



# SPACE EFFICIENT MODULAR COOKING EQUIPMENT





Lincat is approved by Lloyds Register of Quality Assurance for its quality management systems

#### **Quality Guaranteed**

You can choose Lincat products with total confidence. All Lincat Silverlink 600 products are backed by the reassurance of a comprehensive UK twelve-month warranty. It is nothing less than you would expect from Lincat - a company with a long track record as one of Europe's largest and most successful manufacturers of catering equipment.





Website: www.lincat.co.uk e-mail: sales@lincat.co.uk





### Quality you can depend on

Lincat is one of the world's leading names in commercial catering equipment. Established in 1971, our products have gone from strength to strength. And so too has our reputation. Today, the Lincat brand is synonymous with outstanding product reliability; sturdy, durable construction; and first-class technical support. In short, Lincat stands for quality.

We operate a state-of-the-art manufacturing facility, with advanced computer aided design systems and the latest plant, including precision laser and punch presses, automatic folding machines and robotic welding stations. The return on continued investment in our capacity and production technology is a large and growing product line, designed and built to consistently exacting standards. Every single product that leaves our factory bears a serial plate showing the assembler's initials. It's a mark of the confidence we have in our people and our manufacturing processes. More importantly, it's your assurance of total satisfaction.

A British company, Lincat's headquarters and factory are located in Lincoln. This means you can depend on prompt product delivery, rapid turnround of orders for spare parts and a highly responsive back-up service. And here's something else you can rely on. We employ our own in-house development chef to test and evaluate all our products. So you can be absolutely sure that the product performance information we provide has been verified and provides an accurate guide to output and capacity.

Over the years we have achieved sustained growth by listening and responding to the needs of our customers. This ethos combined with the commitment of a large and dedicated new product development team ensures that Lincat catering equipment will always offer you exceptional quality and value.



## **SILVERLINK 600**

### Take a closer look at the benefits

Silverlink 600 is Lincat's answer to the needs of the modern, busy catering establishment for reliable, well-built equipment that combines flexibility and high levels of performance with style and value for money.

The Silverlink 600 range is extensive and includes products for both counter-top and free-standing use. All units are 600mm in depth to make optimum use of available kitchen space. And width sizes vary from a compact 300mm to as much as 900mm, depending on the product type. This modular design concept enables you to mix and match items to create your ideal kitchen layout.

Silverlink 600 not only delivers the quality and capacity you need, all equipment in the range is designed and built for easy cleaning and safety of operation.

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### Stylish Appearance

From the modern, sleek, body lines and the high sheen 'Phoenix' stainless steel finish, right down to the design of handles and controls, style is to the fore throughout the range. Which is why Silverlink 600 is equally at home for front-of-house operations or behind the scenes in the busiest catering establishment.



### Safe & Easy to Use

High levels of safety and ease of operation are built in to every Silverlink 600 product. For example, clearly marked, easy-grip controls ensure positive operation. In addition, controls are sensibly positioned for easy access and to minimise the risk of burns and spills. And all door handles are ergonomically designed for ease of operation.

## Easy to Install & Service

Silverlink 600 units are simple to install. Electrical products rated up to 3kW are supplied with cable and plug for immediate operation. All counter-top models are fitted with non-slip neoprene rubber feet for extra stability and safety. And innovative design provides straightforward access to internal components for quick, easy servicing.

Strong & Durable

With Silverlink 600 there is no

construction materials. Unlike other

products are manufactured from a

equipment in their class, Silverlink 600

minimum 0.8mm thick - for additional

compromise on the quality of

heavier gauge stainless steel -

strength and rigidity. Advanced manufacturing techniques such as robotic welding ensure a consistently high standard of build and finish plus

long, trouble-free service.

### **Modular Flexibility**

The modular design format of Silverlink 600 enables you to create a custom-built appearance in the kitchen. Counter-top units can be sited on a range of pedestals and stands allowing you to mix and match according to your requirements and the space available. Better still, as your operation grows, Silverlink 600 adapts quickly and easily to keep pace with your changing needs.

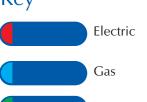


## Easy to Clean

The wipe-clean 'Phoenix' stainless steel finish does not harbour bacteria, maintaining high standards of kitchen hygiene. The seamless design of the equipment eliminates dirt-traps and prevents seepage of grease into the body of the product.







# **SILVERLINK 600** Electric Fryers & Chip Scuttles

Silverlink 600 offers you an extensive choice of fryers and chip scuttles with capacities to meet your needs. Designed to produce and hold a variety of fried foods with consistently succulent, crisp and golden results these products offer highly efficient performance with a host of safety and easy-care features.





### **Essential Facts & Figures**

#### **Counter-top Fryers**

Model	Power	Width	Tank	No. of	No.of	Chips per hour*			r*	Recommended batch	
	(kW)	(mm)	capacity	tanks	baskets	Fro	zen	zen Chilled		weights per baske	
			(l)			lb	kg	lb	kg	lb	kg
DF33	3	300	9	1	1	18	8	26	12	1.5	0.7
DF36	6	300	9	1	1	40	18	56	26	3.3	1.5
DF39	9	300	9	1	1	57	26	66	30	3.5	1.6
DF46	6	450	15	1	2	40	18	56	26	1.6	0.75
DF49	9	450	15	1	2	57	26	66	30	2.2	1
DF66	2x3	600	2 x 9	2	2	36	16	52	24	1.5	0.7
DF66/ST	6	600	20	1	3	40	18	56	26	1.1	0.5
DF612	2x6	600	2 x 9	2	2	80	36	112	52	3.3	1.5
DF618	2x9	600	2 x 9	2	2	114	52	132	60	3.5	1.6

#### **Free-standing Fryers**

	_	-																	
Model	Power	Width	Tank	No. of	No.of	Chip	Chips per hour*			Recommended batch									
	(kW)	(mm)	capacity	tanks	baskets	Frozen		Frozen		Frozen		Frozen C		Frozen Chil		Frozen Chilled		weights p	er basket
			(l)			lb	kg	lb	kg	lb	kg								
J6	6	300	9	1	1	40	18	56	26	3.3	1.5								
J9	9	300	9	1	1	57	26	66	30	3.5	1.6								
J12	2x6	600	2 x 9	2	2	80	36	112	52	3.3	1.5								
J18	2x9	600	2 x 9	2	2	114	52	132	60	3.5	1.6								

\*All fryer outputs are for standard 7/16" chips

#### **Chip Scuttles**

P					
Model	Power (kW)	Width (mm)	Storage capacity		Recommended maximum storage time (mins)
			lb	kg	
CS4	0.5	450	8	3.5	20
CS6	0.75	600	11	5	20
CS4/G	1	450	7	3	20

### **DF612** Counter-top & **DF618** Free-standing Fryers

- Front mounted controls ensure safe working practice
- · Hinging element with safety cut-out provides easy access to tank for cleaning
- Sturdy, rigid basket support allows fully laden baskets to drain into the tank
- · High quality grade 304 stainless steel fryer tanks, fully welded to hobs for added strength and a smooth, easy-clean seamless finish
- Front drain taps with straight drainpipe for fast, easy drainage of oil - and no
- Cool zone collects cooking debris gives cleaner cooking results and saves money by prolonging the life of the oil
- Convenient twin electrical cables on DF66 twin tank model allow you to plug in to standard 13 amp sockets
- Thermostatic control with fail-safe top temperature cut-out maintains accurate oil temperature and ensures safe operation

### Fryers - Inclusive Accessories

- Heavy duty double nickel plated spun wire baskets
- Fryer batter plates
- Stainless steel lids to prolong oil life
- Free-standing fryers supplied with oil drain
- Element lifting tool

### Fryers - Optional Accessories

- BA96 Half size fryer basket
- DC02 Doughnut fryer kit for models DF33/36/39/J6/J9
- DC03 Doughnut fryer kit for models DF46/49

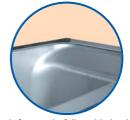




Hinging element provides easy access to tank for cleaning



Controls sited at the front ensure safe working practice



Sturdy fryer tanks fully-welded to hobs for smooth, easy-clean finish



Optional half size basket for DF models





### Chip Scuttles with Overhead Gantry

- Heated from above and below to maintain even temperature of food
- · Overhead heat lamp with user changeable bulb imparts a warm glow for attractive presentation
- Removable 1/1 GN size chip container for ease of cleaning
- Drain plate keeps contents crisp and fresh



### Chip Scuttles

- Heated from below
- Removable tank and drain plate for easy cleaning
- Drain plate keeps contents crisp and
- Easy access and efficient heat retention via hinged lid

# **SILVERLINK 600** Gas Fryers & Chip Scuttles

For catering professionals with mobile operations and those who seek energy-efficiency, Silverlink 600 gas powered fryers and chip scuttles provide the ideal solution. These robust, reliable and highly efficient products offer the same aesthetic and construction benefits as their electric counterparts and incorporate a wide range of safety features.

## DF4N/P



### Counter-top & Free-standing Fryers

- Quick, easy drainage of oil is ensured by front drain taps on counter-top models and internal drain taps with integral debris filter on free-standing models
- Thermostatic control ensures accurate oil temperature and consistently perfect results
- Safety features include top temperature cut-out to prevent overheating of oil and flame failure device



- Deep cool zone collects cooking debris this gives cleaner cooking results and prolongs oil life, saving you money
- Convenient pilot flame operation with piezo ignition
- No electrical supply required, freeing up sockets for other uses

#### CS4N/P



### DC04N/P



#### Fryers - Inclusive Accessories

- Heavy-duty double nickel plated spun wire baskets
- Stainless steel lids prolong oil life
- Batter plates, incorporating a cool-zone debris filter included

### Chip Scuttle

- Hinged lid ensures easy access and efficient heat retention
- Piezo ignition
- Flame failure device for safety
- Variable heat control gives flexibility

### Doughnut Fryer

- Two frying trays and drainage shelf supplied as standard
- Can fry up to 12 average size (65-75g) doughnuts at one time
- Front oil drain tap for safe, easy drainage

### Fryers - Optional Accessories

• **BA96** - Half size basket for DF models







Free-standing gas fryers feature internal drain taps for fast, easy oil drainage



spun wire baskets as standard

Model codes ending with N or P: N = Natural Gas

### **Essential Facts & Figures**

#### **Counter-top Gas Fryers**

Model	Power kW Btu/hr		Width		No. of		-			Chips per hour* Frozen Chilled			l batch weights
	KW	BTU/nr	(mm)	capacity (I)	tanks	baskets	Fre	Frozen		zen Chilled		asket	
							lb	kg	lb	kg	lb	kg	
DF4/N	11.3	38,600	450	8.5	1	2	35	16	55	25	1.5	0.75	
DF4/P	11.3	38,600	450	8.5	1	2	35	16	55	25	1.5	0.75	
DF7/N	16	54,600	750	2 x 6	2	2	40	18	57	26	1.5	0.75	
DF7/P	16	54,600	750	2 x 6	2	2	40	18	57	26	1.5	0.75	

#### Free-standing Gas Fryers

Model	Power		Width	Tank	No. of	No.of		Chips pe		Chips per hour*		Recommended	batch weights
	kW	Btu/hr	(mm)	capacity (I)	tanks	baskets	Frozen		Frozen Chil		per b	asket	
							lb	kg	lb	kg	lb	kg	
J5/N	11.4	38,900	300	12	1	1	40	18	50	23	3.3	1.5	
J5/P	10.8	36,800	300	12	1	1	40	18	50	23	3.3	1.5	
J10/N	21.7	74,000	600	2 x 12	2	2	80	36	100	46	3.3	1.5	
J10/P	21.3	72,700	600	2 x 12	2	2	80	36	100	46	3.3	1.5	

<sup>\*</sup>All fryer outputs are for standard 7/16" chips

#### **Gas Chip Scuttles**

Model	Power		Width	Storage		Recommended		
	kW	Btu/hr	(mm)	capacity		maximum		
				lb	kg	storage time		
CS4/N	1.4	4,800	450	8	3.5	15 mins		
CS4/P	1.4	4,800	450	8	3.5	15 mins		

### **Doughnut Fryer**

Model			Width	Tank	No. of	Doughnuts	
	kW Btu/hr		(mm)	capacity (I)	tanks	per hour**	
DC04/N	11.3	38,600	450	8.5	1	90	
DC04/P	11.3 38,600		450 8.5		1	90	

<sup>\*\*</sup>Average size 65-75g

## **SILVERLINK 600** Electric Griddles

A Silverlink 600 griddle is an essential item of equipment in busy commercial kitchens of any size. Choose the griddle that's right for you from our range of machined steel plate, ribbed and chrome models, each offering the superb reliability, performance and build quality for which



GS6/T

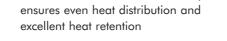


GS6

**GS65** 

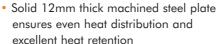


GS7



- Fully-welded plates eliminate dirt traps
- performance
- Selected models feature independently flexibility and economy during quiet
- · Large fat collection drawer, removable for ease of cleaning









- Thermostatically controlled for consistent
- controlled dual heat zones for increased
- Fat drainage channel keeps surfaces free from grease

### **Essential Facts & Figures**

#### **Electric Griddles**

10

Model	Power	Width	Single or	Cooking surface	Cooking	Beef burgers	Steaks
	(kW)	(mm)	dual zone		area (mm)	per hour*	per hour*
GS3	2	300	Single	Machined steel	405 x 262	70	36
GS4	2.7	450	Single	Machined steel	405 x 412	100	60
GS6	3	600	Single	Machined steel	405 x 562	100	80
GS65	4.5	600	Single	Machined steel	405 x 562	140	130
GS6/T	4	600	Dual	Machined steel	405 x 562	130	110
GS7	6	750	Dual	Machined steel	405 x 712	190	140
GS9	8.6	900	Dual	Machined steel	405 x 862	290	190
GS3C	2	300	Single	Chrome	405 x 262	70	36
GS4C	2.7	450	Single	Chrome	405 x 412	100	60
GS6C	3	600	Single	Chrome	405 x 562	100	80
GS6C/T	4	600	Dual	Chrome	405 x 562	130	100
GS7C	6	750	Dual	Chrome	405 x 712	190	140
GS6/TR	4	600	Dual	Half-ribbed steel	405 x 562	130	110
GS7/R	6	750	Dual	Half-ribbed steel	405 x 712	190	140
GS6/TFR	4	600	Dual	Fully-ribbed steel	405 x 562	130	110

<sup>\*</sup>Typical outputs for 4oz (115g) beef burgers (from frozen) and 8oz (225g) steaks medium cooked





Fully-welded construction eliminates

GS9



for front-of-house applications

### GS6/TR



### GS6/TFR

### **Ribbed Griddles**

- Choice of half ribbed or fully ribbed models to give food an attractive branded appearance
- Plus all the benefits of the machined steel plate range

### Optional Accessories



• **BI11** - Ribbed branding iron

- Splashguard extension for GS3 SB3 - Splashguard extension for GS4 SB4

- Splashguard extension for GS6 SB6

- Splashguard extension for GS7

- Splashguard extension for GS9

### **Chrome Griddles**

- · Attractive mirror chrome surface ideal for front-of-house situations
- Hard chrome plating applied to a high-grade 12mm thick steel base gives a tough, scratch-resistant finish
- Reduced heat radiation into cooking area results in a more comfortable working environment
- · Requires less power to maintain high cooking temperatures, saving energy and running costs
- Easy clean surface simply wipe with a damp cloth or paper towel
- Plus all the benefits of the machined steel plate range





## **SILVERLINK 600** Gas Griddles

If you want the mobility and efficiency of cooking on gas without compromising on quality, reliability or performance, look no further. Silverlink 600 gas griddles produce consistently excellent results and are built to withstand the rigours and demands of the busiest kitchens. Choose from machined steel plate, ribbed and chrome models.

#### Machined Steel Plate Griddles

- Solid 12mm thick machined steel plate ensures even heat distribution and excellent heat retention
- 2mm thick, 40mm high integral splashguard
- Fully-welded plates eliminate dirt traps
- · Large fat collection drawer, removable for ease of cleaning
- Fat drainage channel keeps surfaces free from grease
- High and low heat settings for controlled cooking
- Flame failure device for extra safety
- Piezo ignition simple and convenient method of lighting





GS7N/P

### Optional Accessories

- **BI10** Flat branding iron
- **BI11** Ribbed branding iron
- **SB4** Splashguard extension for GS4
- **SB7** Splashguard extension for GS7

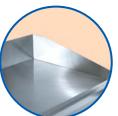




Removable fat collection drawer for easy cleaning



Fat drainage channel keeps surfaces clean and grease-free



Optional splashguard

#### GS4CN/P



### GS7CN/P

#### Chrome Griddles

- Attractive mirror chrome surface ideal for front-of-house applications
- Hard chrome plating applied to a high-grade 12mm thick steel base gives a tough, scratch-resistant finish
- Reduced heat radiation means a more comfortable working environment
- Requires less power to maintain high cooking temperatures, saving energy and running costs
- Easy clean surface simply wipe with a damp cloth or paper towel
- Plus all the benefits of the machined steel plate range

#### GS7RN/P

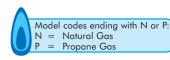


### Ribbed Griddles

- Half-ribbed to give attractive branding marks
- Plus all the benefits of the machined steel plate range

### Essential Facts & Figures

#### **Gas Griddles**



Gas Griadie	ds Gridales													
Model	Po	wer	Width	Single or	Cooking surface	Cooking	Beef burgers	Steaks						
	kW	Btu/hr	(mm)	dual zone		area (mm)	per hour*	per hour*						
GS4/N	4.9	16,700	450	Single	Machined steel	405 x 412	100	60						
GS4/P	4.9	16,700	450	Single	Machined steel	405 x 412	100	60						
GS4C/N	4.9	16,700	450	Single	Chrome	405 x 412	100	60						
GS4C/P	4.9	16,700	450	Single	Chrome	405 x 412	100	60						
GS7/N	7	23,900	750	Dual	Machined steel	405 x 712	180	140						
GS7/P	7.5	25,600	750	Dual	Machined steel	405 x 712	180	140						
GS7C/N	7	23,900	750	Dual	Chrome	405 x 712	180	140						
GS7C/P	7.5	25,600	750	Dual	Chrome	405 x 712	180	140						
GS7/R/N	7	23,900	750	Dual	Half-ribbed steel	405 x 712	180	140						
GS7/R/P	7.5	25,600	750	Dual	Half-ribbed steel	405 x 712	180	140						

<sup>\*</sup>Typical outputs for 4oz (115g) beef burgers (from frozen) and 8oz (225g) steaks medium

# **SILVERLINK 600** Gas & Electric Grills & Chargrills

For delicious, conventionally grilled food or to meet the growing demand for chargrilled food with that distinctive taste and branded appearance, there is a Silverlink 600 salamander grill or chargrill to meet your needs. Choose from a comprehensive range of gas and electric models.









Efficient heat transfer radiants in

GR7 double-sided alloy branding plate

### **Essential Facts & Figures**

#### **Gas Salamander Grills**

Model	Power		Width	Grill shelf	Slices of toast	Beef burgers	Steaks
	kW	Btu/hr	(mm)	dimensions (mm)	per hour	per hour*	per hour*
GR3/N	5	17,100	600	430 x 250	108	42	24
GR3/P	5	17,100	600	430 x 250	108	42	24
GR7/N	6.5	22,200	750	590 x 280	200	56	42
GR7/P	6.5	22,200	750	590 x 280	200	56	42

#### **Gas Chargrills**

I	Model	Power		Power		Width	Cooking area (mm)	Beef burgers	Steaks
ı		kW Btu/hr		(mm)		per hour*	per hour*		
	CG4/N	14.3	48,800	450	330 x 440	70	50		
	CG4/P	14.5	49,500	450	330 x 440	70	50		
	CG6/N	14.3	48,800	600	480 x 440	90	85		
	CG6/P	14.5	49,500	600	480 x 440	90	85		

\*Typical outputs for 4oz (115g) beef burgers (from frozen) and 8oz (225g) steaks medium cooked

### Gas Chargrills

- · Heat transfer radiants eliminate the need for messy lava rock
- Controlled flaring gives food that distinctive chargrilled flavour
- Twin heat zones
- · Sturdy, rigid integral splashguard
- · Removable branding grids, heat transfer radiants, fat collection drawer and debris collection tray for easy cleaning
- · Adjustable cooking grid and variable heat control for maximum controllability
- Heat retaining cooking grid produces clean, sharp branding marks to enhance food presentation

### Gas Salamander Grills

- · Vitreous enamelled interior and hood for easy cleaning
- Powerful ceramic plaque burners
- Cool to the touch handles
- GR3N/P model supplied with crumb tray and toasting grid as standard
- GR7N/P model supplied with double sided alloy branding plate and fat collection tray as standard

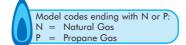
### **Optional Accessories**

#### GR3/N/P:

- GR3/WS Wall shelf
- GR3/BS Bench Stand
- GR3/FS Floor Stand
- ABP03 Single-sided alloy branding plate and drip tray

#### **GR7/N/P:**

- GR7/WS Wall shelf
- GR7/BS Bench Stand
- GR7/FS Floor Stand
- **BR39** - Additional double-sided alloy branding plate





AS3 smooth action easy-lift grill hood



Hinging, interlocked elements for easy access to water basin











AS4

### Adjustable Electric Salamander

- · Ideal for grilling and gratination
- Smooth action easy-lift grill hood
- · Height markings and an audible timer to ensure consistent results
- Removable fat collection tray and chromed toasting rack included as standard
- 1/1 GN compatible

### Optional Accessories

• BR41 - Wall mounting bracket

**Essential Facts & Figures** 

### Electric Salamander

- Even heat distribution for perfect grilling
- Easy clean vitreous enamelled interior
- Five grill shelf positions
- Crumb tray & toasting grid included as standard

### Optional Accessories

- HT6/SB Shelf / splashback
- Wall brackets BR15
- **ABP03** Single sided alloy branding plate and drip tray
- GR3/WS Wall shelf
- GR3/BS Bench Stand
- GR3/FS Floor Stand

#### ECG6 600 400 x 470 70 8 90 400 x 780 ECG9 13 900 135 105 13 900 400 x 780 135 105

#### **Electric Salamander**

**Electric Chargrills** 

Model			Grill shelf dimensions (mm)	Slices of toast per hour	Beef burge per hour
GR3	3	600	415 x 230	180	50

\*Typical outputs for 4oz (115g) beef burgers (from frozen)

### **Electric Chargrills**

- Removable cooking grids and splashguard for easy cleaning
- High heat retention of cast iron grids means there is no waiting for grill to recover to cooking temperature
- · Powerful ideal for cooking steaks and frozen beef burgers
- Controlled flaring gives that distinctive chargrilled flavour
- Hinging, interlocked elements and integral water bath makes cleaning
- Integral splashguard with water funnel enables refilling of tank without cooling the cooking grid
- · Water bath provides humidity, keeping food succulent and reducing shrinkage
- High temperature safety cut-out for protection if water bath runs dry
- Model ECG9/WT features a water connection for ease of use

#### **Electric Adjustable Salamander**

	th Cooking Maximum useable
(kW) (mr	n) area (mm) height (mm)
AS3 2.8 600	0 600 x 360 220
AS4 4.5 600	0 600 x 360 220

<sup>\*</sup>Typical outputs for 4oz (115g) beef burgers (from frozen) and 8oz (225g) steaks medium cooked

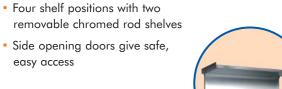
# **SILVERLINK 600** Gas & Electric Ranges and Ovens

Ovens and ranges are at the heart of most busy commercial kitchens. Sturdy and stylish Silverlink 600 ranges and ovens provide all the capacity you need - reliably, efficiently and safely. Easy cleaning features strongly in the design and construction of every model.





- SLR6/SB Splashback and plate shelf for SLR6
- SLR9/SB Splashback and plate shelf for SLR9



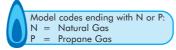


enamelled cast iron pan supports

## Electric Range

**ESLR9C** 

- Sealed hob tops for easy cleaning
- Twin fan assisted oven for consistent results
- Four shelf positions with two removable chromed rod shelves
- Side opening doors give safe, easy access
- Large capacity oven with vitreous enamelled interior
- Legs at front and castors at rear allow easy movement for cleaning



## **Essential Facts & Figures**

#### **Gas Ranges**

Gas Ranges

enamelled interior

movement for cleaning

• Sealed hob tops for easy cleaning

• Enamelled cast iron pan supports

• Large capacity oven with vitreous

• Optional rear castors allow easy

Model	Total	power	Powe	r per hob	Over	power	Width	Oven internal	Rear	No. of
	kW	Btu/hr	kW	Btu/hr	kW	Btu/hr	(mm)	dimensions HxWxD (mm)	castors	burners
SLR6/N	20.1	68,600	3.7	12,600	5.5	18,800	600	360 x 480 x 390	X	4
SLR6/P	16.4	56,000	2.7	9,200	5.6	19,100	600	360 x 480 x 390	X	4
SLR6C/N	20.1	68,600	3.7	12,600	5.5	18,800	600	360 x 480 x 390	✓	4
SLR6C/P	16.4	56,000	2.7	9,200	5.6	19,100	600	360 x 480 x 390	✓	4
SLR9/N	29.8	101,700	3.7	12,600	7.8	26,600	900	360 x 720 x 390	X	6
SLR9/P	25.6	87,300	2.8	9,600	8.8	30,000	900	360 x 720 x 390	X	6
SLR9C/N	29.8	101,700	3.7	12,600	7.8	26,600	900	360 x 720 x 390	1	6
SLR9C/P	25.6	87,300	2.8	9,600	8.8	30,000	900	360 x 720 x 390	✓	6
ESLR9C	16.5	N/A	1.5 (rear)	N/A	6	N/A	900	360 x 720 x 390	✓	6
			2 (front)							





Supports Silverlink 600



Fan assisted ovens for



1/1 GN dishes



stand-alone operation of V6 and V7 ovens













#### **Electric Ovens**

- · Vitreous enamelled interior with radiused corners and removable side shelf supports for easy cleaning
- Four shelf positions with two removable chromed rod shelves
- · Robust door hinges and positive ball catch

- Side opening doors give safe, easy access
- Able to support suitably sized Silverlink 600 counter-top unit, such as a boiling top, bain marie, griddle or work top (We do not recommend fryers to be sited on ovens)

### Roasting Ovens

- · Powerful roasting oven
- V6D with double-glazed glass doors
- · Accommodates 2/3GN dish

### • Better heat distribution

- Reduced cooking times
- V6/FD with double-glazed glass doors safe and convenient
- · Accommodates 2/3GN dish

Fan-assisted Ovens

• Rapid cool down feature

### Large Fan-assisted Ovens

- Better heat distribution
- Reduced cooking times
- V7/4 high power (4kW) oven • Accommodates 1/1GN dish
- Rapid cool down feature

### Optional Accessories

- **V6/T** Top for use with the V6 series
- **V7/T** Top for use with the V7 series

### **Essential Facts & Figures**

#### **Electric Ovens**

Model	Power (kW)	Width (mm)	Oven internal dimensions HxWxD (mm)	Glass door	Fan-assisted
V6	3	600	430 x 465 x 430	Х	Х
V6/D	3	600	430 x 465 x 430	✓	Х
V6/F	3	600	430 x 465 x 390	Х	✓
V6/FD	3	600	430 x 465 x 390	✓	✓
V7	3	750	430 x 540 x 390	Х	✓
V7/4	4	750	430 x 540 x 390	Х	✓

# **SILVERLINK 600** Pasta Boilers & Boiling Tops

For any restaurant with Italian food on the menu, Silverlink 600 pasta boilers ensure pasta perfection, time after time. These are complemented by our extensive range of gas and electric boiling tops. The perfect solution for kitchens that need additional hob capacity.



#### Pasta Boilers

- Front mounted controls ensure safe working practice
- Hinging element with safety cut-out provides easy access to tank for cleaning
- Sturdy basket support allows fully-laden baskets to drain into the tank
- High quality grade 304 stainless steel tanks and basket support plates
- Corrosion-resistant elements for long service life
- Durable, pressed stainless steel tank fully-welded to hobs for a smooth easy clean finish

- Front drain taps with straight drain pipes for fast, easy drainage of water
   and no blockages
- Thermostatic control maintains accurate water temperature
- Stainless steel lids cover tanks when not in use and reduce heat-up times
- Convenient twin electrical cables on PB66 twin tank model allow you to plug in to standard 13 amp sockets



Optional high quality corrosion



ality corrosion Hinging element provides easy access to tank for cleaning

### Essential Facts & Figures

#### **Pasta Boilers**

Model	Power (kW)	Width	Tank capacity (I)	No. of tanks	Pasta p	er hour
		(mm)			lb	kg
PB33	3	300	7	1	11	5
PB66	2 x 3	600	2 x 7	2	22	10

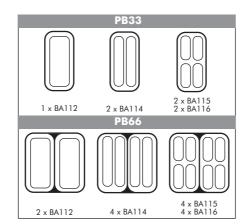
### **Inclusive Accessories**

- Stainless steel lids
- Element lifting tool

### **Optional Accessories**

The standard units are supplied without baskets. Please select required baskets at the time of order.

Basket	Width	PB33 No.	PB66 No.	
	(mm)	required	required	
BA112	202	1	2	
BA114	101	2	4	
BA115	101	2 of each	4 of each	
BA116	101	2 of each	4 of each	





### **Electric Boiling Tops**

- Fully pressed and sealed hob tops for easy cleaning
- Automatic power reduction, if pan boils dry or is removed prolonging hotplate life
- Six-position switches control each plate



Fully pressed, wipe-cle dished hob

#### HT3N/P







Sturdy, easy-clean vitreous enamelled cast iron pan supports

**Electric Boiling Tops** 

HT3

HT7

**Essential Facts & Figures** 

2 x 1.5

2 x 1.5 (rear) 2 x 2 (front)

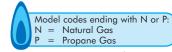
2 x 1.5 (rear) 2 x 2 (front)

Fully pressed and sealed hob tops

### **Gas Boiling Tops**

- Fully pressed and sealed hob tops for easy cleaning
- Robust, easy-to-clean vitreous enamelled cast iron pan supports

#### **Gas Boiling Tops**



Model	Total power		Power per burner		Width	No. of
	kW	Btu/hr	kW	Btu/hr	(mm)	burners
HT3/N	7.4	25,200	3.7	12,600	300	2
HT3/P	5.6	19,200	2.8	9,600	300	2
HT6/N	14.8	50,400	3.7	12,600	600	4
HT6/P	11.2	38,400	2.8	9,600	600	4
HT9/N	22.2	75,600	3.7	12,600	900	6
HT9/P	16.8	57,600	2.8	9,600	900	6

For detailed specifications please see pages 26-27

# **SILVERLINK 600** Bains Marie with Round Pots

Silverlink 600 round pot bains marie are perfect for safely holding sauces, gravy and pre-cooked foods for up to two hours at serving temperature. Adjustable heat control is a feature of every model, with wet heat models benefiting from precise thermostatic control.









### Dry Heat Bains Marie

- Pots and lids included as standard
- Choice of stainless steel or aluminium pots
- Dry heat operation
- Pot capacity 8 pints / 4.5litres



pots - BA models

### Essential Facts & Figures

#### **Bains Marie (Round Pots)**

Model	Power (kW)	Width (mm)	No. of pots	Type of pot	Method of heating
BS3	0.5	300	2	Stainless steel	Dry
BS4	0.75	450	4	Stainless steel	Dry
BS7	1	750	6	Stainless Steel	Dry
BA3	0.5	300	2	Aluminium	Dry
BA4	0.75	450	4	Aluminium	Dry
BA7	1	750	6	Aluminium	Dry
BS3W	1	300	2	Stainless steel	Wet
BS4W	1	450	4	Stainless steel	Wet
BS7W	2	750	6	Stainless Steel	Wet

### Wet Heat Bains Marie

- Stainless steel round pots and lids included as standard
- Wet heat operation
- Front drain taps for easy draining
- Pot capacity 8 pints / 4.5litres













Drain pipe with

## **SILVERLINK 600** Bains Marie with Gastronorm Dishes

Silverlink 600 gastronorm bains marie are perfect for safely holding sauces, gravy and pre-cooked foods for up to two hours at serving temperature. Adjustable heat control is a feature of every model, with wet heat models benefiting from precise thermostatic control.











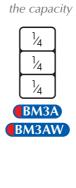


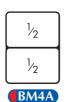






Choose from a wide range of gastronorm configurations to provide the capacity you need.





BM4AW

1/3 (BM4B)

BM4BW

BM4C

BM4CW



**BM6AW** 

(BM6B)

**BM6BW** 

**BM6C** 

**BM6CW** 



BM7B

BM7BW

BM7C

BM7CW

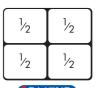




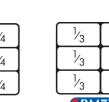




Available as base units, as shown here, or complete with gastronorm dishes









**BM7XC** BM7XCW)



dishes up to 150mm deep

### **Essential Facts & Figures**

#### **Bains Marie (Gastronorm Dishes)** Model Power Width GN dishes Method of heating

Model	FOWEI	Widili	Old disties	memou of fleating
	(kW)	(mm)	included	
BM3	0.5	300	Х	Dry
ВМЗА	0.5	300	/	Dry
BM3W	1	300	Х	Wet
BM3AW	1	300	/	Wet
BM4	0.75	450	Х	Dry
BM4A	0.75	450	/	Dry
BM4B	0.75	450	/	Dry
BM4C	0.75	450	/	Dry
BM4W	1	450	Х	Wet
BM4AW	1	450	/	Wet
BM4BW	1	450	/	Wet
BM4CW	1	450	<b>√</b>	Wet
BM6	0.75	600	Х	Dry
BM6A	0.75	600	/	Dry
BM6B	0.75	600	<b>√</b>	Dry
BM6C	0.75	600	<b>√</b>	Dry
BM6W	2	600	Х	Wet
BM6AW	2	600	<i>-</i>	Wet
BM6BW	2	600	<b>√</b>	Wet
BM6CW	2	600	<b>√</b>	Wet
BM7	1	750	Х	Dry
BM7A	1	750	<b>√</b>	Dry
BM7B	1	750	<b>√</b>	Dry
BM7C	1	750	<b>√</b>	Dry
BM7W	2	750	Х	Wet
BM7AW	2	750	<b>√</b>	Wet
BM7BW	2	750	<b>√</b>	Wet
BM7CW	2	750	<b>√</b>	Wet
BM7X	1	750	Х	Dry
BM7XA	1	750	<b>√</b>	Dry
BM7XB	2	750	<b>✓</b>	Dry
BM7XC	2	750	✓	Dry
BM7XW	2	750	Х	Wet
BM7XAW		750		Wet
	2		V	
BM7BW BM7CW	2 2 2	750 750 750	<b>/</b>	Wet

### Bains Marie

- Available as base units or complete with gastronorm dishes
- Extensive choice of gastronorm configurations
- Choice of dry heat or wet well models
- Wet heat models incorporate front drain taps for easy draining

### **Gastronorm Capacities**

Both dry heat and wet heat Silverlink 600 bains marie accept 150mm deep stainless steel gastronorm dishes offering the following capacities:

- 1/1 GN dishes: 20.0 litres
- 1/2 GN dishes: 8.7 litres
- 1/3 GN dishes: 5.5litres
- 1/4 GN dishes: 3.8 litres
- 1/6 GN dishes: 2.2 litres

# **SILVERLINK 600** Stands, Pedestals & Work Tops

This extensive range of pedestals, stands and work tops is designed to support and integrate with Silverlink 600 counter-top equipment, allowing products to suite perfectly together with no gaps. The result is an aesthetically attractive and highly functional kitchen installation.

#### Pedestals

- Silverlink 600 counter-top units are securely attached to pedestals by means of fixing screws supplied
- Adjustable shelf provides flexibility for storing bulky items
- Adjustable feet or legs for perfect alignment even on uneven floors
- Heated units feature an on/off switch and thermostatic control, making them ideal as plate warmers
- Where applicable, doors are designed to fit left or right handed for flexibility in kitchen planning



Ambient Open Top **Pedestals** 



**Ambient Pedestals** with Doors



HC3

**Heated Pedestals** with Open Tops



HCL4

Heated Pedestals on Legs with Closed Tops

### **Essential Facts & Figures**

CN6

Model         Power (kW)         Width (mm)         Heated (mm)         Doors         Legs         Suitable for gas products           CN3         N/A         300         X         X         X         X         ✓           CN4         N/A         450         X         X         X         ✓         ✓           CN6         N/A         600         X         X         X         ✓ <th>Pedestals</th> <th></th> <th></th> <th></th> <th></th> <th></th> <th></th>	Pedestals						
CN4         N/A         450         X </td <td>Model</td> <td></td> <td></td> <td>Heated</td> <td>Doors</td> <td>Legs</td> <td></td>	Model			Heated	Doors	Legs	
CN6         N/A         600         X </td <td>CN3</td> <td>N/A</td> <td>300</td> <td>Х</td> <td>X</td> <td>Х</td> <td>✓</td>	CN3	N/A	300	Х	X	Х	✓
CN7         N/A         750         X </td <td>CN4</td> <td>N/A</td> <td>450</td> <td>Х</td> <td>X</td> <td>Х</td> <td>✓</td>	CN4	N/A	450	Х	X	Х	✓
CC3         N/A         300         X         ✓         X         X           CC4         N/A         450         X         ✓         X         X           CC6         N/A         600         X         ✓         X         X           CC7         N/A         750         X         ✓         X         X           HC3         0.25         300         ✓         ✓         X         X           HC4         0.5         450         ✓         ✓         X         X           HC6         0.5         600         ✓         ✓         X         X           HC7         0.5         750         ✓         ✓         X         X           HC13         0.25         300         ✓         ✓         ✓         X           HC14         0.5         450         ✓         ✓         ✓         X           HC16         0.5         600         ✓         ✓         ✓         X           HC17         0.75         750         ✓         ✓         ✓         X	CN6	N/A	600	Х	Х	Х	✓
CC4         N/A         450         X         ✓         X         X           CC6         N/A         600         X         ✓         X         X           CC7         N/A         750         X         ✓         X         X           HC3         0.25         300         ✓         ✓         X         X           HC4         0.5         450         ✓         ✓         X         X           HC6         0.5         600         ✓         ✓         X         X           HC7         0.5         750         ✓         ✓         X         X           HCL3         0.25         300         ✓         ✓         ✓         X           HCL4         0.5         450         ✓         ✓         ✓         X           HCL6         0.5         600         ✓         ✓         ✓         X           HCL7         0.75         750         ✓         ✓         ✓         X	CN7	N/A	750	X	X	X	✓
CC6         N/A         600         X         ✓         X         X           CC7         N/A         750         X         ✓         X         X           HC3         0.25         300         ✓         ✓         X         X           HC4         0.5         450         ✓         ✓         X         X           HC6         0.5         600         ✓         ✓         X         X           HC7         0.5         750         ✓         ✓         X         X           HCL3         0.25         300         ✓         ✓         ✓         X           HCL4         0.5         450         ✓         ✓         ✓         X           HCL6         0.5         600         ✓         ✓         ✓         X           HCL7         0.75         750         ✓         ✓         ✓         X	CC3	N/A	300	Х	1	Х	X
CC7         N/A         750         X         ✓         X         X           HC3         0.25         300         ✓         ✓         X         X           HC4         0.5         450         ✓         ✓         X         X           HC6         0.5         600         ✓         ✓         X         X           HC7         0.5         750         ✓         ✓         X         X           HCL3         0.25         300         ✓         ✓         ✓         X           HCL4         0.5         450         ✓         ✓         ✓         X           HCL6         0.5         600         ✓         ✓         ✓         X           HCL7         0.75         750         ✓         ✓         ✓         X		N/A	450	Х	1	Х	Х
HC3     0.25     300     ✓     ✓     X     X       HC4     0.5     450     ✓     ✓     X     X       HC6     0.5     600     ✓     ✓     X     X       HC7     0.5     750     ✓     ✓     X     X       HCL3     0.25     300     ✓     ✓     ✓     X       HCL4     0.5     450     ✓     ✓     ✓     X       HCL6     0.5     600     ✓     ✓     ✓     X       HCL7     0.75     750     ✓     ✓     ✓     X	CC6	N/A	600	Х	1	Х	X
HC4     0.5     450     ✓     ✓     X     X       HC6     0.5     600     ✓     ✓     X     X       HC7     0.5     750     ✓     ✓     X     X       HCL3     0.25     300     ✓     ✓     ✓     X       HCL4     0.5     450     ✓     ✓     ✓     X       HCL6     0.5     600     ✓     ✓     ✓     X       HCL7     0.75     750     ✓     ✓     ✓     X	CC7	N/A	750	Х	1	Х	X
HC6     0.5     600     V     X     X       HC7     0.5     750     V     V     X     X       HCL3     0.25     300     V     V     V     X       HCL4     0.5     450     V     V     V     X       HCL6     0.5     600     V     V     V     X       HCL7     0.75     750     V     V     V     X	HC3	0.25	300	1	1	X	X
HC7     0.5     750     V     X     X       HCL3     0.25     300     V     V     V     X       HCL4     0.5     450     V     V     V     X       HCL6     0.5     600     V     V     V     X       HCL7     0.75     750     V     V     X	HC4	0.5	450	1	1	Х	X
HCL3     0.25     300     ✓     ✓     ✓     X       HCL4     0.5     450     ✓     ✓     ✓     X       HCL6     0.5     600     ✓     ✓     ✓     X       HCL7     0.75     750     ✓     ✓     ✓     X	HC6	0.5	600	1	1	Х	Х
HCL4     0.5     450     ✓     ✓     ✓     X       HCL6     0.5     600     ✓     ✓     ✓     X       HCL7     0.75     750     ✓     ✓     ✓     X	HC7	0.5	750	1	1	Х	X
HCL6         0.5         600         ✓         ✓         ✓         X           HCL7         0.75         750         ✓         ✓         ✓         X	HCL3	0.25	300	/	1	1	X
HCL7 0.75 750 ✓ ✓ ✓ X	HCL4	0.5	450	/	/	1	X
	HCL6	0.5	600	1	1	1	X
HCL9 1 900 ✓ ✓ ✓ X	HCL7	0.75	750	1	1	1	X
	HCL9	1	900	1	1	1	Х

### Optional Accessories

- PSH3 Additional shelf for 300mm wide models
- PSH4 Additional shelf for 450mm wide models
- PSH6 Additional shelf for 600mm wide models
- PSH7 Additional shelf for 750mm wide models
- PSH9 Additional shelf for 900mm wide models



Ontional stands and tops fo stand-alone operation of V6 and V7 ovens



Multiple counter-top units may be supported on a single base



Pedestals and stands support counter-top units to create functional, stylish cooking lines

#### Stands

- The feet of counter-top Silverlink 600 units locate positively into the stand for secure, yet simple installation
- · Sturdy, robust construction with fully welded joints
- Full stainless steel construction
- · No dirt traps means quick, easy cleaning
- Suitable for use with gas or electric counter-top units
- · Adjustable legs provide stability on uneven floors
- Useful shelf for storage
- · Multiple counter-top units may be supported on a single base using the adaptor plate included





### **Inclusive Accessories**

· Multi-unit adaptor plates with SLS6, SLS7 and SLS9

### Work Tops

**Stands** 

Model

SLS3

SLS4

SLS6

SLS7

SLS9

- Designed to match Silverlink 600 appliances
- Provides useful work space
- Models with drawers provide handy additional storage space for cutlery, utensils or dishes

**Essential Facts & Figures** 

Width (mm)

300

450

600

750

900



WT3



#### **Work Tops**

Model	Width (mm)	Drawer
WT3	300	Х
WT4	450	Х
WT6	600	Х
WT7	750	Х
WT3D	300	✓
WT4D	450	✓
WT6D	600	1

Stands	tor	V6	č	<b>V</b> /	Oven
--------	-----	----	---	------------	------

er	Model	Width (mm)
	SLS6/V	600
	SLS7/V	700

# **SILVERLINK 600** Technical Specifications

#### **Technical Specifications - Electric Models**

March   Marc	reclinical specifications .			•											
Sea moris - CH dishes, dry head   MAS   250   250   260   263   10   0.5   2   2   230   1.     1.     2   2   2   2   2   2   2   2   2	Description	Model									Three			cated	
Commerce   Child delines, dry head   MSQ   290   200   600   225   13   10   0.5   2   220			(mm)	(mm)	(mm)		(kg)					voltage	(3N~+ <del>±</del> )		No.
Commitment Cold animals, page 1985   1985						(mm)		(kW)					_		
Both maria: C-M delhas, do host   MAA   290   300   600   265   19   0.5   2   220														Voltage	
Boir morate. Cell editions, do year 2000.  Selection of the Cell editions of the Cell edition of the Cell									_		pnase I	pnase 2	pnase 3		
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Son meiri. CM delbes, dry beel seed.  Son meiri. CM delbes, dry beel s															
Bos maria. ON delates, by beath above.  See maria. CN clothes, 67 head Book.  See maria. CN clothes, 67 head	Bain marie - GN dishes, dry heat														
Ben meria: CM offers, of the band BMA 990. 400. 400. 255 14 0.75 3 290 1															
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Sam marie - ON Idelles, uh bezt BMASW 270 750 600 265 23 22 2 9 230								1			-	-	-	-	
Sam morie - CN dishes, with heat bit with the state of th								1							
Blain maris - CM dishes, we head BMAW   790   300   600   265   13   1   4   220															22
Bonn marie - ON diubre, we head BAMAW 290 300 600 265 13 1 1 4 220								2							
Boin marie - CNI dishes, we heat   BMAW   290   450   600   265   14   1   1   4   230   222								1							
Sein merie - CN diebes, we head SM/TAW 7290 4500 600 265 18 1 4 220 222 18 18 18 18 18 18 18 18 18 18 18 18 18								1							
Sain marie - CN dishes, we head but CV 90 450 600 265 18 1 1 4 220								<u> </u>							
San morie - GN dishes, wet head BMCW								1							22
Solimentale - CM dishes, wet heat   BMAGW   290   600   600   625   17   2   9   230								i							
Soliton control CM diples, wet bed   BMGAW   290   600   600   625   23   2   9   230								2							
Boin marie - CM dahew, well head BM65W - 270											-	-	-	-	
Sain marie - Old dahes, well head BMG/W - 290		BM6BW	290	600	600	265	23	2	9	230	-	-	-	-	22
Solition   Color   C		BM6CW		600	600	265		2	9		-	-	-	-	
Solimania - Chi Giahes, well head											-	-	-	-	
Solimentie - CN Gales, we heat											-	-	-	-	
Bolin marie - CN dishes, well head   BAYZW  290   750   600   265   21   2   9   220   -   -   220   -     -   220   -     -   220   -     -   220   -     -   220   -     -   220   -     -     -   220   -     -     -   220   -     -     -   220   -     -     -   220   -     -     -     -   220   -     -     -     -   220   -     -															
Solition formatic - CN Glishes, were beat   BM/74WN   290   750   600   265   28   7   9   230												-	-	-	22
Boin morie - CN dishes, wet head BM7KW 290 750 600 265 28 2 9 230 225 500 mories - CN dishes, with head BM7KW 290 750 600 265 28 2 9 230 225 500 mories - Cound pot, dish head BM7KW 290 750 600 265 28 2 2 9 230 225 500 mories - Cound pot, dish head BS7 290 350 600 265 12 0.5 0.75 3 220 200 500 mories - Cound pot, dish head BS7 290 300 600 265 12 0.5 0.75 3 220 200 500 mories - Cound pot, dish head BS7 290 300 600 265 12 0.5 2 230 200 500 mories - Cound pot, dish head BS7 290 300 600 265 12 0.5 2 230 200 500 mories - Cound pot, dish head BS7 290 300 600 265 12 0.5 2 230 200 500 mories - Cound pot, dish head BS7 290 300 600 265 12 0.5 2 230 200 500 mories - Cound pot, with head BS7 290 300 600 265 12 1 1 4 220 200 500 mories - Cound pot, with head BS7 290 300 600 265 12 1 1 4 220 200 500 mories - Cound pot, with head BS7W 290 450 600 265 17 1 4 220 200 500 mories - Cound pot, with head BS7W 290 450 600 265 17 1 4 220 210 500 mories - Cound pot, with head BS7W 290 450 600 265 17 1 4 220 210 500 mories - Cound pot, with head BS7W 290 450 600 265 17 1 4 220 210 500 mories - Cound pot, with head BS7W 290 450 600 265 17 1 4 220 210 500 mories - Cound pot, with head BS7W 290 450 600 265 17 1 4 220 210 500 mories - Cound pot, with head BS7W 290 450 600 265 17 1 4 220 210 500 mories - Cound pot, with head BS7W 290 450 600 265 17 1 4 220 210 500 mories - Cound pot, with head BS7W 290 450 600 265 17 1 4 220 210 500 mories - Cound pot, with head BS7W 290 450 600 265 17 1 4 220 210 500 mories - Cound pot, with head BS7W 290 450 600 265 17 1 3 2 20 9 1 13 9 400 19 10 10 10 10 10 10 10 10 10 10 10 10 10															
Boin morie - Conul pot, dy held BMXCW															
Boin morie - round pot, dry heat   853   290   300   600   265   12   0.5   2   230															
Boin morie - round pol, dy heat   B\$4   290   450   600   765   15   0.75   3   230															
Boin morie - round pot, dry heat BS7															
Boin morie - round pot, dip heat BA3								1							
Boin marie - round pol, dry heat   BA4   290   450   600   265   15   0.75   3   230								0.5							
Boin marie - round pol, rdy-heat   BA7   290   750   600   265   21   1   4   230															
Boin marie - round pot, well heat   BS3W   290   300   600   265   12   1   4   230     21								1					-		
Boin marie - round pot, welched   BSAW   290   450   600   265   17   1   4   230		BS3W	290	300	600		12	1	4	230	-	-	-	-	21
Boiling top								1			-	-	-	-	
Boiling top H16											-	-	-	-	
Bolling top															
Chorgir     ECG6   387   600   600   265   30   8   35   230   12   12   12   400   15								/					,		
Chorgrill   ECG9/WI 387   900   600   265   45   13   N/A   N/A   23.2   23.2   11.6   400   15	Charasill							/							
Chorgrall	Chargrill														
Chip scuttle CS4 265 450 600 265 17 0.5 2 230 7 7 Chip scuttle SC5 265 265 600 600 265 120 0.75 3 2330 7 7 Chip scuttle with gentry CS4//G 645 450 600 265 17 1 1 4 230 7 7 Chip scuttle with gentry CS4//G 645 450 600 265 17 1 1 4 230 7 7 Chip scuttle with gentry CS4//G 645 450 600 265 13 3 31 230 6 6 Fiver - counter-top DF33 335 300 600 265 13 3 31 3 230 6 6 Fiver - counter-top DF36 335 300 600 265 15 9 39 230 13 13 13 - 400 6 6 Fiver - counter-top DF46 335 450 600 265 15 9 39 230 13 13 13 - 400 6 6 Fiver - counter-top DF49 335 450 600 265 19 9 6 26 230 13 13 13 - 400 6 6 Fiver - counter-top DF46 335 450 600 265 19 9 39 230 13 13 13 - 400 6 6 Fiver - counter-top DF66/ST 335 600 600 265 22 6 24 2 x3 2 x13 2 x13 2 x13 4 00 6 6 Fiver - counter-top DF66/ST 335 600 600 265 22 6 22 2 2 2 2 2 2 2 2 2 2 2 2 2 2															
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Fryer - counter-top								1			-	-	-	-	7
Fryer - counter-top		DF33	335	300	600	265	13	3	13	230	-	-	-	-	6
Fryer - counter-top	Fryer - counter-top		335				14	6			13	13	-	400	6
Fryer - counter-top DF49 335 450 600 265 19 9 39 230 13 13 13 400 6 Fryer - counter-top DF66 335 600 600 265 22 6 2 2 30 13 13 13 400 6 Fryer - counter-top DF66/S1 335 600 600 265 22 6 26 230 13 13 400 6 Fryer - counter-top DF61/S1 335 600 600 265 22 6 2 2 6 26 230 13 13 400 6 Fryer - counter-top DF61/S1 335 600 600 265 27 2 8 9 2 30 2 x 13 2 x 13 2 x 13 400 6 Fryer - counter-top DF61/S1 335 600 600 265 27 2 x 9 2 x 39 230 2 x 13 2 x 13 2 x 13 400 6 Fryer - counter-top DF61/S1 335 600 600 265 27 2 x 9 2 x 39 230 2 x 13 2 x 13 2 x 13 400 6 Fryer - counter-top DF61/S1 335 600 600 265 27 2 x 9 2 x 39 230 2 x 13 2 x 13 2 x 13 400 6 Fryer - counter-top DF61/S1 335 600 600 900-920 45 2 x 9 2 x 39 230 2 x 13 2 x 13 2 x 13 400 6 Fryer - counter-top DF61/S1 335 600 600 900-920 45 2 x 9 8 7 8 7 8 7 8 7 8 7 8 7 8 7 8 7 8 7 8													13		
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Fryer - floor-standing															7
Fryer - Hoor-standing         J9         970-990         300         600         900-920         26         9         39         230         13         13         13         400         7           Griddle         G\$3         330         300         600         265         20         2         9         230         .	Fryer - floor-standing	J6	970-990		600	900-920	26	6	26	230		13	-	400	7
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Griddle - chrome         GS4C         330         450         600         265         30         2.7         12         230         -         -         -         -         10           Griddle - chrome         GS6C         330         600         600         265         39         3         13         230         -         -         -         -         11           Griddle - chrome         GS6C/T         330         750         600         265         39         4         18         230         -         -         -         -         11           Griddle - chrome         GS7C         330         750         600         265         49         6         27         230         13         13         -         400         10           Oven         V6         650-670         600         600         N/A         46         3         13         230         -         -         -         17           Oven         V6/F         650-670         600         600         N/A         47         3         13         230         -         -         -         -         17           Oven         V7/E <t< td=""><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></t<>															
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Griddle - chrome GS6C/T 330 600 600 265 39 4 18 230 9 9 - 400 10 Griddle - chrome GS7C 330 750 600 265 49 6 27 230 13 13 - 400 10 Oven V6 650-670 600 600 N/A 46 3 13 230 17 Oven V6/FD 650-670 600 600 N/A 47 3 13 230 17 Oven V6/F 650-670 600 600 N/A 47 3 13 230 17 Oven V6/F 650-670 600 600 N/A 47 3 13 230 17 Oven V6/F 650-670 600 600 N/A 47 3 13 230 17 Oven V6/FD 650-670 600 600 N/A 47 3 13 230 17 Oven V6/FD 650-670 750 600 N/A 53 3 13 230 17 Oven V7/4 650-670 750 600 N/A 53 3 13 230 17 Oven V7/4 650-670 750 600 N/A 53 3 13 230 17 Oven V7/4 650-670 750 600 N/A 53 3 13 230 18 Oven V7/4 650-670 750 600 N/A 53 4 17 230 18 Oven V7/4 650-670 750 600 N/A 53 4 17 230 18 Oven V7/4 650-670 750 600 N/A 53 4 17 230 18 Oven V7/4 650-670 750 600 600 265 24 2 x 3 2 x 13 230 18 Oven V7/4 C50-670 750 600 600 265 24 2 x 3 2 x 13 230 18 Oven V7/4 C50-670 750 600 600 265 24 2 x 3 2 x 13 230 18 Oven V7/4 C50-670 750 600 600 265 24 2 x 3 2 x 13 230 18 Oven V7/4 C50-670 750 600 600 265 24 2 x 3 2 x 13 230 18 Oven V7/4 C50-670 750 600 600 265 24 2 x 3 2 x 13 230 18 Oven V7/4 650-670 750 600 600 265 24 2 x 3 2 x 13 230 18 Oven V7/4 650-670 750 600 600 265 24 2 x 3 2 x 13 230 18 Oven V7/4 650-670 750 600 600 265 24 2 x 3 2 x 13 230 18 Oven V7/4 650-670 750 600 600 265 24 2 x 3 2 x 13 230 18 Oven V7/4 650-670 750 600 600 265 24 2 x 3 2 x 13 230 18 Oven V7/4 650-670 750 600 600 265 24 2 x 3 2 x 13 230 18 Oven V7/4 650-670 750 600 600 265 24 2 x 3 2 x 13 230 18 Oven V7/4 650-670 750 600 600 265 24 2 x 3 2 x 13 230 18 Oven V7/4 650-670 750 600 600 265 24 2 2 x 3 2 x 13 230			330				39			230	-	-			
Oven         V6         650-670         600         600         N/A         46         3         13         230         -         -         -         17           Oven         V6/D         650-670         600         600         N/A         47         3         13         230         -         -         -         -         17           Oven         V6/F         650-670         600         600         N/A         46         3         13         230         -         -         -         -         17           Oven         V6/FD         650-670         600         600         N/A         47         3         13         230         -         -         -         -         17           Oven         V7         650-670         750         600         N/A         53         3         13         230         -         -         -         -         17           Oven         V7/4         650-670         750         600         N/A         53         4         17         230         -         -         -         -         17           Oven         V7/4         650-670         750	Griddle - chrome	GS6C/T	330	600	600	265	39	4	18	230			-		10
Oven         V6/D         650-670         600         600         N/A         47         3         13         230         -         -         -         -         17           Oven         V6/F         650-670         600         600         N/A         46         3         13         230         -         -         -         -         17           Oven         V6/FD         650-670         750         600         N/A         53         3         13         230         -         -         -         -         17           Oven         V7/4         650-670         750         600         N/A         53         3         13         230         -         -         -         -         17           Oven         V7/4         650-670         750         600         N/A         53         3         13         230         -         -         -         -         17           Oven         V7/4         650-670         750         600         N/A         53         4         17         230         -         -         -         -         17           Pasta boiler         PB83         335	Griddle - chrome	GS7C	330			265				230	13	13	-	400	
Oven         V6/F         650-670         600         600         N/A         46         3         13         230         -         -         -         -         17           Oven         V6/FD         650-670         600         600         N/A         47         3         13         230         -         -         -         -         17           Oven         V7         650-670         750         600         N/A         53         3         13         230         -         -         -         -         17           Oven         V7/4         650-670         750         600         N/A         53         4         17         230         -         -         -         -         17           Pasta boiler         PB33         335         300         600         265         13         3         13         230         -         -         -         -         17           Pasta boiler         PB66         335         600         600         265         24         2 x 3         2 x 13         230         -         -         -         -         18           Range - six plate with rear castors											-	-	-	-	
Oven         V6/FD         650-670         600         600         N/A         47         3         13         230         -         -         -         -         17           Oven         V7         650-670         750         600         N/A         53         3         13         230         -         -         -         -         17           Oven         V7/4         650-670         750         600         N/A         53         4         17         230         -         -         -         -         -         17           Posta boiler         PB33         335         300         600         265         13         3         13         230         -         -         -         -         17           Pasta boiler         PB66         335         600         600         265         24         2 x 3         2 x 13         230         -         -         -         -         18           Range - six plate with rear castors         ESLR9C         925         900         670         900         95         16.5         N/A         N/A         26         26         14         400         16															
Oven         V7         650-670         750         600         N/A         53         3         13         230         -         -         -         -         17           Oven         V7/4         650-670         750         600         N/A         53         4         17         230         -         -         -         -         17           Pasta boiler         PB33         335         300         600         265         13         3         13         230         -         -         -         -         -         18           Pasta boiler         PB66         335         600         600         265         24         2 x 3         2 x 13         230         -         -         -         -         18           Range - six plate with rear castors         ESLR9C         925         900         670         900         95         16.5         N/A         N/A         26         26         14         400         16           Salamander         GR3         310         600         350         N/A         17         3         13         230         -         -         -         -         -         -													-		
Oven         V7/4         650-670         750         600         N/A         53         4         17         230         -         -         -         -         -         17           Pasta boiler         PB33         335         300         600         265         13         3         13         230         -         -         -         -         -         18           Pasta boiler         PB66         335         600         600         265         24         2 x 3         2 x 13         230         -         -         -         -         -         18           Range - six plate with rear castors         ESLR9C         925         900         670         900         95         16.5         N/A         N/A         26         26         14         400         16           Salamander         GR3         310         600         350         N/A         17         3         13         230         -         -         -         -         -         15           Salamander - adjustable         AS3         500         600         550         N/A         45         2.8         13         230         -         -													-		
Pasta boiler     PB33     335     300     600     265     13     3     13     230     -     -     -     -     18       Pasta boiler     PB66     335     600     600     265     24     2 x 3     2 x 13     230     -     -     -     -     18       Range - six plate with rear castors     ESLR9C     925     900     670     900     95     16.5     N/A     N/A     26     26     14     400     16       Salamander     GR3     310     600     350     N/A     17     3     13     230     -     -     -     -     15       Salamander - adjustable     AS3     500     600     550     N/A     45     2.8     13     230     -     -     -     -     -     -     15													-		
Pasta boiler         PB66         335         600         600         265         24         2 x 3         2 x 13         230         -         -         -         -         18           Range - six plate with rear castors         ESLR9C         925         900         670         900         95         16.5         N/A         N/A         26         26         14         400         16           Salamander         GR3         310         600         350         N/A         17         3         13         230         -         -         -         -         -         15           Salamander - adjustable         AS3         500         600         550         N/A         45         2.8         13         230         -         -         -         -         -         -         15															
Range - six plate with rear castors     ESLR9C     925     900     670     900     95     16.5     N/A     N/A     26     26     14     400     16       Salamander     GR3     310     600     350     N/A     17     3     13     230     -     -     -     -     -     15       Salamander - adjustable     AS3     500     600     550     N/A     45     2.8     13     230     -     -     -     -     -     15															
Salamander         GR3         310         600         350         N/A         17         3         13         230         -         -         -         -         -         15           Salamander - adjustable         AS3         500         600         550         N/A         45         2.8         13         230         -         -         -         -         -         15															
Salamander - adjustable AS3 500 600 550 N/A 45 2.8 13 230 15															
		AS3					45		13	230			-		
	Salamander - adjustable		500	600	550	N/A	45	4.5	20	230	-	-	-	-	15



Electric Gas Ambient \*Height measurements include legs/feet

### **Technical Specifications - Gas Models**

Description	Model	Height*	Width	Depth	Hob	Weight	Po	Page No.	
		(mm)	(mm)	(mm)	height* (mm)	(kg)	kW	Btu/hr	
Boiling top	HT3/N	305	300	600	265	12	7.4	25,200	19
Boiling top	HT3/P	305	300	600	265	12	5.6	19,200	19
Boiling top	HT6/N	305	600	600	265	22	14.8	50,400	19
Boiling top	HT6/P	305	600	600	265	22	11.2	38,400	19
Boiling top	HT9/N	305	900	600	265	32	22.2	75,600	19
Boiling top	HT9/P	305	900	600	265	32	16.8	57,600	19
Chargrill	CG4/N	415	450	600	265	27	14.3	48,800	14
Chargrill	CG4/P	415	450	600	265	27	14.5	49,500	14
Chargrill	CG6/N	415	600	600	265	35	14.3	48,800	14
Chargrill	CG6/P	415	600	600	265	35	14.5	49,500	14
Chip scuttle	CS4/N	415	450	600	265	14	1.4	4,800	8
Chip scuttle	CS4/P	415	450	600	265	14	1.4	4,800	8
ryer - counter top	DF4/N	425	450	600	275	26	11.3	38,600	8
Fryer - counter top	DF4/P	425	450	600	275	26	11.3	38,600	8
ryer - counter top	DF7/N	425	750	600	275	46	16	54,600	8
ryer - counter top	DF7/P	425	750	600	275	46	16	54,600	8
Fryer - doughnut	DC04/N	425	450	600	275	26	11.3	38,600	8
Fryer - doughnut	DC04/P	425	450	600	275	26	11.3	38,600	8
Fryer - floor-standing	J10/N	1065-1100	600	600	905-940	41	21.7	74,000	9
Fryer - floor-standing	J10/P	1065-1100	600	600	905-940	41	21.3	72,700	9
Fryer - floor-standing	J5/N	1065-1100	300	600	905-940	28	11.4	38,900	9
Fryer - floor-standing	J5/P	1065-1100	300	600	905-940	28	10.8	36,800	9
Griddle	GS4/N	415	450	600	265	33	4.9	16,700	12
Griddle	GS4/P	415	450	600	265	33	4.9	16,700	12
Griddle	GS7/N	415	750	600	265	55	7	23,900	12
Griddle	GS7/P	415	750	600	265	55	7.5	25,600	12
Griddle	GS7/R/N	415	750	600	265	55	7.3	23,900	13
Griddle	GS7/R/P	415	750	600	265	55	7.5	25,600	13
Griddle - chrome	GS4C/N	415	450	600	265	33	4.9	16,700	13
Griddle - chrome	GS4C/P	415	450	600	265	33	4.9	16,700	13
Griddle - chrome	GS7C/N	415	750	600	265	55	7	23,900	13
Griddle - chrome	GS7C/P	415	750	600	265	55	7.5	25,600	13
Range - four burner	SLR6/N	935-970	600	600	905-940	69	20.1	68,600	16
Range - four burner	SLR6/P	935-970	600	600	905-940	69	16.4	56,000	16
Range - four burner with rear castors	SLR6C/N	935	600	600	905	70	20.1	68,600	16
Range - four burner with rear castors	SLR6C/P	935	600	600	905	70	16.4	56,000	16
Range - six burner	SLR9/N	935-970	900	600	905-940	85	29.8	101,700	16
Range - six burner	SLR9/P	935-970	900	600	905-940	85	25.6	87,300	16
Range - six burner with rear castors	SLR9C/N	935	900	600	905	86	29.8	101,700	16
Range - six burner with rear castors	SLR9C/P	935	900	600	905	86	25.6	87,300	16
Salamander	GR3/N	405	600	350	903 N/A	22	5	17,100	14
Salamander	GR3/P	405	600	350	N/A	22	5	17,100	14
Salamander	GR3/P GR7/N	405	750	350	N/A N/A	33	6.5	22,200	14
Salamander	GR7/P	405	750	350	N/A N/A	33	6.5	22,200	14
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#### **Technical Specifications - Stands, Pedestals and Work Tops**

Description	Model	Height*	Width	Depth	Hob	Weight	Power			Page No.
		(mm)	(mm)	(mm)	height*	(kg)	rating			
					(mm)		(kW)	Amps	Voltage	
Pedestal - closed, heated	HC3	650-670	300	600	N/A	17	0.25	1	230	24
Pedestal - closed, heated	HC4	650-670	450	600	N/A	21	0.5	2	230	24
Pedestal - closed, heated	HC6	650-670	600	600	N/A	25	0.5	2	230	24
Pedestal - closed, heated	HC7	650-670	750	600	N/A	30	0.5	2	230	24
Pedestal - closed, heated, with legs	HCL3	650-685	300	600	N/A	18	0.25	1	230	24
Pedestal - closed, heated, with legs	HCL4	650-685	450	600	N/A	22	0.5	2	230	24
Pedestal - closed, heated, with legs	HCL6	650-685	600	600	N/A	26	0.5	2	230	24
Pedestal - closed, heated, with legs	HCL7	650-685	750	600	N/A	30	0.75	3	230	24
Pedestal - closed, heated, with legs	HCL9	650-685	900	600	N/A	34	1	4	230	24
Pedestal - closed, unheated	CC3	650-670	300	600	N/A	14	-	-	-	24
Pedestal - closed, unheated	CC4	650-670	450	600	N/A	18	-	-	-	24
Pedestal - closed, unheated	CC6	650-670	600	600	N/A	22	-	-	-	24
Pedestal - closed, unheated	CC7	650-670	750	600	N/A	26	-	-	-	24
Pedestal - open	CN3	650-670	300	567	N/A	11	-	-	-	24
Pedestal - open	CN4	650-670	450	567	N/A	14	-	-	-	24
Pedestal - open	CN6	650-670	600	567	N/A	17	-	-	-	24
Pedestal - open	CN7	650-670	750	567	N/A	20	-	-	-	24
Stand	SLS3	650-675	300	567	N/A	9	-	-	-	25
Stand	SLS4	650-675	450	567	N/A	10	-	-	-	25
Stand	SLS6	650-675	600	567	N/A	12	-	-	-	25
Stand	SLS7	650-675	750	567	N/A	13	-	-	-	25
Stand	SLS9	650-675	900	567	N/A	15	-	-	-	25
Work top	WT3	290	300	600	265	6	-	-	-	25
Work top	WT4	290	450	600	265	8	-	-	-	25
Work top	WT6	290	600	600	265	9	-	-	-	25
Work top	WT7	290	750	600	265	11	-	-	-	25
Work top with drawer	WT3D	290	300	600	265	10	-	-	-	25
Work top with drawer	WT4D	290	450	600	265	13	-	-	-	25
Work top with drawer	WT6D	290	600	600	265	15	-	-	-	25

Warning: In accordance with The Gas Safety (Installation and Use Amendment Regulations 1990) gas appliances must be installed by CORGI Registered installers of commercial catering equipment. Failure to comply with this will render the non CORGI Registered installer liable to prosecution and will invalidate the guarantee.

Our policy is one of continuous improvement and we reserve the right to change specifications at any time and without notice, or to modify these to suit manufacturing processes.