2 per tank	68
SE14C-4/FD	1588 x 875 x 1010	356 x 156 x 127 per tank	4	filter drawer on castors	computer control	22L per tank	2 per tank	68
Add up to four filter ready fryers (SSH55-FR & SSH55C-FR) to an existing double filter drawer setup.								
SE14-FR	397 x 875 x 1010	356 x 156 x 127	1	filter ready	solid state control	22L	2	17
SE14C-FR	397 x 875 x 1010	356 x 156 x 127	1	filter ready	computer control	22L	2	17



SE14-4/FD



SE14C



SOLSTICE FRYERS

SE18 MODELS

STANDARD FEATURES AND BENEFITS

- Tank - stainless steel construction
- Cabinet - stainless front, door and sides
- Fixed heating elements
- Solid State T-Stat (SSTC) w/melt cycle and boil out mode
- Mercury Free heating contactors
- High Temperature safety limit switch
- Drain valve interlock
- 320 Full port drain valve for fast draining
- 229 mm adjustable legs, easier access to clean
- Drain Line Clean out rod
- Element rack
- Removable basket hanger, requires no tools
- Fryer cleaning brush

CONTROL OPTIONS

Solid State Control – SSH55

Temperature Monitoring
Auto Lighting of Pilot
Melt Cycle
Boil Out

12-Button Computer Control – SSH55C

Turning On/Off, Temperature Monitoring
Cooking Timer, Shake & Hold Timers
Load Compensation Mode
Boil Out Mode, Melt Cycle, Programming Mode
Adjustable Alarm & Alerts
Password Option

Model	Dimensions (mm)	Cooking Area (mm)	No. of Banks	Filter	Control	Oil Capacity	No. of Baskets	Rating (kW)
SE18	498 x 875 x 1010	457 x 121 x 457	1	-	solid state control	38L	3	17
SE18C	498 x 875 x 1010	457 x 121 x 457	1	-	computer control	38L	3	17
SE18-FD	498 x 875 x 1010	457 x 121 x 457	1	filter drawer on castors	solid state control	38L	3	17
SE18C-FD	498 x 875 x 1010	457 x 121 x 457	1	filter drawer on castors	computer control	38L	3	17
Mix and match up to six fryer banks per double filter drawer.								
SE18-2/FD	996 x 875 x 1010	457 x 121 x 457 per tank	2	filter drawer on castors	solid state control	38L per tank	3 per tank	34
SE18C-2/FD	996 x 875 x 1010	457 x 121 x 457 per tank	2	filter drawer on castors	computer control	38L per tank	3 per tank	34
SE18-3/FD	1494 x 875 x 1010	457 x 121 x 457 per tank	3	filter drawer on castors	solid state control	38L per tank	3 per tank	51
SE18C-3/FD	1494 x 875 x 1010	457 x 121 x 457 per tank	3	filter drawer on castors	computer control	38L per tank	3 per tank	51
SE18-4/FD	1992 x 875 x 1010	457 x 121 x 457 per tank	4	filter drawer on castors	solid state control	38L per tank	3 per tank	68
SE18C-4/FD	1992 x 875 x 1010	457 x 121 x 457 per tank	4	filter drawer on castors	computer control	38L per tank	3 per tank	68
Add up to four filter ready fryers (SSH55-FR & SSH55C-FR) to an existing double filter drawer setup.								
SE18-FR	498 x 875 x 1010	457 x 121 x 457	1	filter ready	solid state control	38L	3	17
SE18C-FR	498 x 875 x 1010	457 x 121 x 457	1	filter ready	computer control	38L	3	17



SE18-FD



SE18C-2/FD





**Middleby
Marshall®**

THE BRAND THAT MAKES THE DIFFERENCE

When everything is the same, it's the brand that makes the difference. Since 1888, Middleby Marshall has been world leaders in conveyor cooking. There is a Middleby Marshall conveyor oven to fit every culinary innovation, quality of speed and capacity need. With our patented Energy Management System and CTX technology, a Middleby Marshall oven saves operators on energy costs from the very first day of use, while delivering a perfect, consistent product that diners come back for time and time again. The CTX oven by Middleby Marshall provides an automated cooking platform designed to cook, bake, broil, sear, steam and sous vide in high volume kitchens with consistent quality results.

Our ovens are proudly made in the USA.



COUNTERTOP CONVEYOR OVENS

Save space with the new Middleby Marshall countertop conveyor ovens. It has all the power and technology, but in a smaller, high-volume design. This compact oven offers high-heat transfer rates for faster cooking times, a small footprint and does not require the energy consumption needed by larger ovens.

STANDARD FEATURES AND BENEFITS

- Variable-speed High h recirculating impingement airflow system
- Stackable design up to 2 high (requires stacking kits)
- Variable-speed blower motors
- Easy to clean mono-finger design
- Built-in self diagnostics for monitoring oven components
- Cool to touch covers and panels

Quick guide

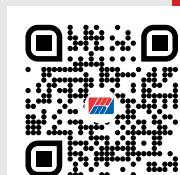
Pizza's Per Hour based on a 6 min cook time

Pizza size			
Model	12"	14"	16"
PS2020E	17	14	12
PS2620E	34	14	12

Model	Dimensions (mm)	Conveyor width	Belt length	Baking Area	Maximum Operating Temperature	Bake time	Rating
PS2020E	1229 x 909 x 432	508 mm (20")	1229 mm (48.4")	0.26 m ²	288°C	30 sec-15:00 min	20A, 3ph
PS2020G	1229 x 909 x 432	508 mm (20")	1229 mm (48.4")	0.26 m ²	288°C	30 sec-15:00 min	42 MJ
PS2620E	1229 x 1062 x 432	660 mm (26")	1229 mm (48.4")	0.33 m ²	288°C	30 sec-15:00 min	20A, 3ph
PS2620G	1229 x 1062 x 432	660 mm (26")	1229 mm (48.4")	0.33 m ²	288°C	30 sec-15:00 min	42 MJ



PS2020





CTX INFRARED CONVEYOR OVENS

STANDARD FEATURES AND BENEFITS

- 18" wide stainless steel chain link belt
- Self-cleaning interior
- Patented MenuSelect® feature allows multiple preset time and temperature combinations into the control
- Digital display
- Four cooking zones
- Heat emitters located above and below the conveyor belt
- Two [2] complete and separated cooking chambers (decks)
- Ovens may be stacked two high on a short base
- Reversible conveyor belt direction
- Cool exterior
- Adjustable heat curtains reduce heat loss into the environment
- Stack up to two high

Model	Dimensions (mm)	Conveyor width	Belt length	Baking Area	Maximum Operating Temperature	Bake time	Rating
DZ26T	1164 x 738 x 1000	406 mm (16")	1071 mm (42.16")	0.27 m ²	482°C	1:00-60:00 min	6.7 KW
DZ33T	1499 x 991 x 1002	457 mm (18")	1429 mm (56.25")	0.27 m ²	482°C	1:00-60:00 min	6.7 KW
DZ55T	2108 x 991 x 1002	457 mm (18")	2108 mm (83")	0.36 m ²	482°C	1:00-60:00 min	6.7 KW

X-SERIES CONVEYOR OVENS

STANDARD FEATURES AND BENEFITS

- Patented "Jet Sweep" impingement process delivers constant heat to the chamber
- Reversible conveyor belt provides automatic delivery when product is finished
- Front-loading window with cool handle design allows products with different bake times to be cooked consistently regardless of loading
- Removable parts for easy cleaning (crumb pans, end panels, air fingers and a folding conveyor belt assembly)
- Stackable up to three high

Model	Dimensions (mm)	Conveyor width	Belt length	Baking Area	Maximum Operating Temperature	Bake time	Rating
X55	2306 x 1504 x 1098	813 mm (32")	2306 mm (90.78")	1.1 m ²	315°C	1:00-19:00 min	148 MJ
X55GWB	2306 x 1660 x 1199	1003 mm (39.5")	2306 mm (90.78")	1.3 m ²	315°C	1:00-19:00 min	169 MJ
X70	2695 x 1508 x 1204	813 mm (32")	2695 mm (106.1")	1.4 m ²	315°C	1:00-19:00 min	169 MJ



DZ33T



X55



TRADITIONAL CONVEYOR OVENS

STANDARD FEATURES AND BENEFITS

- Stackable up to three high
- Microprocessor-controlled bake time/conveyor speed
- Stainless steel front, sides, top and interior
- Reversible conveyor direction
- Use of a ventilation hood is required
- Control compartment is designed for quick and easy access
- Removable parts for easy cleaning (crumb pans, end panels, air fingers, exit tray and a removable conveyor belt assembly)

Model	Dimensions (mm)	Conveyor width	Belt length	Baking Area	Maximum Operating Temperature	Bake time	Rating
PS520G	1367 x 951 x 536	508 mm (20")	1067 mm (42")	0.23 m ²	315°C	1:00-12:30 min	42 MJ
PS520E	1367 x 951 x 536	508 mm (20")	1067 mm (42")	0.23 m ²	315°C	1:00-12:30 min	8.3 kW
PS540G	2032 x 1437 x 1197	1028 mm (40.5")	1028 mm (40.5")	0.83 m ²	315°C	0:30-14:30 min	16 MJ
PS540E	2032 x 1437 x 1197	1028 mm (40.5")	1028 mm (40.5")	0.83 m ²	315°C	0:30-14:30 min	27 kW

WOW SERIES CONVEYOR OVENS

STANDARD FEATURES AND BENEFITS

- Patented Energy Management System [EMS] reduces gas consumption and increases cooking efficiency
- Impingement PLUS! low oven profile and dual air return
- Digital controls
- Microprocessor-controlled bake time/conveyor speed
- Stainless steel front, sides, top and interior
- Designed for easy cleaning with removable parts
- Reversible conveyor direction
- 15" (381 mm) wide front window
- Cool exterior
- Stackable up to three units high

Model	Dimensions (mm)	Conveyor width	Belt length	Baking Area	Maximum Operating Temperature	Bake time	Rating
PS638G	1657 x 1250 x 1064	660 mm (26")	1656 mm (65.25")	0.66 m ²	316°C	1:00-12:00 min	93 MJ
PS638E	1657 x 1250 x 1064	660 mm (26")	1656 mm (65.25")	0.66 m ²	316°C	1:00-12:00 min	22 kW
PS638EV	1657 x 1250 x 1064	660 mm (26")	1656 mm (65.25")	0.66 m ²	316°C	1:00-12:00 min	22 kW
PS640G	1943 x 1524 x 1197	851 mm (32")	1656 mm (65.25")	0.66 m ²	315°C	1:00-12:00 min	126 MJ
PS640E-1	1943 x 1524 x 1197	851 mm (32")	1656 mm (65.25")	0.66 m ²	315°C	1:00-12:00 min	27 kW



PS520



Invoq

The Invoq Hybrid Combi Ovens from Hounö offer advanced technology for precision cooking and energy efficiency in commercial kitchens.

With a combination of steam and convection heat, they deliver perfect cooking results every time, whether baking, roasting, or steaming. Designed with ease of use in mind, the ovens feature intuitive controls and a user-friendly interface. Invoq ovens also incorporate energy saving features, reducing consumption without compromising on performance.

Ideal for professional kitchens seeking reliability, flexibility and sustainability, Invoq provides a smarter cooking solution for modern culinary needs.

HYBRID COMBI OVENS

STANDARD FEATURES AND BENEFITS

- CookTimeCorrection (CTC)
- Humidity control, CombiSense
- QSR, Quick Select Recipes
- Boiler with injection steam



Climate Control

ClimateControl ensures best-in-class performance, controlling the air, heat and humidity levels. It optimises processes and even shortens cooking times. The result is consistent uniformity and predictably high quality.



Care Cycle

Select between seven different cycles from Light to Intense, Turbo or Eco. The Invoq oven guides you through the process and suggests the optimal cleaning program and required amount of cleaning tablets for the desired cycle. This ensures that the ratio of detergent to water is always correct and you avoid overconsumption.



Menu Planner

MenuPlanner allows you to cook many different items, unsupervised at the same time, using a simple drag and drop interface. Both experienced and inexperienced users will appreciate the automatic notifications that ensure efficient, precise and on-time consistency.



Smart Chef

SmartChef helps you learn from the oven to develop your signature style. You select type of food, cooking method and temperature and SmartChef will automatically guide you to a great result. Afterwards, you can save and, if necessary, edit the formula.

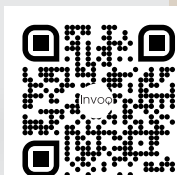
Model	Dimensions (mm)		Capacity		Maximum food load per tray	Maximum food load per oven	Rating
6-1/1 GN	937 x 826 x 851 (excl. handle) 937 x 908 x 851 (incl. handle)	1/1 GN or optional 400x600 EN	2-piece rack	7 trays with 70 mm runners	4.5 kg	31.5 kg	10.3kW
10-1/1 GN	937 x 826 x 1081 (excl. handle) 937 x 908 x 1081 (incl. handle)	1/1 GN or optional 400x600 EN	2-piece rack	10 trays with 70 mm runners	4.5 kg	45 kg	19.3kW
20-1/1 GN	937 x 841 x 1730 (excl. handle) 937 x 923 x 1730 (incl. handle)	1/1 GN		20 trays with 65 mm runners	4.5 kg	90 kg	38.2kW
6-2/1 GN	1077 x 946 x 851 (excl. handle) 1077 x 1028 x 851 (incl. handle)	2/1 GN or 1/1 GN	2-piece rack	7 trays 2/1 GN or 14 trays 1/1 GN with 70 mm runners	9 kg	63 kg	22.3kW
10-2/1 GN	1077 x 946 x 1081 (excl. handle) 1077 x 1028 x 1081 (incl. handle)	2/1 GN or 1/1 GN	2-piece rack	10 trays 2/1 GN or 20 trays 1/1 GN with 70 mm runners	9 kg	90 kg	31.3kW
20-2/1 GN	1077 x 961 x 1730 (excl. handle) 1077 x 1043 x 1730 (incl. handle)	2/1 GN or 1/1 GN		40 trays 1/1 GN with 65 mm runners	9 kg	180 kg	56kW
6-1/1 GN PT	937 x 893 x 851 (excl. handle) 937 x 1059 x 851 (incl. handle)	1/1 GN or optional 400x600 EN	2-piece rack		4.5 kg	31.5 kg	10.3kW
10-1/1 GN PT	937 x 893 x 1081 (excl. handle) 937 x 1059 x 1081 (incl. handle)	1/1 GN or optional 400x600 EN	2-piece rack		4.5 kg	45 kg	19.3kW



6-2/1GN



20-1/1GN





DESIGNED FOR EVERYONE

Achieve the same high quality result for every order. Simply press any one of the 40 menu items on the QPad touch screen and the oven will do the rest. Removing language barriers, minimising training time, operating errors and food waste.

DESIGNED TO LOOK AFTER YOU

Antimicrobial protection technology reduces the spread of viruses on touch points including the touch screen and door handle.

DESIGNED TO SUIT YOUR BUSINESS

Easily customise the position of menu items on the HD screen to suit your business with our Touch & Change concept. Just touch what you want to change. It really is that simple!

DESIGNED TO KEEP YOU INFORMED

ColourCue shows you the status of your oven at a glance: red - action is required such as unload; amber - the oven is preheating or cooking; green - the oven is ready.





HIGH SPEED OVENS

STANDARD FEATURES AND BENEFITS

- CiBO+ utilises a unique tri-heat technology. Microwave, TurboAir and ContactBase, combined deliver unrivaled quality, speed and consistency
- TurboAir distributes high-speed airflow in a cylindrical pattern over the food for fast even colouration
- Adjustable temperature control, rapid heat up and cooking on the toughened neo ceram ContactBase delivers perfect base colouration and crispiness - there are no soggy bottoms with CiBO+!
- A rear launched microwave with a stirrer brings speed to the cooking process
- Achieve the same high quality results for every order.
Simply press any one of the 40 menu items on the QPad touch screen and the oven will do the rest
- Easily customise the position of menu items or recipe settings to suit your business with Touch & Change. Just touch what you want to change
- 395mm x 665mm compact footprint with a generous sized oven
CiBO+ can fit anywhere yet still deliver a 12" pizza
- No installation required - plug in and cook
- Utilise non-traditional spaces with ventless technology
- Antimicrobial protection reduces the spread of viruses on touch points
- Manufactured in the UK

Standard accessories

- Paddle with handguard and sides
- Non-stick Teflon Tray
- Non-stick Teflon Sheets
- CiBO+ Sparkle Oven Cleaner
- CiBO+ Protect Oven Shield

Optional accessories

- Egg Tray
- Paddle Hanger
- Non Stick Baking Tray
- Wire Rack for Cibo Ovens
- Stacking Trolley

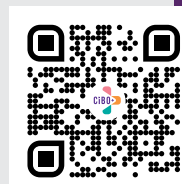
Model	Dimensions (mm)	Internal Dimensions (mm)	Temperature Range	Pizza Capacity	Capacity	Rating (kW)
CiBO+	395 x 728 x 640	340 x 340 x 195	30-280 °C	1 x 12"	23L	1ph 3kW, 230V 15A Plug
CiBO+ Boosted	395 x 728 x 640	340 x 340 x 195	30-280 °C	1 x 12"	23L	1ph 4.7kW, 230V 20A Plug



CiBO+



CiBO+ Boosted





firex

Share the taste

The Figaro and Cucimix cooking systems from Firex are designed to simplify and automate large-batch cooking in commercial kitchens. Figaro is a versatile bratt pan that can braise, boil, fry or steam, all in one compact unit. Cucimix adds integrated mixing and pressure cooking for even greater flexibility. Both models feature intuitive touch controls, programmable recipes and options for data tracking. Built for consistency, speed and ease of use, Firex equipment helps reduce labour while improving cooking results. Ideal for high-volume operations, Figaro and Cucimix offer smart, efficient solutions for modern kitchen demands.



BATCH COOKING

FIGARO STANDARD FEATURES AND BENEFITS

- Thick film heating elements in direct contact with the tank bottom
- Temperature control with 6/8 bottom probes, 1 wall probe and 1 core probe (5-point optional)
- Integrated shower head
- 7" Touch Screen with multifunctional keyboard & clear messages
- Motorised and insulated lid
- Stainless Steel tank, frame and outer cover

Model	Dimensions (mm)	Tank Dimensions (mm)	Pressure Cooking	Cooking Surface	Capacity	kW
DFIE100_V2	1296 x 960 x 1151	680 x 610 x 274	No	40 dm ²	102 L	24
DFIE100A_V2	1296 x 960 x 1151	680 x 610 x 274	Yes 4-point motorised clamping system	40 dm ²	102 L	24
DFIE150_V2	1656 x 960 x 1151	1040 x 610 x 274	No	63 dm ²	157 L	38.5
DFIE150A_V2	1656 x 960 x 1151	1040 x 610 x 274	Yes	63 dm ²	157 L	38.5

CUCIMIX STANDARD FEATURES AND BENEFITS

- Automatic mixing device with three arms
- INCOLOY-800 armoured heating elements, electronically controlled
- Dual-probe temperature control (product/bottom)
- 3-band heaters for tank walls, bottom-up activation via control panel
- Removable automatic mixer with TEFLON scrapers & vertical blade, adjustable via control panel
- 7" Touch Screen with multifunctional keyboard & clear messages
- Stainless Steel tank, frame and outer cover

Model	Dimensions (mm)	Tank Dimensions (mm)	Mixer Torque	Cooking Surface	Capacity	kW
CBTE030C_V1	880 x 766 x 1175	450 x 235	48 Nm	15.9 dm ²	30 L	8
CBTE070C_V1	1080 x 715 x 1060	600 x 290	96 Nm	28 dm ²	70 L	12.6



Cucimix



Figaro





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