



*Simply the best value for money*



## New 2024 Catalogue & Price List



# ChefQuip

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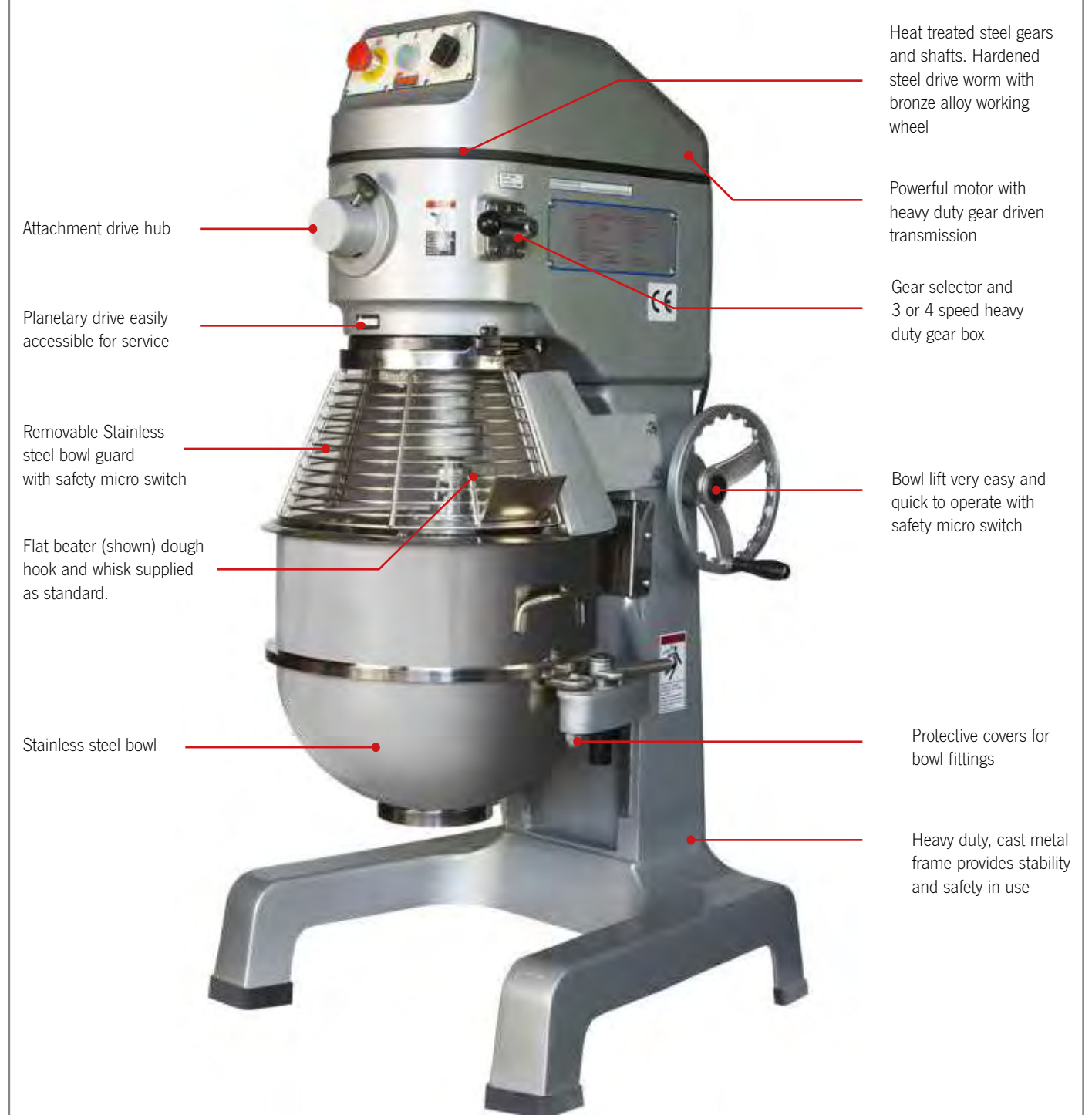


## Planetary Mixers



- Premium design and performance at best-value-for-money prices.
- Versatile machines for mixing a variety of products including dough, cream, mayonnaise and creamed potatoes and so much more.
- Manufactured to ChefQuip's exacting standards for over 30 years.










### Floor-Standing Planetary Mixer Features



Photographs not to scale



List of mixers

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£798

**SP-500 £798**  
5 litre bowl

- 1hp motor 750W
- Variable speed
- Interlocking bowl guard and bowl lift
- No volt release switch
- Bowl, beater, whisk, spiral dough hook
- Dimensions: DxWxH (cm)  
38x31x45.5
- Weight 16Kg 230V/0.75kw  
⚡ Single Phase

Accessories

SP-500BL	5 Litre bowl	£101
SP-500WH	Whisk	£78
SP-500FB	Beater	£58
SP-500HK	Spiral dough hook	£58

Attachment

VH-12 Mincer attachment for ChefQuip Planetary Mixers with a power hub from SP100 to SP80



**VH-12 Mincer attachment £546**

Attachments are only available when ordered with a mixer

Photographs not to scale

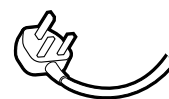
7.5 Litre



## SP-800

7.5 litre bowl **£1,145**

- 0.25hp motor
- Speeds 132/235/421
- Interlocking bowl guard and bowl lift
- No volt release switch
- Emergency stop button
- 15 minute timer
- Bowl, beater, whisk, spiral dough hook
- Dimensions:  
DxWxH (cm) 40x30x58
- Weight 29kg 230V/0.2kw  
⚡ Single Phase



### Accessories

SP-800BL	7.5 Litre bowl	<b>£114</b>
SP-800WH	Whisk	<b>£79</b>
SP-800FB	Beater	<b>£63</b>
SP-800HK	Spiral dough hook	<b>£63</b>

**£1,145**

Photographs not to scale

Available with lockable  
security switch



Removable  
Bowl Guard with  
Dust Cover



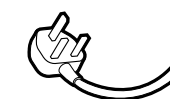
10 Litre



## SP-100HA

10 litre bowl **£2,019**

- 0.33hp motor
- Speeds 106/196/358
- Interlocking bowl guard and bowl lift
- No volt release switch
- Emergency stop button
- Bowl, beater, whisk, spiral dough hook
- Dimensions:  
DxWxH (cm) 56x44x73
- Weight 90kg 230V/0.25kw  
⚡ Single Phase



### Accessories

SP-100BL	10 Litre bowl	<b>£212</b>
SP-100WH	Whisk	<b>£165</b>
SP-100FB	Beater	<b>£119</b>
SP-100HK	Spiral dough hook	<b>£119</b>
SP-100LS	Lockable security switch	<b>£140</b>
SP-100STAND	Mixer Stand	<b>£397</b>

**£2,019**

Photographs not to scale



Available with lockable security switch



Removable Bowl Guard with Dust Cover

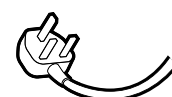


20 Litre

## SP-200HA

20 litre bowl **£2,255**

- 0.5hp motor
- Speeds 106/196/358
- Interlocking bowl guard and bowl lift
- No volt release
- Emergency stop button
- Bowl, beater, whisk and spiral dough hook
- Dimensions: DxWxH (cm) 53x52x87
- Weight 100kg
- ⚡ 230v/0.37kw Single Phase



### Accessories

SP-200BL	20 Litre bowl	<b>£237</b>
SP-200WH	Whisk	<b>£196</b>
SP-200FB	Beater	<b>£155</b>
SP-200HK	Spiral dough hook	<b>£155</b>
SP-200STAND	Mixer Stand	<b>£397</b>
SP-20/10	1/2 size attachments	<b>£627</b>
SP-20LS	Lockable security switch	<b>£140</b>
SP-200SCR	Bowl Scraper	<b>£304</b>

**£2,255**

Photographs not to scale

Available with lockable security switch



Removable Bowl Guard with Dust Cover



22 Litre

## SP-22HA

22 litre bowl **£2,765**

- 0.75hp motor
- Speeds 102/183/352
- Interlocking bowl guard and bowl lift
- No volt release switch
- Emergency stop button
- 15 minute timer / always on
- Bowl, beater, whisk, spiral dough hook
- Dimensions: DxWxH (cm) 56x57x91
- Weight 120kg 230V/0.55kw
- ⚡ Single Phase



### Accessories

SP-22BL	22 Litre bowl	<b>£268</b>
SP-22WH	Whisk	<b>£227</b>
SP-22FB	Beater	<b>£180</b>
SP-22HK	Spiral dough hook	<b>£180</b>
SP-22STAND	Mixer Stand	<b>£397</b>
SP-22/10	1/2 size attachments	<b>£932</b>
SP-22LS	Lockable security switch	<b>£140</b>
SP-22SCR	Bowl Scraper	<b>£396</b>

**£2,765**

Photographs not to scale



Digital controls

22 Litre

## SP-22HA-D

22 litre bowl **£2,873**

- 0.75hp motor
- Speeds 102/183/352
- Interlocking bowl guard and bowl lift
- No volt release switch
- Emergency stop button
- 15 minute timer / always on
- Bowl, beater, whisk, spiral dough hook
- Dimensions:  
DxWxH (cm) 56x57x91
- Weight 120kg 230V/0.55kw  
⚡ Single Phase



### Accessories

SP-22BL	22 Litre bowl	<b>£268</b>
SP-22WH	Whisk	<b>£227</b>
SP-22FB	Beater	<b>£180</b>
SP-22HK	Spiral dough hook	<b>£180</b>
SP-22STAND	Mixer Stand	<b>£397</b>
SP-22/10	1/2 size attachments	<b>£932</b>
SP-22LS	Lockable security switch	<b>£140</b>
SP-22SCRCP	Bowl Scraper	<b>£396</b>

**£2,873**

Photographs not to scale

Available with lockable security switch

30 Litre

## SP-30HA

30 litre bowl **£3,770**

- 1hp motor
- Speeds 99/176/320
- Interlocking bowl guard and bowl lift
- No volt release switch
- Emergency stop button
- 15 minute timer / always on
- Bowl, beater, whisk, spiral dough hook
- No.12 attachment drive
- Dimensions:  
DxWxH (cm) 67x58x117
- Weight 200kg 230V/0.75kw  
⚡ Single Phase ~~13A~~
- 3 phase model available on request

**NOTE FOR TECHNICIANS**  
MCB to be motor rated

### Accessories

SP-30BL	30 Litre bowl	<b>£433</b>
SP-30WH	Whisk	<b>£268</b>
SP-30FB	Beater	<b>£216</b>
SP-30HK	Spiral dough hook	<b>£216</b>
SP-30BT	Bowl Trolley	<b>£186</b>
SP-30/20	1/2 size attachments	<b>£1,095</b>
SP-30LS	Lockable security switch	<b>£140</b>
SP-30SCRCP	Bowl Scraper	<b>£550</b>

**£3,770**

Photographs not to scale



Available with lockable security switch



Removable Bowl Guard with Dust Cover




40 Litre



## SP-40HA

40 litre bowl **£5,114**

- 1.5hp motor
- Speeds 99/176/320
- Interlocking bowl guard and bowl lift
- No volt release switch
- Emergency stop button
- 15 minute timer / always on
- Bowl, beater, whisk, spiral dough hook
- No.12 attachment drive
- Dimensions: DxWxH (cm) 72x63x130
- Weight 260Kg. 230V/1.1kw  
Single Phase 
- 3 phase model available on request

**NOTE FOR TECHNICIANS**  
MCB to be motor rated

### Accessories

SP-40BL	40 Litre bowl	<b>£505</b>
SP-40WH	Whisk	<b>£288</b>
SP-40FB	Beater	<b>£248</b>
SP-40HK	Spiral dough hook	<b>£248</b>
SP-40BT	Bowl trolley	<b>£186</b>
SP40/20	1/2 size attachments	<b>£1,535</b>
SP40LS	Lockable security switch	<b>£140</b>
SP40SCRIP	Bowl Scraper	<b>£639</b>

**£5,114**

Photographs not to scale

Available with lockable security switch



Removable Bowl Guard with Dust Cover




60 Litre



## SP-60HA

60 litre bowl **£6,742**

- 3hp motor
- Speeds 99/176/320
- Interlocking bowl guard and bowl lift
- No volt release switch
- Bowl Trolley
- Emergency stop button
- 15 minute timer / always on
- Bowl, beater, whisk, spiral dough hook
- No.12 attachment drive
- Dimensions: DxWxH (cm) 72x63x130
- Weight 300Kg. 400V/2.2kw  
3 Phase
- Single phase model available on request 

**NOTE FOR TECHNICIANS**  
MCB to be motor rated

### Accessories

SP-60BL	60 Litre bowl	<b>£567</b>
SP-60WH	Whisk	<b>£370</b>
SP-60FB	Beater	<b>£299</b>
SP-60HK	Spiral dough hook	<b>£299</b>
SP-60BT	Bowl trolley	<b>£186</b>
SP60/30	1/2 size attachments	<b>£1,566</b>
SP60LS	Lockable security switch	<b>£140</b>
SP60SCRIP	Bowl Scraper	<b>£653</b>

**£6,742**

Photographs not to scale

Available with lockable security switch



80 Litre

Electric bowl lift

Removable Bowl Guard with Dust Cover



## SP-80HA

80 litre bowl **£12,370**

- 3hp motor
- Speeds 69/121/204
- Interlocking bowl guard and bowl lift
- No volt release switch
- Bowl trolley
- Emergency stop button
- 15 minute timer / always on
- Bowl, beater, whisk, spiral dough hook
- No.12 attachment drive
- Dimensions: DxWxH (cm) 105x77x152
- Weight 550Kg. 400V/2.2kw 3 phase

NOTE FOR TECHNICIANS  
MCB to be motor rated

### Accessories

SP-80BL	80 Litre bowl	<b>£773</b>
SP-80WH	Whisk	<b>£464</b>
SP-80FB	Beater	<b>£402</b>
SP-80HK	Spiral dough hook	<b>£402</b>
SP-80BT	Bowl trolley	<b>£268</b>
SP80/40	1/2 size attachments	<b>£1,762</b>
SP80LS	Lockable security switch	<b>£140</b>
SP80SCR	Bowl Scraper	<b>£747</b>

**£12,370**

Photographs not to scale

## Spiral Mixers

- Outstanding value mixers with optional features
- Manufactured to a high specification

### Features...

- Stainless steel bowl, spiral and rod
- Food grade plastic bowl guard (IM50 stainless steel)
- Twenty minute production cycle for pizza dough
- Optional lifting head and removable bowl
- Scratch-resistant paint finish for extremely easy cleaning
- Safety features: low voltage controls, microswitch on bowl cover



IM-18S

**IM-18S** 22 litre Fixed Bowl **£1,739**

**IM-18C** 22 litre Removable Bowl **£2,345**

- 18kg capacity



	Specifications			Watts	Bowl					External			Net weight (kg)	Factory Options		
	Bowl capacity (lt)	Bowl capacity (kg)	Volts/Phase		Diameter (mm)	Depth (mm)	Height (mm)	Width (mm)	Depth (mm)	Diameter (mm)	Depth (mm)	Height (mm)		Timer & Wheels	Removal bowl	3 phase
IM-18	22	18	230v/1ph	750	360	210	600	390	670	59	✓	✓	✓	✓	✓	✓

Photographs not to scale



## Spiral Mixers

- Outstanding value mixers with optional features
- Manufactured to a high specification

### Features...

- Stainless steel bowl, spiral and rod
- Food grade plastic bowl guard (IM50 stainless steel)
- Twenty minute production cycle for pizza dough
- Optional lifting head and removable bowl
- Scratch-resistant paint finish for extremely easy cleaning
- Safety features: low voltage controls, microswitch on bowl cover

**IM-25S 32 litre Fixed Bowl £2,120**

- 25kg capacity



IM-25S



IM-25C

**IM-25C 32 litre Removable Bowl £2,904**

- 25kg capacity



Specifications				Bowl				External				Factory Options		
Bowl capacity (lit)	Bowl capacity (kg)	Volts/Phase	Watts	Diameter (mm)	Depth (mm)	Height (mm)	Width (mm)	Depth (mm)	Net weight (kg)	Timer & wheels	Removal bowl	3 phase		
IM-25	32	25	230v/1ph	1100	400	260	690	430	730	93	✓	✓	✓	

Photographs not to scale

## Spiral Mixers

- Outstanding value mixers with optional features
- Manufactured to a high specification

### Features...

- Stainless steel bowl, spiral and rod
- Food grade plastic bowl guard (IM50 stainless steel)
- Twenty minute production cycle for pizza dough
- Optional lifting head and removable bowl
- Scratch-resistant paint finish for extremely easy cleaning
- Safety features: low voltage controls, microswitch on bowl cover



**IM-38S 42 litre Fixed Bowl £2,385**

**IM-38C 42 litre Removable Bowl £3,068**

- 38kg capacity



Specifications				Bowl				External				Factory Options		
Bowl capacity (lit)	Bowl capacity (kg)	Volts/Phase	Watts	Diameter (mm)	Depth (mm)	Height (mm)	Width (mm)	Depth (mm)	Net weight (kg)	Timer & wheels	Removal bowl	3 phase		
IM-38	42	38	230v/1ph	1500	450	260	710	480	800	105	✓	✓	✓	

Photographs not to scale

## Spiral Mixers

- Outstanding value mixers with optional features
- Manufactured to a high specification

### Features...

- Stainless steel bowl, spiral and rod
- Food grade plastic bowl guard (IM50 stainless steel)
- Twenty minute production cycle for pizza dough
- Optional lifting head and removable bowl
- Scratch-resistant paint finish for extremely easy cleaning
- Safety features: low voltage controls, microswitch on bowl cover



**IM-50S** 62 litre Fixed Bowl **£4,500**  
**IM-50C** 62 litre Removable Bowl **£5,070**

- 50kg capacity
- 2.2kw 3 phase only



IM-50  
Removable Bowl model  
also available

	Specifications				Bowl					Factory Options			
	Bowl capacity (lt)	Bowl capacity (kg)	Volts/Phase	Watts	Diameter (mm)	Depth (mm)	Height (mm)	Width (mm)	Depth (mm)	Net weight (kg)	Timer & Wheels	Removal bowl	3 phase
IM-50	62	50	415v/3ph	2200	500	310	920	530	920	175	✓	✓	Std

Photographs not to scale

## CQ400 £1,360

Vegetable preparation machines are fully CE compliant

- 56h x 23w x 49d
- Weight 20kg
- 550watts
- Disc revs 280
- Use continuous
- Production kg.150/350
- ⚡ 230 volts



## Blades and Accessories



**Slicing discs type 'E' with 1-2-3 blades £98**  
 1mm - 2mm - 3mm - 4mm - 6mm - 8mm - 10mm - 14mm: Potato  
 Chips, Potatoes, Turnips, Cabbage, Cucumbers, Carrots, Onions,  
 Mushrooms, Courgettes, Aubergines, Fennel,  
 Artichokes.



**Slicing discs type 'E' with 1 curved blade £98**  
 1mm - 2mm: Hard Salami, Mushrooms, Cabbage,  
 Chicory. 5mm: Tomatoes, Lemons, Oranges, Apples,  
 Bananas, Pineapples, Grapefruit.



**Crinkle Cut Slicing discs type 'E/o' with 1-2 blades £98**  
 3mm - 4mm - 6mm - 8mm - 10mm



**Julienne cutting discs type 'H' £114**  
 2.5x2.5mm - 4x4mm - 6x6mm - 8x8mm  
 10x10mm: Celery, Courgettes, Beetroot,  
 Parsnips, Carrots, Potatoes etc.



**Shredding or grating 'Z' discs £114**  
 2mm - 3mm - 4mm - 7mm: Carrots, Celery, Potatoes,  
 Apples, Turnips, Beetroot, Red



**Chipping Grids 'B' £140**  
 All 'B' discs must be used with a slicing disc type 'E'  
 (E6-E8-E10) in order to obtain chips 6x6mm,  
 8x8mm, 10x10mm. Using the slicing discs type 'EO'  
 with curved blades it is possible to obtain matchsticks  
 with two curved sides of different sizes for  
 Chips, Carrots, Zucchini.



**Cubing discs 'D' £140**  
 All 'D' discs must be used with a slicing disc type 'E'  
 (E8-E10-E14) in order to obtain cubes 8x8x8mm,  
 10x10x10mm, 20x20x14mm. Using the slicing  
 discs type 'EO' with curved blades it is possible to  
 obtain cubes with two curved sides of different sizes  
 for Salads, 'Minestrone', Fruit Salad, Pickled Vegetables,  
 Potatoes, Carrots

**Chef's pack E3, E5S, E10, D10x10, Z4, H4, +Holder  
 £510**

Photographs not to scale



**For restaurants, canteens, pizzerias up to 1500 meals**



**CQ-600 £1,643**

- **Stainless steel structure** with patented treatment against corrosion. No sticking surface for food contact.
- Strong structure, removable cover for easy cleaning.
- Overload control high power fan professional motor.
- Cover and handle micro switch
- Continuous use.
- Hourly output Kg 100-300
- Belt transmission.
- Start/stop switch with 24v NVR.
- Different tensions on request.
- According to CE professional standards.

## Blades and Accessories



**Slicing discs type 'E' with 1-2-3 blades £98**

1mm - 2mm - 3mm 4mm - 6mm - 8mm - 10mm - 14mm: Potato Chips, Potatoes, Turnips, Cabbage, Cucumbers, Carrots, Onions, Mushrooms, Courgettes, Aubergines, Fennel, Artichokes.



**Slicing discs type 'E' with 1 curved blade £98**

1mm - 2mm: Hard Salami, Mushrooms, Cabbage, Chicory. 5mm: Tomatoes, Lemons, Oranges, Apples, Bananas, Pineapples, Grapefruit.



**Crinkle Cut Slicing discs type 'E/o' with 1-2 blades £98**

3mm - 4mm - 6mm - 8mm - 10mm



**Julienne cutting discs type 'H' £114**

2.5x2.5mm - 4x4mm - 6x6mm - 8x8mm 10x10mm: Celery, Courgettes, Beetroot, Parsnips, Carrots, Potatoes etc.



**Shredding or grating 'Z' discs £114**

2mm - 3mm - 4mm - 7mm: Carrots, Celery, Potatoes, Apples, Turnips, Beetroot, Red



**Chipping Grids 'B' £140**

All 'B' discs must be used with a slicing disc type 'E' (E6-E8-E10) in order to obtain chips 6x6mm, 8x8mm, 10x10mm. Using the slicing discs type 'EO' with curved blades it is possible to obtain matchsticks with two curved sides of different sizes for Chips, Carrots, Zucchini.



**Cubing discs 'D' £140**

All 'D' discs must be used with a slicing disc type 'E' (E8-E10-E14) in order to obtain cubes 8x8x8mm, 10x10x10mm, 20x20x14mm. Using the slicing discs type 'EO' with curved blades it is possible to obtain cubes with two curved sides of different sizes for Salads, 'Minestrone', Fruit Salad, Pickled Vegetables, Potatoes, Carrots

**Chef's pack E3, E5S, E10, D10x10, Z4, H4, +Holder £510**

*Photographs not to scale*

**For restaurants, canteens, pizzerias up to 1500 meals**



**CQ-800 £1,828**

- **Stainless steel structure** with patented treatment against corrosion. No sticking surface for food contact.
- Strong structure, removable cover for easy cleaning.
- Overload control high power fan professional motor.
- Cover and handle micro switch
- Continuous use.
- Hourly output Kg 100-300
- Belt transmission.
- Start/stop switch with 24v NVR.
- Different tensions on request.
- According to CE professional standards.

## Blades and Accessories



**Slicing discs type 'E' with 1-2-3 blades £98**

1mm - 2mm - 3mm 4mm - 6mm - 8mm - 10mm - 14mm: Potato Chips, Potatoes, Turnips, Cabbage, Cucumbers, Carrots, Onions, Mushrooms, Courgettes, Aubergines, Fennel, Artichokes.



**Slicing discs type 'E' with 1 curved blade £98**

1mm - 2mm: Hard Salami, Mushrooms, Cabbage, Chicory. 5mm: Tomatoes, Lemons, Oranges, Apples, Bananas, Pineapples, Grapefruit.



**Crinkle Cut Slicing discs type 'E/o' with 1-2 blades £98**

3mm - 4mm - 6mm - 8mm - 10mm



**Julienne cutting discs type 'H' £114**

2.5x2.5mm - 4x4mm - 6x6mm - 8x8mm 10x10mm: Celery, Courgettes, Beetroot, Parsnips, Carrots, Potatoes etc.



**Shredding or grating 'Z' discs £114**

2mm - 3mm - 4mm - 7mm: Carrots, Celery, Potatoes, Apples, Turnips, Beetroot, Red



**Chipping Grids 'B' £140**

All 'B' discs must be used with a slicing disc type 'E' (E8-E10-E14) in order to obtain chips 6x6mm, 8x8mm, 10x10mm. Using the slicing discs type 'EO' with curved blades it is possible to obtain matchsticks with two curved sides of different sizes for Chips, Carrots, Zucchini.



**Cubing discs 'D' £140**

All 'D' discs must be used with a slicing disc type 'E' (E8-E10-E14) in order to obtain cubes 8x8x8mm, 10x10x10mm, 20x20x14mm. Using the slicing discs type 'EO' with curved blades it is possible to obtain cubes with two curved sides of different sizes for Salads, 'Minestrone', Fruit Salad, Pickled Vegetables, Potatoes, Carrots

**Chef's pack E3, E5S, E10, D10x10, Z4, H4, +Holder £510**

*Photographs not to scale*





## Chef Magnum £11,943

- Vegetable Preparation machine for high volume production
- 3 Separate heads available
- Stainless steel construction with patented treatment against corrosion and certified for food contact
- Removable parts for easy cleaning
- Dual speed
- High power fan motor with thermal overload, gear transmission for continuous use
- Microswitch protection on handle, cover and output
- Hourly output 400 – 1500 kg
- Separate on / off switch with 24 volt NVR
- Dims: 56 x 86 x 112 (h) cm
- Weight: 110kg
- Power: 400v 50hz 3ph



## Double Feeder £3,500

- Suitable to cut vegetables in large quantities
- Stainless steel construction with patented treatment against corrosion and certified for food contact
- Dims: 37 x 54 x 50 cm
- Inlet Port: 17.5 x 10 x 19 (h) cm
- Weight 12 kg



## Cheese Feeder £3,500

- Suitable for cheese and vegetable production
- Stainless steel construction with patented treatment against corrosion and certified for food contact
- Dims: 37 x 54 x 57 (h) cm
- Inlet Port: 13.5 x 11.5 x 33 (h) cm
- Weight 12.5 kg



## Hopper £2,575

- Suitable for potatoes and vegetable production
- Stainless steel construction with patented treatment against corrosion and certified for food contact
- Dims: 37 x 54 x 67 (h) cm
- Inlet Port: 27.5 x 40 (h) cm
- Weight 9.5 kg

Photographs not to scale

## ME Slicing Disc £660

Available in sizes:  
1, 2, 3, 4, 5, 6, 8, 10 & 12mm



## MEF Slicing Disc £968

Available in sizes:  
1, 2 & 3mm



## M4PZ Fraying Disc £830

Available in sizes:  
5 & 8mm



## MZ Shredding Disc £640

Available in sizes:  
3, 4 & 7mm



Alluminio / Aluminium  
**MV Grating Disc £640**



## MH Julienne Disc £896

Available in sizes:  
3, 4, 6, 8 & 10mm



## MD Cubing Disc £875

Available in sizes:  
8, 10, 12, 16, 20 & 24mm



## MC Slicing Disc £495

Available in sizes:  
8, 10, 12 & 22mm



MD & MC must be used together



## MDG Cubing Disc £1,050

Available in sizes:  
8, 10, 12, 16, 20 & 24mm



## MC Slicing Disc £495

Available in sizes:  
8, 10, 12 & 22mm



MD & MC must be used together



Photographs not to scale



- Polished anodised aluminium finish
- Blades made from surgical quality stainless steel
- Air cooled motors with multigrip belt drive

Heavy-Duty Meat Slicers



CQS-250  
£1,230

- Blade size: 250mm
- Power (Hp): 0.25
- Cut Capacity (mm): 230x145
- Cut thickness (mm): 15
- Net Weight (kg): 18
- Max Width (mm): 430
- Max Length (mm): 530
- Loading: Single phase 13 amp

- Blade size: 300mm
- Power (Hp): 0.35
- Cut Capacity (mm): 240x160
- Cut thickness (mm): 20
- Net Weight (kg): 29
- Max Width (mm): 560
- Max Length (mm): 650
- Loading: Single phase 13 amp



CQS-300  
£1,849

Standard Spec

Integrated sharpening device  
Sneeze guard  
No volt release switch  
Single Phase

Specifications																	
Price	Blade size mm	Power (Hp)	Cut capacity (mm)	Cut thickness (mm)	Net weight (kg)	Max width (mm)	Max length (mm)	Loading	Standard Equipment	Blade removal tool	Unique blade removal tool	Integral sharpening device	Sneeze guard	No volt release switch	Air cooled motor	Multigrip belt drive	
CQS-250 £1,230	250	0.25	230x145	15	18	430	530	Single phase 13 amp	✓	✓	✓	✓	✓	✓	✓	✓	✓
CQS-300 £1,849	300	0.35	240x160	20	29	560	650	Single phase 13 amp	✓	✓	✓	✓	✓	✓	✓	✓	✓

Photographs not to scale

SBR Meat Slicer Models With Safe Blade Removal



Step 1: Remove  
Blade Cover



Step 2: Tilt Carriage



Step 3: Attach SBR  
(Safe Blade Removal)

Step 4: Simply  
Remove Blade



To see a video of the process go to:  
<http://www.chefquip.co.uk/videos/>

Photographs not to scale

- Polished anodised aluminium finish
- Blades made from surgical quality stainless steel
- Air cooled motors with multigrip belt drive

## Heavy-Duty Meat Slicers



**CQS-300 SBR Auto**  
**£4,424**

- Blade size: 300mm
- Power (Hp): 0.35
- Cut Capacity (mm): 285x165
- Cut thickness (mm): 20
- Net Weight (kg): 43
- Max Width (mm): 500
- Loading: Single phase 13 amp

## CQS-350 SBR

**£2,685**

- Blade size: 350mm
- Power (Hp): 0.35
- Cut Capacity (mm): 280x190
- Cut thickness (mm): 20
- Net Weight (kg): 32
- Max Width (mm): 500
- Loading: Single phase 13 amp



Price	Specifications						Standard Equipment						
	Blade size mm	Power (Hp)	Cut capacity (mm)	Cut thickness (mm)	Net weight (kg)	Max width (mm)	Max length (mm)	Loading	Blade removal tool	Unique blade removal tool	Integral sharpening device	Sneeze guard	No volt release switch
<b>CQS-300 AUTO £4,424</b>	300	0.35	285x165	20	43	500	650	Single phase 13 amp	✓	✓	✓	✓	✓
<b>CQS-350 SBR £2,685</b>	350	0.35	280x190	20	32	500	650	Single phase 13 amp	✓	✓	✓	✓	✓

Photographs not to scale

- Polished anodised aluminium finish
- Blades made from surgical quality stainless steel
- Air cooled motors with multigrip belt drive

## Heavy-Duty Meat Slicers



**CQS-300 SBR**  
**£2,055**

- Blade size: 300mm
- Power (Hp): 0.35
- Cut Capacity (mm): 240x160
- Cut Thickness: 20
- Net Weight (kg): 29
- Max Width (mm): 500
- Max Length (mm): 650
- Loading: Single phase 13 amp

## CQS-300 SBR QT (QuanTanium)

**£2,470**

**Same Spec as above**  
**With QuanTanium Coating**

QuanTanium with Titanium particles reinforced three-layer-non-stick coating will allow:

- Smoothness: difficult products like cheese or fresh meat do not stick and products slide smoothly and frictionless
- Higher resistance to abrasion
- Resistance to most aggressive detergents



Price	Specifications						Standard Equipment						
	Blade size mm	Power (Hp)	Cut capacity (mm)	Cut thickness (mm)	Net weight (kg)	Max width (mm)	Max length (mm)	Loading	Blade removal tool	Unique blade removal tool	Integral sharpening device	Sneeze guard	No volt release switch
<b>CQS-300 SBR £2,055</b>	300	0.35	240x160	20	29	500	600	Single Phase 13 AMP	✓	✓	✓	✓	✓
<b>CQS-300 SBR QT £2,470</b>	300	0.35	240x160	20	29	500	600	Single Phase 13 AMP	✓	✓	✓	✓	✓

Photographs not to scale



## Lava Rock Tilting Grill

### Features...

- Cast iron 'V' shaped grill 320 x 540mm
- Grill has three tilt positions to run off excess fat
- Removable drip trays
- Individual chromed steel burners with stainless steel protection
- Stainless steel double frame to prevent overheating
- Fitted with natural gas jets; supplied with optional LPG jets



**B-50 3 Burner £1,988**

8.5kw 29,000 Btu  
h330 x w490 x d700  
Net weight 44kg



**B-80 6 Burner £3,193**

17.0kw 58,000 Btu  
h330 x w810 x d700  
Net weight 76kg

**B-115 8 Burner £3,863**

23kw 75,500 Btu  
h330 x w1140 x d700  
Net weight 108kg



Photographs not to scale

## Fryers

### FFA-2001 Single Pan Fryer

- 275x430x290mm
- 220-240V
- 2.5KW
- 5L
- 4.5KG



**£145**

## Double Pan Fryer

### FFA-2002 Double Pan Fryer

- 550x430x290mm
- 220-240V
- 2.5KW+2.5KW
- 2x5L
- 9KG



**£290**

Photographs not to scale

- Manufactured ovens for consistently good results
- Efficient, robust and reliable: low cost of ownership
- ChefQuip's long-term commitment to service and replacement parts

## Compact Oven

### BX 4x4 £1,465



- Four 10" (25cm) pizzas per deck
- Maximum temperature 450°C
- Refractory brick bases for heat retention and even cooking
- Three thermostats
- Thermal insulation to reduce start up times and minimise heat loss
- Safety thermostat
- ⚡ 6kw single phase



Stand 90cm  
BX4x4  
£340

## Standard Oven

### Smart 44 £2,215



- Four 12" (30cm) pizzas per deck
- Maximum temperature 450°C
- Refractory brick bases for heat retention and even cooking
- Two thermostats per chamber for total cooking control
- Temperature gauge for each chamber
- Thermal insulation to reduce start up times and minimise heat loss
- Safety thermostat
- Door window and interior light in each chamber
- ⚡ 9kw single phase convertible to three phase on site

### Smart 66 £2,637

- Six 12" (30cm) pizzas per deck
- ⚡ 13.6kw single phase convertible to three on site

Stand 85cm  
Smart 44  
£397

Stand 85cm  
Smart 66  
£422

## Premium Oven

### Superior 44 £3,172



- Four 13" (35cm) pizzas per deck
- Maximum temperature 500°C
- Full width double glazed door and interior light
- Full width door handle for easy operation
- Extra energy saving features: door gasket, coated chamber, extra insulation
- Refractory brick bases for heat retention and even cooking
- Two thermostats per chamber for total cooking control
- Temperature gauge for each other chamber
- Safety thermostat
- ⚡ Single phase 12kw, three phase no cost option

### Superior66 £3,522

- Six 13" (35cm) pizzas per deck
- ⚡ 18kw single phase

Stand 90cm  
SX4X4  
£443

Stand 90cm  
SX6X6  
£489

Electric Ovens

	Price	Stand Price	Specifications	Rating (kW)	Volts (ph)	Maximum Temp (°C)	No. of Pizzas	Height (mm) (Each Chamber)	Internal Width (mm)	Depth (mm)	Height (mm)	Width (mm)	Depth (mm)	Net weight (kg)	Standard Equipment	Thermostats	Interior Light	3ph Factory Option
BX 4x4	£1,465	£340	6.0	230v/1ph	450	8 (10")	120	620	500	527	915	690	80	3	X	X		
SMART 44	£2,215	£397	9.0	230v/1ph 415v/3ph	450	8 (12")	150	660	660	750	980	880	152	4	✓	Std		
SUP 44	£3,172	£443	12.0	230v/1ph 415v/3ph	500	8 (13")	140	720	720	745	1000	940	155	4	✓	✓		
SMART 66	£2,637	£422	13.6	230v/1ph 415v/3ph	450	12 (12")	150	660	990	750	980	1160	218	4	✓	Std		
SUP 66	£3,522	£489	18.0	230v/1ph 415v/3ph	500	12 (13")	140	720	1080	745	1000	1300	203	4	✓	✓		

Photographs not to scale

- High quality ovens
- A leading manufacturer with 40 years experience
- Modular system in choice of sizes

## 4 Pizzas



### G4 £3,543

- Four 12" (30cm) pizzas per deck
- High quality construction and insulation
- Refractory brick bass for excellent heat retention and even cooking
- Door window and interior light in each chamber

## 6 Pizzas



### G6 £4,156

- Six 12" (30cm) pizzas per deck
- High quality construction and insulation
- Refractory brick bass for excellent heat retention and even cooking
- Door window and interior light in each chamber

## 9 Pizzas



### G9 £5,005

- Nine 12" (30cm) pizzas per deck
- High quality construction and insulation
- Refractory brick bass for excellent heat retention and even cooking
- Door window and interior light in each chamber

	Price	Open Stand Price	Specifications	Working Temperature °C	Power kw	No. of 12" Pizzas	Volts (ph)	Volume (m3)	Height (cm)	Width (cm)	Internal Depth (cm)	Height (cm)	Width (cm)	Depth (mm)	Net weight (kg)
G4	£3,543	£412	450	16.1	4	230v	0.57	15	62	62	56	100	106	112	
G6	£4,156	£464	450	21.5	6	230v	0.77	15	62	92	56	100	136	135	
G9	£5,005	£567	450	27	9	230v	0.96	15	92	92	56	130	136.2	164	

Photographs not to scale



## Pizza Formers

- High quality manufacture for long life and reliability

**L-30** (10-30cm pizza) **£1,916**

**L-40** (10-40cm pizza) **£2,235**



## Features...

- Patented high density polypropylene long-life roller and gear system
- Stainless steel construction with rounded edges, touchpad controls
- Rollers adjustable for diameter and thickness
- Guards on both sets of rollers and low voltage controls for safe operation

Price	Specifications		Watts	Pizza size (cm)	Portion weight (gm)	Height (mm)	Width (mm)	Depth (mm)	External	Net weight (kg)
	Volts/Phase									
<b>L-30 £1,916</b>	230v/1ph	375	10-30	100/250	700	420	420	34		
<b>L-40 £2,235</b>	230v/1ph	375	10-40	100/400	800	520	520	44		

Photographs not to scale

## Bowl Cutter



**CE L5 MN £1,504**

**CE L8 MN £1,568**

- Suitable to mince, to homogenize and to knead
- Stainless steel structure
- Transparent cover with rubber gasket and liquids doser
- High power professional fan self braking motor with overload control
- Complete hub and blade in stainless steel
- Machine structure for easy and fast cleaning
- On - off pulse switch with 24 NVR - IP 55 water protection
- Wall cleaner
- The cutter was designed and manufactured according to international standards for safety, hygiene and food contact
- According to CE professional use



Price	Specifications		Blade R.p.m.	Working capacity	Dimensions			
	Electrical supply				Height (mm)	Width (mm)	Depth (mm)	Weight (Kg)
<b>CE L5 MN £1504</b>	230V/1ph	1400	3.3kg	500	260	290	24.5	
<b>CE L8 MN £1,568</b>	230V/1ph	1400	5.5kg	560	260	290	24.5	

Photographs not to scale

## Yeoman Ranges



- **F-30G/911** 6 Burner gas with cast iron pan supports
- **F-30g/911VP** 6 Burner gas with vitreous enamel pan supports
- **F-30g/911LPG** 6 Burner LPG with cast iron pan supports
- **F-32g/911** 6 Burner gas with gas convection oven and vitreous enamel pan supports

**F-30G/911**  
**£2,499**

### Accessories

- FX-120** Additional grid shelf **£84**  
**FX-118** Duck rail kit for F30G/911 **£300**  
**FX-117** Mobility Kit for all ranges **£238**

	Price	Electric supply	Internal oven dimensions	Height (mm)	Width (mm)	Depth (mm)	Effective shelf area	Effective cooking volume M <sup>3</sup>	No. of shelves/positions	Weight (kg)	Height (mm)	Width (mm)	Depth (mm)
<b>F-30G/911</b>	<b>£2,499</b>	-	485	800	610	700x495	.237	2/6	159	900	900	730	
<b>F-30G/911VP</b>	<b>£2,609</b>	-	485	800	610	700x495	.237	2/6	159	900	900	730	
<b>F-30G/911LPG</b>	<b>£2,499</b>	-	485	800	610	700x495	.237	2/6	159	900	900	730	
<b>F-32G/911VP</b>	<b>£4,448</b>	240v/1ph	350	745	610	700x495	.159	3/5	165	900	900	730	

## Yeoman Fryers

- **D-11G301** Gas heated single pan fryer with piezo ignition
- **D-11E30** Electrically heated single pan fryer
- **D-14G451** Gas heated twin pan fryer
- **D-14E45** Electrically heated twin pan fryer

### Accessories

- DX-111** Super structure with drain shelf for D11 models **£454**  
**DX-112** Super structure with drain shelf for D14 models **£501**  
**DX-117** Mobility pack (D14 models only) **£238**  
**FX-213** R<sup>1/2</sup>" flexible gas hose for D11G301 **£170**  
**FX-317** R<sup>1/2</sup>" flexible gas hose for D14G451 **£196**

	Price	Loading (kg)	Electric supply	Gas appliance category	Heat input (natural gas / LPG)	Oil capacity (litres)	Chips per hour (kg)	Weight (kg)	Height (mm)	Width (mm)	Depth (mm)
<b>D-11G301</b>	<b>£2,593</b>	-	-	II 2H 3P	13kw	13	20	69	900	300	775
<b>D-11E30</b>	<b>£2,478</b>	9	230v/1ph	-	-	15	24	69	900	300	775
<b>D-14G451</b>	<b>£4,158</b>	-	-	II 2H 3P	13kw	13 per pan	14 per pan	93	900	450	775
<b>D-14E45</b>	<b>£3,660</b>	14	400v/3ph	-	-	14.5 per pan	18.5 per pan	66	900	450	775

D11G301 and D14G451 also available for LPG (D11G301 LPG, D14G451 LPG) same prices as natural gas versions

Photographs not to scale

## Yeoman Convection Ovens



- **E-36E** Electrically heated oven
- **E-37G** Gas heated convection oven



### Accessories

**As Yeoman Ranges**

	Price	Electric supply	Heat input	Height (mm)	Width (mm)	Depth (mm)	No. of shelves/positions
<b>E-36E/900</b>	<b>£3,946</b>	240v/1ph	-	900	900	730	3/6
<b>E-37G/900</b>	<b>£3,946</b>	240v/7ph	13kw	900	900	730	3/5

## Yeoman Grills



- **F20G6** Gas heated 600mm
- **F-20E6** Electrically heated 600mm
- **F-20G6LPG** LPG heated 600mm
- **F-25G8** Gas heated 800mm
- **F-25E8** Electrically heated 800mm
- **F-25E8LPG** LPG heated 600mm 800mm



### Accessories

- FX-207** Stainless steel bench stand, models F20 only **£151**  
**FX-208** Wall brackets (1 pair), models F20 only **£130**  
**FX-218** Cast aluminium brander & fat collection trough F20 only **£176**  
**FX-206** Wall brackets, models F25 only **£70**  
**FX-205** Stainless steel bench stand, models F25 only **£152**  
**FX-121** Crumb tray, models F25 only **£27**  
**FX-220** Reversible cast aluminium brander plate & collection trough, F25 only **£206**  
**FX-213** R<sup>1/2</sup>" flexible gas hose for F20G6/F25G8 **£170**

	Price	Loading (kg)	Electric supply	Gas appliance category	Heat input (natural gas / LPG)	Weight (kg)	Height (mm)	Width (mm)	Depth (mm)
<b>F-20G6</b>	<b>£1,174</b>	-	-	II 2H 3P	5kw	34	475	600	370
<b>F-20E6</b>	<b>£1,088</b>	3	230v/1ph	-	-	34	475	600	370
<b>F-25E8</b>	<b>£1,207</b>	4	230v/1ph	-	-	35	390	800	380
<b>F-25G8</b>	<b>£1,397</b>	-	-	II 2H 3+	5kw	37.5	390	800	380

F20G/6 and F25G/8 also available for LPG (F20G/6LPG, F25/8LPG) same prices as natural gas versions

Photographs not to scale



Potato and Root Vegetable Peelers



- Stainless steel construction
- Choice of 2 capacities
- Discharge shoot can be rotated 270° allowing easy installation
- CE approved



Price	Specifications							
	Capacity (kg)	Water hose connector (mm)	Water consumption (lts/min)	Motor (w)	Noise (dB)	Electrical supply	Weight	
AVAM.10DB £1,442	4.5	12	1.2	180	70	230v/1ph	29	
AVAM.14DB £1,754	6	12	1.3	250	70	230v/1ph	30	

Photographs not to scale

Vacuum Packing Machines



- The CQV-12/CQV-16 vacuum packing machines features a complete automatic vacuum and sealing cycle and is equipped with an electro-mechanical control panel.
- The CQV-12/CQV-16 is of 100% stainless steel construction, including the vacuum chamber, which has rounded internal corners for easy cleaning.



The CQV-12/ CQV-16 chamber vacuum packing machines are well known for their high quality and advanced technology.

Price	Specifications													
	Electrical supply			Vacuum pump (cuph)			Sealing beam (mm)			Chamber size			Dimensions	

Photographs not to scale



## Why choose Lamber?

### Dishwasher specialists

ChefQuip is now the sole UK distributor for the Lamber. Our dealers can supply anything from a small glasswasher to a rack conveyor backed up by ChefQuip's technical support and spare parts service.

**We know and understand glass and dishwashing.**

### Designed for Long Life

Lamber's **fifty years of experience** and their use of top grade stainless steel throughout ensures a very robust construction designed to withstand the most intensive use. Their design philosophy is to **keep it simple** both for the operator and the service engineer, minimising complexity and keeping operating costs low. All machines are **run tested in the factory** which operates under an ISO9001 quality system.

### Warranty

Lamber offers a range of warranty options through its dealer network up to a full two years parts and onsite labour warranty.

### The Range

	DSP Single Skin	Page 41
	Elite Glasswashers	Page 43
	Elite Dishwashers	Page 45
	Elite Passthroughs	Page 47
	Pot Washers	Page 49
	Rack Conveyors	Page 50

### Special Options

	Page
<b>AWS</b> Built in automatic water softener	43
<b>PWD</b> Programmed dump and refill glasswashers	43
<b>GS</b> Dump and fill dishwasher	45
<b>Marine</b> Specification	45

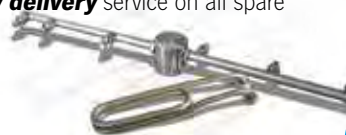
### Which Model?

The **DSP single skin** range offers **excellent value** if budget considerations are paramount, delivering a very good wash performance as well as Lamber's commitment to long term reliability through intelligent, simple design and the use of quality components.

The **Elite line** delivers the **ultimate in energy efficiency and performance**: powerful wash performance with fast recovery times, **double skin construction** for heat and sound insulation, rounded wash tanks with double filter systems for maximum hygiene, programmable timers, digital temperature readouts and a range of special options (see panel above).

### Spare Parts and Service Items

We carry **extensive stocks** of Lamber original spare parts not only for current models but for every glass and dishwasher Lamber has manufactured over the past 15 years - we regularly supply parts for machines over 10 years old. We offer a **next day delivery** service on all spare parts.



### Easy to clean and service

All machines feature a **self clean cycle**. Stainless steel lower wash and rinse arms just lift off for cleaning - no retaining screws to lose! **All major components are easy to access** from the front for adjustment and maintenance: thermostats, detergent and rinse aid pumps. Elite glass and dishwashers have rounded, self cleaning wash tanks and **feature double stainless steel filter protection**, for the wash tank and the wash pump.

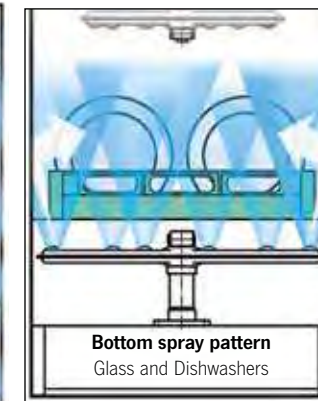
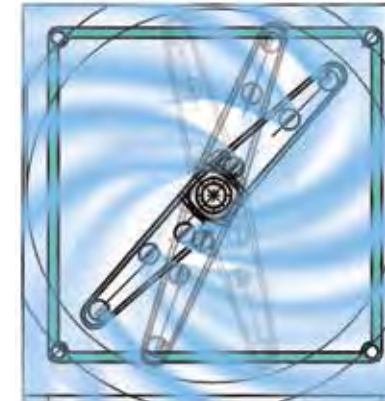


Lamber's elegantly simple design delivers outstanding wash performance

### Cyclone Wash System



- **Wide spray system** ensures spray covers 100% of basket and beyond.
- **Basket runners** allow free flow of water around the sides of the cabinet improving wash performance through **indirect spray** via the walls.



### The Perfect Finish

Rinse cycle designed for the perfect finish:

- Upper and lower rinse arms ensure total coverage of rinse water
- **Thermal interlock** prevents rinse cycle starting until rinse temperature is correct (80° - 90° C) ensuring **thermal disinfection** and rapid drying
- Adjustable rinse aid dispenser accommodates a wide range of water types and rinse aid strengths to suit individual installations
- **Vortex water flow** in rinse boiler ensures no mixing of hot and cold water



### Water Regulations Approved

Lamber's glass and dishwasher range is approved under the UK Water Supply Regulations. Our break tank machines (BT) are approved to fluid category five, the highest level of backflow protection suitable for hospitals and nursing homes.



### Top Tips

To get the best results from your investment in a Lamber glass or dishwasher please remember these top tips:

- 1. Water pressure** between 2bar and 4bar is essential to obtain the best from your machine - if your pressure is below 2bar we can supply a rinse booster pump either alone or as part of a break tank option.
- 2. A water softener** will be required in hard water areas - limescale is the enemy of glass and dishwashers quickly damaging heating elements and blocking rinse jets. The water supplied to your machine should be between °5 and °10 French.
- 3. Only use commercial quality detergent and rinse aid** suited to your water conditions. Cheap alternatives are a false economy.
- 4. Remember that using cold water fill** or derating the rinse boiler tank will increase start up and cycle times but will not impair wash performance.

Photographs not to scale



## DSP Glass and Dishwasher

All models feature: detergent pump with timer; adjustable rinse aid pump; adjustable rinse thermostats

Specifications	Basket size (mm)	Cycle time (mins)	Pint glasses per basket	Wash tank capacity (lt)	Wash tank KW	Rinse tank output (litres/min)	Rinse tank capacity (lt)	Rinse tank KW	Water consumption (litres/cycle)	Wash pump (watt)	Total rating (kW) (1ph/3ph)	Voltage (volts/phase)	Maximum current (amps)	Dimensions	Height (mm)	Width (mm)	Depth (mm)	Work height (mm)	Internal clearance (mm)	Drain height from floor (mm)	Net weight (kg)	Standard Equipment	No. of baskets	Saucer inserts	Cutlery container	Options	Drain pump (P)	Break tank (BT)	Auto water softener (AWS)	Marine spec
<b>DSP-10</b>	350x350	2	12	18	2.0	160	3	2.4	2	210	2.6	240v/1ph	12	637	410	490	315	200	35	37	2	1	1	✓	✓	✓	✓	✓	✓	✓
<b>DSP-20</b>	400x400	2	15	20	2.0	160	3	2.4	2	210	2.6	240v/1ph	12	680	460	505	315	240	35	39	2	1	1	✓	✓	✓	✓	✓	✓	✓
<b>DSP-30</b>	400x400	2	15	20	2.0	160	3	2.4	2	210	2.6	240v/1ph	12	740	460	505	315	300	35	39	2	1	1	✓	✓	✓	✓	✓	✓	✓
<b>DSP-44</b>	500x500	2	25	14	2.0	260	5	2.4/3.6	2.4	550	3.0/4.2	240v/1ph	18 or 13 1ph	820	600	635	405	320	35	66	2	-	1	✓	✓	✓	✓	✓	✓	✓
<b>DSP-45PBT</b>	500x500	2-3-4	25	14	2.0	260	5	4.5	2.4	550	5.1	240v/1ph	22	820	600	635	405	320	35	66	2	-	1	STD	STD	✓	✓	✓	✓	✓
<b>DSP-50</b>	500x500	2	25	39	2.0	260	5	3.0/4.5	2.4	550	3.6/5.1	240v/1ph 415v/3ph	16 (1ph) 8 (3ph)	1460/1880	700	845	810	380	350	119	2	-	1	✓	✓	✓	✓	✓	✓	✓

## Elite Glasswashers

All models feature: detergent pump with timer; adjustable rinse aid pump; adjustable wash and rinse thermostats

Specifications	Basket size (mm)	Cycle time (mins)	Pint glasses per basket	Wash tank capacity (lt)	Wash tank KW	Rinse tank output (litres/min)	Rinse tank capacity (lt)	Rinse tank KW	Water consumption (litres/cycle)	Wash pump (watt)	Total rating (kW) (1ph/3ph)	Voltage (volts/phase)	Maximum current (amps)	Dimensions	Height (mm)	Width (mm)	Depth (mm)	Work height (mm)	Internal clearance (mm)	Drain height from floor (mm)	Net weight (kg)	Standard Equipment	No. of baskets	Saucer inserts	Cutlery container	Options	Drain pump (P)	Break tank (BT)	Auto water softener (AWS)	Marine spec
<b>NSG-355</b>	350x350	2	12	8	1.0	120	3	2.4	2	210	2.6	240v/1ph	12	630	430	505	315	200	50	42	2	1	1	✓	✓	✓	✓	✓	✓	✓
<b>NSG-405</b>	400x400	2	15	8	2.0	160	3	2.4	2	210	2.6	240v/1ph	12	675	480	505	315	240	50	45	2	1	1	✓	✓	✓	✓	✓	✓	✓
<b>NSG-405-300</b>	400x400	2	15	8	2.0	160	3	2.4	2	210	2.6	240v/1ph	12	740	480	505	315	300	50	45	2	1	1	✓	✓	✓	✓	✓	✓	✓
<b>NSG-405E</b>	400x400	1-2-3	15	8	2.0	160	3	2.4	2	210	2.6	240v/1ph	12	675	480	505	315	240	50	45	2	1	1	✓	✓	✓	✓	✓	✓	✓
<b>NSG-405E-300</b>	400x400	1-2-3	15	8	2.0	160	3	2.4	2	210	2.6	240v/1ph	12	740	480	505	315	300	50	45	2	1	1	✓	✓	✓	✓	✓	✓	✓
<b>NSG-455</b>	450x450	2	20	8	2.0	160	3	2.4	2	300	2.6	240v/1ph	12	755	530	550	335	300	50	50	2	1	1	✓	✓	✓	✓	✓	✓	✓
<b>NSG-455E</b>	450x450	1-2-3	20	8	2.0	160	3	2.4	2.4	300	2.6	240v/1ph	12	755	530	550	335	300	50	50	2	1	1	✓	✓	✓	✓	✓	✓	✓
<b>NSG-505</b>	500x500	2	25	18	2.0	200	5	3.0	2.4	650	3.7	240v/1ph	16	820	600	650	370	320	50	69	2	1	1	✓	✓	✓	✓	✓	✓	✓

## Elite Dishwashers

All models feature: detergent pump with timer; adjustable rinse aid pump; adjustable wash and rinse thermostats

Specifications	Basket size (mm)	Cycle time (mins)	Plates per basket	Wash tank capacity (lt)	Wash tank KW	Rinse tank output (litres/min)	Rinse tank capacity (lt)	Rinse tank KW	Water consumption (litres/cycle)	Wash pump (watt)	Total rating (kW) (1ph/3ph)	Voltage (volts/phase)	Maximum current (amps)	Dimensions	Height (mm)	Width (mm)	Depth (mm)	Work height (mm)	Internal clearance (mm)	Drain height from floor (mm)	Net weight (kg)	Standard Equipment	No. of plate baskets	No. of glass baskets	Cutlery container	Options	Drain pump (P)	Break tank (BT)	Auto water softener (AWS)	Marine spec
<b>NS-456</b>	450x450	2/3/4	14	13	2.0	200	4	3.0	2.6	500	3.5	240v/1ph	16	820	530	550	420	300	50	52	2	1	2	✓	✓	✓	✓	✓	✓	✓
<b>NS-506</b>	500x500	2/3/4	16	18	2.0	300	5	4.5/6.0	2.6	650	5.15/6.65	240v/1ph 415v/3ph	22 (1ph) 10 (3ph)	820	600	650	415	320	50	69	2	1	2	✓	✓	✓	✓	✓	✓	✓
<b>NS-1006</b>	500x500	2/3/4	16	42	2.0	300	5	4.5/6.0	2.6	650	5.15/6.65	240v/1ph 415v/3ph	22 (1ph) 10 (3ph)	1370	600	650	850	400	50	81	2	1	2	✓	✓	✓	✓	✓	✓	✓
<b>GS-6BT</b>	500x500	2/3/4	16	9	2.0	300	6	9.0	9.0	650	11.65	240v/1ph 415v/3ph	18 (3ph)	820	600	650	365	320	50	69	2	1	2	STD	STD	✓	STD	✓	✓	✓
<b>NSP-1206</b>	500x500	2/3/4	16	21	2.0	300	5	4.0/6.0	2.6	650	4.65/6.65	240v/1ph 415v/3ph	20 (1ph) 10 (3ph)	1460	620	765	840	380	350	120	2	1	2	✓	✓	✓	✓	✓	✓	✓
<b>NSP-1506</b>	500x500	1 1/2/2	16	34	3.0	480	8	6.0/9.0	2.8	1100	7.1/10.1	240v/1ph 415v/3ph	30 (1ph) 16 (3ph)	1460	670	765	890	415	350	132	2	1	2	✓	✓	✓	✓	✓	✓	✓
<b>GS-25BT</b>	500x500	2/3/4	16	9	2.0	300	6	9.0	9.0	650	11.65	415v/3ph	18 (3ph)	1460	670	765	890	415	350	132	2	1	2	STD	STD	✓	STD	✓	✓	✓

- Build quality at a budget price
- No compromise on wash performance
- Simple & reliable = low cost of ownership

### DSP Range Features

- Single skin construction reduces cost
- Stainless steel lift off bottom wash and rinse arms for easy cleaning
- Hot (55°C) or cold water supply
- Adjustable rinse boiler thermostat.
- Fixed 55°C wash temp; safety thermostat
- Gravity drain or optional drain pump (except DSP-10)
- Slide out control panel easy access to all electrics
- Simple, easy to use controls and indicator lights for temperature, cycle, drain pump
- Double skin door with opening safety device
- Quick access bottom panel
- Detergent pump with adjustable timer
- Adjustable rinse aid pump

### DSP Glasswashers



**DSP-10** 350mm basket **£1,568**

- 2 minute cycle
- 200mm Internal clearance
- ⚡ 12amps

**DSP-20** 400mm basket **£1,838**

- 2 minute cycle
- 240mm Internal clearance
- Drain pump **DSP-20P £2,028**
- ⚡ 12amps



**DSP-30** 400mm basket **£2,039**

- 2 minute cycle
- 300mm Internal clearance
- Drain pump **DSP-30P £2,348**
- ⚡ 12amps

All glasswashers include:

- 2 glass baskets
- 1 saucer rack
- 1 cutlery container

#### Accessories

**WS-8**  
8 Litre Water Softener  
£145

**Adjustable Stand**  
50cms high



For tall glasses  
300mm

Photographs not to scale



## DSP Dishwashers



### DSP-44 Glass/Dishwasher 500mm basket **£2,852**

- 2 minute cycle
- 320mm Internal clearance
- ⚡ 18amps standard, on-site configurable to 13amps

<b>+Drain Pump</b>	<b>DSP-44P</b>	<b>£2,955</b>
<b>+Break Tank</b>	<b>DSP-44BT</b>	<b>£3,085</b>
<b>+Break Tank and Drain Pump</b>	<b>DSP-44PBT</b>	<b>£3,165</b>

All dishwashers include:  
1 dish basket  
1 glass basket  
1 cutlery container

#### Accessories

**WS12**  
12 Litre Water Softener  
£155

**Adjustable Stand**  
50cms high



## DSP Pass-through



### DSP-50 500mm basket **£3,842**

- 2 minute cycle
- Cycle starts/stops on hood closing/opening
- 380mm Internal clearance
- 5.1kW three phase standard, configurable to 3.6kW single phase
- ⚡ 8amp three phase 16amp single phase

<b>+Drain Pump</b>	<b>DSP-50P</b>	<b>£4,048</b>
<b>+Break Tank</b>	<b>DSP-50BT</b>	<b>£4,161</b>
<b>+Break Tank and Drain Pump</b>	<b>DSP-50PBT</b>	<b>£4,487</b>

All dishwashers include:  
1 dish basket  
1 glass basket  
1 cutlery container

**AC-00125**

Prices exclude tables

Photographs not to scale

- Ultimate performance and features
- Energy efficient: lower water and power consumption
- Designed for long term reliability with low service costs

## Elite Glasswasher Features



Stainless steel rotating upper rinse arm

Double skin construction minimises heat loss and noise

Adjustable rinse and wash thermostats; thermal interlock ensures correct rinse temperature; safety thermostat. Hot (55°C) or cold water supply with automatic tank fill

Gravity drain or optional drain pump with externally accessible filter



Stainless steel lower wash and rinse arms and double filter system: all lift out for easy cleaning



Compact rounded wash tank: energy efficient and easy to clean

Slide out control panel; easy access to all electrics

Simple easy to use controls and indicator lights for temperature, cycle, drain pump & water softener

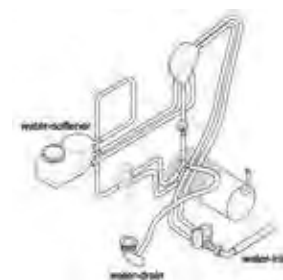
Electronic versions feature variable timer and digital temperature displays

Double skin door with opening safety device

Quick access bottom panel detergent pump with adjustable timer, adjustable rinse aid pump

## Elite Glasswasher Options

### AWS: Built in automatic waster softener



Automatic regeneration of resins  
Warning light when salt refill required  
AWS available on all NSG-405 and NSG-455 models

### PWD: Programmed water dump and fill



Dumps and fills wash tank on a user defined sequence from 5 to 50 cycles. Ideal for busy sites to ensure wash water quality.  
PWD available on all E models

Photographs not to scale





## NSG-355 £1,797

- 350mm basket
- 2 minute cycle
- 200mm internal clearance
- +Drain Pump £2,005
- ⚡ 12 amps



## NSG-405 £2,448

- 400mm basket
- 2 minute cycle
- 240mm internal clearance
- +Drain Pump £2,698
- ⚡ 12 amps



## NSG-405-300 £2,668

- 400mm basket
- 2 minute cycle
- 300mm clearance for tall glasses
- +Drain Pump £2,863
- ⚡ 12 amps



## NSG-455 £3,038

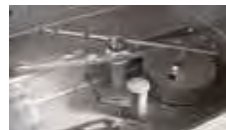
- 450mm basket
- 2 minute cycle
- 300mm internal clearance
- +Drain Pump £3,225
- ⚡ 12 amps



## NSG-505 £3,088

- 500mm basket
- 2 minute cycle
- 320mm internal clearance
- Tank filters on NSG505P
- Optional dishwasher
- +Drain Pump £3,358
- ⚡ 16 amps

Upper wash arm  
(Dishwasher capability)



Rounded tank

Photographs not to scale

All Glasswashers include:  
2 glass baskets  
1 saucer rack  
1 cutlery container

### Accessories

- WS-8  
8 Litre Water Softener  
£145 (NSG355,405,455)
- WS-12  
12 Litre Water Softener  
£155 (NSG505)

- **Powerful solutions for demanding situations**
- **Energy efficient: lower water and power consumption**
- **Designed for long term reliability with low service costs**

## Features



Stainless steel upper rotating wash and rinse arms

**Double skin** construction minimises heat loss and noise

Adjustable wash and rinse thermostats:

**Thermal interlock** ensures correct rinse temperature; safety thermostat.

Hot (55°C) or cold water supply with automatic tank fill

Gravity drain or optional drain pump with externally accessible filter



Stainless steel lower wash and rinse arms and double filter system: all lift out for easy cleaning



Compact rounded wash tank: energy efficient and easy to clean

Touch panel controls

Three position timer adjustable from 2-3-4 mins (std) to 1-2-3 minutes with rinse cycle options

Built in drain pump switch permits simple drain pump retro-fit.  
Digital temperature displays (Break Tank (BT) versions and NS-1006)

Double skin door with opening safety device

Powerful 300 lt/min wash pump with **Soft Start** to avoid steam venting and damage to delicate items

Quick access bottom panel; detergent pump with adjustable timer; adjustable rinse pump

## Elite Dishwasher Options



### Dump & Fill GS-6BT

- Ideal for critical applications: healthcare
- Small 9lt wash tank minimises dump and fill time and water consumption
- Fast cycles 2-3-4 minutes without compromising wash performance
- Four stage wash cycle: Pre Wash, Wash, Drain, Rinse
- Water is changed every cycle and rinse water used for next cycle
- Fluid category five break tank
- ⚡ Three phase 11.65kW, 18amps



### Marine

- Marine specification available on NS-506, NS-1006
- Features locking door, auto wash pump cut out under heavy swell, power supply of choice volts/hz
- Delivery to any port



Photographs not to scale





Model shown NS506BT

## NS-506 Dishwasher 500mm basket £3,430

- 2-3-4 minute cycles
- 320mm Internal clearance
- Powerful wash pump with **Soft Start**: eliminates steam venting
- Digital temperature displays on Break Tank (BT) models

+Drain Pump	NS-506P	£3,687
+Break Tank	NS-506BT	£3,575
+Break Tank and Drain Pump	NS-506PBT	£4,099
⚡ 21 amps		



Standard soft touch control panel



Stainless steel throughout



## NS-456 Space saving dishwasher 450mm basket £ 2,738

- 2-3-4 minute cycles
- 300mm Internal clearance

+Drain Pump	NS-456P	£3,002
+Break Tank	NS-456BT	£3,128
+Break Tank and Drain Pump	NS-456PBT	£3,394
⚡ 16 amps standard		



Space saving 530mm

Photographs not to scale

- Long term washing productivity
- Reliability with low service costs
- Energy efficient: compact wash tank, low water usage
- Vast range of product and tabling options

## Features

- Stainless steel upper rotating wash arm
- Stainless steel upper rotating rinse arm
- Cycle starts/stops on hood closing/opening
- Stainless steel lower rotating wash arm
- Stainless steel lower rotating rinse arm
- Stainless steel double filter system
- Double skin with insulation 14mm reduces heat loss
- Compact rounded wash tank with slanting bottom: energy efficient and easy to clean
- Up to 9kw boiler with insulation for fast recovery times
- Powerful autodraining wash pump delivers up to 480lt/min
- Body, tank and hood in stainless steel construction
- Quick access bottom panel contains all electrics
- Rinse aid dispenser
- Detergent pump with adjustable timer (not shown)
- Adjustable wash and rinse thermostats
- Built in drain pump switch
- Easily adjusts from straight to corner passthrough
- Easy to use controls with variable timer; digital temperature display; (NSP1506)

## Elite Pass-through Options

### Dump & Fill GS-25BT

- Ideal for critical applications: healthcare
- Small 9lt wash tank minimises dump and fill time and water consumption
- Fast cycles 2-3-4 minutes without compromising wash performance
- Four stage wash cycle: Pre Wash, Wash, Drain, Rinse
- Water is changed every cycle and rinse water used for next cycle
- Fluid category five break tank
- Three phase 11.65kW, 18amps



### Marine

- Marine specification available on DSP-50, NSP-1206, NSP-1506
- Features locking hood, auto wash pump cut out under heavy swell (not DSP-50), power supply of choice volts/hz
- Delivery to any port



Photographs not to scale



Medium output up to 25 racks per hour

## NSP-1206 500mm basket £4,985

- 2-3-4 minute timer with four adjustable program options
- 380mm Internal clearance
- ⚡ Standard three phase, 6.65kW: on site configurable to single phase 4.65kW

+Drain Pump	NSP-1206P	£5,375
+Break Tank	NSP-1206BT	£5,546
+Break Tank and Drain Pump	NSP-1206PBT	£5,730



High output up to 55 racks per hour

## NSP-1506 500mm basket £5,820

- 60-90-120 second timer with four adjustable program options
- 415mm internal clearance will accommodate trays and pots
- ⚡ Three phase 10.1kW, three phase wash pump, 16amps NSP1506-3
- ⚡ Single phase 7.1kW 30amps NSP1506

+Drain Pump	NSP-1506P	£6,232
+Break Tank	NSP-1506BT	£6,335
+Break Tank and Drain Pump	NSP-1506PBT	£6,587

All Pass-throughs include:  
2 plate baskets  
1 glass basket  
2 cutlery containers

### Accessories

WS-16	16 Litre Water Softener	£190
AC-00006	Flexible Spray Arm	£575

### Tabling Options

**-AC00125**  
Lateral entry/exit table with lower shelf 700 x 600 d

**AC-00003**  
Any length x 600 d

**AC-00002**  
Entry or exit side table with splash shield and lower shelf.

Left version  
Right version

Made to order options:  
any length x 745 d

**AC-00025**  
Pre-washing table, right or left, sink 400x400x200mm with splash shield, lower shelf. 1200 x 745

Left version  
Right version

Made to order options:  
any length >600mm  
any length >700mm with sink  
500 x 400 x 290 h

**AC-00127**  
Pre-washing table, right or left sink (400x400x200mm) with splash shield, lower shelf and hole for waste. 1600 x 745d

Left version  
Right version

Made to order options:  
any length >1200mm  
any length >1300mm with sink  
500 x 400 x 290 h

Photographs not to scale

- Suitable for both catering and food production facilities
- Power options to wash all types of utensils from pots to baking tins

### Front Opening Square Basket



#### P-700ek

- Basket 640x670mm
- 640mm max internal height
- Single 2.0kW wash pump
- Single 6.0kW rinse boiler
- 2-3-4 min cycles
- ⚡ 8.2kW

#### LP-6/L

- Basket 700x700mm
- 640mm max internal height
- Single 3.0kW wash pump
- Single 6.0kW rinse boiler
- 2-3-4 min cycles
- ⚡ 9.0kW

#### LP-8

- Basket 700x700mm
- 840mm max internal height
- Twin 2.2kW wash pumps
- Single 9.0kW rinse boiler
- 3-5-7 min cycles
- ⚡ 13.4kW

### Front Opening Wide Basket



#### LP-31/L

- Basket 1350x700mm
- 640mm max internal height
- Twin 3kW wash pumps
- Single 12.0kW rinse boiler
- 3-5-7 min cycles
- ⚡ 18kW

#### LP-31

- Basket 1350x700mm
- 640mm max internal height
- Four 2.2kW wash pumps
- Two 9.0kW rinse boilers
- 3-5-7 min cycles
- ⚡ 26.8kW

#### LP-38

- Basket 1350x700mm
- 840mm max internal height
- Four 2.2kW wash pumps
- Two 9.0kW rinse boilers
- 3-5-7 min cycles
- ⚡ 26.8kW

### Pass-through



#### PT-850

- Basket 700x700mm
- 640mm max internal height
- Twin 2.2kW wash pumps,
- Single 9.0kW rinse boiler
- Corner version factory option
- 3-5-7 min cycles
- ⚡ 13.4kW

#### PT-1500

- Basket 1350x700mm
- 640mm max internal height
- Four 2.2kW wash pumps
- Two 9.0kW rinse boilers
- 3-5-7 min cycles
- ⚡ 26.8kW

### Accessories

AC-00850	Lateral 800mm entry - exit table
AC-00851	Lateral 1500mm entry -exit table

CAD design and made to measure tabling available

### Features

- High quality, robust construction
- Double insulated wall 14/20 mm thick
- Self-cleaning tank with slanting bottom
- Removable tank filters
- Counterbalanced door/hood
- Door opening safety device
- Stainless steel wash and rinse arms
- Stainless steel self-emptying wash pumps
- Automatic tank loading
- Pre-rinse system 50°C (not P-700ek, LP-6/L)
- Vapour scavenging system (not P7-00ek)
- Soft touch electronic control panel
- Digital temperature gauges
- Safety thermostat
- Easily extractable front control panel
- Supplied with one stainless steel basket and one baking pan insert (two on PT-850 and PT-1500)

	Price	Specifications							Total rating (kW) (1-ph/3ph)	Voltage (volts/phase)	Height (mm)	Dimensions				
		Basket size (mm)		Wash tank capacity (litres)		Wash tank kW	Rinse tank kW	Water consumption (litres/cycle)				Wash Pump (watt)	Width (mm)	Depth (mm)	Work height (mm)	Internal clearance (mm)
P-700EK	£ P.O.A	640x670	61	4.0	6.0	2.6	2200	8.2	415v/3ph	1945	790	845	865	640	175	
LP-6/L	£ P.O.A	700x700	101	6.0	6.0	3	3000	9.0	415v/3ph	1835	965	885	865	640	220	
LP-8	£ P.O.A	700x700	101	9.0	9.0	6	2x2200	13.4	415v/3ph	2035	965	885	865	840	250	
LP-31/L	£ P.O.A	1350x700	177	9.0	12.0	12	2x3000	18.0	415v/3ph	1835	1535	965	865	640	450	
LP-31	£ P.O.A	1350x700	177	9.0	18.0	12	4x2200	26.8	415v/3ph	1835	1535	965	865	640	450	
LP-38	£ P.O.A	1350x700	177	9.0	18.0	12	4x2200	26.8	415v/3ph	2035	1535	965	865	840	500	
PT-850	£ P.O.A	700x700	101	9.0	9.0	6	2x2200	13.4	415v/3ph	1890	885	1080	865	700	240	
PT-1500	£ P.O.A	1350x700	177	9.0	18.0	12	4x2300	26.8	415v/3ph	1890	1535	1080	865	640	450	


Photographs not to scale

- Reliable, easy to use and competitively priced
- Extensive range of made to measure systems from 70 to 300 racks/hr
- Energy efficient: heat pump option saves 15 Kw+
- Fast turnaround: as little as three weeks to installation



**M Series** 70-160 racks

- Single speed
- Limited range
- Great Value



**Matic** 90-300 racks

- Double speed
- Extensive range
- Options to suit every installation



M150  
140 racks/hr



Matic 33 + dryer + steam condenser  
130/190 racks/hr

	Prices	Specifications		Standard Equipment			
		Racks/hr	Type	Pre Wash	Wash	Pre Rinse	Rinse
M-115	£ P.O.A	70	Linear	x	✓	x	✓
M-130	£ P.O.A	100	Linear	x	✓	✓	✓
M-150	£ P.O.A	140	Linear	✓	✓	x	✓
M-150A	£ P.O.A	140	Linear 90°	✓	✓	x	✓
M-180	£ P.O.A	160	Linear	✓	✓	✓	✓
M-180A	£ P.O.A	160	Linear 90°	✓	✓	✓	✓
Matic 10	£ P.O.A	90	Linear	x	✓	x	✓
MA-10	£ P.O.A	90	Corner Wash	x	✓	x	✓
Matic 20	£ P.O.A	80/125	Linear	x	✓	x	✓
MA-20	£ P.O.A	80/125	Corner Wash	x	✓	x	✓
Matic 39	£ P.O.A	110/180	Linear	x	✓	✓	✓
MA-39	£ P.O.A	110/180	Corner Wash	x	✓	✓	✓
Matic 33PRC	£ P.O.A	130/190	Linear	✓	✓	x	✓
Matic 33A	£ P.O.A	130/190	Linear 90° Entry	✓	✓	x	✓
MA-33	£ P.O.A	130/190	Corner Wash	✓	✓	x	✓
Matic 49	£ P.O.A	150/250	Linear	✓	✓	✓	✓
Matic 49A	£ P.O.A	150/250	Linear 90° Entry	✓	✓	✓	✓
MA-49	£ P.O.A	150/250	Corner Wash	✓	✓	✓	✓
Matic 59	£ P.O.A	180/300	Linear	✓	✓	✓	✓
Matic 59A	£ P.O.A	180/300	Linear 90° Entry	✓	✓	✓	✓
MA-59	£ P.O.A	180/300	Corner Wash	✓	✓	✓	✓

Features

- Body and tank in stainless steel construction 18/10 AISI 304, 12/10 thick
- Wash and rinse arms in stainless steel, easy to disassemble and interchange
- Double skin with thermal and acoustic insulation
- Stainless steel auto-draining wash pumps
- Completely automatic operation
- Electronic touch panel controls with digital temperature and warning displays
- Safe Operation:
  - \* automatic rack stop if foreign bodies detected
  - \* door opening safety device
  - \* low voltage control circuit (24V)
  - \* stop micro-switch on the exit table
- Rinse economiser system for reduction in consumption of water, energy, chemicals: pre rinse (where fitted) uses recycled rinse water
- Easy access to all parts for maintenance

Options

AC-00038	CVM steam condenser 0.55KW	£POA
AC-00029	ASM drying tunnel 6KW	£POA
AC-00129	MVM drying tunnel 9KW	£POA
AC-00080	RCM heat recoverer 0.55KW	£POA
AC-00075	Automatic detergent pump	£POA
AC-00047	Automatic rinse aid pump	£POA
AC-00107	Two speeds M130-M180	£POA
AC-00332	CVCP Heat pump	£POA

Photographs not to scale





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