

Buying Guide



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This equipment is the perfect solution for those catering on a larger scale, where the volume of covers dictates the need for holding dishes ready for service, such as in schools or universities or for foodservice operations where food or plated meals need to be transported and held at the right temperatures before serving in locations remote from their kitchens such as in hospitals, care homes or banqueting in hotels.

Keeping freshly cooked food at the correct temperatures for serving is harder than it sounds and you need the right equipment to do it, as food safety is of paramount importance as is keeping the food in fresh condition too. It's about getting the right cabinet for the menu/dishes served. For example, if certain cooked foods are susceptible to drying out, then a dry heat cabinet will make them even dryer over a period of time, so a cabinet that has a humidifier that injects a small amount of moisture in the cupboard cavity will be best. Whereas foods with high moisture content such as pasta dishes, or high fat content, such as pies and sausage rolls will keep well in dry heat cupboards. And it's not just about heat, chilled cabinets are available too and once again the same food safety compliance applies.

Gantries, bain marie tops and hot cupboards can also play a vital role in keeping foods ready for service, helping to accommodate any peaks or lengthy service periods.

Advantages

- Food and plated meals can be prepared in advance of service times and held safely, in optimum conditions until required, helping kitchen efficiency and service throughput.
- Reduces food wastage as foods are held in optimum conditions, so they will stay fresh and attractive looking from the start of service to the very end.
- Difficult or remote dining locations can easily be catered for.
- Food safe and food hygiene compliant.

Buying Tips

- **What equipment?** – Caterers should assess their needs in line with their operation – what food is served, where and when, the throughput, length of service and any peaks. Also be mindful of any future plans to change menus, expand operations or change layouts. Consider where the equipment can be stored, when not in use and for mobile cupboards, look at door widths to ensure they will get through – look at compact or narrower models if required. Capacities are determined by how many plated meals or plates stacked each cupboard will take.
- **Build quality and reliability** – Choose a leading brand with an established reputation for good quality, durability and reliability. This way you will ensure compliance with all the relevant food safety regulations. These brands usually build in great operational features too and energy efficiency, which should always be considered. Look for a full manufacturer's warranty – the minimum being at least a year. Check the availability of spare parts and after sales service.
- **Operational features** – Look for solid stainless steel construction, double skinned, fully insulated cabinets for greater energy efficiency. Good heat/chill recovery time, gastronom compatible, fan assisted or forced/blown air are for even temperature distribution, digital electronic temperature controls and visible temperature display, adjustable and removable shelves. For mobile units look for solid castors, push bar and plug park. For gantries and hot cupboards, halogen or quartz lighting to enhance display, infra-red heat lamps, sneeze guards, variable temperature controls.

Key to icons

- LD** **Light Duty**
Designed for commercial use in a less busy environment
- MD** **Medium Duty**
Strongly constructed to perform in a busy situation
- HD** **Heavy Duty**
High standard of build to provide good service under heavy use
- HD+** **Extra Heavy Duty**
High powered, fast throughput with the highest standard of build
- 13 Amp**
Plug and go!
- Hardwired**
Hard wiring required
- Gas**
- SS** **Stainless Steel Construction**
- 1 YEAR WARRANTY** **Warranty**

Hot Cupboards

JUPITER

CATERLUX



- Holds up to 32 x 10" plated meals
- Thermostat
- 4 removable shelves
- External Dimensions: 380 W 600 D 1250 H
- Parts Only



GEMINI

CATERLUX



- Holds up to 22 x 10" plated meals
- Thermostat
- 3 removable chromed shelves
- External Dimensions: 580 W 400 D 850 H
- Parts Only



TAURUS

CATERLUX



- Holds up to 44 x 10" plated meals
- Thermostat
- 3 removable chromed shelves
- External Dimensions: 580 W 600 D 850 H
- Parts Only



ORION2

CATERLUX



- Holds up to 54 x 10" plated meals
- Thermostat
- 2 removable shelves
- External Dimensions: 760 W 600 D 850 H
- Parts Only



APOLLO2

CATERLUX



- Holds up to 30 x 10" plated meals
- Thermostat
- 2 removable shelves
- External Dimensions: 760 W 600 D 850 H
- Parts Only



1888

PARRY



- 270 x 10" plates or up to 40 plated meals
- Thermostat
- 3 removable chrome wire shelves
- External Dimensions: 845 W 625 D 970 H
- On Site Warranty



ORION3

CATERLUX



Part of the Galaxy range, the ORION3 is strongly built in stainless steel with insulated panels throughout and is a versatile, cost effective solution to keep hot food, hot! Operating from a 13amp plug at just 1.5kW, the 2 metre cable can be positioned to the LH or RH side of the unit for easy on site access. A wide range of accessories including gantries, push bars and castors are available on request.

- Holds up to 72 x 10" plated meals
- 2 removable shelves
- External Dimensions: 1090 W 600 D 850 H
- Thermostat
- 2 sliding doors
- Parts Only



P6P2

Lincat



- 236 x 10" plate capacity or 36 plated meals
- Plain top
- Digital temperature control
- External Dimensions: 900 W 670 D 900 H
- On Site Warranty



1887

PARRY



- 240 x 10" plates or up to 30 plated meals
- Thermostat
- c/w 3 x 1/3 & 4 x 1/4 GN bain marie top
- External Dimensions: 845 W 625 D 975 H
- On Site Warranty



MSB9



- 210 x 10" plates or up to 42 plated meals
- 2 shelves
- 30-85°C temperature range
- External Dimensions: 900 W 610 D 900 H
- On Site Warranty



P6B2



- 222 x 10" plate capacity or 33 plated meals
- Wet or dry bain marie top
- Digital temperature control
- External Dimensions: 900 W 670 D 900 H
- On Site Warranty



HC20MS



This general purpose, plain top hot cupboard is suitable for use in all commercial catering establishments and demonstrates the expertise that Victor have, following 50 years in the food service market. With a capacity of 36 plated meals, or 258 x 10" plates, this compact model provides an ideal starting point for any operator who does not want to compromise on quality.

- 258 x 10" plate capacity or 36 plated meals
- 2 removable shelves
- External Dimensions: 980 W 670 D 900 H
- Digital display
- Castors
- On Site Warranty



P6P3



- 316 x 10" plate capacity or 48 plated meals
- Plain top
- Digital temperature control
- External Dimensions: 1125 W 670 D 900 H
- On Site Warranty



HOT12



- 360 x 10" plates or up to 70 plated meals
- Thermostat
- 2 shelves
- External Dimensions: 1200 W 650 D 900 H
- On Site Warranty



P6B3



- 302 x 10" plate capacity or 45 plated meals
- Wet or dry bain marie top
- Digital temperature control
- External Dimensions: 1125 W 670 D 900 H
- On Site Warranty



BM30MS



- 344 x 10" plate capacity or 48 plated meals
- Digital display
- 2 removable shelves
- External Dimensions: 1285 W 670 D 900 H
- On Site Warranty



MSB12G



- Supplied with gantry
- 280 x 10" plates or up to 56 plated meals
- 2 shelves
- External Dimensions: 1290 W 675 D 1360 H
- On Site Warranty



ORION4



- Holds up to 90 x 10" plated meals
- Thermostat
- 2 removable shelves
- External Dimensions: 1420 W 600 D 850 H
- Parts Only



Hot Cupboards & Banquet Carts

HOT15

PARRY



- 450 x 10" plates or up to 90 plated meals
- Thermostat
- 2 shelves
- External Dimensions: 1500 W 650 D 900 H
- On Site Warranty



ORION5

CATERLUX



- Holds up to 108 x 10" plated meals
- Thermostat
- 2 removable shelves
- External Dimensions: 1750 W 600 D 850 H
- Parts Only



APOLL05

CATERLUX



- Holds up to 84 x 10" plated meals
- Thermostat
- 2 removable shelves
- External Dimensions: 1750 W 600 D 850 H
- Parts Only



P6P5

Lincat



- 476 x 10" plate capacity or 72 plated meals
- Plain top
- Digital temperature control
- External Dimensions: 1775 W 670 D 900 H
- On Site Warranty



P6B5

Lincat



- 462 x 10" plate capacity or 69 plated meals
- Wet or dry bain marie top
- Digital temperature control
- External Dimensions: 1775 W 670 D 900 H
- On Site Warranty



HOT18

PARRY



- 540 x 10" plates or up to 108 plated meals
- Thermostat
- 2 shelves
- External Dimensions: 1800 W 650 D 900 H
- On Site Warranty



P6B4

Lincat



At just 670mm deep, the Lincat Panther range of hot cupboards are designed to fit through narrow doorways, making them ideal for smaller pubs & restaurants, plus nursing or care homes. Remaining large on features, the P6B4 includes a thermostatically controlled Bain Marie top which can be operated via wet or dry heat. Accurate digital electronic control of the hot cupboard temperature, adjustable between 20-99°C, ensures compliance with food hygiene regulations.

- 382 x 10" plate capacity or 57 plated meals
- Digital temperature control
- External Dimensions: 1450 W 670 D 900 H
- Wet or dry bain marie top
- Fan assisted
- On Site Warranty



1000-BQ2/96

ALTO-SHAAM



- 96 x 10" plated meal capacity
- 16-93°C temperature range
- Halo Heat for longer holding life
- External Dimensions: 954 W 773 D 1714 H
- On Site Warranty



BL100H2

Victor



- Holds up to 108 10" plates
- 4 shelves & supports
- Adjustable temperature between 65 - 95°C
- External Dimensions: 1070 W 780 D 1810 H
- On Site Warranty



FSHC-6W1



- 6 x 2/1 GN capacity
- Humidified
- Thermostatically controlled heat & humidity
- External Dimensions: 645 W 749 D 816 H
- On Site Warranty



750-S



- 10 x 1/1 GN 65mm deep capacity
- 16-93°C temperature range
- Halo Heat® for longer holding life
- External Dimensions: 653 W 785 D 855 H
- On Site Warranty



500-TH-111



This intuitive Cook & Hold oven cooks by time or probe to detect internal product temperature and automatically converts to 'hold' mode once the set parameters have been reached. Eight programmable menu buttons can store your favourite recipes, thereby reducing operational requirements. The SureTemp™ heat recovery system ensures immediate compensation for any heat lost when the door is opened and an alarm sounds if left open for more than 3 minutes!

- 5 x 1/1 GN 65mm deep capacity
- Halo Heat® for longer holding time
- External Dimensions: 460 W 672 D 851 H
- Cooks by time or probe
- LED display
- On Site Warranty



HDW-2



- 2 drawers
- Independent thermostat to each drawer
- Completely insulated individual cavities
- External Dimensions: 749 W 575 D 537 H
- On Site Warranty



500-3D



- 3 drawers
- Holds 3 x 1/1 GN pans 150mm deep
- 16-93°C temperature range
- External Dimensions: 618 W 625 D 663 H
- On Site Warranty



UPCS400



- 6 x 1/1 GN grid capacity
- Holds multiple pans of hold or cold food
- Food can be stored for hours
- Polyethylene construction
- External Dimensions: 460 W 635 D 490 H

UPCH4002



- 6 x 1/1 GN grid capacity
- 71°C heat maintains food moisture
- Enables HACCP compliance
- 45 minute preheat time
- External Dimensions: 460 W 670 D 630 H



UPC800




- 8 x 1/1 GN grid capacity
- Holds multiple pans of hold or cold food
- Food can be stored for hours
- Double compartment
- External Dimensions: 520 W 690 D 1145 H

CD400



- Transports food carriers (not included)
- For UPCS400/UPC800
- 2 swivel and 2 fixed castors
- Durable construction
- External Dimensions: 530 W 710 D 230 H

Plate Warmers/Dispensers & Food Warmers

1868 



- Approx. 90 plate capacity
- c/w 3 shelves
- Thermostatically controlled
- External Dimensions: 375 W 600 D 945 H
- On Site Warranty

1 YEAR WARRANTY  

1832 



- Approx. 120 plate capacity
- c/w 4 shelves
- Thermostatically controlled
- External Dimensions: 375 W 600 D 1115 H
- On Site Warranty

1 YEAR WARRANTY  

1863 



- Approx. 240 plate capacity
- c/w 4 shelves
- Thermostatically controlled
- External Dimensions: 610 W 600 D 1115 H
- On Site Warranty

1 YEAR WARRANTY  

PDH1 



- Capacity approx 60 plates
- Heated with lid
- 4 castors (2 braked)
- External Dimensions: 600 W 400 D 900 H
- On Site Warranty

1 YEAR WARRANTY  

SPC 



- 2 removable wire shelves
- Up to 10 pies/shelf
- Internal light
- External Dimensions: 400 W 400 D 330 H
- On Site Warranty

1 YEAR WARRANTY  

VHFD 



- 360° visibility
- Toughened glass panels and doors
- 30°C
- External Dimensions: 490 W 580 D 635 H
- Parts Only

1 YEAR WARRANTY  

PC20 



The PC20 countertop food warmer has a capacity of up to 20 pies and is capable of keeping a variety of other foods warm. With a powerful 400W element, pies and pastries can easily be kept at their desired temperature, between 30-85°C. An internal water reservoir reduces the risk of drying out and removable crumb trays and safety glass keep things easy to clean, with interior lighting making this a perfect option for front of house.

- Minimum 20 pie capacity
- Hinged door
- External Dimensions: 405 W 410 D 420 H
- 3 adjustable wire shelves
- Safety glass
- NB. 1 Year Labour

3 YEAR WARRANTY   

FDWDE-1X 



- 4 shelf multi purpose rack
- Humidified
- Internal thermometer & light
- External Dimensions: 492 W 530 D 730 H
- On Site Warranty

1 YEAR WARRANTY  

KMER 



- 85 potato holding capacity
- Front and back doors
- Toughened glass
- External Dimensions: 515 W 533 D 640 H
- Parts Only

1 YEAR WARRANTY 

LPW 



- 3 chrome plated rod shelves
- Thermostatic control up to 95°C
- Minimum food holding temperature of 72°C
- External Dimensions: 710 W 330 D 520 H
- On Site Warranty

2 YEAR WARRANTY 

LPW/LR 




Part of the Seal display range, the LPW/LR includes internal lighting and a humidity feature to keep food in perfect condition, for longer. Stylish, rounded and compact design allows for attractive display - front or back of house - where space is at a premium. Thermostatic controls provide a maximum temperature of 95°C, whilst a minimum temperature of 72°C meets all required guidelines.



- 4 chrome plated rod shelves
- Humidity feature
- External Dimensions: 710 W 330 D 520 H
- 2 x 25W lights
- Thermostatic control up to 95°C
- On Site Warranty

2 YEAR WARRANTY 

AGPC1 



- 3 shelves
- Piezo ignition
- Sliding doors to rear
- External Dimensions: 735 W 375 D 630 H
- On Site Warranty

1 YEAR WARRANTY  

CPC 



- 3 removable wire shelves
- Up to 20 pies/shelf
- Water reservoir prevents food from drying out
- External Dimensions: 740 W 360 D 420 H
- On Site Warranty

1 YEAR WARRANTY  

PC60 



- Minimum 60 pie capacity
- 3 adjustable wire shelves
- Sliding doors
- External Dimensions: 740 W 410 D 420 H
- NB. 1 Year Labour

3 YEAR WARRANTY   

CPC1 



- 4 removable wire shelves
- Up to 20 pies/shelf
- Water reservoir prevents food from drying out
- External Dimensions: 740 W 360 D 530 H
- On Site Warranty

1 YEAR WARRANTY  

PC140 



- 140 pie capacity (approx)
- Double skinned back
- Glass front doors
- External Dimensions: 1130 W 470 D 895 H
- On Site Warranty

1 YEAR WARRANTY  

PC140G 



- 140 pie capacity (approx)
- Glass doors to front and rear
- Variable temperature
- External Dimensions: 1130 W 470 D 895 H
- On Site Warranty

1 YEAR WARRANTY  

PC140GB 



- 140 pie capacity (approx)
- Glass doors to front and rear
- Illuminated graphics panel for branding
- External Dimensions: 1130 W 470 D 895 H
- On Site Warranty

1 YEAR WARRANTY  

Pizza Display & Lamp Units

UM50 **SEAL**



- 3 shelves
- Rotating rack
- 3 x shelves, 374mm diameter
- External Dimensions: 565 W 565 D 780 H
- On Site Warranty

2 YEAR WARRANTY  

HDU20ZG **Victor**




- 300W quartz lamps
- Heated glass base
- Independent controls to base and gantry
- External Dimensions: 780 W 580 D 520 H
- On Site Warranty

1 YEAR WARRANTY  

LD2 **SEAL**



- Halogen gantry
- Glass sneeze screen
- Thermostatic control
- External Dimensions: 790 W 538 D 562 H
- On Site Warranty

2 YEAR WARRANTY  

Looking for more display options?



See pages 100-107...

SRBW-1 **Hatco**



- Adjustable halogen gantry
- 38-116°C temp range
- 64mm high 1/1 GN food pan
- External Dimensions: 832 W 660 D 606 H
- On Site Warranty

1 YEAR WARRANTY  

QLD2 **PARRY**



- 2 x 300W heat lamps
- Quartz bulbs
- 400W base element
- External Dimensions: 1135 W 535 D 575 H
- On Site Warranty

1 YEAR WARRANTY  

UM050 **SEAL**



This innovative product combines oven and merchandiser in one unit - perfect where space is at a premium. The thermostatically controlled 50-250°C fully insulated oven can cook a 12" pizza, whilst a further 3 can be held in the lit, humidified merchandiser, which includes 3x rotating chrome shelves. Diffused twin lights create even, attractive illumination and this unit is perfect for back service areas that can be seen by the public.

- 3 shelves
- 374mm diameter per shelf
- External Dimensions: 565 W 565 D 925 H
- Rotating rack
- 50-250°C built in oven with 380 x 390mm shelf
- On Site Warranty

2 YEAR WARRANTY  

LD3 **SEAL**



- Halogen gantry
- Glass sneeze screen
- Thermostatic control
- External Dimensions: 1130 W 538 D 562 H
- On Site Warranty

2 YEAR WARRANTY  

C3LU **PARRY**



- 3 x 250W heat lamps
- Infrared bulbs
- 400W base element
- External Dimensions: 1095 W 475 D 725 H
- On Site Warranty

1 YEAR WARRANTY  

Want to make your own gantry?

STAINLESS



Hatco

See page 46
Contact sales for lamp options...

C4LU **P PARRY**



This best selling range of servery lamp units is available in 2, 3 or 4 lamp options, all with infra red bulbs. The 4 lamp C4LU operates from a total loading of just 1.8kW, meaning you can simply Plug & Go!

- 4 x 250W heat lamps
- 800W base element
- External Dimensions: 1425 W 475 D 725 H
- Infrared bulbs
- Keeps food at ready to serve temperatures
- On Site Warranty

1 YEAR WARRANTY  

LD4 **SEAL**



- Halogen gantry
- Glass sneeze screen
- Thermostatic control
- External Dimensions: 1470 W 538 D 562 H
- On Site Warranty

2 YEAR WARRANTY  

BTC4 **Victor**



- 400 x 400mm carvery pad
- Quartz heated gantry
- Variable heat control to base
- External Dimensions: 400 W 400 D 115 H
- On Site Warranty

1 YEAR WARRANTY  

CCBM **P PARRY**



- 1 x 250W heat lamp
- Simmerstat control
- 1 x 2/3 gastronorm size carvery plate
- External Dimensions: 660 W 355 D 850 H
- On Site Warranty

1 YEAR WARRANTY  

CCSU2 **P PARRY**



- 2 x 250W heat lamps
- Simmerstat control
- 2 x 2/3 gastronorm size carvery plate
- External Dimensions: 970 W 441 D 850 H
- On Site Warranty

1 YEAR WARRANTY  


VT1 



- Ambient temperature
- Flexible foodservice trolley solution
- Can be personalised with bespoke graphics
- External Dimensions: 1480 W 680 D 840 H
- Parts Only

1 YEAR WARRANTY  

AMTT **P PARRY**



- Ambient unit
- Can be used with chilled eutectic plates
- Available in 4 colours or stainless steel
- External Dimensions: 1100 W 400 D 300 H
- On Site Warranty

1 YEAR WARRANTY

SCART **P PARRY**



- Ambient unit
- Can be used with chilled eutectic plates
- c/w canopy, tray slide & castors
- External Dimensions: 1710 W 1105 D 1655 H
- On Site Warranty

1 YEAR WARRANTY