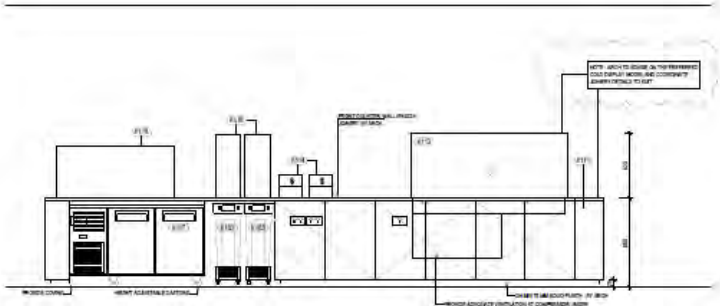
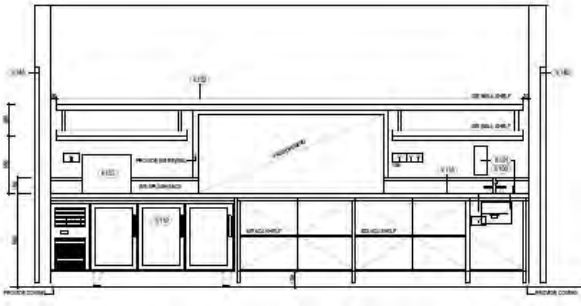


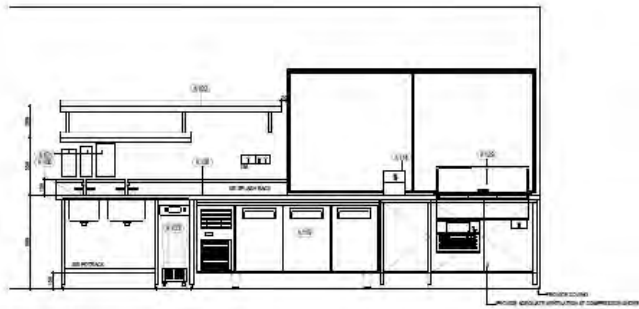
Attachment 3 - Café Tenancy Site Plans



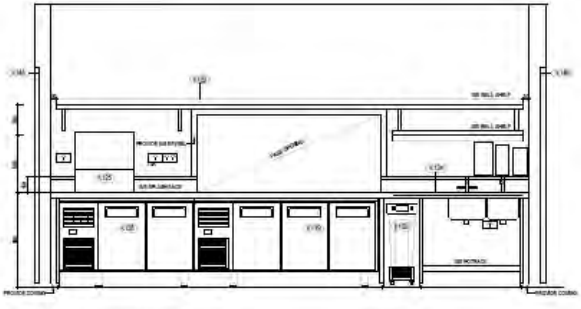
1. ELEVATION AT FRONT COUNTER K111



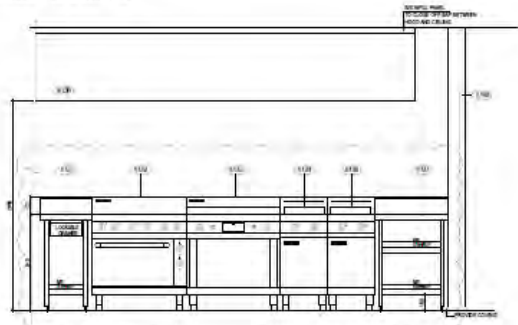
2. ELEVATION AT BENCH K116



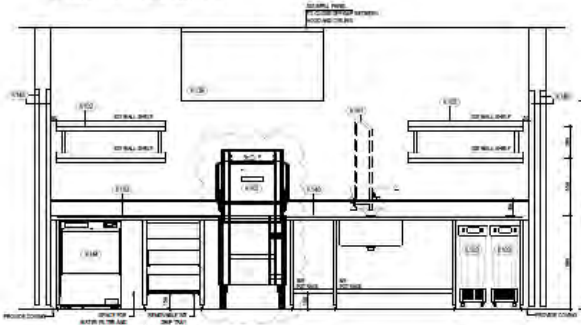
3. ELEVATION AT BENCH/SINK K128



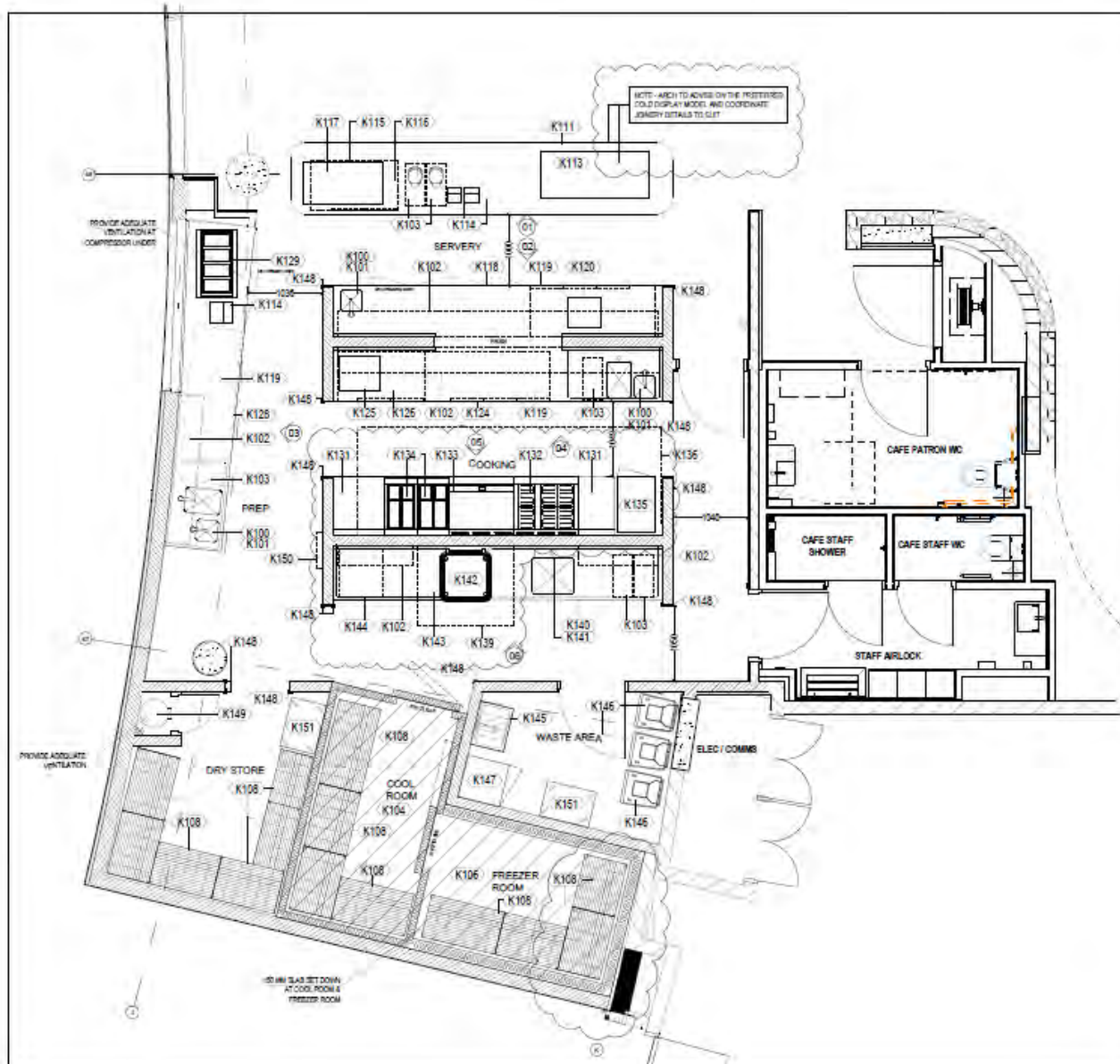
4. ELEVATION AT BENCH/SINK K124



5. ELEVATION AT DOCKING LINE



6. ELEVATION AT DISHWASHER K142



**KITCHEN & SERVERY LAYOUT
EQUIPMENT LIST**

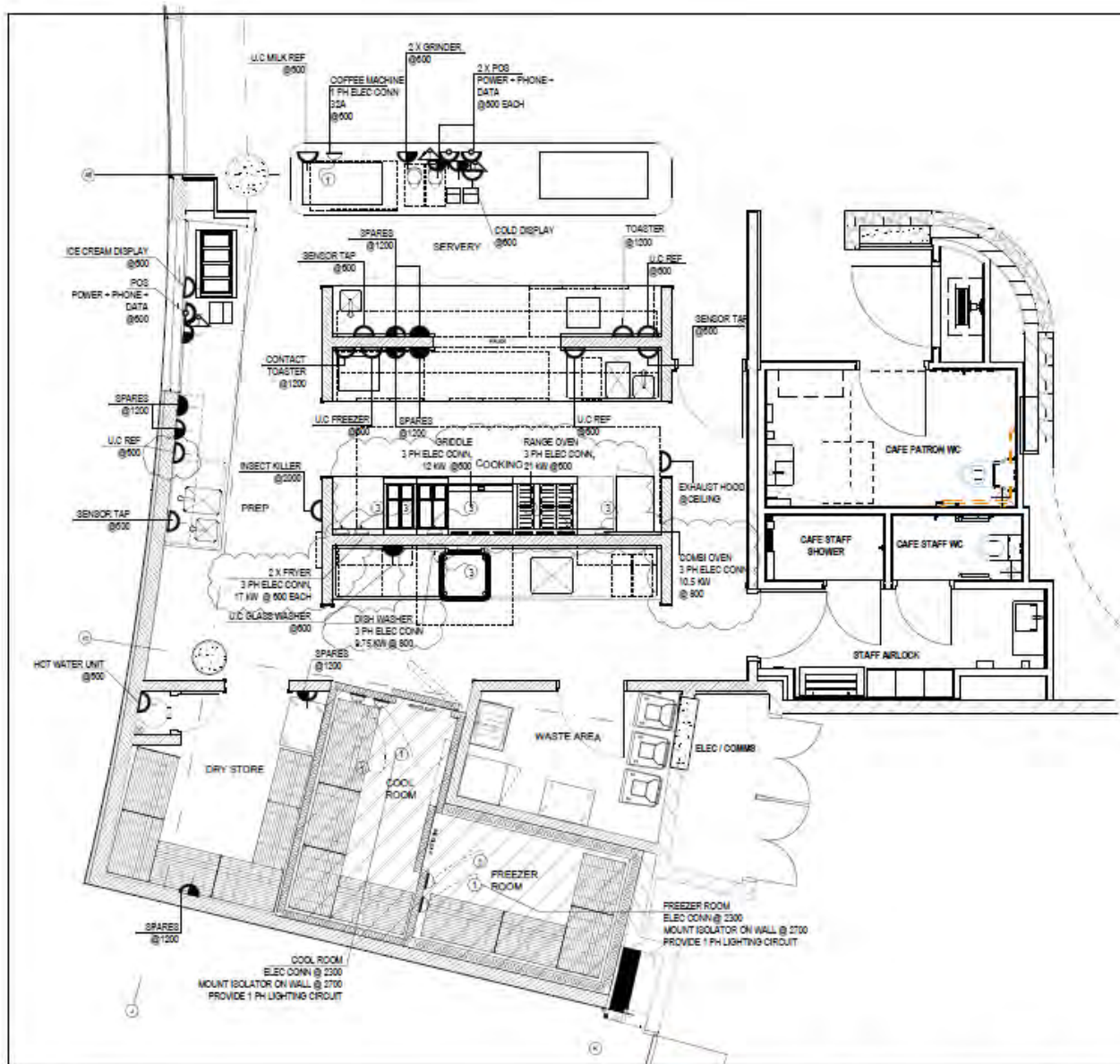
- K100 HAND BASIN
- K101 SCAP, TOWEL & SANITIZER DIPLE
- K102 WALL SHELF
- K103 WASTE BIN
- K104 COOL ROOM
- K105 REF EQUIPMENT - COOL ROOM
- K106 FREEZER ROOM
- K107 REF EQUIPMENT - FREEZER ROOM
- K108 SHELVING
- K109 -
- K110 -
- K111 FRONT/FASCIA COUNTER (BY ARCH)
- K112 -
- K113 COLD DISPLAY
- K114 POS (BY OPERATOR)
- K115 COFFE MACHINE (BY OPERATOR)
- K116 GRINDER (BY OPERATOR)
- K117 U.O MILK REF - 2 DR
- K118 REAR COUNTER
- K119 U.O REFRIGERATOR - 3 DR
- K120 TOASTER
- K121 -
- K122 -
- K123 -
- K124 BENCH/SINK
- K125 CONTACT TOASTER
- K126 U.O FREEZER - 2 DR
- K127 -
- K128 BENCH/SINK
- K129 ICE CREAM DISPLAY
- K130 -
- K131 SPREADER BENCH
- K132 RANGE OVEN
- K133 GRIDDLE
- K134 FRYER
- K135 COMBI OVEN - STAND (10 T)
- K136 EXHAUSTHOOD
- K137 -
- K138 -
- K139 EXHAUSTHOOD
- K140 ENTRY BENCH/SINK
- K141 SPRAY RINSE
- K142 DISH-WASHER
- K143 EXIT BENCH
- K144 U.O GLASS WASHER
- K145 CLEANERS SINK
- K146 GARBAGE BIN
- K147 CHEMICAL CUPBOARD
- K148 CORNER GUARDS
- K149 HOT WATER UNIT
- K150 INSECT KILLER
- K151 SERVICE TROLLEY



REMOTE REF EQUIPMENT

LOCATION T.O.C
LOCATION TO BE WELL VENTILATED
WITH ACCESS TO THE EQUIPMENT
BUILDUP TO INCLUDE GATE ACCESS FOR SERVICE

**KITCHEN & SERVERY
EQUIPMENT LAYOUT**



ELECTRICAL LEGEND

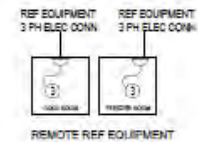
- 16 AMP 50 (SOCKET OUTLET)
- DOUBLE 16 AMP 50
- 15 AMP 50
- 16 AMP 50 FOR CASH REGISTER, DEDICATED CIRCUIT AND CONDUIT FOR COMPUTER CABLE
- 3 PHASE 50
- 3 PHASE DIRECT ELECTRICAL CONNECTION
- 1 PHASE DIRECT ELECTRICAL CONNECTION
- PHONE + DATA OUTLET
- PENDANT 50

NOTE:

PLUG IN EQUIPMENT:
POSITION OF 2-0s AS INDICATED

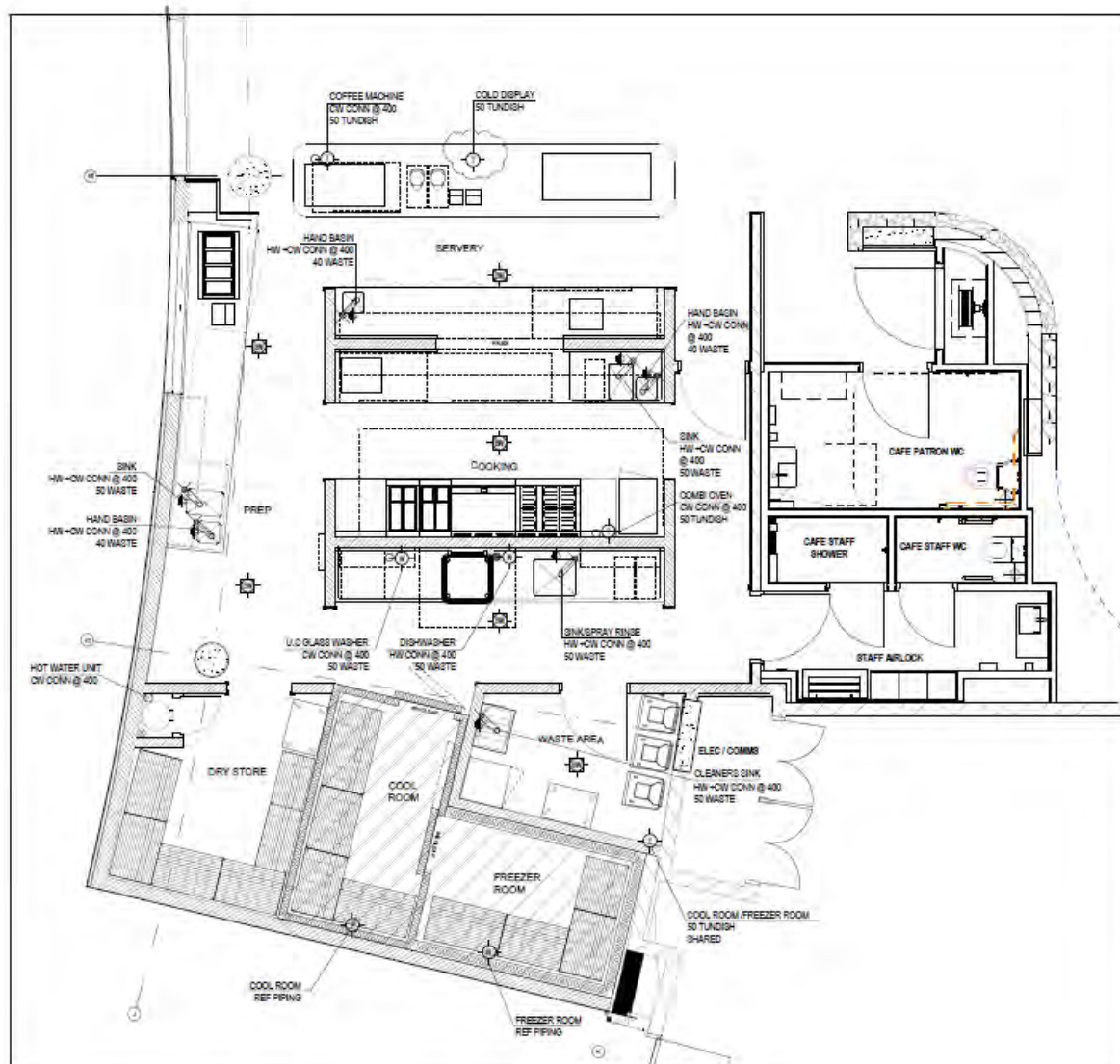
DIRECT CONNECTED EQUIPMENT:
SYMBOL POSITIONS INDICATE THE CONDUIT ENTRY POINT INTO THE EQUIPMENT OR TERMINAL BLOCK CONNECTION POINT ON CONTROL PANELS. RECOMMENDED ISOLATOR SWITCH POSITION INDICATED AS PER SYMBOL IN LEGEND.

HOLES & BRACKETS:
HOLES IN EQUIPMENT OR BENCHES FOR SWITCHES OR ISOLATORS TO BE CUT BY KITCHEN CONTRACTOR.
HEIGHT IS ABOVE FINISHED FLOOR LEVEL.



KITCHEN & SERVERY:
ELECTRICAL LAYOUT



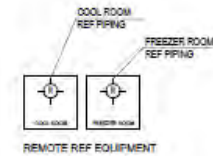


HYDRAULIC LEGEND

- EQUIPMENT OR SINK WASTE CONNECTION POINT
SUGGESTED POSITION OF TURNUP OR PENETRATION
WITH ALLOWANCE MADE FOR A TRAP BENDING
- COLD WATER SUPPLY
- HOT WATER SUPPLY
- HOT & COLD WATER CONNECTIONS (COMBINATION)
- TUNDISH FOR CONDENSATE DISCHARGE
- FLOOR WASTE - NORMALLY 100 DA
- BUCKET WASTE
- WASTE CONNECTION
- GAS CONNECTION
- REF. PIPING

NOTES

- * SYMBOL POSITIONS ON EQUIPMENT INDICATE EXIT POINT
eg. SINK WASTE OR DRAIN CONNECTION POINT FROM EQUIPMENT
FLOOR PENETRATIONS FOR WASTES ARE RECOMMENDED ONLY.
- * IF LOCATION OF SERVICE IS UNSUITABLE DUE TO EXISTING
PENETRATIONS OR SITE PROBLEMS, NOTIFY BUILDER.
- * HOLES IN EQUIPMENT OR BENCHES FOR TARGETS OR CONTROL-COOKS
TO BE CUT BY KITCHEN CONTRACTOR. MOUNTING BRACKETS FOR
PIPEWORK OR CONTROL-COOKS SUPPLIED BY HYDRAULICS CONTRACTOR
TO BE FITTED BY KITCHEN CONTRACTOR.
- * FLOOR WASTE POSITIONS ARE INDICATIVE ONLY. REFER TO HYDRAULICS
CONSULTANT AND DRAWINGS FOR ACTUAL LOCATIONS.
- * HEIGHT IS ABOVE FINISHED FLOOR LEVEL.

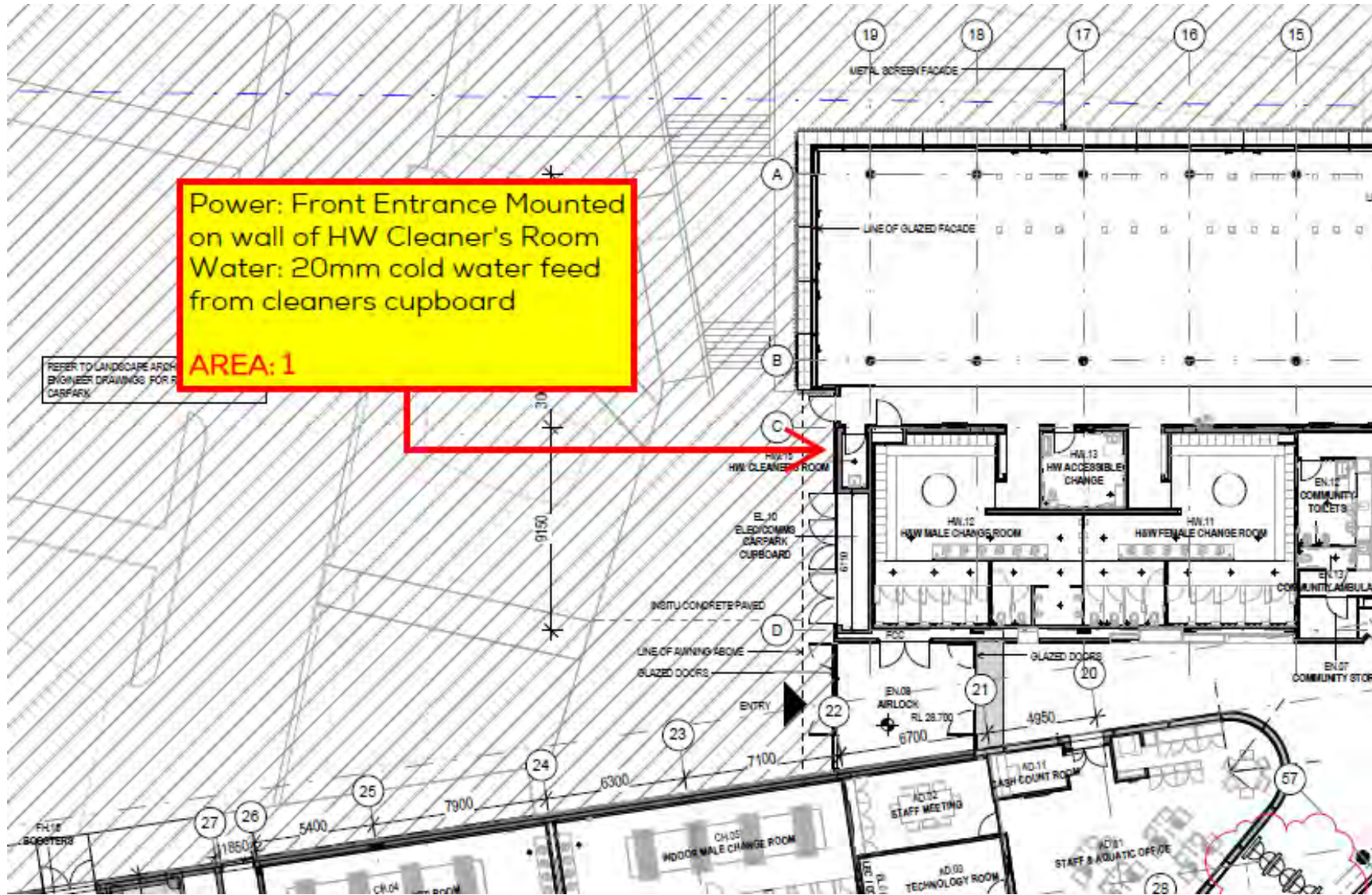


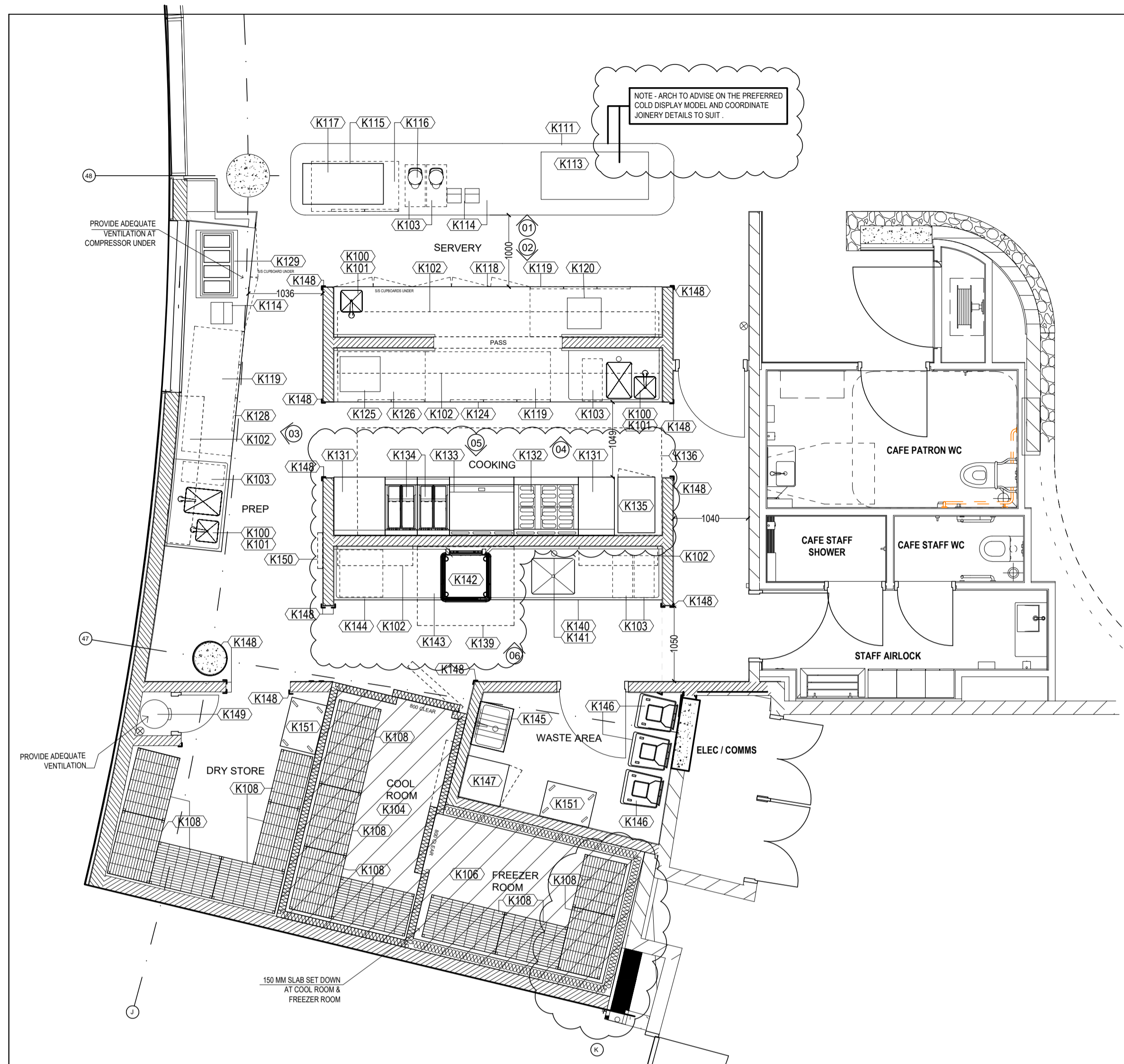
KITCHEN & SERVERY.
HYDRAULIC LAYOUT

Power: Front Entrance Mounted
on wall of HW Cleaner's Room
Water: 20mm cold water feed
from cleaners cupboard

AREA: 1

REFER TO LANDSCAPE ARCHITECT
ENGINEER DRAWINGS FOR
CARPARK.





**KITCHEN & SERVERY LAYOUT
EQUIPMENT LIST**

- K100 HAND BASIN
- K101 SOAP, TOWEL & SANITIZER DISPENSER
- K102 WALL SHELF
- K103 WASTE BIN
- K104 COOL ROOM
- K105 REF EQUIPMENT - COOL ROOM
- K106 FREEZER ROOM
- K107 REF EQUIPMENT - FREEZER ROOM
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- K148 CORNER GUARDS
- K149 HOT WATER UNIT
- K150 INSECT KILLER
- K151 SERVICE TROLLEY



REMOTE REF EQUIPMENT

LOCATION T.B.C.
LOCATION TO BE WELL VENTILATED
WITHIN 20M OF THE EQUIPMENT
BUILDER TO ENSURE SAFE ACCESS FOR SERVICE

FOR CONSTRUCTION ISSUE -
LAYOUT AND SERVICES UPDATED
TO SUIT VE ITEMS

ISSUE	DATE	AMENDMENT
G	18.01.22	FOR CONSTRUCTION ISSUE
F	30.09.20	80% TENDER ISSUE
E	25.09.20	COORDINATION ISSUE
D	07.08.20	70% TENDER ISSUE
C	06.08.20	COORDINATION ISSUE
B	05.08.20	PRELIMINARY ISSUE
A	16.07.20	CONCEPT SKETCH

**KITCHEN & SERVERY.
EQUIPMENT LAYOUT**

The
**MA
CK
GROUP**
COMMERCIAL
KITCHEN
ARCHITECTS

Address: Shop No. 4,
23 Norton Street
Leichhardt, N.S.W. 2040
P. 612 9550566 F. 612 9569372

ARCHITECTS
GRIMSHAW

PROJECT
**AQUATIC LEISURE
CENTRE, PARRAMATTA**

Drawing:
**DESIGN
& CONSTRUCT
KITCHEN
& SERVERY
EQUIPMENT
LAYOUT**

Date: 16.07.20	Approved: TMG	Dwg No: 022
Scale: Drawn: Cad Ref: 1:50 SM K022-MP		EQ G

ALL FINISHES AND CONSTRUCTION
MUST COMPLY WITH AS 4674-2004

022-BR AQUATIC LEISURE CENTER, PARRAMATTA

- **Kitchen & Servery**

EQUIPMENT BROCHURES

Revision	Date	Issue
A	07/08/2020	70% Tender Issue
B	25/09/2020	Coordination Issue
C	30/09/2020	80% Tender Issue
D	18/01/2022	For Construction Issue

FOOD SERVICES CONSULTANT
THE MACK GROUP

Shop No. 4, 23 Norton Street,
Leichhardt NSW 2040
Telephone: 9550-0566
Fax: 9569-9372



Liquid soap system

K101

Tork® Liquid Soap Dispenser (White)



Article	560000
Material	Plastic
System	Liquid soap system
Height	291 mm
Width	112 mm
Depth	114 mm
Colour	White

The Tork® Liquid Soap Dispensers can be used with a wide range of Tork® skincare products in sealed bottles. Quick and easy to refill and certified to be easy-to-use by the Swedish Rheumatism Association

- Versatile range with five dermatologically tested refill options to suits variety of occasions and needs
- Clean and hygienic appearance provides a better experience for your guests
- Effortless cleaning and intuitive refilling saves time

Shipping data

	Consumer unit	Transport unit
EAN	-	7322540355031
Pieces	1	1
Consumer units	-	1
Height	291 mm	303 mm
Width	114 mm	118 mm
Length	112 mm	121 mm
Volume	0 dm ³	4.3 dm ³
Net weight	290 g	0.3 kg
Gross weight	291 g	0.5 kg
Packing material	Carton	Carton

Choose a refill that suits you

**Tork® Moisturising
Alcohol Gel Hand Sanitiser** 420101

**Tork® Hair and Body
Liquid Soap** 420601

Tork® Mild Liquid Soap 420501

Alternative products



561600



561000



561500

Contact

Australia

1800 643 634

Sales & Support Centre

Free phone 1800 643 634

PO Box 1580

Clayton South, Victoria 3169

customerservice@asaleocare.com





Tork® Mini Centerfeed Dispenser (White)



Article	558030
Material	Plastic
System	M1 - Mini Centerfeed system
Height	321 mm
Width	174 mm
Depth	165 mm
Colour	White

Tork® Mini Centrefeed dispenser in Elevation Design is a compact versatile solution for professional environments where both hand and surface wiping is required. Wipe surfaces quickly, due to the unrestricted flow feature that allows users to take as much as their tasks needs. Elevation dispensers have a functional and modern design.

- Compact: Centerfeed system suitable for small spaces and low traffic environments
- Easy to use: Optimised for one hand operation
- Improve hygiene: Touch free system reduces risk of cross contamination as you only touch the towel you use

M1 - Mini Centerfeed system

Shipping data		
	Consumer unit	Transport unit
EAN	-	7322540349368
Pieces	0	0
Consumer units	-	1
Height	321 mm	339 mm
Width	174 mm	175 mm
Length	165 mm	182 mm
Volume	0 dm3	10.8 dm3
Gross weight	-	1 kg
Packing material	Carton	Carton

Choose a refill that suits you

**Tork® Wiping Paper Plus
Mini Centerfeed Roll** 101221

**Tork® Wiping Paper Mini
Centerfeed Roll** 100130

Alternative products



552030



659008



558038

Contact

Australia

1800 643 634

Sales & Support Centre

Free phone 1800 643 634

PO Box 1580

Clayton South, Victoria 3169

customerservice@asaleocare.com

Tork is sold by Asaleo Care under licence from SCA, a leading global personal care and hygiene company. Asaleo Care manufactures, markets and distributes consumer products across the feminine hygiene, incontinence hygiene, baby hygiene, consumer tissue and professional hygiene product categories across Australia, New Zealand and Fiji. For more information, visit www.asaleocare.com or www.sca.com



www.tork.com.au





SPECIFICATION

Bench Mounted Soap Dispenser shall hold and dispense 1 litre of liquid soap, lotion or detergent. Dispenser stem and 102mm spout shall be fabricated of stainless steel with rubber “duck bill” check valves and an O-ring seal. Valve body, internal parts, basin nut, threaded shank and globe adapter shall be fabricated of molded plastic. Spring, escutcheon washer, stem retainer collar and screw shall be fabricated of stainless steel. Escutcheon plate shall be fabricated of chrome plated brass. Soap container shall be fabricated of vandal-resistant polyethylene plastic. Valve and spout shall rotate after unit is installed.

INSTALLATION

Unit is typically located adjacent to a flush mounted bench, through 22mm diameter cut out (by others) in counter top. An adjustable threaded shank allows for installation in counter tops up to 89mm thick.

OPERATION

Soap is manually dispensed by pushing down on the spout stem. Dispenser is refilled by using the special refill key to unlock the escutcheon and remove the valve body with dip tube from the shank to expose reservoir opening. Dispenser is refilled on a cycle determined by maintenance needs.

WARRANTY

One year.

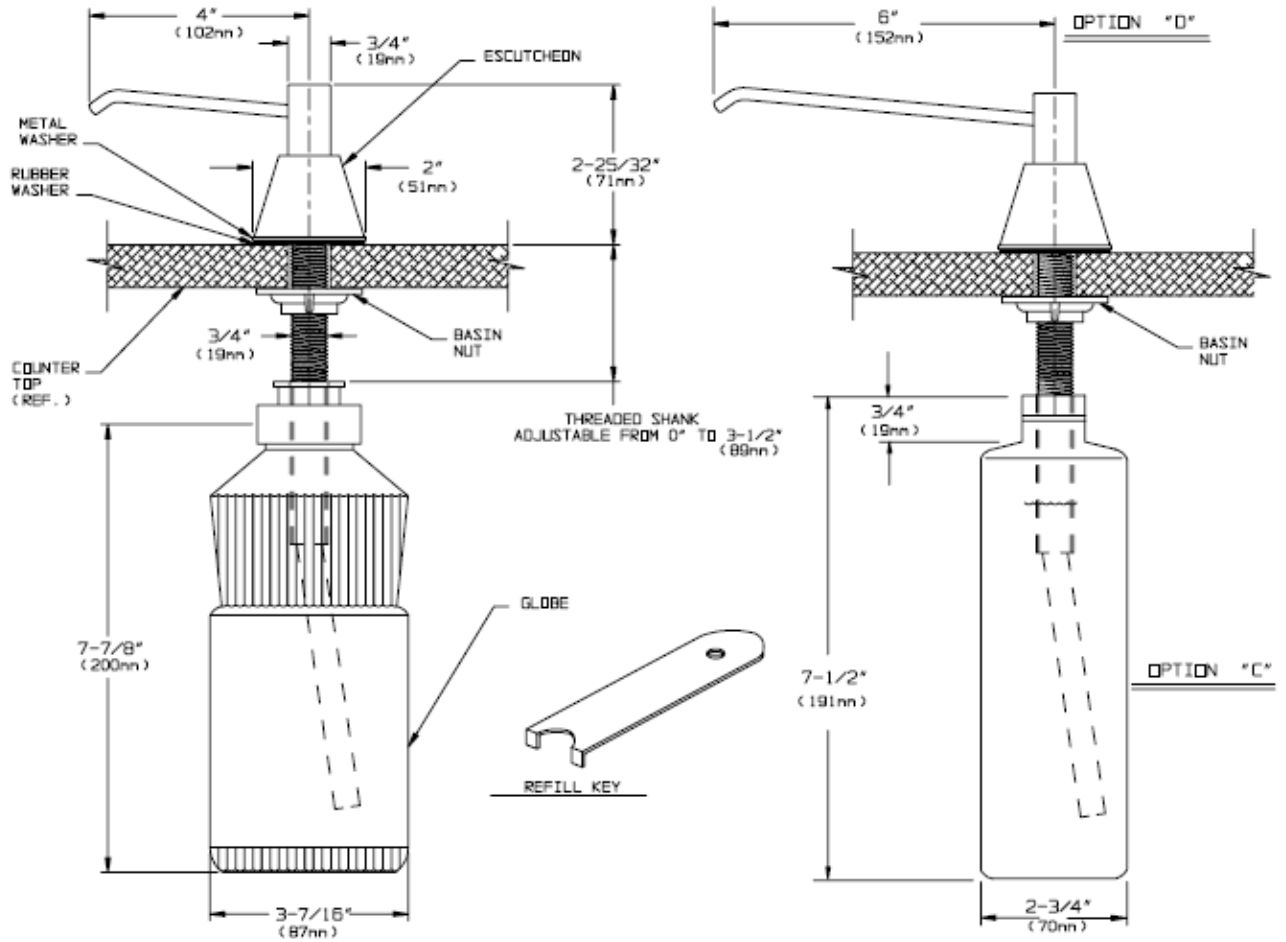
OPTIONS Spout option may be combined with globe option. Specify option by adding suffix to Model No (e.g. 10-0332-CD).

Model	Capacity	Spout Length
10-0332	1.0 litres	102mm
10-0332-C	0.6 litres	102mm
10-0332-CD	0.6 litres	152mm
10-0332-D	1.0 litres	152mm

Bench Mounted Soap Dispenser shall be Model No. 10-0332 as supplied by ASI JD MacDonald.

Bench Mounted Soap Dispenser

Model No. 10-0332



ASI JD MacDonald reserves the right to, and does from time to time, make changes and improvements in design and dimensions. The photographs and line drawings of the products in this flyer are representational only. All dimensions are in millimetres.



SPECIFICATION

Surface Mounted Paper Towel Dispenser shall hold and dispense 200 standard C-fold or 275 standard multi-fold paper towels and shall be fabricated of alloy 18-8 stainless steel, grade 304, 22 gauge. All exposed surfaces shall be No. 4 satin finish and be protected during shipment with a PVC film easily removable after installation. Towel dispensing slot shall have a fully hemmed-in rolled edge for snag-free dispensing and user safety. Door shall be attached to cabinet at bottom with a full length 5mm diameter stainless steel multi-staked piano hinge and shall be held closed with a tumbler lock keyed alike to other ASI JD MacDonald washroom equipment. Structural assembly of body and door components shall be of welded construction. Unit shall be provided with refill viewer slots on each side and shall have internal towel stack guides. Wall below unit shall be protected against uncontrolled door-drop by self-limiting body and hinge construction. Back of unit shall have keyhole slots for hanging on pre-installed screws (by others).

INSTALLATION

Unit is surface mounted on wall or partition using five (5) No. 10 self tapping screws (supplied by others). Four (4) mounting holes through back are "keyhole" slots for ease of installation on pre-installed screws. Centre top mounting hole is horizontal slot for ease of adjustment and vandal resistant locking. For mounting height standards refer to current Building Code of Australia for able bodied and/or disabled use.


OPERATION

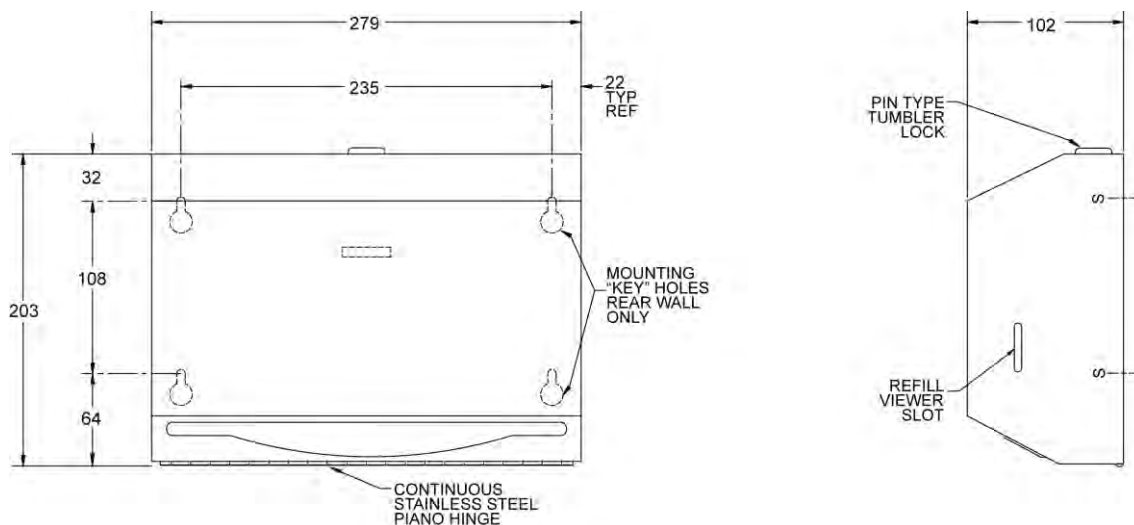
Towels are self-feeding until supply is depleted. Unit may be refilled with a partial load in-place and will continue to feed properly. Low level of towel supply is indicated from 35% capacity to empty.

WARRANTY

One year.

Surface Mounted Paper Towel Dispenser shall be Model No. 10-0215 as supplied by ASI JD MacDonald.

 All ASI JD MacDonald disabled compliant products when installed must be in accordance with AS1428 to ensure the specified product is complying with all washroom specification requirements.





Automatic Hand Sanitiser Dispenser - Hands Free

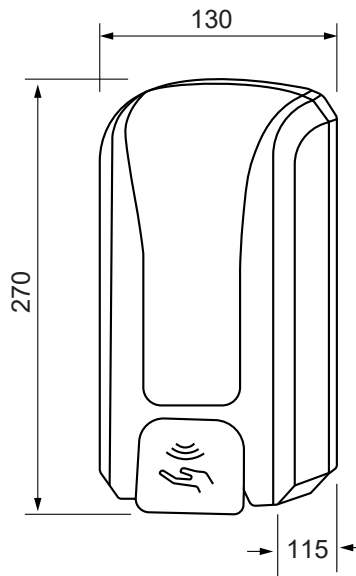
Model: SPPL.HSD.HF.001

SPPL = Stoddart Plumbing Product
 HSD = Hand Sanitiser Dispenser
 HF = Hands Free

eg.: for specification and ordering quote
 Code: SPPL.HSD.HF.001

Features and Benefits:

- Automatic dispenser for controlled hygienic hands free use
- Suitable for foam, gel or liquid applications
- Easy refillable 1L bottle from any container
- Low product indicator light
- Sensor distance: 80-120mm, dispensing 0.8ml - 1.2ml of product each use



Specifications:

Construction: Fabricated from ABS plastic
Operation: Requires 4 x size C batteries (not included)
Unit Fixing: Universal mounting, secure to wall or Stoddart dispenser stand with mounting kit (provided) or adhesive backing (not included)
Recommended install height: 1270mm from floor, 400mm from bench top

Model No.	W x D x H (mm)
SPPL.HSD.HF.001	130 x 115 x 270

Due to continuous product research and development, the information contained herein is subject to change without notice.

Revision: May 19, 2020 2:10 PM



34202303 Carlisle Trimline™ Black Rectangle Waste Container 87L Capacity 510mm x 280mm x 762mm

\$99.00

K103

- 1 +

ADD TO QUOTE

SKU: 34202303

[Product Details](#)

[Make an Enquiry](#)

Product Details

34202303 – Trimline™ Waste Container – 87Litres

- Slim rectangular waste container fits neatly beside work tables or in narrow spaces
- Self venting for easier bag removal
- Textured outer surface resists scuffs and marking
- Smooth inner surface is easy to clean
- Integrated corner tabs prevent liners from slipping
- Hand "helper" grips on bottom simplify lifting
- Colour Black.
- Capacity 87 Litres
- BPA Free
- Dimensions Bin only: 280W x 510L x 762Hmm
- Packed 4 per case

Accessories

- Optional sturdy dolly model 36921003 (sold separately) makes transport of full containers easier and safer



36921003 Carlisle Trimline™ Black Dolly to suit 34202303 & 34201523 – 330mm x 560mm with 76mm castors

\$145.00

- 1 +

ADD TO QUOTE

SKU: 36921003

Product Details

Product Enquiry

Product Details

36921003 – Dolly for 34202303 & 34201523 Trimline™ Bins

- Sturdy Dolly makes transport of full containers easier and safer
- Easy movement allows waste containers to be filled and moved efficiently and reduce transportation time for emptying
- HACCP Compliant, reduces handling and exposure to strain and reduces access to pests
- Low-profile design allows dolly and container to fit under standard foodservice counters
- Fits Carlisle Trimline™ 57 Litre and 87 Litre rectangle waste containers
- Non-Marking 76mm Swivel Castors provide silent omni-directional movement
- Light Weight (5 Kgs)- Supports up to 90 Kgs inc. bin
- Outer dimensions of dolly: 330W x 560D x 75Hmm (adds 75mm to height of bin)
- Colour Black

M-Span Shelving

K108

The all new M-Span shelf is designed to be easy to clean and last a lifetime for an affordable price. Made by over moulding a sub frame with Food Grade Polypropylene to produce a strong shelf in one process. This patented technique reduces the cost and the carbon footprint to benefit both the customer and the environment.

SHELF SIZES:

Shelf Widths of
310mm, 460mm and 610mm
Shelf Lengths of
600, 750, 900, 1050, 1200, 1350 and 1500mm

STANDARD SHELVING HEIGHTS:

3 tiers: 1200mm high
4 tiers: 1800mm high
5 tiers: 2000mm high

WEIGHT LOADING:

M-Span shelves are rated to 200kgs evenly spaced per tier up to 1200mm long. Sizes 1350mm, 1500mm are rated to 150kg evenly spaced. Shelf clips are rated to 150kg up to 1200mm and 100kg for 1350 and 1500mm long shelves.

ASSEMBLY:

M-Span Shelving is quick and simple to assemble requiring no tools. Clear access corner units and add on units use stainless steel M-Span shelf clips eliminating 2 posts.

All Shelf Posts come standard with adjustable feet.

WARRANTY:

M-Span Shelves: 20 Year Non Corrosion Warranty + 12 months Structural Warranty against manufacturing defects.

Posts: Choose between 304 Grade Stainless Steel and Galvanised posts. Each have a 12 month Structural Warranty against manufacturing defects.

ANTI-MICROBIAL PROTECTION:

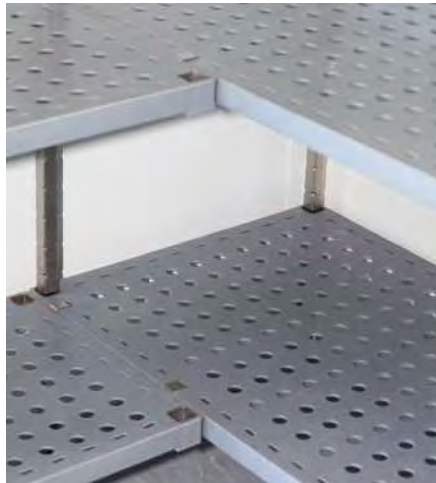
M-Span shelves have **LIFE MATERIALS** Anti-Microbial Protection built in during the manufacturing process to help maintain hygienic food storage.

AIR FLOW:

The large flat open surfaces of the M-Span shelf enhance the airflow through the holes in the surface of the shelf.

USAGE:

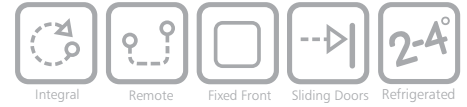
M-Span shelving is suitable for dry store, coolroom and freezer use. The large flat surfaces can be written on, this is handy for organisation or customer info.



K113 OPTION 1

INLINE 3000S
FOOD CABINETS

INLINE SERIES - 3000 REFRIGERATED 1500mm SQUARE IN COUNTER



MODELS

- IN-3C15-SQ-FF-IC-I | 3000 Series refrigerated 1500mm square, with fixed front glass, in counter, with integral condensing unit
- IN-3C15-SQ-SD-IC-I | 3000 Series refrigerated 1500mm square, with sliding glass doors, in counter, with integral condensing unit
- IN-3C15-SQ-FF-IC-R | 3000 Series refrigerated 1500mm square, with fixed front glass, in counter, for remote condensing unit
- IN-3C15-SQ-SD-IC-R | 3000 Series refrigerated 1500mm square, with sliding glass doors, in counter, for remote condensing unit

OPTIONS [F=Factory Fitted]

- Auto condensate removal (F)
- EPR valve or Solenoid valve for remote connection (F)
- LED lighting to shelves (F)

ACCESSORIES [A=Accessory]

- Toughened glass shelves (A)
- Angled base shelf (A)
- Rear decks (A)
- Thermal divider panels (A)

OVERVIEW

Created as a medium duty solution for café, kiosk and c-store, these cabinets provide a plug and go solution that allows 60 door openings per hour while maintaining core product temperatures. Packaged with the same key benefits of the FPG product range, you use less energy while still maintaining food safety. The Inline 3000 construction allows for smart counter integration options of either a recessed, countertop mounting or freestanding display.

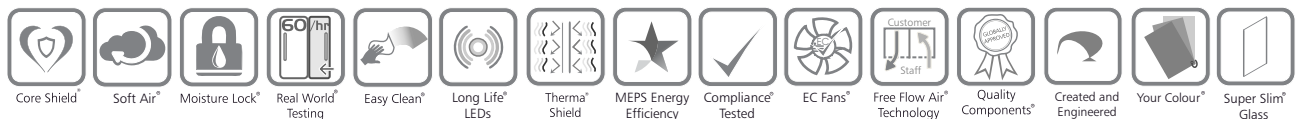
FEATURES

- High energy efficiency - 0.31 kWh per hour average
- Maintains +2°C - +4°C core product temperature with up to 60 door openings per hour
- Sliding doors (staff side) and fixed front or sliding doors options (customer side)
- Two adjustable shelves and base for product display
- 50,000 hour LED lighting to cabinet top and optional shelf lighting available
- High internal humidity maintains and extends product shelf life
- Fully double glazed for energy efficiency
- Unique shelf mounted ticket strip front and rear
- Remote display cabinet supplied with standard R134A TX valve
- Freeflow air technology (no front counter vents required)
- Also available as a in counter model or a freestanding model with a chassis



SHOWING : 3000 SERIES REFRIGERATED 1500mm SQUARE, WITH FIXED FRONT, IN COUNTER, WITH INTEGRAL CONDENSING UNIT

KEY SELLING FEATURES



IN-3C15-SQ-FF-IC-I	ENVIRONMENTAL TEST CONDITIONS	CLIMATE CLASS 3 25°C / 60% RH	TEMPERATURE RANGE	+2°C-+4°C
IN-3C15-SQ-SD-IC-I				
IN-3C15-SQ-FF-IC-R				
IN-3C15-SQ-SD-IC-R				

Designed to meet and exceed the following compliances and approvals : NSF, EN 55014, EN55014-1, EN 55014-2, EN 61000, EN 61000-3-2, EN 61000-3-3, IEC 60335, IEC 60335-1, IEC 60335-2-89.



VIEW ONLINE AT FPGWORLD.COM



creating irresistible displays for food and drink.

INLINE SERIES - 3000 REFRIGERATED 1500mm SQUARE IN COUNTER

SPECIFICATIONS

Refrigeration Data

	ENVIRONMENTAL TEST CONDITIONS	CORE PRODUCT TEMP RANGE	REFRIGERANT	REFRIGERANT CHARGE	REMOTE CONNECTION	CONDENSATE REMOVAL
IN-3C15-SQ-FF-IC-I	Climate Class 3 - 25°C / 60% RH	+2°C - +4°C	R134A	See serial label	N/A	Manual/Auto*
IN-3C15-SQ-SD-IC-I	Climate Class 3 - 25°C / 60% RH	+2°C - +4°C	R134A	See serial label	N/A	Manual/Auto*
IN-3C15-SQ-FF-IC-R	Climate Class 3 - 25°C / 60% RH	+2°C - +4°C	R134A (unless otherwise specified)	N/A	TX valve, EPR valve*, Solenoid valve*	N/A
IN-3C15-SQ-SD-IC-R	Climate Class 3 - 25°C / 60% RH	+2°C - +4°C	R134A (unless otherwise specified)	N/A	TX valve, EPR valve*, Solenoid valve*	N/A

*Option or Accessory

Please note: Refrigeration duty; 800W @ -5°C SST & 35°C condensing

Please note: Remote condensing unit not supplied

Electrical Data

	VOLTAGE	PHASE	CURRENT	kWh per hour [average]	MAINS CONNECTION	MAINS CONNECTION PLUG	IP RATING	ACR POWER *	ACR CURRENT*	LED LIGHTING
IN-3C15-SQ-FF-IC-I	220-240 V	Single	3.7 A	0.31 kWh per hour	3 metre 3 core cable	10 amp, 3 pin plug	IP 22	400 W	1.7 A	50,000 hr LED
IN-3C15-SQ-SD-IC-I	220-240 V	Single	3.7 A	0.31 kWh per hour	3 metre 3 core cable	10 amp, 3 pin plug	IP 22	400 W	1.7 A	50,000 hr LED
IN-3C15-SQ-FF-IC-R	220-240 V	Single	0.5 A	-	3 metre 3 core cable	10 amp, 3 pin plug	IP 22	N/A	N/A	50,000 hr LED
IN-3C15-SQ-SD-IC-R	220-240 V	Single	0.5 A	-	3 metre 3 core cable	10 amp, 3 pin plug	IP 22	N/A	N/A	50,000 hr LED

*Option or Accessory

Auto Condensate Removal = ACR

Display

	DISPLAY AREA	NO. OF SHELVES	ACCESS - FRONT	ACCESS - REAR	DOOR OPENINGS @ +2°C - +4°C	CONSTRUCTION
IN-3C15-SQ-FF-IC-I	1.8m ²	2 + Base	Fixed front	Sliding doors	60 openings per hour	304 Stainless Steel
IN-3C15-SQ-SD-IC-I	1.8m ²	2 + Base	Sliding doors	Sliding doors	60 openings per hour	304 Stainless Steel
IN-3C15-SQ-FF-IC-R	1.8m ²	2 + Base	Fixed front	Sliding doors	60 openings per hour	304 Stainless Steel
IN-3C15-SQ-SD-IC-R	1.8m ²	2 + Base	Sliding doors	Sliding doors	60 openings per hour	304 Stainless Steel

Dimensions [Uncrated and Crated]

	H x W x D mm [Uncrated]	MASS [Uncrated]	H x W x D mm [Crated]	MASS [Crated]	CUBIC VOLUME [Crated]
IN-3C15-SQ-FF-IC-I	1200 x 1500 x 662	130 kg	1350 x 1577 x 737	255 kg	1.65m ³
IN-3C15-SQ-SD-IC-I	1200 x 1500 x 662	130 kg	1350 x 1577 x 737	255 kg	1.65m ³
IN-3C15-SQ-FF-IC-R	774 x 1500 x 662	107 kg	929 x 1577 x 737	168 kg	1.08m ³
IN-3C15-SQ-SD-IC-R	774 x 1500 x 662	107 kg	929 x 1577 x 737	168 kg	1.08m ³

Installation note:

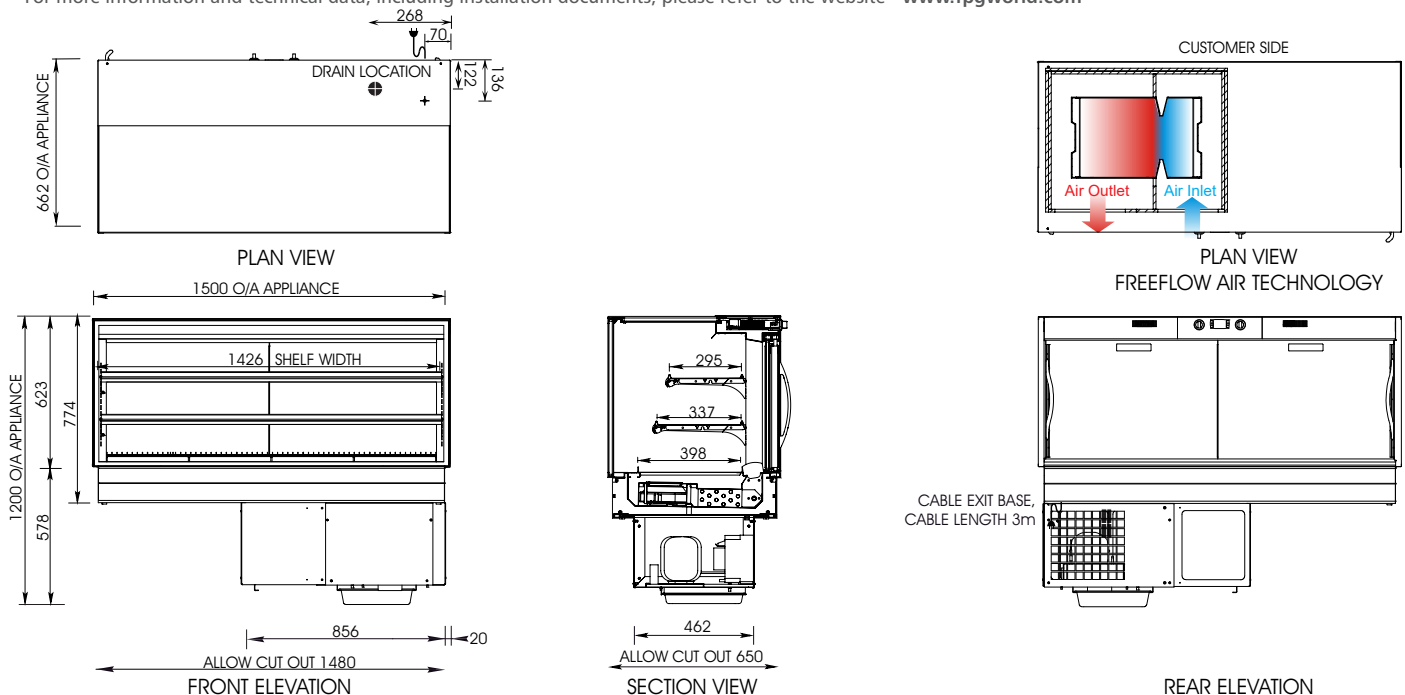
Model cutout dimensions:

- IN-3C15-SQ-FF-IC-I and IN-3C15-SQ-SD-IC-I models require 1478 x 650mm benchtop cutout (see product manual for installation guide)
- IN-3C15-SQ-FF-IC-R and IN-3C15-SQ-SD-IC-R models require 1478 x 650mm benchtop cutout (see product manual for installation guide)

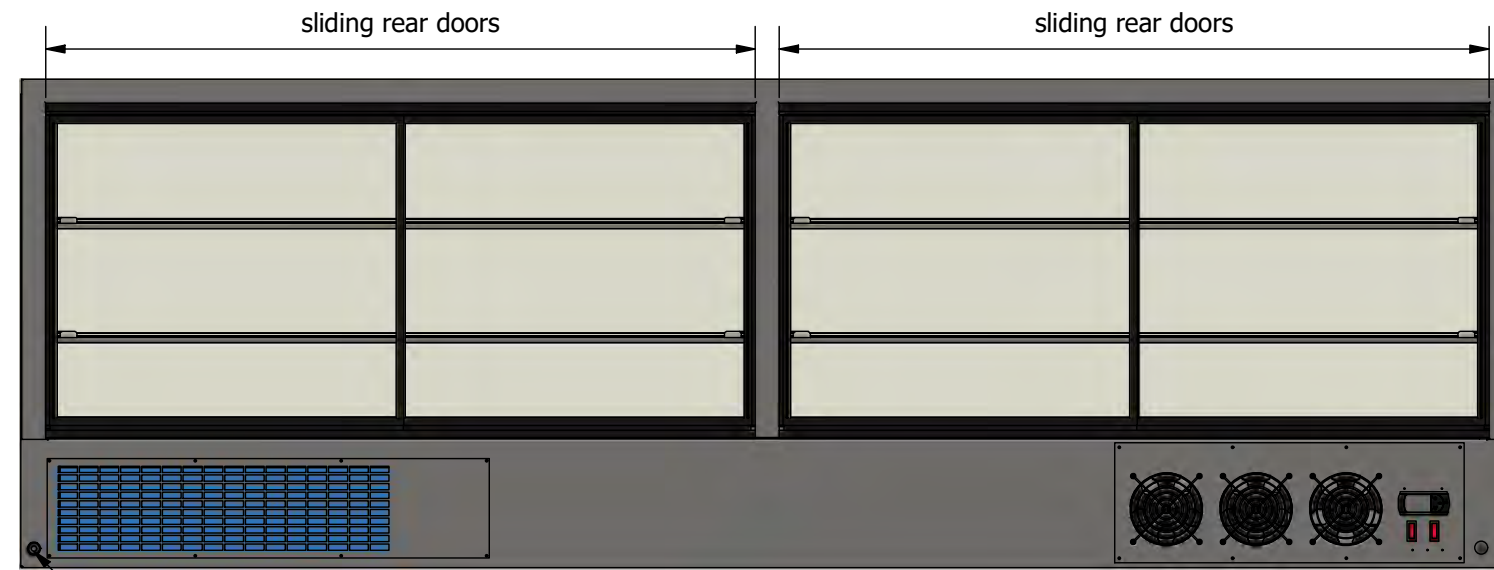
Unobstructed airflow must be maintained to ensure unit performance and maintain warranty

In line with policy to continually develop and improve its products, Future Products Group reserves the right to change specifications and design without notice.

For more information and technical data, including installation documents, please refer to the website - www.fpgworld.com

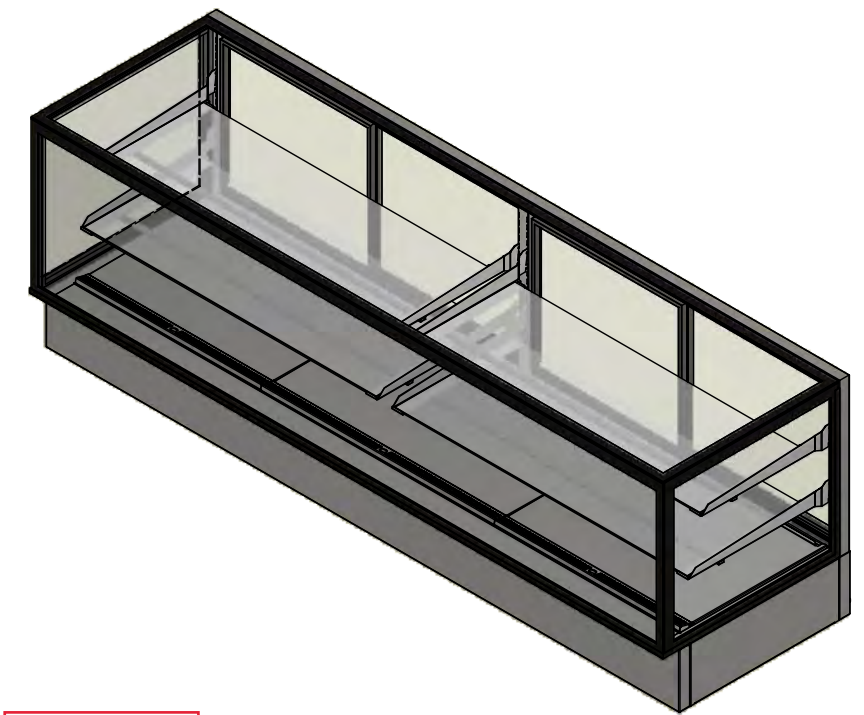


all angles 90° and all dimensions are o/a unless stated



power exiting here
LHS viewed from rear

Rear elevation



K113 OPTION 2

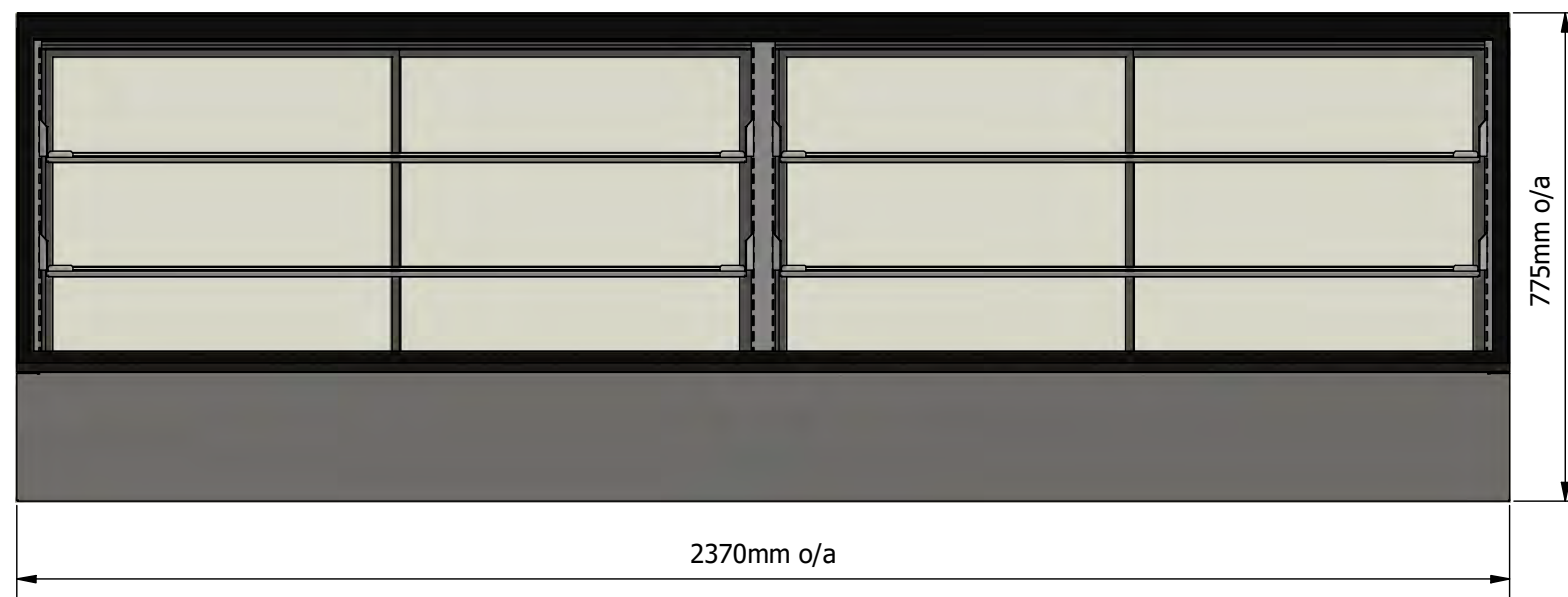
Cabinet features

- Frameless DCC24 with RSD
- 60mm front canopy extension
- Power cord to exit at LHS (looking from rear)
- Glass canopy @ 570mm H on 205 H base
- 2 levels of glass shelves

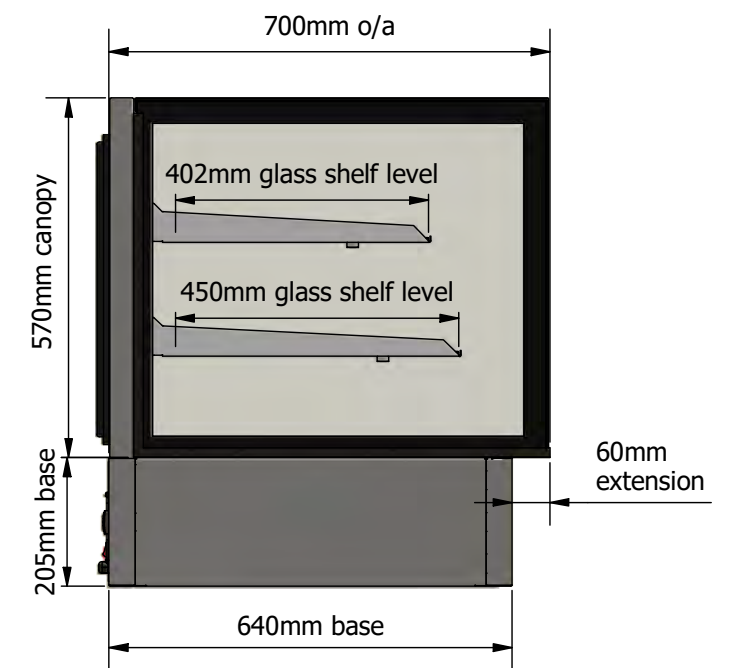


Custom DCC24

CUSTOMER SIGN OFF - _____
Customer Signature



Front elevation



Side elevation

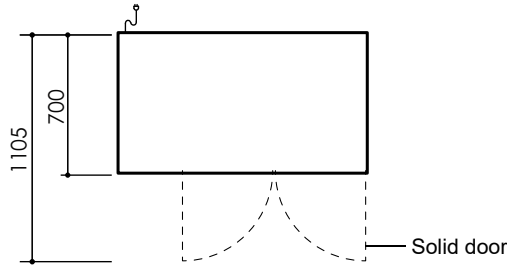
specifications

RF7.UBR.2.SD

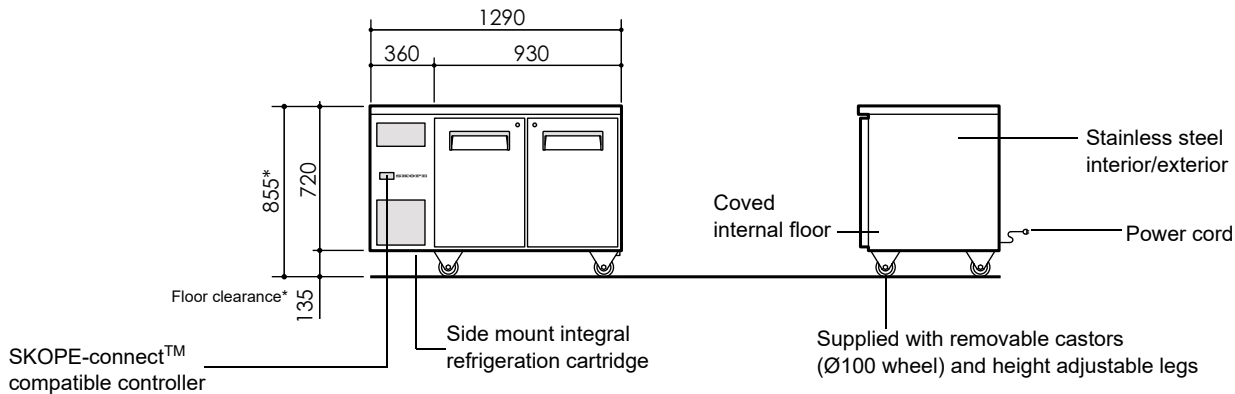
ReFlex Series, 2 Door (Solid), Underbench Fridge

Project: _____

Item No: K117



Provide small height adjustable castors to fit under 850 mm high counter



CABINET	
Doors	2 × self-closing, lockable, solid swing doors. LH, RH
Internal door opening	2 × door openings: 560mm high × 355mm wide
Shelves	4 × adjustable height shelves: 395mm wide × 510mm deep Note: Bottom shelves supplied floor mounted, additional shelf clips are available on request
Worktop	Total thickness 45mm (0.7mm 304 AISI stainless steel over insulating cyclopentane foamed core)
Material	304 AISI stainless steel interior and exterior
PERFORMANCE	
Max. ambient temp.	40°C
Temperature range	1°C to 4°C (adjustable with SKOPE-connect™ -2°C to 15°C)
GEMS class	5M1
GEMS energy consumption	1.86 kWh/24h
GEMS annual running cost	\$204 p.a. (@ \$0.30/kWh)
ELECTRICAL	
Electrical safety climate class	5
Interior lighting	1 × 400mm, 4W LED light (door activated)
Power cord	Supplied with 2.6m, 10 Amp plug and lead
Power supply	220-240 Volts a.c. 50 Hz, single phase supply
Current draw	2.0 Amps (includes unit 1.5 Amps)
REFRIGERATION	
Controller	SCS Connect (SKOPE-connect™ compatible)
Connectivity interface	Bluetooth [®] wireless technology
Refrigeration system	Side mounted, integral, removable refrigeration cartridge (part number ULKCNI-0021)
Refrigerant	R290 / 80g (natural refrigerant)
Nominal capacity	450 Watts
Heat rejection (Avg/peak)	85 Watts/90 Watts
Drainage	No plumbing required

DIMENSIONS		
	External	Internal
Height	855mm*	570mm
Width	1290mm	820mm
Depth	700mm	530mm
Floor area	0.9m ²	
Weight	106kg	
Gross volume	248 L	
Net volume	202 L	

* With supplied castors fitted. See height variation below

Height variation	
Supplied castors	855mm
Supplied height adjustable legs	865mm - 905mm
No castors or legs	720mm

Dimensional tolerances		
Before installing this cabinet allow the following dimensional tolerances:		
Linear dimensions	Overall cabinet dimensions	
Less than 1 metre	±5mm	
More than 1 metre	-5mm to +10mm	
	Length of multiple cabinets	
	At each joint	At each end wall
Less than 1 metre	±5mm	+15mm
More than 1 metre	-5mm to +10mm	+15mm

Ventilation requirements	
Top	Not required
Sides	Not required
Back	Not required
Bottom	Not required

specifications

RF7.UBR.3.GD

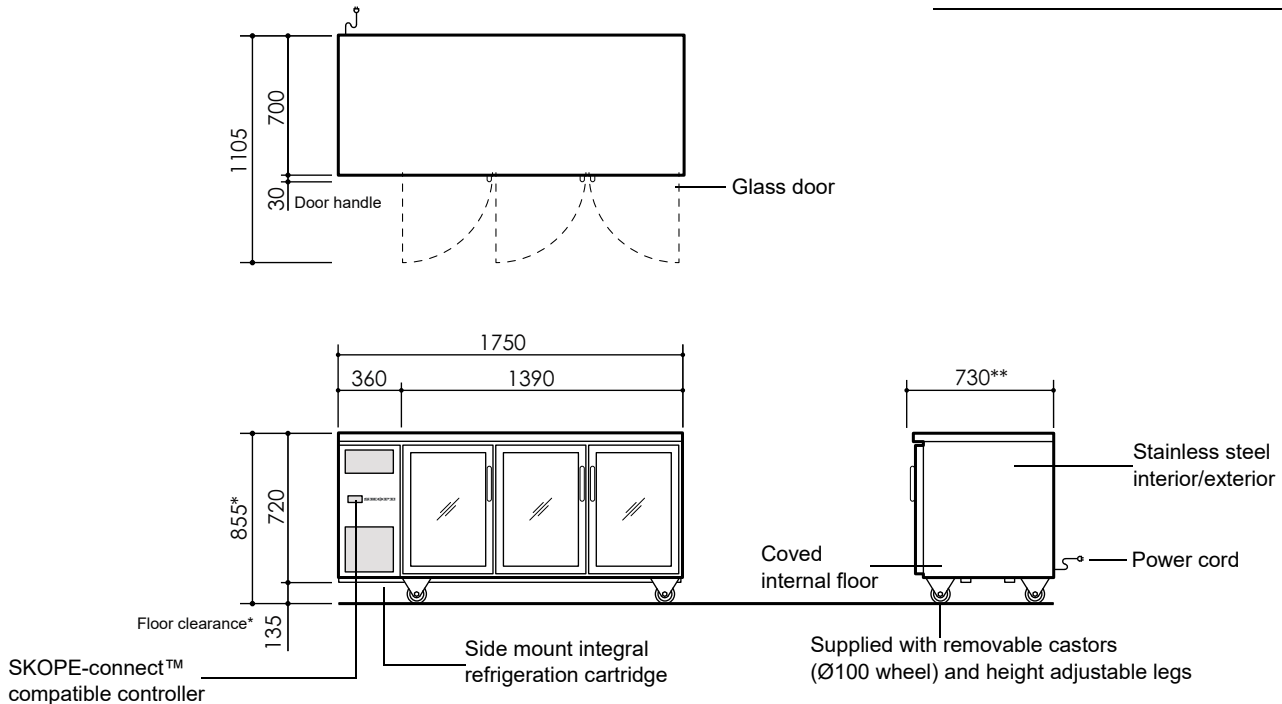
ReFlex Series, 3 Door (Glass), Underbench Fridge

SKOPE[®]
Refrigeration

Project:

Item No:

K119



CABINET

Doors	3 × self-closing, lockable, double glazed, double Low-E, glass swing doors. LH, LH, RH
Internal door opening	3 × door openings: 560mm high × 360mm wide
Shelves	6 × adjustable height shelves. - 2 × middle shelves: 455mm × 510mm deep. - 4 × outer shelves: 395mm wide × 510mm deep. Note: Bottom shelves supplied floor mounted, additional shelf clips are available on request.
Worktop	Total thickness 45mm (0.7mm 304 AISI stainless steel over insulating cyclopentane foamed core)
Material	304 AISI stainless steel interior and exterior

PERFORMANCE

Max. ambient temp.	40°C
Temperature range	1°C to 4°C (adjustable with SKOPE-connect™ -2°C to 15°C)
GEMS class	4M1
GEMS energy consumption	3.77 kWh/24h
GEMS annual running cost	\$413 p.a. (@ \$0.30/kWh)

ELECTRICAL

Electrical safety climate class	5
Interior lighting	2 × 400mm, 4W LED lights
Power cord	Supplied with 2.6m, 10 Amp plug and lead
Power supply	220-240 Volts a.c. 50 Hz, single phase supply
Current draw	2.0 Amps (includes unit 1.5 Amps)

REFRIGERATION

Controller	SCS Connect (SKOPE-connect™ compatible)
Connectivity interface	Bluetooth® wireless technology
Refrigeration system	Side mounted, integral, removable refrigeration cartridge (part number ULKCNI-0028)
Refrigerant	R290 / 95g (natural refrigerant)
Nominal capacity	650 Watts
Heat rejection (Avg/peak)	160 Watts/185 Watts
Drainage	No plumbing required

DIMENSIONS

	External	Internal
Height	855mm*	570mm
Width	1750mm	1280mm
Depth	730mm**	530mm
Floor area	1.28m ²	
Weight	135kg	
Gross volume	387 L	
Net volume	319 L	

* With supplied castors fitted. See height variation below

** Includes 30mm door handle

Height variation	
Supplied castors	855mm
Supplied height adjustable legs	865mm - 905mm
No castors or legs	720mm

Dimensional tolerances

Before installing this cabinet allow the following dimensional tolerances:

Linear dimensions	Overall cabinet dimensions	
Less than 1 metre	±5mm	
More than 1 metre	-5mm to +10mm	
	Length of multiple cabinets	
	At each joint	At each end wall
Less than 1 metre	±5mm	+15mm
More than 1 metre	-5mm to +10mm	+15mm

Ventilation requirements

Top	Not required
Sides	Not required
Back	Not required
Bottom	Not required

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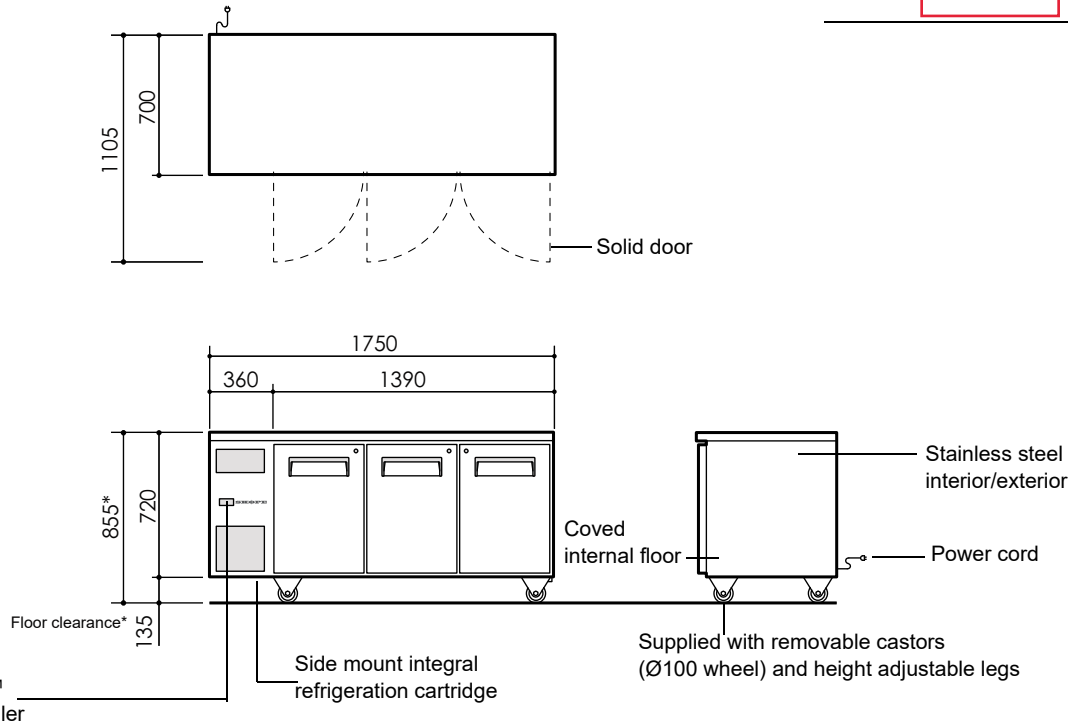
specifications

RF7.UBR.3.SD

ReFlex Series, 3 Door (Solid), Underbench Fridge

Project: _____

Item No: **K119**



CABINET

Doors	3 × self-closing, lockable, solid swing doors. LH, LH, RH
Internal door opening	3 × door openings: 560mm high × 360mm wide
Shelves	6 × adjustable height shelves: 4 × outside 395mm wide × 510mm deep, 2 × middle 455mm × 510mm deep Note: Bottom shelves supplied floor mounted, additional shelf clips available on request
Worktop	Total thickness 45mm (0.7mm 304 AISI stainless steel over insulating cyclopentane foamed core)
Material	304 AISI stainless steel interior and exterior

PERFORMANCE

Max. ambient temp.	40°C
Temperature range	1°C to 4°C (adjustable with SKOPE-connect™ -2°C to 15°C)
GEMS class	5M1
GEMS energy consumption	2.81 kWh/24h
GEMS annual running cost	\$308 p.a. (@ \$0.30/kWh)

ELECTRICAL

Electrical safety climate class	5
Interior lighting	2 × 400mm, 4W LED light (door activated)
Power cord	Supplied with 2.6m, 10 Amp plug and lead
Power supply	220-240 Volts a.c. 50 Hz, single phase supply
Current draw	2.0 Amps (includes unit 1.5 Amps)

REFRIGERATION

Controller	SCS Connect (SKOPE-connect™ compatible)
Connectivity interface	Bluetooth® wireless technology
Refrigeration system	Side mounted, integral, removable refrigeration cartridge (part number ULKCNI-0022)
Refrigerant	R290 / 95g (natural refrigerant)
Nominal capacity	650 Watts
Heat rejection (Avg/peak)	120 Watts/135 Watts
Drainage	No plumbing required

DIMENSIONS

	External	Internal
Height	855mm*	570mm
Width	1750mm	1280mm
Depth	700mm	530mm
Floor area	1.23m ²	
Weight	130kg	
Gross volume	387 L	
Net volume	319 L	

* With supplied castors fitted. See height variation below

Height variation

Supplied castors	855mm
Supplied height adjustable legs	865mm - 905mm
No castors or legs	720mm

Dimensional tolerances

Before installing this cabinet allow the following dimensional tolerances:

Linear dimensions	Overall cabinet dimensions	
Less than 1 metre	±5mm	
More than 1 metre	-5mm to +10mm	
	Length of multiple cabinets	
	At each joint	At each end wall
Less than 1 metre	±5mm	+15mm
More than 1 metre	-5mm to +10mm	+15mm

Ventilation requirements

Top	Not required
Sides	Not required
Back	Not required
Bottom	Not required

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PSS0586 Rev. 2.2 Nov. 2021

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Conveyor Toasters

When it comes to serving large quantities of toasted bread, crumpets or muffins in a hurry, Roband conveyor toasters are the answer.

With the capacity to toast up to 500 slices per hour*, this toaster can handle the heaviest demands. Add the convenience of the front load/front return feature and you have an unbeatable combination.



FEATURES

- Stainless steel body
- Selectable heat source top or bottom or both together
- Front entry, adjustable front return or pass through exit chute
- Variable electronic conveyor speed control
- Cover for speed controller switch so guests don't alter setting
- Easy-clean crumb tray & reflector
- Dura-life stainless steel elements for prolonged element life



TCR15 pictured

Adjustable front or rear exit chute
(rear exit pictured)



Easily removable crumb tray & reflector



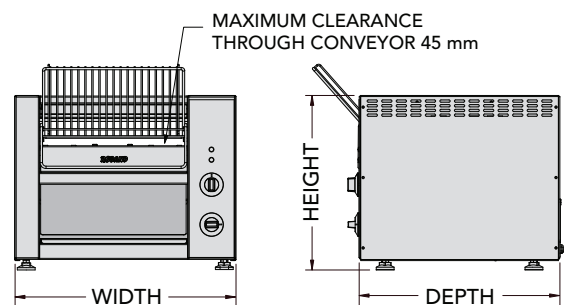
Speed controller cover



SPECIFICATIONS

MODEL	SLICES/HR (up to)	POWER Watts	CURRENT Amps	DIMENSIONS w x d x h (mm)
TCR10	300*	2300	10.0	475 x 430 x 370
TCR15	500*	3220	14.0	475 x 430 x 370

*Variations may occur depending on voltage supply and bread product (see page 56).



The Range



GSA610S
6 slice, smooth plates



GSA610R
6 slice, ribbed top plate



GSA810S / GSA815S
8 slice, smooth plates



GSA810R / GSA815R
8 slice, ribbed top plate

Non-stick options



Non-stick coated
plates shown on
GSA815ST



Roband Grill Sheet with
clip shown on GSA610S
(PGS605 & RC6)

All Roband Grill Stations are available with non-stick coated plates or the optional Roband Grill Sheet with clip.

Specifications

	MODEL	SLICES No.	PLATE COATING	TOP PLATE	POWER Watts	CURRENT Amps	DIMENSIONS w x d x h (mm)	BOTTOM PLATE DIMENSIONS w x d (mm)
WORLDWIDE	GSA610S	6	NIL	SMOOTH	2200	9.6	435 x 490 x 220	375 x 275
	GSA610R	6	NIL	RIBBED	2200	9.6	435 x 490 x 220	375 x 275
	GSA610ST	6	NON-STICK	SMOOTH	2200	9.6	435 x 490 x 220	375 x 275
	GSA610RT	6	NON-STICK	RIBBED	2200	9.6	435 x 490 x 220	375 x 275
AUSTRALIA ONLY	GSA810S	8	NIL	SMOOTH	2300	10.0	560 x 490 x 220	500 x 275
	GSA810R	8	NIL	RIBBED	2300	10.0	560 x 490 x 220	500 x 275
	GSA810ST	8	NON-STICK	SMOOTH	2300	10.0	560 x 490 x 220	500 x 275
	GSA810RT	8	NON-STICK	RIBBED	2300	10.0	560 x 490 x 220	500 x 275
WORLDWIDE	GSA815S	8	NIL	SMOOTH	2990	13.0	560 x 490 x 220	500 x 275
	GSA815R	8	NIL	RIBBED	2990	13.0	560 x 490 x 220	500 x 275
	GSA815ST	8	NON-STICK	SMOOTH	2990	13.0	560 x 490 x 220	500 x 275
	GSA815RT	8	NON-STICK	RIBBED	2990	13.0	560 x 490 x 220	500 x 275

Note: All bottom plates are smooth. Timer does not over-ride or control thermostat. Maximum height when top fully open is 580 mm.

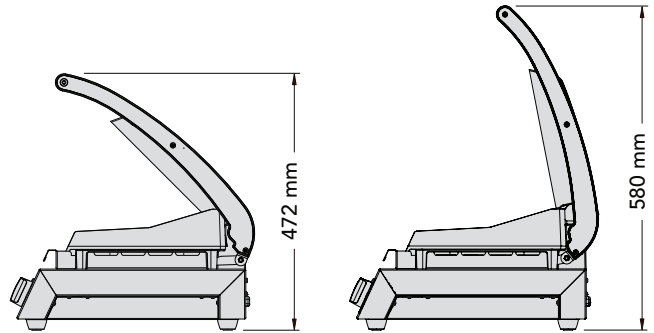
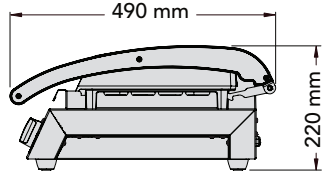
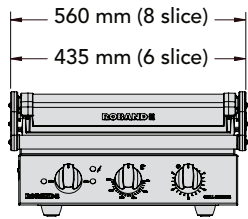
Grill Station Accessories Description

- Retainer Clip & Grill Sheet - these are used to keep the Grill Station plates clean during use. They are easily removed for washing. The sheet is also non-stick preventing the food from sticking to the plates.
- Side Draining Grease Channel - this is designed to handle high volume of grease from cooked food. The Grease Channel drains into a collection vessel such as a small steam table pan.
- Rear Stand - the Rear Stand is designed to raise the Grill Station rear so that grease and crumbs drain and collect in the forward positioned grease box.
- Plate Spacer - various sizes are available and these are designed to ensure a consistent height is maintained between the top and bottom plates during operation. These are ideally suited to preparation of delicate products such as croissants.
- Aluminium Grill Pattern Plates - Designed to sit between the Grill Station smooth plates and Grill Sheet with Clip, the Aluminium Grill Pattern Plates produce a crosshatched char grill style pattern on the food being produced.

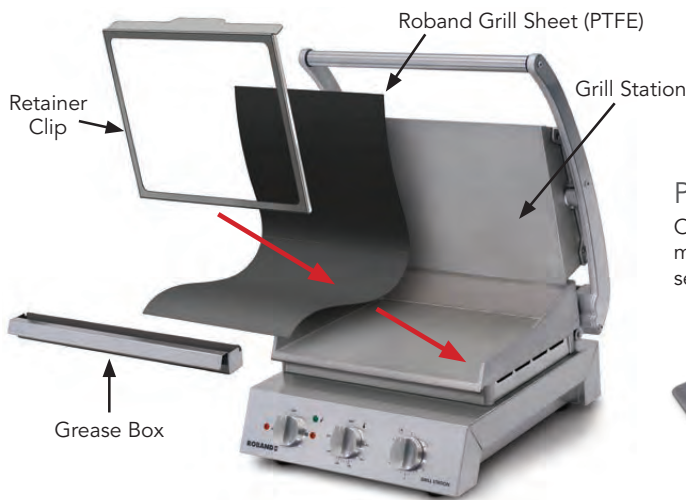
Accessories

SUITS GRILL STATION MODELS	SHEET RETAINER CLIP MODEL NUMBER	ROBAND GRILL SHEET (PTFE) (NON-STICK) MODEL NUMBER	SIDE DRAINING GREASE CHANNEL	PREMIUM SPATULA (ADDITIONAL)
GSA610	RC6	PGS605 (5 pack QTY) PGS610 (10 pack QTY)	GC6	SP12 (12 pack)
GSA810 & GSA815	RC8	PGS805 (5 pack QTY) PGS810 (10 pack QTY)	GC8	SP12 (12 pack)

Dimensions



Optional removable Grill Sheet with Retainer Clip



Premium Spatula
One is included with each machine. Also available separately.



Side Draining Grease Channel Pan not included

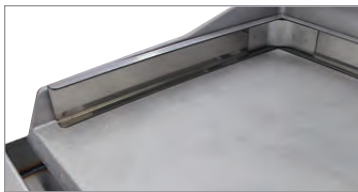


Spacers available in various sizes to suit



GSPS835 Spacer

GSPS835 Spacer inside a GSA810S



Rear Stand



RS630

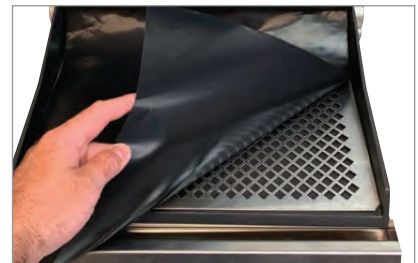
GSA810S sitting on a rear stand RS830



Aluminium Grill Pattern Plate



Showing easy installation on a Grill Station top plate



Showing easy installation on a Grill Station bottom plate



REAR STAND

RS630

RS830

PLATE SPACER

GSPS625
GSPS635
GSPS645

GSPS825
GSPS835
GSPS845

ALUMINIUM GRILL PATTERN PLATE

GS6-P1
(a set of 2)

GS8-P1
(a set of 2)

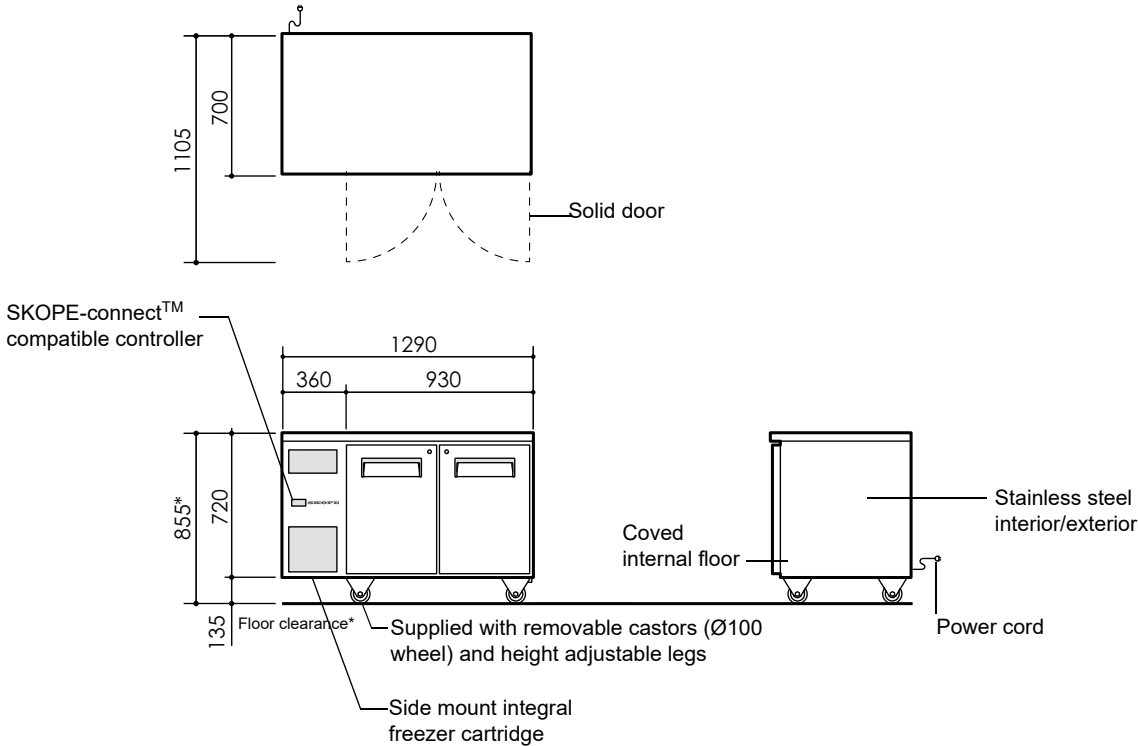
specifications

RF7.UBF.2.SD

ReFlex Series, 2 Door (Solid), Underbench Freezer

Project: _____

Item No: **K126**



CABINET	
Doors	2 × self-closing, lockable, solid swing doors. LH, RH
Internal door opening	2 × door openings: 560mm high × 355mm wide
Shelves	4 × adjustable height shelves: 395mm wide × 510mm deep Note: Bottom shelves supplied floor mounted, additional shelf clips available on request
Worktop	Total thickness 45mm (0.7mm 304 AISI stainless steel over insulating cyclopentane foamed core)
Material	304 AISI stainless steel interior and exterior
PERFORMANCE	
Max. ambient temp.	40°C
Temperature range	-21°C to -18°C (adjustable with SKOPE-connect -26°C to -12°C)
GEMS class	5L1
GEMS energy consumption	7.27 kWh/24h
GEMS annual running cost	\$797 p.a. (@ \$0.30/kWh)
ELECTRICAL	
Electrical safety climate class	5
Interior lighting	1 × 400mm, 4W LED light (door activated)
Power cord	Supplied with 2.6m, 10 Amp plug and lead
Power supply	220-240 Volts a.c. 50 Hz, single phase supply
Current draw	4.0 Amps (includes unit 2.0 Amps)
REFRIGERATION	
Controller	SCS Connect (SKOPE-connect™ compatible)
Connectivity interface	Bluetooth® wireless technology
Refrigeration system	Side mounted, integral, removable freezer cartridge (part number ULKDNI-0023)
Refrigerant	R290 / 90g (natural refrigerant)
Nominal capacity	500 Watts
Heat rejection (Avg/peak)	305 Watts/345 Watts
Drainage	No plumbing required

DIMENSIONS		
Height	External 855mm*	Internal 570mm
Width	1290mm	820mm
Depth	700mm	530mm
Floor area	0.9m ²	
Weight	112kg	
Gross volume	248 L	
Net volume	202 L	

* With supplied castors fitted. See height variation below

Height variation	
Supplied castors	855mm
Supplied height adjustable legs	865mm - 905mm
No castors or legs	720mm

Dimensional tolerances		
Before installing this cabinet allow the following dimensional tolerances:		
Linear dimensions	Overall cabinet dimensions	
Less than 1 metre	±5mm	
More than 1 metre	-5mm to +10mm	
	Length of multiple cabinets	
	At each joint	At each end wall
Less than 1 metre	±5mm	+15mm
More than 1 metre	-5mm to +10mm	+15mm

Ventilation requirements	
Top	Not required
Sides	Not required
Back	Not required
Bottom	Not required

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PSS0631 Rev. 2.5 Dec. 2020





K129

COLD
ENGINEERING
TECFRIGO



GELATISSIMO 4

Temperature (°C)	-12/-14
Dimensions LxPxH (mm)	945x580x820
Refrigeration	Ventilated
Capacity (L)	-
Shelves	-
Basins maximum capacity (accessories)	N°4 - Lt. 5/7 o N°8 - Lt. 2,5 h. max 120/150 mm.
Absorption (W)	434
Umidity (%)	-
Type of defrost	Automatic defrosting by hot gas
Evaporation	AUT
Voltage (V)	230v/1/50Hz
Refrigerant	R404a
Net weigth (Kg)	70
Lock	.
Light	No
Standard colors	Stainless-steel,
Extra colors	-

SKU: GELATISSIMO 4

CATEGORIES: Drop-in, Gelatissimo, Tecfrigo

TAGS: built-in, horizontal

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Castelnovo di Sotto (RE) Italia Tel. +39 0522 683246 | E-mail: info@tecfrigo.com | P. IVA IT00909650350

K132**BLUE SEAL EVOLUTION SERIES®**

ELECTRIC RANGE CONVECTION OVEN 900mm

E56D, E56C, E56B, E56A

- Heavy-duty construction
- 2.4kW open radiant elements
- Optional hot plate elements
- 300mm, 600mm and 900mm griddle plate options
- GN 2/1 6.6kW electric convection oven
- Drop down door
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular



E56D

Overall Construction

- Galvanized steel chassis
- Welded hob with 1.5mm 304 stainless steel bull nose
- Hob sides 1.2mm 304 stainless steel
- Splashback 1.2mm 304 stainless steel
- Front panels and oven sides 0.9mm 304 stainless steel
- Vitreous enamelled hob control panel
- 63mm dia. heavy-duty 1.2mm 304 stainless steel adjustable legs at front and two rollers at rear

Cooktop

- 2.4kW open radiant elements in heavy-duty welded element frames
- Stainless steel spill trays
- Hot plate elements with machine finished 8mm steel plate (optional extra)
- 12mm thick mild steel griddle plates
- 2.5mm 304 stainless steel griddle splash guards
- Aluminised steel internal construction

Griddle sections are standard on RH side. Available on LH side or centre to order.

Oven

- Fully welded and vitreous enamelled oven liner
- GN 2/1 capacity with 4 position racking
- Heavy-duty easy remove heavy wire chrome rack supports
- Cast iron even heat oven sole plate
- 6.5kW heating elements
- 100W heavy-duty motor
- 200mm diameter heavy-duty circulation fan
- Drop down door
- 0.9mm 304 stainless steel door outer
- 1.0mm vitreous enamelled door inner
- High density fibreglass insulated
- Supplied with two chrome wire oven racks

Controls

- Large easy use control knob - heat resistant reinforced
- Easy view control settings on knob

Cooktop

- Radiant elements with energy regulator controls
- Hot Plate elements with energy regulator controls
- 50-320°C thermostat per 300mm griddle section
- Indicator lights for power and heating for each griddle control
- Power indicator light for each element control

Oven

- 50-320°C thermostatic control
- Indicator lights for power and heating
- Fan and elements automatic off when doors open

Cleaning and Servicing

- All models with easy clean stainless steel external finish
- Stainless steel spill trays
- Lift up element and griddle sections
- Removable oven racking and sole plate
- Easy clean vitreous enamel oven and door inner
- Access to all parts from front of unit

ELECTRIC RANGE CONVECTION OVEN 900mm

E56D, E56C, E56B, E56A

Specifications

Cooktop

2.4 kW Open Radiant elements
2.0 kW Hot Plate elements
3.4 kW Griddle elements
(per 300mm griddle section)

Oven

4.5kW bottom heat element
2.0kW top heat element

Oven Fan Motor

100W

Electrical requirements

E56D 21.0 kW
E56C 19.6 kW
E56B 18.2 kW
E56A 16.8 kW

Electrical connection

20.9 kW max
400-415Vac, 50/60hz, 3P+N+E
L1 29.3A max
L2 29.3A max
L3 28.3A max

Griddle Plate

300mm Griddle cooking surface
292mm x 475mm, 1387cm²
600mm Griddle cooking surface
592mm x 475mm, 2812cm²
900mm Griddle cooking surface
892mm x 475mm, 4237cm²

Oven Dimensions

Width 665mm
Depth 590mm
Height 400mm
Rack size 650mm x 600mm
Rack positions 4

Dimensions

Width 900mm
Depth 812mm
Height 915mm
Incl. splashback 1085mm

Nett weight

198kg

Packing data

1.03m³, 263kg
Width 945mm
Depth 870mm
Height 1255mm

Options

Adjustable feet at rear

Hot plate elements

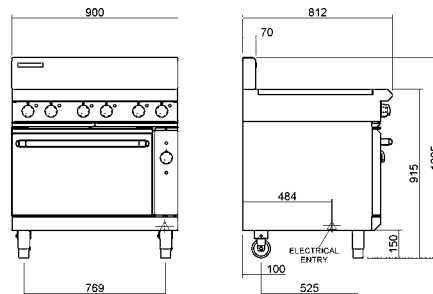
(replace individual open radiant elements)

Ribbed griddle plates

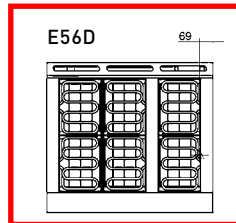
Joining caps

Castors

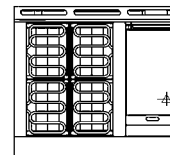
E56



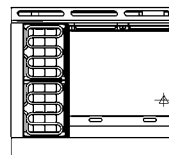
E56D



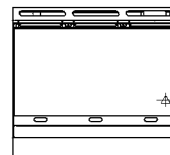
E56C



E56B



E56A



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K133**BLUE SEAL EVOLUTION SERIES®**

ELECTRIC GRIDDLE 900mm

EP516-B, EP516-CB, EP516-LS, EP516-RB

- Heavy-duty thermostatic electric griddle
- 20mm thick griddle plate
- Ribbed plate options
- Mirror chromed plate options
- Top weld sealed plates
- 12kW heating elements
- Separate left and right heat zones
- 3 models of base unit
- 1 model of refrigerated base with two GN 1/1 drawers
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular



EP516-LS

Overall Construction

Griddle

- 20mm thick machined top plates standard
- Optional ribbed plate sections
- Optional mirror finish hard chrome plates
- 2.5mm thick 304 stainless steel splash guards sides and rear
- 2.5mm thick grease channel
- Dual thermostatic control zones
- Welded hob surround with 1.5mm 304 stainless steel bull nose
- Side panels 1.2mm 304 stainless steel
- Splashback 1.2mm 304 stainless steel
- Vitreous enamelled control panel
- Stainless steel grease drawer
- Overlapping finish at front and rear of plate for easy clean

Bench mount (supplied as -B model)

- Four 63mm dia. heavy-duty 1.2mm 304 stainless steel bench legs with adjustable feet.
- Adjustable height 80mm – 105mm

Cabinet base (supplied as -CB model)

- Fully modular for match suite finish
- Double skin 0.9mm 304 stainless steel interior and exterior
- Optional GN 1/1 4 position racking kit (1 or 2 cabinet bays)
- Up to eight 65mm GN 1/1 capacity
- 63mm dia. heavy-duty 1.2mm 304 stainless steel legs with two adjustable feet at front and two rollers at rear

Leg stand (supplied as -LS model)

- Fully modular for matched suite finish
- Framed top for connection to Griddle
- 63mm dia. heavy-duty 1.2mm 304 stainless steel legs with two adjustable feet at front and two rollers at rear
- Fully modular framed stand shelf with 0.9mm 304 stainless steel finish
- Quick assembly design

Refrigerated Base (supplied as -RB model)

- Self contained suite matched modular base
- Ventilated system with R134a refrigerant
- -2° to +8°C temperature (Tropical Climate rated)
- Two GN 1/1 drawers
- 100mm deep pan capacity
- Heavy-duty European telescopic drawer guides
- Magnetic drawer gaskets (replaceable without tools)
- 50mm fully foamed CFC free insulation
- 304 stainless steel exterior and interior
- Anti-corrosion treated evaporator
- No condensate drain required
- 63mm dia. heavy-duty 1.2mm 304 stainless steel legs with adjustable feet
- Condensing unit removable through front of unit for service
- Easy clean interior

Controls

Griddle

- Separate left and right side heat zones
- Two 50-300°C thermostats
- Large easy use control knob - heat resistant reinforced
- Easy view control settings on knob
- Indicator lights for power and heating
- Over-temperature safety cut-outs

Refrigerated Base

- Digital control electronic thermostat
- Automatic defrost
- Automatic evaporation of defrost water
- -2° to +8°C temperature range

Cleaning and Servicing

- All models with easy clean stainless steel external finish
- Plate is finished front and rear with overlap construction to remove cleaning traps
- Control service through front of unit

ELECTRIC GRIDDLE 900mm

EP516-B, EP516-CB, EP516-LS, EP516-RB

Specifications

Griddle

Elements

6 x 2kw stainless steel sheathed heating elements

Electrical requirements

12kW

400-415Vac, 50/60Hz, 3P+N+E

Phase loading

L1 16.6A

L2 16.6A

L3 16.6A

Plate

Cooking surface 892mm x 530mm, 4728cm²

Refrigerated Base

Type

Ventilated system

Refrigerant

R134a (160grams)

Climate classification

T - tropical

Electrical connection

220-240Vac, 50Hz, 1.8A, 1P+N+E

3 pin 10A plug cordset fitted

Dimensions

Bench models

Width 900mm

Depth 812mm

Height 315mm

Incl. splashback 485mm

All models (excluding Bench model)

Width 900mm

Depth 812mm

Height 915mm

Incl. splashback 1085mm

Nett weight

Bench and Leg Stand models

125kg

Cabinet Base and Refrigerated Base models

158kg

Packing data

Bench and Leg Stand models

0.55m³, 170kg

Width 945mm

Depth 870mm

Height 665mm

Cabinet Base and Refrigerated Base models

1.03m³, 223kg

Width 945mm

Depth 870mm

Height 1255mm

Options

Adjustable feet at rear

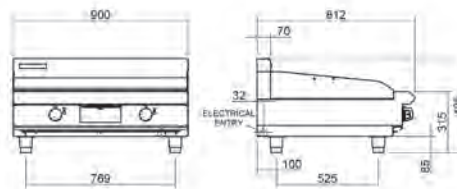
Joining caps

Castors

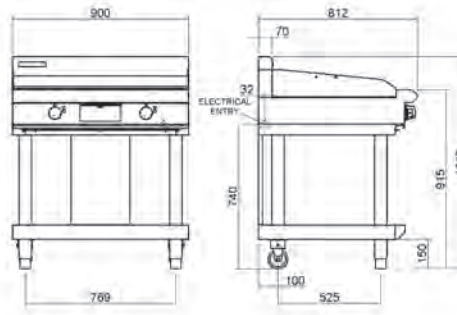
Ribbed plate options

Mirror chromed plate options

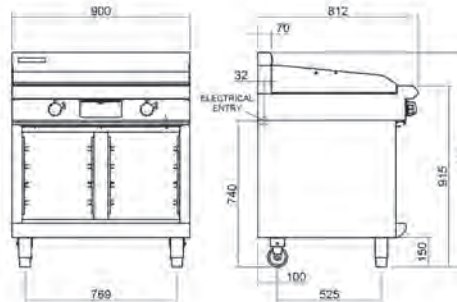
EP516-B



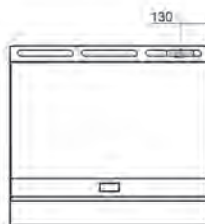
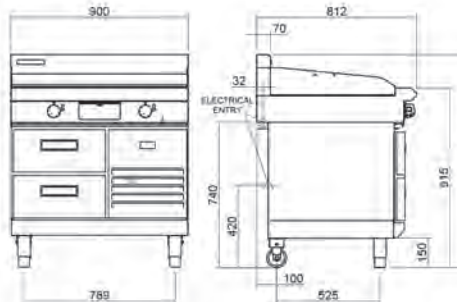
EP516-LS



EP516-CB



EP516-RB



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The Spirit of Excellence

K134

BLUE SEAL EVOLUTION SERIES®

TWIN PAN ELECTRIC FRYER 450mm

E44

- 17kW high performance twin pan fryer
- Easy clean stainless steel open pan with 10 year limited warranty
- 12L per pan oil capacity
- 25mm (1") drain valves
- Rear rollers
- Stainless steel exterior
- Easy service
- Fully modular



E44

Overall Construction

- Stainless steel pan with 10 year limited warranty
- Bull nose welded 1.5mm 304 stainless steel
- Splashback 1.2mm 304 stainless steel
- Side panels 1.2mm 304 stainless steel
- Double skin door with 0.9mm 304 stainless exterior
- Vitreous enamelled control panel
- Hinge out counterbalanced heating elements
- 25mm (1") drain valves
- 63mm dia. heavy-duty 1.2mm 304 stainless steel adjustable legs at front and two rollers at rear
- 2 baskets and stainless steel lid supplied standard

Controls

- Mechanical thermostats
- Thermostat range 60-200°C
- Large easy use controls with easy view scale
- Fail-safe over-temperature safety cut-outs
- Element tilt switch for heating cut-out on element lift
- Indicator lights for power and heating (per pan)

Cleaning and Servicing

- Open stainless steel pans for easy clean
- Easy clean basket support bar
- 25mm (1") drain valves for effective draining
- Easy clean stainless steel exterior
- Access to all parts from front of unit

TWIN PAN ELECTRIC FRYER 450mm

E44

Specifications

Production rate
31kg/hr

Pan Size (per pan)
Oil capacity 12L (24lbs shortening) per pan
Width 175mm
Length 380mm
Oil frying depth 95mm

Baskets
2 chrome plated wire baskets
140mm W x 335mm D x 145mm H

Elements (per pan)
3 x 2.83kW stainless steel heating elements

Electrical requirements
17kW, 400-415Vac, 50/60hz, 3P+N+E

L1 23.6A
L2 23.6A
L3 23.6A

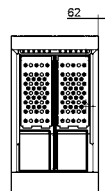
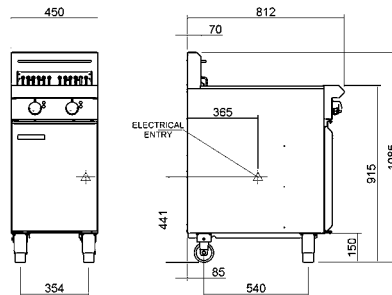
Dimensions
Width 450mm
Depth 812mm
Height 915mm
Incl. splashback 1085mm

Nett weight
74kg

Packing data
0.54m³, 116kg
Width 870mm
Depth 495mm
Height 1255mm

Options
Adjustable feet at rear
Filtamax Filtration System
Extra baskets
Side splash guards
Joining caps
Castors

E44



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The Spirit of Excellence

Convotherm C4EMT10.10C mini

10 x 1/1 GN Tray Electric Combination Oven Steamer

- Advanced Closed System – automatic moisture regulation, energy-efficient
- Requires minimum space – fits anywhere, saving expensive floor space
- EasyTouch 7" full touchscreen user interface
- ConvoClean system, fully automatic cleaning system with express mode
- Ethernet interface (LAN)
- Direct steam injection version
- Multi-point core temperature probe
- Vapour reduction
- Hand shower
- Right-hinged appliance door






Standard Features

- Press&Go – automatic cooking and baking using quick-select buttons
- easyStart – automatic cooking and baking using product suggestions
- Crisp&Tasty – 3 moisture removal settings
- BakePro – 3 levels of traditional baking
- Reduced fan speed and auto-reverse mode
- TrayTimer – oven-load management for different products at the same time
- Regenerate – flexible multi-mode retherm function
- ecoCooking – energy saving function
- Low-temperature cooking / Delta-T cooking
- Cook&Hold – cook and hold in one process
- Programmable with an unlimited number of cooking profiles, each with up to 99 steps and one image
- On-screen help
- Start-time preset
- Data storage for HACCP recording
- Preheat and cool down function
- Flexible shelf spacing
- USB port built into the control panel
- Door latch handle with sure-shut function

Options

- Exterior design in black on stainless steel
- **Left-hinged appliance door**

Cooking programmes

Steaming	30°C-120°C	
• Guaranteed steam saturation - for steaming, stewing and poaching		
Combi-steam	100°C-250°C	
• With automatic humidity adjustment - for roasting and baking		
Convection	30°C-250°C	
• Optimised heat transfer - for grilling, quick roasting, baking, toasting and gratinating		

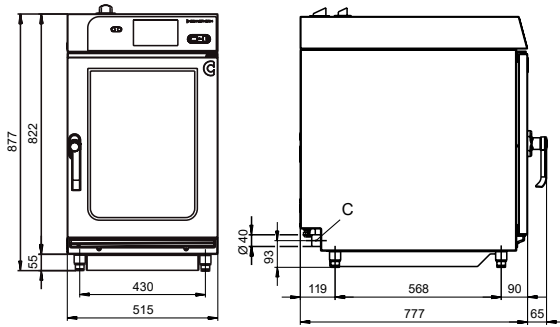
Optional Accessories

- **Oven stand**
- Wall bracket
- Stacking kits
- Condensation hood

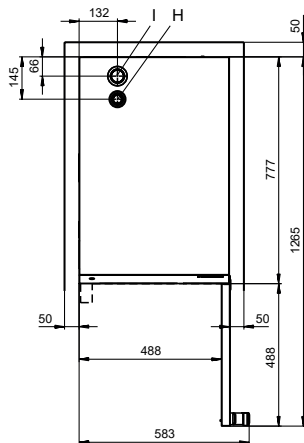
Convotherm C4EMT10.10C mini

10 x 1/1 GN Tray Electric Combination Oven Steamer

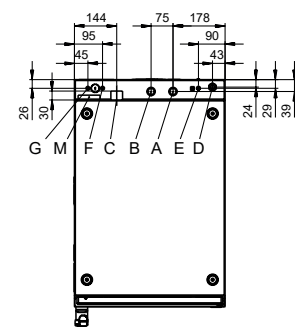
Front view



View from above with wall clearances



Connection positions in appliance floor



- A Water supply connection (for water injection)
- B Water supply injection (for cleaning)
- C Drain connection DN 40
- D Electrical connection
- E Equipotential bonding
- F Rinse aid connection
- G Cleaning agent connection
- H Air vent Ø 30 mm
- I Ventilation port Ø 43 mm
- M Safety overflow 60 mm x 20 mm

DIMENSIONS

Width	515 mm
Depth	777 mm
Height	877 mm
Weight	70 kg

PACKED DIMENSIONS

Width	580 mm
Depth	910 mm
Height	1065 mm
Weight (including cleaning system)	83 kg

Safety clearances

Rear	50 mm
Right	50 mm
Left	50 mm

(larger recommended for servicing)
Top (for ventilation) 500 mm

INSTALLATION REQUIREMENTS

Appliance must be installed level.
Do not install the appliance near, above or below a source of heat or near flammable surfaces

LOADING CAPACITY

Shelf distance	40mm
GN 1/1 shelves (40mm deep)	10

ELECTRICAL SUPPLY

3N~400-415V ~50/60Hz (3P+N+E)

Connected load 10.5 kW

Rated current 15.7 A

Fit main switch (all-pin-circuit-breaker)

on site, in close proximity to the appliance. Connection for potential compensation.

WATER CONNECTION

Water supply

Cold water R3/4" 2 - 6 bar flow pressure
Fit water tap and dirt filter on site in close proximity to appliance. Backflow prevention valve (supplied)

WATER QUALITY

Drinking water

Overall hardness 70-125 ppl

Properties

pH	6.5 - 8.5
Cl ⁻ (chloride)	max. 60 mg/l
Cl ₂ (free chlorine)	max. 0.2 mg/l
SO ₄ ²⁻ (sulphate)	max. 150 mg/l
Fe (iron)	max. 0.1 mg/l
Electrical conductivity	min 20 µS/cm

Water outlet

R40, fixed connection or funnel siphon

EMISSIONS

Heat output

Latent heat 1000 KJ/h

Sensible heat 1100 KJ/h

Noise during operation max. 70 dBA

Spray guard 1P×4



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Stoddart Exhaust Hoods Technical Data

Quote ID 190826

Customer Name : The Mack Group

K136, K139 - Option 1

Quoter : Keith Gray

Project Name : Parramatta Aquatic Centre NSW

Line	Item No.	Qty	Type	Model	Est. Weight (kg)	Hood Size (m)			No. of Sections	No. of Lights	Exhaust Airflow (L/s)	Exhaust Static Pressure @ Collar (Pa)	Exhaust Collar Qty.	Exhaust Collar Size (mm)	Supply Airflow (L/s)	Capture Jet Airflow (L/s)	Supply Static Pressure @ Collar (Pa)	Capture Jet/Supply Collar Qty.	Capture Jet/Supply Collar Size (mm)
						L	W	H											
1	K136 KVF	1	Wall	KVF	540	4.25	1.50	0.65	2	2	1,600	120	4	400 x 300	1,140	110	60	6	250 dia
2	K139	1	NA	STCON	70	1.35	1.10	0.65	1	0	375	35	0	by others	0	0	0	N/A	N/A

RESPONSIBILITY:

- **The Contractor is responsible for communicating to Stoddart, the final selection of cooking equipment and all physical restrictions for installation on site.**
- The Purchaser is responsible for providing to Stoddart, accurate information from the cooking equipment supplier/s for consideration in hood design.
- The Purchaser is responsible for keeping Stoddart informed of the Required Delivery Date throughout the supply process. If the Purchaser fails to advise Stoddart of delays to the Required Delivery Date with adequate notice for Stoddart to re-align the manufacturing dates, then the purchaser will be liable for storage costs of the finished exhaust hoods that result from such delay.
- The purchaser is responsible for payment of the deposit and balance of the hood prior to dispatch (unless the Purchaser has adequate credit facility).
- The Purchaser is responsible for providing Stoddart's operating manual to the end user. Failure to follow the operating manual may result in damage that will not be covered by warranty.

IMPORTANT SYSTEM INFORMATION:

The design and supply of ducts, fans or other parts of the mechanical ventilation system is excluded from Stoddart's scope of work unless expressly stated in Stoddart's quotation.

The **Kitchen Exhaust System** must achieve the "**Exhaust Airflow**" as specified in this document, measured at the connections to the Halton Kitchen Exhaust Hoods. The specified "**Exhaust Static Pressure**" **must be achieved** at each hood collar connection to draw the specified exhaust airflow from the kitchen through the hood section and filters.

- The specified Exhaust Static Pressure relates to the specified exhaust airflow with accuracy +/-10%.
- The specified Exhaust Static pressure at the hood's collar is not the total system pressure & does not include the pressure drop of ducts including transitions & bends, induct filtration or treatment systems, attenuators, discharge registers or any other items in the exhaust system.
- The Exhaust collars in the hoods have slide dampers for balancing airflow between hood sections.

The **Supply Air System**, (where **make-up** air is mechanically supplied to the kitchen) must be balanced so that the kitchen enclosure operates with 0 to -12Pa (ref AS1668.2). If make-up air is not mechanically supplied to the kitchen, the exhaust system must draw the additional pressure required to pull the makeup air in from its source. KVF and UVF hoods have perforated panels and collars for some make-up air to be supplied through the front of the canopy at low velocity. The "**Supply Airflow**" nominated in this document, is the amount of air that can be passed through the front panel without creating turbulence. To balance the kitchen additional make-up air may need to be supplied through ceiling or wall registers by others. Such registers must not be positioned to create turbulence or drafts in the cooking zone.

If the make-up air is **hotter than 27°C or less than 18°C**, air conditioning or tempering should be considered to provide comfort in the kitchen environment. If ambient temperatures exceed 27°C, all airflow rates must be increased to compensate for body heat and odour (ref AS1668.2) and to remove contaminants from the kitchen.

The **kitchen exhaust fan** should have backward inclined centrifugal blades to allow release of any grease during operation. The exhaust fan should achieve the required airflow at no more than 60% of its design static capacity to avoid cavitation and slippage, which can result in pulsing or ineffective capture and extraction of cooking emissions.

Halton's patented **Capture Jet Air System** draws a small volume of makeup air to create controlled vertical curtains and horizontal jets around the perimeter of the capture zone to aid capture and containment. A small capture jet (CJ) fan and speed controller is contained in each hood section. The power supply for the CJ fan (~80W) is connected to the hood light power supply.

Canopy lights (and CJ fan) are wired to a 230V AC 10A 3 pin plug with ~2m flex for connection by others to the lighting power supply. Multiple section hoods have leads with plugs and sockets that must be connected during installation. Electrical and plumbing connections are to be done by others (unless specifically stated in Stoddart's quotation)

Ultra Violet (UV) hoods require a power supply that is interlocked with the exhaust fan power supply to prevent the UV system from being energized when the fan is off. The UV lights are wired to a 230V AC 15A 3 pin plug with ~2m flex for connection by others to the UV power supply. Multiple section hoods have leads with plugs and sockets that must be connected during installation

Important Notes for UV Hoods (UVF & UVI models) -

- Halton UV Lamps radiate UV-C light that photochemically decomposes hydrocarbon compounds and chemically converts oxygen to ozone which reacts with grease molecules, reducing them to non-greasy biproducts.
- Whilst the reactions are almost instantaneous, duct designs should optimally allow 2 seconds mixing time for the ozone and grease vapours.
- During preparation times and when grease vapour production is low, unconsumed ozone may be present in the discharged air and this must be considered in design of the discharge location.
- Smoke is oxidised particulate & cannot be oxidised by Oxone. (For high smoke producing equipment, consider Misting hoods, HEPA filters or ESPs).
- Odour is a sensory reaction to various gaseous compounds. UV treatment is the best method of breaking down organic odorous molecules as evidenced by its use in many industrial applications. It is not possible to quantitatively guarantee removal of all odour



KVF - CAPTURE JET™ HOOD

With low-velocity makeup air system on the front face



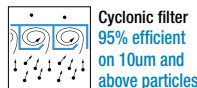
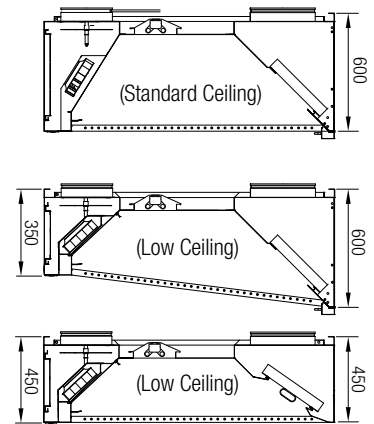
Overview:

Halton exhaust hoods are designed for use in high energy commercial kitchens and show kitchens. Halton KVF hoods with Capture Jet™ are proprietary kitchen exhaust hoods, that efficiently capture and extract the thermal plume from heavy duty and live fuel cooking equipment. The combination of Capture Jet™ and the provision for make-up air through the hood's front face at low velocity helps capture and contain the heat load with 30 to 40% lower exhaust airflow.

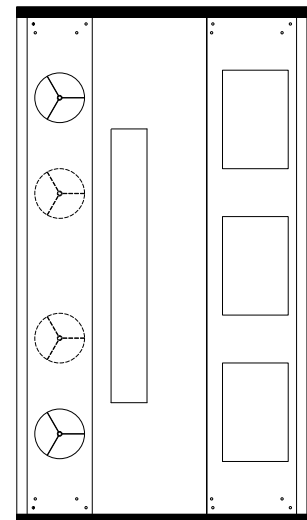
Features:

- **Compliant design:** Halton Capture Jet™ hoods comply with AS1668.2 as proprietary kitchen exhaust hoods designed to proven and tested standards. (ASTM F1704.VDI2052)
- **Safe:** Halton's KSA filters are UL1046 certified to prevent the spread of flames from the kitchen into the exhaust plenum and duct.
- **Efficient:** Capture Jet™ technology uses controlled horizontal and vertical air curtains to contain the exhaust air and move it toward the filters for efficient removal. Provision for supply of Make-up Air through the hood's front face at low velocity increases the hoods capture efficiency up to 40%.
- **Effective:** Halton's KSA filters use cyclonic action to efficiently separate contaminant particles. Independent tests verify that 95% of particles (10µm and above) are removed.
- **Low maintenance:** High efficiency removal of oil particulate keeps the exhaust duct and exhaust fan cleaner and reduces formation of combustible deposits.
- **Healthy:** Louvred nozzles in the front of the canopy provide fresh air to maintain a comfortable work environment for chefs. Provision for supply of Make-up Air through the front hood's face at low velocity further improves the comfort for kitchen staff. The HACCP certified KSA filters are easily removed and washed on site in the pot-washer with hot soapy water to maintain kitchen hygiene.
- **Easy:** Capture Jet™ Hoods are easy to install with full perimeter hanging rails and power leads with plugs for quick connection to lighting circuits by installers.

Typical Section & Plan:



Recommended Combinations:



*For dimensions refer to project drawing

Notes:

1. The dimensions shown are for modular sections only. Longer hoods are assembled using a combination of separate modules to make delivery and on-site handling easier.
2. Other Capture Jet™ air supply possibilities or connections are available on request.

LOCATION OF CONNECTIONS (mm)

Number of exhaust and supply connections to be assessed in relation to the length of the modules and the calculation of airflow rates depending on the configuration of the cooking appliances.

Estimated Weight kg (h=600mm)

L/W	1100	1300	1500	1700	1900
1100	86	91	97	107	113
1600	114	119	125	136	141
2100	141	147	152	164	170
2600	169	174	180	193	199
3100	196	202	207	222	228



Typical Specification Text:

Kitchen Exhaust Hood shall comply with the requirements or NCC 2015 and AS1668.2 2012. Constructed from 1.2 mm AISI 304 Satin finish with fully welded exhaust plenum. The hood shall be supplied complete with vertical and horizontal Capture Jet™ technology, high efficiency UL1046 Certified Cyclonic Filters (KSA) and pressure measurement points, exhaust and supply air adjustment dampers, and flush light fittings to provide minimum 500 lux at the cooking surface. The size shall be as indicated in the drawings. The hood will be designed to save energy and capture efficiency will be calculated using convective heat calculations methods. Make-up air will be supplied at low velocity through the front face of the canopy.

Due to continuous product research and development, the information contained herein is subject to change without notice.

Revision: 27/04/2021

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K136, K139 - Option 2

Stoddart Exhaust Hoods Technical Data														Q ID 190824 Rev A													
Customer Name: The Mack Group														Quoter: Keith Gray													
Project Name: Parramatta Aquatic Centre NSW														Date: 17/01/2022													
EXHAUST CANOPY										EXHAUST AIRFLOW				SUPPLY AIRFLOW				MISTING/WASH CONTROL CABINETS								COMMENTS	
Item No.	Qty	Type	Model	Length	Width	Height	Lights (W)	No.Hood Sections	50MM Dia Drain	Exhaust Airflow (L/S)	Collar Pressure (Pa)	Exhaust Collar QTY	Exhaust Collar Size	Supply Airflow (L/S)	Collar Pressure (Pa)	Supply Collar QTY	Supply Collar Size	Size	No. Sequences	Cold Water Flow (L/MIN) @ 1 Bar	Cold Water Connect @ Cabinet	Cold/Hot Water Connect @ Canopy	Hot Water Flow (L/MIN) @ 3 Bar For 3 Minutes	Hot Water Connect @ Cabinet	Hot Water Connect @ Canopy	Comments	
K136 UVF	1	Wall	UVF	4250	1500	650	2 x 20 watt led lights	2	N/A	1600	230	4	400 x 300	1256	60	6	250 Dia										
K139	1	Wall	STCON	1350	1100	650	N/A	1	N/A	375	35	N/A	N/A	N/A	N/A	N/A	N/A										
FILTER	1	Wall	PS02-PCM24	1350	1330	740	N/A	1	N/A	1920	125 clean 265 dirty	2	1230 x 640	N/A	N/A	N/A	N/A									Includes: - Pre filters (panel) 600 x 600 x 100mm - 2 off - Activated carbon filters 605 x 562 x 25mm - 24 off NOTES Minimum of 1000mm access required on door side to change filters.	

Stoddart Exhaust Hoods Technical Data

Q ID 190824

IT IS THE RESPONSIBILITY OF THE CONTRACTOR TO VERIFY TO STODDART THE FINAL SELECTION OF COOKING EQUIPMENT.

For the effective operation of Halton exhaust hoods it is essential that the system achieves the specified air-flows provided.

• Failure to achieve these requirements will severely reduce capture of the exhaust plume and the effectiveness of the KSA filters.

Contact Stoddart if you require any further clarification of this data.

• All pressures are in Pascals (Pa) and are calculated in the exhaust hood plenum. These do not take account of pressure drops caused by resistance of the duct, bends, registers or any other filtration.

When sizing the fan for this system the following points should be taken into consideration

- The fan should be a backward inclined centrifugal fan to allow grease to be forced off the wheel during operation.
- To maintain a consistent laminar flow fan selection should be within 60% of the curve ensuring correct static pressure and proper capture.

Plumbing & Electrical Notes

- Canopy lights are wired to a junction box ready to be connected by others unless specifically stated in the quotation by Stoddart.
- Water-wash canopies require 45°C - 70°C hot water at 276kPa flow pressure (allowable range is between 140 - 415kPa flow pressure).
- Plumbing & electrical interconnections between the canopy & control box are to be carried out by others unless specifically stated in Stoddart's quotation.
- For UV Hoods a controller is supplied, this must be wired according to our instructions which requires interconnection with the fan circuit.

Capture Jet Air

Halton exhaust systems include the patented Capture Jet design feature. To ensure the Capture Jet system is operates correctly:

- KVI Models (those without make-up air provision) are supplied with separate Capture Jet fans which are wired to the integral fluorescent lights. Where non-standard lighting is supplied these fans will need to be wired separately on-site.
- KVF Models (those with make-up air provision) must have external air supplied via a suitable duct and fan (supplied by others) according to the data above.

Ultra Violet Hoods (UVF & UVI models) - Important Notes

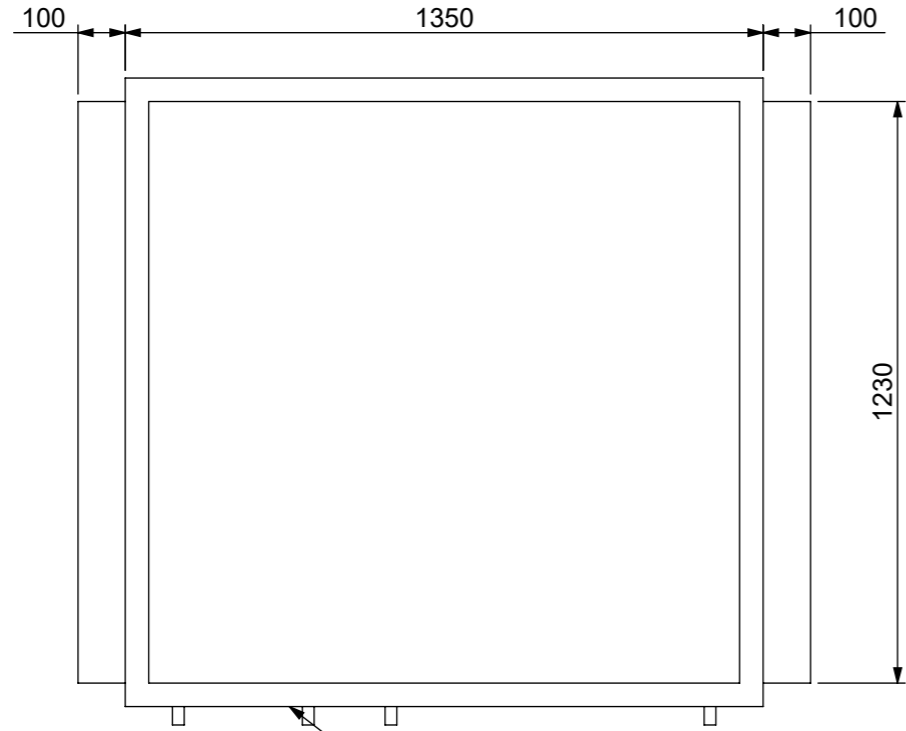
- Halton Ultra-Violet systems require enough ducting to ensure a minimum of 2 seconds ozone reaction time for the system to function effectively.
- Discharge from ducts must be to external, open areas and not to rooms or any enclosed spaces.
- At low levels, or areas with accommodation over, some ozone may be evident at the point of discharge. We strongly recommend the installation of additional activated carbon filters in the duct for these applications (not covered in this quotation).
- Ultra Violet systems are at optimum effectiveness when air temperatures are 42degC within the exhaust duct. Temperatures above or below this will mean a reduction in the effectiveness of the system.
- We do not recommend UV where air temperatures exceed 70degC. Excessive temperatures generated by cooking processes will also void warranty on components. Contact Stoddart if you require further information about exhaust air temperatures.
- Ultra-Violet does not eliminate or control smoke.
- Whilst Ultra-Violet can reduce odours, the system will not eliminate odour as this depends on many environmental factors outside the control of the exhaust system.
- Generating high volumes of specific fats or cooking effluent may reduce performance. Please advise Stoddart of cooking processes and mediums prior to use, for further advice.
- UV systems, particularly the UV light assemblies, require regular cleaning to remain effective. The frequency will depend on the application.

General

- Should dimensions of the canopy or specification of the equipment under the canopy vary from information originally supplied Stoddart must be advised so that data can be reviewed & revised.
- The perforated make-up air panels on the front of some canopies should be cleaned on at least a 6 monthly basis to prevent clogging.
- Water and mild detergents should be sufficient to wash canopies. Do not use bleach, hydrochloric acid or chloride based cleaning products on or around these hoods as this will void warranty.
- Tom Stoddart Pty Ltd provides the above information as a guide to the specification and installation of the exhaust system. Unless otherwise stated in Stoddart's quotation, Stoddart are not responsible for the design or specification of duct, fan or other parts of the mechanical systems. Unless otherwise stated Stoddart's warranty is limited to the performance of the hood alone and not the full mechanical exhaust installation.

Hood Details				Hood Size (m)			No. of SECTIONS	No. of LIGHTS	Exhaust Details			Supply Air Details			KSA Filter	Panel Filters	Carbon Filters		
Item No.	Model No	Type	Qty	Length	Width	Height			COLLAR Qty	COLLAR Size	Total Airflow	STATIC PRESSURE @ Collar	COLLAR Qty	COLLAR SIZE	Total Airflow	STATIC PRESSURE @ Collar	Qty	Qty	Qty
x	SPEH.HAL. PS02.PCM.24		1	1.35	1.33	0.74	1	N/A	2	1230 x 640	1800	120-200	0	N/A	N/A	N/A	0	2	24

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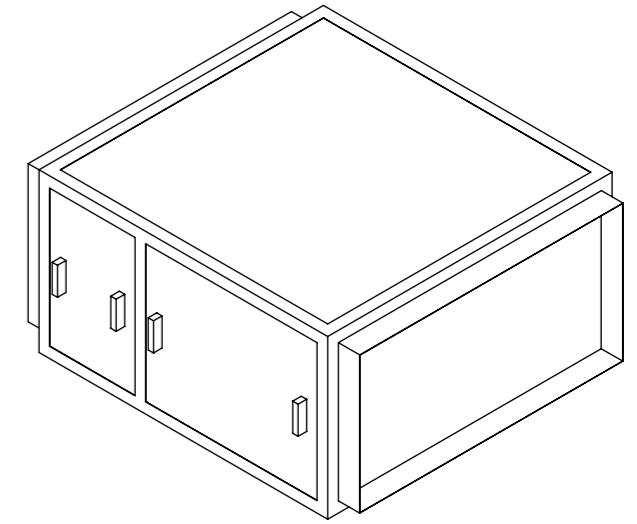


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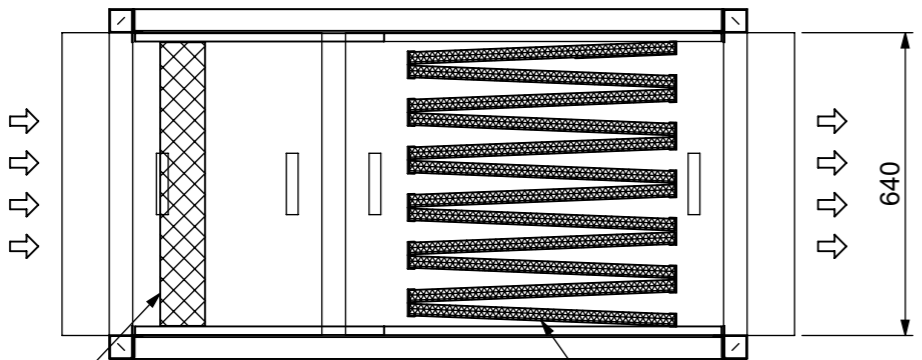
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Access Doors

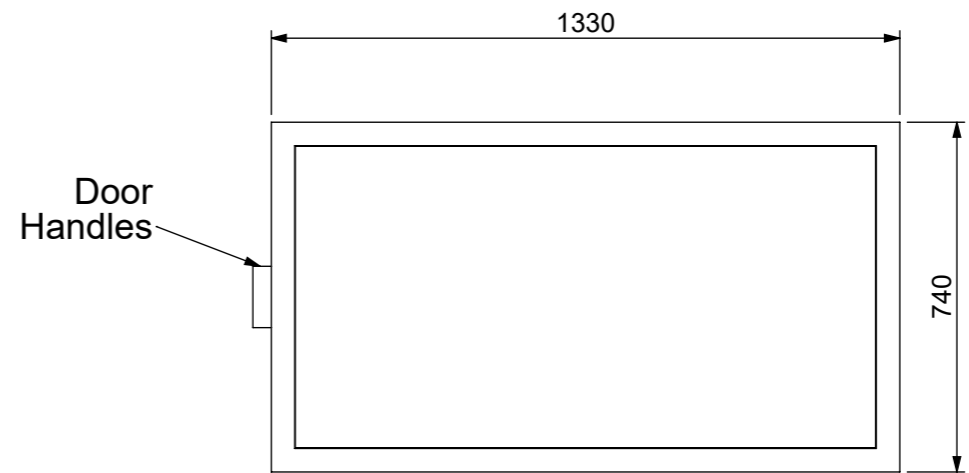
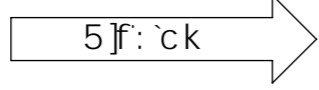
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G4 Pleated Filters

Carbon Filters



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7 Ybh X			#/a Bi a VYf.
B5A 9	G= B5H F9	85H9	I B @9GC H: 9FK -@9 CD97 + 98. 8-A 9BGC BG 5F9-B 'A @A 9HFG
8F5K B		30/07/2013	Dfc YVh
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GHC885FH
MANUFACTURING
TOM STODDART Pty Ltd
ACN 009 690 251
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UVF - CAPTURE RAY™ HOOD

With UV exhaust treatment & Low Velocity make-up air face panel



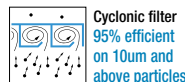
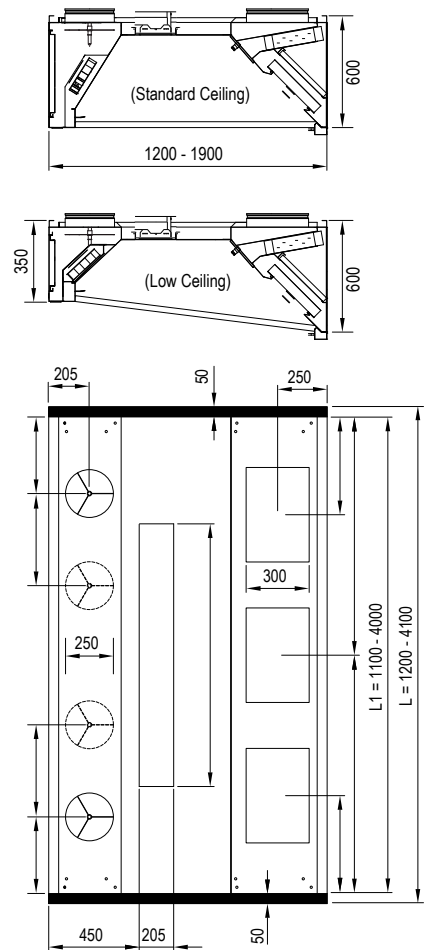
Overview:

UVF exhaust hoods are designed for use in all commercial and show kitchens, especially those with horizontal ducting. UVF hoods are equipped with the UV Capture Ray™ technology that neutralises the grease carried by the exhaust air. By carefully selecting the number of UV tubes, airborne cooking odours will be reduced so that it can negate the need to discharge at a high level from the building. UVF hoods have the latest generation of patented Capture Jet technology and make-up air supplied through the front face to help capture and contain the heat load with 30-40% lower exhaust airflow.

Features:

- **Compliant design:** Halton Capture Jet hoods comply with AS1668.2 as proprietary kitchen exhaust hoods designed to proven and tested standards. (ASTM F1704.VDI2052)
- **Safe:** Halton's KSA filters are UL 1046 certified to prevent the spread of flames from the kitchen into the exhaust plenum and duct. Safety interlocks remove power from the UV when filters or UV doors are opened and prevent ozone generation when the exhaust fan is not operating.
- **Effective:** Halton's KSA filters use cyclonic action to efficiently separate contaminant particles. Independent tests verify that 95% of particles (10µm and above) are removed. UV in the hood chemically destroys remaining fatty vapours for horizontal exhaust discharge.
- **Efficient:** capture jet™ technology uses controlled horizontal and vertical air curtains to contain the exhaust air and move it toward the filters for efficient removal. Provision for supply of Make-up Air through the front hood's face at low velocity can increase the hoods capture efficiency up to 40%.
- **Low maintenance:** High efficiency removal of oil particulate keeps the exhaust duct and exhaust fan cleaner and reduces formation of combustible deposit and vapours.
- **Healthy:** Louvred nozzles in the front of the canopy provide fresh air to maintain a comfortable work environment for chefs. Provision for supply of Make-up Air through the front hood's face at low velocity further improves the comfort for kitchen staff. The HACCP certified KSA filters are easily removed and washed on site in the pot-washer with hot soapy water to maintain kitchen hygiene.
- **Easy:** Capture Jet Hoods are easy to install with full perimeter hanging rails and power leads with plugs for quick connection to lighting and power circuits by installers.

Dimensions:



Recommended Combinations:



Notes:

1. The dimensions shown are for modular sections only. Longer hoods are assembled using a combination of separate modules to make delivery and on-site handling easier.
2. Other Capture Jet™ air supply possibilities or connections are available on request.

LOCATION OF CONNECTIONS (mm)

Number of exhaust and supply connections to be assessed in relation to the length of the modules and the calculation of airflow rates depending on the configuration of the cooking appliances.

Estimated Weight kg (h=600mm)

L/B	1200	1300	1500	1700	1900
1200	101	106	112	122	128
1600	129	134	140	151	156
2100	161	167	172	184	190
2600	189	194	200	213	219
3100	216	222	227	242	248

Typical Specification Text:

Kitchen Exhaust Hood shall comply with AS1668.2 as a proprietary hood. Constructed from 1.2 mm AISI 304 Satin finish with fully welded exhaust plenum. The hood shall be supplied complete with UV treatment with operational & safety controls and with vertical and horizontal Capture Jet™ technology, high efficiency UL classified multi-cyclone grease filters (KSA) and pressure measurement points, exhaust and supply air adjustment dampers, and flush light fittings provide minimum 500 lux at the cooking surface. The size shall be as indicated in the drawings. The hood will be designed to save energy and capture efficiency will be calculated using convective heat calculation methods. Make-up air will be supplied at low velocity through the front face of the canopy.

Due to continuous product research and development, the information contained herein is subject to change without notice.

Revision: 15/04/2019

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Yellow Pre Rinse Tapware

K141

	<p>YW031 Wall Mount Pre Rinse Assembly, 150 mm centres complete with wall bracket as shown.</p>	<p>YH041 Deck Mount Pre Rinse Assembly, complete with wall bracket as shown.</p>	
<p>Add on Faucet with 300 mm swing spout</p>  <p>Y063-Y182</p>			
			<p>YWS021 Pre Rinse Wall Concealed Mixer Assembly</p>
	<p>KHR-5635-O-Y722 Pre Rinse Hose Reel Assembly Open, Gray Powder Coated, 35 ft hose</p> <p>KHR-5650-O-Y722 Pre Rinse Hose Reel Assembly, Open, Gray Powder Coated, 50 ft hose.</p>	<p>KHR-5635-OSS-Y722 Pre Rinse Hose Reel Assembly Open, Stainless Steel, 35 ft hose. (50 ft hose not available in Stainless Steel)</p>	



All hose reels as above, supplied with Y722 gun as pictured.

All YELLOW tapware products use the performance criteria of AS/NZS 6400-2005 Water Efficient products – Rating and Labelling, AS/NZS 3718-2005 Taps and AS/NZS 3662-2005 Performance of Showers for bathing as the benchmarks for our water efficient product performance. Yellow tapware is an Australian WaterMark approved product.

Yellow Tapware is WELS registered to deliver Basix, PIC and other regulatory authority compliances.

M2

Professional Passthrough Dishwasher – 500mm rack
W 705mm x D 720mm x H 1530mm

The Washtech M2 is a powerful and highly efficient passthrough dishwasher that combines the latest technology with heavy duty stainless steel construction and componentry. With economical water consumption rates and powerful rinse heating, the M2 provides excellent wash results while being light on operating costs and the environment.

The M2's intuitive electronic controls provide Soft Start, EcoPower, cycle customisation, chemical adjustability and immediate fault diagnosis. Capable of fitting into 595-640mm bench gaps, the M2 is the perfect machine for busy restaurants and production kitchens.

Since 1981 Washtech dishwashers have been constructed from heavy-duty stainless steel, and are engineered specifically for Australian conditions and regulations. Backed by the most extensive service network and spare parts inventory in the region, your Washtech M2 will not let you down.

Standard Features

- Autostart on hood closure
- 1, 2 and 3 minute cycles
- Capacity of up to 1,080 plates / 1,500 glasses per hour
- Compatible with 500mm racks
- Low water consumption of 2.4 litres per cycle
- Heavy-duty stainless steel construction and wash manifold
- Reliable double filtration system via scrap trays and separate wash inlet filter
- Advanced electronic controls
- Soft start wash cycle
- Easy installation with:
 - Water supply hose
 - Detergent and rinse aid pumps with injector lines
 - Drain pump with outlet hose
- Self-cleaning cycle
- EcoPower - reduced temperatures and energy consumption when machine is idle
- Watermark approved backflow prevention
- Moffat's comprehensive 5-2-1 Warranty

Includes:

- 2 x 500mm dish rack (600 70028)
- 1 x 500mm cup rack (600 70029)
- 2 x cutlery container (C660503)



M2



moffat.com.au
washtech.com.au

Moffat Pty Limited

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QLD

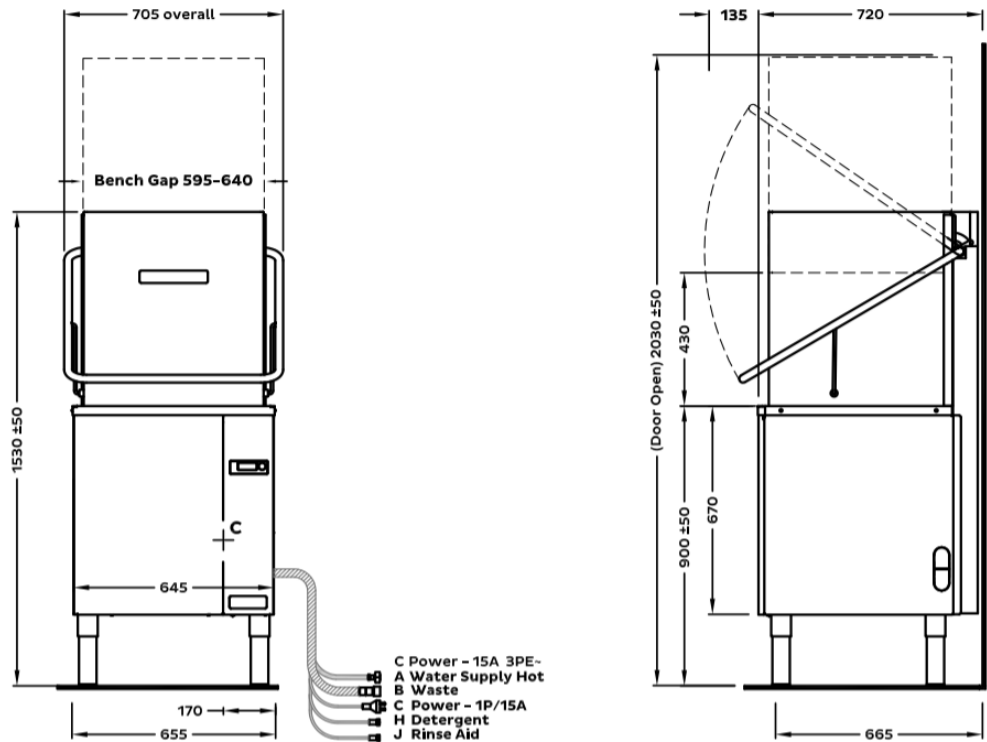
Telephone 07-3630 8600
qldsales@moffat.com.au

WA

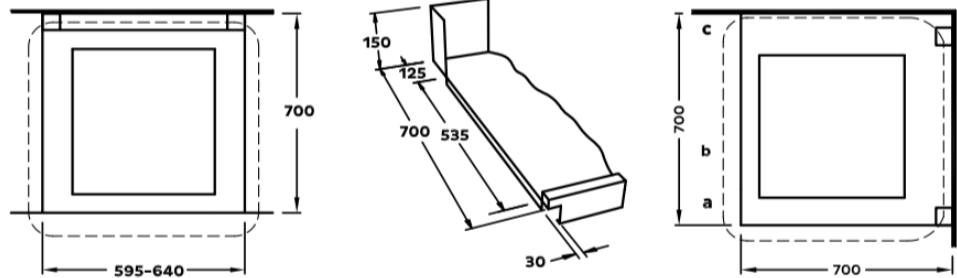
Telephone 08-9413 2400
wasales@moffat.com.au

In line with policy to continually develop and improve its products, Washtech reserves the right to change specifications and design without notice.

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Version: WM20020 2101



Bench detail



A - Hot Water*

Temperature 65°C
Connection 3/4" male; hose supplied
Pressure 100-350kPa
Flow 10 litres per min
Quality Potable - refer table
Backflow Prevention AVB
Consumption 2.4 litres per cycle*

B - Waste - Pumped Drain

Connection Hose supplied for open standpipe
750 high or connection to sink trap

C - Electrical	V	Hz	A/phase	Max kW
Single Phase	240	50	15	3.75
Three Phase	415	50	15	9.75

Dimensions

	Machine	Packed
Width (mm)	705	760
Depth (mm)	720	830
Height (mm)	1530	1450
Weight (kg)	94	125
Volume (m ³)		0.91

Water Quality

	Min	Max
pH	7	8
Hardness (ppm)	20	100
Cl ⁻		100
SO ₄		400
Fe		0.1
Mn		0.5
Cu		0.05
Cl ₂		0.1

Corner Installation Notes

- Machine must face left for easy access to controls
- Allow 300 clearance to front for service access
- Splashback return must be no higher than 150

Isolating switch must be within 1m of, and not directly behind the machine.

* Suitable for connection to cold inlet water. For optimal productivity, use hot inlet water.

Refer to operator manual for installation instructions.



UD - R

Professional Undercounter Dishwasher – 500mm rack
W 575mm x D 595mm x H 845mm

The Washtech UD is a versatile and highly efficient undercounter dishwasher that combines the latest technology with heavy duty stainless steel construction and components. With economical water consumption rates and powerful rinse heating, the UD provides excellent wash results while being light on operating costs and the environment.

The UD's intuitive electronic controls provide Soft Start, EcoPower, cycle customisation, chemical adjustability and immediate fault diagnosis. Capable of washing 1,500 glasses or 1,080 plates per hour, the UD is the perfect machine for busy cafes, childcare centres or office kitchens.

Since 1981 Washtech dishwashers have been constructed from heavy-duty stainless steel, and are engineered specifically for Australian conditions and regulations. Backed by the most extensive service network and spare parts inventory in the region, your Washtech UD will not let you down.

Standard Features

- 1, 2 and 3 minute cycles
- Capacity of up to 1,500 glasses / 1,080 plates per hour
- Low hot water consumption of 2.2 litres per cycle
- Sanitising rinse of >82°C
- Heavy-duty stainless steel construction
- Heavy-duty stainless steel componentry including double filtration via scrap trays and separate wash inlet filter
- Advanced electronic controls
- Soft start wash cycle
- Quick connection including:
 - Water supply hose
 - Detergent and rinse aid pumps with injector lines
 - Drain pump with outlet hose
 - **15 amp plugset**
- Self-cleaning cycle
- EcoPower – reduced temperatures and energy consumption when machine is idle
- Insulated door – reduced noise and heat emissions
- Watermark approved backflow prevention
- Moffat's comprehensive 5-2-1 Warranty

Includes:

- 1 x 500mm dish rack (600 70028)
- 1 x 500mm cup rack (600 70029)
- 1 x cutlery container (C660503)



UD



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washtech.com.au

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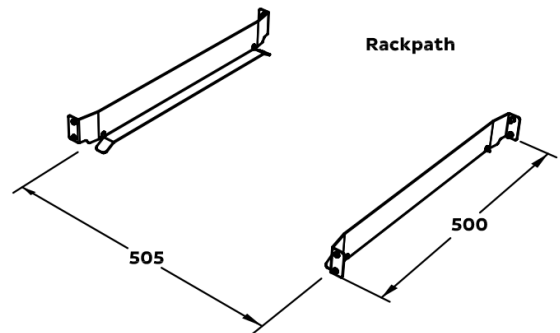
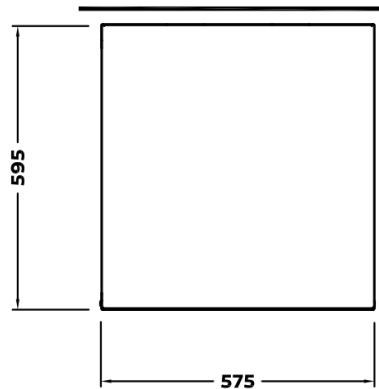
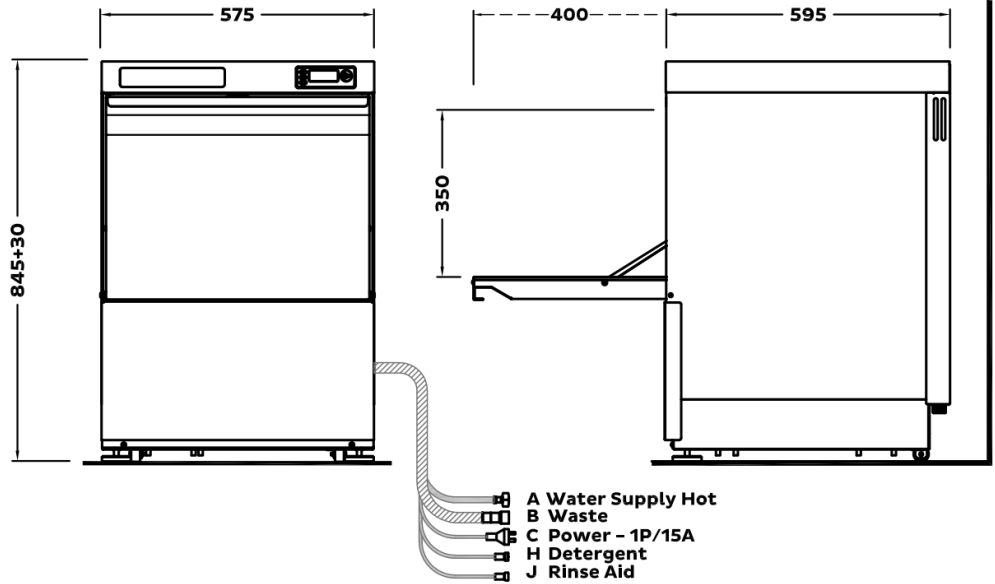
NSW
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nswsales@moffat.com.au

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In line with policy to continually develop and improve its products, Washtech reserves the right to change specifications and design without notice.

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Version: WUD0030 2101



A - Hot Water

Temperature 65°C
Connection 3/4" male; hose supplied
Pressure 200-350kPa
Flow 20 litres per min
Quality Potable - refer table
Backflow Prevention AVB
Consumption 2.2 litres per cycle*

B - Waste - Pumped Drain

Connection 20mm male; drain pump outlet hose supplied (up to 25mm connection)
Outlet Temp No greater than wash water temp (default = 60°C to 65°C)

C - Electrical

V	Hz	A/phase	Max kW	
Single Phase	240	50	15	3.37

Dimensions

	Machine	Packed
Width (mm)	575	620
Depth (mm)	595	675
Height (mm)	845	940
Weight (kg)	75	78
Volume (m ³)		0.39

Water Quality

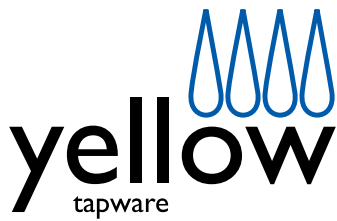
	Min	Max
pH	7	8
Hardness (ppm)	20	100
Cl ⁻		100
SO ₄		400
Fe		0.1
Mn		0.5
Cu		0.05
Cl ₂		0.1

Isolating switch must be within 1m of, and not directly behind the machine.

* Water consumption rates may vary based on site conditions.

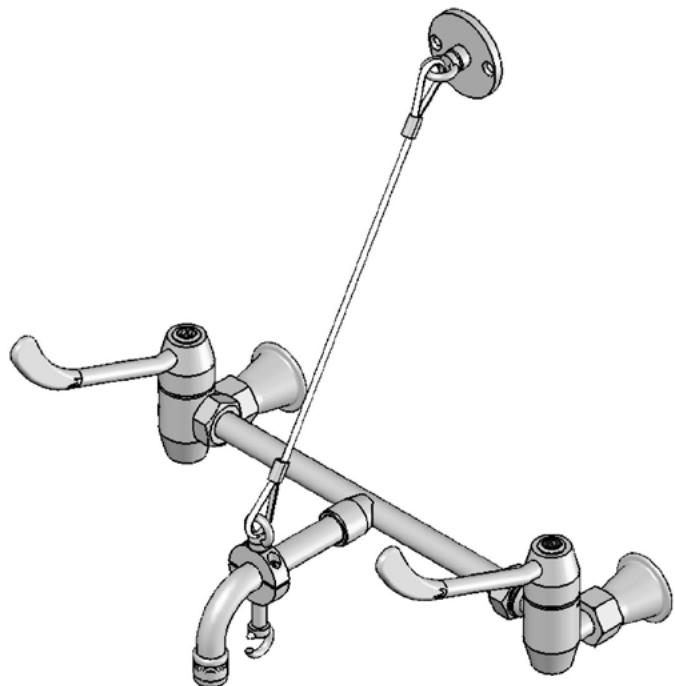
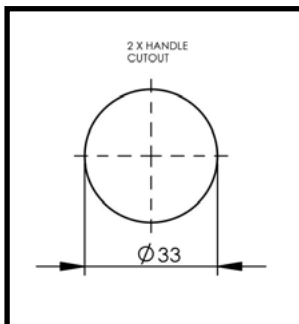
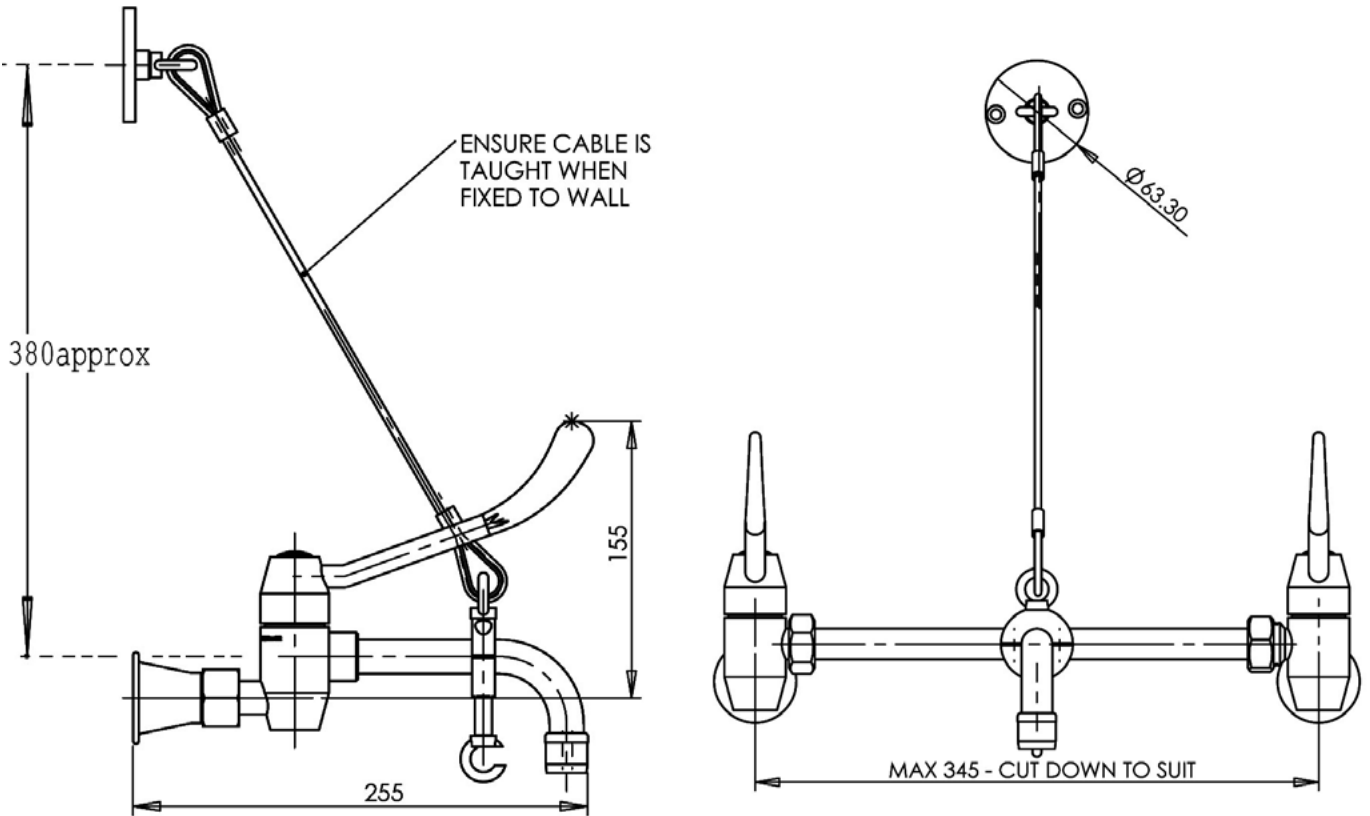
Refer to operator manual for installation instructions.

K145



Y1836 CLEANERS SINK FAUCET

Heavy Duty Cleaners Sink Faucet with support Bracket and Cable, Bucket Hook and Long Handled Cartridge Lever Taps for commercial kitchens. Min. operating pressure 50kPa. Maximum 800kPa. Two hole mount plus support.



FSM (FOOD SERVICE MACHINERY PTY. LTD.)

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bestaqua 14 ROC Compact Reverse Osmosis System

From Europe's largest water treatment company BWT, the revolutionary designed bestaqua ROC system is the solution for your food service equipment water treatment. The bestaqua 14 ROC is suited for medium flow rate applications including water dispensers, coffee machines and small steamer ovens. The system is a typically supplied as multi-stage treatment process:

- 1) Pre-filtration with a fibron carbon filter to remove sediment and chlorine.
- 2) bestaqua 14 ROC system to reduce all dissolved solids including salt and hardness ions.
- 3) Storage tank.

An optional stage: Remineralisation to add minerals for full coffee flavour.

User Guides, technical support and installation schematics are available as required.



Features & Benefits

- Compact complete system: easy to use slim fit design
- Easiest RO membrane changeout possible
- App driven for monitoring key parameters
- Integral pump to provide water pressure required
- Manufactured in Europe; dependable quality and performance validation

Application

- Coffee Machines – Equipment protection and optimum coffee flavour profile
- Steamer Ovens – Scale prevention and protection from corrosion
- Water Dispensers – great tasting water from all water quality sources
- Commercial Use – for all potable water applications

Specifications and operating conditions

- Flow Rate / Production: 80 – 120 lph
- Salt rejection rate: > 95%
- Permeate yield: approx 50%
- Dimensions: 15W x 25L x 50H cm Weight: 13 kg
- Electrical: 230 volt 50 Hz 10 amp
- Use pressure limiter to ensure max pressure is not exceeded

See Price List, User Guide and Installation Schematic for further information

Part Number	Model	Description
bestaqua 14 ROC package		
BA14S-30	BA14S-30	bestaqua 14 ROC, Prefilter, Fittings Kit, 14 Litre tank, bestmin System
BA14L-30	BA14L-30	bestaqua 14 ROC, Prefilter, Fittings Kit, 14 Litre tank
ROC System		
RS81M01A00	BA14ROC	bestaqua 14 ROC, Including R.O. Membrane
ROC R.O Membrane		
RS00Y61A00	BA14ROC-ROM	bestaqua 14 ROC, Membrane 80-120 lph

COMMERCIAL SINKS

Cleaners Sink



The Cleaners Sink from Stoddart is the safe cleaning solution for all commercial buildings.

It has a unique easy mount bracket to secure the unit to all walls without need for unsightly legs and keeps the floor area clear for better housekeeping and safety. Also available with front legs for mounting on non structural walls.

The bowl comes complete with 90mm basket waste for catching solids and a strong hinged grate for supporting mop buckets.



Models:

SPPL.CS.xx.450

Code explanation:

SPPL = Standard Product Plumbing

CS = Cleaners sink

xx = 01 - easy mount wall mounting bracket and front legs

= 02 - easy mount wall mounting brackets, no legs

450 = 450mm stainless steel splashback

eg.: for specification and ordering

SPPL.CS.02.450

Tapware Alternatives:



CMPL.0968



CMPL.0969



CMPL.0970

Features and Benefits:

- New easy mount bracket for quick, secure mounting on to most walls to save valuable labour time, 304 grade stainless steel bracket can be ordered extra.
- Optional front legs can be ordered if unit is to be mounted non-structural walls.
- Welded steel grate has six bars for stable support of buckets while filling and draining.
- Highly polished, 44L capacity bowl is 235mm deep to reduce splashing.
- Strong, safe hinges allow grate to be lifted for access to bowl.
- Sound suppression pad under base of bowl reduces noise.
- Rolled edges for operator and installer safety.
- 90mm waste comes with a waste basket for catching solids.
- All optional tapware are WELS and Watermark approved.



Specifications:

Construction: 304 grade stainless steel construction, no.4 satin finish. Bowl has a highly polished finish.
Waste Connection: 90mm, basket waste with 50mm connection.
Unit Fixing: Unit is supplied with heavy duty, easy mount bracket eliminating the need for front legs and simplifying cleaning. Front legs can be added if necessary. Recommended fixing height is 500-700mm from top of bowl to floor finished level. Legs are 649mm tall - trim to suit on site if required

Models:
SPPL.CS.xx.450

Code explanation:

SPPL = Standard Product Plumbing

CS = Cleaners sink

xx = 01 - easy mount wall mounting bracket and front legs

= 02 - easy mount wall mounting brackets, no legs

450 = 450mm stainless steel splashback

eg.: for specification and ordering

SPPL.CS.02.450

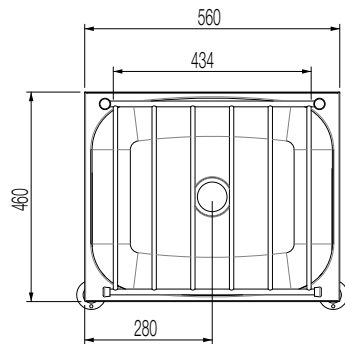
Tapware Alternatives:


CMPL.0968

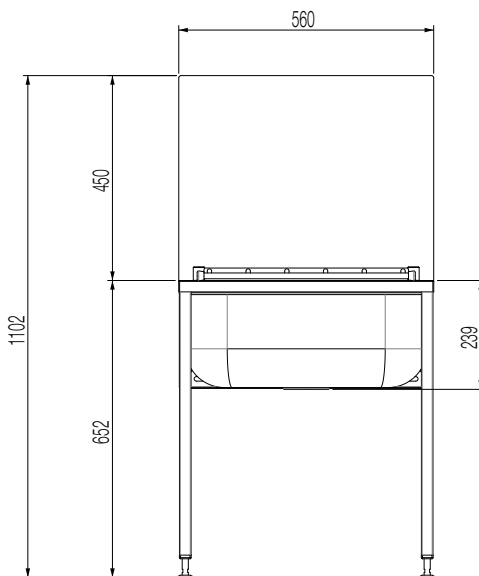
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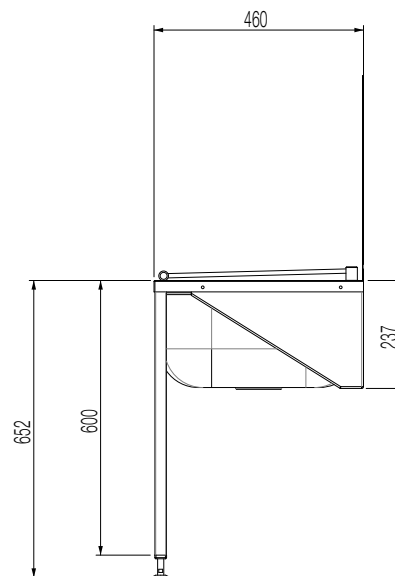
CMPL.0970



PLAN VIEW



FRONT VIEW



END VIEW

Model No.	Width (mm)	Length (mm)	Height (mm)
SPPL.CS.02.450	455	555	237 (687 with splashback)

K146

120 LITRE CONTAINER: THE 'GO ANYWHERE - ALL PURPOSE' BIN



EASY HANDLING
VERSATILE
STABLE DESIGN

Adheres to all standards

- Manufactured in accordance with AS4123
- Certified to international standards for MGBs (EN840)
- Resistant to UV degradation
- Colour range to meet 'waste stream' standards



Multiple applications

- Part of a multi-bin system approach
- Ideal for household waste
- Reduction of waste through increased diversion of recyclables



Improved design features

- Internal concave floor assists emptying
- Thicker handle for improved control
- Flexibility in bin and lid markings



120 LITRE CONTAINER

Material

- **Polymer components:**
 - Injection moulded from specially designed HDPE
 - Resistant to decay, frost, heat and chemicals
 - Special UV-stabilisation provides excellent ageing characteristics
- **Corrosion resistant steel axle**
- **Noise reduction:**
 - Quiet-running solid rubber tyres
 - Tight-fitting axle
- **Long service life:**
 - High quality materials
 - Most advanced manufacturing processes
 - Withstands exposure to high mechanical stress levels
- **Recycling:**
 - All container parts are recyclable

Advantages

- Easy to manoeuvre
- Versatile, with a comprehensive accessories range
- Complies with EN840 and AS4123 quality requirements
- Particularly stable due to external position of wheels
- Safe and easy to handle
- Suitable for all DIN lifting equipment
- Double angle rail for greater safety when emptying
- Compatible with identification and weighing systems
- Special ribs prevent containers from becoming jammed when stacked

Imprints and markings

- Manufacturer, year of manufacture, material
- Nominal volume, max permitted total weight
- EN 840 and AS4123 markings
- Individual markings with imprints, hot-foil printing or adhesive labels*
- Customer specific serial numbers if required*

Accessories

- For accessories and special design variations such as lid apertures and locks please refer to the separate accessories sheet for 2-wheeled containers

SULO®

SULO MGB Australia Pty Ltd
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Quality

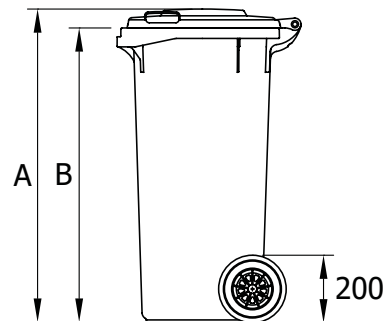
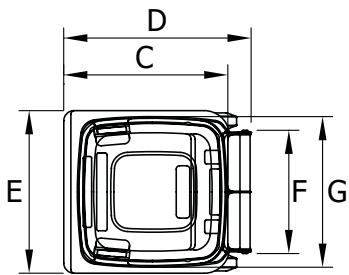
- Certified according to EN840
- Manufactured in accordance with AS4123

Dimensions - Weights - Standards

- Nominal volume: 120 litres
- Net weight: approx 9.3 kg
- Max load: 48 kg
- Permitted total weight: 60 kg

- | | | | | | |
|-----|--------|-----|--------|-----|--------|
| ■ A | 930 mm | ■ D | 545 mm | ■ G | 480 mm |
| ■ B | 870 mm | ■ E | 480 mm | | |
| ■ C | 480 mm | ■ F | 335 mm | | |

Measurements to be used as a guide only – variations will occur



Colours

- Standard colours: black, nature green, dark green, grey
- Special colours are available on request* – common colours include blue, yellow, red, brown, orange, purple



DIN



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SULO - New Zealand
PO Box 58 962
Greenmount, Manukau City 2141

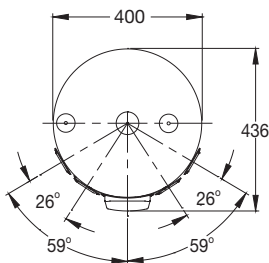
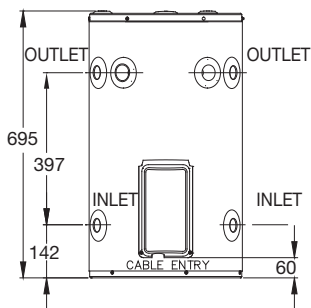
New Zealand

Tel: +64 9 - 968 2180
Fax: +64 9 - 968 2188

K149

Features & Benefits

- Small diameter - 400mm
- Designed for restricted space installations
- Dual handed connections
- Plug & lead models 2.4kW only
- Recessed plug fittings
- Safe for wall mounting - Wall mounting bracket 299120
- 7 year cylinder warranty¹



MODEL	191050 191050/P
Hot Water Delivery (L)	50
kW Rating	1.8, 2.4, 3.6
Relief Valve Pressure (kPa)	1400
Expansion Control Valve (kPa)	1200
Max Water Supply Pressure:	
with ECV (kPa)	960
without ECV (kPa)	1120
Water Connections	Rp ³ / ₄
Approx. Weight (packaged) kg	26



Scan code for details & installation instructions



Professional Glueboard Insect Control

Please read these instructions carefully and store in a safe place for future reference.

INFINITI®

Infiniti® differentiates itself from other glueboard flykillers by utilising a unique patented* glueboard and patented* UV source to deliver superb efficacy. With a stylish and contemporary aesthetic, Infiniti® incorporates features that make servicing and installation quick and easy. A specially designed Glupac® glueboard slides in from the bottom of the unit, and sits directly in front of the UV LEDs, improving accessibility and allowing for a slimmer profile flykiller whilst offering 67% savings in energy running costs.

*Patents Pending

Contents of package

- 1 x Infiniti® flykiller
- 1 x Glupac® glueboard
- 1 x Mains cable (Type X)
- 2 x UV LED strips (Fitted)
- 4 x Screws and wall plugs
- 1 x Wall mounting template

WARNING – THIS APPLIANCE MUST BE EARTHED (CLASS1)

Insect control products

Infiniti® utilises high efficacy ultraviolet LEDs to attract flying insects and retains the caught insects on a glueboard for inspection or hygienic disposal.

Warning

Infiniti® is not to be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions. Children should be supervised to ensure they do not play with the appliance. Not suitable for applications where potentially explosive environments may exist. Skin or eye damage may result from direct exposure to ultraviolet light over prolonged periods. Always ensure the unit is disconnected from the mains supply before any form of servicing.

Heart pacemaker

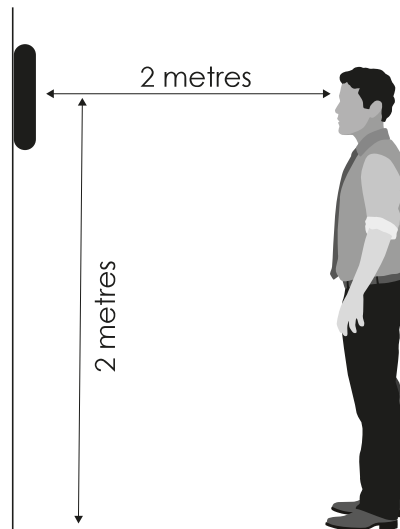
The Infiniti® unit uses magnets to hold the front cover closed. Keep magnets away from pacemakers. The operation of heart pacemakers will be affected by close proximity of a magnet. Magnets can set a pacemaker working in a way that is not suitable for the pacemaker user and that might affect their health.

Positioning and guidance for use

THIS UNIT IS FOR INDOOR USE ONLY, NOT SUITABLE FOR USE IN BARN, STABLES & SIMILAR LOCATIONS. KEEP OUT OF REACH OF CHILDREN. Infiniti® should ideally be fixed around two metres above the ground, preferably in the darkest place within the area to be protected. Do not position the unit close to windows, skylights or other sources of light, or where it may be obscured by furniture, doors or other obstacles. Infiniti® should be used in an environment at or below 30°C (86°F) to ensure the best UV output throughout the unit's life. Ideally, Infiniti® should be visible from every part of the area to be protected. Infiniti® should ideally be in operation for 24 hours a day, ensuring your premises are kept free of flying insects. Insects are most attracted to Infiniti® at night when there is no competition from daylight or other light sources.

In accordance with European legislation regarding UV permissible light exposure, Pelsis recommend that this unit should be positioned at least 2 metres from a workspace, where personnel could directly face the unit for up to a limit of 2.5 hours a day. However each case is different and the installer should use this and other recommendations contained within these instructions to assess the most suitable location for the unit.

K150



Guarantee

Infiniti® has a three year guarantee and if maintained as recommended in these instructions should continue to work for many years.** Use of non-approved consumables may invalidate the guarantee. Ensure genuine Glupac® glueboards and genuine Pelsis UV LED Strips are used in conjunction with this product.

**Excludes LED strips and glueboards. Does not cover breakdown due to misuse, incorrect operation or use in an incorrect application.

Installation

INSTALLATION SHOULD BE CARRIED OUT BY SERVICE PERSONNEL ONLY.

Use the supplied wall mounting plugs and screws for wall mounting. Making sure correct wall plugs are used for specialist mounting materials such as plasterboard. Mark the 4 fixing points on the mounting surface, using the supplied wall mounting template. Drill 4 holes on the marked fixing points, then insert the wall plugs. Fit the fixing screws, leaving the head slightly proud from the wall. Hang Infiniti® onto the fixing screws.

Once Infiniti® is installed in position, fit the Glupac® glueboard in place as described in the glueboard replacement section of this document. Use the removable mains lead and plug to connect Infiniti® to an appropriate power supply.

Cleaning

CLEANING SHOULD BE CARRIED OUT BY SERVICE PERSONNEL ONLY, AFTER ENSURING THAT THE UNIT IS DISCONNECTED FROM THE MAINS SUPPLY.

It is recommended that cleaning is carried out regularly when the glueboard is replaced. Once the Glupac® glueboard is removed, the unit should be thoroughly wiped down with a damp cloth, removing any build-up of dirt. Ensure the unit is completely dry before reconnecting it to the power supply.

Professional Glueboard Insect Control

Glueboard Removal

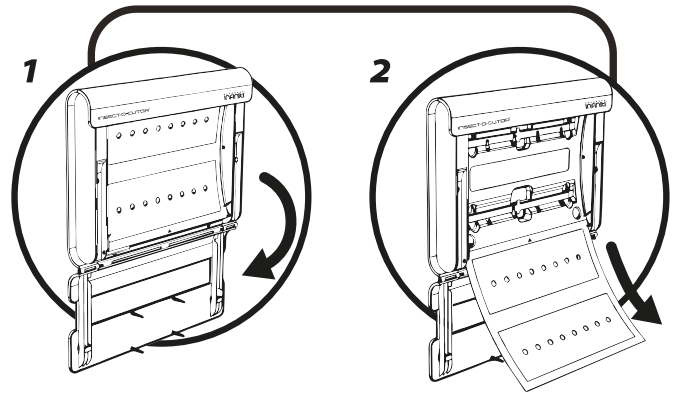
Glueboard replacement

GLUEBOARD REPLACEMENT SHOULD BE CARRIED OUT BY SERVICE PERSONNEL ONLY, AFTER ENSURING THAT THE UNIT IS DISCONNECTED FROM THE MAINS SUPPLY.

The glueboard should be replaced every month with a genuine Glupac® glueboard. Use of non-approved glueboards may invalidate your guarantee. Infiniti® comes supplied with a high specification black glueboard with printed grids for simple insect evaluation and monitoring.

To remove the old glueboard: First open the front guard, the centre and bottom panel will swing down. Hold the bottom edge of the glueboard at the right and left hand edge, push the glueboard slightly up and back to un-hook from the location points. Pull the glueboard downwards and out of the unit.

To install a new glueboard: Remove the release paper. Feed the top edge of the glueboard into the runners on the unit. Slide the glueboard upwards into position, then hook the bottom corners into the location points. Close the front guard.



LED Replacement

LED STRIP REPLACEMENT SHOULD BE CARRIED OUT BY SERVICE PERSONNEL ONLY, AFTER ENSURING THAT THE UNIT IS DISCONNECTED FROM THE MAINS SUPPLY. LED STRIPS SHOULD BE REPLACED EVERY THREE YEARS.

Removing the old LED Strip

1: Open the front guard and remove the glueboard.

Face the unit and remove the old LED strip by sliding it to the right until the strip connector on the left is clear of the housing. Use the protrusion on the top of the strip to help push the LED strip.

2: Slide the LED strip up until it is clear of the spring clips. Use the protrusion on the bottom of the strip to assist.

3: Lift the strip away from the unit.

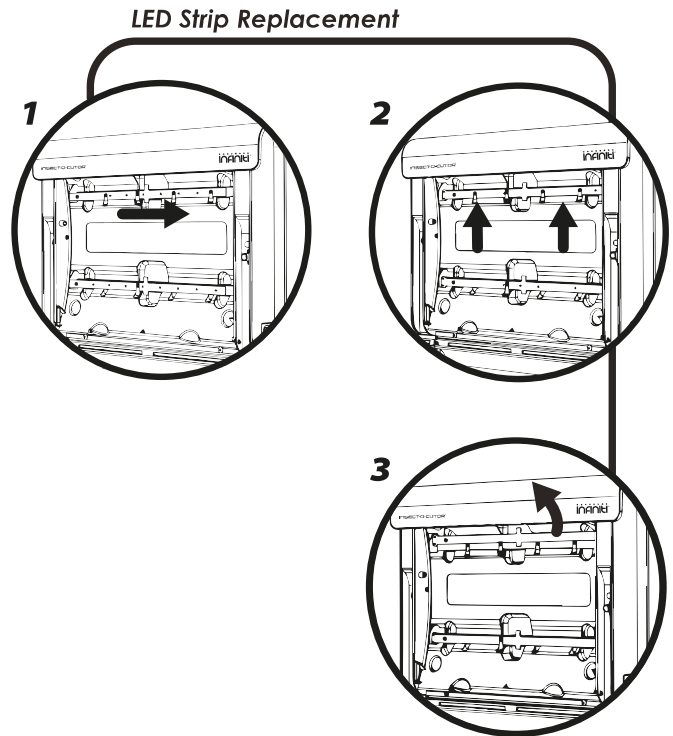
Installing a new LED Strip

Face the unit and hold the new LED strip with the LEDs facing you and with the connector on your left.

Place the new LED strip so that it is just above the spring clips and flat against the back face of the unit.

Slide the LED strip down and under the spring clips - until the lower edge of the strip stops against the body of the unit.

Slide the LED strip left into the housing until the LED strip is connected. Check that the LED strips are fitted correctly by closing the front guard and reconnecting the mains power. If the LEDs do not light up, disconnect the power, open the front guard and check that the LED strips are fully engaged. After this the glueboard can be inserted.



SPECIFICATION / REPLACEMENT PARTS

SPECIFICATION / REPLACEMENT PARTS

Unit	Infiniti®
Voltage	230V ~ 50Hz
Dimensions	500 L x 360 H x 70 D
Weight	4.0 Kg
LED Strips	LED8S
Glueboards	1 x INL288 (Black)

WEEE COMPLIANCE No. WEE/GF0661QR



V312 MULTIPURPOSE TROLLEY

Welded stainless steel construction. Two recessed shelves with rounded internal corners for easy cleaning. 43cm clearance between shelves. Revolving buffers. 12.5cm diameter chrome plated, ball bearing castors.

Available in the following nominal sizes:

V312 . 075	75 x 50 x 90cm high
V312 . 090	90 x 50 x 90cm high
V312 . 105	105 x 50 x 90cm high



V314 MULTIPURPOSE TROLLEY

Welded stainless steel construction. Three recessed shelves with rounded internal corners for easy cleaning. 28cm clearance between shelves. Revolving buffers. 12.5cm diameter chrome plated, ball bearing castors.

Available in the following nominal sizes:

V314 . 075	75 x 50 x 90cm high
V314 . 090	90 x 50 x 90cm high
V314 . 105	105 x 50 x 90cm high



V322 TRAYMOBILE

Welded stainless steel construction. Two recessed shelves with rounded internal corners for easy cleaning. 46cm clearance between shelves. Guard rails on three sides of both shelves.

Revolving buffers. 12.5cm diameter chrome plated, ball bearing castors.

Nominal dimensions: 90 x 50 x 90cm high



V323 TRAYMOBILE

Welded stainless steel construction. Three recessed shelves with rounded internal corners for easy cleaning. 28cm clearance between shelves. Guard rails on three sides of all shelves.

Revolving buffers. 12.5cm diameter chrome plated, ball bearing castors.

Nominal dimensions: 90 x 50 x 90cm high