

Buying Guide



The use of technology and state of the art manufacturing capabilities is bringing new and exciting products to the catering equipment market and revolutionising the way kitchens choose to operate. This equipment is highly energy efficient and with the inclusion of smart technology, extremely easy to use – with, in some cases intuitive, touch screen controls and often integral self-diagnostics.

Also within the specialist arena we are seeing an increasing trend for new multifunctional equipment. These pieces can undertake a number of tasks all in one unit and operate from a small kitchen footprint. However, they can be a substantial investment, albeit worth it, but understanding the full extent of their capabilities and functionality is paramount.

The RH Hall Development Kitchen, based at our HQ, showcases a wide range of this specialist equipment and can provide a full hands-on session to prior to purchase. We can quote for your requirements on a supply, installation, training and maintenance basis.

Here is just an overview of some of the key specialist pieces we supply...

FRIMA VarioCooking Center®

This range of Multificiency units combine all the functions of a kettle, fryer, griddle, bratt pan, tilting pan and pressure cooker in one unit – all at once! Save up to 50% on the space needed in your kitchen and save up to 40% on energy usage and cook four times faster than conventional cooking. It includes an overnight cooking programme to make use of off-peak electricity too. Create a highly productive and flexible kitchen with intelligent cooking that works at the touch of a button - eliminate time-consuming routine chores such as constant checking, stirring and temperature adjustments. With units ranging from 30-5000 meals per serving there is a VarioCooking Center® to suit every size of operation.

The Ovention Matchbox Oven

This impinger oven operates from a small kitchen footprint but can multi-task in a big way: it can bake, broil, cook, grill and roast and has up to 1,000 pre-programmed cook settings. It includes Ovention's Revolutionary Precise Impingement, enabling caterers to control time, temperature and independent blower speeds for every food item. Superior temperature control with FlexTemp means caterers can increase or lower temperature by 50 degrees or more from one item to the next. It incorporates Ovention's closed cooking system which means the doors are only opened when food is entering or exiting the oven chamber and no hood is required.

Electrolux Libero

Libero Point is an innovative mobile front of house cooking unit with a technological air-filtering system that reduces odours. The range is versatile, compact mobile kitchen-like equipment designed to hold electric top appliances from the Libero Line range, allowing you to prepare and serve fresh, quick dishes anywhere and in record time! The configuration can include integrated refrigerated drawers to preserve fresh foods whilst keeping you closer to the cooking action. Hundreds of meals can be served efficiently with no compromise on food quality, especially good when serving gourmet buffets with a quick turnaround.

Electrolux High Speed Grill (HSG) Panini

A revolutionary toasted sandwich maker for serving up tasty and crisp sandwiches in record times! The HSG Panini (High Speed Grill) is an ultra-modern grill design that turns a simple sandwich into a veritable treat in only 30 seconds! Handling any combination of bread and fillings, the HSG cooks sandwiches to the right level of crispiness and perfectly inside, thanks to 3 different heat sources.

Key to icons

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

VCC112



- 30+ meal output
- VarioBoost™ heating system
- Core temperature probe
- External Dimensions: 1200 W 777 D 1100 H
- On Site Warranty



VCC112T



- 30+ meal output
- Boiling, frying & deep frying, all in 1 unit
- Twice as fast!
- External Dimensions: 962 W 800 D 400 H
- On Site Warranty



VARIOCOOKING CENTER



The VarioCooking Center is designed to offer boiling, frying and deep frying processes - all in one unit, up to 4 times faster and using 40% less power consumption than conventional appliances. Whether for an à la carte restaurant or high volume contract catering - preparing 30 individual portions or thousands of meals - the VarioCooking Center is the ideal solution for the individual requirements of any kitchen. Built in intelligent controls help to simplify daily work loads - producing and monitoring desired results at the touch of a button. To see the full range of benefits and the huge versatility that this product offers, contact our Sales Team for details of the next live demonstration!

ACCESSORIES



A huge range of accessories are available to suit every catering operation and help users get the most from this highly adaptable range. All accessories are robust and specially designed to withstand every day commercial use.

Choose from:

- Scrapers
- Stands
- Bain Marie attachments
- Scoops
- Baskets: Deep frying/Boiling/Individual Portion
- Automatic raising lowering devices
- Colanders
- Roasting Racks
- Trolleys

VCC211



- 100-300 meal output
- Boiling, frying & deep frying
- Twice as fast!
- External Dimensions: 1157 W 914 D 1100 H
- On Site Warranty



VCC311



- 100-500 meal output
- Boiling, frying & deep frying, all in 1 unit
- Twice as fast!
- External Dimensions: 1540 W 914 D 1100 H
- On Site Warranty



Electrolux Libero Front of House System

LIBERO POINT



Theatre cooking couldn't be easier with the Libero Point front of house cooking system! Mobile cooking stations with integral fan ventilation provide a base module - designed to accept 2 or 3 plug in, countertop units from the Libero range. Refrigeration can also be included for a complete and compact front of house solution. A selection of the most popular base modules and countertop appliances are shown here - please contact the Sales Team for details of the full range or to arrange a quotation.

351064



- Designed for 2 Libero appliances
- Mobile counter
- Integrated fan ventilation system
- External Dimensions: 1000 W 780 D 1204 H
- On Site Warranty



351068



- Designed for 2 Libero appliances
- Mobile counter
- 2 x independent refrigerated drawers
- External Dimensions: 1000 W 780 D 1204 H
- On Site Warranty



603526



- Single induction wok cooking zone
- Auto pan detection
- Touch button controls
- External Dimensions: 325 W 400 D 180 H
- On Site Warranty



603528



- 2 x 1.4kW induction cooking zones
- Independent touch button controls
- Fast heat-up time
- External Dimensions: 325 W 600 D 130 H
- On Site Warranty



603521



- Touch button controls
- 20-265°C temperature range
- Cooking surface prevents flavour transfer
- External Dimensions: 325 W 600 D 180 H
- On Site Warranty



602127



- Ribbed top and bottom cast iron plates
- Self balancing upper plate
- 0-300°C thermostatically controlled temp
- External Dimensions: 260 W 435 D 235 H
- On Site Warranty



602130



- Ribbed top and bottom cast iron plates
- Self balancing upper plate
- 0-300°C thermostatically controlled temp
- External Dimensions: 380 W 435 D 235 H
- On Site Warranty



602131



- Ribbed top and flat bottom cast iron plates
- Self balancing upper plate
- 0-300°C thermostatically controlled temp
- External Dimensions: 380 W 435 D 235 H
- On Site Warranty



OVENTION



This revolutionary system uses Precision Impingement® technology to provide the speed of a rapid cook, without any loss of quality. Using internal catalytic filtration to limit any smoke, grease and any cooking odours or emissions, there is no need for extraction or ventilation. Capable of baking, grilling or roasting - all in one unit - a full and varied menu can be cooked quickly and easily, supported by intuitive cooking controls with menu upload capabilities. For full details on this innovative range, contact our Sales Team!

M1313

- Revolutionary closed cooking system
- No extraction required
- Up to 1000 pre-programmed settings
- FlexTemp™ ultimate temperature control
- Intuitive one touch display
- 2 auto loading cooking surfaces
- Auto unload to prevent overcooking
- Bake, grill or roast in 1 unit!
- Contact us for more details
- External Dimensions: 1267 W 728 D 513 H
- On Site Warranty

M360-12

- Unique rotating cavity system
- No extraction required
- Up to 600 pre-programmed settings
- USB menu upload capability
- FlexTemp™ ultimate temperature control
- Intuitive one touch display
- 2 auto loading cooking surfaces
- Auto unload to prevent overcooking
- Bake, grill or roast in 1 unit!
- External Dimensions: 744 W 947 D 505 H
- On Site Warranty



HSG



This unique product uses microwave technology, infrared radiation and traditional contact plates to produce high quality toasted sandwiches 75% quicker than a standard panini grill - hot sandwiches in less than 1 minute. The top grill plate automatically adjusts to the product being cooked and opens when cooking is complete. Perfect for anywhere wanting great results, fast! Contact our Sales Team for information on our complete service, including demonstrations and menu development in our test kitchen, plus full installation and training.

- Hot paninis in less than 30 seconds!
- 4 preset programs
- External Dimensions: 361 W 675 D 800 H
- Infra-red, contact plates & microwave heating
- Electronic control with digital display
- On Site Warranty



For iWave Automated Foodservice Solutions, see pages 12-13...



Soup on demand 24/7!
From Crop to Cup...
See pages 98-99