

Pizza, Catering and Bakery Equipment Catalogue



JustCatering.Com

**Distributed By
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PizzaMaster®



5th Edition | January 2012

	Electric Pizza Ovens ⁴⁻¹³
	Gas Pizza Ovens ¹⁴⁻¹⁵
	Conveyor Pizza Ovens ¹⁶⁻¹⁹
	Bakery Ovens ²⁰⁻²⁵
	Mixing & Processing ²⁶⁻³¹
	Prime Cooking Equipment ³²⁻³³
	Food Preparation ³⁴⁻³⁵
	Tables and Sinks ³⁶⁻³⁷
	Refrigeration ³⁸⁻⁴⁵
	Accessories ⁴⁶⁻⁴⁹
	Bulk Orders ⁵⁰



Model 4336/2 Pizza Oven

Little Italy Mini Pizza Ovens

These compact and handy ovens are an ideal addition to the kitchen of any pub, café or small restaurant who want to add pizzas to the menu.

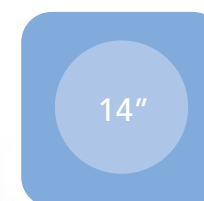
Entirely built in scotch bright stainless steel, they are built to a sturdy level to ensure reliability.

The Model 4336/2 have an authentic refractory stone baking floor, suitable for baking in pans or directly on the sole.

They have insulated stainless steel baking chambers, fitted with AISI321 heating elements to ensure uniform baking.

They are fitted with a timer and run on a standard 13 amp plug.

Model	Decks	Pizza Capacity	External Dimensions cm	Internal Dimensions cm	Temp °C	Power KW	Weight kg	Retail Price
4336/2	2	2 x 14"	55 x 43 x 37h	41 x 36 x 9h (2 decks)	0-320	2.25	28	£565.00



4336/2



Superb quality -
no compromises...

Kingfisher Midi Electric Pizza Ovens

These medium sized pizza ovens provide a robust service and quality cooking for small-medium sized pizza outlets.

Model 50/2

These simple, compact and easy to use ovens are perfect for cooking pizzas, as well as small breads and pies. They have a durable build and are constructed entirely in stainless steel with satin finish.

The cooking chambers have a refractory stone base and are well insulated, as well as being equipped with armoured heating elements in AISI321 which are positioned in the top and bottom of the oven chamber to ensure a perfect and uniform cooking.

This model now comes fitted with a viewing window and internal light with each deck, to help monitor cooking.

Supplied in single phase as standard.

Model 66/2

The larger 66/2 oven has the extra advantage of having two completely independent decks, with top and bottom heat control on both for extra baking control.

Each deck is served by a viewing window and internal light.

The stone baking floor allows you to cook directly on the sole (4 x 12" pizzas per deck) or in pans (4 x 11" pizza per deck).

The chamber temperature is displayed on an external thermometer.

Supplied in 3 phase as standard, single phase available on request at no extra charge.



Model 50/2 Pizza Oven



Model 66/2 Pizza Oven

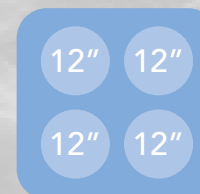
Model	Decks	Pizza Capacity	External Dimensions cm	Internal Dimensions cm	Temp °C	Power KW	Weight kg	Retail Price
50/2	2	8 x 8"	71 x 59 x 45h	51 x 51 x 11h	0-360	4.5	40	£925.00
66/2	2	8 x 12"	98 x 92 x 75h	66 x 69 x 15h	0-450	9	152	£1,855.00

Painted Black Steel stand with undershelf **£255.00**

50/2



66/2





Fage Electric Pizza Ovens

Built in Treviso, Italy, FAGE ovens are the epitome of hard working pizza equipment that deliver a professional cooking effect in compact ovens at competitive prices. FAGE ovens are renowned for their excellent reliability and their equally impressive performance quality.

Model 47

This compact pizza oven can also be used as a grill.

It has a high quality stainless steel build and removable tray to put your products on. Its power supply is through a standard 13 Amp plug.

All of FAGE's pizza ovens (with the exception of the mod 47 pizza grill) are equipped with a heat absorbent refractory stone baking floor, which is suitable for baking in pans, or directly on the sole for that authentic pizzeria taste.

The stainless steel baking chambers are fitted with steel armoured elements to aid recovery time and are controlled by thermostats between 0-450°C.

Model 57/2

These compact 2 deck pizza ovens deliver professional performance whilst using the minimum space and power in your kitchen. It is equipped with the FAGE standard stainless steel baking chamber, armoured elements and refractory stone baking floor so you can bake in pans or directly on the stone.

Temperature thermostats control top and bottom heats on the two decks. The baking area is 57cm x 50cm on both decks.

Supplied single phase as standard, three phase available on request at no extra charge.



Model 47 Pizza Grill



Model 57/2 Pizza Oven

Model	Decks	Pizza Capacity	External Dimensions cm	Internal Dimensions cm	Temp °C	Power KW	Weight kg	Retail Price
Mod 47	1(grid)	4 x 7" (1 x 16")	65 x 56 x 26h	47 x 47 x 8h	0-450	2.5	30	£565.00
57/2	2	8 x 9" (4 x 12")	76 x 66 x 52h	57 x 50 x 11h (2 decks)	0-450	6	72	£1,355.00

Painted Black Steel stand with undershelf **£255.00**

Stands are supplied in flat-pack form for easy assembly on site



Model 47



57/2

Model 70/2T

Our best selling electric oven, this medium sized, two deck unit has a compact design with an output suited to a medium sized restaurant or takeaway.

Built with a stainless steel baking chamber and refractory stone baking floor, each of the two decks are independently controlled with top and bottom thermostats.

Each deck has a viewing window and internal light as well as a thermometer to display the internal chamber temperature.

The 70/2T has a deck size of 70 x 70cm, which is big enough to bake 4 x 12" pizzas (in pans) on each deck.

Supplied with 3 phase supply as standard, single phase available at no extra charge.

A fitted steel stand with under-shelf is available for this oven at the following price:

Model 70/2T Stand £280.00

Stands are supplied in flat-pack form for easy assembly on site.

Model 10570/2T

The new model 10570/2T combines all of FAGE's classic build quality with attractive looks and a spacious interior, capable of holding 6 x 12" pizzas on both decks - in pans!

Like all FAGE ovens it has a stone baking floor and stainless steel baking chamber. Each deck has independent top and bottom heat control thermostats, and is equipped with a glass viewing panel and internal light.

Heat is provided through steel armoured elements and is displayed on a thermometer which is mounted on the control panel.

The model 10570/2T is supplied with 3 phase power connection as standard. It is available in single phase, with 2 separate power supplies on special request.

A fitted steel stand with under-shelf is available for this oven at the following price:

Model 10570/2T Stand £300.00

Stands are supplied in flat-pack form for easy assembly on site.



Model 70/2T Electric Pizza Oven



Model 10570/2T Pizza Oven

Model	Decks	Pizza Capacity	External Dimensions cm	Internal Dimensions cm	Temp °C	Power KW	Weight kg	Retail Price
70/2T	2	8 x 12" <i>In Pans</i>	94 x 88 x 76h	70 x 70 x 16h (2 decks)	0-450	9.2	179	£2,395.00
10570/2T	2	12 x 12" <i>In Pans</i>	129 x 88 x 76h	105 x 70 x 15h (2 decks)	0-450	15 (7.5 + 7.5)	231	£3,495.00



70/2T



10570/2T

FAGE
Built to last....



Also suitable for baking bread



Model PM451E

Made in Sweden....

PizzaMaster®

PizzaMaster Counter Top Electric Pizza Ovens

Worktop convenience with extraordinary capacity.

PizzaMaster® multi-purpose countertop ovens combine convenience and flexibility with performance and capacity like no other oven. Designed to bake and roast a wide variety of foods, they are built to last and are capable of continuous duty 24 hours a day. This, together with their user-friendliness and very smart appearance, makes them the ideal solution for restaurants and front-of-shop applications where safe, efficient, unobtrusive equipment is needed.

When Space is limited but the demand for quality is high.

To bake quality pizza easily, you need an oven with a proper hearthstone, high temperature, proper heat distribution, quick recovery and good visibility. That means that you need a modern oven built with traditional pizza in mind. If your menu is varied, your oven must be flexible, able to roast meat, potatoes and lasagne, and bake quality bread, cakes and cookies. PizzaMaster® ovens meet all of these demands in a unique and superior way. They can be supplied in single or twin chamber, and each chamber can be split into two genuine cooking decks with addition of an extra hearthstone and heating element.

Special clay hearthstone with crisping function.

All good chefs know that pizza is special; that the crust must be baked light and crispy, while the toppings are roasted to give full colour and flavour. That is what makes pizza perfect. One of the secrets is to have a traditional hearthstone, but PizzaMaster® take it a step further. The stones are made from a special natural clay that is textured finely to induce a small airflow under the pizza, and is fired to give optimum strength and porosity - the results speak for themselves! And if it can bake a good pizza, it can bake anything else to perfection as well. It is simply a matter of control, one of the best features of PizzaMaster® ovens.

Optimum power and total controllability.

With PizzaMaster® countertop ovens, you have all the power you need and total control, thanks to stepless, independent electronic controls for oven temperature, top and bottom heat. This lets you set the oven to give you exactly the results you want. There is also a turbo-start function to heat up the oven quickly and a double clock timer that lets you set the time either manually per bake or automatically for all bakes, at the press of a button. And if programmability is important to you, your oven can be equipped with a 7-day digital clock-timer to start or stop the oven automatically at different times on each day of the week.



Digital controls

Ergonomics, good looks and high performance.

PizzaMaster® countertop ovens have a strong, easy to open door, ergonomic handle, big viewing window and halogen lighting. They have sleek brushed stainless-steel surfaces, very close fitting joints and not a screw or rivet in sight. This beauty also has function. It conceals a unique and effective spatial insulation concept, improves the environment, interfaces perfectly with the user and makes it very easy to clean the oven. It reflects the quality that runs to the heart of every PizzaMaster® oven, where performance is what matters. In this respect, the oven is engineered to do exactly what we promise, enabling you to deliver professional results in every situation where convenience is essential and quality is paramount.



Model PM452ED-DW



Model PM451ED-DW

PizzaMaster®



Model PM452E - with Extra Hearthstone

PIZZAMASTER® OVENS COME WITH 2 YEARS WARRANTY.

Model	Decks	Pizza Capacity	External Dimensions cm	Internal Dimensions cm	Temp °C	Power KW	Weight kg	Retail Price
PM451ED	1	1 x 17" 4 x 8"	71 x 66 x 40h	46 x 46 x 19.5h	0-320	3.7	60	£1,870.00
PM452ED	2	2 x 17" 8 x 8"	71 x 66 x 70h	46 x 46 x 19.5h (2 decks)	0-320	7.3	115	£2,925.00
PM451ED -DW	1	2 x 17" 8 x 8"	116 x 65 x 43h	92 x 46 x 19.5h	0-320	7.3	70	£2,675.00
PM452ED -DW	2	4 x 17" 16 x 8"	116 x 65 x 73h	92 x 46 x 19.5h (2 decks)	0-320	14.5	140	£4,265.00

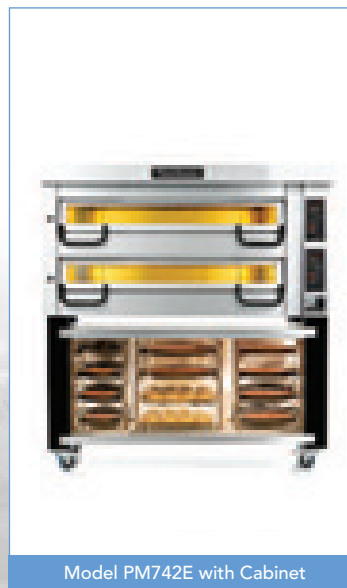
Extra Hearthstone for Extra Capacity

Fit an extra baking stone in your oven chamber to double your pizza capacity. (this will alter your crown height) and total power.

Extra Hearthstone (with heating element) £295.00 DM Models £495.00 7 day timer £245.00



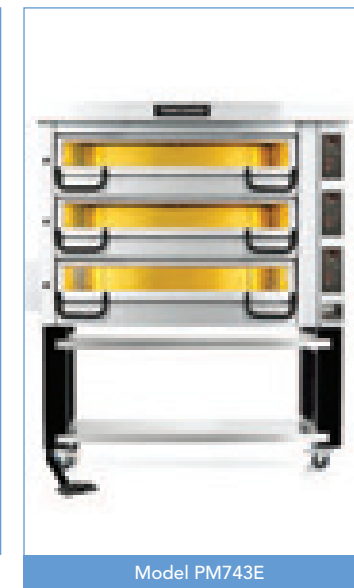
Model PM742E



Model PM742E with Cabinet



Model PM741E



Model PM743E

PizzaMaster Deluxe Electric Pizza Ovens

Dependable quality - the key to success

Consumer demand for convenience and more leisure time has made fast food the most rapidly growing business in the catering industry. But today convenience is not enough. To beat stiff competition, you must also deliver quality. When it comes to pizza, still the most popular dish of all, it is a matter of giving your customers an authentic taste sensation. A pizza made from fresh ingredients, baked perfectly to give a light, crispy base and a deliciously sizzling topping will satisfy even the most demanding of customers.

The key to customer satisfaction and loyalty in the long term is to serve quality all the time, regardless of your workload.

PizzaMaster® gives you a head start

With high performance and superior reliability, PizzaMaster® ovens enable you to bake perfect pizzas even when the rush is on. With high output and optimum heat distribution, they bake faster and more evenly than any other type of pizza oven. Thanks to holistic thinking and a strong focus on ergonomics, moreover, PizzaMaster® ovens feature many details that make them more congenial and easier to use than any other type of ovens. By combining innovation and flair with tried and tested designs, PizzaMaster® gives you all the convenience and dependability you need to make quality your trademark and keep your customers satisfied year after year.

Optimum power and total controllability

With PizzaMaster® ovens, you have all the power you need and total control, thanks to stepless, independent electronic controls for oven temperature, top, bottom and frontal heat. This lets you set the oven to give exactly the results you want. There is also a turbo-start function to heat up the oven quickly and a double alarm-clock-timer that lets you set the time either manually per bake or automatically for all bakes, at the press of a button.

Dual anti-glare halogen lighting

To facilitate inspection, loading and unloading, there is not just one but two flush-fitted halogen lamps at the front of each oven chamber. This unique feature gives perfect, glare-free visibility and eliminates the risk of having to work with a dark oven if one lamp fails.

High, uniform heating capacity

Every PizzaMaster® oven has a very high heat output for its size, and the heat is distributed in the oven absolutely evenly. This has been achieved through advanced computer simulations and comprehensive testing of both the output and location of the elements. But high heat output does not mean

that PizzaMaster® ovens consume more energy than other ovens at the same workload. What it does mean is that a PizzaMaster® oven can be loaded much more intensively than other ovens without prolonging individual baking times.

To compensate for frequent door opening during busy periods, extra elements have been placed just behind the oven door. This guarantees both greater uniformity and quicker temperature recovery.

Made in Sweden....

PizzaMaster®

Robust door with big window and ergonomic handles

Every PizzaMaster® oven has a robustly engineered door with oversize bearings that guarantee many years of trouble-free service. With the aid of ergonomic handles, the door opens and closes very smoothly and easily.

A large, heat-reflecting window gives excellent visibility with minimal heat loss.

Hearth of natural material, with crisping function

The special, baked-clay hearth is of optimum porosity to accumulate just the right amount of heat, which is distributed through the stone absolutely evenly. This, together with optimized elements, gives high efficiency and exceptionally quick temperature recovery. What is more, the surface of the hearth is specially textured to induce an airflow around the pizza. This gives an exquisite crispiness to all kinds of pizza baked directly on the hearth. It also minimizes the risk of burning the bottom of the pizza. Since the PizzaMaster® hearth is highly resistant to cracking, it also lasts much longer than other types of hearth.

Effective insulation and low energy consumption

PizzaMaster® ovens are insulated very carefully to give maximal heat retention, minimal energy consumption and low operating costs. To prevent heat from escaping through the window in the door, there is a special, transparent, heat-reflecting film on the inside of the glass. Effective insulation also gives a low ambient temperature around the oven and a much more pleasant working environment.

Retractable frontal unloading shelf

Every PizzaMaster® oven comes with one frontal, retractable shelf as standard and can be fitted with a second as an optional extra. The shelf can be mounted just below the oven to give a large multi-purpose worktop just where you need it most. Alternatively, it can be mounted lower down in the stand to give a handy retractable surface on which to stack your pizza boxes.

Additional standard equipment

PizzaMaster® ovens are delivered with legs with lockable castors as standard. They also come with an extractor hood for connection to the local extraction system, and with controls for adjusting and setting the oven ventilation. Should you wish to customize your oven further to suit your particular needs, please see the list of practical accessories.

PizzaMaster®



Model	9"	Pizza Capacity 12"	16"	Decks	External Dimensions cm	Internal Dimensions cm	Power KW	Weight Kg	Retail Price
PM741ED	15	8	4	1	184 x 91 x 159h	142 x 71 x 21h	12.5	340	£5,575.00
PM742ED	30	16	8	2	184 x 91 x 176h	142 x 71 x 21h	25	475	£8,235.00
PM743ED	45	24	12	3	184 x 91 x 193h	142 x 71 x 21h	37.5	650	£10,925.00
Optional Extra	Peel Holder	Oil and spice rack	Side shelf (30cm)	7 day timer	Semi automatic door opening*	Retractable front shelf	Extra high chamber (24.5cm)*	Steam generator (serves up to 3 decks)	
Retail Price	£125.00	£125.00	£125.00	£245.00	£825.00	£220.00	£340.00	£4,495.00	

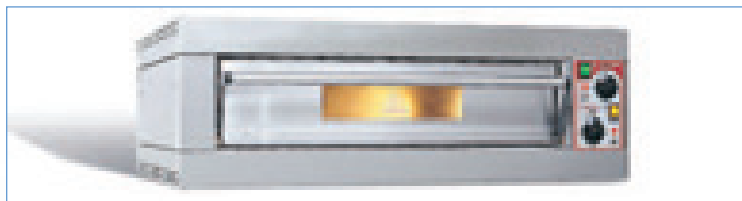
*Price per deck

Under-built cabinets can be provided instead of the regular stand. The glass cabinet can be ambient temperature, but also can be supplied with warming or proving facilities.

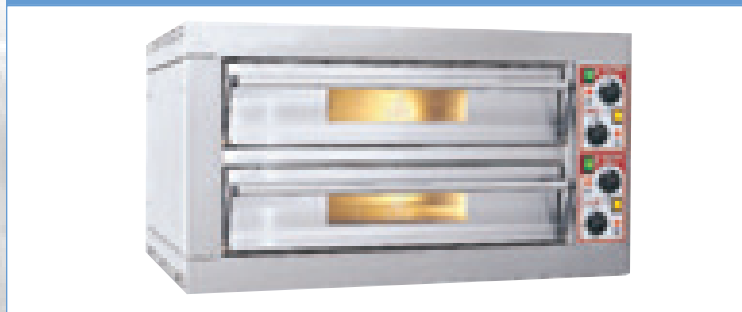
Cabinet Type	Ambient	Heated	Prover
Retail Price	£2,135.00	£2,585.00	£2,935.00



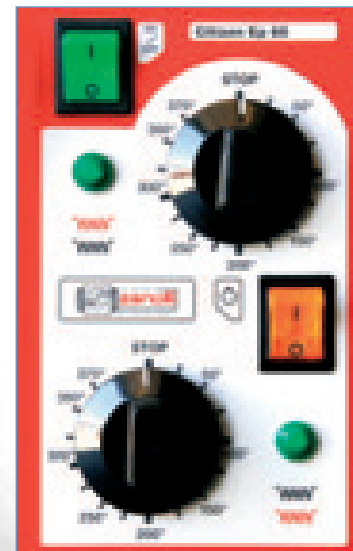
Model EP65/2 with Hood & Stand



Model EP65/1



Model EP65/2



Simple Heat Controls



EP65

Zanolli Citizen EP Electric Pizza Ovens

The new Citizen EP65 delivers Zanolli's quality manufacturing in a new compact design.

Made completely out of stainless steel, the EP65 range is a versatile oven with the ability to stack multiple units for extra capacity.

The baking surface is in the traditional refractory stone which means it is suitable for baking in pans or directly on the oven floor.

The doors are equipped with athermic handles and tempered glass windows, and an internal light means the baking can be continuously monitored.

Independent decks, equipped with steel armoured elements, have variable top & bottom heat control. Three or four deck ovens can be assembled using multiple oven units.

Oven deck can bake 4 x 12" pizza when cooking directly on the sole, or 4 x 11" when baking in pans.

Model	Decks	Pizza Capacity	External Dimensions cm	Internal Dimensions cm	Temp °C	Power KW	Weight kg	Retail Price
EP65/1	1	4 x 12"	94 x 82 x 35h	65 x 60 x 12h	0-370	4.2	95	£1,520.00
EP65/2	2	8 x 12"	94 x 82 x 59h	65 x 60 x 12h (2 decks)	0-370	8.4 (4.2 + 4.2)	145	£2,095.00

A choice of stands is available:

Fitted Zanolli Stand (pictures) – Stainless steel with castors **£595.00**

Painted Black Steel stand with undershelf **£280.00**

Hood with draft chimney **£450.00**

Zanolli Citizen Electric Pizza Ovens

ZANOLLI's range of high quality, heavy duty electric pizza ovens come with a choice of two deck sizes.

The Citizen 6 (6+6) holds 6 x 12" pizzas on each deck (internal dimensions 105cm x 75cm) and the Citizen 9 (9+9) fits 9 x 12" pizzas on each deck (internal dimensions 105cm x 105cm).

These prestige ovens are built entirely from stainless steel. Armour plated elements are powered up near to the door to compensate for heat loss and ensure even heat dispersion.

The baking floor is made from thick, heat absorbent, refractory stone

which is suitable to bake with either pans or directly on the sole.

In the twin deck models, completely independent decks are controlled by an electronic thermostat and variable top and bottom heat controls.

Spring mounted doors for easy access are equipped with heat resistant handles and a large viewing window, combined with internal lights to help monitor cooking.

Twin deck ovens are built as standard with a 3 phase power supply, although there is the option to have two separate supplies - one for each deck, in order to run on single phase.



Single deck ovens can be fitted with a single phase supply on request, no extra charge.

Heavy duty stands and prover cabinets are available to mount these ovens on - both with wheels. A decorative hood with a draft chimney is also available.

A three deck oven can be assembled using one twin deck and one single modular deck oven. See right.



Three Deck Citizen Oven

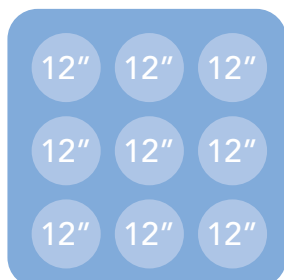


Citizen Pizza Oven with Stand

CIT6



CIT9



Model	Decks	Pizza Capacity	External Dimensions cm	Internal Dimensions cm	Temp °C	Power KW	Weight Kg	Retail Price
Citizen 6+6 Twin Deck	2	12 x 12"	137 x 96 x 72h	105 x 70 x 16h (2 decks)	0-370	16 (8+8)	248	£4,195.00
Citizen 9+9 Twin Deck	2	18 x 12"	137 x 131 x 72h	105 x 105 x 16h (2 decks)	0-370	22.5 (11.25 + 11.25)	310	£4,665.00
Citizen 6 Single deck	1	6 x 12"	137 x 96 x 40h	105 x 70 x 16h (1 deck)	0-370	8.8	125	£2,595.00
Citizen 9 Single deck	1	9 x 12"	137 x 131 x 40h	105 x 105 x 16h (1 deck)	0-370	11.25	150	£2,825.00
Oven	Stand to fit		Prover to fit		Decorative hood			
Citizen 6	£750.00		£1,560.00		£450.00			
Citizen 9	£800.00		£1,765.00		£470.00			



Fage Gas Pizza Ovens

The FAGE gas pizza ovens offer the quality bake of an Italian built pizza oven, combined with the efficiency and low costs of gas power.

The 70/2G model is a 4+4 oven, with room to fit 4 x 12" pizzas (in pans) on each deck – Internal dimensions 70cm x 70cm.

The 10570/2G model is a 6+6 oven, with room to fit 6 x 12" pizzas (in pans) on each deck – Internal dimensions 105cm x 70cm.

Twin decks make good use of space, taking up less room than a traditional single deck gas oven.

The baking floor is made out of a refractory stone and is suitable for baking with or without pans.

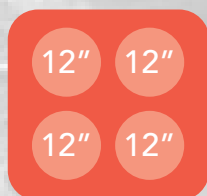
Temperature is controlled by a high quality thermostat with a range of 0-450°C and is displayed by a thermometer on the control panel.

Built to a high standard, the doors and facia are made from stainless steel for lasting good looks and the baking chamber is also made entirely from steel.

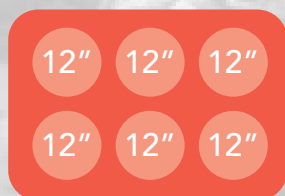
High quality stainless steel burners ensure high performance and long life, as well as excellent economy.

FAGE gas ovens can run on natural or LPG gas.

Removable feet mean a reduced height of 79cm, to fit through a standard door during delivery.



70/2G



10570/2G

Model	Decks	Pizza Capacity	External Dimensions cm	Internal Dimensions cm	Temp °C	Power KW (Btu)	Weight kg	Retail Price
70/2G	2	8 x 12"	112 x 96 x 92h	70 x 70 x 15h (2 deck)	0-450	19 (65,000)	186	£3,495.00
10570/2G	2	12 x 12"	147 x 100 x 92h	105 x 70 x 15h (2 deck)	0-450	28.5 (97,500)	255	£4,665.00

Fage Gas ovens can be mounted on a stainless steel stand with under shelf at a cost of **£426.00**





Citizen Gas Pizza Oven



Easy to use, robust controls

Zanolli Citizen Gas Pizza Ovens

This range of high quality, heavy duty pizza ovens come in two sizes. They have a solid stainless steel construction.

The NEW VERSION Citizen 6 (sometimes referred to as G6) fits 6 x 12" pizzas IN PANS on each deck and the Citizen 9 (G9) fits 9 x 12" pizzas IN PANS.

The decks are modular, so can be purchased as a single unit or can be stacked.

The baking floor of the CITIZEN ovens is a special refractory material to enable a proper diffusion of the heat. Thanks to this feature these ovens are suitable to bake pizza

directly on the refractory stone or in pans.

Spring mounted doors for easy access are equipped with athermic handles and a large viewing window, combined with an internal light to help monitor cooking.

Heavy duty stands are prover cabinets, both with wheels are available to mount these ovens on.

A decorative hood with a draft chimney is available for the top.

12"

12"

12"

12"

12"

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12"

Model	Decks	Pizza Capacity	External Dimensions cm	Internal Dimensions cm	Temp °C	Power KW (Btu)	Weight kg	Retail Price
Citizen 6	1	6 x 12" (in pans)	145 x 109 x 56	105 x 70 x 16	0-370	13	245	£3,800.00
Citizen 9	1	9 x 12" (in pans)	145 x 144 x 56	105 x 105 x 16	0-370	20	323	£4,345.00

Model	Stand	Prover	Hood with Draft Chimney
Citizen 6	£750.00	£1,560.00	£450.00
Citizen 9	£800.00	£1,765.00	£470.00





Zanolli Synthesis V Conveyor Oven



Zanolli Synthesis V Triple Stacked Conveyor Oven



Zanolli Synthesis V Conveyor Ovens

To produce a large amount of pizzas and maintain high quality results can be difficult.

With the aid of ZANOLLI's Synthesis range of ventilated tunnel ovens you can reduce personnel costs and still achieve a consistently high standard of pizza.

Thanks to its patented system, a flow of hot air provides an unvarying distribution of heat which prevents the products drying out excessively, surrounding the product and removing the barrier of cold air which would normally insulate it.

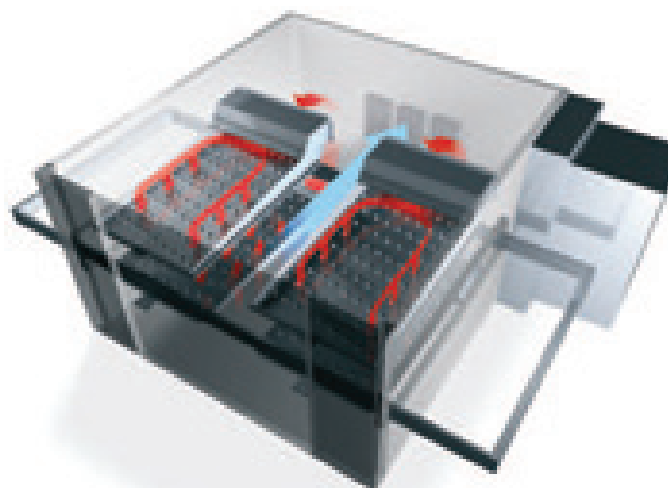
In this way you can bake at lower temperatures than those in traditional ovens, giving a saving in energy and obtaining a more crispy and fragrant pizza.

As well as pizza, the synthesis ovens are also suitable to cook a huge range of other products such as: Bread, pastries, meat and fish, lasagne, hamburgers, baked potatoes, paella, roasted vegetables – the possibilities are endless.

ZANOLLI CONVEYOR OVENS ARE AVAILABLE WITH 2 YEARS PARTS & 1 YEARS LABOUR WARRANTY.



Model 10/65V Conveyor Oven



Patented Airflow System



Digital Control Panel

Stackable Ovens

All Zanolli Synthesis V ovens can be stacked in order to provide extra output, without taking up any more room in your kitchen.

Models 05/40V and 08/50V can be stacked two units high.

Models 10/65V, 12/80V and 12/100V can be stacked 3 high.

When ovens are stacked, each oven unit operates independently and still requires its own power supply.

Our range of Zanolli conveyor ovens come as standard equipped with a digital control panel. This state of the art, wipe clean control panel makes setting the bake time and temperature easy and also provides a timed auto-start facility.

Build Characteristics

- Constructed in stainless steel, it is easy to clean and always looks good.
- Adjustable temperature and conveyor speed.
- All five models are available in gas or electric power.
- Easy disassembly for cleaning inside.
- All ovens come with a stand included.
- Side viewing door on all models (except 05/40V)

ZANOLLI CONVEYOR OVENS ARE AVAILABLE WITH 2 YEARS PARTS & 1 YEARS LABOUR WARRANTY.



Model 10/65V Conveyor Oven



Model 05/40V Conveyor Oven

Oven height includes stand.
Gas ovens require a 13amp electric plug supply.

Zanolli Synthesis V Conveyor Ovens



Model 08/50V Conveyor Oven

Model	Belt Width	Internal Chamber Dimensions cm	External Dimensions cm	Power	Retail Price
05/40V Gas	16"/40cm	40 x 56 x 8.5h	99 x 110 x 109h	Gas 6Kw 20,500 Btu	£5,385.00
05/40V Electric	16"/40cm	40 x 56 x 8.5h	94 x 110 x 109h	Electric 7.7Kw Single phase as standard	£5,385.00
08/50V Gas	20"/50cm	50 x 85 x 10h	128 x 172 x 111h	Gas 14Kw 48,000 Btu	£7,615.00
08/50V Electric	20"/50cm	50 x 85 x 10h	128 x 172 x 111h	Electric 10.8Kw single phase / 14.5 Kw 3 phase	£7,615.00
11/65V Gas	26"/65cm	65 x 105 x 10h	150 x 200 x 109h	Gas 24Kw 82,000 Btu	£9,925.00
11/65V Electric	26"/65cm	65 x 105 x 10h	136 x 200 x 109h	Electric 18Kw 3 phase only	£9,925.00



Caption????????????????



Model 12/100 comes with stand

New
Pictures????

Zanolli Synthesis V Conveyor Ovens

Not really
good enough
quality

please state
caption



Model	Belt Width	Internal Chamber Dimensions cm	External Dimensions cm	Power	Retail Price
12/80V Gas	40"/80cm	80 x 120 x 10h	164 x 218 x 112	Gas 30Kw 103,000 Btu	£11,845.00
12/80V Electric	40"/80cm	80 x 120 x 10h	164 x 218 x 112	Electric 24.5Kw 3 phase only	£11,845.00
12/100V Gas	40"/100cm	100 x 130 x 10h	210 x 245 x 118h	Gas 45 Kw 153,000 Btu	£15,375.00
12/100V Electric	40"/100cm	100 x 130 x 10h	185 x 245 x 118h	Electric 36Kw 3 phase only	£15,375.00

Oven height includes stand. Gas ovens require a 13amp electric plug supply.

Pizza Outputs – per hour (output capacities are based on manufacturer's estimates)

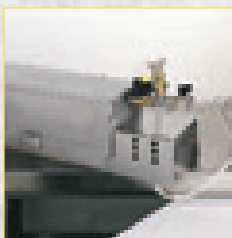
Model	8" / 20cm 145g	10" / 25cm 230g	12" / 30cm 330g	14" / 35cm 450g	16" / 40cm 585g	18" / 45cm 740g
05/40V	75	40	25	20	16	NA
08/50V	130	80	50	35	32	28
11/65V	225	140	100	70	50	35
12/80V	310	200	150	105	80	60
12/100V	400	300	200	115	100	85



Zanolli 3 Deck Oven with Prover



Tray Rack in Prover



Steam Injection Generator



Variety of Products

Zanolli Teorema Polis Bakery Deck Ovens



The Polis electric ovens sum up the current know-how in the field of electronically controlled modular ovens.

Fitted with easy to manage controls with a programmable memory, a high quality structure and pleasing design. The durable stainless steel build ensures lasting good looks and easy cleaning.

Metal baking floors (ideal for trays) or a refractory stone floor (for baking directly on the sole) are available.

Designed to meet all production demands, these ovens can be fitted

with steam injection, and can be supplied with a "to-fit" prover base.

The ovens are available with both high crown and low crown baking chambers to suit your product range.

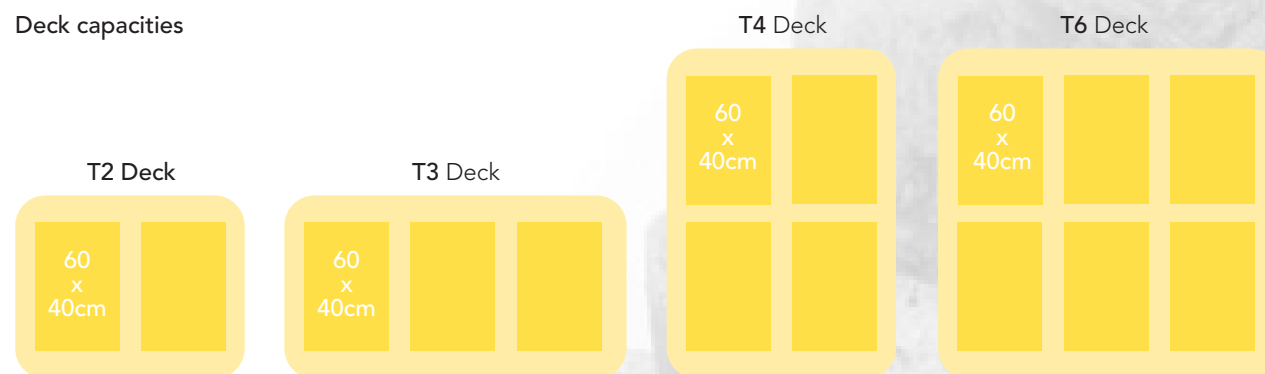
Ovens are modular, so each deck is supplied individually. Ovens can be bought as a single unit or can be stacked two, three or four units high.

The ovens are built for use with metric 60cm x 40cm trays. The T2 ovens fit two trays on each deck, the T3 three trays, and so on...

Model	Decks Size cm	Tray Capacity (60cm x 40cm)	Crown Height cm	Temp °C	Power Kw	Weight Kg	Dimensions cm	Retail Price
T2S MC18	65 x 86	2	18	0-370	6.4	130	102 x 112 x 34h	£3,935.00
T2 MC18	83 x 66	2	18	0-370	6	130	125 x 87 x 34h	£3,935.00
T2 MC28	83 x 66	2	28	0-370	6	135	125 x 87 x 46h	£4,035.00
T3 MC18	124 x 66	3	18	0-370	7.8	145	166 x 87 x 34h	£4,250.00
T3 MC28	124 x 66	3	28	0-370	7.8	150	166 x 87 x 46h	£4,426.00
T4 MC18	83 x 126	4	18	0-370	10	210	125 x 147 x 34h	£4,435.00
T4 MC28	83 x 126	4	28	0-370	10	225	125 x 147 x 46h	£4,595.00
T6 MC18	124 x 126	6	18	0-370	13	240	166 x 147 x 34h	£4,715.00
T6 MC28	124 x 126	6	28	0-370	13	260	166 x 147 x 46h	£4,925.00



Deck capacities



BAKERY OVENS

Stand				Prover					Stone Baking Floor		Hood with Draft Chimney		
Model	Dimensions cm	Weight Kg	Retail Price	Tray Capacity	Dimensions cm	Power Kw	Weight Kg	Retail Price	Price per Deck	Retail Price	Dimensions cm	Weight Kg	Retail Price
T2S	102 x 107 x 94h	32	£890.00	20	102 x 112 x 94h	1	88	£1,035.00	Price per deck	£180.00	102 x 142 x 23h	23	£510.00
T2	125 x 87 x 94h	32	£925.00	20	125 x 92 x 94h	1	92	£1,075.00	Price per deck	£190.00	125 x 122 x 23h	23	£530.00
T3	166 x 87 x 94h	35	£975.00	40	166 x 92 x 94h	1.5	126	£1,725.00	Price per deck	£245.00	166 x 122 x 23h	28	£555.00
T4	125 x 147 x 94h	37	£1,015.00	30	125 x 152 x 94h	1.5	121	£1,910.00	Price per deck	£340.00	125 x 182 x 23h	26	£555.00
T6	166 x 147 x 94h	40	£1,075.00	60	166 x 152 x 94h	1.5	169	£2,095.00	Price per deck	£465.00	166 x 182 x 23h	31	£585.00

Heights for stands and provers are for use with 2 oven chambers. For 1, 3 and 4 deck ovens systems, the height of these units are altered accordingly.

Humidifier for Prover (Recommended) £465.00

Steam Injection £1,140.00 per deck.

Steam generator unit has a power of 3Kw per deck. Please note that the addition of the steam generator alters the overall dimension of the oven.

Aluminium baking tray (60cm x 40cm x 2cmh) **£18.00**



Model Lilliput 4 Counter Top Oven



Model Lilliput 6 Counter Top Oven



Zanolli Lilliput Counter-top Convection Ovens.

The Lilliput is a convection oven which has been conceived to bake croissants, cakes, pizzas, pastries and fresh, frozen or par baked bread.

These ovens are mainly designed for back bar, confectionaries, snack bars, supermarkets and cafes.

Thanks to its attractive design and the compact dimensions, it fits conveniently into your kitchen and gives you a fresh product output.

Thanks to its easy to use controls it allows less experienced operators to achieve a professional baking standard.

Other features include:

- Halogen lamps for easy viewing of your baking.
- Timer and high quality thermostat.
- AUTOMATIC REVERSAL OF VENTILATION for perfectly even baking results.
- Rounded corners in the baking chamber for easy cleaning.
- Steam injection unit included.
- High quality stainless steel build.
- Side mounted access door.

Model	Tray Capacity (40cm x 60cm)	Power Kw	External Dimensions cm	Weight Kg	Retail Price
Lilliput 4/MC	4	6.6	92 x 76 x 78h	70	£2,775.00
Lilliput 6/MC	6	8	92 x 76 x 86h	80	£3,065.00

Aluminium baking tray (40cm x 60cm x 2cmh) **£18.00**





Rotowind Rack Oven

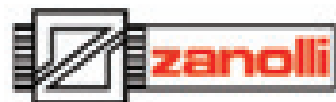
Zanolli Rotowind Convection Rack Ovens

The Rotowind is a convection oven with a revolving cart, devised for rapid insertion and removal, with a fully removable tray rack, operating in either gas or electric.

They can be built with the traditional front heater system (models F) or with a rear burner (models L) for long narrow rooms.

Features Include:

- Front surface and baking chamber in stainless steel.
- Powerful humidifier.
- Internal light for easy viewing of your baking.
- Safety handle and safety thermostat.
- Steam exhaust fan as standard.
- In models 15/18 the pan rack is extractable with upper locking.
- Larger Ovens can be used with Racks for Imperial 18" x 30" Trays.



Electric Model	Tray Capacity	Temp °C	Power Kw	Weight Kg	Dimensions cm	Retail Price
RW3E	15/18 (60cm x 40cm)	0-300	17	650	98 x 154 x 224h	£21,440.00
RW4E L	15/18 (60cm x 40cm)	0-300	22.5	800	114 x 169 x 224h	£22,150.00
RW4E F	15/18 (60cm x 40cm)	0-300	22.5	700	152 x 121 x 224h	£23,100.00
RW5E L	36 (60 x 40cm) 18 (80 x 60cm)	0-300	40	1100	135 x 204 x 254h	£26,770.00
RW5E F	36 (60 x 40cm) 18 (80 x 60cm)	0-300	40	1380	185 x 144 x 254h	£28,900.00

Gas Model	Tray Capacity	Temp °C	Power Kw (Btu)	Weight Kg	Dimensions cm	Retail Price
RW3E	15/18 (60cm x 40cm)	0-300	37(126,000)	650	98 x 154 x 224h	£21,440.00
RW3G F	15/18 (60cm x 40cm)	0-300	37(126,000)	650	132 x 107 x 224h	£21,440.00
RW4G L	15/18 (60cm x 40cm)	0-300	40.5 (138,000)	800	114 x 169 x 224h	£23,100.00
RW4G F	15/18 (60cm x 40cm)	0-300	40.5 (138,000)	700	152 x 121 x 224h	£23,440.00
RW5G L	36 (60 x 40cm) 18 (80 x 60cm)	0-300	75.5 (258,000)	1100	135 x 204 x 254h	£26,770.00
RW5G F	36 (60 x 40cm) 18 (80 x 60cm)	0-300	75.5 (258,000)	1380	185 x 144 x 254h	£28,900.00

Aluminium baking tray (60cm x 40cm x 2cmh) **£18.00**
Natural Gas Burner **£850.00**



Planet Oven with Prover Base

Zanolli Planet Baker's Convection Ovens

The planet convection oven is ideal for small to medium output bakeries and specific for the production of high level pastry and bread. This line is suitable for baking any type of product such as cream puffs, sponge cake, croissants, tarts, bread and baguettes.

Baking is performed using a hot airflow which is blown into the baking unit by the means of a fan (Planet 5 models) or two fans (Planet 8 models) through holes positioned on the side panels and corresponding to each pan.

The even airflow, ensured by the automatic fan inverter, permits a steady heat distribution and enables a uniform baking of your product. Thanks to this convection system, it is possible to reduce baking times and lower baking temperatures (with consequent power savings).

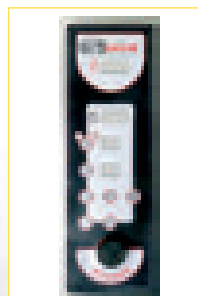
Planet ovens are fitted with a steam injection system to raise the humidity level of the baking chamber, which is necessary for baking delicate foods.

The planet ovens can be stacked 2 units high or mounted on a stainless steel stand or prover base (both with wheels). Each oven comes fitted with a hood with a draft chimney.

The ovens are built for use with 40cm x 60cm metric trays.



Standard Control Panel



Digital Control Panel



Model	Tray Capacity (60cm x 40cm)	Temp °C	Power	Weight Kg	Dimensions cm	Retail Price
Planet 5/MC	5	0-300	8.25Kw	150	80 x 125 x 78h	£6,575.00
Planet 8/MC	8	0-300	12.5Kw	180	80 x 125 x 106h	£7,515.00
Planet 5/MC gas	5	0-300	11.5Kw / 32,000 Btu	150	80 x 125 x 78h	£6,955.00
Planet 8/MC gas	8	0-300	11.5Kw / 32,000 Btu	180	80 x 125 x 106h	£7,885.00

Stand					Prover				
Model to fit	Dimensions cm	Weight Kg	Retail Price		Tray Capacity	Dimensions cm	Power Kw	Weight Kg	Retail Price
Planet 5/MC	80 x 120 x 83h	32	£740.00		10	80 x 125 x 83h	1	80	£1,420.00
Planet 8/MC	80 x 120 x 83h	32	£740.00						
Planet 5/MC gas	80 x 120 x 83h	32	£740.00						
Planet 8/MC gas	80 x 120 x 83h	32	£740.00						

A digital control panel is available at an extra cost of **£525.00**

Humidifier for prover (recommended) **£450.00**

Aluminium baking tray (40cm x 60cm x 2cmh) **£18.00**



Planet 8 Combination Oven

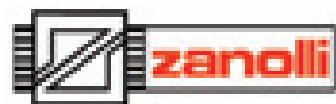


Planet 5 Combination Oven

Zanolli Planet Bakery Oven Combinations

For bakeries with various needs, Zanolli can combine their Planet and Polis ovens together with stands, provers (or retarder provers) and tray racks to provide a baking solution for a massive range of bread and pastry baking needs.

These systems are also perfect for test bakeries that need to develop a wide variety of products.



Combination	Dimensions cm	Weight Kg	Power Kw	Retail Price
2 x Planet 5/MC (elec) ovens With stand and hood with suction	80 x 125 x 192h	354	16.6	£12,700.00

Combination	Dimensions cm	Weight Kg	Power Kw	Prover Tray Capacity (60cm x 40cm)	Retail Price
Planet 5/MC (elec) + T2S MC18 oven With stand and hood with suction	102 x 125 x 202h	359	14.7	-	£11,950.00
Planet 5/MC (elec) + T2S MC18 oven With prover and hood with suction	102 x 125 x 202	406	15.7	10	£12,750.00
Planet 5/MC (elec) + 2 x T2S MC18 ovens With stand and hood with suction	102 x 125 x 216h	480	21.1	-	£15,775.00
Planet 5/MC (elec) + 2 x T2S MC18 ovens With prover and hood with suction	102 x 125 x 216	530	22.1	6	£16,485.00
Planet 8/MC (elec) + T2S MC18 oven With stand and hood with suction	102 x 125 x 210h	392	18.9	-	£12,800.00
Planet 8/MC (elec) + T2S MC18 oven With prover and hood with suction	102 x 125 x 210h	432	19.9	6	£13,595.00

Combination	Dimensions cm	Weight Kg	Electric Power Kw	Gas Power Kw (Btu)	Prover Tray Capacity (60cm x 40cm)	Retail Price
Planet 5/MC (gas) + T2S MC18 oven With stand and hood with suction	102 x 125 x 202h	359	6.9	11.5 (32,000)	-	£12,295.00
Planet 5/MC (gas) + T2S MC18 oven With prover and hood with suction	102 x 125 x 202	406	7.9	11.5 (32,000)	10	£13,075.00
Planet 5/MC (gas) + 2 x T2S MC18 ovens With stand and hood with suction	102 x 125 x 216h	480	13.3	11.5 (32,000)	-	£16,050.00
Planet 5/MC (gas) + 2 x T2S MC18 ovens With prover and hood with suction	102 x 125 x 216	530	14.3	11.5 (32,000)	10	£16,850.00
Planet 8/MC (gas) + T2S MC18 oven With stand and hood with suction	102 x 125 x 210h	392	7.35	11.5 (32,000)	-	£13,150.00
Planet 8/MC (gas) + T2S MC18 oven With prover and hood with suction	102 x 125 x 210h	432	8.35	11.5 (32,000)	6	£13,950.00



Heavy Duty Sprial Mixer



H100 Heavy Duty Spiral Mixer



Heavy Duty Spiral Dough Mixers for Bakeries

These bakery mixers are built to a high level of durability in order to offer high production levels with total reliability.

They will mix a variety of dough for use in bakeries, high output pizzerias, naan bread factories etc

Mixers are fitted with twin speed and timers for extra production efficiency.

All models except CP60 have reverse speed action. Models HS100, CPM120 and CPM200 all have 2 motors, one to drive the bowl and one for the mixing spiral.

Fitted with stainless steel bowl, guard and spiral. Safety switch fitted to bowl guard.

3 phase power supply required for all models.

Other sizes available on request. Also available are fork dough mixers and dipping arm mixers.

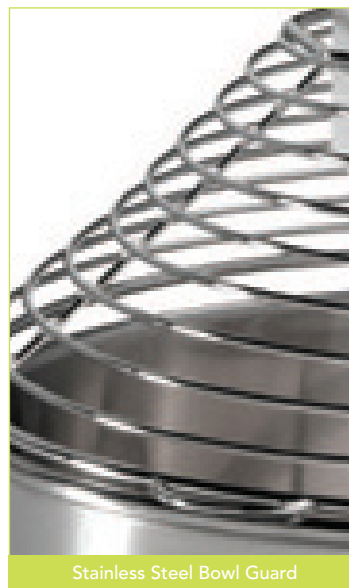
Model	Capacity KG Dough(Flour)	Bowl Size	Speeds	RPM Bowl(Spiral)	Power KW(Hp)	Dimensions cm	Weight Kg	Retail Price
HS100	60 (40)	Ø59 x 36h (100 litres)	2 + reverse	16 (107) 16 (210)	Spiral 3 / 4.5 (4 / 6) Bowl 0.55 (0.75)	53 x 101 x 131h	450	£4,395.00
Model	Capacity KG Dough (Flour)	Bowl Size	Speeds	RPM Bowl(Spiral)	Power KW(Hp)	Dimensions cm	Weight Kg	Retail Price
CPM60	60 (40)	Ø60 x 36h (100 litres)	2	9 (100) 18 (200)	1.5 / 3.0 (2 / 4)	60 x 110 x 130h	260	£7,035.00
CPM120	120 (80)	Ø85 x 50h (200 litres)	2 + reverse	14 (110) 14 (220)	Spiral 3.75 / 6 (5/8) Bowl 0.66 (0.88)	85 x 126 x 135h	580	£10,395.00
CPM200	200 (125)	Ø90 x 50h (290 litres)	2 + reverse	14 (110) 14 (220)	Spiral 4/10 (5.3/13.3) Bowl 1.52 (2)	93 x 146 x 150h	860	£12,995.00



Model 25S Mixer with Fixed Bowl



Model 25C Mixer with Removable Bowl



Stainless Steel Bowl Guard



High Quality Stainless Steel Bowl



Robust Button Controls

Spiral Dough Mixers

This range of simple, single speed mixers is perfect for outlets making small batches of fresh dough.

The gentle action of a spiral mixer works the dough well and gives a nice mix without raising the temperature of the mix.

The user is protected by a stainless steel mesh guard (with safety switch).

High build quality ensures reliability and their compact design means they don't take up much space in the kitchen.

Bowl and spiral are built in stainless steel.

The bowl is fixed on all models except 25C and 38C where it is removable for easy cleaning.

Power is on a standard 13 amp plug (except mode 50/S where it requires three phase)

Model	Capacity Litres (Kg)	Bowl Size cm	Bowl type	Speeds	RPM Bowl/Spiral	Power KW (HP)	Dimensions cm	Weight kg	Retail Price
18/S	22 (18)	Ø36 x 21	Fixed	1	10 (90)	0.75 (1)	39 x 67 x 60h	59	£1,035.00
25/S	32 (25)	Ø40 x 26	Fixed	1	10 (90)	1.1 (1.5)	43 x 73 x 69h	93	£1,200.00
38/S	42 (35)	Ø45 x 26	Fixed	1	10 (90)	1.5 (2)	48 x 80 x 71h	105	£1,345.00
50/S	62 (50)	Ø50 x 31	Fixed	2	9 (80)	2.2 (3)	53 x 92 x 92h	175	£2,465.00
25/C	32 (25)	Ø40 x 26	Removable	1	10 (90)	1.1 (1.5)	43 x 73 x 69h	103	£1,515.00
38/C	42 (35)	Ø45 x 26	Removable	1	10 (90)	1.5 (2)	48 x 80 x 73h	175	£1,625.00

Optional Timer **£45.00**

Twin Speed (3 phase) **£125.00**





Model TS60S 60 Litre Mixer



Model M20A 20 Litre Mixer

A meat mincing attachment is available to fit M20A and TS60S mixer for **£165.00**



Meat Mixing Attachment

M20A Mixer Stand **Code XES2824**
Dimensions 71 x 61 x 61
Price **£160.00**



Stand for M20A Mixer

Universal Planetary Mixers

These sturdy machines are used by chefs and bakers for mixing a wide range of products including:

- Bread and pizza dough
- Meat and kebab mix
- Cookie and biscuit dough
- Cake and sponge mix
- Batter
- Flavourings
- Whipped cream and meringue
- Creamed potatoes

All mixers are supplied with a stainless steel bowl and set of tools including a dough hook, beater blade and wire whisk.

3 speed gear box gives you the versatility to do various mixing jobs.

Safety switches on bowl guards and bowl lift ensure user safety. Emergency stop button also fitted.

All models excluding TS690 (3 phase) are supplied with a single phase supply.

A compact stand is available for M20 mixer, made from stainless steel.

Speed 1
- Pizza, Bread dough and Pastries

Speed 2
- Cake Mix and Batter

Speed 3
- Meringes and Whipped Cream

Model	Bowl Capacity Litres	Bowl Size	Speeds	RPM	Power KW (HP)	Dimensions cm	Weight kg	Retail Price
M 20A	20	Ø32 x 29h	3	90 / 150 / 320	0.75 (1)	47 x 43 x 79h	105	£1,065.00
TS 240	40	Ø39 x 38h	3	80 / 166 / 316	1.125 (1.5)	60 x 56 x 107h	180	£2,425.00
TS 60S	60	Ø46 x 46h	3	99 / 176 / 320	3.75 (5)	75 x 70 x 135h	310	£3,825.00
TS 690	90	Ø54 x 53h	3	90 / 156 / 270	2.625 (3.5)	91 x 76 x 150h	450	£5,785.00

Want a Mixer just for Dough?

Choose a specialist Spiral Mixer from pages 26-27

Automatic Dough Divider Rounder System

This automated system offers a marvellous time saving facility to high output kitchens and bakeries.

Available as a combined system or as two separate units, the dividing machine accurately portions the mix into pieces and the rounder machine then rolls into a tight ball.

This facility reduces labour costs and helps produce a consistent product.

The portion size produced by the divider is regulated either by a timer or by a feeler pin for added accuracy (both facilities are available on the same machine).

Interchangeable extrusion cones cover the whole range from 20 grams – 800 grams (one is provided free with machine, extra cones are supplied at a cost of £95 each).

Once portioned, the dough is dropped into the rounder.

The pieces are then rolled up through the spiral rounding system then out onto a platform in a neatly rolled ball, ready to be placed in your dough trays for storage.

These machines are designed with quick disassembly in mind for easy cleaning.



Divider & Rounder Combination



Model P40EL Divider Unit



Model KALI Rounder



Divider Model	Weight Range		Hourly Production		Tank Capacity	Power Kw	Weight kg	Retail Price	
P40EL	20-800 grams		250-280 kg		40 litre	0.55	50	£5,545.00	
Rounder Model	Weight Range		Hourly Production		Tank Capacity	Power Kw	Weight kg	Retail Price	
KALI	30-1300 grams		2400 units		35 x 54 x 77h	0.37	55	£3,425.00	
Weight Range	20 – 60 g	60 – 100g	90 – 130g	120 – 160g	150 – 200g	200 – 300g	300 – 450g	400 – 600g	600 – 800g
Cone Ømm	30	40	45	50	55	60	50	60	70
Optional shelves for dough trays £95.00					Combination Stand with wheels (pictured) £775.00				

Watch our
Video
demo

[www.cater-bake.co.uk/
dough-dividers-rounders](http://www.cater-bake.co.uk/dough-dividers-rounders)



New picture
to follow

Model PF45



Model MINI30

Pizza Base Dough Rollers – GIOTTO Mini & Maxi

The Mini and Maxi are small simplified versions of the standard pizza rollers.

They have a single set of rollers to save space and cost whilst still providing an excellent time saving facility.

Model	Max Roll Size	Max Weight of dough	External Dimensions cm	Weight kg	Retail Price
Mini 30	30cm (12")	300g	43 x 27 x 30h	34	£745.00
Maxi 45	45cm (18")	800g	56 x 37 x 30h	50	£845.00



Pizza Press

The pizza press automates the traditional work of pizza makers, enabling them to produce perfectly round pizza bases (400 an hour) saving important time for your workforce.

The heated elements mould the dough uniformly without the need for skilled staff.

Plate temperature is controlled by top and bottom thermostats and a timer regulates compression time. By gently heating the dough it reduces elasticity.

Pizza Presses are available with 3 phase power supply only.

Model	Plate Size Øcm (Inch)	Power Kw	External Dimensions cm	Weight kg	Retail Price
PF33	33 (13)	3.55	45 x 62 x 82h	112	£3,440.00
PF45	45 (18)	5.55	55 x 72 x 90h	162	£4,525.00



New pictured
required

Model P40 A



Model D30

GIOTTO Pizza Base Dough Rollers

The giotto roller is a modified design to the standard rollers.

The build and usage are identical to the kingfisher roller but the tilted roller means an easier throughput of dough.

The giotto also offers a larger 45cm (18") model.

It has a sturdy stainless steel body and Perspex safety guards.



Model	Max Roll Size	Max Weight of dough	External Dimensions cm	Weight kg	Retail Price
D30	30cm (12")	300g	42 x 40 x 62h	29	£1040.00
D45	45cm (18")	500g	52 x 45 x 74h	37	£1,275.00

GIOTTO rollers can be fitted with a foot pedal at an extra cost of **£45.00**

Kingfisher Pizza Base Dough Rollers

Pizza base dough rollers are an extremely popular method of saving time in today's pizzerias.

They quickly roll out your dough balls into thin discs, ready to add your topping.

The rollers are made from high density polypropylene for long lasting service, which are continually cleaned by spring-loaded scrapers.

Perspex guards are fitted to the rollers to protect your workers. Body is made from durable stainless steel.

These machines are also suitable for other products, such as naan bread and chapatti dough.

Model	Max Roll Size	Max Weight of dough	External Dimensions cm	Weight kg	Retail Price
P30A	30cm (12")	300g	42 x 50 x 63h	33	£999.00
P40A	40cm (16")	500g	56 x 53 x 73h	37	£1,195.00



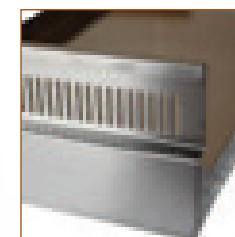
Model B050



Model B080 Grill



Model B115 with Stand and Doors



Drawer for Waste & Grease



Heavy Duty Char-Grills

A heavy duty, gas fired, char grill that is suitable for fish, meat, burgers, kebabs etc. Built in Italy with a stainless steel body, cast iron cooking grill (stainless steel option also available) and high quality aluminium coated steel burners. The gas flame heats lava rock supported by a high strength steel grid, which gives your food an authentic char-grilled taste.

The cooking grill can be raised and lowered by use of a handle at the front. Excess fat runs off the grill to a container at the base of the unit. Burners are lit by an electro spark lighting system. Grills are built with a double housing to prevent over heating of the grill exterior. Stands to fit are available at extra cost. Stands available with doors are also available (prices on request)

Model	No of Burners	Cooking Area cm	Power Kw (Btu)	Weight Kg	Dimensions cm	Retail Price	Stand to fit Model	Dimensions cm	Retail Price
B050	3	32 x 54	8.5 (29,000)	44	49 x 70 x 33h	£1,055.00	B050	49 x 70 x 53h	£525.00
B080	6	64 x 54	17 (58,000)	76	81 x 70 x 33h	£1,700.00	B080	81 x 70 x 53h	£585.00
B115	8	96 x 54	23 (78,500)	108	114 x 70 x 33h	£2,045.00	B115	114 x 70 x 53h	£695.00

Grills come as standard to run on natural gas, but can be provided to run on LPG on request.



Model GL40 Grill



Model GL70 Grill

Economy Char-Grills

These grills are suitable for cooking meat, fish and many more products in restaurants, canteens, takeaways and pubs.

They combine ease of cleaning with high speed cooking. The gas burners heat lava rock below the food which gives an authentic char-grilled taste.

The foods rests on an high quality stainless steel grill (round bars). A container at the base collects excess fat.

The grill is built in long lasting stainless steel.

Model GL70 has an electro spark lighting system.

Model	No of Burners	Cooking Area cm	Power Kw (Btu)	Weight Kg	Dimensions cm	Retail Price
GL40	2	49 x 31	9 (31,000)	26	55 x 39 x 35h	£655.00
GL70	4	64 x 48	18 (62,000)	53	69 x 57 x 31h	£1,295.00





Model KVP



Full set of blades

Kingfisher Vegetable Preparation Machine

This is a versatile machine for cutting, dicing and shredding.

Interchangeable blades allow you to process fruit, vegetables, cheese, bread crumbs and mozzarella.

Heavy duty construction, easy to operate & to clean.

This machine comes with a FULL set of 6 blades – don't accept less.

Model	Dimensions cm	Weight Kg	Retail Price
KVP	61 x 40 x 51	30	£720.00



Cooked Meat Gravity Slicer

Cooked Meat Slicer

Built in anodised aluminium for simple cleaning and maintenance.

The advanced features of this machine allow the operator to remove the product carriage for quick and easy cleaning of all parts in contact with foods.

Operates with maximum safety.

The fence adjustment knob allows even a particularly thin slice to be obtained with a decimal graduated scale.

Cutting efficiency guaranteed by a sharpener with 2 grinders.

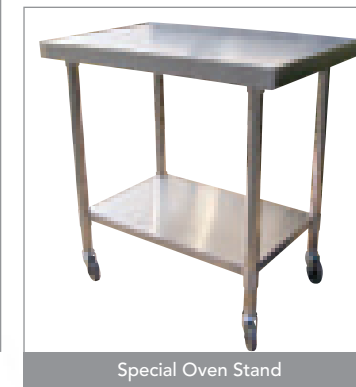
Model	Blade Øcm	Slice Thickness mm	Power Kw (Hp)	Dimensions cm	Weight	Retail Price
H250	25	0-15	0.23 (0.3)	62 x 43 x 37h	15.5	£635.00
H300	30	0-15	0.26 (0.35)	65 x 50 x 44h	23	£915.00



Centre Table



Wall Bench

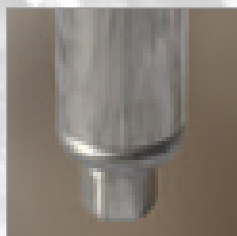


Special Oven Stand

Stainless steel tables

Built from a high quality 1.2mm 304 stainless steel with adjustable bullet feet, these tables come in flat pack form for easy assembly on site. They have an extra durable reinforced structure.

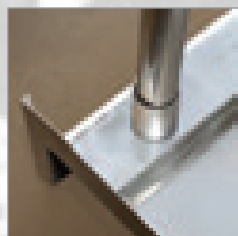
These tables have an under shelf of 1.0mm 304 stainless steel and are available with or without a 13cm splash back (on wall bench models).



Bullet Feet



Splash-back Available



Reinforced Structure

Model	Type	Dimensions cm	Retail Price
AWT0900	Centre Table	90 x 70 x 90h	£260.00
AWT1200	Centre Table	120 x 70 x 90h	£275.00
AWT1500	Centre Table	150 x 70 x 90h	£330.00
AWT1800	Centre Table	180 x 70 x 90h	£400.00
AWT0900SB	Wall Bench	90 x 70 x 90(+13)h	£280.00
AWT1200SB	Wall Bench	120 x 70 x 90(+13)h	£305.00
AWT1500SB	Wall Bench	150 x 70 x 90(+13)h	£345.00
AWT1800SB	Wall Bench	180 x 70 x 90(+13)h	£440.00
AWT09000S	Special Oven Stand (with wheels)	90 x 95 x 90h	£265.00



Single Bowl Sink



Double Bowl Sink



28cm Deep Bowl

Stainless steel sinks

Built from a high quality 1.2mm 304 stainless steel with adjustable bullet feet, these sinks come in flat pack form for easy assembly on site. They have an extra durable reinforced structure.

The 45cm x 45cm sink bowls have a generous depth of 28cm and come with a plug. All units come with a 13cm high splash back.

Model	Type	Dimensions cm	Retail Price
AS1200SB1	1 Bowl Sink	120 x 70 x 90(+13)h	£370.00
AS1500SB1	1 Bowl Sink	150 x 70 x 90(+13)h	£410.00
AS1800SB1	1 Bowl Sink	180 x 70 x 90(+13)h	£460.00
AS1200SB2	2 Bowl Sink	120 x 70 x 90(+13)h	£435.00
AS1500SB2	2 Bowl Sink	150 x 70 x 90(+13)h	£480.00
AS1800SB2	2 Bowl Sink	180 x 70 x 90(+13)h	£535.00



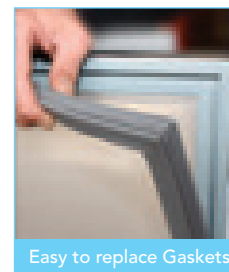
GN650TN Cabinet



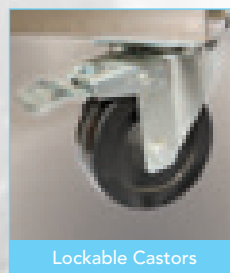
GN1410TN Cabinet



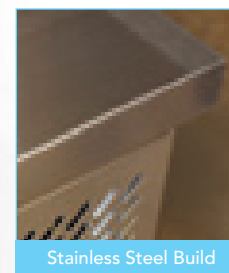
Adjustable Shelves



Easy to replace Gaskets



Lockable Castors



Stainless Steel Build

Standard features
of **Kingfisher**
refrigeration

Kingfisher Stainless Steel Fridge and Freezer Cabinets

These single and double door cabinets are made entirely from high grade stainless steel and boast spacious storage capacity (stainless steel interior and exterior).

Magnetic snap-in gaskets are easy to replace without the need for tools.

Doors are lockable and reversible on single door models.

Electronic digital control box for controlling and displaying the temperature.

The GN650 and GN1410 models come equipped with 3 size 2/1GN shelves per door.

The PA800 baker's fridge has substituted the usual shelves found in fridges for runners to take 60cm x 40cm trays - Ideal for bakeries or high output pizzerias.

Its capacity is either 20 trays measuring 60cm x 40cm or 10 trays measuring 80cm x 60cm.

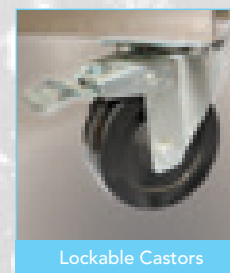
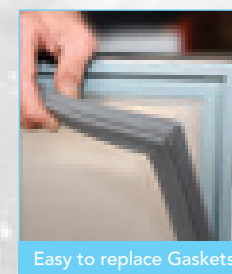
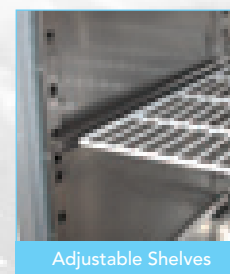
A conversion kit to allow it to hold 10 of the imperial size 18" x 30" trays is available at **£95.00**

All models come fitted with wheels as standard.

Model	Type	Doors	Capacity Lt (cu ft)	Temp °C	Dimensions cm	Weight Kg	Retail price
GN650TN	Fridge	1	700 (24)	-2 to +8	75 x 85 x 201h	147	£1,200.00
GN650BT	Freezer	1	700 (24)	-22 to -18	75 x 85 x 201h	147	£1,395.00
GN1410TN	Fridge	2	1400 (48)	-2 to +8	150 x 85 x 201h	215	£1,925.00
GN1410BT	Freezer	2	1400 (48)	-22 to -18	150 x 85 x 201h	215	£2,100.00
PA800 Baker's Fridge	Fridge	1	800 (27.5) 20 trays (60 x 40cm)	-2 to +8	75 x 100 x 201h	170	£1,565.00

Dough Tray (60cm x 40cm x 7.5cmh) **£18.00**

Aluminium Baking tray (60cm x 40cm x 2cmh) **£18.00**



Standard features
of Kingfisher
refrigeration

Kingfisher GN Refrigerated Counters

The range of GN refrigerated counters combines under counter storage space with a handy working area.

The counters come in 3 sizes: 2 door, 3 door and 4 door.

The 2 and 3 door versions are also available as freezers, as well as fridges.

Built characteristics include full 304 stainless steel build (inside and out) including worktop, CFC free injected insulation (50mm thickness), self closing doors, snap in magnetic gaskets (easy to replace without

tools), internal corners covered for hygiene, fitted castor wheels as standard (lockable at front), one 1/1GN shelf provided per door (anti tilt u tube runners), easily removable condensing unit for easy servicing, 43°C max ambient operating temp, fully automatic defrost, anti corrosion treated evaporator.

The counter top is at a working height of 85cm.

Electronic control for defrost and temperature setting and display.

Doors can be replaced with sets of stainless steel drawers at the following prices (fridge models only):
1/2 + 1/2 **£385.00** per door
1/3 + 1/3 + 1/3 **£375.00** per door

Model	Type	Doors	Capacity Lt (cu ft)	Temp °C	Dimensions cm	Weight Kg	Retail price
GN2100TN	Fridge	2	300 (10.6)	-2 to +8	136 x 70 x 85h	94	£1,260.00
GN3100TN	Fridge	3	430 (15.2)	-2 to +8	180 x 70 x 85h	134	£1,475.00
GN4100TN	Fridge	4	550 (19.4)	-2 to +8	223 x 70 x 85h	153	£1,785.00
GN2100BT	Freezer	2	300 (10.6)	-22 to -18	136 x 70 x 85h	103	£1,530.00
GN3100BT	Freezer	3	430 (15.2)	-22 to -18	180 x 70 x 85h	134	£1,750.00



Standard features of Kingfisher refrigeration

- Adjustable Shelves
- Easy to replace Gaskets
- Lockable Castors
- Stainless Steel Build



Model S902



Model PS900

PS900 Granite Top Refrigerated Prep Table

This compact prep-fridge gives you the luxury of a granite worktop and the convenience of under counter storage space in the form of a two door chilled cupboard.

Comes fitted with wheels as standard.

Magnetic snap in gaskets can be changed easily without tools.

Stainless Steel Build. Adjustable shelves (1 with each door).

Granite Work Surface
Fits 5 x 1/6GN containers.

GN containers are not included in the price – for prices go to **page 46**

Buy this Container Set for £28.00



Model	Doors	Storage Capacity Lt (cu ft)	GN Pot Capacity	Temp °C	Dimensions cm	Working Height cm	Weight Kg	Retail Price
PS900	2	238 (8)	5 x 1/6	+2 to +8	91 x 70 x 114	88	95	£875.00

Kingfisher S902 Saladette

This compact refrigeration unit offers excellent storage capabilities.

The top holds 3 x 1/1GN pots, which can be filled by a number of combinations of the smaller sizes.

A 2 door refrigerated cupboard below, each with a shelf, offers further storage capacity.

It has a polyethylene cutting surface for preparing your product.

Comes fitted with wheels as standard.

Refrigeration is regulated and displayed by a digital control panel. Operation is fully automatic.

GN containers are not included in the price – for prices go to **page 46**

Possible arrangements for a 3 x 1/1 GN Saladette
Buy this Container Set for £65.00



Model	Doors	Capacity Lt (cu ft)	GN Container Capacity	Temp °C	Dimensions cm	Working Area cm	Weight Kg	Retail Price
S902	2	250	3 x 1/1	+2 to +8	103 x 70 x 85h	103 x 14	90	£895.00



Model PS200

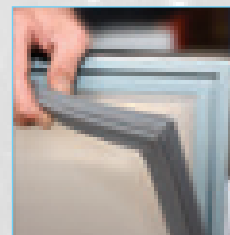


Model PS300

Standard features of Kingfisher refrigeration



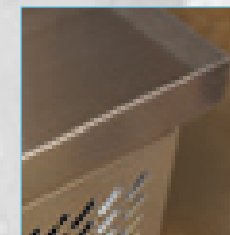
Adjustable Shelves



Easy to replace Gaskets



Lockable Castors



Stainless Steel Build

Kingfisher PS Refrigerated Prep Counters

The PS range of refrigerated preparation counters offers chilled storage and convenient working area in a single compact unit.

The interior and exterior are built from a high quality stainless steel including the work top area.

Working height 94cm.

Each cupboard is provided with a shelf as standard.

Refrigeration is regulated and displayed by a digital control panel. Operation is fully automatic.

The compressor is situated underneath the storage compartment in order to give maximum storage space.

All models come fitted with wheels as standard.

Model	Doors	Storage Capacity Lt (cu ft)	GN Pot Capacity	Temp °C	Dimensions cm	Working Area	Weight Kg	Retail price
PS200	2	238 (8)	5 x 1/6	+2 to +8	91 x 70 x 104h	91 x 46	94	£985.00
PS300	3	376 (13)	7 x 1/3	+ 2 to + 8	137 x 70 x 104h	137 x 30	145	£1,335.00

GN pots not included in price – for prices go to **page 46**

PS200 GN Container Capacity

Buy this Container Set for £30.00

1/6 GN

1/6 GN

1/6 GN

1/6 GN

1/6 GN

PS300 GN Container Capacity

Buy this Container Set for £50.00

1/3 GN

1/3 GN

1/3 GN

1/3 GN

1/3 GN

1/3 GN

1/3 GN





Model SH3000/800

Kingfisher SH Refrigerated Prep Counters

Ideal for pizzerias and fast food outlets, these counters have a stainless steel work area and are built to fit 1/3GN containers for your pizza toppings, sandwich fillings or salad for kebabs and burgers.

The cupboards underneath are refrigerated for extra storage space.

Build characteristics include an interior and exterior built from high grade AISI304 stainless steel, working height of 85cm, electronic control thermostat with automatic operation, 50mm CFC free insulation and magnetic snap in gaskets (easy to replace without tools).

All models come fitted with wheels as standard.

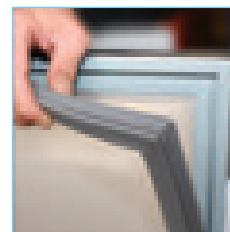
Each cupboard is supplied with one adjustable shelf.

In SH2000 and SH3000/700 the shelves are size 1/1GN. In SH3000/800 they are 40cm x 60cm.

Standard features of Kingfisher refrigeration



Adjustable Shelves



Easy to replace Gaskets



Lockable Castors

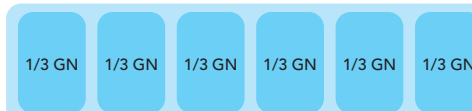


Stainless Steel Build

Model	Doors	Storage Capacity Lt (cu ft)	GN Pot Capacity	Temp °C	Dimensions cm	Working Area cm	Weight Kg	Retail price
SH2000	2	262 (9)	6 x 1/3	+2 to +8	136 x 70 x 102h	136 x 30	145	£1,675.00
SH3000/700	3	400 (14)	9 x 1/3	+2 to +8	180 x 70 x 102h	180 x 30	180	£1,785.00
SH3000/800	3	611 (21)	10 x 1/3	+2 to +8	202 x 80 x 102h	202 x 40	215	£2,035.00

GN pots not included in price – for prices go to **page 46**

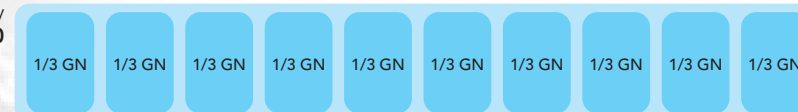
SH2000 GN Container Capacity
Buy this Container Set for £50.00



SH3000/700 GN Container Capacity
Buy this Container Set for £65.00



SH3000/800 GN Container Capacity
Buy this Container Set for £70.00





Model PZ3600



Model PZ3600S

Kingfisher PZ Refrigerated Prep Counters

These high quality pizza prep counters have a granite work surface, independently chilled toppings rail and refrigerated cupboards to fit either 60 x 40cm shelves or dough trays.

The luxurious granite work surface (working height 82cm) makes it a favourite amongst pizza chefs.

As well as the granite work top, the rest of the counter is made from high quality AISI304 stainless steel and a steel framework.

Automatic operation is controlled by a digital control box and display. Other characteristics include 50mm CFC free insulation, magnetic snap-in gaskets (easy to replace without tools) and one free adjustable shelf per cupboard.

All models come fitted with wheels as standard.

GN containers not included – for prices go to **page 46**

Model	Doors	Storage Capacity Lt (cu ft)	GN Pot Capacity	Temp °C	Dimensions cm	Working Area cm	Weight Kg	Retail price
PZ2600	2	390 (13)	5 x 1/3 & 1/2	+2 to +8	150 x 80 x 140h	140 x 75	335	£2,350.00
PZ3600	3	580 (20)	9 x 1/3	+2 to +8	205 x 80 x 140h	200 x 75	445	£2,585.00

Model	Doors	Storage Capacity Lt (cu ft)	Temp °C	Dimensions cm	Working Area cm	Weight Kg	Retail price
PZ2600S	2	390 (13)	+2 to +8	150 x 80 x 90h	140 x 75	300	£1,745.00
PZ3600S	3	580 (20)	+2 to +8	205 x 80 x 90h	200 x 75	405	£1,865.00

PZ2600 GN Container Capacity
Buy this Container Set for **£50.00**

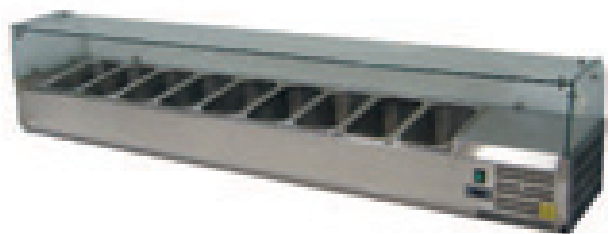
1/3 GN 1/3 GN 1/3 GN 1/3 GN 1/3 GN 1/2 GN

PZ3600 GN Container Capacity
Buy this Container Set for **£65.00**

1/3 GN 1/3 GN 1/3 GN 1/3 GN 1/3 GN 1/3 GN 1/3 GN 1/3 GN 1/3 GN



Model VRX Steel



Model VRX Glass

VRX Chilled Toppings Rails

Ideal for pizzerias and fast food outlets, these topping rails offer a convenient, space efficient way to store pizza toppings, sandwich fillings etc. They are built to fit 1/3 GN pots for your ingredients and are available with either a stainless steel lid or a glass display cover. Toppings and ingredients should be pre-cooled before being placed in the topping rails.

The body of the rail is made from a durable stainless steel to ensure a long service life.

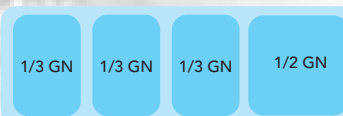
Refrigeration is regulated and displayed by a digital control panel. Operation is fully automatic.

GN pots not included in price - For prices go to **page 46**.

Model	GN Pot Capacity	Temp	Dimensions cm	Weight	Retail Price
VRX1200 Glass	3 x 1/3 + 1 x 1/2 pot	2 to 8°C	120cm x 39cm x 43h	53kg	£565.00
VRX1200 Steel	3 x 1/3 + 1 x 1/2 pot	2 to 8°C	120cm x 39cm x 23h	38kg	£520.00
VRX1500 Glass	5 x 1/3 + 1 x 1/2 pot	2 to 8°C	150cm x 39cm x 43h	60kg	£605.00
VRX1500 Steel	5 x 1/3 + 1 x 1/2 pot	2 to 8°C	150cm x 39cm x 23h	41kg	£565.00
VRX2000 Glass	9 x 1/3 pot	2 to 8°C	200cm x 39cm x 43h	80kg	£720.00
VRX2000 Steel	6 x 1/3 + 2 x 1/2 pot	2 to 8°C	200cm x 39cm x 23h	48kg	£660.00



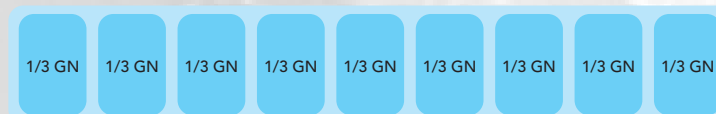
VRX1200 Glass & Steel Versions
Buy this Container Set for **£35.00**



VRX1500 Glass & Steel Versions
Buy this Container Set for **£50.00**



VRX2000 Glass Versions
Buy this Container Set for **£65.00**



VRX2000 Steel Versions
Buy this Container Set for **£60.00**





Model KH2 Hot Display



Model KH3 Hot Display



Model KH4 Hot Display



Model KC3 Cold Display

Kentucky Hot & Cold Food Merchandisers

These attractive food merchandisers with curved glass displays are an excellent way for any catering establishment to display their products.

Available in a range of sizes, they can add a nice finishing touch to your serving area.

The Kentucky Hot display is suitable to show such foods as southern fried chicken, roasted meats, pasta and garlic bread, chips and vegetables. They are equipped with a water drawer and heating element to humidify the display area.

The Kentucky Cold display is perfect for displaying chilled items like canned drinks, sandwiches, fresh fruit and yoghurt. Equipped with an electronic temperature control, it has

a forced air circulation which provides equal distribution of air, automatic defrosting of the evaporator and evaporation of condensate water.

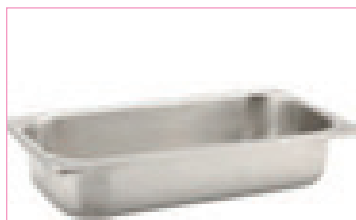
Model	GN Pan Capacity	Temp °C	Dimensions cm	Weight Kg	Retail Price
KH2	2/1	+30 to +95	75 x 78 x 56h	45	£1,405.00
KH3	3/1	+30 to +95	108 x 78 x 56h	47	£1,800.00
KH4	4/1	+30 to +95	144 x 78 x 56h	60	£2,035.00
KC3	3/1	+2 to +6	108 x 78 x 56h	65	£2,415.00



GN 1/2 Container



GN 1/4 Container



GN 1/3 Container



GN 1/6 Container



GN 1/3 Container



GN Container Lids



GN Containers

GN gastronorm containers are made from stainless steel.

They can be used in conjunction with equipment from this catalogue and have many more uses around the catering section.

Size	Dimensions mm	100mm deep	150mm Deep	Lids
1/2GN	325 x 265	£11.79	£16.85	£7.42
1/3GN	325 x 176	£9.03	£14.26	£5.06
1/4GN	265 x 162	£7.82	£12.13	£4.31
1/6GN	176 x 162	£5.92	£8.74	£3.16
1/9GN	176 x 108	£5.23	N/A	£2.59



Pizza Screens

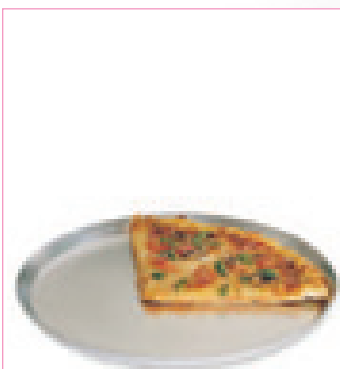


Separator Disk

Pizza Pans



Narrow Angled Pizza Pans



Wide Angled

Extra thin pizza pans (wide angled)

Material	7"	9"	10"	12"	14"	16"
Black Iron	£3.19	£4.12	£5.28	£5.89	£7.71	£9.63
Aluminium	£3.34	£4.67	£5.21	£6.29	£9.89	£10.21

Shallow pans (narrow angled)

Material	7"	9"	10"	12"	14"	16"
Black Iron	£3.31	£3.99	£4.88	£5.23	£6.04	£7.74
Aluminium	£5.09	£5.23	£6.34	£6.43	£8.00	£10.24

Deep Pan (narrow angled)

Material	7"	9"	10"	12"	14"	16"
Black Iron	£3.55	£4.66	£5.45	£5.77	£8.07	£8.40
Aluminium	£5.23	£5.50	£6.79	£7.62	£10.17	£10.81
Non Stick *	£5.91	£8.53	£9.59	£11.97	£14.81	£17.72

* to be handled with (heat proof) plastic pangrips £15.25 and plastic turner £8.75

Pizza Screens. Aluminium mesh screens for baking on instead of pans.

7"	9"	10"	12"	14"	16"
£3.45	£3.89	£4.15	£4.67	5.37	5.91

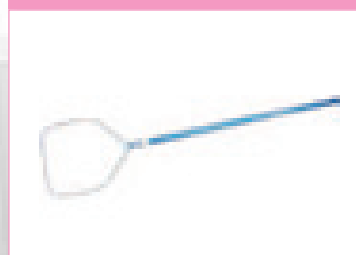
Pizza Pan Separators. Aluminium disks allow you to stack your pans – You need a size 2" bigger than your pans

9"	11"	12"	14"	16"	18"
£2.03	£2.58	£3.07	£4.06	£5.23	£6.51

Pizza Peels



PL01



PLA45



PL120



PL06



PL07



PL05



Log Holder

Item	Ref	Description	Retail price
Standard Peel	PL01	Total length 150cm, 32cm square head, full aluminium.	£28.75
Super Deluxe Peel	PLA45	Total length 200cm, 45cm square head, full aluminium	£89.25
Ash Shovel	PL05	Total length 175cm stainless pan/aluminium handle	£51.75
Oven Brush	PL06	Total length 160cm, brass bristles aluminium handle	£60.50
Oven Brush Head		Replacement brush head for PL06	£22.45
Mini Peel	PL07	Total Length 80 cm, 23cm square head, stainless head/wooden handle	£15.50
Utility Peel	PLI20	Total length 170cm, 20cm round head, full stainless steel	£60.45
Log Holder		For wood burning ovens, approx 50cm x 30cm x 20cmh, price each	£38.85

Item	Description	Retail Price
Pizza Cutter	6" stainless steel wheel	£7.95
Rocker Knife	14" stainless steel blade with plastic handles	£67.50
Pan Grips	Deep -For use with 1.5" or deeper pans Shallow - For use with 1" deep narrow angled pans	£6.65 £6.65
Dough Scraper	All plastic Stainless steel blade	£2.75 £4.60
Oil Cruet	1 litre capacity	£28.75
Stack Racks	11 slot capacity 15 slot capacity	£35.08 £39.04
Dough tray (stackable)	60cm x 40cm x 7.5cmh	£16.95
Dough tray lid	60cm x 40 cm	£9.95
Pizza Delivery Bags	Wipe clean vinyl – interior space 42 x 47 x 12.5cm deep Washable – interior space 45 x 47 x 12.5cm deep Nylon – interior space 50 x 35 x 32 deep	£19.95 £21.75 £28.25
Commercial Gas hose	1 metre long with restraining kit and quick release valve	£49.50
Dockers	All Plastic Stainless steel pins and handle	£14.65 £29.85
Turners	Small (12cm blade) Large (20cm blade, rounded end)	£6.00 £7.35



Pizza Cutter



Rocker Knife



Pan Grips



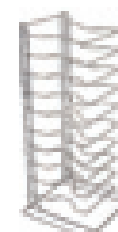
Steel Scraper



Plastic Scraper



Oil Cruet



Stack Rack



Dough Tray



Delivery Bag



Delivery Bag



Gas Hose



Dough Docker



Pan Turner

Option 1: Pizza Factory

Zanolli 08/50 V pizza conveyor oven (gas or electric)

Kingfisher SH3000/700

GN containers to fit SH3000/700

Fimar P40A dough roller

Fimar 25/S spiral dough mixer

Total RRP £11,855.00

Deal Price £10,665.00



Zanolli 08/50v



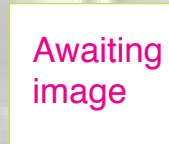
Kingfisher
SH3000/700



GN Containers



Fimar 25/S Spiral
Dough Mixer



Awaiting
image

Fimar P40A
Pizza Roller

Option 2: Deluxe Pizzeria

Zanolli Citizen 6+6 Electric Pizza Oven

Stand to fit oven

Kingfisher PZ3600 Refridgerated Prep Counter

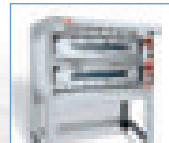
GN containers to fit PZ3600

Giotto D45 Pizza dough roller

Fimar 38/S spiral mixer

Total RRP £10,215.00

Deal Price £9,175.00



Zanolli Citizen 6+6
Electric Pizza Oven



Kingfisher PZ3600
Refridgerated Counter



GN Containers



Giotto D45 Pizza
Dough Roller



Fimar P38S Spiral
Dough Mixer

Option 3: Eco Pizzeria

Kingfisher 66/2 Electric Pizza Oven

Stand to fit 66/2 oven

Kingfisher PS300 prep fridge

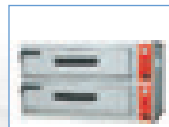
GN containers to fit PS300 (NOT INCLUDED IN NEW LIST)????

Fimar P30A dough roller

Fimar 18/S Spiral Dough Mixer

Total RRP £5,529.00

Deal Price £4,975.00



Kingfisher 66/2
Electric Pizza Oven



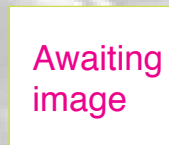
Kingfisher PS300



GN Containers



Fimar 18/S Spiral
Dough Mixer



Awaiting
image

Fimar P30A
Pizza Roller

Option 4: Craft Bakery

• 2 x **Zanolli Polis** T2MC28 oven chambers

• Stand to fit Polis oven

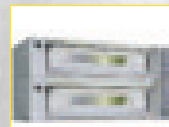
• **Fimar** 50/S spiral mixer

• **Kingfisher** TS240 40 litre planetary mixer

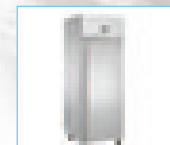
• **Kingfisher** PA800 Bakers fridge

Total RRP £15,450.00

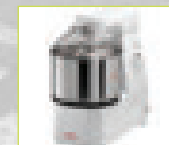
Deal Price £13,905.00



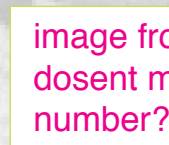
Zanolli Polis T2MC28
Oven



Kingfisher
PA800 Bakers Fridge



Fimar 50/S Spiral
Mixer



Kingfisher TS240 40ltr
Planetary Mixer

image from p28
dosent match code
number???