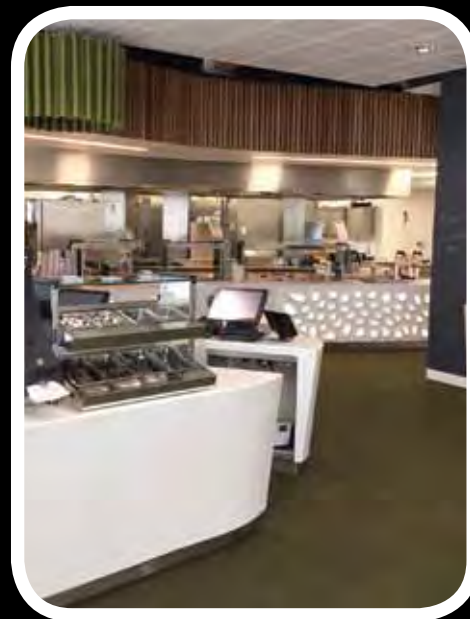
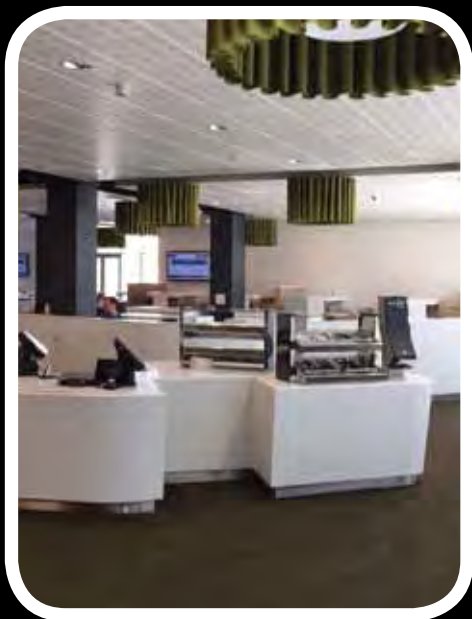


| Servery Counters | Drop in Displays | Patisseries | Fabrication | Backbar |



| Catering Equipment Design | Manufacture | Supply | Products 2016 |



[www.cedfabsltd.co.uk](http://www.cedfabsltd.co.uk)

# The Difference Is CED.

With 26 years of continuous trading experience in the design, manufacture and supply of commercial catering equipment, CED has always partnered consultants and distributors throughout the UK.

Our continued investment in staff training, product development, design software, component sourcing, manufacturing plant & processes ensure our range of bespoke and standard products offer exceptional choice, quality and value for money.

With a fleet of 7 delivery vehicles operating from three fully equipped manufacturing facilities, CED's capacity to fulfil our customers many diverse requirements is unequalled.

Whether that need is for kitchen fabrication components, the latest in energy efficient drop in displays and patisseries, or the most complex of bespoke server counters, **the difference is CED.**

**Howard Rishton**  
Managing Director.



## CONTENTS

### Case Studies

Leisure Sector	4-5
Hotel Sector	6-7
Retail Sector	8-9
Education Sector	10-11



### Drop in Displays:

#### Designline

Designline Introduction	12-13
Designline Heated Drop in Range	14-21
Designline Chilled Hydrocarbon Drop in Range	22-27
Designline Ambient Drop in Range	28-29
Designline Display Options & Accessories	32-33

#### Kubus

Kubus Introduction	36-37
Kubus Heated Drop in Range	38-44
Kubus Chilled Hydrocarbon Drop in Range	45-51
Kubus Ambient Drop in Range	52-55
Kubus Display Options & Accessories	56-57

#### No Gantry Displays

No Gantry Chilled Drop in Range	34
No Gantry Heated Drop in Range	35





## Patisseries



### Designline & Kubus

Patisseries Introduction	58-59
Patisseries Heated Range	60-61
Patisseries Chilled Hydrocarbon Range	62-63
Patisseries Ambient Range	64-65
Patisserie Options & Accessories	66-67

## Fabrication:

### Designline Kitchen & Catering

Fabrication Introduction	68-69
Benches & Overshelving	70-71
Sinks & Dishwash	72-74
Racking & Shelving	75-76
COSHH Cupboards	77
Sinks	77
Hot Cupboard & Bain Marie	78-79
Wall & Base Cupboards	80
Stainless Steel Specification & Care	81

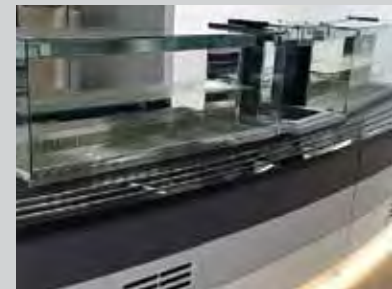


## Backbar



### Modular Bar System

Backbar Introduction	82-83
Backbar Shelving Units	84
Backbar Sink & Wash Units	85-86
Backbar Storage Units	87
Backbar Ambient Storage Units	88
Backbar Accessories	89-91





# CASE STUDY

## Leisure Sector







### Leisure Sector Bespoke Servery - The Counterculture Of Cafe Dining.

Surrounded by two floors of cafe dining, this striking servery point basks in natural daylight, streaming from a picturesque viewing gallery above. This modern twist on cafe dining makes it's home within one of the capital's Royal Park pavillions.

The crisp counter outlines and finishes selected all share a contemporary affinity with the surroundings. Freshly made stone-baked pizzas, soup, sandwiches and hearty hot dishes are presented behind clean lines, courtesy of CED's Kubus chilled hydrocarbon and hotplate drop in displays, all reworked with rigid UV bonded glass hoods for the occasion. Cold drinks grab n' go merchandising is provided to customer left hand of counter, by the inclusion of the 3/1 GN self help Kubus multi deck.

The finished servery incorporates an exciting blend of client selected classic and current finishes, the blue grey slabs of Tuscan quarried marble counter top - chosen medium of early Greek sculptors - run full length of the counter, seamlessly separating dining from food prep.

Fascia fronts are formed in a fresh mix of reclaimed timber bonded block panels with the swirling geometry of unique ceramic tiling at counter ends.

Behind the main servery, the ceramic faced octagonal pavilion walls form a serene backdrop for CED's integrated back-of-house wine, food and fresh coffee making steel topped spaces.

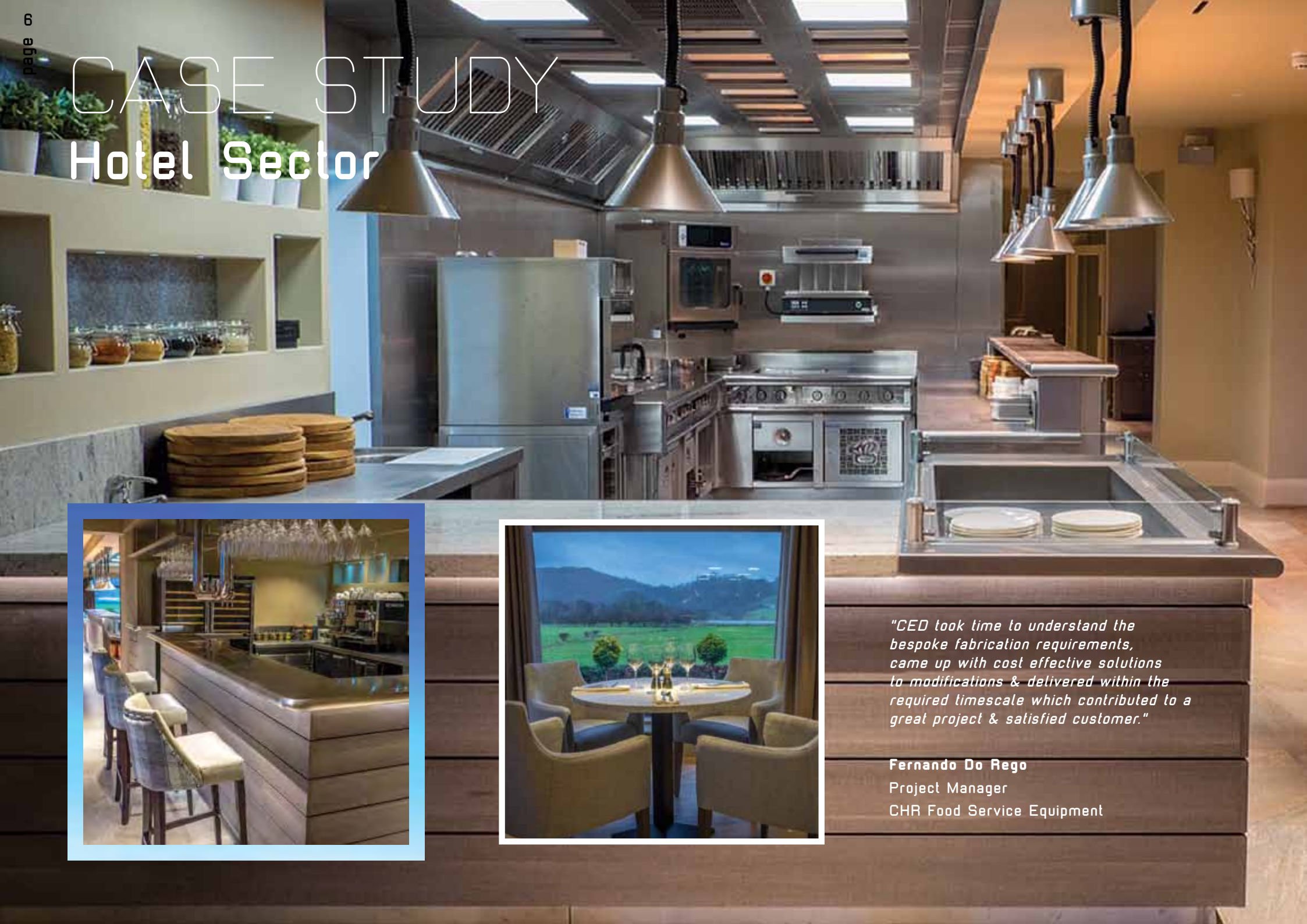
Let's pull up a chair, sit back at one of the scenic upper gallery viewing windows and soak up the beautiful counterculture of Cafe dining.





# CASE STUDY

## Hotel Sector



*"CED took time to understand the bespoke fabrication requirements, came up with cost effective solutions to modifications & delivered within the required timescale which contributed to a great project & satisfied customer."*

**Fernando Do Rego**  
Project Manager  
CHR Food Service Equipment





## Hotel Sector Theatre Kitchen & Bar Countering - The Luxurious Art Of Country Dining.

At the pre-dinner focal point, the tartan patterns of bar seating and discreet under-top lighting frame this luxurious, hand crafted open plan bar. Serving and work flow spaces are neatly separated, with wrap round drinks prep area to rear, housing integrated glass & hand wash points. The bespoke crafted steel bar tops fit precisely above recessed hardwood panelling, with each horizontal slat incorporating shadow gaps for accentuated depth.

The dining experience is completed by a simply stunning front of house theatre kitchen, where customers witness chef's skills first hand.

Intimate heated task lighting provides those vital last seconds of top heat at front pick up points, in the transfer of plated meals from stove to table.

Carefully calculated cooking extraction sits discreetly above the array of incorporated stoves and combi ovens below.

If you've still got room, a chilled selection of desserts awaits, presented from a screened cold well at the restaurant edge.

Framed by a breathtaking backdrop of the most dramatic English countryside, this is the luxurious art of country dining.





# CASE STUDY

## Retail Sector





*"We once again selected CED for one of the capital's most prestigious retailers new restaurant facilities, safe in the knowledge that previously installed projects, initial project costs and the detailed design resolution that followed, would be professionally handled.*

*Throughout the project processes, sample approvals, manufacturing, off site inspections and finished integration and installation of the servery and displays, CED's positive experienced approach showed through, nothing was too much trouble from their team."*

**Jack Sharkey MSc**  
Managing Director  
Vision Commercial Kitchens LTD



### Retail Sector Bespoke Countering - A Servery That's Just The Ticket

Arranged around a central island servery and perimeter flow countering, menu presentation is neatly housed within CED's contemporary Kubus chilled hydrocarbon and heated displays. Servery tops and kick plinths are finished in gentle white natural solid surface, with unique hardwood moulded panelling overlays in contrasting traffic grey, all set under a dazzling re-modelled regency moulded plaster ceiling. The result is a serene eating oasis, conveniently located in the heart of big city life..





# CASE STUDY

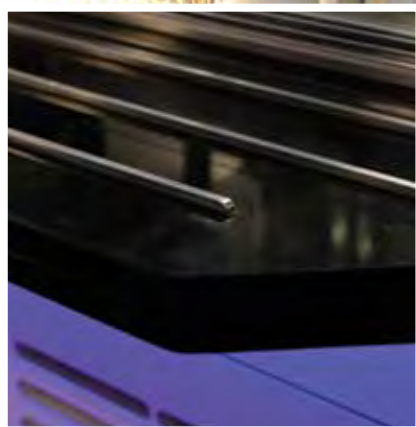
## Education Sector



*"CED have supported ABDA for numerous years and their accuracy combined with attention to detail to ensure the quality and site installation runs smoothly, has been an essential part of the success of many projects completed with ABDA."*

**David Summers**  
ABDA Creative Design & Build





### Education Sector Bespoke Countering - Need A High Cover Bespoke Solution? ..... It's Purely Academic.

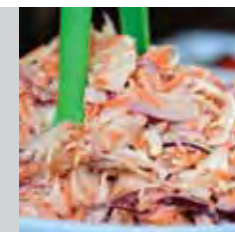
15 metres of elegant servery countering is quite an impressive site if you're hungry! And with a condensed lunch time period it's important customer flow is maximised. Enter CED's multiple use of elegant Designline hotplates and chilled hydrocarbon multidecks, integrated in a cunning blend of self help and assisted service use.

Local in-counter tray pick up points, condiments and heated plate storage further enhance functionality in an already impressive volume servery operation.

Customer side, steel tray running rails; expertly set in an extended highly polished Nero Assoluto granite worktop, form a concealed overhang for continuous colour selectable LED lights.

Step back from the new servery space created, and take in the emphasised ultra violet glow of hidden lighting, cast across crystal white laminate front panels.

Impressed so far? To the experts it's purely academic.



# DESIGNLINE

## Drop in displays



### Beautiful Toughness, Ruthless Reliability.

Designline are now established as an industry classic, backed by CED's continued assurance of beautiful toughness and ruthless reliability in the field.

Now with an extended range and new products added, Designline drop in food displays offer even more choice, whilst retaining intelligent, tamper proof and gantry mounted digital control display technology, housed within innovative elliptical touch safe materials.

#### Designline Choice.

Designed, constructed and independently CE approved to meet the latest exacting European standards, choose from matching self help heated wet well or dry heat bain maries, ceran glass hotplates, chilled multidecks, chilled wells and chilled island wells.

Alternatively, select from assisted service heated or chilled deli drop in displays, assisted service chilled wells & multideck drop in displays.

Designline ambient displays such as cutlery condiment units, table top confectionary display stands and gantries, offer even more food or condiment merchandising opportunities.

Compliment your selections with Designline accessory items, such as chopping boards, carving & hotplate inserts.

#### Designline Environmental Technology.

The full range of Designline chilled drop in displays utilise our cutting edge chilled Hydrocarbon (HT) Technology - a solution that's kinder to the environment and your budget - with lower running costs than conventional R404A refrigerant.

The Designline chilled drop in display range is also still available with traditional R404a refrigeration.

Designline drop in food displays:  
the art of elegant food merchandising..



Chilled Hydrocarbon



Heated



Ambient







## Dry Heat Bain Marie

Self Help

Assisted Service



### Dry Heat Bain Marie

#### Self Help

Model	HBM2	HBM3	HBM4	HBM5	HBM6	HBM2+AS2	HBM3+AS3	HBM4+AS4	HBM5+AS5	HBM6+AS6
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN	6/1 GN	2/1 GN	3/1 GN	4/1 GN	5/1 GN	6/1 GN
Length (mm)	825	1175	1525	1875	2225	825	1175	1525	1875	2225
Depth (mm)	660	660	660	660	660	660	660	660	660	660
Height above worktop (mm)	535	535	535	535	535	535	535	535	535	535
Depth below worktop (mm)	220	220	220	220	220	220	220	220	220	220
Weight (uncrated) (kg)	33	44	55	66	78	44	56	69	82	95
Power (kW)	1.6	2.4	3.0	4.0	4.8	1.6	2.4	3.0	4.0	4.8
Electrical supply	13A 230V	13A 230V	13A 230V	20A 230V	32A 230V	13A 230V	13A 230V	13A 230V	20A 230V	32A 230V

#### Assisted Service

\* This model has controls fitted on operator side of gantry as standard.  
If controls are required on customer side i.e. for wall sited counters, please state 'controls to customer side' when ordering.

\* This model has controls fitted on operator side of gantry.

### Main Features

- › **Self Help:** Curved toughened glass sneeze guard profile.  
**Assisted Service:** Full height curved front & end glass sneeze guard profile.  
Both are designed to compliment other units within the range.
- › Dry heat bain marie tank with individual 1/1 GN support collars to accept 100/150mm deep s/steel gastronorm containers (not supplied).
- › Touch safe' gantry mounted digital temperature display and eye level control panel (operator side).
- › Base heat and top heat are separately controlled.
- › Top heat is variably controlled from a gantry mounted dimmer switch.
- › 24-hour operation as standard.
- › Superstructure in bright polished, satin steel and aluminium profile.
- › Optional compatibility to Dixell & Modbus RTU network store food monitoring systems.
- › Supplied with concealed under counter control box on a 2m loom for connection to 13 Amp/ 16 Amp/ 20 Amp/ 32 Amp supply.

### Special features

- › Product illumination/surface heat is provided from an elliptical profile gantry.
- › Features 'tamper proof' temperature control facility.
- › Base heat output is thermostatically controlled from the gantry mounted control panel giving even heat spread.

### Food Display long term holding (2-4 hours)

#### Breakfast

Baked beans, tomatoes, bacon, sausage, black pudding, mushrooms, hash browns

#### Lunch/dinner

Stews, curry, chilli dishes, sliced meats in gravy or sauce, pasta in sauce, vegetables, ribs with sauce, chicken portions

### Short term holding (15-20 mins)

#### Breakfast/ brunch

omelettes, fried / boiled eggs, baked potatoes,

#### Lunch/dinner

battered fish, chips / fries



## Main Features

- **Self Help:** Curved toughened glass sneeze guard and end glass profile. **Assisted Service:** Full height curved front & end glass sneeze guard profile. Both are designed to compliment other units within the range.
- Dry heat bain marie tank with individual 1/1GN support collars to accept 100/150mm deep s/steel gastronorm containers ( not supplied)
- Additional eye level heated mid shelf – ideal for plated meal presentation.
- Touch safe' gantry mounted digital temperature display and eye level control panel (operator side)
- Base heat and top heat are separately controlled.
- Top heat is variably controlled from 2 no.gantry mounted dimmer switches.
- 24-hour operation as standard.
- Superstructure in bright polished, satin steel and aluminium profile.
- Supplied with concealed under counter control box on a 2m loom for connection to 13 Amp/ 16 Amp supply.

## Special features

- Features tamper proof temperature control facility.
- Product illumination/ surface heat is provided from an elliptical profile gantry.
- Optional compatibility to Dixell & Modbus RTU network store food monitoring systems.
- Base heat output is thermostatically controlled from the gantry mounted control panel giving even heat spread.

## Food Display long term holding (2-4 hours)

### Breakfast

Baked beans, tomatoes, bacon, sausage, black pudding, mushrooms, hash browns

### Lunch/dinner

Stews, curry, chilli dishes, sliced meats in gravy or sauce, pasta in sauce, vegetables, ribs with sauce, chicken portions

## Short term holding (15-20 mins)

### Breakfast/ brunch

omelettes, fried / boiled eggs, baked potatoes,

### Lunch/dinner

battered fish, chips / fries



## Dry Heat Bain Marie & Heated Midshelf

### Self Help



### Assisted Service



## Dry Heat Bain Marie & Heated Midshelf

### Self Help

Model	HBM2PS	HBM3PS	HBM4PS	HBM5PS	HBM3PS+AS3PS	HBM4PS+AS4PS
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN	3/1 GN	4/1 GN
Length (mm)	825	1175	1525	1875	1175	1525
Depth (mm)	660	660	660	660	660	660
Height above worktop (mm)	695	695	695	695	695	695
Depth below worktop (mm)	220	220	220	220	220	220
Weight (uncrated) (kg)	55	66	77	88	74	87
Power (kW)	2.2	3.3	4.4	5.5	3.3	4.4
Electrical supply	13A 230V	16A 230V	20A 230V	32A 230V	16A 230V	20A 230V

\* This model has controls fitted on operator side of gantry as standard. If controls are required on customer side i.e. for wall sited counters, please state 'controls to customer side' when ordering.

\* This model has controls fitted on operator side of gantry.



## Wet Well Bain Marie (Manual Fill)



### Main Features

- › **Self Help:** Curved toughened glass sneeze guard profile.
- › **Assisted Service:** Full height curved front & end glass sneeze guard profile.
- › Both are designed to compliment other units within the range.
- › Manually filled wet well bain marie tank with individual 1/1GN support collars to accept 100/150mm deep s/ steel gastronorm containers.
- › Manual fill with 3/4" B.S.P. lever arm waste for site drain connection or manual emptying.
- › 'Touch safe' gantry mounted digital temperature display and eye level control panel (operator side).
- › Base heat and top heat are separately controlled.
- › Top heat is variably controlled from a gantry mounted dimmer switch.
- › 24-hour operation as standard.
- › Superstructure in bright polished, satin steel and aluminium profile.
- › Wet well design reduces food deposits in container bases.
- › Superstructure in bright polished, satin steel and aluminium profile.
- › Supplied with concealed under counter control box on a 2m loom for connection to 13 Amp/ 16 Amp/ 20 Amp/ 32 Amp supply.

### Special features

- › Features 'tamper proof' temperature control facility.
- › Product illumination/surface heat is provided from an elliptical profile gantry.
- › Optional compatibility to Dixell & Modbus RTU network store food monitoring systems.
- › Base heat output is thermostatically controlled from the gantry mounted control panel giving even heat spread.

### Food Display long term holding (2-4 hours)

#### Breakfast

baked beans, tomatoes, bacon, sausage, black pudding, mushrooms, hash browns

#### Lunch/dinner

stews, curry, chilli dishes, sliced meats in gravy or sauce, pasta in sauce, vegetables (dry or in liquid), ribs with sauce, chicken portions

### Short term holding (15-20 mins)

#### Breakfast/ brunch

omelettes, fried/ boiled eggs, baked potatoes

#### Lunch/dinner

battered fish, chips / fries, pizza

### Wet Well Bain Marie (Manual Fill)

#### Self Help

Model	HBMW2	HBMW3	HBMW4	HBMW5	HBMW6
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN	6/1 GN
Length (mm)	825	1175	1525	1875	2225
Depth (mm)	660	660	660	660	660
Height above worktop (mm)	535	535	535	535	535
Depth below worktop (mm)	220	220	220	220	220
Drain connection depth (mm)	+125	+125	+125	+125	+125
Weight (uncrated) (kg)	35	48	58	70	82
Power (kW)	2.1	3.2	4.2	5.3	6.3
Electrical supply	13A 230V	16A 230V	20A 230V	32A 230V	32A 230V

\* This model has controls fitted on operator side of gantry as standard. If controls are required on customer side i.e. for wall sited counters, please state 'controls to customer side' when ordering.

#### Assisted Service

HBMW2+AS2	HBMW3+AS3	HBMW4+AS4	HBMW5+AS5	HBMW6+AS6
2/1 GN	3/1 GN	4/1 GN	5/1 GN	6/1 GN
825	1175	1525	1875	2225
660	660	660	660	660
535	535	535	535	535
220	220	220	220	220
+125	+125	+125	+125	+125
46	60	72	86	99
2.1	3.2	4.2	5.3	6.3
13A 230V	16A 230V	20A 230V	32A 230V	32A 230V

\* This model has controls fitted on operator side of gantry as standard.



## Main Features

- **Self Help:** Curved toughened glass sneeze guard profile.
- Assisted service:** Full height curved front & end glass sneeze guard profile.
- Both are designed to compliment other units within the range.
- Ceran glass hotplate display surface for food presentation in flat bottomed oven to tableware dishes.
- 'Touch safe' gantry mounted digital temperature display and eye level control panel (Operator side)
- Base heat and top heat are separately controlled.
- Top heat is variably controlled from a gantry mounted dimmer switch.
- 24-hour operation as standard.
- Superstructure in bright polished, satin steel and aluminium profile.
- Supplied with concealed under counter control box on a 2m loom for connection to 13 Amp/ 16 Amp supply.

## Special features

- Product illumination/ surface heat is provided from an elliptical profile gantry.
- Features tamper proof temperature control facility.
- Base heat output is thermostatically controlled from the gantry mounted control panel giving even heat spread.
- Optional compatibility to Dixell & Modbus RTU network store food monitoring systems.

## Food Display long term holding (2-4 hours)

### Breakfast

baked beans, tomatoes, bacon, sausage, black pudding, mushrooms, hash browns

### Lunch/dinner

stews, curry, chilli dishes, sliced meats in gravy or sauce, pasta in sauce, vegetables (dry or in liquid), ribs with sauce, chicken portions

## Short term holding (15-20 mins)

### Breakfast/ brunch

omelettes, fried/ boiled eggs, baked potatoes

### Lunch/dinner

battered fish, chips / fries, pizza



## Ceran Glass Hotplate

### Self Help



### Assisted Service



## Ceran Glass Hotplate

### Self Help

Model	HP2	HP3	HP4	HP5	HP6
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN	6/1 GN
Length (mm)	825	1175	1525	1875	2225
Depth (mm)	660	660	660	660	660
Height above worktop (mm)	535	535	535	535	535
Depth below worktop (mm)	92	92	92	92	92
Weight (uncrated) (kg)	46	55	64	73	82
Power (kW)	1.3	1.95	2.6	3.3	3.9
Electrical supply	13A 230V	13A 230V	13A 230V	16A 230V	20A 230V

### Assisted Service

HP2+AS2	HP3+AS3	HP4+AS4	HP5+AS5	HP6+AS6
2/1 GN	3/1 GN	4/1 GN	5/1 GN	6/1 GN
825	1175	1525	1875	2225
660	660	660	660	660
535	535	535	535	535
92	92	92	92	92
57	67	78	89	99
1.3	1.95	2.6	3.3	3.9
13A 230V	13A 230V	13A 230V	16A 230V	20A 230V

\* This model has controls fitted on operator side of gantry as standard. If controls are required on customer side i.e. for wall sited counters, please state 'controls to customer side' when ordering.

\* This model has controls fitted on operator side of gantry as standard.



## Ceran Glass Hotplate & Heated Mid-shelf

Self Help



Assisted Service



### Main Features

- › **Self Help:** Curved toughened glass sneeze guard profile and end glass. **Assisted Service:** Full height curved front & end glass sneeze guard profile. Both are designed to compliment other units within the range.
- › Heated ceran glass surface for food presentation in flat bottomed dishes.
- › 'Touch safe' gantry mounted digital temperature display and eye level control panel (operator side)
- › Additional eye level heated mid shelf – ideal for plated meal presentation.
- › Base heat and top heat are separately controlled.
- › Top heat is variably controlled from 2 no.gantry mounted dimmer switches.
- › 24-hour operation as standard.
- › Superstructure in bright polished, satin steel and aluminium profile.
- › Supplied with concealed under counter control box on a 2m loom for connection to 13 Amp/ 16 Amp supply.

### Special features

- › Product illumination/ surface heat is provided from an elliptical profile gantry.
- › Features tamper proof temperature control facility.
- › Optional compatibility to Dixell & Modbus RTU network store food monitoring systems.
- › Base heat output is thermostatically controlled from the gantry mounted control panel giving even heat spread.

### Food Display long term holding (2-4 hours)

#### Breakfast

baked beans, tomatoes, bacon, sausage, black pudding, mushrooms, hash browns

#### Lunch/dinner

stews, curry, chilli dishes, sliced meats in gravy or sauce, pasta in sauce, vegetables (dry or in liquid), ribs with sauce, chicken portions

### Short term holding (15-20 mins)

#### Breakfast/ brunch

omelettes, fried/ boiled eggs, baked potatoes

#### Lunch/dinner

battered fish, chips / fries, piz

### Ceran Glass Hotplate & Heated Mid-shelf

#### Self Help

Model	HP2PS	HP3PS	HP4PS	HP5PS
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN
Length (mm)	825	1175	1525	1875
Depth (mm)	660	660	660	660
Height above worktop (mm)	695	695	695	695
Depth below worktop (mm)	220	220	220	220
Weight (uncrated) (kg)	55	66	77	88
Power (kW)	1.9	2.9	3.8	4.8
Electrical supply	13A 230V	13A 230V	16A 230V	20A 230V

\* This model has controls fitted on operator side of gantry as standard. If controls are required on customer side i.e. for wall sited counters, please state 'controls to customer side' when ordering.

#### Assisted Service

	HP3PS+AS3PS	HP4PS+AS4PS
	3/1 GN	4/1 GN
	1175	1525
	660	660
	695	695
	220	220
	74	87
	2.9	3.8
	13A 230V	16A 230V

\* This model has controls fitted on operator side of gantry as standard.



## Main Features

- **Self Help:** Curved toughened glass sneeze guard profile.
- Self Help Island:** Double curved glass sneeze guard. Both are designed to compliment other units within the range.
- Gantry creates a heated pass area to the work surface below.
- Can be used as a heated over-structure for fabricated bain maries/ hotplates.
- Heated quartz infra red lamps mounted in gantry superstructure, supporting a toughened curved sneeze protection glass screen.
- Self help or assisted service heated gantry application.
- Supplied with post fixing plates, bolts & 2m control loom for connection to customer's own control circuit (13A, 230V, 50Hz) or optional quartz dimmer switch controller (Option QC1).
- Superstructure in bright polished steel and aluminium profile.

## Special features

- Product illumination/ surface heat is provided from an elliptical profile gantry.
- 24-hour operation as standard.

## QC1 Quartz Controller (Option)

- Dimmer control for heated gantry with elliptical profile mounting plate.
- 2 metre loom and 13A plug supplied.



## Heated Gantry

### Self Help Heated Gantry



### Self Help Heated Island Gantry



### QC1 Quartz Controller



### Self Help Heated Gantry

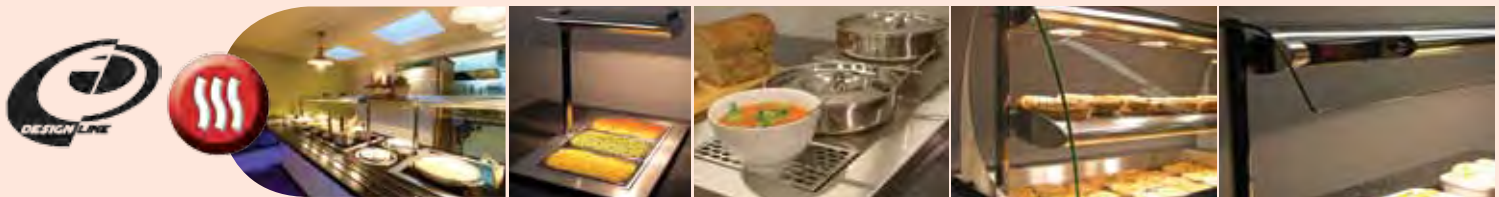
Model	HG2	HG3	HG4	HG5	HG6
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN	6/1 GN
Length (mm)	800	1150	1500	1850	2200
Depth (mm)	377	377	377	377	377
Height above worktop (mm)	535	535	535	535	535
Weight (uncrated) (kg)	10	13	17	21	25
Power (kW)	0.6	0.9	1.2	1.5	1.8
Electrical supply	13A 230V	13A 230V	13A 230V	13A 230V	13A 230V

### Self Help Heated Island Gantry

Model	HIG3	HIG4
Capacity	3/1 GN	4/1 GN
Length (mm)	1150	1500
Depth (mm)	550	550
Height above worktop (mm)	535	535
Weight (uncrated) (kg)	13	17
Power (kW)	0.9	1.2
Electrical supply	13A 230V	16A 230V

### QC1 Quartz Controller

Model	QC1
Capacity	N/A
Length (mm)	220
Depth (mm)	175
Height above worktop (mm)	N/A
Weight (uncrated) (kg)	3
Power (kW)	N/A
Electrical supply	13A 230V



## Self Help Dry Heat Soup Unit



### Main Features

- › Dry heat bain marie supplied with 2 no. 4.5 litre (8 pint) s/steel soup containers & notched s/steel lids, supported in collars.
- › Removable steel drip tray/ soup bowl set down area.
- › Self help application.
- › Rear soup container in raised collar for improved customer access/ product presentation.
- › Designed to compliment other units within the range.
- › Base heat is controlled via remotely connected digital control panel/ digital probe.
- › Superstructure in bright polished and satin steel.
- › 24-hour operation as standard.

### Special features

- › Remote control panel & elliptical fascia mounting plate on 2m loom for fitting in rear valance panel.
- › Features 'tamper proof' temperature control facility.

### Food Display long term holding (2-4 hours)

Breakfast/Lunch/Dinner  
baked beans, tomatoes in juice, meat / vegetable soups, broths & cream soups

Self Help Dry Heat Soup Unit	
Model	SUP1
Capacity	2 x 4.5 Litre
Length (mm)	345
Depth (mm)	660
Height above worktop (mm)	127
Depth below worktop (mm)	220
Weight (uncrated) (kg)	20
Power (kW)	0.5
Electrical supply	32A 230V

\*Model includes 2 x 4.5lr soup containers

## Assisted Service Heated Deli



Assisted Service Heated Deli				
Model	HDL2	HDL3	HDL4	HDL5
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN
Length (mm)	825	1175	1525	1875
Depth (mm)	660	660	660	660
Height above worktop (mm)	535	535	535	535
Depth below worktop (mm)	191	191	191	191
Weight (uncrated) (kg)	85	102	118	128
Power (kW)	1.9	2.9	3.8	4.8
Electrical supply	13A 230V	16A 230V	32A 230V	32A 230V

\* This model has controls fitted on operator side of gantry as standard.

### Main Features

- › Full height curved toughened front & end glass profile is designed to compliment other units within the range.
- › Assisted service application.
- › Heated inclined well for display of wrapped/ unwrapped savoury products or food presented in flat bottomed dishes.
- › Heated stainless steel mid-shelf provides increased product display area.
- › Superstructure in bright polished steel and aluminium profile.
- › 'Touch safe' gantry mounted digital temperature display and eye level control panel (operator side)
- › Quartz mid-shelf and top heat are variably controlled from 2 no. gantry mounted dimmer switches.
- › 24-hour operation as standard.
- › Top heat is variably controlled from a gantry mounted dimmer switch.
- › Supplied with concealed under counter control box on a 2m loom for connection to 13/20/32 Amp supply.
- › Optional compatibility to Dixell & Modbus RTU network store food monitoring systems.

### Special features

- › Product illumination/heat is provided from an elliptical profile gantry and mid shelf.
- › Features 'tamper proof' temperature control panel facility.
- › Base heat output is thermostatically controlled from the gantry mounted control panel giving even heat spread.

### Food Display long term holding (2-4 hours)

Breakfast  
baked beans, tomatoes, bacon, sausage, black pudding, mushrooms, hash browns

Lunch/dinner  
pies, pastries, sausage rolls, stews, curry, chilli dishes, sliced meats in gravy or sauce, pasta in sauce, vegetables, ribs with sauce, chicken portions

### Short term holding (15-20 mins)

Breakfast/ brunch  
toast/ panini, omlettes, fried/ boiled eggs, muffins, baked potatoes

Lunch/dinner  
plate presented meals, hot baguettes, battered fish, chips / fries, pizza



## Main Features

### Dry heat bain marie 1/1 GN (HBM1)

- Base heat is controlled via remotely connected digital control panel/ digital probe.
- Superstructure in bright polished / satin steel & aluminium.
- Self help / assisted service application.
- Control panel & fascia mounting plate on 2m loom for fitting in rear valance panel.
- HBM1 can accept 100-150mm deep food containers, either 1 x 1/1GN, 3 x 1/3 GN, or 1 x 2/3GN & 1 x 1/3GN, not supplied.
- Display can accept ceran glass insert with lift up handle (option HINS2)
- Display can accept raised solid steel spiked carvery insert (option CINS1)
- Optional compatibility to Dixell & Modbus RTU network store food monitoring systems.
- Features 'tamper proof' temperature control facility.

### Ceran glass hotplate 1/1Gn (HP1)

- For food presentation in flat bottom oven to tableware dishes.
- Base heat is controlled via remotely connected digital control panel/ digital probe.
- Self help / assisted service application.
- Superstructure in bright polished / satin steel & aluminium.
- Control panel & fascia mounting plate on 2m loom for fitting in rear valance panel.
- Features 'tamper proof' temperature control facility.
- Optional compatibility to Dixell & Modbus RTU network store food monitoring systems.

## Food Display long term holding (2-4 hours)

### Breakfast

baked beans, tomatoes, bacon, sausage, black pudding, mushrooms, hash browns

### Lunch/dinner

stews, curry, chilli dishes, sliced meats in gravy or sauce, pasta in sauce, vegetables (dry or in liquid), ribs with sauce, chicken portions

### HP1 Lunch/dinner

roast joints, poultry, large fish, processed meat joints

## Short term holding (15-20 mins)

### Breakfast/ brunch

omelettes, fried/ boiled eggs, baked potatoes

### Lunch/dinner

battered fish, chips / fries, pizza



## Dry Heat Bain Marie 1/1 GN (HBM1)

## Ceran Glass Hotplate 1/1 GN (HP1)



### Dry Heat Bain Marie 1/1 GN (HBM1) Ceran Glass Hotplate 1/1GN (HP1)

Model	HBM1	HP1
Capacity	1/1 GN	1/1 GN
Length (mm)	475	475
Depth (mm)	660	660
Height above worktop (mm)	535	535
Depth below worktop (mm)	220	92
Weight (uncrated) (kg)	22	22
Power (kW)	1.0	1.0
Electrical supply	13A 230V	13A 230V

\* Remote control panel on 2m electrical loom.



\*HP1 shown.



\*HBM1 + CINS1 shown (See accessories page).



\*HBM1 shown.



## Cold Well (HT)

Self Help

Assisted Service



### Cold Well (HT) R290 Refrigerant

#### Self Help

Model	CW2HT	CW3HT	CW4HT	CW5HT	CW6HT
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN	6/1 GN
Length (mm)	825	1175	1525	1875	2225
Depth (mm)	660	660	660	660	660
Height above worktop (mm)	535	535	535	535	535
Depth below worktop (mm)	677	677	677	677	677
Weight (uncrated) (kg)	94	111	131	144	160
Power (kW)	1.22	1.22	1.46	1.66	1.73
Electrical supply	13A 230V	13A 230V	13A 230V	13A 230V	13A 230V

#### Assisted Service

Model	CW2HT+AS2	CW3HT+AS3	CW4HT+AS4	CW5HT+AS5	CW6HT+AS6
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN	6/1 GN
Length (mm)	825	1175	1525	1875	2225
Depth (mm)	660	660	660	660	660
Height above worktop (mm)	535	535	535	535	535
Depth below worktop (mm)	677	677	677	677	677
Weight (uncrated) (kg)	105	123	145	160	177
Power (kW)	1.22	1.22	1.46	1.66	1.73
Electrical supply	13A 230V	13A 230V	13A 230V	13A 230V	13A 230V

All models are also available in R404a refrigeration.

\* This model has controls fitted on operator side of gantry as standard. If controls are required on customer side i.e. for wall sited counters, please state 'controls to customer side' when ordering.

\*All models are also available in R404a refrigeration.

\* This model has controls fitted on operator side of gantry as standard.

## Main Features

- › **Self Help:** Curved toughened glass sneeze guard profile.
- › **Assisted Service:** Full height curved front & end glass sneeze guard profile.
- › Both are designed to compliment other units within the range.
- › Cold fan blown well display features integral energy efficient chilled hydrocarbon refrigeration (HT).
- › Features eye-level gantry mounted digital temperature display and control panel (operator side)
- › Can achieve temperatures of 0°C to 5°C (max 27°C ambient 55% relative humidity).
- › Product illumination is from diffused LED lighting (4000 Kelvin) in an elliptical profile gantry.
- › Integral automatic condensate water evaporation eliminates the need for site drainage.
- › 24-hour operation as standard.
- › Optional compatibility to Dixell & Modbus RTU network store food monitoring systems.
- › Superstructure in bright polished steel and aluminium profile
- › Supplied with 2 m lead for connection to a single 13 Amp socket (13A 230V 50 Hz).
- › Optional non standard airflow available.
- › All models are also available in R404a refrigeration.

## Special features

- › Refrigeration condensing unit is housed in an under slung self contained cradle.
- › Features 'tamper proof' temperature control facility.
- › Modular removable deck plate system for easier cleaning and maintenance

## Food Display Examples

### Food (Drinks Area)

Still & carbonated, bottled, canned or carton, water, dairy, lemonade, wine, beer, lager, fruit juice & health drinks.

### Food (Deck Area)

Wrapped sandwiches, baguettes, rolls, barm cakes salad, pasta, cheese snacks, cream cakes & pastries, cakes, yoghurt, fruit in juice & fruit

\* Unwrapped product displayed may require the provision of sneeze guard protection (by others) \*





## Self help cold island well (HT)

### Main Features

- Double curved toughened glass profile is designed to compliment other units within the range.
- Self help application.
- Features eye-level gantry mounted digital temperature display and control panel.
- Cold fan blown well display features integral energy efficient chilled hydrocarbon refrigeration (HT).
- Can achieve temperatures of 0°C to 5°C (max 27°C ambient 55% relative humidity).
- Product illumination is from diffused LED lighting (4000 Kelvin) in an elliptical profile gantry.
- Integral automatic condensate water evaporation eliminates the need for site drainage.
- Superstructure in bright polished steel and aluminium profile.
- 24-hour operation as standard.
- Non standard airflow arrangements available.
- All models are also available in R404a refrigeration.
- Supplied with 2m lead for connection to a single 13 Amp socket (13A 230V 50 Hz).



### Special features

- Refrigeration condensing unit is housed in an underslung self contained cradle.
- Modular removable deck plate system for easier cleaning and maintenance.
- Optional compatibility to Dixell & Modbus RTU network store food monitoring systems.
- Features 'tamper proof' temperature control facility.

### Food Display Examples

#### Food (Drinks Area)

Still & carbonated, bottled, canned or carton, water, dairy, lemonade, wine, beer, lager, fruit juice & health drinks.

#### Food (Deck Area)

Sandwiches, baguettes, rolls, barm cakes, salad, pasta, cheese snacks, cream cakes & pastries, cakes, yoghurt, cereals, fruit in juice & fruit.



\*Model MR3HT Shown



\*Model CW5HT Shown

### Self Help Cold Island Well (HT) R290 Refrigerant

Model	CIW3HT	CIW4HT	CIW6HT
Capacity	3/1 GN	4/1 GN	6/1 GN
Length (mm)	1175	1525	2325
Depth (mm)	660	660	660
Height above worktop (mm)	535	535	535
Depth below worktop (mm)	677	677	677
Weight (uncrated) (kg)	111	131	162
Power (kW)	1.22	1.46	1.73
Electrical supply	13A 230V	13A 230V	13A 230V

\*All models are also available in R404a refrigeration.

\* This model has controls fitted on operator side of gantry as standard. If controls are required on customer side i.e. please state 'controls to customer side' when ordering.



## Cold Multideck (Rear Doors / Fixed Back) (HT)

Self Help (Rear Doors)

Assisted Service (Rear Doors)

Self Help (Fixed Back)



### Main Features

- › **Self Help:** Curved toughened end glass profile.
- › **Assisted Service:** Full height curved front & end glass sneeze guard profile.
- › Both are designed to compliment other units within the range.
- › Cold multideck display features integral energy efficient chilled hydrocarbon refrigeration (HT).
- › 3 tier toughened cold glass shelving, adjustable in both height and angle, for increased product display area.
- › Additional cold well area typically used as bottle storage.
- › Can achieve temperatures of 0°C to 5°C (max 27°C ambient 55% relative humidity).
- › Features eye-level gantry mounted digital temperature display and control panel.
- › Product illumination is from diffused LED lighting (4000 Kelvin) in an elliptical profile gantry.
- › Integral automatic condensate water evaporation eliminates the need for site drainage.
- › **Rear Door Models:** Rear hinged double glazed doors offer easier restocking access and visual stock checking.
- › **Fixed Back Models:** Bright polished steel rear back panel for typical use in wall sited situation.
- › **Fixed Back Models:** Air outlet via rear worktop mounted grill.
- › Superstructure in bright polished steel and aluminium profile.
- › 24-hour operation as standard.
- › Supplied with 2m lead for connection to a single 13 Amp socket (13A 230V 50 Hz).
- › Also available in R404A Refrigerant.

### Special features

- › Refrigeration condensing unit is housed in an underslung self contained cradle.
- › Optional compatibility to Dixell & Modbus RTU network store food monitoring systems.
- › Modular removable deck plate system for easier cleaning and maintenance.
- › Features 'tamper proof' temperature control facility.
- › 40mm tall 'point of sale' display/ ticket strips are fitted as standard.

### Food Display Examples

#### Drinks (Deck Area)

Still & carbonated, bottled, canned or carton, water, dairy, lemonade, wine, beer, lager, fruit juice & health drinks.

#### Food (Deck and Shelving Area)

Sandwiches, baguettes, rolls, barn cakes, salad, pasta, cheese snacks, cream cakes & pastries, cakes, yoghurt, cereals, fruit in juice & fruit.

### Cold multideck (HT). R290 Refrigerant

Self Help (Rear Doors)					Assisted Service (Rear Doors)				Self Help (Fixed Back)			
Model	MDR2HT	MDR3HT	MDR4HT	MDR5HT	MDR2ASHT	MDR3ASHT	MDR4ASHT	MDR5ASHT	MDF2HT	MDF3HT	MDF4HT	MDF5HT
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN	2/1 GN	3/1 GN	4/1 GN	5/1 GN	2/1 GN	3/1 GN	4/1 GN	5/1 GN
Length (mm)	825	1175	1525	1875	825	1175	1525	1875	825	1175	1525	1875
Depth (mm)	660	660	660	660	660	660	660	660	660 + 75*	660 + 75*	660 + 75*	660 + 75*
Height above worktop (mm)	750	750	750	750	750	750	750	750	750	750	750	750
Depth below worktop (mm)	677	677	677	677	677	677	677	677	677	677	677	677
Weight (uncrated) (kg)	145	165	207	238	155	175	217	244	133	153	195	238
Power (kW)	1.65	1.73	1.73	2.2	1.73	1.74	1.81	2.2	1.65	1.73	1.73	2.2
Electrical supply	13A 230V	13A 230V	13A 230V	13A 230V	13A 230V	13A 230V	13A 230V	13A 230V	13A 230V	13A 230V	13A 230V	13A 230V

Also available in R404A Refrigerant.

All models have controls fitted to customer side of display.

Also available in R404A Refrigerant.

Also available in R404A Refrigerant.

\*75mm deep removable rear worktop grill/flue (Air out) for use in a wall sited counter.



## Main Features

- **Self Help:** Curved toughened glass sneeze guard and end glass profile. **Assisted Service:** Full height curved front & end glass sneeze guard profile. Both are designed to compliment other units within the range.
- Cold fan blown well unit features integral energy efficient chilled hydrocarbon refrigeration (HT).
- Superstructure supports a toughened curved glass sneeze screen & side glass.
- Toughened flat glass ambient mid shelf increases product display diversity.
- Rear steel sandwich preparation shelf for food preparation.
- Features eye-level gantry mounted digital temperature display and control panel
- Can achieve temperatures of 0°C to 5°C (max 27°C ambient 55% relative humidity).
- Superstructure in bright polished steel and aluminium profile.
- Product illumination is from diffused LED lighting (4000 Kelvin) in a rectangular profile gantry.
- Integral automatic condensate water evaporation eliminates the need for site drainage.
- Supplied with 2 m lead for connection to a single 13 Amp socket (13A 230V 50 Hz).
- 24-hour operation as standard.
- Optional 1/1 GN polyethylene cutting board for sandwich preparation, can be used in multiples. (Option CB1)
- Also available in R404A Refrigerant

## Special features

- Refrigeration condensing unit is housed in an under slung self contained cradle.
- Optional compatibility to Dixell & Modbus RTU network store food monitoring systems.
- Features 'tamper proof temperature control facility.
- Modular removable deck plate system for easier cleaning and maintenance.

## Food Display Examples

### Food (Drinks Area)

Still & carbonated, bottled, canned or carton, water, dairy, lemonade, wine, beer, lager, fruit juice & health drinks.

### Food (Deck Area)

Pies, pasties, sausage rolls & cooked meats, sandwich fillings, baked potato fillings, salad items & cheese, sandwiches, baguettes, rolls, barm cakes, salad, pasta, cheese snacks, cream cakes & pastries, cakes, yoghurt, fruit in juice & fruit.

### Food (Shelving Area)

Danish pastries, muffins, doughnuts, fruit cake, biscuits, fruit, chocolate, crackers, rice cakes, tacos, crisps, nuts.

\* Sandwiches, baguettes, rolls, barm cakes & cheese subject to local health regulations re: display times



## Cold Deli (HT)

### Self Help



### Assisted Service



## Cold Deli (HT) R290 Refrigerant

### Self Help

Model	CDLSH2HT	CDLSH3HT	CDLSH4HT	CDLSH5HT	CDLSH6HT
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN	6/1 GN
Length (mm)	825	1175	1525	1875	2225
Depth (mm)	784	784	784	784	784
Height above worktop (mm)	535	535	535	535	535
Depth below worktop (mm)	677	677	677	677	677
Weight (uncrated) (kg)	102	123	149	166	180
Power (kW)	1.22	1.22	1.46	1.66	1.73
Electrical supply	13A 230V	13A 230V	13A 230V	13A 230V	13A 230V

\* This model has controls fitted to operator side of gantry.  
If controls are required on customer side, please state 'controls to customer side' when ordering.

### Assisted Service

Model	CDL2HT	CDL3HT	CDL4HT	CDL5HT	CDL6HT
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN	6/1 GN
Length (mm)	825	1175	1525	1875	2225
Depth (mm)	784	784	784	784	784
Height above worktop (mm)	535	535	535	535	535
Depth below worktop (mm)	677	677	677	677	677
Weight (uncrated) (kg)	106	128	156	175	190
Power (kW)	1.22	1.22	1.46	1.66	1.73
Electrical supply	13A 230V	13A 230V	13A 230V	13A 230V	13A 230V

\*Also available in R404A Refrigerant.  
\* This model has controls fitted to operator side of gantry.



## Cold Tiered Deli (HT)

### Main Features

- Curved glass profile is designed to compliment other units within the range.
- Cold fan blown well display features integral energy efficient chilled hydrocarbon refrigeration (HT).
- Assisted service application with sliding acrylic doors for rear loading access.
- Superstructure supports a full height toughened curved glass screen & profiled end glass.
- Raised rear steel preparation shelf for food preparation of sandwiches, fillings etc.
- Removable tiered steel trivets for multi level chilled product presentation in well area.
- Features eye-level gantry mounted digital temperature display and control panel (operator side).
- Can achieve temperatures of 0°C to 5°C (max 27°C ambient 55% relative humidity).
- Superstructure in bright polished steel and aluminium profile.
- Product illumination is from diffused LED lighting (4000 Kelvin) in an elliptical profile gantry.
- Integral automatic condensate water evaporation eliminates the need for site drainage.
- Optional compatibility to Dixell & Modbus RTU network store food monitoring systems.
- 24-hour operation as standard.
- Also available in R404A Refrigerant.

### Cold Tiered Deli (HT) R290 Refrigerant.

### Assisted Service

Model	CTD2HT	CTD3HT	CTD4HT
Capacity	2/1 GN	3/1 GN	4/1 GN
Length (mm)	825	1175	1525
Depth (mm)	784	784	784
Height above worktop (mm)	535	535	535
Depth below worktop (mm)	677	677	677
Weight (uncrated) (kg)	106	128	156
Power (kW)	1.22	1.22	1.46
Electrical supply	13A 230V	13A 230V	13A 230V

\*Also available in R404A Refrigerant.

\*Gantry controls are fitted to the operator side of the display.

### Assisted Service



### Special features

- Refrigeration condensing unit is housed in an under slung self contained cradle.
- Supplied with 2 m lead for connection to a single 13 Amp socket (13A 230V 50 Hz).
- Features 'tamper proof' temperature control facility.
- Modular removable deck plate system for easier cleaning and maintenance.

### Food Display Examples

#### Drinks

Still & carbonated, bottled, canned or carton, water, dairy, lemonade, wine, beer, lager, fruit juice & health drinks.

#### Food (Deck Area)

Sandwiches, baguettes, rolls, barm cakes salad, pasta, cheese snacks, cream cakes & pastries, cakes, yoghurt, fruit in juice & fruit

## Cold Multi Level Deli (HT)

### Main Features

- Curved glass profile is designed to compliment other units within the range.
- Cold fan blown well unit features integral energy efficient chilled hydrocarbon refrigeration (HT).
- Assisted service application.
- Superstructure supports a toughened full height curved glass sneeze screen & side glass.
- 2 no. toughened curved glass ambient mid shelves increase product display diversity.
- Rear steel sandwich preparation shelf for food preparation.
- Features eye-level gantry mounted digital temperature display and control panel (operator side).
- Can achieve temperatures of 0°C to 5°C (max 27°C ambient 55% relative humidity).
- Superstructure in bright polished steel and aluminium profile.
- Product illumination is from diffused LED lighting (4000 Kelvin) in an elliptical profile gantry.
- Integral automatic condensate water evaporation eliminates the need for site drainage.
- Supplied with 2 m lead for connection to a single 13 Amp socket (13A 230V 50 Hz).
- 24-hour operation as standard.
- Also available in R404A Refrigerant.

### Cold Multi Level Deli (HT) R290 Refrigerant.

### Assisted Service

Model	CMDL3HT	CMDL4HT
Capacity	3/1 GN	4/1 GN
Length (mm)	1175	1525
Depth (mm)	784	784
Height above worktop (mm)	695	695
Depth below worktop (mm)	677	677
Weight (uncrated) (kg)	152	170
Power (kW)	1.22	1.46
Electrical supply	13A 230V	13A 230V

\*Also available in R404A Refrigerant.

\*Gantry controls are fitted in the operator side of the display.

### Assisted Service



### Special features

- Refrigeration condensing unit is housed in an under slung self contained cradle.
- Optional compatibility to Dixell & Modbus RTU network store food monitoring systems.
- Features 'tamper proof' temperature control facility.
- Modular removable deck plate system for easier cleaning and maintenance.
- Assisted Service Cold Multi Level Deli (HT) – Food Display Examples

### Food Display Examples

#### Drinks (Deck Area)

Still & carbonated, bottled, canned or carton, water, dairy, lemonade, wine, beer, lager, fruit juice & health drinks.

#### Food (Deck Area)

Pies, pasties, sausage rolls & cooked meats, sandwich fillings, baked potato fillings, salad items & cheese, sandwiches, baguettes, rolls, barm cakes, salad, pasta, cheese snacks, cream cakes & pastries, cakes, yoghurt, fruit in juice & fruit.

#### Food (Shelving Area)

Danish pastries, muffins, doughnuts, fruit cake, biscuits, fruit, chocolate, crackers, rice cakes, tacos, crisps, nuts.

\*Sandwiches, baguettes, rolls, barm cakes & cheese subject to local health regulations re: display times





## Contact Cool Well

### Main Features

- › 2/3 GN size contact cooled drop in display well with integral refrigeration.
- › Ideal for holding of salads, garnishes and jacket potato toppings.
- › Supplied with 2 no. 1/3 GN x 150mm deep s/steel containers.
- › Supplied with 2 no. 1/3 GN clear polypropylene notched lids – for serving spoons.
- › Cold contact with container bases ensure food core temperatures are maintained.
- › Can achieve temperatures of 0°C to 5°C (max 25°C ambient 55% relative humidity).
- › Features remote digital control panel mounted in fascia plate & 2m loom – for fitting into valance panel.
- › Available in R404a refrigerant.

### Food Display Examples

#### Drinks

Still & carbonated, bottled, canned or carton water, dairy, lemonade, wine, beer, lager, fruit juice & health drinks

#### Food

Sandwich fillings, baked potato fillings etc. – stir product regularly.



### Contact Cool Well (R404A Refrigerant)

Model	CGD
Capacity	2/3 GN
Length (mm)	450
Depth (mm)	500
Height above worktop (mm)	35
Depth below worktop (mm)	677
Weight (uncrated) (kg)	35
Power (kW)	0.5
Electrical supply	13A 230V

\*\*Features remote digital control panel mounted in fascia plate & 2m loom – for fitting into valance panel.



## Contact Cool Well (Mobile)

### Main Features

- › 2/3 GN size contact cooled mobile display well with integral refrigeration.
- › Ideal for mobile holding of salads, garnishes and jacket potato toppings.
- › Supplied with 2 no. 1/3 GN x 150mm deep s/steel containers.
- › Supplied with 2 no. 1/3 GN clear polypropylene notched lids – for serving spoons.
- › Cold contact with container bases ensure food core temperatures are maintained.
- › Can achieve temperatures of 0°C to 5°C (max 25°C ambient 55% relative humidity).
- › Features remote digital control panel mounted in fascia plate & 2m loom – for fitting into valance panel.
- › Available in R404a refrigerant.
- › Supplied with 2 m flexible lead/ parking socket for single 13 Amp socket (13A 230V 50 Hz)
- › Fitted with mobile lockable castors & corner bumper protection as standard.

### Food Display Examples

#### Drinks

Still & carbonated, bottled, canned or carton water, dairy, lemonade, wine, beer, lager, fruit juice & health drinks

#### Food

Sandwich fillings, baked potato fillings etc.



### Contact Cool Well (Mobile) R404A Refrigerant

Model	CGT
Capacity	2/3 GN
Length (mm)	450
Depth (mm)	500
Height above worktop (mm)	900
Depth below worktop (mm)	N/A
Weight (uncrated) (kg)	45
Power (kW)	0.5
Electrical supply	13A 230V

\*R404a refrigeration only.

\* This model has controls fitted to operator side of the mobile unit.





## Ambient Gantry - Self Help

Self Help Ambient Gantry



Self Help Ambient Island Gantry



### Main Features

- › **Self Help:** Curved toughened glass sneeze guard profile.
- › **Self Help Island:** Double curved toughened glass sneeze guard profile
- › Both are designed to compliment other units within the range.
- › Ambient gantry for illumination and sneeze guard protection of worktop displayed ambient product.
- › Product illumination is provided from diffused LED lighting (4000 Kelvin) in an elliptical profile.
- › Elliptical glass profile is designed to compliment other units within the range.
- › Lighting is controlled from a push button switch on gantry end plate.
- › Superstructure in bright polished steel and aluminium profile.
- › Supplied with post fixing plates, bolts, 2 m lead & plug top, for connection to a single 13 Amp socket (13A 230V 50 Hz).

### Food Display Examples

#### Drinks

Racked wine, impulse drinks (still & carbonated), bottled, canned & cartoned, water, UHT dairy, lemonade, wine, beer, lager, fruit juice & health drinks, fruit, (basket displayed).

#### Food

Chocolate, confectionery, crisps, snacks, cakes, flowers, napkins, menus, wine list, table condiment sets, corporate branding, art & craft, souvenirs.

\* Sandwiches, baguettes, rolls, barmcakes & cheese subject to local health regulations re: display times

### Ambient Gantry - Self Help

#### Standard Option

Model	AG2	AG3	AG4	AG5
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN
Length (mm)	800	1150	1500	1850
Depth (mm)	377	377	377	377
Height above worktop (mm)	535	535	535	535
Weight (uncrated) (kg)	10	13	17	21
Power (kW)	0.1	0.1	0.1	0.1
Electrical supply	13A 230V	13A 230V	13A 230V	13A 230V

#### Island Option

AIG3	AIG4
3/1 GN	4/1 GN
1150	1500
550	550
535	535
16	19
0.1	0.1
13A 230V	13A 230V





## Ambient Multi Level Gantry - Self Help

### Main Features

- › Curved toughened glass sneeze guard profile is designed to compliment other units within the range.
- › Ambient gantry for illumination and sneeze guard protection of shelf & worktop displayed ambient product.
- › Unit supplied with two curved toughened glass ambient impulse/ display shelves.
- › Superstructure in bright polished steel and aluminium profile.
- › Self help application.
- › Product illumination is provided from diffused LED lighting (4000 Kelvin) in an elliptical profile gantry.
- › Lighting is controlled from a push button switch on gantry end plate.
- › Superstructure supports a toughened curved sneeze protection glass screen.
- › Supplied with post fixing plates, bolts, 2 in lead & plug top, for connection to a single 13 Amp socket (13A 230V 50 Hz).



### Food Display Examples

#### Drinks

Still & carbonated, bottled, canned or carton, water, UHT dairy, lemonade, wine, beer, lager, fruit juice & health drinks.

#### Food

Danish pastries, muffins, doughnuts, fruit cake, biscuits, fruit, chocolate, crackers, rice cakes, tacos, crisps, nuts & breakfast cereals.

\* Sandwiches, baguettes, rolls, barm cakes & cheese subject to local health regulations re: display times

### Ambient Multi Level Gantry - Self Help

Model	AMG2	AMG3	AMG4
Capacity	2/1 GN	3/1 GN	4/1 GN
Length (mm)	800	1150	1500
Depth (mm)	377	377	377
Height above worktop (mm)	695	695	695
Weight (uncrated) (kg)	20	30	40
Power (kW)	0.1	0.1	0.1
Electrical supply	13A 230V	13A 230V	13A 230V



## Ambient Multi Level Gantry - Under Shelf Lights - Self help

### Main Features

- › Curved toughened glass sneeze guard & side glass profile is designed to compliment other units within the range.
- › Ambient gantry for illumination and sneeze guard protection of shelf & worktop displayed ambient product.
- › Self help ambient confectionery/morning goods display gantry, for counter top installation.
- › Two inclined curved toughened glass impulse/ display shelves c/w under shelf lighting.
- › Product illumination is from diffused LED lighting (4000 Kelvin) in an elliptical profile gantry.
- › Self help application.
- › Each shelf fitted with clear acrylic product stop/ point of sale fixing points.
- › Superstructure in bright polished steel and aluminium profile.
- › Lighting is controlled from a push button switch on gantry end plate.
- › Supplied with post fixing plates, post collars, end glass supports, fixing bolts, 2 m lead & plug top, for connection to a single 13 Amp socket (13A 230V 50 Hz).



### Food Display Examples

#### Drinks

Still & carbonated, bottled, canned or carton, water, UHT dairy, lemonade, wine, beer, lager, fruit juice & health drinks.

#### Food

Danish pastries, muffins, doughnuts, fruit cake, biscuits, fruit, chocolate, crackers, rice cakes, tacos, crisps, nuts & breakfast cereals.

\* Sandwiches, baguettes, rolls, barm cakes & cheese subject to local health regulations re: display times

### Ambient Multi Level Gantry - Under Shelf Lights Self Help

Model	MMG2	MMG3	MMG4
Capacity	2/1 GN	3/1 GN	4/1 GN
Length (mm)	821	1171	1521
Depth (mm)	594	594	594
Height above worktop (mm)	695	695	695
Weight (uncrated) (kg)	30	40	50
Power (kW)	0.1	0.1	0.1
Electrical supply	13A 230V	13A 230V	13A 230V





## Ambient Multideck

Self Help (Open Rear)



Assisted Service (Open Rear)



Self Help (Fixed Back)



## Main Features

- › **Self Help:** Curved toughened end glass profile.
- › **Assisted Service:** Full height curved front & end glass sneeze guard profile.
- › All three are designed to compliment other units within the range.
- › Ambient multi deck with storage well & 3 tier glass shelving, for display of wrapped/ unwrapped ambient product.
- › Superstructure in bright polished steel and aluminium profile.
- › 3 tier toughened glass shelving, adjustable in both height and angle, for increased product display area.
- › **Self Help & Assisted Service:** Rear loading/ open to rear for easier restocking access.
- › **Fixed Back:** Customer side restocking access.
- › Solid steel rear perforated back panel for wall sited application – to match similar chilled multideck display.
- › Product illumination is from diffused LED lighting (4000 Kelvin) in an elliptical profile gantry.
- › Lighting is controlled from a push button switch at eye level on gantry end plate.
- › 40mm tall 'Point Of Sale' display/ ticket strips are fitted as standard.
- › Modular removable deck plate system for easier cleaning and maintenance.
- › Supplied with 2m lead for connection to a single 13 Amp socket (13A 230V 50 Hz).
- › **Options:** Rear door set available (option DR2-DR4)

## Food Display Examples

### Drinks

Racked wine, impulse drinks (still & carbonated), bottled, canned & cartoned, water, UHT dairy, lemonade, wine, beer, lager, fruit juice & health drinks, fruit, (basket displayed).

### Food

Chocolate, confectionery, crisps, snacks, cakes, flowers, napkins, menus, wine list, table condiment sets, corporate branding, art & craft, souvenirs.

\* Sandwiches, baguettes, rolls, barmcakes & cheese subject to local health regulations re: display times

## Ambient Multideck

### Self Help - Open Rear

Model	MDA2	MDA3	MDA4
Capacity	2/1 GN	3/1 GN	4/1 GN
Length (mm)	825	1175	1525
Depth (mm)	660	660	660
Height above worktop (mm)	750	750	750
Depth below worktop (mm)	265	265	265
Weight (uncrated) (kg)	64	106	148
Power (kW)	0.1	0.1	0.1
Electrical supply	13A 230V	13A 230V	13A 230V

### Assisted Service - Open Rear

Model	MDA2AS	MDA3AS	MDA4AS
Capacity	2/1 GN	3/1 GN	4/1 GN
Length (mm)	825	1175	1525
Depth (mm)	660	660	660
Height above worktop (mm)	750	750	750
Depth below worktop (mm)	265	265	265
Weight (uncrated) (kg)	69	112	156
Power (kW)	0.1	0.1	0.1
Electrical supply	13A 230V	13A 230V	13A 230V

### Self Help - Fixed Back

Model	MDA2FB	MDA3FB	MDA4FB
Capacity	2/1 GN	3/1 GN	4/1 GN
Length (mm)	825	1175	1525
Depth (mm)	660	660	660
Height above worktop (mm)	750	750	750
Depth below worktop (mm)	265	265	265
Weight (uncrated) (kg)	64	106	148
Power (kW)	0.1	0.1	0.1
Electrical supply	13A 230V	13A 230V	13A 230V

### Rear Door Ambient Multideck

Model	DR2	DR3	DR4
Capacity	2/1GN	2/1GN	2/1GN
Length (mm)			
Depth (mm)			
Height above worktop (mm)			
Depth below worktop (mm)			
Weight (uncrated) (kg)			
Power (kW)			
Electrical supply			

\* Rear door option available (DR2-4)

\* Rear door option available (DR2-4)





## Cutlery/ Condiment Unit - Self Help

### Main Features

- › Curved unit profile is designed to compliment other units within the range.
- › Worktop mounted cutlery & condiments display with overhead impulse display shelf.
- › Self help application.
- › Superstructure supports 3 levels of elliptical shaped inclined shelving.
- › Features additional eye level toughened glass impulse/ display shelf.
- › Product illumination is from diffused LED lighting (4000 Kelvin) in the elliptical profile gantry and under top and midshelf, for increased visual display.
- › Unit is supplied with a full compliment of G/N containers for the display of cutlery, condiments, creamers, sachets etc.
- › Lighting is controlled from a push button switch on bottom shelf end plate.
- › Superstructure in bright polished steel and aluminium profile.
- › Supplied with post fixing plates, bolts, 2 m lead & plug top, for connection to a single 13 Amp socket (13A 230V 50 Hz).

### Cutlery/ Condiment Unit - Self Help

Model	CCU1	CCU2	CCU3
Capacity	1/1 GN	2/1 GN	3/1 GN
Length (mm)	450	800	1150
Depth (mm)	421	421	421
Height above worktop (mm)	708	708	708
1/9 x 65mm deep Gn containers (top shelf)	3	6	9
1/6 x 65mm deep Gn containers (middle shelf)	2	4	6
1/4 x 65mm deep Gn containers (bottom shelf)	2	4	6
Weight (uncrated) (kg)	14	22	30
Power (kW)	0.1	0.1	0.1
Electrical supply	13A 230V	13A 230V	13A 230V

\* Light switch located on bottom shelf end plate.

### Food Display Examples

#### 3 Tier Gastronorm Shelving

Assorted cutlery, milk, cream, creamers, sugars, sweeteners, butters and spreads, jams, marmalades, sachet type salt, vinegar, pepper, sauces.

#### Glass Shelf Area

Fruit, (basket displayed) flowers, napkins, menus, wine lists, table condiment sets, corporate branding



## Confectionery Display Stand

### Main Features

- › Curved profile matches other displays within the Designline range.
- › Freestanding table top impulse unit – for the display of many types of confectionery impulse goods.
- › Available as either self help (model TTCDS) or assisted service (model TTCDSAS)
- › 2 no. removable inclined display shelves in formed acrylic.
- › Shelving design provides additional merchandising to worktop below.
- › Can be sited at till & cashier points etc.
- › Each shelf features 40mm point of sale strips in bullnose profile clear plastic.
- › Display is supported by s/steel feet c/w adjustable nylon surface protection inserts.
- › End support panels in screen printed toughened glass 6mm thick.
- › 38mm diameter aluminium extruded frame, bright polished chrome finish.
- › Each shelf supported on 2 no. 12mm diameter brushed s/steel tubes.

### Food Display Examples

#### Self Help Display Stand (model TTCDS)

Wrapped muffins, cakes, doughnuts, fruit cake, biscuits, chocolate, crisps, nuts, sweets etc.

#### Assisted Service Display Stand (model TTCDSAS)

Unwrapped muffins, cakes, doughnuts, fruit cake, biscuits, chocolate, crisps, nuts, sweets etc. subject to local health regulations re: display times

### Confectionery Display Stand

Model	TTCDS	TTCDSAS
Length (mm)	572	572
Depth (mm)	499	499
Height above worktop (mm)	535	535
Weight (uncrated) (kg)	10	12



TTCDS (Self Help)



TTCDSAS (Assisted Service)

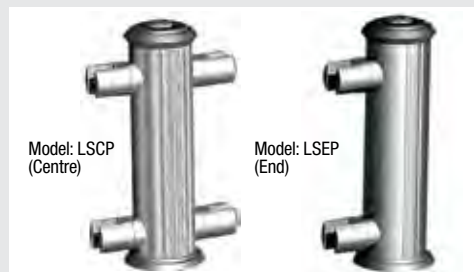




## Low Screen Posts

### Main Features

- Ideal for low height (150mm) customer protection from theatre cooking equipment, hot plates and bain maries or assisted service designation.
- Choice of chrome plated/ extruded aluminum centre (LSCP) or end (LSEP) posts.
- Posts (only) supplied for bolting through countertop surfaces.
- Suitable for glass screens up to 10mm thick (glass is optional)
- Supplied with chrome glass support brackets, collars, M8 worktop fixing bolts & clamping plates.



### Low Screen Posts

Model	LSCP (Centre Post)	LSEP (End Post)
O/all Length (mm)	89	66
O/all Depth (mm)	49	49
O/all Height (mm)	149	149
Weight (uncrated) (kg)	1	1

\* Glass available as option.

## Customer Protection Screen With Posts (Tall)

### Main Features

- 490mm high x 909mm long worktop mounted toughened glass screen & pair of extruded chrome posts.
- Ideal for customer protection from theatre cooking equipment.
- Provides sneeze guard protection/ assisted service designation to equipment fitted in the counter worktop.
- Profile of posts designed to match other models in the Designline range.
- Supplied with glass support brackets, plastic post collars, fixing bolts & post clamping plates.



### Customer Protection Screen With Posts (Tall)

Model	GS2
Length (mm)	909
Height (mm)	490
Weight (uncrated) (kg)	12

## Customer Protection Screen Post Only (Soup Station)

### Main Features

- 315mm high worktop mounted extruded chrome end post, ideal serve over height for soup unit customer protection.
- Glass screen optional.
- Profile of posts designed to match other models in the Designline range.
- Supplied with glass support brackets, plastic post collars, fixing bolts & post clamping plates.
- Customer Protection Screen-Post Only (Soup Station) – Dimensions



### Customer Protection Screen Post Only (Soup Station)

Model	HSCP (Corner Post)	HSEP (End Post)
O/all Length (mm)	89	66
O/all Depth (mm)	49	49
O/all Height (mm)	315	315
Weight (uncrated) (kg)	1	1

\* Glass available as option.

## Non Standard Airflow Kit (Cold)

### AF1 In/Out Customer Side Airflow

Non standard airflow in / out customer side

- Inline fan assisted ducting for removal of heat/moisture from condensing unit.
- Suitable for wall sited counters etc.
- Fitted with 2 metre flexible duct, with bright polished steel air intake & extract grille.

### AF2 In/Out Operator Side Airflow

Non standard airflow in / out operator side

- Inline fan assisted ducting for removal of heat/moisture from condensing unit.
- Suitable for counters where intake grille is not required on customer side fascia panel.
- Fitted with 2 metre flexible duct, with bright polished steel air intake & extract grille.



### Non Standard Airflow Kit (Cold)

Model	AF1 (Customer Side)	AF2 (Operator Side)
Length (mm)	2000	2000
Width (mm)	150	150
Weight (uncrated) (kg)	0.75	0.75
Power (kW)	+ 0.07	+ 0.07
Electrical supply	See model	See model
Weight (uncrated) (kg)	1	1





## Glass Mid Shelf (Cold Well/ Cold Island Well)

### Main Features

- › Optional glass mid shelf for Designline cold well/ cold island well
- › 10mm toughened radius fronted glass shelf.
- › Factory fitted to provide an ambient mid shelf.
- › Provides additional ambient display areas over chilled base.



### Glass Mid Shelf (Cold Well/ Cold Island Well)

Model	MS2	MS3	MS4	MS5	MS6
Capacity	2/1 GN	3/1 GN	4/1GN	5/1 GN	6/1 GN
Length (mm)	665	1015	1365	1715	2065
Width (mm)	335	335	335	335	335
Weight (uncrated) (kg)	6	9	12	15	18

## Cutting Board

### Main Features

- › 350mm long 1/1 Gn elliptical profile white polyethylene cutting board.
- › For theatre preparation of sandwich fillings etc.
- › Fits individually or in multiples over rear shelf of cold deli.
- › Suitably sized for dishwashers.
- › For use with Designline cold deli / cold multi level deli drop in display.



### Cutting Board

Model	CB1
Length (mm)	349
Width (mm)	250
Weight (uncrated) (kg)	1

## Locking Rear Door (Cold/ Ambient Multi Deck)



### Main Features

- › Lockable rear door set per model
- › Supplied with 2 keys per locking door
- › For use with cold multi deck
- › For use with ambient multi deck - in conjunction with rear door option.

### Locking Rear Door (Cold/Ambient Multi Deck)

Model	LDR2	LDR3	LDR4	LDR5
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN

## Hotplate Insert

### Main Features

- › For use with dry heat & wet well bain marie.
- › Converts heated bain marie G/n sections to hotplate operation during varied serving periods.
- › Glass hotplate drop in insert.
- › Hotplate glass surface in lift out steel collar.(Option HINS1)
- › Hotplate glass surface in steel collar with lift up handle. (Option HINS2)\*\*
- › \*\*Version with lift-up handle (HINS2) for easy removal of multiple inserts.
- › For short term holding use.
- › Allows food display in ceramic or oven proof dishes.



HINS1



HINS2

### Hotplate Insert

Model	HINS1	HINS2
Capacity	1/1 GN	1/1 GN
Width (mm)	347	347
Depth (mm)	546	546
Weight (uncrated) (kg)	5	5

## Carvery Insert

### Main Features

- › For use with dry heat & wet well bain marie.
- › 1/1Gn spiked drop in carving insert with drain holes.
- › Carving plate features easily removable spiked carving deck.
- › Converts heated bain marie G/n sections to carving operation during varied serving periods.
- › Supplied with 150mm deep removable juice collecting tray, suitably sized for dishwashers.



CINS1

### Carvery Insert

Model	CINS1
Capacity	1/1 GN
Width (mm)	347
Depth (mm)	546
Weight (uncrated) (kg)	4

# NO GANTRY

## Displays



CED's range of cold wells, Ceran hotplates and dry heat bain maries are now available without superstructures, to enable bespoke UV bonded glass gantries or retractable ceiling mounted heat lamps (by others) to be used above the display.

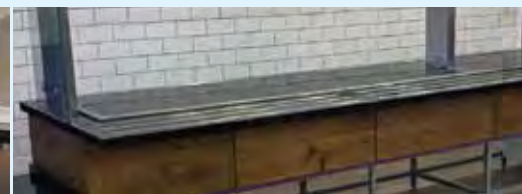
### Recommended Use Of No Gantry Hotplate Or Dry Heat Bain Marie Drop In Displays

- › If top heat above the display is to be supplied (by others) – the following arrangement is recommended i.e. 300w quartz infra red lamps, 1 per GN section – mounted at 430mm above base surface.
- › Retractable ceiling mounted heat lamps should be positioned as described above.
- › Depending on food type displayed, a dimmer control for heat lamps may be required.
- › If no top heat is provided, all food containers require lids.
- › Product display may also require sneeze guard protection (by others) or screens to limit draught.

### Recommended Use Of No Gantry Cold Well

Unwrapped product displayed may require the provision of sneeze guard protection (by others).

\* Model CW4NGHT shown.



## Cold Well (No Gantry) (HT)

### Main Features

- › Chilled, fan blown well with no gantry superstructure, for the display of wrapped/ bottled product.
- › Self help or assisted service application.
- › Allows a bespoke UV bonded glass gantry or other type gantry superstructure to be fitted over the display (by others).
- › 24-hour operation as standard.
- › Features remote digital temperature display, control panel and mounting plate on 2M electrical loom.
- › Can achieve temperatures of 0°C to 5°C (max 27°C ambient 55% relative humidity).
- › Integral automatic condensate water evaporation eliminates the need for site drainage.
- › Cold unit features integral energy efficient chilled hydrocarbon refrigeration (HT).
- › Features 'tamper proof' locking temperature control facility
- › Optional compatibility to Dixell & Modbus RTU network store food monitoring systems.
- › Also available in R404A Refrigerant.

\*\* Unwrapped product displayed may require the provision of sneeze guard protection (by others) \*\*

### Self Help/Assisted Service



### Special features

- › Refrigeration condensing unit is housed in an underslung self contained cradle.
- › Modular removable deck plate system for easier cleaning and maintenance.
- › Optional compatibility to Dixell & Modbus RTU network store food monitoring systems.
- › Features 'tamper proof' temperature control facility.

### Food Display Examples

#### Food (Drinks Area)

Still & carbonated, bottled, canned or carton, water, dairy, lemonade, wine, beer, lager, fruit juice & health drinks.

#### Food (Deck Area)

Wrapped sandwiches, baguettes, rolls, barm cakes salad, pasta, cheese snacks, cream cakes & pastries, cakes, yoghurt, fruit in juice & fruit \* Unwrapped product displayed may require the provision of sneeze guard protection (by others) \*

### Cold Well (No Gantry) (HT) R290 Refrigerant

Model	CW2NGHT	CW3NGHT	CW4NGHT	CW5NGHT	CW6NGHT
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN	6/1 GN
Length (mm)	825	1175	1525	1875	2225
Depth (mm)	660	660	660	660	660
Height above worktop (mm)	25	25	25	25	25
Depth below worktop (mm)	677	677	677	677	677
Weight (uncrated) (kg)	84	98	104	123	139
Power (kW)	1.22	1.22	1.44	1.65	1.73
Electrical supply	13A 230V	13A 230V	13A 230V	13A 230V	13A 230V

\* Also available in R404A Refrigerant.

\* This model has a remote mounted control panel, fitted on a 2m electrical loom, for site fitting by others.



## Dry Heat Bain Marie (No Gantry)

### Main Features

- \*\* Allows retractable ceiling mounted heat lamps to be used above the display surface.
- \*\* Allows bespoke UV bonded glass heated gantries or other bespoke heated gantry types to be used above the display surface.
- Provided with sets of 1/1 GN support collars, excepting combinations of 1/1, 1/2 & 1/3 GN containers up to 150mm deep.
- Self help or assisted service application.
- Optional hotplate inserts & carving inserts available.
- 24-hour operation as standard.
- Supplied with remote digital control panel & mounting plate on a 2m electrical loom, for connection to 13 Amp supply.
- Base heat element output is thermostatically controlled, giving even heat spread.

### Recommended Use Of The Dry Heat Bain Marie (No Gantry) Display

- If top heat above the display is to be supplied (by others) – the following arrangement is recommended i.e. 300w quartz infra red lamps, 1 per GN section – mounted at 430mm above base surface.
- Retractable ceiling mounted heat lamps should be positioned as described above.
- Depending on food type displayed, a dimmer control for heat lamps may be required.
- If no top heat is provided, all food containers require lids.
- Product display may also require sneeze guard protection (by others) or screens to limit draught.



\* Model HP4NG shown.

### Self Help/Assisted Service



### Self Help/Assisted Service



## Ceran Glass Hotplate (No Gantry)

### Main Features

- Ceran glass hotplate display surface.
- \*\* Allows retractable ceiling mounted heat lamps to be used above the display surface.
- \*\* Allows bespoke UV bonded glass heated gantries or other bespoke heated gantry types to be used above the display surface.
- Self help or assisted service application.
- For food presentation in flat bottom oven to tableware dishes.
- 24-hour operation as standard.
- Supplied with remote digital control panel & mounting plate on a 2m electrical loom, for connection to 13 Amp supply.
- Base heat output is thermostatically controlled, giving even heat spread.

### Recommended Use Of Hot Plate (No Gantry) Display

- If top heat above the display is to be supplied (by others) – the following arrangement is recommended i.e. 300w quartz infra red lamps, 1 per GN section – mounted at 430mm above base surface.
- Retractable ceiling mounted heat lamps should be positioned as described above.
- Depending on food type displayed, a dimmer control for heat lamps may be required.
- If no top heat is provided, all food containers require lids.
- Product display may also require sneeze guard protection (by others) or screens to limit draught.

### Dry Heat Bain Marie (No Gantry)

Model	HBM1NG	HBM2NG	HBM3NG	HBM4NG	HBM5NG	HBM6NG
Capacity	1/1 GN	2/1 GN	3/1 GN	4/1 GN	5/1 GN	6/1 GN
Length (mm)	475	825	1175	1525	1875	2225
Depth (mm)	660	660	660	660	660	660
Height above worktop (mm)	25	25	25	25	25	25
Depth below worktop (mm)	220	220	220	220	220	220
Weight (uncrated) (kg)	20	26	33	40	47	53
Power (kW)	0.5	1.0	1.5	2.0	2.5	3.0
Electrical supply	13A 230V	13A 230V	13A 230V	13A 230V	13A 230V	13A 230V

\* This model has a remote mounted control panel, fitted on a 2m electrical loom, for site fitting by others.

### Ceran Glass Hotplate (No Gantry)

Model	HP1NG	HP2NG	HP3NG	HP4NG	HP5NG	HP6NG
Capacity	1/1 GN	2/1 GN	3/1 GN	4/1 GN	5/1 GN	6/1 GN
Length (mm)	475	825	1175	1525	1875	2225
Depth (mm)	660	660	660	660	660	660
Height above worktop (mm)	25	25	25	25	25	25
Depth below worktop (mm)	92	92	92	92	92	92
Weight (uncrated) (kg)	20	36	45	52	61	70
Power (kW)	0.4	0.7	1.1	1.4	1.8	2.1
Electrical supply	13A 230V	13A 230V	13A 230V	13A 230V	13A 230V	13A 230V

\* This model has a remote mounted control panel, fitted on a 2m electrical loom, for site fitting by others.

# KUBUS

## Drop in displays



### Clean Rectilinear Profiles, Superlative Quality & Performance

Kubus drop in displays optimise a clean rectilinear design perspective - enhanced by durable chrome plated aluminium superstructures and lighting ducts - all enclosed within toughened flat glass hoods, sneeze screens and side panels.

Now with an extended range of core products & new heated and chilled displays, choose from larger storage versions of the striking Kubus self help or assisted service heated delis, bain maries or ceran glass hotplates, also now available with additional heated mid shelves, for much improved eye level merchandising.

Increased profit opportunities abound with new & larger capacity upgrades to our contemporary chilled or island wells, single & multi level delis and even higher capacity versions of Kubus multidecks.

The traditional cold well has even undergone a face lift - allowing additional raised areas of chilled merchandising space, by the introduction of the Kubus cold tiered well.

A high security, lockable roller shutter version of the self help Kubus multideck has also been made available, as either rear locking doors or with fixed back panel.

Greater till point impulse sales are also possible from the new Kubus table top confectionery display - offering three tiers of LED illuminated ambient merchandising in either open or assisted serve, with keyless locking full front screens.

#### Energy Efficient Refrigeration As Standard.

With 95% of Kubus and Designline refrigerated displays powered by money saving, energy efficient hydrocarbon refrigeration (HT) and fitted as standard with LED lighting, our visible contribution to climate control remains high.

The Kubus range can still however, be manufactured with R404a on request.

Kubus displays: presenting food better than ever before.



Chilled Hydrocarbon

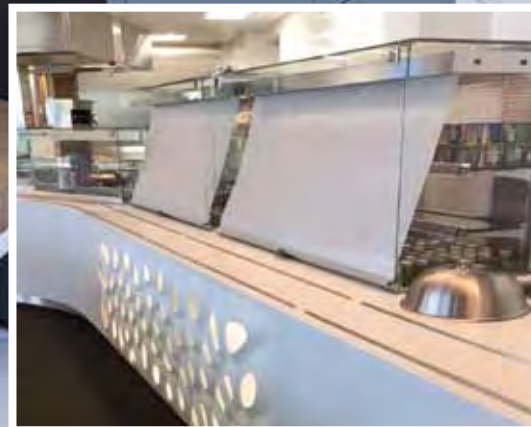


Heated



Ambient







## Dry Heat Bain Marie

Self Help

Assisted Service



### Main Features

- › **Self Help:** Flat toughened glass sneeze guard profile.
- › **Assisted Service:** Full height flat front & side glass sneeze guard profile.
- › Both are designed to compliment other units within the Kubus range.
- › Dry heat bain marie tank with individual 1/1GN support collars to accept 100/150mm deep s/steel gastronorm containers (not supplied).
- › 'Touch safe' gantry mounted digital temperature display and eye level control panel (operator side).
- › Base heat and top heat are separately controlled.
- › Top heat is variably controlled from a gantry mounted dimmer switch.
- › 24-hour operation as standard.
- › Superstructure in bright polished, satin steel and aluminium profile.
- › Optional compatibility to Dixell & Modbus RTU network store food monitoring systems.
- › Supplied with concealed under counter control box on a 2m loom for connection to 13 Amp/ 16 Amp/ 20 Amp/ 32 Amp supply.

### Special features

- › Product illumination/surface heat is provided from a rectangular profile gantry.
- › Features 'tamper proof' temperature control facility.
- › Base heat output is thermostatically controlled from the gantry mounted control panel giving even heat spread.

### Food Display long term holding (2-4 hours)

#### Breakfast

Baked beans, tomatoes, bacon, sausage, black pudding, mushrooms, hash browns

#### Lunch/dinner

Stews, curry, chilli dishes, sliced meats in gravy or sauce, pasta in sauce, vegetables, ribs with sauce, chicken portions

### Short term holding (15-20 mins)

#### Breakfast/ brunch

omelettes, fried / boiled eggs, baked potatoes,

#### Lunch/dinner

battered fish, chips / fries

### Dry Heat Bain Marie

#### Self Help

Model	KHBM2	KHBM3	KHBM4	KHBM5	KHBM6
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN	6/1 GN
Length (mm)	825	1175	1525	1875	2225
Depth (mm)	660	660	660	660	660
Height above worktop (mm)	540	540	540	540	540
Depth below worktop (mm)	220	220	220	220	220
Weight (uncrated) (kg)	38	49	60	71	83
Power (kW)	1.6	2.4	3.0	4.0	4.8
Electrical supply	13A 230V	13A 230V	13A 230V	20A 230V	32A 230V

#### Assisted Service

KHBM2+KAS2	KHBM3+KAS3	KHBM4+KAS4	KHBM5+KAS5	KHBM6+KAS6
2/1 GN	3/1 GN	4/1 GN	5/1 GN	6/1 GN
825	1175	1525	1875	2225
660	660	660	660	660
540	540	540	540	540
220	220	220	220	220
52	66	78	91	105
1.6	2.4	3.0	4.0	4.8
13A 230V	13A 230V	13A 230V	20A 230V	32A 230V

\* This model has controls fitted on operator side of gantry as standard.  
If controls are required on customer side i.e. for wall sited counters, please state 'controls to customer side' when ordering.

\* This model has controls fitted on operator side of gantry.



## Main Features

- › **Self Help:** Flat toughened glass sneeze guard profile and side glass. **Assisted Service:** Full height flat front & side glass sneeze guard profile. Both are designed to compliment other units within the Kubus range.
- › Dry heat bain marie tank with individual 1/1GN support collars to accept 100/150mm deep s/steel gastronorm containers ( not supplied)
- › Additional eye level heated mid shelf – ideal for plated meal presentation.
- › Touch safe' gantry mounted digital temperature display and eye level control panel (operator side)
- › Superstructure supports a toughened rectangular flat glass sneeze screen & side glass.
- › Base heat and top heat are separately controlled.
- › Top heat is variably controlled from 2 no.gantry mounted dimmer switches.
- › 24-hour operation as standard.
- › Superstructure in bright polished, satin steel and aluminium profile.
- › Supplied with concealed under counter control box on a 2m loom for connection to 13 Amp/ 16 Amp/ 20 Amp/ or 32 Amp supplies.

## Special features

- › Features tamper proof temperature control facility.
- › Product illumination/ surface heat is provided from a rectangular profile gantry.
- › Optional compatibility to Dixell & Modbus RTU network store food monitoring systems.
- › Base heat output is thermostatically controlled from the gantry mounted control panel giving even heat spread.

## Food Display long term holding (2-4 hours)

### Breakfast

Baked beans, tomatoes, bacon, sausage, black pudding, mushrooms, hash browns

### Lunch/dinner

Stews, curry, chilli dishes, sliced meats in gravy or sauce, pasta in sauce, vegetables, ribs with sauce, chicken portions

## Short term holding (15-20 mins)

### Breakfast/ brunch

omelettes, fried / boiled eggs, baked potatoes,

### Lunch/dinner

battered fish, chips / fries



## Dry Heat Bain Marie & Heated Midshelf

### Self Help



### Assisted Service



## Dry Heat Bain Marie & Heated Midshelf

### Self Help

Model	KHBM2PS	KHBM3PS	KHBM4PS	KHBM5PS
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN
Length (mm)	825	1175	1525	1875
Depth (mm)	660	660	660	660
Height above worktop (mm)	700	700	700	700
Depth below worktop (mm)	220	220	220	220
Weight (uncrated) (kg)	65	76	87	98
Power (kW)	2.2	3.3	4.4	5.5
Electrical supply	13A 230V	16A 230V	20A 230V	32A 230V

### Assisted Service

KHBM2PS+KAS2PS	KHBM3PS+KAS3PS	KHBM4PS+KAS4PS	KHBM5PS+KAS5PS
2/1 GN	3/1 GN	4/1 GN	5/1 GN
825	1175	1525	1875
660	660	660	660
700	700	700	700
220	220	220	220
71	84	98	111
2.2	3.3	4.4	5.5
13A 230V	16A 230V	20A 230V	32A 230V

\* This model has controls fitted on operator side of gantry as standard. If controls are required on customer side i.e. for wall sited counters, please state 'controls to customer side' when ordering.

\* This model has controls fitted on operator side of gantry.



## Wet Well Bain Marie (Manual Fill)



### Main Features

- › **Self Help:** Flat toughened glass sneeze guard profile.
- › **Assisted Service:** Full height flat front & side glass sneeze guard profile.
- Both are designed to compliment other units within the Kubus range.
- › Manually filled wet well bain marie tank with individual 1/1GN support collars to accept 100/150mm deep s/ steel gastronorm containers.
- › Manual fill with 3/4" B.S.P. lever arm waste for site drain connection or manual emptying.
- › 'Touch safe' gantry mounted digital temperature display and eye level control panel (operator side).
- › Base heat and top heat are separately controlled.
- › Top heat is variably controlled from a gantry mounted dimmer switch.
- › 24-hour operation as standard.
- › Superstructure in bright polished, satin steel and aluminium profile.
- › Wet well design reduces food deposits in container bases.
- › Supplied with concealed under counter control box on a 2m loom for connection to 13 Amp/ 16 Amp/ 20 Amp/ 32 Amp supply.

### Special features

- › Features 'tamper proof' temperature control facility.
- › Product illumination/surface heat is provided from an rectangular profile gantry.
- › Optional compatibility to Dixell & Modbus RTU network store food monitoring systems.
- › Base heat output is thermostatically controlled from the gantry mounted control panel giving even heat spread.

### Food Display long term holding (2-4 hours)

#### Breakfast

baked beans, tomatoes, bacon, sausage, black pudding, mushrooms, hash browns

#### Lunch/dinner

stews, curry, chilli dishes, sliced meats in gravy or sauce, pasta in sauce, vegetables (dry or in liquid), ribs with sauce, chicken portions

### Short term holding (15-20 mins)

#### Breakfast/ brunch

omelettes, fried/ boiled eggs, baked potatoes

#### Lunch/dinner

battered fish, chips / fries, pizza

### Wet Well Bain Marie (Manual Fill)

#### Self Help

Model	KHBMW2	KHBMW3	KHBMW4	KHBMW5	KHBMW6
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN	6/1 GN
Length (mm)	825	1175	1525	1875	2225
Depth (mm)	660	660	660	660	660
Height above worktop (mm)	540	540	540	540	540
Depth below worktop (mm)	220	220	220	220	220
Drain connection depth (mm)	+125	+125	+125	+125	+125
Weight (uncrated) (kg)	40	53	63	75	87
Power (kW)	2.1	3.2	4.2	5.3	6.3
Electrical supply	13A 230V	16A 230V	20A 230V	32A 230V	32A 230V

#### Assisted Service

Model	KHBMW2+KAS2	KHBMW3+KAS3	KHBMW4+KAS4	KHBMW5+KAS5	KHBMW6+KAS6
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN	6/1 GN
Length (mm)	825	1175	1525	1875	2225
Depth (mm)	660	660	660	660	660
Height above worktop (mm)	540	540	540	540	540
Depth below worktop (mm)	220	220	220	220	220
Drain connection depth (mm)	+125	+125	+125	+125	+125
Weight (uncrated) (kg)	54	69	81	95	109
Power (kW)	2.1	3.2	4.2	5.3	6.3
Electrical supply	13A 230V	16A 230V	20A 230V	32A 230V	32A 230V

\* This model has controls fitted on operator side of gantry as standard. If controls are required on customer side i.e. for wall sited counters, please state 'controls to customer side' when ordering.

\* This model has controls fitted on operator side of gantry as standard.



## Main Features

- › **Self Help:** Flat toughened glass sneeze guard profile.
- Assisted Service:** Full height flat front & side glass sneeze guard profile.
- Both are designed to compliment other units within the Kubus range.
- › Ceran glass hotplate display surface for food presentation in flat bottomed oven to tableware dishes.
- › 'Touch safe' gantry mounted digital temperature display and eye level control panel (Operator side)
- › Base heat and top heat are separately controlled.
- › Top heat is variably controlled from a gantry mounted dimmer switch.
- › 24-hour operation as standard.
- › Superstructure in bright polished, satin steel and aluminium profile.
- › Supplied with concealed under counter control box on a 2m loom for connection to 13 Amp/ 16 Amp/ 20 Amp/ or 32 Amp supplies.

## Special features

- › Product illumination/ surface heat is provided from an rectangular profile gantry.
- › Features tamper proof temperature control facility.
- › Base heat output is thermostatically controlled from the gantry mounted control panel giving even heat spread.
- › Optional compatibility to Dixell & Modbus RTU network store food monitoring systems.

## Food Display long term holding (2-4 hours)

### Breakfast

baked beans, tomatoes, bacon, sausage, black pudding, mushrooms, hash browns

### Lunch/dinner

stews, curry, chilli dishes, sliced meats in gravy or sauce, pasta in sauce, vegetables (dry or in liquid), ribs with sauce, chicken portions

## Short term holding (15-20 mins)

### Breakfast/ brunch

omelettes, fried/ boiled eggs, baked potatoes

### Lunch/dinner

battered fish, chips / fries, pizza



## Ceran Glass Hotplate

### Self Help



### Assisted Service



## Ceran Glass Hotplate

### Self Help

Model	KHP2	KHP3	KHP4	KHP5	KHP6
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN	6/1 GN
Length (mm)	825	1175	1525	1875	2225
Depth (mm)	660	660	660	660	660
Height above worktop (mm)	540	540	540	540	540
Depth below worktop (mm)	92	92	92	92	92
Weight (uncrated) (kg)	51	60	69	78	87
Power (kW)	1.3	1.95	2.6	3.3	3.9
Electrical supply	13A 230V	13A 230V	13A 230V	16A 230V	20A 230V

\* This model has controls fitted on operator side of gantry as standard. If controls are required on customer side i.e. for wall sited counters, please state 'controls to customer side' when ordering.

### Assisted Service

	KHP2+KAS2	KHP3+KAS3	KHP4+KAS4	KHP5+AS5	KHP6+KAS6
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN	6/1 GN
Length (mm)	825	1175	1525	1875	2225
Depth (mm)	660	660	660	660	660
Height above worktop (mm)	540	540	540	540	540
Depth below worktop (mm)	92	92	92	92	92
Weight (uncrated) (kg)	65	76	87	98	109
Power (kW)	1.3	1.95	2.6	3.3	3.9
Electrical supply	13A 230V	13A 230V	13A 230V	16A 230V	20A 230V

\* This model has controls fitted on operator side of gantry as standard.



## Ceran Glass Hotplate & Heated Mid-shelf

Self Help



Assisted Service



### Main Features

- › **Self Help:** Flat toughened glass sneeze guard profile and side glass. **Assisted Service:** Full height flat front & side glass sneeze guard profile. Both are designed to compliment other units within the Kubus range.
- › Heated ceran glass surface for food presentation in flat bottomed dishes.
- › 'Touch safe' gantry mounted digital temperature display and eye level control panel (operator side)
- › Additional eye level heated mid shelf – ideal for plated meal presentation.
- › Base heat and top heat are separately controlled.
- › Top heat is variably controlled from 2 no.gantry mounted dimmer switches.
- › 24-hour operation as standard.
- › Superstructure in bright polished, satin steel and aluminium profile.
- › Supplied with concealed under counter control box on a 2m loom for connection to 13 Amp/ 16 Amp/ 20 Amp/ or 32 Amp supplies.

### Special features

- › Product illumination/ surface heat is provided from an elliptical profile gantry.
- › Features tamper proof temperature control facility.
- › Optional compatibility to Dixell & Modbus RTU network store food monitoring systems.
- › Base heat output is thermostatically controlled from the gantry mounted control panel giving even heat spread.

### Food Display long term holding (2-4 hours)

#### Breakfast

baked beans, tomatoes, bacon, sausage, black pudding, mushrooms, hash browns

#### Lunch/dinner

stews, curry, chilli dishes, sliced meats in gravy or sauce, pasta in sauce, vegetables (dry or in liquid), ribs with sauce, chicken portions

### Short term holding (15-20 mins)

#### Breakfast/ brunch

omelettes, fried/ boiled eggs, baked potatoes

#### Lunch/dinner

battered fish, chips / fries, piz

### Ceran Glass Hotplate & Heated Mid-shelf

#### Self Help

Model	KHP2PS	KHP3PS	KHP4PS	KHP5PS
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN
Length (mm)	825	1175	1525	1875
Depth (mm)	660	660	660	660
Height above worktop (mm)	714	714	714	714
Depth below worktop (mm)	92	92	92	92
Weight (uncrated) (kg)	66	81	95	117
Power (kW)	1.9	2.9	3.8	4.8
Electrical supply	13A 230V	13A 230V	20A 230V	32A 230V

\* This model has controls fitted on operator side of gantry as standard. If controls are required on customer side i.e. for wall sited counters, please state 'controls to customer side' when ordering.

#### Assisted Service

KHP2PS+KAS2PS	KHP3PS+KAS3PS	KHP4PS+KAS4PS	KHP5PS+KA5PS
2/1 GN	3/1 GN	4/1 GN	5/1 GN
825	1175	1525	1875
660	660	660	660
714	714	714	714
92	92	92	92
72	89	106	130
1.9	2.9	3.8	4.8
13A 230V	13A 230V	20A 230V	32A 230V

\* This model has controls fitted on operator side of gantry as standard.



## Main Features

### Dry heat bain marie 1/1 GN (KHBM1)

- > Self help / assisted service application.
- > Base heat is controlled via remotely connected digital control panel/ digital probe.
- > Superstructure in bright polished / satin steel & aluminium.
- > Control panel & fascia mounting plate on 2m loom for fitting in rear valance panel.
- > Features 'tamper proof' temperature control facility.
- > Optional compatibility to Dixell & Modbus RTU network store food monitoring systems.
- > KHBM1 can accept 100-150mm deep food containers, either 1 x 1/1GN, 3 x 1/3 GN, or 1 x 2/3GN & 1 x 1/3GN, not supplied.
- > Display can accept ceran glass insert with lift up handle (option HINS2)
- > Display can accept raised solid steel spiked carvery insert (option CINS1)

### Ceran glass hotplate 1/1GN (KHP1)

- > Self help / assisted service application.
- > For food presentation in flat bottom oven to tableware dishes.
- > Base heat is controlled via remotely connected digital control panel/ digital probe.
- > Superstructure in bright polished / satin steel & aluminium.
- > Control panel & fascia mounting plate on 2m loom for fitting in rear valance panel.
- > Features 'tamper proof' temperature control facility.
- > Optional compatibility to Dixell & Modbus RTU network store food monitoring systems.

## Food Display long term holding (2-4 hours)

### Breakfast

baked beans, tomatoes, bacon, sausage, black pudding, mushrooms, hash browns

### Lunch/dinner

stews, curry, chilli dishes, sliced meats in gravy or sauce, pasta in sauce, vegetables (dry or in liquid), ribs with sauce, chicken portions

### HP1 Lunch/dinner

roast joints, poultry, large fish, processed meat joints

## Short term holding (15-20 mins)

### Breakfast/ brunch

omelettes, fried/ boiled eggs, baked potatoes

### Lunch/dinner

battered fish, chips / fries, pizza



## Dry Heat Bain Marie 1/1 GN (KHBM1) Ceran Glass Hotplate 1/1 GN (KHP1)



### Dry Heat Bain Marie 1/1 GN (KHBM1) Ceran Glass Hotplate 1/1GN (KHP1)

Model	KHBM1	KHP1
Capacity	1/1 GN	1/1 GN
Length (mm)	475	475
Depth (mm)	660	660
Height above worktop (mm)	535	535
Depth below worktop (mm)	220	92
Weight (uncrated) (kg)	22	22
Power (kW)	1.0	1.0
Electrical supply	13A 230V	13A 230V

\* Remote control panel on 2m electrical loom.

## Heated Gantry

### Main Features

- > **Self Help:** Flat toughened glass sneeze guard profile.
- > **Self Help Island:** Double flat glass sneeze guard profile. Both are designed to compliment other units within the Kubus range.
- > Gantry creates a heated pass area to the work surface below.
- > Can be used as a heated over-structure for fabricated bain maries/ hotplates.
- > Heated quartz infra red lamps mounted in gantry superstructure, supporting a toughened curved sneeze protection glass screen.
- > Self help or assisted service heated gantry application.
- > Supplied with post fixing plates, bolts & 2m control loom for connection to customer's own control circuit (13A, 230V, 50Hz) or optional quartz dimmer switch controller (Option QC1).
- > Superstructure in bright polished steel and aluminium profile.

### Special features

- > Product illumination/ surface heat is provided from a rectangular profile gantry.

24-hour operation as standard.

### QCI Quartz Controller (Option)

- > Dimmer control for heated gantry with elliptical profile mounting plate.
- > 2 metre loom and 13A plug supplied.

## Self Help Heated Gantry



## Self Help Heated Island Gantry



## Option - QC1 Quartz Controller

QC1 Quartz Controller	
Model	QC1
Capacity	N/A
Length (mm)	220
Depth (mm)	175
Height above worktop (mm)	N/A
Weight (uncrated) (kg)	3
Power (kW)	N/A
Electrical supply	13A 230V



## Self Help Heated Gantry

Model	KHG2	KHG3	KHG4	KHG5	KHG6
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN	6/1 GN
Length (mm)	795	1145	1495	1845	2195
Depth (mm)	474	474	474	474	474
Height above worktop (mm)	540	540	540	540	540
Weight (uncrated) (kg)	15	18	22	26	30
Power (kW)	0.6	0.9	1.2	1.5	1.8
Electrical supply	13A 230V	13A 230V	13A 230V	13A 230V	13A 230V

## Self Help Heated Island Gantry

Model	KHIG2	KHIG3	KHIG4	KHIG5	KHIG6
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN	6/1 GN
Length (mm)	795	1145	1495	1845	2195
Depth (mm)	602	602	602	602	602
Height above worktop (mm)	540	540	540	540	540
Weight (uncrated) (kg)	20	23	27	31	36
Power (kW)	0.6	0.9	1.2	1.5	1.8
Electrical supply	13A 230V	13A 230V	13A 230V	13A 230V	13A 230V



## Assisted Service Heated Deli



### Assisted Service Heated Deli

Model	KHDL2	KHDL3	KHDL4	KHDL5
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN
Length (mm)	825	1175	1525	1875
Depth (mm)	660	660	660	660
Height above worktop (mm)	540	540	540	540
Depth below worktop (mm)	191	191	191	191
Weight (uncrated) (kg)	90	107	123	133
Power (kW)	1.9	2.9	3.8	4.8
Electrical supply	13A 230V	13A 230V	20A 230V	32A 230V

\* This model has controls fitted on operator side of gantry as standard.

## Main Features

- › Flat full height front & side glass sneeze guard profile is designed to compliment other units within the Kubus range.
- › Assisted service application.
- › Heated inclined well for display of wrapped/ unwrapped savoury products or food presented in flat bottomed dishes.
- › Heated stainless steel mid-shelf provides increased product display area.
- › Superstructure in bright polished steel and aluminium profile.
- › 'Touch safe' gantry mounted digital temperature display and eye level control panel (operator side)
- › Quartz mid-shelf and top heat are variably controlled from 2 no. gantry mounted dimmer switches.
- › 24-hour operation as standard.
- › Top heat is variably controlled from a gantry mounted dimmer switch.
- › Supplied with concealed under counter control box on a 2m loom for connection to 13/20/32 Amp supply.
- › Optional compatibility to Dixell & Modbus RTU network store food monitoring systems.
- › Tilting front glass sneeze screen mounted on locking hinge, for ease of cleaning.

## Special features

- › Product illumination/heat is provided from a rectangular profile gantry and mid shelf.
- › Features 'tamper proof' temperature control panel facility.
- › Base heat output is thermostatically controlled from the gantry mounted control panel giving even heat spread.

## Food Display long term holding (2-4 hours)

### Breakfast

baked beans, tomatoes, bacon, sausage, black pudding, mushrooms, hash browns

### Lunch/dinner

pies, pastries, sausage rolls, stews, curry, chilli dishes, sliced meats in gravy or sauce, pasta in sauce, vegetables, ribs with sauce, chicken portions

## Short term holding (15-20 mins)

### Breakfast/ brunch

toast/ panini, omlettes, fried/ boiled eggs, muffins, baked potatoes

### Lunch/dinner

plate presented meals, hot baguettes, battered fish, chips / fries, pizza



\* Kubus heated deli shown (Model KHDL2)



\* Kubus Ceran glass hotplate shown (Models KHP2 and KHP3)



# CHILLED HYDROCARBON (HT)

## What's it all about?

**CED's Chilled Hydrocarbon system...**  
**kinder to the environment & your budget**

For a reduced carbon footprint, the full range of CED chilled drop in displays and patisseries are now supplied in our Hydrocarbon gas technology system. A pioneering drop in industry feature, Designline & Kubus HT displays use a highly efficient naturally occurring refrigerant gas, within a leak tested, hermetically sealed range of R290 condensing units.

These units use less electricity, run cooler and so reduce heat output into the servery, whilst extending the condensing unit lifespan.



**KINDER  
TO THE  
ENVIRONMENT**



**ZERO  
OZONE  
DEPLETING  
COOLANT**



**CONFORMS TO  
THE HIGHEST  
STANDARDS**



**UP TO 37%  
LOWER  
RUNNING  
COSTS**



**LOWER  
CARBON  
FOOTPRINT**

### **Designline & Kubus HT displays feature:**

- › Reduced energy consumption by up to 37% compared to our R404A cold displays
- › Zero Ozone Depletion Potential
- › Low global warming potential.
- › Sustainably sourced product packaging used for all units.
- › Long life, low energy LED lighting (ecologically free of mercury, lead & phosphor) as standard.
- › Fully supported in the field by qualified service team.
- › Independently CE approved





## Cold Well (HT)



## Main Features

- › **Self Help:** Flat toughened glass sneeze guard profile.
- › **Assisted Service:** Full height flat front & side glass sneeze guard profile.
- › Both are designed to compliment other units within the Kubus range.
- › Cold fan blown well display features integral energy efficient chilled hydrocarbon refrigeration (HT).
- › Features eye-level gantry mounted digital temperature display and control panel (operator side)
- › Can achieve temperatures of 0°C to 5°C (max 27°C ambient 55% relative humidity).
- › Product illumination is from diffused LED lighting (4000 Kelvin) in a rectangular profile gantry.
- › Integral automatic condensate water evaporation eliminates the need for site drainage.
- › 24-hour operation as standard.
- › Optional compatibility to Dixell & Modbus RTU network store food monitoring systems.
- › Superstructure in bright polished steel and aluminium profile
- › Supplied with 2 m lead for connection to a single 13 Amp socket (13A 230V 50 Hz).
- › Optional non standard airflow available.
- › All models are also available in R404a refrigeration

## Special features

- › Refrigeration condensing unit is housed in an under slung self contained cradle.
- › Features 'tamper proof' temperature control facility.
- › Modular removable deck plate system for easier cleaning and maintenance

## Food Display Examples

### Food (Drinks Area)

Still & carbonated, bottled, canned or carton, water, dairy, lemonade, wine, beer, lager, fruit juice & health drinks.

### Food (Deck Area)

Wrapped sandwiches, baguettes, rolls, barm cakes salad, pasta, cheese snacks, cream cakes & pastries, cakes, yoghurt, fruit in juice & fruit

\* Unwrapped product displayed may require the provision of sneeze guard protection (by others) \*

## Cold Well (HT) - R290 Refrigerant

### Self Help

Model	KCW2HT	KCW3HT	KCW4HT	KCW5HT	KCW6HT
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN	6/1 GN
Length (mm)	825	1175	1525	1875	2225
Depth (mm)	660	660	660	660	660
Height above worktop (mm)	540	540	540	540	540
Depth below worktop (mm)	677	677	677	677	677
Weight (uncrated) (kg)	96	116	136	149	162
Power (kW)	1.22	1.22	1.46	1.66	1.73
Electrical supply	13A 230V	13A 230V	13A 230V	13A 230V	13A 230V

All models are also available in R404a refrigeration.

\* This model has controls fitted on operator side of gantry as standard. If controls are required on customer side i.e. for wall sited counters, please state 'controls to customer side' when ordering.

### Assisted Service

Model	KCW2HT+KAS2	KCW3HT+KAS3	KCW4HT+KAS4	KCW5HT+KAS5	KCW6HT+KAS6
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN	6/1 GN
Length (mm)	825	1175	1525	1875	2225
Depth (mm)	660	660	660	660	660
Height above worktop (mm)	540	540	540	540	540
Depth below worktop (mm)	677	677	677	677	677
Weight (uncrated) (kg)	110	132	154	169	184
Power (kW)	1.22	1.22	1.46	1.66	1.73
Electrical supply	13A 230V	13A 230V	13A 230V	13A 230V	13A 230V

\*All models are also available in R404a refrigeration.

\* This model has controls fitted on operator side of gantry as standard.



## Main Features

- **Self Help:** Flat toughened glass sneeze guard and low height side wiew glass profile.
- **Assisted Service:** Full height flat front & side glass sneeze guard profile.
- Both are designed to compliment other units within the Kubus range.
- Cold fan blown well unit features integral energy efficient chilled hydrocarbon refrigeration (HT).
- Raised rear steel shelf for food preparation of sandwiches etc.
- Removable raised steel triverts for two tiered chilled product presentation in well area.
- Features eye-level gantry mounted digital temperature display and control panel (operator side).
- Can achieve temperatures of 0°C to 5°C (max 27°C ambient 55% relative humidity).
- Superstructure in bright polished steel and aluminium profile.
- Product illumination is from diffused LED lighting (4000 Kelvin) in a rectangular profile gantry.
- Integral automatic condensate water evaporation eliminates the need for site drainage.
- Supplied with 2 m lead for connection to a single 13 Amp socket (13A 230V 50 Hz).
- 24-hour operation as standard.
- Optional 1/1 GN polyethylene cutting board for sandwich preparation, can be used in multiples. (Option KCB1)
- Also available in R404A Refrigerant

## Special features

- Refrigeration condensing unit is housed in an under slung self contained cradle.
- Optional compatibility to Dixell & Modbus RTU network store food monitoring systems.
- Features 'tamper proof temperature control facility.
- Modular removable deck plate system for easier cleaning and maintenance.

## Food Display Examples

### Food (Drinks Area)

Still & carbonated, bottled, canned or carton, water, dairy, lemonade, wine, beer, lager, fruit juice & health drinks.

### Food (Deck Area)

Pies, pasties, sausage rolls & cooked meats, sandwich fillings, baked potato fillings, salad items & cheese, sandwiches, baguettes, rolls, barm cakes, salad, pasta, cheese snacks, cream cakes & pastries, cakes, yoghurt, fruit in juice & fruit.

### Food (Shelving Area)

Danish pastries, muffins, doughnuts, fruit cake, biscuits, fruit, chocolate, crackers, rice cakes, tacos, crisps, nuts.

\* Sandwiches, baguettes, rolls, barm cakes & cheese subject to local health regulations re: display times



## Cold Tiered Well (HT)

### Self Help



### Assisted Service



## Cold Tiered Well (HT) - R290 Refrigerant

### Self Help

Model	KCTW2HT	KCTW3HT	KCTW4HT
Capacity	2/1 GN	3/1 GN	4/1 GN
Length (mm)	825	1175	1525
Depth (mm)	784	784	784
Height above worktop (mm)	540	540	540
Depth below worktop (mm)	677	677	677
Weight (uncrated) (kg)	108	129	158
Power (kW)	1.22	1.22	1.46
Electrical supply	13A 230V	13A 230V	13A 230V

\* This model has controls fitted to operator side of gantry.  
If controls are required on customer side, please state 'controls to customer side' when ordering.

### Assisted Service

	KCTW2HT+KAS2	KCTW3HT+KAS3	KCTW4HT+KAS4
Capacity	2/1 GN	3/1 GN	4/1 GN
Length (mm)	825	1175	1525
Depth (mm)	784	784	784
Height above worktop (mm)	540	540	540
Depth below worktop (mm)	677	677	677
Weight (uncrated) (kg)	119	142	172
Power (kW)	1.22	1.22	1.46
Electrical supply	13A 230V	13A 230V	13A 230V

\*Also available in R404A Refrigerant.  
\* This model has controls fitted to operator side of gantry.



## Cold Multideck (HT)

Self Help (Rear Doors)



Assisted Service (Rear Doors)



Self Help (Fixed Back)



### Main Features

- **Self Help:** Flat toughened glass sneeze guard profile.
- **Assisted Service:** Full height flat front & end glass sneeze guard profile.
- Both are designed to compliment other units within the Kubus range.
- Cold multideck display features integral energy efficient chilled hydrocarbon refrigeration (HT)
- 3 tier toughened cold glass shelving, adjustable in both height and angle, for increased product display area.
- Additional cold well area typically used as bottle storage.
- Can achieve temperatures of 0°C to 5°C (max 27°C ambient 55% relative humidity).
- Features eye-level gantry mounted digital temperature display and control panel.
- Product illumination is from diffused LED lighting (4000 Kelvin) in a rectangular profile gantry.
- Integral automatic condensate water evaporation eliminates the need for site drainage.
- **Rear Door Models:** Rear hinged double glazed doors offer easier restocking access and visual stock checking.
- **Fixed Back Models:** Bright polished steel rear back panel for typical use in wall sited situation.
- **Fixed Back Models:** Air outlet via rear worktop mounted grill.
- Superstructure in bright polished steel and aluminium profile.
- 24-hour operation as standard.
- Supplied with 2m lead for connection to a single 13 Amp socket (13A 230V 50 Hz).
- Also available in R404A Refrigerant.

### Special features

- Refrigeration condensing unit is housed in an underslung self contained cradle.
- Optional compatibility to Dixell & Modbus RTU network store food monitoring systems.
- Modular removable deck plate system for easier cleaning and maintenance.
- Features 'tamper proof' temperature control facility.
- 40mm tall 'point of sale' display/ ticket strips are fitted as standard.

### Food Display Examples

#### Drinks (Deck Area)

Still & carbonated, bottled, canned or carton, water, dairy, lemonade, wine, beer, lager, fruit juice & health drinks.

#### Food (Deck and Shelving Area)

Sandwiches, baguettes, rolls, barm cakes, salad, pasta, cheese snacks, cream cakes & pastries, cakes, yoghurt, cereals, fruit in juice & fruit.

### Cold Multideck (HT) - R290 Refrigerant

#### Self Help (Rear Doors)

Model	KMDR2HT	KMDR3HT	KMDR4HT	KMDR5HT
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN
Length (mm)	825	1175	1525	1875
Depth (mm)	660	660	660	660
Height above worktop (mm)	775	775	775	775
Depth below worktop (mm)	677	677	677	677
Weight (uncrated) (kg)	150	170	212	240
Power (kW)	1.65	1.73	1.73	2.2
Electrical supply	13A 230V	13A 230V	13A 230V	13A 230V

Also available in R404A Refrigerant.

All models have controls fitted to customer side of display.

#### Assisted Service (Rear Doors)

Model	KMDR2ASHT	KMDR3ASHT	KMDR4ASHT	KMDR5ASHT
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN
Length (mm)	825	1175	1525	1875
Depth (mm)	660	660	660	660
Height above worktop (mm)	775	775	775	775
Depth below worktop (mm)	677	677	677	677
Weight (uncrated) (kg)	160	189	222	249
Power (kW)	1.73	1.74	1.81	2.2
Electrical supply	13A 230V	13A 230V	13A 230V	13A 230V

Also available in R404A Refrigerant.

#### Self Help (Fixed Back)

Model	KMDF2HT	KMDF3HT	KMDF4HT	KMDF5HT
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN
Length (mm)	825	1175	1525	1875
Depth (mm)	660+75*	660+75*	660+75*	660+75*
Height above worktop (mm)	775	775	775	775
Depth below worktop (mm)	677	677	677	677
Weight (uncrated) (kg)	138	158	200	238
Power (kW)	1.65	1.73	1.73	2.2
Electrical supply	13A 230V	13A 230V	13A 230V	13A 230V

Also available in R404A Refrigerant.

\*75mm deep removable rear worktop grill/flue (Air out) for use in a wall sited counter.



## Main Features

- › Flat stainless steel profile houses integral lockable roller shutter.
- › Self help application.
- › A high security addition to the Kubus range.
- › Cold multideck display features integral energy efficient chilled hydrocarbon refrigeration (HT).
- › 3 tier toughened cold glass shelving, adjustable in both height and angle, for increased product display area.
- › Additional cold well area typically used as bottle storage.
- › Can achieve temperatures of 0°C to 5°C (max 27°C ambient 55% relative humidity).
- › Features eye-level gantry mounted digital temperature display and control panel (operator side).
- › **Rear Door Models:** Rear hinged lockable double glazed doors offer easier restocking access and visual stock checking
- › **Fixed Back Models:** Bright polished steel rear back panel. For typical use in wall sited situation.
- › **Fixed Back Models:** Air outlet via rear worktop mounted grill.
- › Product illumination is from diffused LED lighting (4000 Kelvin) in a rectangular profile gantry.
- › Integral automatic condensate water evaporation eliminates the need for site drainage.
- › Superstructure in satin polished steel and aluminium profile.
- › Double glazed glass side viewing panels for improved merchandising.
- › 24-hour operation as standard.
- › Supplied with 2m lead for connection to a single 13 Amp socket (13A 230V 50 Hz).
- › Also available in R404A Refrigerant.

## Special features

- › Refrigeration condensing unit is housed in an under slung self contained cradle.
- › Optional compatibility to Dixell & Modbus RTU network store food monitoring systems.
- › Features 'tamper proof temperature control facility.
- › Modular removable deck plate system for easier cleaning and maintenance.

## Food Display Examples

### Food (Deck Area)

Still & carbonated, bottled, canned or carton, water, dairy, lemonade, wine, beer, lager, fruit juice & health drinks.

### Food (Deck & Shelving Area)

Sandwiches, baguettes, rolls, barm cakes, salad, pasta, cheese snacks, cream cakes & pastries, cakes, yoghurt, cereals, fruit in juice & fruit.



## Cold Multideck - Roller Shutter (HT)

### Self Help (Rear Doors)



### Self Help (Fixed Back)



### Cold Multideck - Roller Shutter (HT) - R290 Refrigerant

#### Rear Doors

Model	KMDR3RSHT	KMDR4RSHT	KMDF3RSHT	KMDF4RSHT
Capacity	3/1 GN	4/1 GN	3/1 GN	4/1 GN
Length (mm)	1188	1538	1188	1538
Depth (mm)	711	711	711+75*	711+75*
Height above worktop (mm)	964	964	964	964
Depth below worktop (mm)	677	677	677	677
Weight (uncrated) (kg)	210	252	210	252
Power (kW)	1.73	1.73	1.73	1.73
Electrical supply	13A 230V	13A 230V	13A 230V	13A 230V

\* This model has controls fitted to operator side of gantry.

\* Also available in R404A refrigerant

#### Fixed Back

\* Control panel to 'customer side'.

\* 75mm removable rear worktop grill / flue (air out) for use in a wall sited counter.

\* Also available in R404A refrigerant.





## Cold island well (HT)

### Main Features

- › Double edged flat toughened island glass profile is designed to compliment other units within the Kubus range.
- › Self help application.
- › Features eye-level gantry mounted digital temperature display and control panel (operator side)
- › Cold fan blown well display features integral energy efficient chilled hydrocarbon refrigeration (HT).
- › Can achieve temperatures of 0°C to 5°C (max 27°C ambient 55% relative humidity).
- › Product illumination is from diffused LED lighting (4000 Kelvin) in a rectangular profile gantry.
- › Integral automatic condensate water evaporation eliminates the need for site drainage.
- › Superstructure in bright polished steel and aluminium profile.
- › 24-hour operation as standard.
- › Non standard airflow options available.
- › All models are also available in R404a refrigeration.
- › Supplied with 2m lead for connection to a single 13 Amp socket (13A 230V 50 Hz).



### Special features

- › Refrigeration condensing unit is housed in an underslung self contained cradle.
- › Modular removable deck plate system for easier cleaning and maintenance.
- › Optional compatibility to Dixell & Modbus RTU network store food monitoring systems.
- › Features 'tamper proof' temperature control facility.

### Food Display Examples

#### Food (Drinks Area)

Still & carbonated, bottled, canned or carton, water, dairy, lemonade, wine, beer, lager, fruit juice & health drinks.

#### Food (Deck Area)

Sandwiches, baguettes, rolls, barm cakes, salad, pasta, cheese snacks, cream cakes & pastries, cakes, yoghurt, cereals, fruit in juice & fruit.

## Cold Multi Level Deli (HT)

### Main Features

- › Flat glass profile is designed to compliment other units within the Kubus range.
- › Cold fan blown well unit features integral energy efficient chilled hydrocarbon refrigeration (HT).
- › Assisted service application.
- › Superstructure supports a toughened full height curved glass sneeze screen & side glass.
- › 2 no. toughened flat glass ambient mid shelves increase product display diversity.
- › Rear steel sandwich preparation shelf for food preparation.
- › Features eye-level gantry mounted digital temperature display and control panel (operator side).
- › Can achieve temperatures of 0°C to 5°C (max 27°C ambient 55% relative humidity).
- › Superstructure in bright polished steel and aluminium profile.
- › Product illumination is from diffused LED lighting (4000 Kelvin) in a rectangular profile gantry.
- › Integral automatic condensate water evaporation eliminates the need for site drainage.
- › Supplied with 2 m lead for connection to a single 13 Amp socket (13A 230V 50 Hz).
- › 24-hour operation as standard.
- › Optional 1/1 GN polyethylene cutting board for sandwich preparation, can be used in multiples. (Option KCB1)

## Assisted Service



### Special features

- › Refrigeration condensing unit is housed in an under slung self contained cradle.
- › Optional compatibility to Dixell & Modbus RTU network store food monitoring systems.
- › Features 'tamper proof' temperature control facility.
- › Modular removable deck plate system for easier cleaning and maintenance.

### Food Display Examples

#### Drinks (Deck Area)

Still & carbonated, bottled, canned or carton, water, dairy, lemonade, wine, beer, lager, fruit juice & health drinks.

#### Food (Deck Area)

Pies, pasties, sausage rolls & cooked meats, sandwich fillings, baked potato fillings, salad items & cheese, sandwiches, baguettes, rolls, barm cakes, salad, pasta, cheese snacks, cream cakes & pastries, cakes, yoghurt, fruit in juice & fruit.

#### Food (Shelving Area)

Danish pastries, muffins, doughnuts, fruit cake, biscuits, fruit, chocolate, crackers, rice cakes, tacos, crisps, nuts.

\*Sandwiches, baguettes, rolls, barm cakes & cheese subject to local health regulations re: display times

### Cold Island Well (HT) - R290 Refrigerant

Model	KCIW2HT	KCIW3HT	KCIW4HT	KCIW5HT	KCIW6HT
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN	6/1 GN
Length (mm)	825	1175	1525	1875	2225
Depth (mm)	660	660	660	660	660
Height above worktop (mm)	540	540	540	540	540
Depth below worktop (mm)	677	677	677	677	677
Weight (uncrated) (kg)	96	116	136	156	162
Power (kW)	1.22	1.22	1.46	1.66	1.73
Electrical supply	13A 230V	13A 230V	13A 230V	13A 230V	13A 230V

\*All models are also available in R404a refrigeration.

\* This model has controls fitted on operator side of gantry as standard.If controls are required on customer side i.e. please state 'controls to customer side' when ordering.

### Cold Multi Level Deli (HT) - R290 Refrigerant

Model	KCMDL2HT	KCMDL3HT	KCMDL4HT	KCMDL5HT
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN
Length (mm)	825	1175	1175	1525
Depth (mm)	784	784	784	784
Height above worktop (mm)	700	700	700	700
Depth below worktop (mm)	677	677	677	677
Weight (uncrated) (kg)	127	157	176	196
Power (kW)	1.22	1.22	1.46	1.66
Electrical supply	13A 230V	13A 230V	13A 230V	13A 230V

\*Also available in R404A Refrigerant.

\*Gantry controls are fitted in the operator side of the display.



## Main Features

- **Self Help:** Flat toughened glass sneeze guard and side glass profile.
- **Assisted Service:** Full height flat front & side glass sneeze guard profile.
- Both are designed to compliment other units within the Kubus range.
- Cold fan blown well unit features integral energy efficient chilled hydrocarbon refrigeration (HT).
- Toughened flat glass ambient mid shelf increases product display diversity.
- Rear steel shelf for food preparation of sandwiches, etc..
- Features eye-level gantry mounted digital temperature display and control panel (operator side).
- Can achieve temperatures of 0°C to 5°C (max 27°C ambient 55% relative humidity).
- Superstructure in bright polished steel and aluminium profile.
- Product illumination is from diffused LED lighting (4000 Kelvin) in a rectangular profile gantry.
- Integral automatic condensate water evaporation eliminates the need for site drainage.
- Supplied with 2 m lead for connection to a single 13 Amp socket (13A 230V 50 Hz).
- 24-hour operation as standard.
- Optional 1/1 GN polyethylene cutting board for sandwich preparation, can be used in multiples. (Option KCB1)

## Special features

- Refrigeration condensing unit is housed in an under slung self contained cradle.
- Optional compatibility to Dixell & Modbus RTU network store food monitoring systems.
- Features 'tamper proof temperature control facility.
- Modular removable deck plate system for easier cleaning and maintenance.

## Food Display Examples

### Food (Drinks Area)

Still & carbonated, bottled, canned or carton, water, dairy, lemonade, wine, beer, lager, fruit juice & health drinks.

### Food (Deck Area)

Pies, pasties, sausage rolls & cooked meats, sandwich fillings, baked potato fillings, salad items & cheese, sandwiches, baguettes, rolls, barm cakes, salad, pasta, cheese snacks, cream cakes & pastries, cakes, yoghurt, fruit in juice & fruit.

### Food (Shelving Area)

Danish pastries, muffins, doughnuts, fruit cake, biscuits, fruit, chocolate, crackers, rice cakes, tacos, crisps, nuts.

\* Sandwiches, baguettes, rolls, barm cakes & cheese subject to local health regulations re: display times



## Cold Deli (HT)

### Self Help



### Assisted Service



### Cold Deli (HT) R290 Refrigerant

#### Self Help

Model	KCDLSH2HT	KCDLSH3HT	KCDLSH4HT	KCDLSH5HT	KCDLSH6HT
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN	6/1 GN
Length (mm)	825	1175	1525	1875	2225
Depth (mm)	784	784	784	784	784
Height above worktop (mm)	540	540	540	540	540
Depth below worktop (mm)	677	677	677	677	677
Weight (uncrated) (kg)	107	127	153	170	188
Power (kW)	1.22	1.22	1.46	1.66	1.73
Electrical supply	13A 230V	13A 230V	13A 230V	13A 230V	13A 230V

\* This model has controls fitted to operator side of gantry.  
If controls are required on customer side, please state 'controls to customer side' when ordering.  
\* Also available in R404A refrigerant.

#### Assisted Service

Model	KCDL2HT	KCDL3HT	KCDL4HT	KCDL5HT	KCDL6HT
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN	6/1 GN
Length (mm)	825	1175	1525	1875	2225
Depth (mm)	784	784	784	784	784
Height above worktop (mm)	540	540	540	540	540
Depth below worktop (mm)	677	677	677	677	677
Weight (uncrated) (kg)	111	133	161	180	199
Power (kW)	1.22	1.22	1.46	1.66	1.73
Electrical supply	13A 230V	13A 230V	13A 230V	13A 230V	13A 230V

\* This model has controls fitted to operator side of gantry.  
\* Also available in R404A refrigerant.



## Ambient Gantry

Self Help Ambient Gantry



Self Help Ambient Island Gantry



## Main Features

- › **Self Help:** Flat toughened glass sneeze guard profile.
- › **Self Help Island:** Double edged flat toughened island glass profile.
- › Both are designed to compliment other units within the Kubus range.
- › Ambient gantry for illumination and single or double sided sneeze guard protection of worktop displayed ambient product.
- › Product illumination is provided from diffused LED lighting (4000 Kelvin) in a rectangular profile.
- › Rectangular flat glass profile is designed to compliment other units within the range.
- › Lighting is controlled from a push button switch on gantry end plate.
- › Superstructure in bright polished steel and aluminium profile.
- › Supplied with post fixing plates, bolts, 2 m lead & plug top, for connection to a single 13 Amp socket (13A 230V 50 Hz).

## Food Display Examples

### Drinks

Racked wine, impulse drinks (still & carbonated), bottled, canned & cartoned, water, UHT dairy, lemonade, wine, beer, lager, fruit juice & health drinks, fruit, (basket displayed).

### Food

Chocolate, confectionery, crisps, snacks, cakes, flowers, napkins, menus, wine list, table condiment sets, corporate branding, art & craft, souvenirs.

\* Sandwiches, baguettes, rolls, barmcakes & cheese subject to local health regulations re: display times

### Ambient Gantry

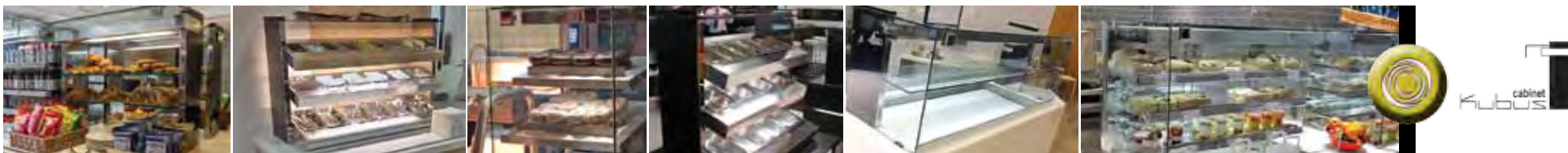
#### Self Help Gantry

Model	KAG2	KAG3	KAG4	KAG5	KAG6
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN	6/1 GN
Length (mm)	795	1145	1495	1845	2195
Depth (mm)	474	474	474	474	474
Height above worktop (mm)	540	540	540	540	540
Weight (uncrated) (kg)	15	18	22	26	30
Power (kW)	0.1	0.1	0.1	0.1	0.1
Electrical supply	13A 230V	13A 230V	13A 230V	13A 230V	13A 230V

#### Self Help Island Gantry

KAIG2	KAIG3	KAIG4	KAIG5	KAIG6
2/1 GN	3/1 GN	4/1 GN	5/1 GN	6/1 GN
795	1145	1495	1845	2195
602	602	602	602	602
540	540	540	540	540
15	18	22	26	30
0.1	0.1	0.1	0.1	0.1
13A 230V	13A 230V	13A 230V	13A 230V	13A 230V





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## Ambient Multi Level Gantry

### Main Features

- Flat glass profile is designed to compliment other units within the Kubus range.
- Ambient gantry for illumination and sneeze guard protection of shelf & worktop displayed ambient product.
- Unit supplied with two flat toughened glass ambient impulse/ display shelves.
- Superstructure in bright polished steel and aluminium profile.
- Self help application.
- Product illumination is provided from diffused LED lighting (4000 Kelvin) in a rectangular profile gantry.
- Lighting is controlled from a push button switch on gantry end plate.
- Superstructure supports a toughened flat sneeze protection glass screen.
- Supplied with post fixing plates, bolts, 2 in lead & plug top, for connection to a single 13 Amp socket (13A 230V 50 Hz).

### Self Help



### Food Display Examples

#### Drinks

Still & carbonated, bottled, canned or carton, water, UHT dairy, lemonade, wine, beer, lager, fruit juice & health drinks.

#### Food

Danish pastries, muffins, doughnuts, fruit cake, biscuits, fruit, chocolate, crackers, rice cakes, tacos, crisps, nuts & breakfast cereals.

\* Sandwiches, baguettes, rolls, barm cakes & cheese subject to local health regulations re: display times

### Ambient Multi Level Gantry

#### Self Help

Model	KAMG2	KAMG3	KAMG4	KAMG5
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN
Length (mm)	800	1150	1500	1850
Depth (mm)	474	474	474	474
Height above worktop (mm)	700	700	700	700
Weight (uncrated) (kg)	25	35	45	45
Power (kW)	0.1	0.1	0.1	0.1
Electrical supply	13A 230V	13A 230V	13A 230V	13A 230V

## Ambient Multi Level Gantry - Under Shelf Lights

### Main Features

- Flat glass profile is designed to compliment other units within the Kubus range.
- Ambient gantry for illumination and sneeze guard protection of shelf & worktop displayed ambient product.
- Self help ambient confectionery/morning goods display gantry, for counter top installation.
- Two inclined flat toughened glass impulse/ display shelves c/w under shelf lighting.
- Product illumination is from diffused LED lighting (4000 Kelvin) in a rectangular profile gantry.
- Self help application.
- Each shelf fitted with clear acrylic product stop/ point of sale fixing points.
- Superstructure in bright polished steel and aluminium profile.
- Lighting is controlled from a push button switch on gantry end plate.
- Supplied with post fixing plates, post collars, end glass supports, fixing bolts, 2 m lead & plug top, for connection to a single 13 Amp socket (13A 230V 50 Hz).

### Self Help



### Ambient Multi Level Gantry - Under Shelf Lights

#### Self Help

Model	KMMG2	KMMG3	KMMG4
Capacity	2/1 GN	3/1 GN	4/1 GN
Length (mm)	800	1150	1500
Depth (mm)	474	474	474
Height above worktop (mm)	700	700	700
Weight (uncrated) (kg)	35	45	55
Power (kW)	0.1	0.1	0.1
Electrical supply	13A 230V	13A 230V	13A 230V

### Food Display Examples

#### Drinks

Still & carbonated, bottled, canned or carton, water, UHT dairy, lemonade, wine, beer, lager, fruit juice & health drinks.

#### Food

Danish pastries, muffins, doughnuts, fruit cake, biscuits, fruit, chocolate, crackers, rice cakes, tacos, crisps, nuts & breakfast cereals.

\* Sandwiches, baguettes, rolls, barm cakes & cheese subject to local health regulations re: display times





## Ambient Multideck

Self Help (Open Rear)



Assisted Service (Open Rear)



Self Help (Fixed Back)



### Main Features

- › **Self Help:** Flat toughened glass sneeze guard and end glass profile. **Assisted Service:** Full height flat front & end glass sneeze guard profile. All three are designed to compliment other units within the Kubus range.
- › Ambient multi deck with storage well & 3 tier glass shelving, for display of wrapped/ unwrapped ambient product.
- › Superstructure in bright polished steel and aluminium profile.
- › **Self Help & Assisted Service:** Rear loading/ open to rear for easier restocking access.
- › **Fixed Back:** Customer side restocking access. Solid steel rear perforated back panel for wall sited application – to match similar chilled multideck display.
- › 3 tier toughened glass shelving, adjustable in both height and angle, for increased product display area.
- › Product illumination is from diffused LED lighting (4000 Kelvin) in a rectangular profile gantry.
- › Lighting is controlled from a push button switch at eye level on gantry soffit.
- › 40mm tall 'Point Of Sale' display/ ticket strips are fitted as standard.
- › Modular removable deck plate system for easier cleaning and maintenance.
- › **Options:** Rear door set available (option KDR2-KDR4)
- › Supplied with 2m lead for connection to a single 13 Amp socket (13A 230V 50 Hz).

### Food Display Examples

#### Drinks

Racked wine, impulse drinks (still & carbonated), bottled, canned & cartoned, water, UHT dairy, lemonade, wine, beer, lager, fruit juice & health drinks, fruit, (basket displayed).

#### Food

Chocolate, confectionery, crisps, snacks, cakes, flowers, napkins, menus, wine list, table condiment sets, corporate branding, art & craft, souvenirs.

\* Sandwiches, baguettes, rolls, barmcakes & cheese subject to local health regulations re: display times

### Ambient Multideck

#### Self Help - Open Rear

Model	KMDA2	KMDA3	KMDA4
Capacity	2/1 GN	3/1 GN	4/1 GN
Length (mm)	825	1175	1525
Depth (mm)	660	660	660
Height above worktop (mm)	775	775	775
Depth below worktop (mm)	265	265	265
Weight (uncrated) (kg)	69	111	152
Power (kW)	0.1	0.1	0.1
Electrical supply	13A 230V	13A 230V	13A 230V

#### Assisted Service - Open Rear

Model	KMDA2AS	KMDA3AS	KMDA4AS
Capacity	2/1 GN	3/1 GN	4/1 GN
Length (mm)	825	1175	1525
Depth (mm)	660	660	660
Height above worktop (mm)	775	775	775
Depth below worktop (mm)	265	265	265
Weight (uncrated) (kg)	73	117	162
Power (kW)	0.1	0.1	0.1
Electrical supply	13A 230V	13A 230V	13A 230V

#### Self Help - Fixed Back

Model	KMDA2FB	KMDA3FB	KMDA4FB
Capacity	2/1 GN	3/1 GN	4/1 GN
Length (mm)	825	1175	1525
Depth (mm)	660	660	660
Height above worktop (mm)	775	775	775
Depth below worktop (mm)	265	265	265
Weight (uncrated) (kg)	75	116	162
Power (kW)	0.1	0.1	0.1
Electrical supply	13A 230V	13A 230V	13A 230V

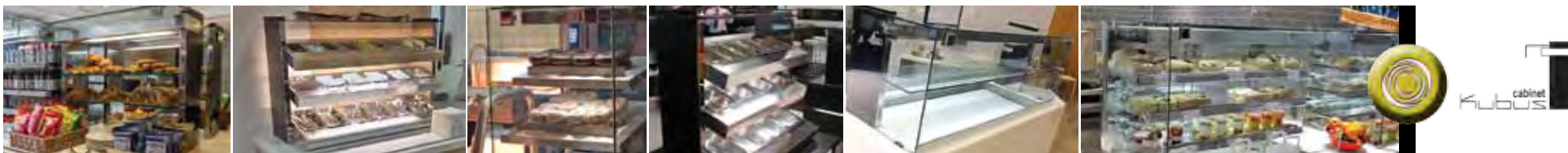
#### Rear Door Ambient Multideck

Model	KDR2	KDR3	KDR4
Capacity	2/1GN	2/1GN	2/1GN
Length (mm)	825	1175	1525
Depth (mm)	660	660	660
Height above worktop (mm)	775	775	775
Depth below worktop (mm)	265	265	265
Weight (uncrated) (kg)	75	116	162
Power (kW)	0.1	0.1	0.1
Electrical supply	13A 230V	13A 230V	13A 230V

\* Rear door option available (KDR 2-4)

\* Rear door option available (KDR 2-4)





## Cutlery/ Condiment Unit

### Main Features

- Flat glass profile is designed to compliment other units within the range.
- Worktop mounted cutlery & condiments display with overhead impulse display shelf.
- Self help application.
- Superstructure supports 3 levels of rectangular shaped inclined shelving.
- Features additional eye level toughened glass impulse/ display shelf.
- Product illumination is from diffused LED lighting (4000 Kelvin) under top and mid shelf, for increased visual display.
- Unit is supplied with a full compliment of G/N containers for the display of cutlery, condiments, creamers, sachets etc.
- Lighting is controlled from a push button switch on bottom shelf end plate.
- Superstructure in bright polished steel and aluminium profile.
- Supplied with post fixing plates, bolts, 2 m lead & plug top, for connection to a single 13 Amp socket (13A 230V 50 Hz).

### Cutlery/ Condiment Unit

#### Self Help

Model	KCCU1	KCCU2	KCCU3
Capacity	1/1 GN	2/1 GN	3/1 GN
Length (mm)	450	800	1150
Depth (mm)	459	459	459
Height above worktop (mm)	730	730	730
1/9 x 65mm deep Gn containers (top shelf)	3	6	9
1/6 x 65mm deep Gn containers (middle shelf)	2	4	6
1/4 x 65mm deep Gn containers (bottom shelf)	2	4	6
Weight (uncrated) (kg)	19	27	35
Power (kW)	0.1	0.1	0.1
Electrical supply	13A 230V	13A 230V	13A 230V

\* Light switch located on bottom shelf end plate.

### Food Display Examples

#### 3 Tier Gastronorm Shelving

Assorted cutlery, milk, cream, creamers, sugars, sweeteners, butters and spreads, jams, marmalades, sachet type salt, vinegar, pepper, sauces.

#### Glass Shelf Area

Fruit, (basket displayed) flowers, napkins, menus, wine lists, table condiment sets, corporate branding



## Confectionery Display Stand

### Main Features

- Freestanding confectionery unit, can be typically sited at till & cashier points etc.
- Toughened glass and satin finished steel frame, bright polished chrome finish gantry & diffused canopy lighting.
- 2 no. removable inclined display shelves and inclined base shelf in formed steel.
- Each shelf features additional diffused lighting and product stop.
- Toughened glass end panels and magnetically held rear doors.
- Self Help:** Open fronted display with toughened front sneeze screen downstand glass (model KTTCDs).
- Assisted Service:** Keyless locking front glass, for theft prevention (model KTTCDsAS).
- The counter top display is supported by s/steel levelling feet c/w adjustable nylon surface protection inserts.

### Food Display Examples

#### Self Help Display Stand (model KTTCDs)

Wrapped muffins, cakes, doughnuts, fruit cake, biscuits, chocolate, crisps, nuts, sweets etc.

#### Assisted Service Display Stand (model KTTCDsAS)

Unwrapped muffins, cakes, doughnuts, fruit cake, biscuits, chocolate, crisps, nuts, sweets etc. subject to local health regulations re: display times

KTTCDs



KTTCDsAS



### Confectionery Display Stand

#### Self Help      Assisted Service

Model	KTTCDs	KTTCDsAS
Length (mm)	450	450
Depth (mm)	600	600
Height above worktop (mm)	730	730
Weight (uncrated) (kg)	47	47

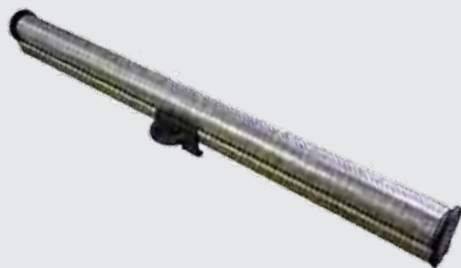




## Night Blind

### Main Features

- › Option suitable for Kubus self help cold multideck with rear doors. (Models KMDR2-4HT, KMDR2-5HT )
- › Retractable insulated night blind (energy saving feature).



### Night Blind

Model	KNB2	KNB3	KNB4	KNB5
Unit size (G/n)	2/1	3/1	4/1	5/1

## Locking Rear Door (Cold/Ambient Multi Deck)



### Main Features

- › Lockable rear door set per model
- › Supplied with 2 keys per locking door
- › For use with cold multi deck
- › For use with ambient multi deck - in conjunction with rear door option.

### Locking Rear Door (Cold/Ambient Multi Deck)

Model	KLDR2	KLDR3	KLDR4	KLDR5
Capacity	2/1 GN	3/1 GN	4/1 GN	5/1 GN

## Glass Mid Shelf (Cold Well/ Cold Island Well)

### Main Features

- › 10mm toughened rectangular glass shelf.
- › Factory fitted to provide an ambient mid shelf.
- › Suitable for Kubus cold well ( models KCW2-6HT) or Kubus cold island well ( models KCIW2-6HT)
- › Provides additional ambient display areas over chilled base.



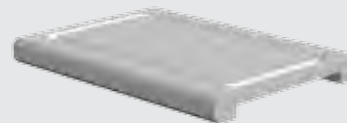
### Glass Mid Shelf (Cold Well/ Cold Island Well)

Model	KMS2	KMS3	KMS4	KMS5	KMS6
Capacity	2/1 GN	3/1 GN	4/1GN	5/1 GN	6/1 GN
Length (mm)	692	1042	1392	1742	2092
Width (mm)	335	335	335	335	335
Weight (uncrated) (kg)	6	9	12	15	18

## Cutting Board

### Main Features

- › 350mm long 1/1 Gn flat profile white polyethylene cutting board.
- › For theatre preparation of sandwich fillings etc.
- › Fits individually or in multiples over rear shelf of cold deli (models KCDL2-5HT) or cold multi level deli ( models KCMDL2-5HT)
- › Suitably sized for dishwashers.
- › For use with Kubus cold deli / cold multi level deli drop in display



### Cutting Board

Model	KCB1
Length (mm)	350
Width (mm)	250
Weight (uncrated) (kg)	1



\* Kubus non standard airflow (AF2) shown.

\* Cutting boards (KCB1) shown.

## AF1 (In/Out Customer Side Airflow)

Non standard airflow in / out customer side

- › Inline fan assisted ducting for removal of heat/moisture from condensing unit.
- › Suitable for wall sited counters etc.
- › Fitted with 2 metre flexible duct, with bright polished steel air intake & extract grille.

## AF2 (In/Out Operator Side Airflow)

Non standard airflow in / out operator side

- › Inline fan assisted ducting for removal of heat/moisture from condensing unit.
- › Suitable for counters where intake grille is not required on customer side fascia panel.
- › Fitted with 2 metre flexible duct, with bright polished steel air intake & extract grille.



AF1  
(customer side)



AF2  
(operator side)

### Non Standard Airflow Kit (Cold)

Model	AF1 (Customer Side)	AF2 (Operator Side)
Length (mm)	2000	2000
Width (mm)	150	150
Weight (uncrated) (kg)	0.75	0.75
Power (kW)	+ 0.07	+ 0.07
Electrical supply	See model	See model
Weight (uncrated) (kg)	1	1





KUBUS  
cabinet

## Hotplate Insert

### Main Features

- › For use with dry heat & wet well bain marie.
- › Converts heated bain marie G/n sections to hotplate operation during varied serving periods.
- › Glass hotplate drop in insert.
- › Hotplate glass surface in lift out steel collar.(Option HINS1)
- › Hotplate glass surface in steel collar with lift up handle. (Option HINS2)\*\*
- › \*\*Version with lift-up handle (HINS2) for easy removal of multiple inserts.
- › For short term holding use.
- › Allows food display in ceramic or oven proof dishes.



HINS1



HINS2

### Hotplate Insert

Model	HINS1	HINS2
Capacity	1/1 GN	1/1 GN
Width (mm)	347	347
Depth (mm)	546	546
Weight (uncrated) (kg)	5	5

## Carvery Insert

### Main Features

- › For use with dry heat & wet well bain marie.
- › 1/1Gn spiked drop in carving insert with drain holes.
- › Carving plate features easily removable spiked carving deck.
- › Converts heated bain marie G/n sections to carving operation during varied serving periods.
- › Supplied with 150mm deep removable juice collecting tray, suitably sized for dishwashers.



### Carvery Insert

Model	CINS1
Capacity	1/1 GN
Width (mm)	347
Depth (mm)	546
Weight (uncrated) (kg)	4



Model KMD4HT (Cold Multideck) & KAMG3 (Ambient Multi level Gantry) shown.



Model KCIW4HT (Cold Island Well) shown.

\* Bespoke glass storage provided via fiddle rails to sneeze guard glass.

# PATISSERIES

## Kubus & Designline



### Maximised Food Merchandising In Two Contemporary Patisserie Shapes.

#### Kubus & Designline Patisseries.

CED's chilled, heated or ambient Patisseries form classic companions to our flagship range of Kubus & Designline drop in displays.

Available in both self help or as assisted service, CED's patisseries feature clean flat profiles or elegant curves, durable steel and chromed aluminium superstructures, all housed within toughened glass front screens or behind open fronts.

Position CED patisseries behind fascia panels in a counter run or locate them in prime trading areas as freestanding grab 'n' go impulse displays.

Both Kubus and Designline cold patisseries are chilled by integral hydrocarbon - a solution that's kinder to the environment and your budget - with up to 37 % lower annual running costs than conventional R404A refrigerant.

The extended Kubus and Designline range now include heated patisseries, combining static & fan blown heat - for perfect grab 'n' go merchandising - while maintaining optimum product display through glazed side panels.

Both styles are also available as an ambient merchandiser, complimenting hot or cold food offers and are ideal for confectionery display, fruit or morning goods sales.







Chilled Hydrocarbon



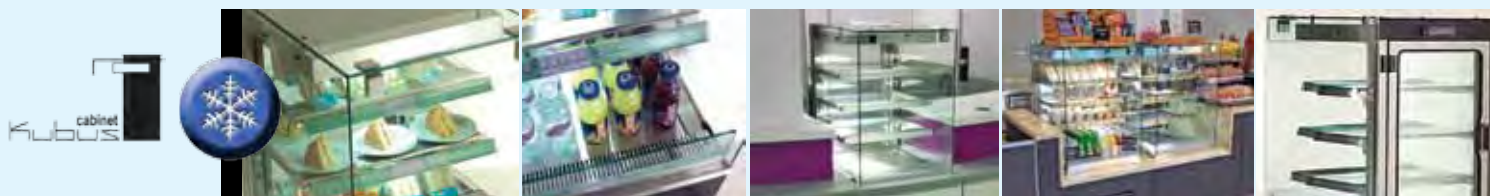
Heated



Ambient







## Kubus Cold Patisserie (HT)



### Main Features

- **Self Help:** Flat toughened glass profile.
- **Assisted Service:** Full height flat front & side glass profile. Designed to compliment other units within the Kubus range.
- **Self Help:** Freestanding, open fronted with front loading to four display levels (fixed back), or rear loading (rear doors).
- **Assisted Service:** Closed front with rear loading
- Integral fan blown refrigerated air curtain system.
- Can achieve temperatures (0-5°C in 27°C ambient at 55% relative humidity).
- Ideal for the display of wrapped chilled produce & drinks.
- Chilled by energy efficient hydrocarbon refrigeration (HT).
- Stainless steel canopy, glazed roof and side glass for serve over presentation.
- **Rear Door Models:** Rear hinged double glazed doors offer easier restocking access and visual stock checking.
- **Fixed Back Models:** Bright polished steel rear fixed back panel for typical use in wall sited situation.
- Three toughened glass shelves, adjustable in height and angle.
- Additional chilled steel deck area for further worktop height merchandising.
- Low energy diffused LED lighting to each display level (4000 Kelvin).
- 24 hour operation as standard.
- Integral automatic condensate water evaporation, eliminates the need for site drainage.
- Optional S/steel fascia panel in black epoxy coat or satin polish finish
- **Rear Door Models:** Optional non standard air flow in/ out to operator side is available on 1200mm & 2000mm patisserie models (AF12/ AF20). \*See page 67.

### Special Features

- 40mm point of sale ticket strip & product stop to each display level.
- Steel base in black epoxy coat (standard) or satin polish finish (optional).
- Kick plinth in stainless steel satin polish finish
- Mobile positioning/ transportation combined castor/ feet.
- Adjustable final positioning/ levelling feet.
- 'C' profile safety edge to all exposed edge glass.

### Food Display Examples

#### Drinks (Deck Area)

Still & carbonated, bottled, canned or carton, water, dairy, lemonade, wine, beer, lager, fruit juice & health drinks.

#### Food (Deck and Shelving Area)

Pies, pasties, sausage rolls & cooked meats, sandwich fillings, baked potato fillings, salad items & cheese, sandwiches, baguettes, rolls, barm cakes, salad, pasta, cheese snacks, cream cakes, pastries, cakes, yoghurt, fruit in juice & fruit.

### Kubus Cold Patisserie (HT)

#### Self Help (Rear Doors)

Model	KPC6HT	KPC9HT	KPC12HT KPC12HT+AF12	KPC20HT KPC20HT+AF20
Length (mm)	600	900	1200	2000
Depth (mm)	750	750	750	750
Height (mm)	1423/1433	1423/1433	1423/1433	1421/1431
Weight (uncrated) (kg)	145	190	240	390
Power (kW)	1.47	1.70	1.80	1.90
Electrical supply	13A 230V	13A 230V	13A 230V	13A 230V

Control panel to 'operator side' of gantry.  
Option AF12/AF20 available.

#### Assisted Service (Rear Doors)

Model	KPC6ASHT	KPC9ASHT	KPC12ASHT KPC12ASHT+AF12	KPC20ASHT KPC20ASHT+AF20
Length (mm)	600	900	1200	2000
Depth (mm)	750	750	750	750
Height (mm)	1423/1433	1423/1433	1423/1433	1421/1431
Weight (uncrated) (kg)	145	190	240	390
Power (kW)	1.47	1.70	1.80	1.90
Electrical supply	13A 230V	13A 230V	13A 230V	13A 230V

Control panel to 'operator side' of gantry.  
Option AF12/AF20 available.

#### Self Help (Fixed Back)

Model	KPC6FBHT	KPC9FBHT	KPC12FBHT	KPC20FBHT
Length (mm)	600	900	1200	2000
Depth (mm)	750+75	750+75	750+75	750+75
Height (mm)	1423/1433	1423/1433	1423/1433	1421/1431
Weight (uncrated) (kg)	145	190	240	390
Power (kW)	1.47	1.70	1.80	1.90
Electrical supply	13A 230V	13A 230V	13A 230V	13A 230V

Control panel to 'customer side' of gantry.



## Main Features

- **Self Help:** Curved toughened glass profile.  
**Assisted Service:** Full height curved front & side glass profile. Designed to compliment other units within the Designline range.
- **Self Help:** Freestanding, open fronted with front loading to four display levels (fixed back), or rear loading (rear doors)  
**Assisted Service:** Closed front with rear loading
- Integral fan blown refrigerated air curtain system.
- Can achieve temperatures (0-5°C in 27°C ambient at 55% relative humidity).
- Ideal for the display of wrapped chilled produce & drinks.
- Chilled by energy efficient hydrocarbon refrigeration (HT).
- Stainless steel canopy and side glass for serve over presentation.
- **Rear Door Models:** Rear hinged double glazed doors offer easier restocking access and visual stock checking.
- **Fixed Back Models:** Bright polished steel rear fixed back panel for typical use in wall sited situation.
- Three toughened glass shelves, adjustable in height and angle.
- Additional chilled steel deck area for further worktop height merchandising.
- Low energy diffused LED lighting to each display level (4000 Kelvin).
- 24 hour operation as standard.
- Integral automatic condensate water evaporation, eliminates the need for site drainage.
- Optional S/steel fascia panel in black epoxy coat or satin polish finish
- **Rear Door Models:** Optional non standard air flow in/ out to operator side is available on 1200mm & 2000mm patisserie models (AF12/ AF20). \*See page 67.

## Special Features

- 40mm point of sale ticket strip & product stop to each display level.
- Steel base in black epoxy coat (standard) or satin polish finish (optional).
- Kick plinth in stainless steel satin polish finish
- Mobile positioning/ transportation combined castor/ feet.
- Adjustable final positioning/ levelling feet.
- 'C' profile safety edge to all exposed edge glass.

## Food Display Examples

### Drinks (Deck Area)

Still & carbonated, bottled, canned or carton, water, dairy, lemonade, wine, beer, lager, fruit juice & health drinks.

### Food (Deck and Shelving Area)

Pies, pasties, sausage rolls & cooked meats, sandwich fillings, baked potato fillings, salad items & cheese, sandwiches, baguettes, rolls, barm cakes, salad, pasta, cheese snacks, cream cakes, pastries, cakes, yoghurt, fruit in juice & fruit.



## Designline Cold Patisserie (HT)

Self Help (Rear Doors)



Assisted Service (Rear Doors)



Self Help (Fixed Back)



### Designline Cold Patisserie (HT)

#### Self Help (Rear Doors)

Model	PC6HT	PC9HT	PC12HT PC12HT+AF12	PC20HT PC20HT+AF20
Length (mm)	600	900	1200	2000
Depth (mm)	750	750	750	750
Height (mm)	1405/1415	1405/1415	1405/1415	1405/1415
Weight (uncrated) (kg)	145	190	240	390
Power (kW)	1.47	1.70	1.80	1.90
Electrical supply	13A 230V	13A 230V	13A 230V	13A 230V

Control panel to 'operator side' of gantry.  
Option AF12/AF20 available.

#### Assisted Service (Rear Doors)

Model	PC6ASHT	PC9ASHT	PC12ASHT PC12ASHT+AF12	PC20ASHT PC20ASHT+AF20
Length (mm)	600	900	1200	2000
Depth (mm)	750	750	750	750
Height (mm)	1405/1415	1405/1415	1405/1415	1405/1415
Weight (uncrated) (kg)	145	190	240	390
Power (kW)	1.23	1.50	1.73	1.90
Electrical supply	13A 230V	13A 230V	13A 230V	13A 230V

Control panel to 'operator side' of gantry.  
Option AF12/AF20 available.

#### Self Help (Fixed Back)

Model	PC6FBHT	PC9FBHT	PC12FBHT	PC20FBHT
Length (mm)	600	900	1200	2000
Depth (mm)	750+75	750+75	750+75	750+75
Height (mm)	1405/1415	1405/1415	1405/1415	1405/1415
Weight (uncrated) (kg)	145	190	240	390
Power (kW)	1.47	1.70	1.80	1.90
Electrical supply	13A 230V	13A 230V	13A 230V	13A 230V

Control panel to 'customer side' of gantry.



## Kubus Heated Patisserie



### Main Features

- **Self Help:** Flat toughened glass profile.  
**Assisted Service:** Full height flat front & side glass profile.  
Designed to compliment other units within the Kubus range.
- **Self Help:** Freestanding, open fronted with front loading to three display levels (fixed back), or rear loading (rear doors).  
**Assisted Service:** Closed front with rear loading
- Ideal for the display of pre-heated cooked food, packaged & cartoned heated produce.
- Heated by both static heat and fan blown heated air.
- Product temperature maintained at 65-72°C in 20°C ambient.
- Stainless steel canopy, glazed roof and side glass for serve over presentation.
- **Rear Door Models:** Rear hinged double glazed doors offer easier restocking access and visual stock checking.
- **Fixed Back Models:** Bright polished steel rear fixed back panel for typical use in wall sited situation.
- Two PTFE heated shelves, adjustable in height.
- Additional heated steel deck area for additional worktop height merchandising.
- Fluorescent lighting to each display level (4000 Kelvin).
- 24 hour operation as standard.
- Removable wire steel deck & shelf covers for use with packaged & cartoned produce display.
- Optional S/steel fascia panel in black epoxy coat or satin polish finish

### Special Features

- 40mm point of sale ticket strip & product stop to each display level.
- **Rear Door Models:** Operator access heat guards to rear shelving.
- Steel base in black epoxy coat (standard) or satin polish finish (optional).
- Kick plinth in stainless steel satin polish finish
- Mobile positioning/ transportation combined castor/ feet.
- Adjustable final positioning/ levelling feet.
- 'C' profile safety edge to all exposed edge glass.

### Food Display Examples

#### Liquid Based Foods (Deck Area)

Cartoned soups, cartoned vegetable soups, porridge etc.

#### Food (Deck and Shelving Area)

Pies, pastries, sausage rolls, stews, curry, chilli dishes, grilled sandwiches, hot baguettes, hot ciabatta, pasta in sauce, ribs with sauce, chicken portions.

### Kubus Heated Patisserie

#### Self Help (Rear Doors)

Model	KPH6	KPH9	KPH12
Length (mm)	600	900	1200
Depth (mm)	750	750	750
Height (mm)	1423/1433	1423/1433	1423/1433
Weight (uncrated) (kg)	120	165	215
Power (kW)	1.60	2.98	4.33
Electrical supply	13A 230V	13A 230V	20A 230V

Control panel to 'operator side' of gantry.

#### Assisted Service (Rear Doors)

Model	KPH6AS	KPH9AS	KPH12AS
Length (mm)	600	900	1200
Depth (mm)	750	750	750
Height (mm)	1423/1433	1423/1433	1423/1433
Weight (uncrated) (kg)	127	172	224
Power (kW)	1.60	2.98	4.33
Electrical supply	13A 230V	13A 230V	20A 230V

Control panel to 'operator side' of gantry.

#### Self Help (Fixed Back)

Model	KPH6FB	KPH9FB	KPH12FB
Length (mm)	600	900	1200
Depth (mm)	750	750	750
Height (mm)	1423/1433	1423/1433	1423/1433
Weight (uncrated) (kg)	120	165	215
Power (kW)	1.60	2.98	4.33
Electrical supply	13A 230V	13A 230V	20A 230V

Control panel to 'customer side' of gantry.



## Main Features

- **Self Help:** Curved toughened glass profile.  
**Assisted Service:** Full height curved front & side glass profile.  
Designed to compliment other units within the Designline range.
- **Self Help:** Freestanding, open fronted with front loading to three display levels (fixed back), or rear loading (rear doors).  
**Assisted Service:** Closed front with rear loading
- Ideal for the display of pre-heated cooked food, packaged & cartoned heated produce.
- Heated by both static heat and fan blown heated air.
- Product temperature maintained at 65-72°C in 20°C ambient.
- Stainless steel canopy and side glass for serve over presentation.
- **Rear Door Models:** Rear hinged double glazed doors offer easier restocking access and visual stock checking.
- **Fixed Back Models:** Bright polished steel rear fixed back panel for typical use in wall sited situation.
- Two PTFE heated shelves, adjustable in height.
- Additional heated steel deck area for additional worktop height merchandising.
- Fluorescent lighting to each display level (4000 Kelvin).
- 24 hour operation as standard.
- Removable wire steel deck & shelf covers for use with packaged & cartoned produce display.
- Optional S/steel fascia panel in black epoxy coat or satin polish finish

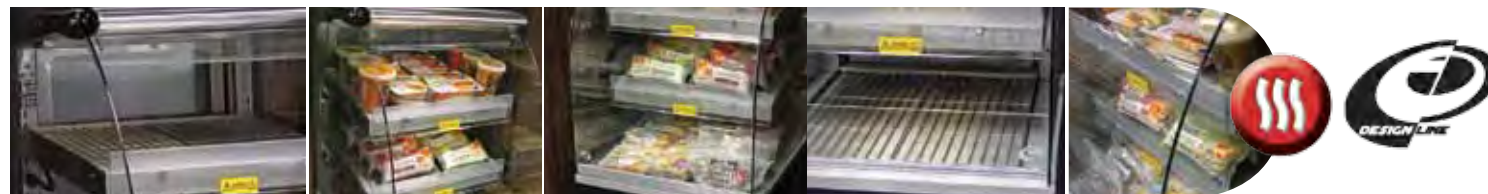
## Special Features

- 40mm point of sale ticket strip & product stop to each display level.
- **Rear Door Models:** Operator access heat guards to rear shelving.
- Steel base in black epoxy coat (standard) or satin polish finish (optional).
- Kick plinth in stainless steel satin polish finish
- Mobile positioning/ transportation combined castor/ feet.
- Adjustable final positioning/ levelling feet.
- 'C' profile safety edge to all exposed edge glass.

## Food Display Examples

**Liquid Based Foods (Deck Area)**  
Cartoned soups, cartoned vegetable soups, porridge etc.

**Food (Deck and Shelving Area)**  
Pies, pastries, sausage rolls, stews, curry, chilli dishes, grilled sandwiches, hot baguettes, hot ciabatta, pasta in sauce, ribs with sauce, chicken portions.



## Designline Heated Patisserie

Self Help (Rear Doors)



Assisted Service (Rear Doors)



Self Help (Fixed Back)



### Designline Heated Patisserie (HT)

Self Help (Rear Doors)				Assisted Service (Rear Doors)			Self Help (Fixed Back)		
Model	PH6	PH9	PH12	PH6AS	PH9AS	PH12AS	PH6FB	PH9FB	PH12FB
Length (mm)	600	900	1200	600	900	1200	600	900	1200
Depth (mm)	750	750	750	750	750	750	750	750	750
Height (mm)	1405/1415	1405/1415	1405/1415	1405/1415	1405/1415	1405/1415	1405/1415	1405/1415	1405/1415
Weight (uncrated) (kg)	115	160	210	120	165	216	115	160	210
Power (kW)	1.60	2.98	4.33	1.60	2.98	4.33	1.60	2.98	4.33
Electrical supply	13A 230V	13A 230V	20A 230V	13A 230V	13A 230V	20A 230V	13A 230V	13A 230V	20A 230V

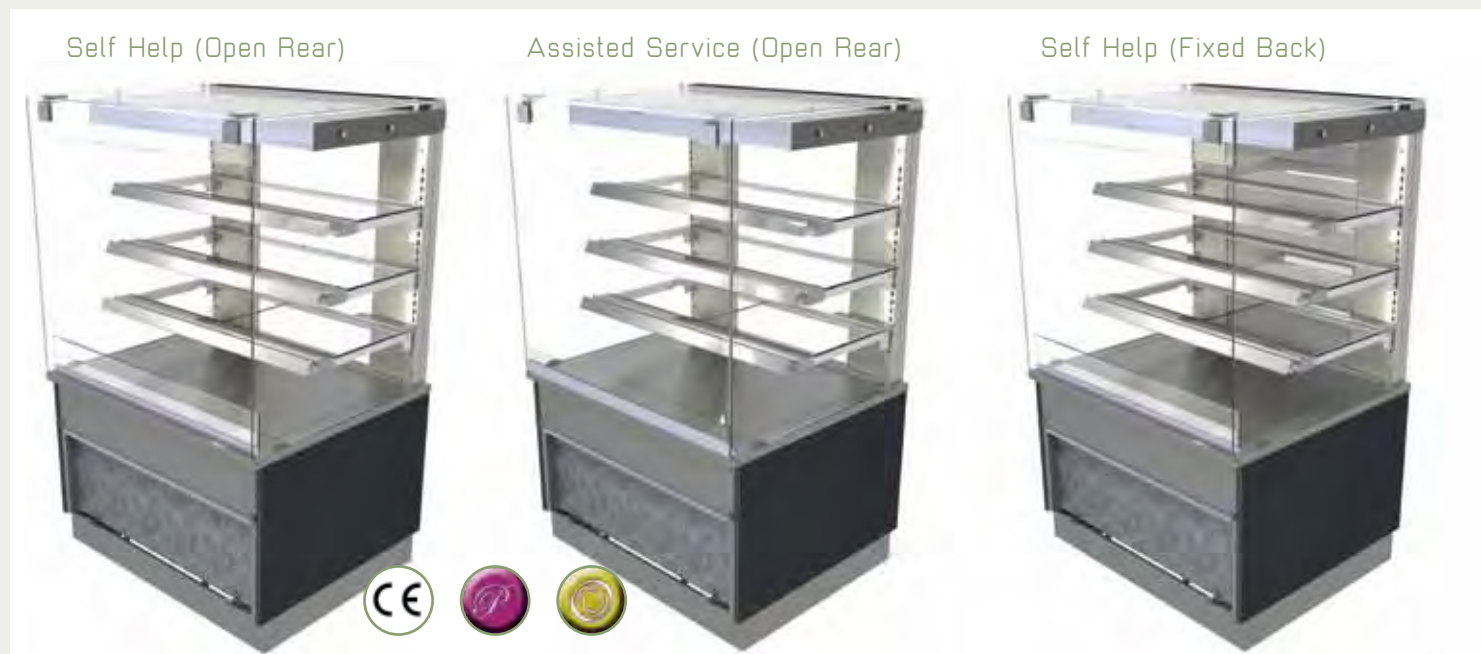
Control panel to 'operator side' of gantry.

Control panel to 'operator side' of gantry.

Control panel to 'customer side' of gantry.



## Kubus Ambient Patisserie



### Main Features

- › **Self Help:** Flat toughened glass profile.  
**Assisted Service:** Full height flat front & side glass profile.  
Designed to compliment other units within the Kubus range.
- › **Self Help:** Freestanding, open fronted with front loading to four display levels (fixed back), or rear loading (rear doors).  
**Assisted Service:** Closed front with rear loading
- › Ideal for the display of wrapped morning goods, ambient produce and drinks.
- › Stainless steel canopy, glazed roof and side glass for serve over presentation.
- › **Open Rear Models:** Offer easier restocking access and visual stock checking. Optimal rear door available. (option KDR6, KDR9, KDR12)
- › **Fixed Back Models:** Bright polished steel rear fixed back panel for typical use in wall sited situation.
- › Three toughened glass shelves, adjustable in height and angle.
- › Steel deck area for additional merchandising at worktop height.
- › Low energy diffused LED lighting to each display level (4000 Kelvin).
- › 24 hour operation as standard.
- › Push button lighting control in canopy head.
- › Optional S/steel fascia panel in black epoxy coat or satin polish finish

### Special Features

- › 40mm point of sale ticket strip & product stop to each display level.
- › Kick plinth in stainless steel satin polish finish
- › Mobile positioning/ transportation combined castor/ feet.
- › Adjustable final positioning/ levelling feet.
- › 'C' profile safety edge to all exposed edge glass.

### Food Display Examples

Drinks (Deck Area)

Still & carbonated, bottled, canned or carton water, UHT dairy, lemonade, wine, beer, lager, fruit juice & health drinks..

Food (Deck and Shelving Area)

Danish pastries, muffins, doughnuts, fruit cake, biscuits, fruit, chocolate, crackers, rice cakes, tacos, crisps, nuts & breakfast cereals.

\* Sandwiches, baguettes, rolls, barmcakes & cheese subject to local health regulations re: display times

### Kubus Ambient Patisserie

#### Self Help (Open Rear)

Model	KPA6	KPA9	KPA12
Length (mm)	600	900	1200
Depth (mm)	750	750	750
Height (mm)	1423/1433	1423/1433	1423/1433
Weight (uncrated) (kg)	110	150	190
Power (kW)	0.1	0.1	0.1
Electrical supply	13A 230V	13A 230V	13A 230V

\* Optional rear door available (KDR6,9,12)

#### Assisted Service (Open Rear)

Model	KPA6AS	KPA9AS	KPA12AS
Length (mm)	600	900	1200
Depth (mm)	750	750	750
Height (mm)	1405/1415	1405/1415	1405/1415
Weight (uncrated) (kg)	110	150	190
Power (kW)	0.1	0.1	0.1
Electrical supply	13A 230V	13A 230V	13A 230V

\* Optional rear door available (KDR6,9,12)

#### Self Help (Fixed Back)

Model	KPA6FB	KPA9FB	KPA12FB
Length (mm)	600	900	1200
Depth (mm)	750	750	750
Height (mm)	1423/1433	1423/1433	1423/1433
Weight (uncrated) (kg)	120	150	190
Power (kW)	0.1	0.1	0.1
Electrical supply	13A 230V	13A 230V	20A 230V



## Main Features

- › **Self Help:** Curved toughened glass profile.  
**Assisted Service:** Full height curved front & side glass profile.  
Designed to compliment other units within the Designline range.
- › **Self Help:** Freestanding, open fronted with front loading to four display levels (fixed back), or rear loading (open rear).  
**Assisted Service:** Closed front with rear loading
- › Ideal for the display of wrapped morning goods, ambient produce and drinks.
- › Stainless steel canopy and side glass for serve over presentation.
- › **Open Rear Models:** Offer easier restocking access and visual stock checking. Optimal rear door available. (option KDR6, KDR9, KDR12)
- › **Fixed Back Models:** Bright polished steel rear fixed back panel for typical use in wall sited situation.
- › Three toughened glass shelves, adjustable in height and angle.
- › Steel deck area for additional merchandising at worktop height.
- › Low energy diffused LED lighting to each display level (4000 Kelvin).
- › 24 hour operation as standard.
- › Push button lighting control in canopy head.
- › Optional S/steel fascia panel in black epoxy coat or satin polish finish

## Special Features

- › 40mm point of sale ticket strip & product stop to each display level.
- › Kick plinth in stainless steel satin polish finish
- › Mobile positioning/ transportation combined castor/ feet.
- › Adjustable final positioning/ levelling feet.
- › 'C' profile safety edge to all exposed edge glass.

## Food Display Examples

### Drinks (Deck Area)

Still & carbonated, bottled, canned or carton water, UHT dairy, lemonade, wine, beer, lager, fruit juice & health drinks..

### Food (Deck and Shelving Area)

Danish pastries, muffins, doughnuts, fruit cake, biscuits, fruit, chocolate, crackers, rice cakes, tacos, crisps, nuts & breakfast cereals.

\* Sandwiches, baguettes, rolls, barmcakes & cheese subject to local health regulations re: display times



## Designline Ambient Patisserie

Self Help (Open Rear)



Assisted Service (Open Rear)



Self Help (Fixed Back)



## Designline Ambient Patisserie

### Self Help (Open Rear)

Model	PA6	PA9	PA12
Length (mm)	600	900	1200
Depth (mm)	750	750	750
Height (mm)	1405/1415	1405/1415	1405/1415
Weight (uncrated) (kg)	110	150	190
Power (kW)	0.1	0.1	0.1
Electrical supply	13A 230V	13A 230V	13A 230V

\* Optional rear door available (KDR6,9,12)

### Assisted Service (Open Rear)

Model	PA6AS	PA9AS	PA12AS
Length (mm)	600	900	1200
Depth (mm)	750	750	750
Height (mm)	1405/1415	1405/1415	1405/1415
Weight (uncrated) (kg)	110	150	190
Power (kW)	0.1	0.1	0.1
Electrical supply	13A 230V	13A 230V	13A 230V

\* Optional rear door available (KDR6,9,12)

### Self Help (Fixed Back)

Model	PA6FB	PA9FB	PA12FB
Length (mm)	600	900	1200
Depth (mm)	750	750	750
Height (mm)	1405/1415	1405/1415	1405/1415
Weight (uncrated) (kg)	110	150	190
Power (kW)	0.1	0.1	0.1
Electrical supply	13A 230V	13A 230V	20A 230V



## Front Fascia Panel - Black

Ventilated



Solid



### Main Features

- › Black epoxy coated steel ventilated or solid fascia panel accessory, for free standing cold, heated & ambient models.
- › Fits all cold, heated and ambient Kubus/ Designline patisserie models.
- › Option KCBF6/ KCBF9/ KCBF12/ KCBF20 – ventilated panel fits cold 600, 900, 1200 & 2000 Kubus or Designline patisserie models.
- › Option KABF6/ KABF9/ KABF12 – solid panel fits heated & ambient 600, 900 & 1200 Kubus or Designline patisserie models

### Front Fascia Panel - Black

#### All Cold Patisserie Models - (Ventilated)

Option Code	KCBF6	KCBF9	KCBF12	KCBF20
Unit Size (mm)	600	900	1200	2000

#### All Hot & Ambient Patisserie Models (solid)

Option Code	KABF6	KABF9	KABF12	KABF20
Unit Size (mm)	600	900	1200	2000

## Front Fascia Panel - Steel

Ventilated



Solid



### Main Features

- › Satin finish stainless steel ventilated or solid fascia panel accessory, for free standing cold, heated & ambient models.
- › Fits all cold, heated and ambient Kubus/ Designline patisserie models.
- › Option KCSF6/ KCSF9/ KCSF12/ KCSF20 – ventilated panel fits cold 600, 900, 1200 & 2000 Kubus or Designline patisserie models.
- › Option KASF6/ KASF9/ KASF12 – solid panel fits heated & ambient 600, 900 & 1200 Kubus or Designline patisserie models.

### Front Fascia Panel - Steel

#### All Cold Patisserie Models - (Ventilated)

Option Code	KCSF6	KCSF9	KCSF12	KCSF20
Unit Size (mm)	600	900	1200	2000

#### All Hot & Ambient Patisserie Models (solid)

Option Code	KASF6	KASF9	KASF12	KASF20
Unit Size (mm)	600	900	1200	2000

## Patisserie Base, Sides & Top - Steel



### Main Features

- › Base side panels & rear top cover in satin finish stainless steel – replaces standard patisserie black finishes.
- › Fits all cold, heated and ambient Kubus/ Designline patisserie models.
- › Option KCSB6, KCSB9, KCSB12, KCSB20 – steel finish side panels/ rear cover fits 600, 900, 1200 or 2000 Kubus or Designline cold patisseries.
- › Option KASB6, KASB9, KASB12 – steel finish side panels/ rear cover fits 600, 900 or 1200 Kubus or Designline ambient patisseries.

\* Steel fascia panel option shown separately

### Patisserie Base, Sides & Top - Steel

#### All Cold Patisserie Models

Option Code	KCSB6	KCSB9	KCSB12	KCSB20
Unit Size (mm)	600	900	1200	2000

#### All Hot & Ambient Patisserie Models

Option Code	KASB6	KASB9	KASB12	KASB20
Unit Size (mm)	600	900	1200	2000





### Non Standard Airflow (Air In/Out Operator Side)

AF12 1200mm Cold Patisseries.



#### Main Features

- › Aesthetic option that avoids cold patisserie refrigeration air intake grill on the front fascia panel.
- › Allows for accommodation of branding or ambient merchandising to front of patisserie base (by others).
- › **AF12:** Non standard refrigeration airflow direction through 1200 mm patisserie base – in / out operator side.

**AF20:** Non standard refrigeration airflow direction through 2000 mm patisserie base – in / out operator side.

- › Condensing unit is fully accessible for cleaning/ service from rear removable louvered grille.
- › Fitted with transverse condensing unit & anti chamber in rear of patisserie base.
- › Factory fitted only.

#### Non Standard Air Flow

Option Code	AF12	AF20
Unit Size (mm)	1200	2000

AF20 2000mm Cold Patisseries.



- › **AF12:** Suitable for the following models:
  - Designline self help cold (rear doors) patisserie model PC12HT,
  - Designline assisted service cold (rear doors) patisserie model PC12ASHT
  - Kubus self help cold (rear doors) patisserie model KPC12HT
  - Kubus assisted service cold (rear doors) patisserie model KPC12ASHT
- › **AF20:** Suitable for the following models:
  - Designline self help cold (rear doors) patisserie model PC20HT
  - Designline assisted service cold (rear doors) patisserie model PC20ASHT
  - Kubus self help cold (rear doors) patisserie model KPC20HT
  - Kubus assisted service cold (rear doors) patisserie model KPC20ASHT

### Night Blind (Kubus Cold Patisseries Only)



#### Main Features

- › Retractable insulated night blind with pull down handle and hook in retainer for screen.
- › Energy saving feature – used at the end of a serving period, to avoid decanting product from the cold patisserie.
- › Guards against the entry of ambient air into the chilled zone.
- › For use with Kubus Self help cold patisserie (rear doors) models KPC6HT/ KPC9HT/ KPC12HT/ KPC20HT.
- › Blind is discreetly concealed at front of the patisserie within the gantry superstructure.
- › Not available with Designline Patisserie

#### Night Blind (Kubus Cold Patisseries)

Model	KNB6	KNB9	KNB12	KNB20
Unit size (mm)	600	900	1200	2000

### Rear Doors (Ambient Patisseries)



#### Main Features

- › Optional conversion for open rear ambient Kubus & Designline patisseries
- › To fit Kubus self help ambient patisserie (KPA6, KPA9, KPA12, ) and Kubus assisted service ambient patisserie (KPA6AS, KPA9AS, KPA12AS,)
- › To fit Designline self help ambient patisserie ( PA6, PA9, PA12) and Designline assisted service ambient patisserie ( PA6AS, PA9AS, PA12AS, )

#### Rear Doors (Ambient Patisseries)

Option Code	KDR6	KDR9	KDR12
Unit size (mm)	600	900	1200

# FABRICATION

## Designline



### Standard And Bespoke Steel Catering Fabrication

#### Designline Fabrication

CED are now, quite simply, one of the UK's largest manufacturers of standard and bespoke steel catering fabrication, producing a wide range of fabrication to meet your every requirement. Automation is the key to our continued success. No other UK fabrication company has the need for robotic sink welding facilities.

CED's investment in robotic bowl welding contributes to shorter lead times whilst maintaining the highest quality in seamless welded bowl finishes.

Our standard ranges of Hot Cupboards, Sinks & Wash Hand Units, C.O.S.H.H./ Storage & Wall Cupboards, Shelving, Storage Racks, Dish Wash & Roller Tables, Wall & Centre Benches can also be made to measure, in order to suit the needs of each individual customer.

Short lead in time orders are no problem to CED once the standard/bespoke fabrication drawing has been produced, together with our lead time order acknowledgement, simply sign it off by the date we request and relax.

With a fleet of 7 delivery vehicles at our disposal, fabrication can be delivered to your project or premises, on time every time.



\* Standard hotcupboard shown



\* Standard centre bench shown







\* Bespoke fabrication examples shown.



**SALES LINE**  
**01254 238 282**

All prices exclude VAT - Free delivery applies to all orders over £250. All orders under £250 incur a £25 charge. Deliveries to UK mainland ONLY.

## Wall and Centre Benches

Wall Bench



Centre Bench



### Wall and Centre Benches

Length	650mm deep	700mm deep	800mm deep	1000mm deep
300mm	✓	✓	✓	✓
450mm	✓	✓	✓	✓
600mm	✓	✓	✓	✓
900mm	✓	✓	✓	✓
1200mm	✓	✓	✓	✓
1500mm	✓	✓	✓	✓
1800mm	✓	✓	✓	✓
2100mm	✓	✓	✓	✓
2400mm	✓	✓	✓	✓
2700mm	✓	✓	✓	✓
3000mm	✓	✓	✓	✓

### Main Features

- › **Wall Bench:** Wall sited commercial s/steel solid top wall bench.
- › **Centre Bench:** Free standing commercial s/steel solid top centre bench.
- › Worktop constructed in 304 gd (1.5 thk.) s/steel supported on 30 x 30 box section 430 gd (1.2 thk.) and fully welded framework.
- › Welded low level 430 gd (1.2 thk.) s/steel storage under-shelf.
- › Available in 300, 450, 600, 900, 1200, 1500, 1800, 2100, 2400, 2700 & 3000 mm standard lengths.
- › Each bench length is also available in 650, 700, 800 & 1000 mm depths.
- › Standard bench height is 900 mm – to suit most kitchen area back counters.
- › Steel worktop features 50 mm down stand to each edge.
- › **Wall Bench:** 50 mm splashback/wall up stand to rear of worktop.
- › **Centre Bench:** Can be used as an island unit.
- › **Wall Bench:** Legs inset 100 mm to the rear, to allow for service pipework behind.
- › **Centre Bench:** Legs inset 25 mm to the rear & 50 mm at each end of worktop.
- › Frame fitted with flanged levelling feet for mechanical fixing to floor surface.

### Options - Wall/Centre Bench Top

#### Product

- Cable Management Port – bench top. 80 mm diam. cut out
- Additional wall up stand at one end – bench top. 650/1000 long x 50 mm high.
- Additional partial length wall upstand at one end – bench top. 650/1000 long x 50 mm high.
- Drop down top to bench top end (separate drop down top).
- Drop down top to bench top centre (separate drop down top).
- Drop down bench top (fully welded one piece drop down top).
- Cantilever to bench mounted single/ double/ triple tier over shelf.
- Bolted joint (bolted joint to join two bench tops together).
- Cut out in bench top (e.g. for cutlery container).
- Angled bench top (where angle of top changes direction).
- Chamfer at front corner to bench top 100 x 100 x 50 mm deep.
- Notch around column in up stand – bench top (centre).
- Notch around column at corner in up stand – bench top (end).
- Welded joint for bespoke sized bench top.
- Sound deadening (bitumen self adhesive pad) – bench top (each).
- Reinforced top via additional box frame – bench top (per 300mm).
- Localised anti drip mould (15 mm set down in top for bowl) – wall bench top.
- Standard bowl – add to wall bench top. 610 x 450 x 300 mm deep.
- Standard bowl – add to wall bench top. 500 x 400 x 300 mm deep.
- Standard bowl – add to wall bench top. 400 x 400 x 300 mm deep.
- Large bowl – add to wall bench top. 760 x 510 x 300 mm deep. (700mm deep worktop min.).
- Large bowl – add to wall bench top. 760 x 510 x 380 mm deep. (700mm deep worktop min.).
- Extra 10" strainer waste for 250 mm deep bowl. (CED code 690)
- Extra 12" strainer waste for 300 mm deep bowl. (CED code 687)
- Extra 15" strainer waste for 350 mm deep bowl. (CED code 37)
- All 304 gd. construction wall/centre bench. (Per m.)
- Set – 1/2" High neck pillar taps – supplied loose (lever arm type)
- Set – 1/2" High neck pillar taps – supplied loose (dome head type)
- Set – 1/2" Basin taps – supplied loose (lever arm type)
- Set – 1/2" Basin taps – supplied loose (dome head type)
- 1/2" Mixer tap – supplied loose (lever arm type)
- 1/2" Mixer tap – supplied loose (dome head type)
- 1/2" Mono-block mixer tap – supplied loose (lever arm type)
- 1/2" Mono-block mixer tap – supplied loose (dome head type)
- Pre Rinse Arm





### Options - Wall/Centre Bench Frame

#### Product

Single steel pull handle drawer 430 gd. (400 x 400)  
Mounted under bench top. 400 x 400 x 140 mm high.

Double steel pull handle drawer 430 gd.  
(400 x 400 stacked).

(Set of 3) steel pull handle drawers 430 gd. (400 x 400) mounted under bench top. 709 mm high.

(Set of 3) steel dish wash basket runners (580 Wide) mounted left/ right under bench top. 520 mm between runners.

(Set of 3) steel dish wash basket runners (580 Wide) mounted centrally under bench top. 520 mm between runners

Lock for steel pull handle drawer (Available per drawer).

Removable tie bar – bench frame strengthening.  
to suit frame length.

U shape/ straight tie bar – bench frame strengthening.  
to suit frame length (in lieu of undershelf).

Single steel pull handle Gn. drawer & 1/1 Gn. container  
(100 deep) – mounted under bench top. 1/1 Gn.

(Set of 2) steel pull handle. Gn. drawers & 2 x 1/1Gn containers  
(100mm deep) - mounted under bench top 2/1Gn

(Set of 3) steel pull handle Gn. drawers & 1/1Gn.  
containers (100 deep) – mounted under bench top. 3/1 Gn.

Angled bench under frame (>1500 mm long) – where wall  
bench frame angle changes direction.

Angled bench under frame (1500 – 2400 mm long) –  
where wall bench frame angle changes direction.

Tie bar to a part void – forms stop for under counter equip-  
ment/bench frame strengthening. to suit void dims.

U shape tie bar to a part void – forms stop for under counter  
equipment/ bench frame strengthening. to suit void dims.

Additional leg set. To suit bench height.

(Set of 4) Castors – 2 braked ( max load 210 Kg) –  
Mobile bench frame.

Part void – open void section for under counter  
equipment – bench frame. to suit void dims.

Removable undershelf- additional supports carry a loose  
fit undershelf.

(Set of 7) Steel Gn. container runners (332mm wide).

Mounted under bench top (inc. leg set). To suit 100mm  
container.

### Options - Wall/Centre Bench Mounted Overshelf



Single Tier  
Overshelf



Double Tier  
Overshelf



Triple Tier  
Overshelf

#### Main Features

- ▶ **Single Tier:** 450 mm high overhead steel single tier storage shelf
- ▶ **Double Tier:** 700 mm high overhead steel double tier storage shelf
- ▶ **Triple Tier:** 900 mm high overhead steel triple tier storage shelf
- ▶ All versions manufactured from 1.2 mm thick 430 gd. with 30 x 30 steel box section gantry frame in 430 gd 1.2 thk.
- ▶ Shelves are mounted directly on to steel worktop.
- ▶ For ambient storage, can be used as local food preparation/ingredient store shelf
- ▶ Available in 600, 900, 1200, 1500, 1800, 2100 or 2400 mm standard lengths.
- ▶ Available in 300, 400 or 500 mm standard depth.
- ▶ Ambient use.

### Options - Wall/Centre Bench Additional Undershelf



Additional  
Undershelf

#### Main Features

- ▶ Steel storage shelf for additional storage facility, added between standard under shelf and worktop. Shelf is supported on additional box section framing and is welded in to the carcass. (1.2 mm thick 430 gd.)
- ▶ Removable Under shelf – an option where support bars are added and the shelf rests loose on the bench frame.

#### Options -Additional Undershelf

Length	650mm deep	700mm deep	800mm deep
600mm	✓	✓	✓
900mm	✓	✓	✓
1200mm	✓	✓	✓
1500mm	✓	✓	✓
1800mm	✓	✓	✓
2100mm	✓	✓	✓
2400mm	✓	✓	✓
2700mm	✓	✓	✓
3000mm	✓	✓	✓

\* All 304gd. available.

### Options - Wall/Centre Bench Mounted Overshelf

#### Single Tier

Length	300mm deep	400mm deep	500mm deep
600mm	✓	✓	✓
900mm	✓	✓	✓
1200mm	✓	✓	✓
1500mm	✓	✓	✓
1800mm	✓	✓	✓
2100mm	✓	✓	✓
2400mm	✓	✓	✓

Cantilevered overshelf option available.  
All 304 gd available.

#### Double Tier

Length	300mm deep	400mm deep	500mm deep
600mm	✓	✓	✓
900mm	✓	✓	✓
1200mm	✓	✓	✓
1500mm	✓	✓	✓
1800mm	✓	✓	✓
2100mm	✓	✓	✓
2400mm	✓	✓	✓

Cantilevered overshelf option available.  
All 304 gd available.

#### Triple Tier

Length	300mm deep	400mm deep	500mm deep
600mm	✓	✓	✓
900mm	✓	✓	✓
1200mm	✓	✓	✓
1500mm	✓	✓	✓
1800mm	✓	✓	✓
2100mm	✓	✓	✓
2400mm	✓	✓	✓

Cantilevered overshelf option available.  
All 304 gd available.



## Sink Units

### Single Bowl



### Double Bowl



### Main Features

- **Single Bowl Type:** Free standing commercial s/steel single bowl sink unit with left or right hand drainer worktop.
- Double Bowl Type:** Free standing commercial s/steel double bowl sink unit with left & right hand drainer worktop.
- Worktop constructed in 304 gd (1.5 thk.) s/steel with 304 gd (1.2 thk.) s/steel bowl, supported on 30 x 30 box section 430 gd (1.2 thk.) fully welded framework.
- Welded low level 430 gd (1.2 thk.) s/steel storage under-shelf.
- **Single Bowl Type:** Available in 900, 1200, 1500, 1800, 2100 & 2400mm standard lengths. **Double Bowl Type:** Available in 1500, 1800, 2100, 2400, 2700 & 3000 mm standard lengths.
- Each sink unit length also available in 600, 650, 700 & 800 mm depths.
- Standard sink height is 900mm – to suit most kitchen area back counters.
- Option of 3 bowl sizes:
  - A) 610 long x 450 wide x 300 mm deep.
  - B) 500 long x 400 wide x 300 mm deep.
  - C) 400 long x 400 wide x 300 mm deep
- Drainer worktop features ribbed drainer pattern, enabling less surface contact whilst drying dishes etc.
- Drip mould edging surround to worktop area prevents water spillage.
- 50 mm splashback/wall upstand to rear of worktop.
- **Single Bowl Type:** Supplied with waste fitting and strainer waste for bowl.
- Double Bowl Type:** Supplied with 2 no. waste fittings and 2 no. strainer wastes for bowls
- Sink unit legs inset 100 mm to the rear, to allow for service pipework behind.
- Frame fitted with flanged levelling feet for mechanical fixing to floor surface.
- Taps, waste traps & waste pipes are not supplied.
- **Single Bowl Type:** 900 mm long single bowl sink unit available with 400 long x 400 wide x 300 mm deep bowl only, when drainer required.

### Single Bowl Sink Unit

Length	600mm deep	650mm deep	700mm deep	800mm deep
900mm*	✓	✓	✓	✓
1200mm	✓	✓	✓	✓
1500mm	✓	✓	✓	✓
1800mm	✓	✓	✓	✓
2100mm	✓	✓	✓	✓
2400mm	✓	✓	✓	✓

### Double Bowl Sink Unit

Length	600mm deep	650mm deep	700mm deep	800mm deep
1500mm	✓	✓	✓	✓
1800mm	✓	✓	✓	✓
2100mm	✓	✓	✓	✓
2400mm	✓	✓	✓	✓
2700mm	✓	✓	✓	✓
3000mm	✓	✓	✓	✓

### Options - Sink Units

#### Product

(Add) Large bowl 760 long x 510 wide x 300 mm deep \* except 900 sink unit

(Add) Large bowl 760 long x 510 wide x 380 mm deep \* except 900 sink unit

Hand wash Bowl (large) set into worktop (300 diam., 160mm deep)

Bespoke sink unit length, depth or height on request

(Add) Bespoke size handmade bowl

Hand wash bowl (small) set into worktop (225 diam., 160mm deep)

Waste disposal connection – non std.waste cut out in sink bowl base

Front valance panel – welded stainless steel – 300 mm deep to suit 1200 mm (£63), 1500 mm (£70), 1800 mm (£76), 2100 mm (£83), 2400 mm (£91), 2700 mm (£100), 3000 mm long unit (£113)

Bowl cover – solid flat stainless steel plate with lifting holes

Set – 1/2" High neck pillar taps – supplied loose (lever arm type)

Set – 1/2" High neck pillar taps – supplied loose (dome head type)

Set – 1/2" Basin taps – supplied loose (lever arm type)

Set – 1/2" Basin taps – supplied loose (dome head type)

1/2" Mixer tap – supplied loose (lever arm type)

1/2" Mixer tap – supplied loose (dome head type)

1/2" Mono-block mixer tap – supplied loose (lever arm type)

1/2" Mono-block mixer tap – supplied loose (dome head type)

Pre Rinse Arm

Chamfer at front corner to sink worktop (100 x 100 mm)

Notch out around column in upstand – to sink worktop

Notch around column at corner in upstand – to sink worktop (end)

Additional wall upstand at one end – to sink worktop 600/800 long x 50mm high

Additional partial length wall upstand at one end – to sink worktop <800 long x 50mm high

All 304 gd. sink units (per m)



Set - 1/2" basin taps, dome head

Set - 1/2" basin taps, lever arm

Set - 1/2" high neck pillar taps, dome head

Set - 1/2" high neck pillar taps, lever arm



Set - 1/2" mono block mixer tap, dome head

Set - 1/2" mono block mixer tap, lever arm

Set - 1/2" mixer tap, dome head

Set - 1/2" mixer tap, lever arm





## Dishwash Inlet/Outlet Tables

### Selecting Dishwash Table (Example)

Table top 1500 x 685 x 865

610 x 450 x 300 Bowl

700 Splashback

Pre-Rinse Arm

Under Frame 1250 x 525

Leg Set for Dishwash

Leg Set for Dishwash

Under Shelf (1500mm)



### Main Features

- Purpose made commercial s/steel solid top dish wash inlet/ outlet table – selected from a choice of :
  - A) Dish Wash Inlet/ Outlet Table Top - General Sizes.
  - B) Dish Wash Inlet/ Outlet Table - Top Options.
  - C) Dish Wash Inlet/ Outlet Table - Frame Options.
- Inlet/ outlet table top constructed in 304 gd (1.5 thk.) s/ steel supported on 30 x 30 box section 430 gd. (1.2 thk.) framework.
- Inlet/ outlet table top has anti drip mould to three sides – rear edge wider to accept optional taps.
- One end of table top is flat – forming an inlet or outlet for dish wash baskets.
- Dish Wash table top is manufactured at 865 mm standard height – to connect to a commercial pass through dish wash machine. (other heights available)
- Dish wash inlet/ outlet table tops available in 600, 900, 1200, 1500, 1800, 2100 & 2400 mm standard lengths.
- Each Dish wash inlet/ outlet table top length also available in 685 & 900 mm standard depths – to suit site position/ size of dish washing machine.
- S/steel under shelf frame option made in 1.2 thk. 430 gd.

### A) General Sizes - Dish Wash Inlet/ Outlet Table Top.

Length	685mm deep	900mm deep
600mm	✓	✓
900mm	✓	✓
1200mm	✓	✓
1500mm	✓	✓
1800mm	✓	✓
2100mm	✓	✓
2400mm	✓	✓

### B) Top Options - Dish Wash Inlet/Outlet Table

#### Product

S/Steel bowls

\*610 x 450 x 300 mm deep.

\*500 x 400 x 300 mm deep.

\*400 x 400 x 300 mm deep.

\*760 x 510 x 300 mm deep.

\*760 x 510 x 380 mm deep

Bowl covers Sized to suit above bowls

Rear Steel Splash Guard To Bowl (380mm High)

700 mm length

1200 mm length

1500 mm length

1800 mm length

Bench/ Wall Mounted Over Shelving (Single Tier). 450mm high x per metre lengths

Bench Mounted Angled Basket Shelf (c/w Front Up Stand).

510mm deep x per metre length

Wall Mounted Angled Basket Shelf ( c/w Front Up Stand). 510mm deep x per metre length

Waste Disposal Unit Connection (In Bowl Base). Hole size to suit W.D.U. (To be free issued to CED)

Waste Disposal Unit S/Steel Hopper (Welded Into Top). To suit W.D.U. details

Hand Wash Basins (Welded Into Top). 300mm diam. x 180mm deep

Joint To Form L-Shaped Inlet/Outlet Top

Scrapping Chute – Steel (Welded Into Top)

200 x 200 x 50mm deep.

Cut Out Provision For Cutlery Saver (By Others)

To suit particular cutlery saver.

Rubber Scrapping Ring (Supplied With Cut Out In Top) Ring mounted in 146 mm diam. hole

Pre Rinse Arm

### C) Frame Options - Dish Wash Inlet/ Outlet Table

#### Product

Dish Wash Frame – Leg Set. 865 mm high or to suit dishwasher

Dish Wash Frame – Bank Of Three S/Steel Basket Runners (580 Wide). 520 mm between runners

Dish Wash Frame – Mobile Frame/ Bank Of Three Basket Runners (c/w Braked Castors). 520 mm between runners

Dish Wash Frame – Additional Pair S/Steel Basket Runners. 520 mm between runners

Dish Wash Frame – S/steel Under Shelf.(1.2 thk. 430 gd.) up to 900mm deep

900 mm long

1200 mm long

1500 mm long

1800 mm long

2100 mm long

2400 mm long

Dish Wash Frame – Tie Bar. instead of under shelf option (<2400)

Dish Wash Frame – U-Shaped Tie Bar. instead of under shelf option (<2400)

All 304 gd. construction dishwash table, (per m.)

Bespoke dishwash table length, depth, or height on request





## Roller Table



### Main Features

- A purpose made dish wash basket roller table can be produced by selecting from a choice of:
  - A) Roller Table Top – General Sizes.
  - B) Roller Table – Top Options.
  - C) Roller Table – Frame Options.
- Roller table top constructed in 304 gd (1.5 thk.) s/steel supported on 30 x 30 box section 430 gd. (1.2 thk.) open framework.
- Roller table top has a fully welded deep well area in the steel base – nylon rollers mount to the side walls, to facilitate the smooth passage of dish wash baskets over.
- The roller table can also be used either as an inlet or outlet table, adjacent to dish wash machine.
  - Includes an open steel box section support frame under as standard.
  - One end of table top is flat – forming an inlet or outlet for dish wash baskets.
  - Roller table top is manufactured at 865 mm standard height – to connect to a commercial pass through dish wash machine.
  - Roller table tops are available in 900, 1200, 1500 & 1800 mm standard lengths.
  - Each roller table top length is also available in either 685 & 900 mm standard depths – to suit site position/ size of dish washing machine.
  - S/steel under shelf frame option made in 1.2 thk. 430 gd.
  - Bespoke table lengths/ heights are available on request.

### A) General Sizes Roller Inlet/ Outlet Table Top.

Length	685mm deep
900mm	✓
1200mm	✓
1500mm	✓
1800mm	✓

\* Roller tables include leg sets with open frame as standard. (as image shown).

### C) Frame Options Roller Inlet/Outlet Table.

Product
Roller Table Frame – Additional Leg Set 865 mm high or to suit dishwasher
Roller Table Frame – S/steel Under Shelf (685mm deep) 900 mm long (add) 1200 mm long (add) 1500 mm long (add) 1800 mm long (add)
Roller Table Frame – U-Shaped Tie Bar instead of under shelf option (<1800)
Roller Table Frame – Tie Bar instead of under shelf option (<1800)
All 304 gd. construction roller table, (per m)
Bespoke roller table length, depth or height on request

### B) Top Options - Roller Inlet/Outlet Table

Product
S/Steel bowls (Set In Well Area Of Top) 610 x 450 x 300 mm deep. 500 x 400 x 300 mm deep. 400 x 400 x 300 mm deep.
Rear Steel Splash Guard To Bowl (380mm High) 700 mm length 1200 mm length 1500 mm length 1800 mm length
Wall Mounted Over Shelving (Single Tier) 450mm high x per metre lengths
Wall Mounted Angled Basket Shelf ( c/w Front Up Stand) 510mm deep x per metre length
Waste Disposal Unit Connection (To Inlet Bowl Base) Hole size to suit W.D.U.
Joint To Form L-Shaped Inlet/Outlet Top
Scrapping Chute – Steel (Welded Into Inlet Side Top) 200 x 200 x 50 mm deep.







## Microwave Shelf (Heavy Duty)



### Main Features

- › Commercial heavy duty s/steel microwave shelf.
- › Shelf constructed from 1.2 mm thick 430 gd. s/steel.
- › Mounted on cantilever type welded 430 gd. 1.2 thk. 30 mm box section wall brackets.
- › Available as 600 mm long x 450 mm deep.
- › Available as 600 mm long x 600 mm deep.
- › Pre-drilled box section support brackets, for fixing insitu. (Fixings not supplied).
- › Shelf strengthened with 32 mm turn down to edges/ rear up stand of 30 mm.
- › Electrical cable of microwave can pass behind shelf up stand when insitu

### Options

Non standard sizes available on request.

#### Microwave Shelf (Heavy Duty)

Length (mm)	Strength	Depth (mm)
600 max	heavy duty	450
600 max	heavy duty	600

\* All 304gd. available.

## Storage Racks (Solid/Perforated Shelving)

### Solid



\* Mobile rack option shown

### Perforated



### Main Features

- › Commercial s/steel 3 or 4 tiered shelf racking.
- › Ideal for many types of kitchen equipment storage - from utensils to containers.
- › **Solid Shelving:** Solid folded tray shelving constructed in 430 gd 1.2 thk. s/steel.
- › **Perforated Shelving:** Perforated folded tray shelving constructed in 430 gd 1.2 thk. s/steel.
- › Fully welded construction with 430 gd 1.2 thk. 30mm s/steel box framing.
- › Frame fitted with adjustable height flanged feet for securing to a finished floor surface
- › Available in two heights, 1500 mm & 1800 mm high.
- › 1500 mm height racks have 3 tiers of shelving.
- › 1800 mm high racks have 4 tiers of shelving.
- › Standard rack depth 540 mm.
- › Available in 900, 1200, 1500, 1800 & 2100 mm lengths.

### Options - Storage Racks

#### Product

Mobile rack – set of castors (2 no. braked).

Non standard rack sizes available on request.

\* All 304gd. available.

#### Solid Shelf Racks - 3 & 4 Tier

Length	Depth	Height	No of tiers
900mm	540mm	1500mm	3
1200mm	540mm	1500mm	3
1500mm	540mm	1500mm	3
1800mm	540mm	1500mm	3
2100mm	540mm	1500mm	3
900mm	540mm	1800mm	4
1200mm	540mm	1800mm	4
1500mm	540mm	1800mm	4
1800mm	540mm	1800mm	4
2100mm	540mm	1800mm	4

\* All 304gd. available.

#### Perforated Shelf Racks - 3 & 4 Tier

Length	Depth	Height	No of tiers
900mm	540mm	1500mm	3
1200mm	540mm	1500mm	3
1500mm	540mm	1500mm	3
1800mm	540mm	1500mm	3
2100mm	540mm	1500mm	3
900mm	540mm	1800mm	4
1200mm	540mm	1800mm	4
1500mm	540mm	1800mm	4
1800mm	540mm	1800mm	4
2100mm	540mm	1800mm	4

\* All 304gd. available.



\* Storage rack - solid shelving



\* Storage rack - perforated shelving



## Wall Shelf - Gusset Brackets (Medium Duty)



### Main Features

- Commercial s/steel shelving supported on cantilever folded steel brackets, perfect for back of house utensil/ container & equipment storage.
- Available in 600, 900, 1200, 1500, 1800, 2100 and 2400 mm lengths x 300 mm deep.
- Durable 1.2 mm thick 430 gd. solid steel shelf.
- Steel shelf has a 35 mm deep turn down to 3 faces and a rear wall up stand of 20 mm.
- Supplied with 430 gd 1.2 thk. folded steel gusset bracket shelf supports.
- Pre-drilled gusset support brackets, for fixing insitu. (Fixings not supplied).
- Additional gusset support brackets provided, depending on the shelf length selected.

### Options

Non standard sizes available on request.

#### Wall Shelves - Gusset Brackets

Length	300mm deep
600mm	✓
900mm	✓
1200mm	✓
1500mm	✓
1800mm	✓
2100mm	✓
2400mm	✓

\* All 304gd. available.

## Wall Shelf - Box Section Brackets (Heavy Duty)



### Main Features

- Commercial s/steel shelving supported on cantilever box section brackets, perfect for back of house utensil/ container & equipment storage.
- Available in 600, 900, 1200, 1500, 1800, 2100 and 2400 mm lengths.
- Each shelf length available 300, 400 or 500 mm deep.
- Durable 1.2 mm thick 430 gd. solid steel shelf.
- Steel shelf has a 35 mm deep turn down to 3 faces and a rear wall up stand of 20 mm.
- Supplied with 430 gd 1.2 thk. 30 mm sq box section bracket support framing.
- Pre-drilled L-shaped box section support brackets, for fixing insitu. (Fixings not supplied).
- Additional support brackets provided, depending on the shelf length selected.

### Options

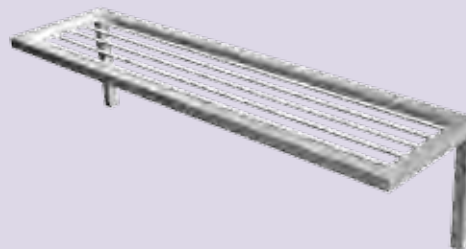
Non standard sizes available on request.

#### Wall Shelves (Box Section Brackets)

Length	Brackets	300mm deep	400mm deep	500mm deep
600mm	2	✓	✓	✓
900mm	2	✓	✓	✓
1200mm	2	✓	✓	✓
1500mm	3	✓	✓	✓
1800mm	3	✓	✓	✓
2100mm	3	✓	✓	✓
2400mm	4	✓	✓	✓

\* All 304gd. available.

## Rodded Pot Rack



### Main Features

- Commercial s/steel open framed heavy duty pot drainage rack, supported on fully welded cantilever box section brackets.
- Perfect for back of house utensil storage.
- Available in 600, 900, 1200, 1500, 1800, 2100 and 2400 mm lengths x 300 mm deep.
- Each rack length available 300, 400 or 500 mm deep.
- Durable 10 mm diameter integral 304 gd. steel rods form open shelving area.
- Outer rack perimeter frame in fully welded 430 gd 1.2 thk. 30 mm box section.
- Pre-drilled box section support brackets, for fixing insitu. (Fixings not supplied).
- Additional box section support brackets provided, depending on the shelf length selected.

### Options

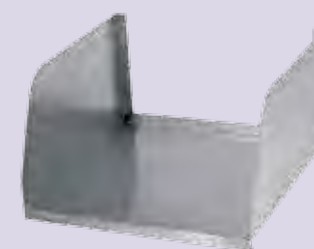
Non standard sizes available on request.

#### Rodded Pot Rack

Length	300mm deep	400mm deep	500mm deep
600mm	✓	✓	✓
900mm	✓	✓	✓
1200mm*	✓	✓	✓
1500mm*	✓	✓	✓
1800mm*	✓	✓	✓
2100mm*	✓	✓	✓
2400mm*	✓	✓	✓

\* All 304gd. available

## Microwave Shelf (Medium Duty)



### Main Features

- Commercial medium duty s/steel microwave shelf.
- Constructed from 1.2 mm thick 430 gd. s/steel
- Available as 600 mm long x 450 mm deep.
- Available as 600 mm long x 600 mm deep.
- 3 sided folded shelf and folded return side cheeks for strengthening.
- Side cheeks pre-drilled for wall fixing. (Fixings not supplied).
- Folded 30 mm front turn down to front edge for strengthening.

### Options

Non standard sizes available on request.

#### Microwave Shelf (Medium Duty)

Length (mm)	Strength	Depth (mm)	Price
600	medium duty	✓	✓
600	medium duty	✓	✓

\* All 304gd. available.





## Main Features

- **Storage Cupboard:** Free standing commercial s/steel, fully enclosed storage cupboard.
- C.O.S.H.H. Cupboard:** Free standing commercial s/steel, fully enclosed C.O.S.H.H. hazardous materials storage cupboard.
- Four tier storage internally.
- 30 mm deep welded base shelf (1 no.)
- 30 mm deep fixed mid shelf. (1 no.)
- 2 no. Adjustable mid shelves on strengthened lift out support rails.
- **Storage Cupboard:** Outer panels & doors constructed in 430 gd (0.9 thk.) s/steel.
- C.O.S.H.H. Cupboard:** All 304 gd s/steel – outer panels/ locking doors in 304 gd (0.9 thk.) s/steel.
- **Storage Cupboard:** Base and mid shelving in 430 gd (1.2 thk.)
- C.O.S.H.H. Cupboard:** Base and mid shelving in 304 gd (0.90/1.2 thk.) s/steel.
- Standard cupboard height 1800 mm.
- Available in 600, 900 or 1200 mm standard lengths.
- Available in 450 or 600 mm deep.
- Fitted with side hung steel doors, mounted on sturdy cabinet hinges with D handles.
- All doors constructed from inner/ outer panel work in s/steel.
- Full height rear back panel to cupboard base.
- Cupboard legs fitted with adjustable height feet, for positioning & fixing to a floor surface on site.
- Standard leg height of cupboard set at 135 mm (door to floor) – to suite with other CED equipment/ adjacent counter kick plinth heights.

### COSHH/Storage Cupboards

Length	Height	Depth	
		450mm	600mm
430 Grade Stainless Steel (Storage Cupboard)			
600mm	1800mm	✓	✓
900mm	1800mm	✓	✓
1200mm	1800mm	✓	✓
304 Grade Stainless Steel (COSHH Cupboard)			
600mm	1800mm	✓	✓
900mm	1800mm	✓	✓
1200mm	1800mm	✓	✓



## COSHH/Storage Cupboards



Adjustable shelving.

### Options - COSHH/Storage Cupboard

#### Product

Lockable doors (Storage cupboard) – 2 no. suited keys per lock.

Flush steel door handles. (Inset steel handles replace the standard D handle).

Mobile storage cupboard – Set of castors (2 braked – max load 210 Kg).

COSHH/Storage cupboard – Non standard size (Standard material specification applies).

## Bucket Sink

### Bucket Sink

#### Size (mm)

500 x 500 x 450 (h)



## Main Features

- Commercial free standing s/steel bucket sink, frame and bucket rest insert – 500 mm wide x 500 mm deep x 450 mm high.
- Worktops constructed in 304 gd (1.5 thk.) s/steel with 304 gd (1.2 thk.) s/steel bowl, supported on 30 x 30 box section 430 gd (1.2 thk.) framework.
- Low height floor standing bucket sink/ stand for use with a wall mounted overhead tap & local floor drain.
- Worktop has 50 mm up stand to rear & houses a 300 mm deep s/steel bowl and waste outlet in the bottom, for positioning over a floor gully.
- Supplied with removable sit on perforated steel bucket rest.
- Frame fitted with flanged levelling feet for mechanical fixing to floor surface.
- Taps, waste traps & waste pipes are not supplied.

## Combi Stand



\*For illustration only

## Wash Hand Basin

### Wash Hand Basins

#### Model

Type A

Type B



## Main Features

- Wash hand basin top manufactured in 0.9 mm thick, 304 gd. stainless steel, bright polish finish.
- Apron support is made from 0.9 mm 430 gd. s/steel, bright polish finish.
- Basin prepared for 32 mm waste outlet overflow and two tap holes in the rear ledge.
- Wall mounted by fixing holes provided in rear up stand and the rear apron fixing brackets.
- Basin supplied with 32 mm waste outlet connection, plug, overflow and chain.
- Wash hand basin available in two sizes:
- Model A – 305 wide x 265 deep x 110 mm high.
- Model B – 340 wide x 345 deep x 185 high.
- Taps, waste traps & waste pipes are not supplied.

### Options - Wash Hand Basins

#### Product

Set - ½" basin taps (lever arm type) supplied loose

Set - ½" basin taps (dome head type) supplied loose

### Combi Stand

Length	Depth	Height	
916mm	640mm	720mm	40mm x 40mm Box Section Framework with Flanged Feet, two Banks of Seven Gn 1:1 Runners (Portrait)

Option for Castors available in lieu of standard feet.

\*Various bespoke sizes available to suit all combi oven manufacturers equipment.



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## Hot Cupboards

### Plain Top Hot Cupboard



Pass through option.

### Roll Under Hot Cupboard



Option - Digital temperature display



### Main Features

- › **Plain Top:** Freestanding s/steel insulated hot cupboard with plain steel strengthened worktop.  
**Roll Under:** Mobile s/steel insulated hot cupboard with plain steel worktop.
- › Constructed in 0.9mm 430gd s/steel panel work with 1.5mm thick 304 gd s/steel worktop.
- › **Plain Top:** Available as either 850mm or 900mm worktop height as standard.  
**Roll Under:** Available as 650 mm worktop height as standard, for seamless integration in a servery counter.
- › Fitted with set of sliding s/steel doors to operator side of hot cupboard.
- › Fully removable s/steel mid shelf with supporting removable box section steel bars.
- › Single control panel is mounted to operator right hand side of cupboard
- › Supplied with individual rotary thermostatic temperature control for hot cupboard.
- › Illuminating individual On/Off switch for heated section & separate indicator light showing 'heating power on'.
- › **Plain Top:** Adjustable height levelling feet for accurate final site positioning.  
**Roll Under:** Mounted on braked castors for accurate final site positioning.
- › Fully removable control panel section, for improved service access.
- › **Plain Top:** Supplied in a standard depth of 700mm for optimum heated storage space.  
**Roll Under:** Supplied in a standard depth of 650mm for optimum heated storage space within a counter void.
- › Supplied with plug top and 2M lead (>3kW).

### Options - Hot Cupboards

#### Product

Plain Top & Roll Under

Digital temperature display

Fan assisted hot cupboard

Optional heights and depths available

#### Plain Top Only

Conversion to mobile (100mm Diam. wheels - 2 locking)

Pass through (Additional doors - all sizes)

### Plain Top Hot Cupboard

#### Plain Top Hot Cupboard

Length	Depth	Height	Power (kw)
1200mm	700mm		1.5
1500mm	700mm	850mm	2.0
1800mm	700mm	or	2.5
2100mm	700mm	900mm	3.0
2400mm	700mm		3.0

#### Roll Under Hot Cupboard

Length	Depth	Height	Power (kw)
900mm	650mm	650mm	1.0
1200mm	650mm	650mm	1.5
1500mm	650mm	650mm	2.0

\* All 304 gd. available.

\* Control panel to right hand side. If required to left then specify with order.

\* All 304 gd. available.

### Installation-Roll-Under Hot Cupboard:

A 50mm clearance void is recommended around the hot cupboard within counter void, to circulate warm air created.





## Hot Cupboard Bain Marie (Dry Heat/Wet Well)

### Main Features

- Free standing s/steel combined hot cupboard with either 'Dry Heat' or 'Wet Well' Bain marie top, independently controlled.
- Bain marie upper section supplied with removable G/N container support bars.
- Constructed in 0.9mm 430gd s/steel panel work with 1.5mm thick 304 gd s/steel worktop.
- Available as either 850mm or 900mm worktop height as standard.
- Wet Well:** Bain marie is fitted with 3/4" BSP lever valve/handle & 15mm swivel arm drain, for emptying the tank, accessed behind the sliding hot cupboard door.
- Fitted with set of sliding s/steel doors to operator side of hot cupboard.
- Fully removable s/steel mid shelf with supporting removable box section steel bars.
- Dual control panel is mounted to operator right hand side of cupboard
- Supplied with individual rotary thermostatic temperature controls for hot cupboard & bain marie sections.
- Illuminating individual On/Off switches for each heated section & separate indicator lights showing 'heating power on'.
- Adjustable height levelling feet for accurate final site positioning.
- Fully removable control panel section, for improved service access.
- Supplied in a standard depth of 700mm for optimum heated hot cupboard storage space.
- Supplied with plug top and 2M lead (<3kW) or 2M cable for hard wiring by others (>3kW).
- \*G/N containers not supplied.

### Hot Cupboard Bain Marie



#### Hot Cupboard Bain Marie (Dry Heat/Wet Well)

##### Dry Heat

Length	Depth	Height	Power (kw)
1200mm	700mm		3.0
1500mm	700mm	850mm	4.0
1800mm	700mm	or	4.5
2100mm	700mm	900mm	5.5
2400mm	700mm		6.0

##### Wet Well

Power (kw)
4.0
5.0
6.5
7.0
7.0

\* Control panel to right hand side. If required to left then specify with order.

\* All 304 gd. available.

#### Options - Hot Cupboard (Bain Marie)

##### Product

Digital temperature display
Mobile conversion to locking castors
Fan assisted hot cupboard section
Pass through (Additional doors - all sizes)
Bespoke heights and depths available

## Heated Gantry (Tiered)

### Main Features

- Heated gantry can be added above plain top, pass-through or bain marie type hot cupboard worktops.
- Gantry can be independently fitted to other equipment (Servery pass etc).
- Available in single, double and triple tier heated versions.
- Ideal for short term heated meal/ plate storage etc.
- Heated solid steel shelf/ pass is supported on sturdy steel box section gantry.
- Individual 300 w quartz infra red holding lamps sited under the shelf surface, 1 per gastronorm section (350mm centres)
- Gantry lengths to suit all CED standard hot cupboards.
- Fitted with dimmer control switches to each heated shelf.
- (<3kw) Gantry wired integrally to hot cupboard control panel and supplied with 2M single electrical cable & 13 amp plug top.
- (>3kw) Wired integrally and supplied with 2M cable only, will need to be hard wired or fitted with commando plug.



#### Heated Gantry (Tiered)

Tier type	Length	Lamps	Depth	Height	Power (kw)
single - heated	1200mm	3	300mm	450mm	0.9
	1500mm	3	300mm	450mm	0.9
	1800mm	4	300mm	450mm	1.2
	2100mm	5	300mm	450mm	1.5
	2400mm	6	300mm	450mm	1.8
double - heated	1200mm	6	300mm	700mm	1.8
	1500mm	6	300mm	700mm	1.8
	1800mm	8	300mm	700mm	2.4
	2100mm	10	300mm	700mm	3.0
	2400mm	12	300mm	700mm	3.6
triple - Heated Gantry	1200mm	9	300mm	700mm	2.7
	1500mm	9	300mm	700mm	2.7
	1800mm	12	300mm	700mm	3.6
	2100mm	15	300mm	700mm	4.5
	2400mm	15	300mm	700mm	4.5
additional Ambient Tier	1200mm	N/A	300mm	N/A	N/A
	1500mm	N/A	300mm	N/A	N/A
	1800mm	N/A	300mm	N/A	N/A
	2100mm	N/A	300mm	N/A	N/A
	2400mm	N/A	300mm	N/A	N/A



\* Double tiered heated gantry shown.



## Wall Cupboards



### Wall Cupboards

Door type	Length	Width	Height
sliding doors	900mm	300mm	540mm
	1200mm	300mm	540mm
	1500mm	300mm	540mm
	1800mm	300mm	540mm
hinged doors	600mm	300mm	540mm
	900mm	300mm	540mm
	1200mm	300mm	540mm

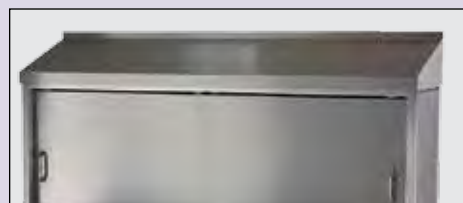
### Options - Wall Cupboards

Product
Lockable doors (Hinged or sliding door cupboard types) – 2 no. suited keys per lock.
Wall cupboard sloping top – Sloping top to the wall cupboard. Reduces surface build up of dust/ debris & makes for easier cleaning.
Wall cupboard (Non standard size) – Available up to 600 mm high and depth of 350 mm. Standard material specification applies.
Flush steel door handles. Inset steel handles replace the standard D handle.

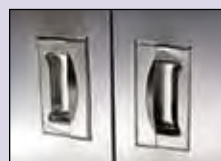
\* All 304 gd. available.

### Main Features

- › Wall mounted commercial s/steel fully enclosed storage cupboard.
- › Outer panels, doors, top & base shelf constructed in 430 gd (0.9 thk.) s/steel.
- › Available in 600, 900, 1200, 1500 & 1800 mm standard lengths.
- › Adjustable height 430 gd (1.2 thk.) s/steel storage mid-shelf.
- › Standard cupboard height 540 mm. Standard cupboard depth 300 mm.
- › Rear up stand to roof for sealing against a surface where items may be stored on top.
- › Full height flush steel back panel can be fixed through to conceal screw heads.
- › **Hinged Door models:** 600, 900 & 1200 mm models feature side hinged steel doors (inner/outer panel type) fitted with chrome D handles.
- › **Sliding Door models:** 900, 1200, 1500 & 1800 mm models feature top hung sliding steel doors (inner/outer panel type) fitted with chrome D handles.
- › Sliding door models fitted with central door channel guide.



\* Sloping top option shown



\* Flush handle option shown



\* Lockable doors option shown

## Base Cupboards - Wall Sited or Free Standing



Free standing  
\* (Centre bench top) option  
\* Flush handle option shown



Free standing  
\* (Centre bench top) option.  
\* Non standard leg height option.  
\* Flush handle option shown.

### Base Cupboards - Wall Sited or Free Standing

Length	Width	Height
900mm*	650mm	900mm
1200mm*	650mm	900mm
1500mm	650mm	900mm
1800mm	650mm	900mm
2100mm	650mm	900mm
2400mm	650mm	900mm
900mm*	700mm	900mm
1200mm*	700mm	900mm
1500mm	700mm	900mm
1800mm	700mm	900mm
2100mm	700mm	900mm
2400mm	700mm	900mm

\* With hinged doors, all other sizes are sliding doors

## Main Features

- › Commercial s/steel fully enclosed storage cupboard and steel work surface.
- › Worktop made from 304 gd (1.5 thk.) s/steel. Outer panels & doors constructed in 430 gd (0.9 thk.) s/steel supported on 30 x 30 box section 430 gd (1.2 thk.) framework. Base shelving in 430 gd (1.2 thk.)
- › Standard base cupboard height is 900 mm to suit most kitchen area back counters.
- › Available in 900, 1200, 1500, 1800, 2100 & 2400 mm standard lengths.
- › All standard lengths also available in 650/ 700 mm depth.
- › Adjustable height, removable full length mid shelf on strengthened lift out support rails.
- › 30mm welded base shelf.
- › **Steel worktop type:** for wall sited cupboard – features 50 mm rear wall up stand. (Wall bench worktop type).
- › **Steel worktop type:** for free standing cupboard – features 50 mm turn down to each edge. (Centre bench worktop type).
- › **Standard base cupboards:** < 1200 mm long – fitted with side hung steel doors, mounted on sturdy cabinet hinges with D handles.
- › **Standard base cupboards:** >1200 mm long fitted with top hung sliding steel doors c/w central door channel guide & D handles.
- › All doors constructed from inner/ outer panel work in s/steel.
- › Full height rear back panel to cupboard base.
- › Cupboard legs fitted with adjustable height flanged feet, for positioning & fixing to a floor surface on site.
- › Standard leg height of cupboard set at 135 mm (door to floor) – to suite with other CED equipment/ adjacent counter kick plinth heights.

### Options - Base Cupboards

Product
Lockable doors (Hinged or sliding door cupboard types) – 2 no. suited keys per lock.
Flush steel door handles. (Inset steel handles replace the standard D handle).
Mobile base cupboard – Set of castors (2 braked – max load 210 Kg).
Base cupboard – Sliding doors ( Replace standard side hung doors on 900/ 1200 mm long models).
Base cupboard Non standard leg height 210 mm – door to floor ( To suite with CED wall/ centre bench base shelf heights).
Base cupboard – Non standard size (Standard material specification applies).
Non standard base cupboard height > 900 ( i.e. 850 mm to suit certain kitchen area back counters).

\* All 304 gd. available.



## Stainless Steel Specification & Care

Product	Bowls	Worktop/ Top	Under- shelf	Framework - 30x30 Box		Shelves	Panelwork	
	304-1.2thk	304-1.5thk	430-1.2thk	304-1.5thk	430-1.2thk	430-1.2thk	304-0.9thk	430-0.9thk
Benches		•	•		•			
Sinks	•	•	•		•			
Dishwash tables	•	•	•		•			
Shelves					•	•		
Base cupboards		•			•	•		•
Wall cupboards					•	•		•
COSHH cupboards		•		•			•	•
Gantries					•	•		



### Stainless Steel Cleaning Instructions

#### Routine Cleaning

It is good practice to clean equipment immediately after use. All electrical equipment should be switched off and isolated from the main electrical supply before cleaning commences. Never hose down, wash, submerge or rinse any electrical parts on your equipment as this can cause irreparable damage and can cause an electrical hazard.

Most substances or dirt can be removed with a warm, damp cloth and a mild detergent, drying with a soft cloth to prevent water marks. For more stubborn substances a non-abrasive multi-purpose cream cleaner, without added bleach, may be used (e.g. CIF original cream cleaner). This should be applied with a soft damp cloth. Heavy-duty dirt and burnt on grease may require the use of a nylon

scouring pad in conjunction with the multi-purpose cleaner.

Oil, grease and fingerprints can generally be removed with a soap/water solution but a Hydrocarbon solvent may be required. Care must be taken to use the proper safety precautions, if using solvents (in line with COSHH regulations).

Fingerprints on a cabinet

trim and appliances with highly polished surfaced can be eliminated with a glass cleaner. Removal of the excess cleaner with a soft cloth leaves a protective film from which fingerprints can be wiped.

#### Cautions

Cleaning agents containing sodium hypochlorite (bleach) should not be left in contact with stainless steel. If bleach is necessary, it should be used only in the strengths prescribed by the manufacturers' instructions and never left in contact with the surface for longer than 30 minutes.

Harsh abrasives and scouring materials should not be used for cleaning stainless steel, as they leave scratches in the surface and damage the appearance of the appliance. Do not use wire brushes, scrapers or contaminated scouring pads.

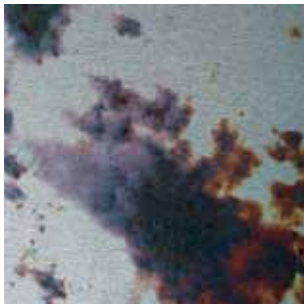
If the appliance has a directional polished grain, any cleaning with a nylon-scouring pad should be carried out along the line of the grain and not across it to avoid scratching of the steel.

After use, always remove wet cleaning aids (such as cloths, pads, containers) from the surface, to avoid formation of water marks and stains. Most domestic dish-washing liquids contain chlorides; if they are left in long-term contact with stainless steel, pitting corrosion may occur. Silver dip cleaners are particularly harmful as they contain strong acids which can very quickly cause discolouration and pitting of the stainless steel.



### Tannin (Tea) Stains

Tannin stains can be removed by a hot solution of sodium carbonate (washing soda) and water; the solution can be applied with a soft cloth or sponge. This treatment should be followed by a wipe with a damp, clean cloth to remove and residue and dry with a soft cloth.



### Rust Marks

Under normal usage conditions, it is unlikely that these marks will be caused by the rusting of the stainless steel itself, but are more likely to be the result of small particles of ordinary steel which have become attached to the surface and subsequently rusted. These brown marks are usually only superficial stains and can be removed by using a soft damp cloth and a multi-purpose cream cleaner. Occasionally, it may be necessary to resort to a proprietary stainless steel cleaner, to return its surface to its original condition.



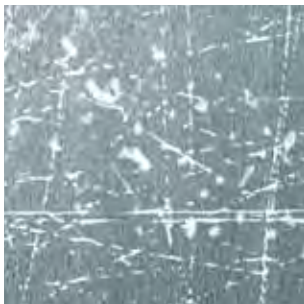
### Oily Deposits

An oily deposit may form inside containers if they are not cleaned regularly. This can be removed by filling the appliance with boiling water and adding sodium bicarbonate (baking powder). After 15 minutes, the appliance should be drained, rinsed and dried with a soft cloth. If the oil deposit is heavy, a mild multi-purpose cream cleaner may also be needed.



### Heat Discolouration

Heavy oxidisation is unlikely to occur during normal usage. If heat discolouration does occur, slight abrasion of the surface will be required. The type of cleaner will depend upon the appliances original finish. A highly polished surface will require the use of proprietary stainless steel polish, but slight scratching may occur during the polishing treatment. If the finish is directional, as in a ground or brush finish, then a nylon scouring pad/cloth in conjunction with the multi-purpose cream cleaner can be used. Note: do not use a steel or 'wire wool' scouring pad as this will cause highly visible marks and scratches.



### Surface Scratching

Scratching will be most noticeable on highly polished components, in particular the drainer area of sinks, where hard or heavy objects are likely to be placed during normal commercial use. These marks are usually only superficial, and can be removed with a proprietary stainless steel cleaner/polish. A useful alternative is a car paint restorer, such as 'T-Cut'.

# BACKBAR



## Modular Bar System

### Flexible Pre-engineered Bar Servery Operating System

CED's Backbar range is a versatile, pre-engineered interconnecting modular bar system, in durable 430gd. steel panel work, with 304 gd. s/steel worktops. The bases can be incorporated behind bespoke bar frontages and tops to provide the essential elements for a fully functioning bar servery area, forming straight bar runs or faceted runs by the use of optional angled worktop infills and base unit cover trims.

The Backbar range consists of plain top or pressed steel drainer worktop units, allowing for varied dry or wet area bar use. A mix of shelving, sinks & wash, glass, general or basket rack storage, plus open ambient storage units can be incorporated with many practical accessories, such as angled or extended worktops.

Download and design your layout quickly and accurately with our CAD drawings of the various modules, all located at [www.cedfabsltd.co.uk](http://www.cedfabsltd.co.uk). Specific bar run lengths can be achieved using bespoke versions (up to 1000 mm long) of shelving units or worktops.

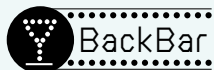
#### Typical Accessories Required With Each Bar Run.

- › Additional Low Height Leg Set (see LLF) to end or void section per run.
- › Additional High Leg Set (see HLF) to open end where void required.
- › End Decor Panel for each visible end panel of run (see EP1).
- › End Decor Panel for each visible end panel of void section (see EP1)  
(Typically where bins are positioned).
- › Each base unit is supplied with one Low Height Leg Set (LLF)









## Plain Top Shelving Unit

### Main Features

- › S/steel modular open shelf backbar unit c/w plain top s/steel worktop.
- › **Steel Shelf Type:** 3 levels of solid s/steel storage shelving under.
- › **Steel Shelf Type:** Supplied with removable adjustable height s/steel support shelving.
- › **Rack Shelf Type:** 3 levels of glass storage under.  
**Rack Shelf Type:** Supplied with 3 no. PVC coated glass storage racks on removable s/steel drip tray support shelving.
- › 304 gd. 1.2mm thk. s/steel solid 'plain top' worktop & durable 430 gd. 0.9 mm panel work construction.
- › Available in 450, 650, 800 and 1000 mm lengths.
- › Anti drip mould to front edge of worktop.
- › 560 mm deep, 945 mm high – including 95 mm rear worktop up stand.
- › Supplied with 1 no. leg set – consisting pair of nylon feet adjustable +/- 25 mm for final alignment on site.
- › Additional bridging leg sets available to suit required bar layout.
- › **Steel Shelf Type:** Bespoke lengths – up to 1000 mm long – available, to use with other standard module lengths in achieving a particular bar run length.

### Plain Top Shelving Unit (Steel Shelf Type)



### Plain Top Shelving Unit (Rack Shelf Type)



## Ice Chest

### Main Features

- › S/steel modular ice storage/ open shelving backbar unit c/w s/steel ice chest worktop, valance panel & s/steel base storage shelf under.
- › 304 gd. 1.2mm thk. fully welded/ insulated 2/3 compartment s/steel ice chest in a 'plain top' surround worktop.
- › Durable 430 gd. 0.9 mm panel work construction.
- › 280 mm deep ice chest compartment supplied with removable s/steel dividers, 38 mm (1½") waste outlet and cut out in rear back panel for drainage connections.
- › **Lid Type:** Sliding s/steel lid and handle supplied over ice chest section.
- › Supplied with solid s/steel base storage shelving under.
- › Available in 450, 650, 800 and 1000 mm lengths.
- › Anti drip mould to front edge of worktop.
- › 560 mm deep, 945 mm high – including 95 mm rear worktop up stand.
- › Supplied with 1 no. leg set – consisting pair of nylon feet adjustable +/- 25 mm for final alignment on site.
- › Additional bridging leg sets available to suit required bar layout.
- › Drainage traps, wastes and pipework not supplied.

### Ice Chest (Open Type)



### Ice Chest (With Lid)



#### Plain Top Shelving Unit

##### Steel Shelf Type

##### Rack Shelf Type

Code	Code
PTS45	PTS45W
PTS65	PTS65W
PTS80	PTS80W
PTS100	PTS100W

#### Ice Chest

##### Open Type

##### With Lid

Code	Code
IC45	IC45L
IC65	IC65L
IC80	IC80L
IC100	IC100L





## Drainer Top Shelving Unit

### Main Features

- › S/steel modular open shelf backbar drainer top unit c/w solid s/steel pressed drainer worktop, drain top waste connection.
- Steel Shelf Type:** 3 levels of solid s/steel storage shelving under.
- › **Steel Shelf Type:** Supplied with removable adjustable height s/steel support shelving.
- › **Rack Shelf Type:** 3 levels of glass storage under.
- › **Rack Shelf Type:** Supplied with 3 no. PVC coated glass storage racks on removable s/steel drip tray support shelving.
- › Suitable for wet area working locations within a bar run.
- › 304 gd. 1.2mm thk. s/steel recessed 'drainer' worktop & durable 430 gd. 0.9 mm panel work construction.
- › Available in 450, 650, 800 and 1000 mm lengths.
- › Unit size: 560 mm deep, 945 mm high – including 95 mm rear worktop up stand.
- › Anti drip mould to all edges of recessed drainer worktop.
- › Worktop drain fitted with 38 mm (1½) waste connection and rear panel waste access.
- › Supplied with 1 no. leg set – consisting pair of nylon feet adjustable +/- 25 mm for final alignment on site.
- › Additional bridging leg sets available to suit required bar layout.
- › Waste traps & waste pipes are not supplied.

### Drainer Top Shelving Unit (Steel Shelf Type)



### Drainer Top Shelving Unit (Rack Shelf Type)



#### Drainer Top Shelving Unit

##### Steel Shelf Type

Code
DTS45
DTS65
DTS80
DTS100

##### Rack Shelf Type

Code
DTS45W
DTS65W
DTS80W
DTS100W

## Sink Unit

### Main Features

- › **Single Sink Unit:** S/steel modular open shelf backbar single sink unit c/w s/steel pressed left hand drainer section & bowl worktop.
- › **Single Sink Unit:** Available in 450, 650, 800 and 1000 mm lengths.
- › **Double Sink Unit:** S/steel modular open shelf backbar double sink unit c/w s/steel pressed double bowl worktop
- › **Double Sink Unit:** Available in 650 and 800 mm lengths only.
- › Both supplied with ½" mixer tap, valance panel & solid s/steel base storage shelf under.
- › Suitable for wet area working locations within a bar run.
- › Supplied loose – wall mounting (½") swivel spout mixer tap, plug/chain & 38 mm (1½") waste connection.
- › 304 gd. 1.2 mm thk. s/steel recessed single or double bowl/worktop & durable 430 gd. 0.9 mm panel work construction.
- › Unit size: 560 mm deep, 945 mm high – including 95 mm rear worktop upstand & pre-formed tap hole.
- › Anti drip mould to all edges of recessed bowl/ drainer worktop.
- › Sink bowl unit supplied with rear panel drain waste connection access.
- › Supplied with 1 no. leg set – consisting pair of nylon feet adjustable +/- 25 mm for final alignment on site.
- › Additional bridging leg sets available to suit required bar layout.
- › Waste traps & waste pipes are not supplied.
- › Model SSU45 (450 mm long) supplied with sink bowl top only. (No drainer section)

### Single Sink Unit



Swivel Mixer tap.

### Double Sink Unit



#### Sink Unit

##### Single Sink

Code
SSU45
SSU65
SSU80
SSU100

##### Double Sink

Code
DSU65
DSU80

\* SSU45 has no drainer.



## Wash Hand Basin Unit

### Main Features

- ▶ S/steel modular open shelf backbar hand wash unit c/w s/steel pressed bowl on plain top worktop, 1/2" mixer tap, valance panel & solid s/steel base storage shelf under.
- ▶ Suitable for wet area working locations within a bar run.
- ▶ Supplied loose – wall mounting (1/2") swivel spout mixer tap, plug/chain & 38 mm (1 1/2") waste connection.
- ▶ 304 gd. 1.2 mm thk. s/steel recessed bowl/worktop & durable 430 gd. 0.9 mm panel work construction.
- ▶ Available in 350 and 450 mm lengths.
- ▶ HWU35 model features 225 mm diameter x 160 mm deep hand wash bowl
- ▶ HWU45 model features 300 mm diameter x 160 mm deep hand wash bowl.
- ▶ Unit size: 560 mm deep, 945 mm high – including 95 mm rear worktop upstand & pre-formed tap hole.
- ▶ Supplied with front valance panel & solid s/steel base storage shelf under.
- ▶ Anti drip mould to front edge of worktop.
- ▶ Wash hand unit supplied with rear panel drain waste connection access.
- ▶ Supplied with 1 no. leg set – consisting pair of nylon feet adjustable +/- 25 mm for final alignment on site.
- ▶ Additional bridging leg sets available to suit required bar layout.
- ▶ Waste traps & waste pipes are not supplied.



### Wash Hand Basin Unit

Code
HWU35
HWU45



## Blender Station Unit

### Main Features

- ▶ S/steel modular open shelf backbar blender station unit c/w s/steel pressed bowl on plain top worktop, 1/2" mixer tap, operator side blender shelf, valance panel & solid s/steel base storage shelf under.
- ▶ Suitable for wet area working locations within a bar run.
- ▶ Supplied loose – wall mounting (1/2") swivel spout mixer tap, plug/chain & 38 mm (1 1/2") waste connection.
- ▶ 304 gd. 1.2 mm thk. s/steel recessed bowl/worktop & blender support shelf. Durable 430 gd. 0.9 mm panel work construction.
- ▶ Available in 450 and 650 mm lengths.
- ▶ Unit size: 560 mm deep, 945 mm high – including 95 mm rear worktop upstand & pre-formed tap hole.
- ▶ Supplied with front valance panel, solid s/steel base storage shelf & 304 gd. s/steel drinks blender mounting shelf.
- ▶ Anti drip mould to all edges of recessed bowl worktop.
- ▶ Blender Station unit supplied with rear panel drain waste connection access.
- ▶ Supplied with 1 no. leg set – consisting pair of nylon feet adjustable +/- 25 mm for final alignment on site.
- ▶ Additional bridging leg sets available to suit required bar layout.
- ▶ Waste traps & waste pipes are not supplied.



### Blender Station

Code
BS45
BS65



Swivel Mixer tap.



## Drainer Top Bridge Unit (With Roll Under Bin)

### Main Features

- ▶ S/steel modular open void (or bridging) backbar unit c/w pressed 'drainer' worktop & roll under bin.
- ▶ Supplied with open void section to rear and side panels.
- ▶ Supplied with s/steel mobile bottle bin housed within open void.
- ▶ Bin housing supplied with lift off waste container, set of castors & s/steel circular cup handle
- ▶ Available in 450 and 650 mm lengths.
- ▶ 560 mm deep, 945 mm high – including 95 mm rear worktop up stand.
- ▶ Supplied with 1 no. leg set – consisting pair of nylon feet adjustable +/- 25 mm for final alignment on site.
- ▶ Additional bridging leg sets available to suit required bar layout.
- ▶ Suitable for wet area work areas.
- ▶ 304 gd. 1.2 mm thk. s/steel recessed 'drainer' worktop & 430 gd. 0.9 mm panels. 430 gd. steel roll under bin.
- ▶ Anti drip mould to all edges of recessed drainer worktop.
- ▶ Worktop drainer supplied with 38 mm (1 1/2") waste connection and rear panel waste access.

### Drainer Top Bridge (With Roll Under Bin)

Code
PTD45
PTD65







## Storage Cupboard Unit

### Main Features

- › S/steel modular backbar lockable storage cupboard unit c/w 'plain top' s/steel worktop & 3 levels of internal s/steel storage shelving.
- › 304 gd. 1.2mm thk. s/steel solid 'plain top' worktop & durable 430 gd. 0.9 mm panel work construction.
- › Model SC45/1D & SC65/1D feature single side hung s/steel locking door (suited locks – 2 keys per lock) & s/steel circular pull handle.
- › Model SC80/2D & SC100/2D feature double side hung s/steel locking doors (suited locks – 2 keys per lock) & s/steel circular pull handles.
- › Supplied with 3 no. levels of removable adjustable height s/steel shelving.
- › Available in 450, 650, 800 and 1000 mm lengths.
- › Anti drip mould to front edge of worktop.
- › 560 mm deep, 945 mm high – including 95 mm rear worktop up stand.
- › Supplied with 1 no. leg set – consisting pair of nylon feet adjustable +/- 25 mm for final alignment on site.
- › Additional bridging leg sets available to suit required bar layout.



### Storage Cupboard Unit

Code
SC45/1D
SC65/1D
SC80/2D
SC100/2D



## Single Drawer Unit

### Main Features

- › S/steel modular open shelf single drawer storage unit c/w 'plain top' s/steel worktop & storage shelf under.
- › 304 gd. 1.2mm thk. s/steel solid 'plain top' worktop & durable 430 gd. 0.9 mm panel work construction.
- › Features s/steel locking single drawer (suited locks – 2 keys per lock) & s/steel circular pull handle.
- › Available in 450 and 650 mm lengths.
- › Anti drip mould to front edge of worktop.
- › 560 mm deep, 945 mm high – including 95 mm rear worktop up stand.
- › Supplied with 1 no. leg set – consisting pair of nylon feet adjustable +/- 25 mm for final alignment on site.
- › Additional bridging leg sets available to suit required bar layout.

### Single Drawer Unit

Code
SD 45
SD 65



## Three Drawer Unit

### Main Features

- › S/steel modular open shelf three drawer storage unit c/w 'plain top' s/steel worktop.
- › 304 gd. 1.2 mm thk. s/steel solid 'plain top' worktop & 430 gd. 0.9 mm panel work construction.
- › Features bank of three s/steel locking single drawers (suited locks – 2 keys per lock) & s/steel circular pull handles.
- › Available in 450 and 650 mm lengths.
- › Anti drip mould to front edge of worktop.
- › 560 mm deep, 945 mm high – including 95 mm rear worktop up stand.
- › Supplied with 1 no. leg set – consisting pair of nylon feet adjustable +/- 25 mm for final alignment on site.
- › Additional bridging leg sets available to suit required bar layout.

### Three Drawer Unit

Code
DU3 45
DU3 65





## Plain Top Shelving Unit (Basket Rack Type)

### Main Features

- › S/steel modular open shelving glass wash basket storage unit c/w solid s/steel worktop & 3 levels of glass wash basket storage under.
- › 304 gd. 1.2mm thk. s/steel solid 'plain top' worktop & durable 430 gd. 0.9 mm panel work construction.
- › Supplied with 3 no. pull out telescopic sliding s/steel basket support shelving.
- › Glass washing baskets not supplied.
- › Suitable for wet area working locations within a bar run.
- › Available in 500, 550 and 600 mm lengths.
- › Anti drip mould to front edge of worktop.
- › 560 mm deep, 945 mm high – including 95 mm rear worktop up stand.
- › Supplied with 1 no. leg set – consisting pair of nylon feet adjustable +/- 25 mm for final alignment on site.
- › Additional bridging leg sets available to suit required bar layout.



Plain Top Shelving Unit  
(Basket Rack Type)

Code
PTBR50 (400mm basket)
PTBR55 (450mm basket)
PTBR60 (500mm basket)

## Plain Top Bridge Unit (With Roll Under Bin)

### Main Features

- › S/steel modular open void (or bridging) backbar unit c/w 'plain top' solid s/steel worktop & roll under bin.
- › Supplied with open void section to rear and side panels.
- › Supplied with s/steel mobile bottle bin housed within open void.
- › Bin housing supplied with set of castors & s/steel circular cup handle
- › Available in 450 and 650 mm lengths.
- › 560 mm deep, 945 mm high – including 95 mm rear worktop up stand.
- › Supplied with 1 no. leg set – consisting pair of nylon feet adjustable +/- 25 mm for final alignment on site.
- › Additional bridging leg sets available to suit required bar layout.
- › Suitable for dry bar area work areas.
- › 304 gd. 1.2 mm thk. s/steel solid 'plain top' worktop & 430 gd. 0.9 mm panels. 430 gd. steel roll under bin.
- › Anti drip mould to front edge of worktop.



Plain Top Bridge  
(With Roll Under Bin)

Code
PTB45
PTB65

## Beer Station Unit

### Main Features

- › S/steel modular open shelf storage unit c/w a plain top 'stepped down' s/steel worktop, storage & base shelf under.
- › 304 gd. 1.2mm thk. s/steel solid 'plain top' worktop & durable 430 gd. 0.9 mm panel work construction.
- › Features s/steel set down worktop and side upstands – typically used to fill beer glasses from an overhead beer pump.
- › Available in 450 and 650 mm lengths.
- › Suitable for wet area working locations within a bar run.
- › Anti drip mould to front edge of worktop.
- › 560 mm deep, 945 mm high – including rear worktop up stand.
- › Supplied with 1 no. leg set – consisting pair of nylon feet adjustable +/- 25 mm for final alignment on site.
- › Additional bridging leg sets available to suit required bar layout.



Beer Station

Code
SDB45
SDB65

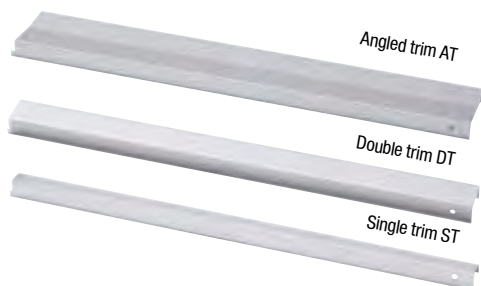




## Rear Cover Trims

### Main Features

- › Series of varied cover trims in 430 gd. s/steel that cover the interface between different base unit end panels.
- › Trim type CT: Used to cap the interface of 2 base units at 45 or 90 degree angle.
- › Trim type DT: Used to cap the interface of 2 adjacent base units in a straight bar run.
- › Trim type ST: Used to cap over the end decor panel and base unit side panel at the end of a bar run.
- › Trim type AT: Used to cap over the interface of 2 adjacent angled base units. (10 deg/ 15 deg/ 20 deg.)
- › \*Bespoke angled trims available on request.



### Rear Cover Trim

Code
Corner trim CT
Double trim DT
Single trim ST
Angled trim AT

## Speed Rail (Fixed)

### Main Features

- › 304 gd. S/steel face fixed shelf for local storage and access of spirit bottles in wet areas of the bar run, such as ice chests.
- › Folded/ welded construction with keyhole slot mounting facility to bottle shelf rear.
- › Available to suit 450, 650, 800 and 1000 mm long base units.



### Speed Rail (Fixed)

Code
SR45
SR65
SR80
SR100

## Condiment Set

### Main Features

- › 304 gd. S/steel removable condiment storage shelf, attaches over rear upstand of most backbar base units.
- › Ideal for bar fruit such as lemon slices, olives, peanuts etc.
- › Suitable for wet or dry areas of the bar run.
- › Folded/ welded construction.
- › Supplied with 1/9 Gn x 65 mm containers.
- › Available as either 2 or 3 Gn container version.



### Condiment Sets

Code
CS/2
CS/3

## Speed Rail (Add On)

### Main Features

- › 304 gd. S/steel hook on shelf attaches to front face of fixed speed rail option.
- › For additional local storage of spirit bottles in wet areas of the bar run.
- › Folded/ welded construction.
- › Available to suit 450, 650, 800 and 1000 mm unit speed rails.



### Speed Rail (Add On)

Code
ASR45
ASR65
ASR80
ASR100

## Blender Shelf

### Main Features

- › 304 gd. S/steel face fixed shelf for local storage and access to electric drinks blenders in dry/wet areas of the bar run, such as ice chests.
- › Provides a perfect working platform for making of cocktails or smoothies.
- › Folded construction with keyhole slot mounting facility to blender shelf rear.
- › Front and rear upstand to shelf acts as product stop.



### Blender Shelf

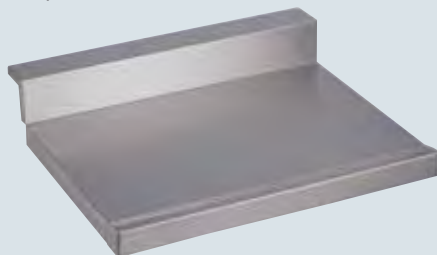
Code
BS45/22
LBS65/22



## Plain Top Infill/ Bridging Worktop

### Main Features

- › Series of varied length 'plain top' S/steel infill or bridging worktops for use over void areas of the bar, such as bottle fridges.
- › Can be used in conjunction with optional high leg support frame ( option HLF).
- › Constructed in 304 gd. s/steel.
- › Worktop section includes 95 mm rear worktop up stand.
- › Anti drip mould to front edge of worktop.
- › Available in 450, 650, 800 and 1000 mm lengths.
- › 'Bespoke' sizes also available



- › Wet area version available on request (features removable perforated drip tray within plain top)



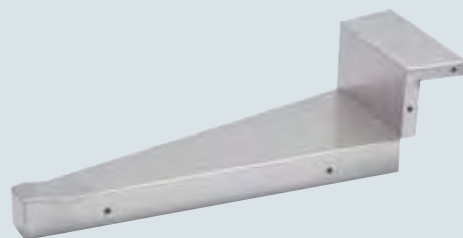
### Plain Top Infill/ Bridging Worktop

Code
PB45
PB65
PB80
PB100

## Angled Infill/ Bridging Worktop

### Main Features

- › Series of varied 'plain top' S/steel angled infill or bridging worktops for use with a faceted base unit layout.
- › Constructed in 304 gd. s/steel.
- › Worktop section includes 95 mm rear worktop up stand.
- › Anti drip mould to front edge of worktop.
- › Available in 10, 15 and 20 degree angles as standard.
- › Bespoke angles also available on request.



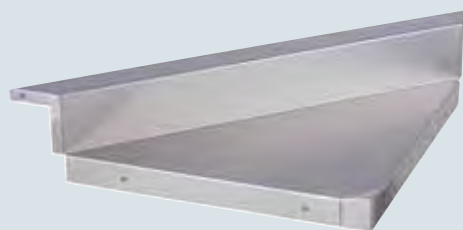
### Angled Infill/ Bridging Worktop

Code
AT10
AT15
AT20

## 45 Degree Corner Infill/ Bridging Worktop

### Main Features

- › 'Plain top' S/steel angled infill or bridging worktop for bridging 2 no. base units for a 45 degree faceted corner layout.
- › Constructed in 304 gd. s/steel.
- › Worktop section includes 95 mm rear worktop up stand.
- › Anti drip mould to front edge of worktop.
- › Bespoke angles also available on request.



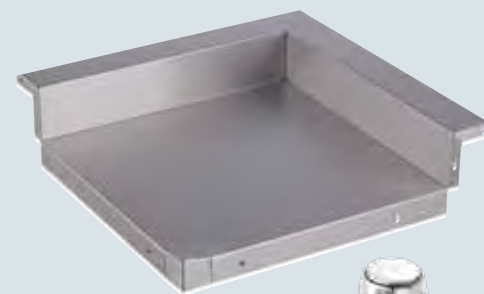
### 45 Degree Corner Infill/ Bridging Worktop

Code
CT45

## 90 Degree Corner Infill/ Bridging Worktop

### Main Features

- › Plain top' S/steel angled infill or bridging worktop for bridging 2 no. base units for a 90 degree right angle internal corner layout.
- › Constructed in 304 gd. s/steel.
- › Worktop section includes 95 mm rear worktop up stand.
- › Anti drip mould to front edge of worktop.
- › Bespoke angles also available on request.
- › Optional Hand Wash bowl corner worktop (Model CTW90)
- › Model CTW90 : c/w 300mm diam. x 160mm deep inset bowl and a pair of dome head basin taps, plug/chain and waste.



1/2" basin taps  
(dome head).

### 90 Degree Corner Infill/ Bridging Worktop

Code
CT90
CTW90*

\* With inset basin waste and mixer tap.

\* Perforated top option available.





## High Leg Support Frame

### Main Features

- › S/steel tubular high leg set frame supports an infill/bridging worktop at end of any bar run where infill worktop is fitted (e.g. wall or open end)
- › Locates under the infill section of worktop.
- › Frame supplied with pair of nylon feet adjustable +/- 25 mm for final alignment on site.



High Leg Support Frame

Code

HLF

\* High leg frame will be required at end of any run where a bridge is positioned.

\* End panels cannot be fitted to this item.

## Low Leg Support Frame

### Main Features

- › S/steel tubular low leg set frame which alternately bridges the interface of 2 no. base units of any bar run. (each base unit supplied with 1 set as standard)
- › Locates under the end panels of 2 no. adjoining base units.
- › Frame supplied with pair of nylon feet adjustable +/- 25 mm for final alignment on site.



Low Leg SupportFrame

Code

LLF

\* One low leg frame with each standard unit.

## End Decor Panel

### Main Features

- › 2 part universal S/steel end decor panel that provides a neat finish to an open end of the bar run.
- › Constructed in 430 gd. s/steel.
- › 1 x EP1 decor end panel is required to finish each exposed end of every run.



End Decor Panel

Code

EP1

\* One EP1 décor panel required to finish the end of every run

## Roll-Under Bin

### Main Features

- › Optional 2 section roll under bin module with removable waste container.
- › Bin housing mounted on 4 no. castors.
- › Bin housing features letter box opening for bottle waste and s/steel circular pull handle.
- › Constructed in 430 gd. s/steel.
- › Available to suit a 450 or 600 mm void.

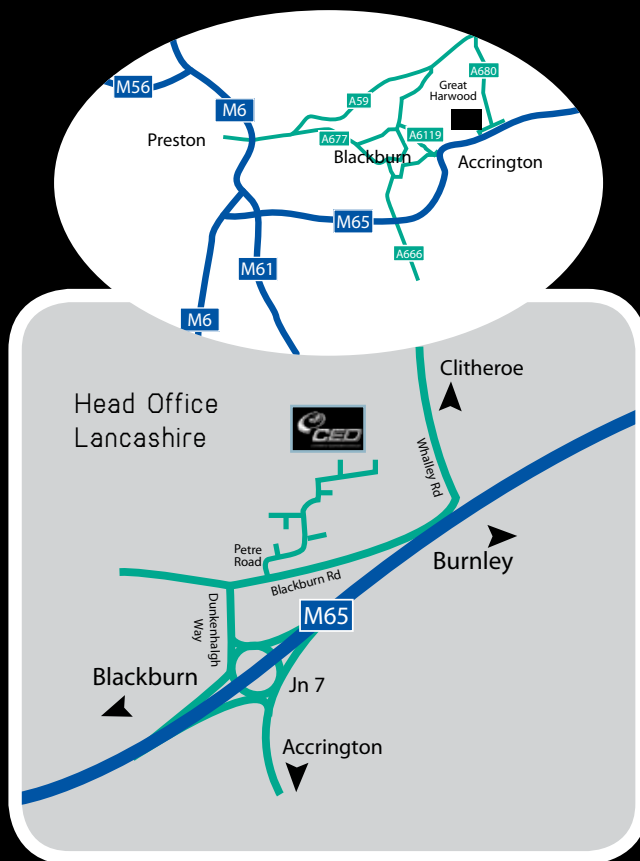


Roll-Under Bin

Code

RUB45

RUB65

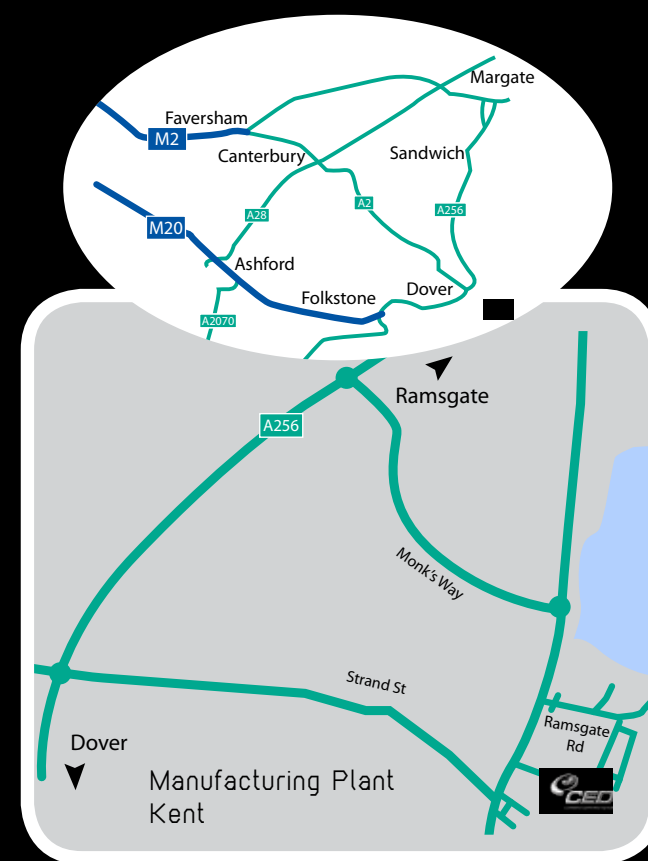


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