

COMMERCIAL KITCHEN ANCILLARIES & ACCESSORIES

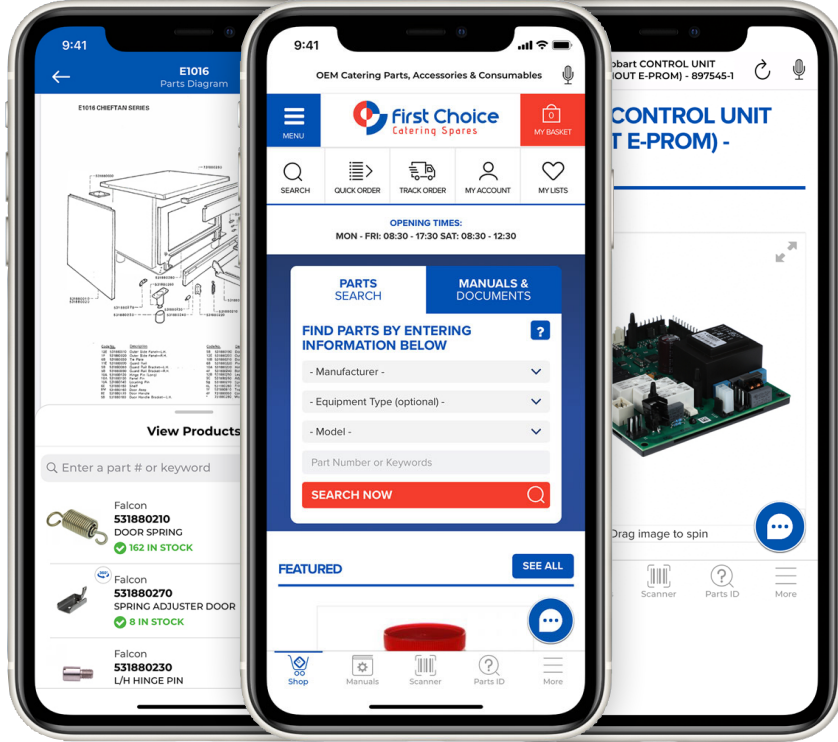
2020 EDITION ONE



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DORMONT GAS HOSES

Dormont is the trusted name for reliable, high quality gas hoses. Dormont standard hoses are designed and manufactured for use in the commercial kitchens environment.



Standard Hose Construction

- + Each hose is constructed from fully annealed 304 stainless steel and features a helical corrugation design that increases strength and flexibility.
- + The dipped PVC coating provides a permanent, wrinkle free, heat and crack resistant smooth surface preventing places where dirt and debris can lodge facilitating cleaning and better hygiene
- + Antimicrobial coating inhibits the growth of mildew, mould and odour causing bacteria on the hose
- + Flared mechanical end fittings provide increase service life at critical twisting points compared to welded fittings
- + Push-to-connect, quick disconnect coupling unit can be operated one handed and features a flat face that reduces the places that dirt and debris can accumulate

Braided Hoses

Braided hoses have the quality construction of the standard hose with an added layer of stainless steel braiding that prevents the corrugations from stretching when a piece of equipment is moved. This increases the durability and service life of the hose. The braiding, along with the antimicrobial PVC coating process, creates an exceptionally strong protective surface.

BTU Capacities

Flow rating BTU @ 0.55 sp. gr. natural gas, 0.58mbar pressure drop, 37.96 MJ/m³

Hose I.D. (inches)	Length (mm)		
	1000mm	1250mm	1500mm
1/2"	66000	59000	56000
3/4"	152000	142000	136000
1"	246000	236000	214000
1 1/4"	-	455000	430000

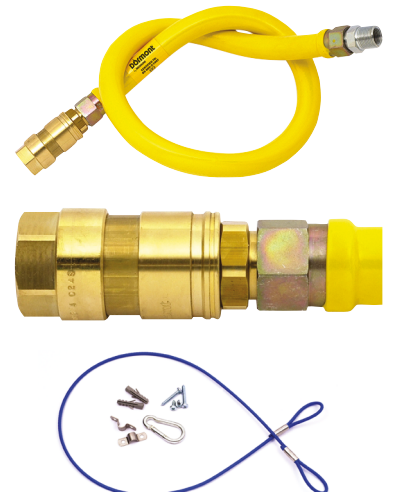
Standards / Legislation

Dormont hoses carry the BSI Kitemark that signifies on going quality testing. Hoses that are certified to BS 669-2: 1997 have only had one sample tested on the original test date.

DORMONT GAS HOSES

Standard and braided gas hoses with a Quick-Disconnect coupling & straight restraining cable with mounting kit.

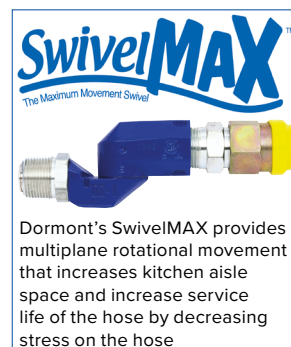
Description	UNBRAIDED	BRAIDED
	Part No.	Part No.
DORMONT UNBRAIDED GAS HOSE 1/2" 1000mm	2650NPVF36	2650BPQ36
DORMONT UNBRAIDED GAS HOSE 1/2" 1200mm	2650NPVF48	2650BPQ48
DORMONT UNBRAIDED GAS HOSE 1/2" 1500mm	2650NPVF60	2650BPQ60
DORMONT UNBRAIDED GAS HOSE 3/4" 1000mm	2675NPVF36	2675BPQ36
DORMONT UNBRAIDED GAS HOSE 3/4" 1200mm	2675NPVF48	2675BPQ48
DORMONT UNBRAIDED GAS HOSE 3/4" 1500mm	2675NPVF60	2675BPQ60
DORMONT UNBRAIDED GAS HOSE 1" 1000mm	26100NPVF36	26100BPQ36
DORMONT UNBRAIDED GAS HOSE 1" 1200mm	26100NPVF48	-
DORMONT UNBRAIDED GAS HOSE 1" 1500mm	26100NPVF60	-
DORMONT UNBRAIDED GAS HOSE 1 1/4" 1200mm	26125NPVF48	-
DORMONT UNBRAIDED GAS HOSE 1 1/4" 1500mm	26125NPVF60	-



DORMONT GAS HOSES WITH SWIVEL CONNECTOR

Standard and braided gas hoses with a Quick-Disconnect coupling, a SwivelMAX connector and straight restraining cable with mounting kit.

Description	Part No.
DORMONT UNBRAIDED GAS HOSE WITH SWIVEL CONNECTOR 1/2" 1000mm	2650NPVF361S
DORMONT BRAIDED GAS HOSE WITH SWIVEL CONNECTOR 1/2" 1000mm	2650BPQ361S
DORMONT UNBRAIDED GAS HOSE WITH SWIVEL CONNECTOR 3/4" 1000mm	2675NPVF361S
DORMONT BRAIDED GAS HOSE WITH SWIVEL CONNECTOR 3/4" 1000mm	2675BPQ361S
DORMONT UNBRAIDED GAS HOSE WITH SWIVEL CONNECTOR 1" 1000mm	26100NPVF361S



DORMONT GAS HOSES WITH SAFETY QUIK CONNECTOR

Standard gas hoses with a Safety Quik connector and straight restraining cable with mounting kit.



Dormont's Safety Quik connector provides an extra layer of safety to the gas supply. The hose can only be connected and disconnected when the valve is in the OFF position. The connector also features a thermal shut-off that stops the flow of gas when the internal temperature exceeds 170°C (350°F)



Description	Part No.
DORMONT UNBRAIDED GAS HOSE WITH SAFETY QUIK CONNECTOR 1/2" 1000mm	2650NPVF36CF
DORMONT UNBRAIDED GAS HOSE WITH SAFETY QUIK CONNECTOR 3/4" 1000mm	2675NPVF36CF

DORMONT SAFETY SYSTEM PLUS BRAIDED GAS HOSES

Braided gas hoses with a Safety Quik connector, two SwivelMAX connectors & a coiled restraining cable with mounting kit.



Description	Part No.
DORMONT SAFETY SYSTEM PLUS BRAIDED GAS HOSE 1/2" 1000mm	2650BPQ362SCF-RC36
DORMONT SAFETY SYSTEM PLUS BRAIDED GAS HOSE 1/2" 1200mm	2650BPQ482SCF-RC48
DORMONT SAFETY SYSTEM PLUS BRAIDED GAS HOSE 1/2" 1500mm	2650BPQ602SCF-RC60
DORMONT SAFETY SYSTEM PLUS BRAIDED GAS HOSE 3/4" 1000mm	2675BPQ362SCF-RC36
DORMONT SAFETY SYSTEM PLUS BRAIDED GAS HOSE 3/4" 1200mm	2675BPQ482SCF-RC48
DORMONT SAFETY SYSTEM PLUS BRAIDED GAS HOSE 3/4" 1500mm	2675BPQ602SCF-RC60



CATERQUIP GAS HOSES

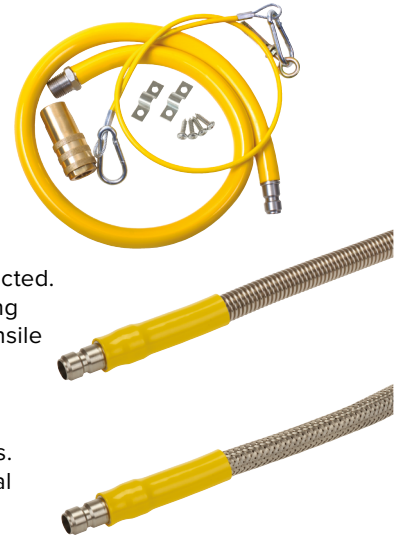
Fully welded corrugated stainless steel catering gas hose assemblies manufactured to a high specification in order to meet the legal requirements of gas supply for catering appliances using first, second and third family gases.

- + Fully welded stainless steel hose
- + Extremely flexible and durable
- + Hygienic, wipe-clean, wrinkle free yellow PVC cover
- + Manufactured in the UK
- + Fully tested, approved and certified to BS669 Part 2: 1997
- + 100% pressure tested prior to despatch
- + All assemblies supplied with a restraining kit

The hoses come with a quick-release valved coupler which cuts off the gas supply when disconnected. This special coupler must be installed in accordance with BS6173-1990 standard for mobile catering units, with the restraining device supplied. The restraining device meets the required minimum tensile load specification as per BS 669 Part:2 1997.

Heavy Duty CaterQuip Plus Hoses

A braided hose that resists wear and tear that over time can stretch other hoses and cause failures. These hoses have a single layer of stainless steel 304L wire overbraiding for additional mechanical strength, supplied with a yellow PVC cover.



Description	Fitting 1	Fitting 2	UNBRAIDED	BRAIDED
			Part No.	Part No.
GAS HOSE 1/2" x 1000mm	1/2" st/st nipple with quick release coupling	1/2" BSPT hex male	211030	211036
GAS HOSE 1/2" x 1250mm	1/2" st/st nipple with quick release coupling	1/2" BSPT hex male	211043	-
GAS HOSE 1/2" x 1500mm	1/2" st/st nipple with quick release coupling	1/2" BSPT hex male	211031	211037
GAS HOSE 3/4" x 1000mm	3/4" st/st nipple with quick release coupling	3/4" BSPT hex male	211032	211038
GAS HOSE 3/4" x 1250mm	3/4" st/st nipple with quick release coupling	3/4" BSPT hex male	211044	-
GAS HOSE 3/4" x 1500mm	3/4" st/st nipple with quick release coupling	3/4" BSPT hex male	211033	211039
GAS HOSE 1" x 1000mm	1" st/st nipple with quick release coupling	1" BSPT hex male	211034	-
GAS HOSE 1" x 1500mm	1" st/st nipple with quick release coupling	1" BSPT hex male	211035	-

HONEYWELL GAS SOLENOID VALVES

Description	Part No.
1/2" GAS SOLENOID VALVE 230V	205001
3/4" GAS SOLENOID VALVE 230V	205002
1" GAS SOLENOID VALVE 230V	205003
1-1/4" GAS SOLENOID VALVE 230V	205004
1-1/2" GAS SOLENOID VALVE 230V	205005
2" GAS SOLENOID VALVE 230V	205006



MAXITROL RV48 GAS GOVERNORS

Description	Inlet pressure	Outlet pressure	Part No.
GAS GOVERNOR - 1/2"	100 mbar	2.5 to 30 mbar	207002
GAS GOVERNOR - 3/4"	100 mbar	2.5 to 30 mbar	207003



JEAVONS J78R GAS GOVERNORS

Description	Inlet pressure	Outlet pressure	Part No.
JEAVONS J78R GAS GOVERNOR - 1/2"	350 mbar	2 to 48 mbar	207004
JEAVONS J78R GAS GOVERNOR - 3/4"	350 mbar	2 to 48 mbar	207005
JEAVONS J78R GAS GOVERNOR - 1"	350 mbar	2 to 48 mbar	207006



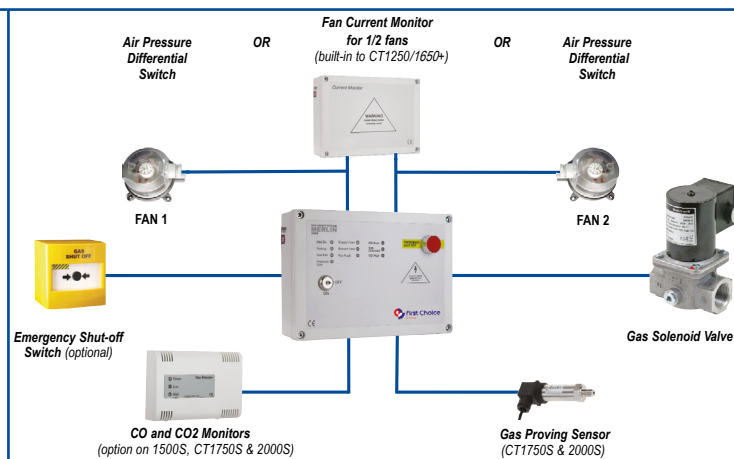
MERLIN GAS INTERLOCK SYSTEMS

An adequate ventilation system is essential in all commercial catering kitchens using gas or solid fuel appliances to safeguard the health of the workforce. But a ventilation system can only do its job if it is operating correctly and this can be ensured by an efficient interlock system that automatically isolates the gas supply should the ventilation system fail. Under the latest official guidelines, IGEM/UP/19, an interlock is required to monitor the ventilation system of all new installations and in existing installations the system should be reviewed when replacing or adding equipment. In addition to interlocking systems a gas proving capability is also required where equipment without flame failure devices is present.

Merlin interlock systems are specifically designed for use in commercial catering kitchens and meet the requirements of BS6173 and can be controlled using either air pressure differential switches or fan current monitors. In addition to this, certain systems can also have additional CO and CO₂ monitors integrated for greater air quality monitoring capabilities.

A complete system requires a Control Box, either a Pressure Differential Switch or a Fan Power Sensor per fan (built-in with CT1250 model), a Gas Solenoid Valve and a Remote Emergency Shut-off Switch (optional).

The training division of First Choice run courses to help designers and specifiers understand the requirements for ventilation systems in commercial catering kitchens. If you would like information on the courses, or guidance on specifying the correct system for your installation, just call 01543 460385.



FEATURES OF MERLIN GAS INTERLOCK SYSTEMS	CT1200S	CT1250	CT1650+	CT1750	1500S	2000S
Monitors one or two fans	•	•	•	•	•	•
Monitors up to four fans					•	•
Compatible with Air Pressure Differential Switch for each fan	•			•	•	•
Compatible with CS1/2 Fan Power Sensor for 1/2 fan motors	•			•	•	•
Compatible with PM2+ Fan Power Sensor for up to 2 fan motors				•	•	•
Built-in Current Monitor for up to 2 fan motors		•	•			
LCD Display of Fan Current for up to 2 fan motors			•			
Built-in Emergency Stop Switch	•	•	•	•	•	•
Connection for Remote Emergency Stop Switch (optional)	•	•	•	•	•	•
Fire Alarm Interface/BMS Interface	•	•	•	•	•	•
Built-in Fan On/Off and Speed Control for two fans				•		
Gas Pressure Proving System				•		•
Connection for CO ₂ Detector			•	•	•	•
Connection for CO/NG/LPG Gas Detectors				•	•	•
CO/CO ₂ Boost Capability				•		

CT1200S GAS INTERLOCK SYSTEM

- + Provides gas interlock protection for ventilation systems with one or two fans.
- + Connects to air pressure differential switches (one per fan) or CS1 Fan Power Sensor to monitor one fan or CS2 Fan Power Sensor to monitor two fans.
- + Easy to use with clear LED system indications
- + Built-in emergency cut-off switch with connections for optional external switch.
- + BMS terminals normally closed or normally open and common.



Description	Part No.
CT1200S GAS INTERLOCK CONTROL BOX	204100

COMPLETE INSTALLATION KITS

Complete installation kit comprising:

- + CT1200S Control Box with 2 Air Differential Pressure Switches
- + External Emergency Stop Push Button
- + Honeywell Gas Solenoid Valve.

Description	Part No.
CT1200S INTERLOCK INSTALLATION KIT FOR 3/4" GAS SUPPLY	204111
CT1200S INTERLOCK INSTALLATION KIT FOR 1" GAS SUPPLY	204112
CT1200S INTERLOCK INSTALLATION KIT FOR 1 1/4" GAS SUPPLY	204115
CT1200S INTERLOCK INSTALLATION KIT FOR 1 1/2" GAS SUPPLY	204116
CT1200S INTERLOCK INSTALLATION KIT FOR 2" GAS SUPPLY	204117



CT1250 GAS INTERLOCK SYSTEM

- + Provides gas interlock protection for ventilation systems with one or two fans
- + Built-in Fan Power Sensor to monitor two fans
- + Easy to use with clear LED system indications
- + Built-in emergency cut-off switch with connections for optional external switch
- + BMS terminals normally closed or normally open and common

Description	Part No.
CT1250 GAS INTERLOCK CONTROL BOX	204101



COMPLETE INSTALLATION KITS

Complete installation kit comprising:

- + CT1250 Control Box
- + External Emergency Stop Push Button
- + Honeywell Gas Solenoid Valve.

Description	Part No.
CT1250 INTERLOCK INSTALLATION KIT FOR 3/4" GAS SUPPLY	204113
CT1250 INTERLOCK INSTALLATION KIT FOR 1" GAS SUPPLY	204114
CT1250 INTERLOCK INSTALLATION KIT FOR 1 1/4" GAS SUPPLY	204118
CT1250 INTERLOCK INSTALLATION KIT FOR 1 1/2" GAS SUPPLY	204119
CT1250 INTERLOCK INSTALLATION KIT FOR 2" GAS SUPPLY	204120



CT1750 GAS INTERLOCK SYSTEM

- + Provides gas interlock protection for ventilation systems with up to two fans
- + Connects to air pressure differential switches (one per fan) or PM2+ Fan Power Sensor to monitor two fans. Will also operate with CS1 Fan Power Sensor to monitor one fan or CS2 Fan Power Sensor to monitor two fans.
- + Built-in fan on/off and speed control for two fans (via 0-10V DC output)
- + Connects to optional gas proving system for kitchens with older gas appliances that do not have flame failure protection
- + Connects to optional CO/CO₂ monitors with automatic fan control if the detectors go into alarm, even when the panel is switched in the off position
- + Ideal safety back-up for solid fuel appliances
- + Allows compliance with BS6173 for commercial kitchens
- + Easy to use with clear LED system indications
- + Built-in emergency cut-off switch with connections for optional external switch
- + BMS terminals normally closed or normally open and common

Description	Part No.
CT1750 GAS INTERLOCK SYSTEM	204102



CT1650+ GAS INTERLOCK SYSTEM

- + Provides gas interlock protection for ventilation systems with up to two fans
- + Connects to air pressure differential switches (one per fan) or PM2+ Fan Power Sensor to monitor two fans. Will also operate with CS1 Fan Current Monitor for one fan or CS2 Fan Current Monitor for two fans
- + Connects to optional CO/CO₂ monitors
- + Allows compliance with BS6173 for commercial kitchens
- + Easy to use with clear LED system indications
- + Built-in emergency cut-off switch with connections for optional external switch
- + BMS terminals normally closed or normally open and common

Description	Part No.
CT1650+ GAS INTERLOCK SYSTEM	204123



2000S GAS INTERLOCK SYSTEM

- + Provides gas interlock protection for ventilation systems with up to four fans
- + Connects to air pressure differential switches (one per fan) or PM2+ Fan Power Sensor to monitor two fans. Will also operate with CS1 Fan Current Monitor for one fan or CS2 Fan Current Monitor for two fans
- + Connects to gas proving system for kitchens with older gas appliances that do not have flame failure protection.
- + Connects to optional CO/CO₂ monitors
- + Allows compliance with BS6173 for commercial kitchens
- + Easy to use with clear LED system indications
- + Built-in emergency cut-off switch with connections for optional external switch
- + BMS terminals normally closed or normally open and common



Description	Part No.
2000S GAS INTERLOCK SYSTEM	204103

GAS INTERLOCK FITTINGS

Description	Part No.
DIFFERENTIAL AIR PRESSURE SWITCH Measures between 20-300Pa Incorporates a 10 second dropout delay to prevent nuisance tripping	204104



Description	Part No.
CS1 FAN POWER SENSOR Fan current monitor for 1 fan for CT200S, CT1750 & 2000S systems	204105
CS2 FAN POWER SENSOR Fan current monitor for 2 fans for CT200S, CT1750 & 2000S systems	204106
PM2+ FAN POWER SENSOR Fan current monitor for 2 fans for CT1750 & 2000S systems	204127



Description	Part No.
GAS PROVING SENSOR For gas proving with CT1750 & 2000S systems	204125



Description	Part No.
CO MONITOR For monitoring CO in ambient air with CT1750 & 2000S systems	204109



Description	Part No.
CO ₂ MONITOR For monitoring CO ₂ in ambient air with CT1750 & 2000S systems	204110



Description	Part No.
EMERGENCY STOP BUTTON With resettable Perspex screen to enable user to use multiple times. When pressed an activation indicator drops into view. After activation can be reset with a key for immediate re-use	204108



GREASEPAK BIOLOGICAL DRAIN MAINTENANCE SYSTEM

by **MECHLINE**

GreasePak is a drain dosing system designed to help address the issue of fats, oils and grease (FOGs). GreasePak can work as an individual system or in conjunction with grease traps.

Kitchen Drains and FOGs

Commercial kitchens naturally produce large amounts of FOGs, some of which is discharged in to drains. An accumulation of FOGs can cause slow or completely blocked drains which result in bad odours and the risk of health and hygiene hazards.

The UK Building Regulations 2000 act was amended in 2002 to state -
"Drainage serving kitchens in commercial hot food premises should be fitted with a grease separator complying with prEN 1825-1 and designed in accordance with prEN 1825-2 or other effective means of grease removal"



THE GREASEPAK SYSTEM

- + Easy to: Install, Use & Clean
- + Bio-fluid refills are easy to store, handle and change
- + Choice of Long Life Battery or Mains Power
- + Prevents bad odours from drains



- + Environmentally friendly bio-fluid
- + Cost effective & efficient
- + Wall mounted - takes up no floor space
- + Can be installed in kitchens with or without existing grease traps



GreasePak is the only bioremediation system to be BBA-approved

GREASEPAK DOSING MODULE

- + Discreet wall-mounted unit – takes up no floor space
- + Lockable door
- + Easy to change dosing time and MSGD fluid volume
- + Compact white ABS plastic dosing module with audible alarm



Description	Part No.
GREASEPAK DOSING MODULE, BATTERY OPERATED	GP-DMi-STD-2
GREASEPAK DOSING MODULE, MAINS OPERATED	GP-DMi-MAINS-2

GREASEPAK BIO-FLUID

Multi Strain Grease Degradator (MSGD), contained in a 5-litre box. MSGD is very efficient in the degrading of FOGs and environmentally friendly. Easy to store, handle, locate and connect with simple twist on / off connector – no spills. Class 1, Bio-degradable, non-hazardous product



Description	Part No.
GREASEPAK BIO-ENZYMATIC DOSING FLUID, PACKED 3 X 5 LTRS TO A BOX	GP-MSGD5

GREASEPAK REPLACEMENT BATTERY PACK

- + Replacement battery back for GP-DMi-STD-2 dosing units
- + 18-24 month service life (approx.)



Description	Part No.
GREASEPAK REPLACEMENT BATTERY PACK	GP-BP

T&S EASYINSTALL™ PRE-RINSE UNITS

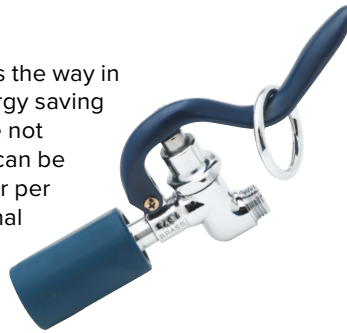
T&S Brass was founded in 1947 with a commitment to quality and innovation. The company introduced the industry's first pre-rinse spray unit and ever since that time has set the standard for new products designed to solve real world problems while cutting down on installation time.

T&S products are manufactured to the highest standards in the industry and are certified by a wide variety of national and international organisations. The flexible hose is manufactured in Tygothane C-544-A-I.B. which meets the FDA criteria for food contact. T&S is committed to the safety and reliability of its products and test every single product they manufacture.

First Choice Group maintains an extensive stock of T&S products available for next day delivery throughout the UK when ordered before 5.00pm.

WATER SAVING LOW FLOW

T&S understands how vital water conservation is today and leads the way in the foodservice industry with an extensive line of water and energy saving products that meet and exceed conservation requirements while not compromising performance. All of the T&S pre-rinse spray units can be fitted with a low flow spray valve that uses just 2.46 litres of water per minute to provide the same effective rinsing action of conventional spray heads that use twice as much water. This can save your customer up to 500,000 litres of water a year.



WRAS APPROVED

Fitted with a spring retainer approved by WRAS to avoid the need for separate restrainers to prevent the risk of backflow of contaminated water into the mains supply. WRAS Approved Products No 1502069, 1502070, 1502071, 1502072 and 1502073.



MATCHING TAPS

T&S produce a range of matching taps that compliment your pre-rinse units. See pages 19.

SAVE WATER ... SAVE TIME ... SAVE MONEY

T&S recognise that the last thing an installation engineer needs to deal with is a long, tedious installation of a pre-spray unit. That is why they created the Easyinstall™ "Pop-and-Lock" system, designed to cut installation time by 66%!

Pre-Assembled Parts

The Pre-Rinse Units are partially pre-assembled and supplied in just three parts, making installation simple and fast. Just screw the flexible tube/spray gun assembly to the riser tube and "Pop-and-Lock" to the base faucet. If a basin filler is required the spout is also added using the "Pop-and-Lock" system.

Anti-Rotation Washer System

Seated inside the faucet, the washer prevents the riser from rotating. Once installed, your Pre-Rinse Unit's riser will stay in place.

Sturdier Connection

The bushing's deep seat inside the faucet makes the connection stronger and sturdier. The variable rate spring provides added strength and stability. The redesigned wall bracket with set screws providing extra "biting" power, staying secured.

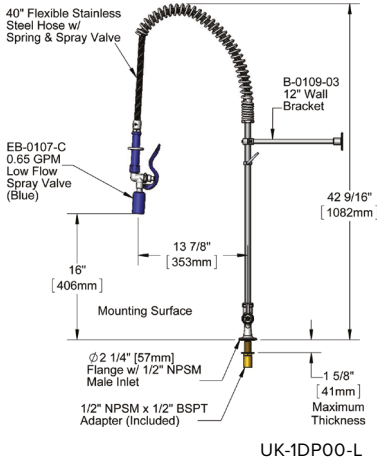
Three-Year Warranty

T&S Easyinstall™ Pre-Rinse Units come with a full 3-year parts only warranty

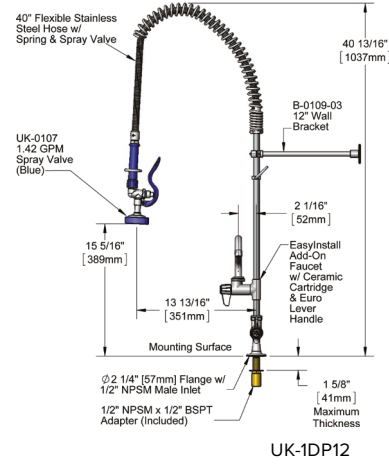


T&S EASYINSTALL™ SINGLE FEED DECK MOUNTED PRE-RINSE UNIT

EasyInstall™ Pre-Rinse Unit, single hole deck mount for single water feed. With 12" (305mm) wall bracket. With or without 12" (305mm) faucet.



UK-1DP00-L



UK-1DP12

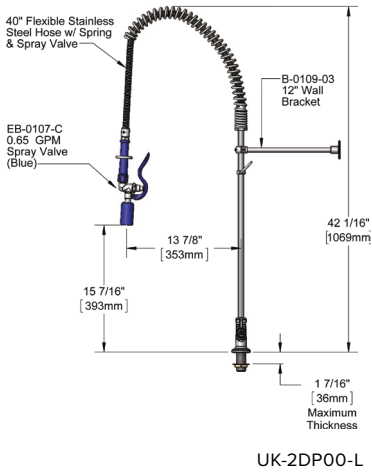


Description	WRAS Approval no.	Part No.
SINGLE/STANDARD SPRAY HEAD	1502069	UK-1DP00
SINGLE/LOW FLOW SPRAY HEAD	1502069	UK-1DP00-L
SINGLE/STANDARD SPRAY HEAD/12" FAUCET	1502069	UK-1DP12
SINGLE/LOW FLOW SPRAY HEAD/12" FAUCET	1502069	UK-1DP12-L

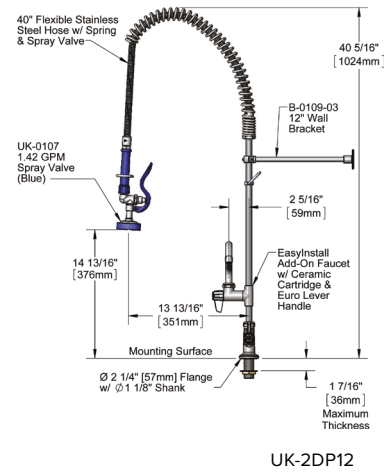


T&S EASYINSTALL™ MONO BLOCK TWIN FEED DECK MOUNTED PRE-RINSE UNIT

EasyInstall™ Pre-Rinse Unit, single hole deck mount for hot and cold water feed. With 12" (305mm) wall bracket. With or without 12" (305mm) faucet. Supplied with 2 water connection hoses and two non-return valves.



UK-2DP00-L



UK-2DP12

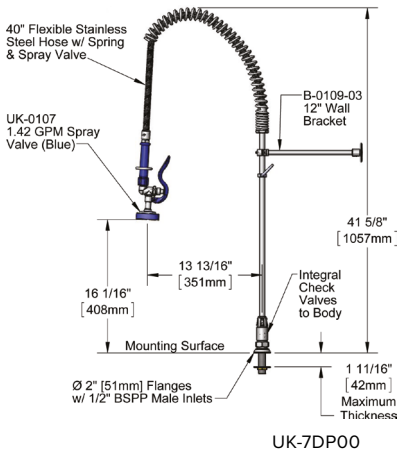


Description	WRAS Approval no.	Part No.
MONO/STANDARD SPRAY HEAD	1502070	UK-2DP00COMP
MONO/LOW FLOW SPRAY HEAD	1502070	UK-2DP00-LCOMP
MONO/STANDARD SPRAY HEAD/12" FAUCET	1502070	UK-2DP12COMP
MONO/LOW FLOW SPRAY HEAD/12" FAUCET	1502070	UK-2DP12-LCOMP

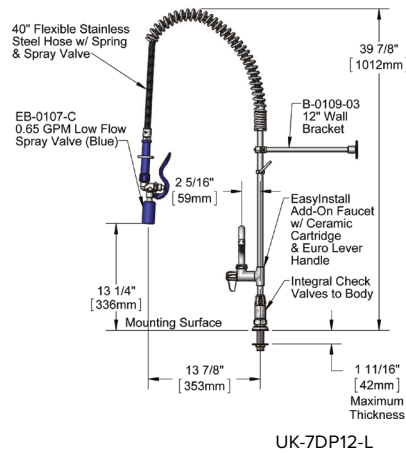


T&S EASYINSTALL™ TWIN FEED DECK MOUNTED PRE-RINSE UNIT

EasyInstall™ Pre-Rinse Unit, twin hole deck mount for hot/cold water feed. With 12" (305mm) wall bracket. With or without 12" (305mm) faucet.



UK-7DP00



UK-7DP12-L



Description	WRAS Approval no.	Part No.
TWIN/STANDARD SPRAY HEAD	1502072	UK-7DP00
TWIN/LOW FLOW SPRAY HEAD	1502072	UK-7DP00-L
TWIN/STANDARD SPRAY HEAD/12" FAUCET	1502072	UK-7DP12
TWIN/LOW FLOW SPRAY HEAD/12" FAUCET	1502072	UK-7DP12-L

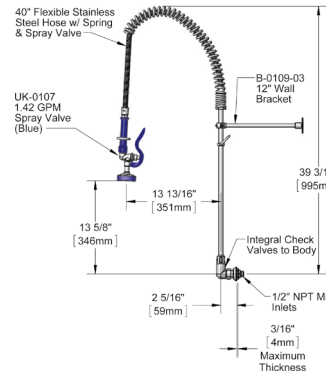


T&S EASYINSTALL™ TWIN FEED WALL MOUNTED PRE-RINSE UNIT

EasyInstall™ Pre-Rinse Unit, wall mounted for hot/cold water feed. With 12" (305mm) wall bracket. With or without 12" (305mm) faucet.



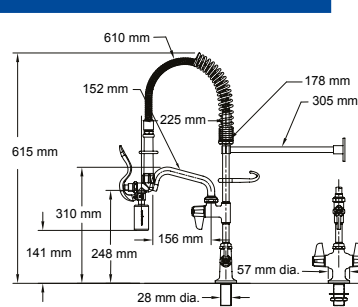
Description	WRAS Approval no.	Part No.
WALL TWIN/STANDARD SPRAY HEAD	1502073	UK-8WP00-EE
WALL TWIN/LOW FLOW SPRAY HEAD	Not Approved	UK-8WP00-EEL
WALL TWIN/STANDARD SPRAY HEAD/12" FAUCET	1502073	UK-8WP12-EE
WALL TWIN/LOW FLOW SPRAY HEAD/12" FAUCET	Not Approved	UK-8WP12-EEL



T&S EASYINSTALL™ TWIN FEED DECK MOUNTED MINI PRE-RINSE UNIT

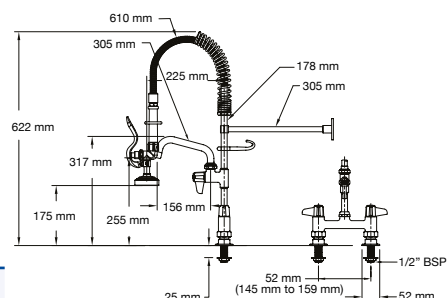
Mini Easyinstall™ Pre-Rinse Unit, low flow spray valve, single hole deck mount for hot/cold water feed. With 12" (305mm) wall bracket and 6" (152mm) faucet. Standard spray head available on request.

Description	WRAS Approval no.	Part No.
MINI MONO/LOW FLOW SPRAY HEAD/6" FAUCET	Not Approved	EMPU-2DLN-06



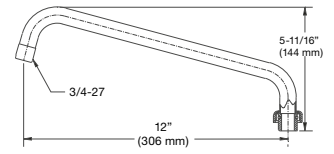
Mini Easyinstall™ Pre-Rinse Unit, low flow spray valve, twin hole deck mount for hot/cold water feed. With 12" (305mm) wall bracket and 6" (152mm) faucet. Low flow spray head available on request.

Description	WRAS Approval no.	Part No.
MINI TWIN/LOW FLOW SPRAY HEAD/6" FAUCET	Not Approved	EMPU-7DLN-06

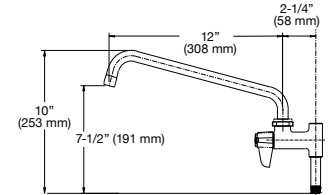


SPOUTS FOR T&S PRE-RINSE UNITS

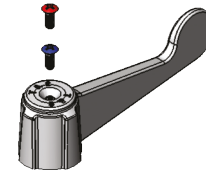
Description	Part No.
6" (152MM) SWIVEL SPOUT FOR FAUCET	ES-06
12" (305MM) SWIVEL SPOUT FOR FAUCET	ES-12
18" (457MM) SWIVEL SPOUT FOR FAUCET	ES-18



Description	Part No.
12" (305MM) ADD-ON FAUCET FOR PRE-RINSE	EU-AF12



Description	Part No.
4" (102MM) WRIST BLADE HANDLE	EU-WH4



T&S SPRAY GUNS FOR PRE-RINSE UNITS

Description	Part No.
STANDARD SPRAY VALVE 4.375 LITRES/MINUTE	UK-0107



Description	Part No.
LOW FLOW SPRAY VALVE 2.46 LITRES/MINUTE	EB-0107-C



Description	Part No.
HANDLE FOR STANDARD & LOW FLOW PRE-RINSE TO FIT T&S HOSE	011482-40
HANDLE FOR STANDARD & LOW FLOW PRE-RINSE TO FIT 1/2" HOSE	011759-40



AQUAJET PRE-RINSE UNITS

AquaJet pre-rinsers from Mechline are pre-assembled and pre-tested to 6 bar - ready to install. Choose from a variety of models and options to suit any application.

MATCHING TAPS

Mechline produce a range of matching AquaJet taps that compliment your pre-rinse units. See pages 20.






Choose the optional EcO Super Water-Saving Gun (pictured left) and you could save up to 62% in water!

Save up to 50% when choosing to fit your pre-rinse with the optional Fan Blade Gun or save up to 44% with the Water-Saving Gun.



Mechline manufacture the majority of products at their head office in Milton Keynes.

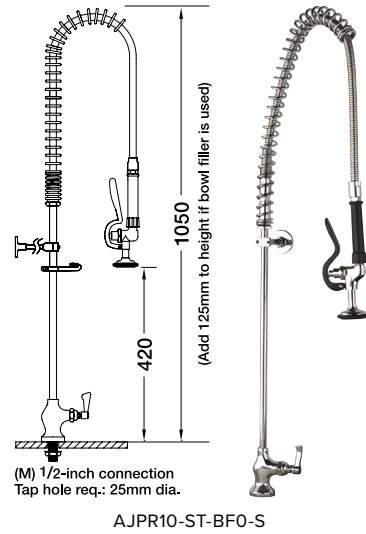
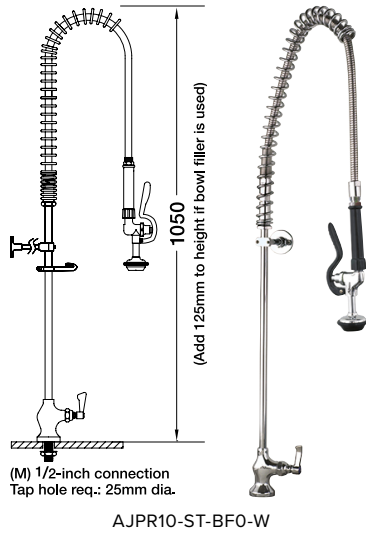


Product Description	AJPR10 - with optional Water-Saving Gun	AJPR10 - with optional Fan Blade Gun	AJPR10 - with optional EcO Super Water-Saving Gun	AJPR30 - with optional Water-Saving Gun	AJPR30 - with optional Fan Blade Gun	AJPR30 - with optional EcO Super Water-Saving Gun
Typical Delivery (litres per minute)*	5.65 l/min	5.22 l/min	4.11 l/min	5.92 l/min	5.33 l/min	4.00 l/min
Typical Water Savings*	40%	45%	56%	44%	50%	62%
Potential Cost Savings per annum	£547.20	£609.12	£768.96	£665.28	£750.24	£941.76

Assumptions: *Tests carried out on standard pre-rinse spray models • Tests carried out at 4 bar water pressure. At lower water pressures, the volume of water is considerably reduced. • 10 minutes per hour x 10 hours per day x 50 weeks per year = 30,000 mins per year. • Cost of mixed water = 0.48p per litre / Cost of cold water = 0.22p per litre.

AQUAJET 10 SINGLE FEED DECK MOUNTED PRE-RINSE UNIT

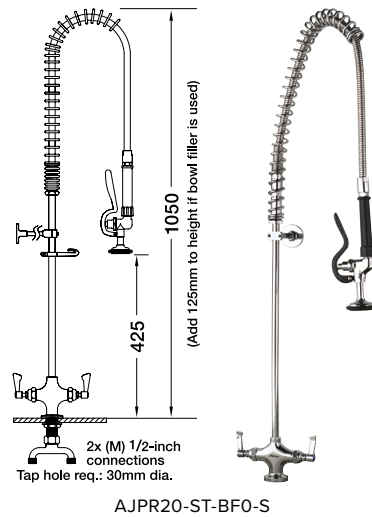
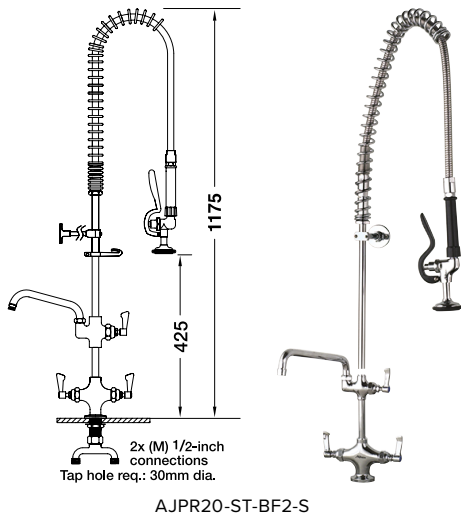
Pre-Rinse Unit, deck mounted for hot/cold water feed.



Description	WRAS Approval no.	Part No.
SINGLE PEDESTAL, SINGLE WATER FEED, DECK-MOUNTED PRE-RINSE SPRAY UNIT WITH STANDARD SPRAY GUN	1706023	AJPR10-ST-BF0-S
SINGLE PEDESTAL, SINGLE WATER FEED, DECK-MOUNTED PRE-RINSE SPRAY UNIT WITH FAN BLADE HEAD GUN	1706023	AJPR10-ST-BF0-F
SINGLE PEDESTAL, SINGLE WATER FEED, DECK-MOUNTED PRE-RINSE SPRAY UNIT WITH WATER SAVING HEAD GUN	1706023	AJPR10-ST-BF0-W
SINGLE PEDESTAL, SINGLE WATER FEED, DECK-MOUNTED PRE-RINSE SPRAY UNIT WITH ECO "SUPER" WATER SAVING HEAD GUN	1706023	AJPR10-ST-BF0-ECO

AQUAJET 20 SINGLE PEDESTAL TWIN FEED DECK MOUNTED PRE-RINSE UNIT

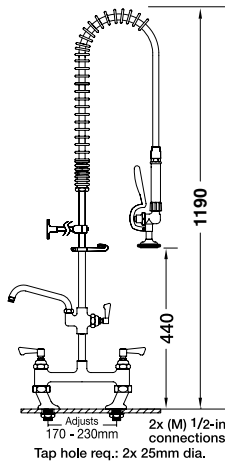
Pre-Rinse Unit, deck mounted for hot and cold water feed. With or without 12" bowl filling spout.



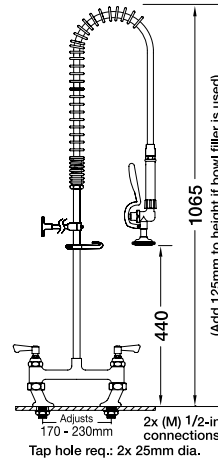
Description	WRAS Approval no.	Part No.
SINGLE PEDESTAL, TWIN WATER FEED, DECK-MOUNTED PRE-RINSE SPRAY UNIT WITH STANDARD SPRAY GUN	1706020	AJPR20-ST-BF0-S
SINGLE PEDESTAL, TWIN WATER FEED, DECK-MOUNTED PRE-RINSE SPRAY UNIT WITH FAN BLADE HEAD GUN	1706020	AJPR20-ST-BF0-F
SINGLE PEDESTAL, TWIN WATER FEED, DECK-MOUNTED PRE-RINSE SPRAY UNIT WITH WATER SAVING HEAD GUN	1706020	AJPR20-ST-BF0-W
SINGLE PEDESTAL, TWIN WATER FEED, DECK-MOUNTED PRE-RINSE SPRAY UNIT WITH ECO "SUPER" WATER SAVING HEAD GUN	1706020	AJPR20-ST-BF0-ECO
SINGLE PEDESTAL, TWIN WATER FEED, DECK-MOUNTED PRE-RINSE SPRAY UNIT WITH 12" BOWL FILLING SPOUT & STANDARD SPRAY GUN	1706020	AJPR20-ST-BF2-S
SINGLE PEDESTAL, TWIN WATER FEED, DECK-MOUNTED PRE-RINSE SPRAY UNIT WITH 12" BOWL FILLING SPOUT & FAN BLADE HEAD GUN	1706020	AJPR20-ST-BF2-F
SINGLE PEDESTAL, TWIN WATER FEED, DECK-MOUNTED PRE-RINSE SPRAY UNIT WITH 12" BOWL FILLING SPOUT & WATER SAVING HEAD GUN	1706020	AJPR20-ST-BF2-W
SINGLE PEDESTAL, TWIN WATER FEED, DECK-MOUNTED PRE-RINSE SPRAY UNIT WITH 12" BOWL FILLING SPOUT & ECO "SUPER" WATER SAVING HEAD GUN	1706020	AJPR20-ST-BF2-ECO

AQUAJET 30 TWIN PEDESTAL TWIN FEED DECK MOUNTED PRE-RINSE UNIT

Pre-Rinse Unit, deck mounted for hot and cold water feed.



AJPR30-ST-BF2-S



AJPR30-ST-BF0-S

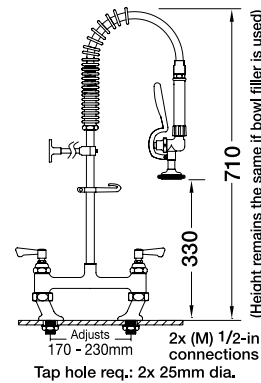


Description	WRAS Approval no.	Part No.
TWIN PEDESTAL, TWIN WATER FEED, DECK-MOUNTED PRE-RINSE SPRAY UNIT WITH STANDARD SPRAY GUN	1706020	AJPR30-ST-BF0-S
TWIN PEDESTAL, TWIN WATER FEED, DECK-MOUNTED PRE-RINSE SPRAY UNIT WITH FAN BLADE HEAD GUN	1706020	AJPR30-ST-BF0-F
TWIN PEDESTAL, TWIN WATER FEED, DECK-MOUNTED PRE-RINSE SPRAY UNIT WITH WATER SAVING HEAD GUN	1706020	AJPR30-ST-BF0-W
TWIN PEDESTAL, TWIN WATER FEED, DECK-MOUNTED PRE-RINSE SPRAY UNIT WITH ECO "SUPER" WATER SAVING HEAD GUN	1706020	AJPR30-ST-BF0-ECO
TWIN PEDESTAL, TWIN WATER FEED, DECK-MOUNTED PRE-RINSE SPRAY UNIT WITH 12" BOWL FILLING SPOUT & STANDARD SPRAY GUN	1706020	AJPR30-ST-BF2-S
TWIN PEDESTAL, TWIN WATER FEED, DECK-MOUNTED PRE-RINSE SPRAY UNIT WITH 12" BOWL FILLING SPOUT & FAN BLADE HEAD GUN	1706020	AJPR30-ST-BF2-F
TWIN PEDESTAL, TWIN WATER FEED, DECK-MOUNTED PRE-RINSE SPRAY UNIT WITH 12" BOWL FILLING SPOUT & WATER SAVING HEAD GUN	1706020	AJPR30-ST-BF2-W
TWIN PEDESTAL, TWIN WATER FEED, DECK-MOUNTED PRE-RINSE SPRAY UNIT WITH 12" BOWL FILLING SPOUT & ECO "SUPER" WATER SAVING HEAD GUN	1706020	AJPR30-ST-BF2-ECO

AQUAJET 30 SINGLE FEED DECK MOUNTED SHORT PRE-RINSE UNIT

Short Pre-Rinse Unit, deck mounted for hot/cold water feed.

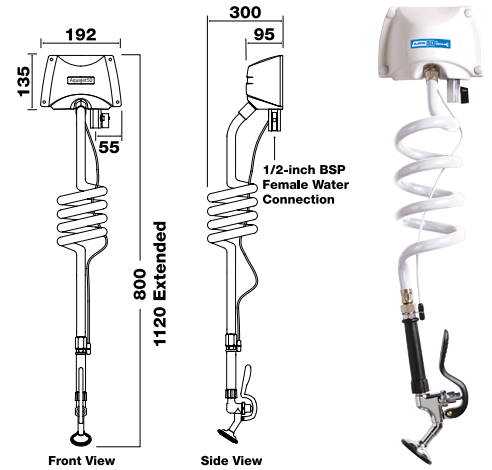
Description	WRAS Approval no.	Part No.
SHORT PRE-RINSE SPRAY - TWIN PEDESTAL, TWIN WATER FEED, DECK-MOUNTED (HEIGHT 680MM) WITH STANDARD SPRAY GUN	1706020	AJPR30-SH-BF0-S
SHORT PRE-RINSE SPRAY - TWIN PEDESTAL, TWIN WATER FEED, DECK-MOUNTED (HEIGHT 680MM) WITH FAN BLADE HEAD GUN	1706020	AJPR30-SH-BF0-F
SHORT PRE-RINSE SPRAY - TWIN PEDESTAL, TWIN WATER FEED, DECK-MOUNTED (HEIGHT 680MM) WATER SAVING HEAD GUN	1706020	AJPR30-SH-BF0-W
SHORT PRE-RINSE SPRAY - TWIN PEDESTAL, TWIN WATER FEED, DECK-MOUNTED (HEIGHT 680MM) ECO "SUPER" WATER SAVING HEAD GUN	1706020	AJPR30-SH-BF0-ECO



AQUAJET 50 WALL MOUNTED PRE-RINSE UNIT

Single water feed, wall mounted pre-rinse unit. Includes 1/2" bsp inlet valve, integral restraining wire and gun hook for storage. Water saving spray gun option is available.

Description	Part No.
AQUAJET 50 WITH STANDARD ANGLED SPRAY GUN	AJPR50-2
AQUAJET 50 WITH WATER SAVING ANGLED SPRAY GUN	AJPR50-2-W



AQUAJET SPRAY GUNS

Description	Part No.
AQUAJET ROSE HEAD SPRAY GUN ASSEMBLY	AJSG019

Description	Part No.
AQUAJET ANGLED HEAD SPRAY GUN ASSEMBLY	AJSG019A

Description	Part No.
AQUAJET FAN BLADE HEAD SPRAY GUN ASSEMBLY	AJSG019F

Description	Part No.
AQUAJET WATER SAVING SPRAY GUN ASSEMBLY	AJSG019W

Description	Part No.
AQUAJET ECO SPRAY GUN ASSEMBLY	AJSG019ECO



AQUAJET RESTRAINER KITS

Restraining device that stops the spray hose from being overstretched or pulled into the sink

Description	Part No.
RESTRAINER FOR AQUAJET PRE-RINSE UNITS	AJ-PR-RS

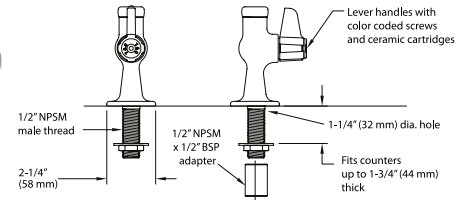


T&S SINGLE FEED DECK MOUNTED TAPS

Single feed deck mounted faucet for hot or cold water. 1/4 turn ceramic disc headwork. Aerator is incorporated in spout which comes in a choice of sizes.



Description	WRAS Approval no.	Part No.
SINGLE FAUCET BODY WITH 152MM (6") SPOUT	1907703	UK-1DF06
SINGLE FAUCET BODY WITH 305MM (12") SPOUT	1907703	UK-1DF12
SINGLE FAUCET BODY WITH 457MM (18") SPOUT	n/a	UK-1DF18

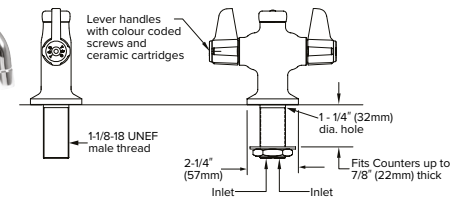


T&S MONO BLOCK TWIN FEED DECK MOUNTED TAPS

Mono block, deck mounted faucet for hot and cold water feeds. 1/4 turn ceramic disc headwork. Aerator incorporated in spout which comes in a choice of sizes.



Description	WRAS Approval no.	Part No.
MONO FAUCET BODY WITH 152MM (6") SPOUT	1907704	UK-2DF06
MONO FAUCET BODY WITH 305MM (12") SPOUT	1907704	UK-2DF12
MONO FAUCET BODY WITH 457MM (18") SPOUT	n/a	UK-2DF18

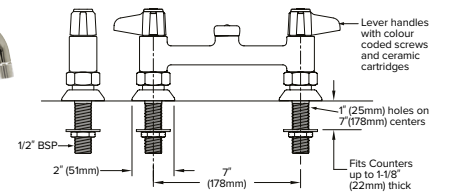


T&S TWIN FEED DECK MOUNTED TAPS WITH 7" CENTRES

Twin deck mounted faucet with 7" centres for hot and cold water feeds. 1/4 turn ceramic disc headwork. Aerator incorporated in spout which comes in a choice of sizes. Both inlets are fitted with single check valve cartridges suitable for backflow protection against Fluid Category 2.



Description	WRAS Approval no.	Part No.
TWIN FAUCET BODY WITH 152MM (6") SPOUT	1907705	UK-7DF06
TWIN FAUCET BODY WITH 305MM (12") SPOUT	1907705	UK-7DF12
TWIN FAUCET BODY WITH 457MM (18") SPOUT	n/a	UK-7DF18

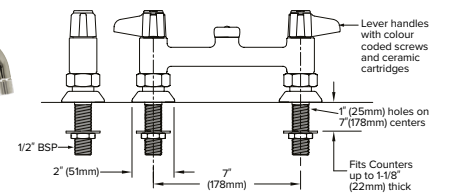


T&S TWIN FEED DECK MOUNTED TAPS WITH 6" CENTRES

Twin deck mounted faucet with 6" centres for hot and cold water feeds. 1/4 turn ceramic disc headwork. Aerator incorporated in spout which comes in a choice of sizes. Both inlets are fitted with single check valve cartridges suitable for backflow protection against Fluid Category 2.



Description	WRAS Approval no.	Part No.
TWIN FAUCET BODY WITH 254MM SPOUT	1907701	UK-6DF10
TWIN FAUCET BODY WITH 305MM SPOUT	1907701	UK-6DF12

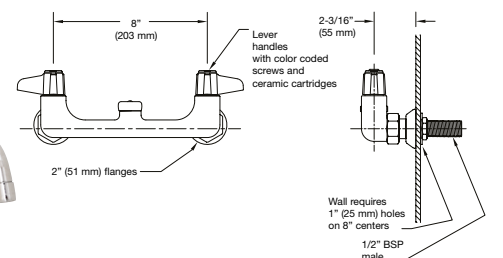


T&S TWIN FEED WALL MOUNTED TAPS WITH 8" CENTRES

Twin wall mounted faucet with 8" centres for hot and cold water. 1/4 turn ceramic disc headwork. Aerator incorporated in spout which comes in a choice of sizes.



Description	WRAS Approval no.	Part No.
TWIN FAUCET BODY WITH 152MM SPOUT	1907706	UK-8WF06-EE
TWIN FAUCET BODY WITH 305MM SPOUT	1907706	UK-8WF12-EE



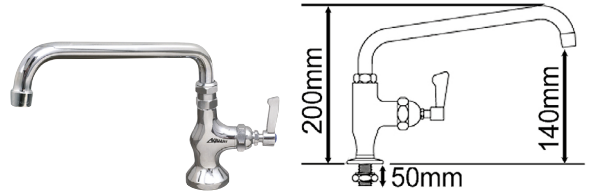
AQUAJET SINGLE FEED MONOBLOC DECK MOUNTED TAP



Single feed, mono block, deck mounted tap for hot or cold water. 1/2" inlets, 300mm swivel spout and lever controls.

- + Worktop hole: 25mm
- + Recommend working pressure: 1.5-5bar

Description	WRAS Approval no.	Part No.
SINGLE FEED MONOBLOC DECK MOUNTED TAP WITH 300MM SWIVEL SPOUT	1706015	AJ-B-112L



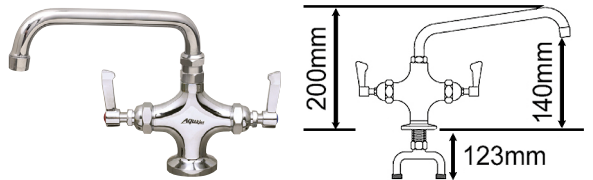
AQUAJET TWIN FEED MONOBLOC DECK MOUNTED MIXER TAP



Twin feed, mono block, deck mounted mixer tap for hot and cold water. 1/2" inlets, 300mm swivel spout and lever controls.

- + Worktop hole: 30mm
- + Recommend working pressure: 1.5-5bar

Description	WRAS Approval no.	Part No.
TWIN FEED MONOBLOC DECK MOUNTED MIXER TAP WITH 300MM SWIVEL SPOUT	1706017	AJ-B-212L



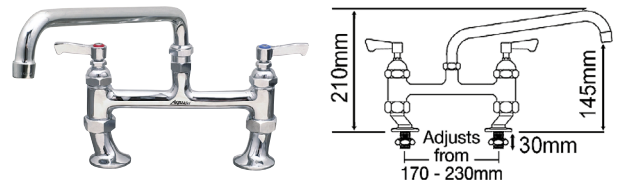
AQUAJET TWIN FEED DECK MOUNTED MIXER TAPS



Twin feed, deck mounted mixer tap for hot and cold water. 1/2" adjustable inlets (centres can be adjusted from 170mm to 230mm), 300mm or 400mm swivel spout and lever controls.

- + Worktop hole: 25mm
- + Recommend working pressure: 1.5-5bar

Description	WRAS Approval no.	Part No.
TWIN FEED DECK MOUNTED MIXER TAP WITH 300MM SWIVEL SPOUT	1706018	AJ-B-312L
TWIN FEED DECK MOUNTED MIXER TAP WITH 400MM SWIVEL SPOUT	1706018	AJ-B-316L



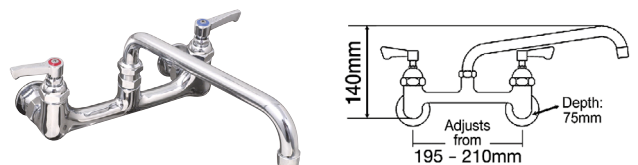
AQUAJET TWIN FEED PANEL MOUNTED MIXER TAPS



Twin feed, panel mounted mixer tap for hot and cold water. 1/2" adjustable inlets (centres can be adjusted from 195mm to 210mm), 150mm or 300mm swivel spout and lever controls.

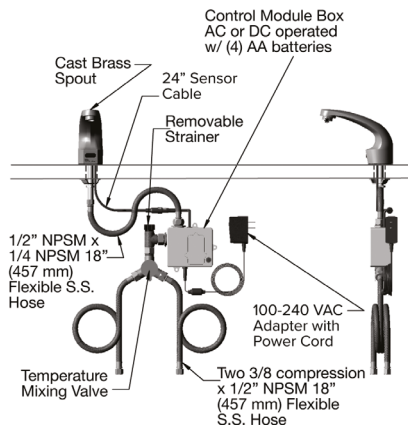
- + Panel hole: 25mm
- + Recommend working pressure: 1.5-5bar

Description	WRAS Approval no.	Part No.
TWIN FEED PANEL MOUNTED MIXER TAP WITH 150MM SWIVEL SPOUT	1706019	AJ-W-406L
TWIN FEED PANEL MOUNTED MIXER TAP WITH 300MM SWIVEL SPOUT	1706019	AJ-W-412L
OPTIONAL PANEL FIXING KIT	n/a	AJ-PANELFIX-KIT



T&S UK-3102 AND UK-3103 ELECTRONIC TAPS

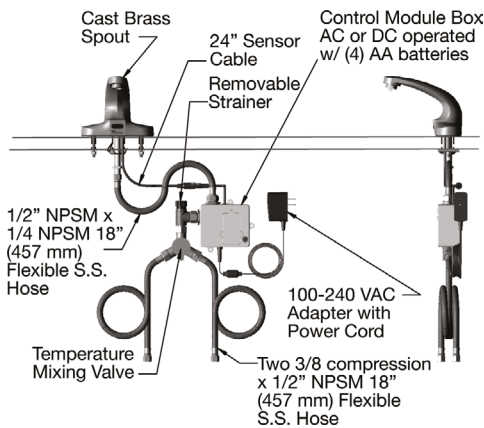
Below deck mixer valve and electronic control box with cast spout. AC/DC control module supplied (100-240VAC mains supply or 4 AA batteries). Optional EC-HYDROGEN hydro generator uses the water flow to power the system. Choice of single hole/twin screw deck fixing.



Description

Part No.

SINGLE DECK CHECKPOINT CAST SPOUT FAUCET	UK-3102
SINGLE DECK CHECKPOINT CAST SPOUT FAUCET WITH HYDRO GENERATOR	UK-3102-HG



Description

Part No.

2 SCREW DECK CHECKPOINT CAST SPOUT FAUCET	UK-3103
2 SCREW DECK CHECKPOINT CAST SPOUT FAUCET WITH HYDRO GENERATOR	UK-3103-HG

CATERTAP LEVER ACTION TAPS

Chrome plated brass commercial taps with 3" lever handles. The quarter turn valves feature the PosiStop built-in stopping device that prevents the valves being turned too far and being damaged.

Description	WRAS Number	Part No.
3" LEVER BASIN TAPS	1603005	WRCT-500BL3
3" LEVER SINK TAP (PAIR) WRAS	1603005	WRCT-500SL3
3" LEVER DECK MIXER TAPS	1605019	WRCT-500ML3



CONTRACT TAPS

A range of high quality chrome plated brass contract taps designed to meet the requirements of the most demanding commercial applications. All are WRAS approved, come with a one year parts warranty and are supplied with brass back nuts for the most secure installation.

- + 1/2" BSP inlets
- + Maximum operating temperature 65°C
- + Maximum working pressure 10 bar



Description	Headworks	WRAS Number	Part No.
LEVER ACTION 1/2" BASIN TAPS - BUY 1 PAIR	Quarter turn ceramic disk	1503013	403110
LEVER ACTION 1/2" BASIN TAPS - BUY 5+	Quarter turn ceramic disk	1503013	403110-5
PAIR OF REPLACEMENT CARTRIDGES	-	-	CDV001



Description	Headworks	WRAS Number	Part No.
LEVER ACTION 1/2" SINK TAPS - BUY 1 PAIR	Quarter turn ceramic disk	1505004	403111
LEVER ACTION 1/2" SINK TAPS - BUY 5+	Quarter turn ceramic disk	1505004	403111-5
PAIR OF REPLACEMENT CARTRIDGES	-	-	CDV001



Description	Headworks	WRAS Number	Part No.
LEVER ACTION 1/2" MIXER TAP - BUY 1 PAIR	Quarter turn ceramic disk	1409019	403115
LEVER ACTION 1/2" MIXER TAP - BUY 5+	Quarter turn ceramic disk	1409019	403115-5
PAIR OF REPLACEMENT CARTRIDGES	-	-	CDV001



Description	Headworks	WRAS Number	Part No.
CROSS HEAD 1/2" BIB TAPS	Non-rising spindle	1606068	403101
PAIR OF REPLACEMENT CARTRIDGES	-	-	SP005-095X



Description	Headworks	WRAS Number	Part No.
CROSS HEAD 1/2" BASIN TAPS	Non-rising spindle	1605031	403102
PAIR OF REPLACEMENT CARTRIDGES	-	-	SP005-181X



Description	Headworks	WRAS Number	Part No.
CROSS HEAD 1/2" SINK TAPS	Non-rising spindle	1505004	403103
PAIR OF REPLACEMENT CARTRIDGES	-	-	SP005-183X



Description	Headworks	WRAS Number	Part No.
CROSS HEAD 1/2" MIXER TAP	Non-rising spindle	1506008	403100
PAIR OF REPLACEMENT CARTRIDGES	-	-	SP005-187XBB



Description	Headworks	WRAS Number	Part No.
DOME HEAD 1/2" BASIN TAPS	Non-rising spindle	1503013	403104
PAIR OF REPLACEMENT CARTRIDGES	-	-	V2



Description	Headworks	WRAS Number	Part No.
DOME HEAD 1/2" SINK TAPS	Non-rising spindle	1505004	403105
PAIR OF REPLACEMENT CARTRIDGES	-	-	V2

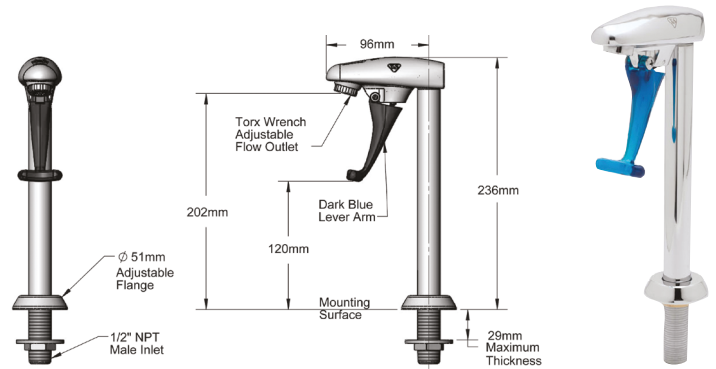


Description	Headworks	WRAS Number	Part No.
DOME HEAD 1/2" MIXER TAP	Non-rising spindle	1506008	403106
PAIR OF REPLACEMENT CARTRIDGES	-	-	V2



T&S B-1210 GLASS FILLER

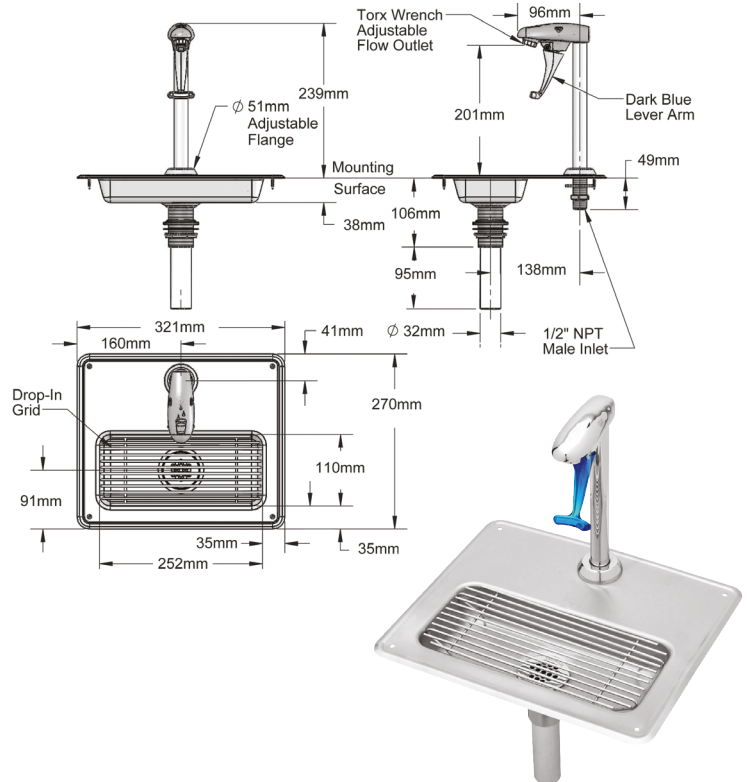
Countertop mounted pedestal glass filler, with blue push back arm, hex key adjustable flow outlet and instantaneous shut-off.



Description	Part No.
PEDESTAL PUSH BACK SINGLE GLASS FILLER 8"	B-1210
PEDESTAL PUSH BACK SINGLE GLASS FILLER 10"	B-1210-01
PEDESTAL PUSH BACK SINGLE GLASS FILLER 16"	B-1210-16

T&S B-1230 WATER STATION

Pedestal glass filler fitted to an 18 gauge stainless steel drip pan with beaded edges. Filler has blue push back arm, hex key adjustable flow outlet and instantaneous shut-off. Cut-out size is 10.5" x 5". Supplied with mastic and stainless steel screws for mounting.

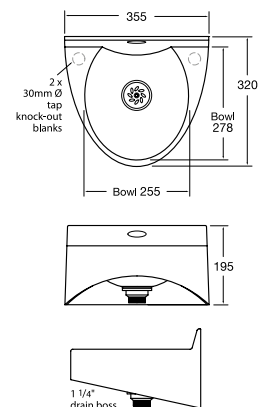


Description	Part No.
GLASS FILLER WATER STATION	B-1230

WS1 GREY ABS POLYCARBONATE HAND WASH BASIN

Hand wash basin constructed from a single-piece, moulded high-grade polycarbonate ABS plastic. The plastic also contains SaniTru antimicrobial additive that helps reduce the growth of mould, mildew and grime to help keep the basin clean.

- + Overall dimensions (WxDxH): 355x320x195mm
- + Bowl dimensions (WxDxH): 255x278x110mm
- + Optional splash back available
- + Optional soap dispenser available

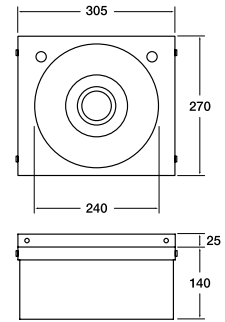


Description	WRAS Approval no. for taps/valve	Part No.
GREY ABS POLYCARBONATE BASIN WITH A PAIR OF CATERTAP 3" LEVER TAPS	1603005	WS1-L
GREY ABS POLYCARBONATE BASIN WITH KNEE-OPERATED, HANDS-FREE VALVE, PRE-MIXER VALVE & SWIVEL SPOUT	N/A	WS1-KVS
GREY ABS POLYCARBONATE BASIN WITH TEMPOMATIC 3 BATTERY OPERATED TAP, HANDS-FREE, PRE-MIXER VALVE	1606019	WS1-NT
GREY ABS POLYCARBONATE BASIN WITH DELABIE TEMPOSOFT 2 TAP, SOFT-TOUCH OPERATED, TIME-FLOW TAP, PREMIX NANO THERMOSTATIC MIXER, WATER HOSE & TAP HOLE STOPPER	1606019	WS1-T2
OPTIONAL SPLASHBACK - 245MM (H); 342MM (W)	N/A	SPL-WS1

WS2 STAINLESS STEEL HAND WASH BASIN

Hand wash basin constructed from a 304 grade stainless steel.

- + Overall dimensions (WxDxH): 305x370x140mm
- + Bowl dimensions (WxDxH): 240x110x135mm
- + Optional soap dispenser available

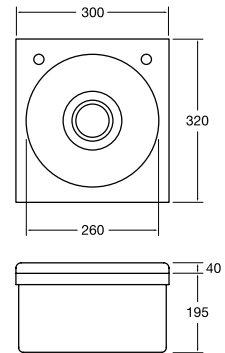


Description	WRAS Approval no. for taps/valve	Part No.
STAINLESS STEEL BASIN WITH A PAIR OF CATERTAP 3" LEVER TAPS	1603005	WS2-L
STAINLESS STEEL BASIN WITH KNEE-OPERATED, HANDS-FREE VALVE, PRE-MIXER VALVE & SWIVEL SPOUT	N/A	WS2-KVS
STAINLESS STEEL BASIN WITH DELABIE TEMPOSOFT 2 TAP, SOFT-TOUCH OPERATED, TIME-FLOW TAP, PREMIX NANO THERMOSTATIC MIXER, WATER HOSE & TAP HOLE STOPPER	1606019	WS2-T2

WS3 STAINLESS STEEL HAND WASH BASIN

Hand wash basin constructed from a 304 grade stainless steel.

- + Overall dimensions (WxDxH): 300x320x195mm
- + Bowl dimensions (diaxD): 260x150mm
- + Optional splash back available
- + Optional soap dispenser available

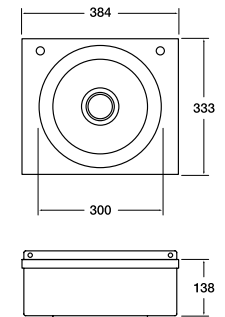


Description	WRAS Approval no. for taps/valve	Part No.
STAINLESS STEEL BASIN WITH A PAIR OF CATERTAP 3" LEVER TAPS	1603005	WS3-L
STAINLESS STEEL BASIN WITH KNEE-OPERATED, HANDS-FREE VALVE, PRE-MIXER VALVE & SWIVEL SPOUT	N/A	WS3-KVS
STAINLESS STEEL BASIN WITH TEMPOMATIC 3 BATTERY OPERATED TAP, HANDS-FREE, PRE-MIXER VALVE	1606019	WS3-NT
STAINLESS STEEL BASIN WITH DELABIE TEMPOSOFT 2 TAP, SOFT-TOUCH OPERATED, TIME-FLOW TAP, PREMIX NANO THERMOSTATIC MIXER, WATER HOSE & TAP HOLE STOPPER	1606019	WS3-T2
OPTIONAL SPLASHBACK - 315MM (H); 300MM (W)	N/A	SPL-WS3

WS4 STAINLESS STEEL HAND WASH BASIN

Hand wash basin constructed from a 304 grade stainless steel.

- + Overall dimensions (WxDxH): 384x333x138mm
- + Bowl dimensions (diaxD): 300x138mm
- + Optional soap dispenser available



Description	WRAS Approval no. for taps/valve	Part No.
STAINLESS STEEL BASIN WITH A PAIR OF CATERTAP 3" LEVER TAPS	1603005	WS4-L
STAINLESS STEEL BASIN WITH KNEE-OPERATED, HANDS-FREE VALVE, PRE-MIXER VALVE & SWIVEL SPOUT	N/A	WS4-KVS
STAINLESS STEEL BASIN WITH DELABIE TEMPOSOFT 2 TAP, SOFT-TOUCH OPERATED, TIME-FLOW TAP, PREMIX NANO THERMOSTATIC MIXER, WATER HOSE & TAP HOLE STOPPER	1606019	WS4-NT

MECHLINE BASIX HAND WASH BASIN

Hand wash basin constructed from a 304 grade stainless steel for the bowl and deck and polycarbonate ABS plastic for the skirt. The curved design means there are no sharp corners for kitchen staff to knock into. A waste bin that hangs underneath the basin and a soap dispenser are additional options for th BaSix 300 and 400 basins. A splashback is also available for the 300 model only.



BaSix 300



BaSix 400



For fast and easy installation a mounting bracket with a integral spirit level is included with every basin.



MECHLINE BASIX 300 HAND WASH BASIN

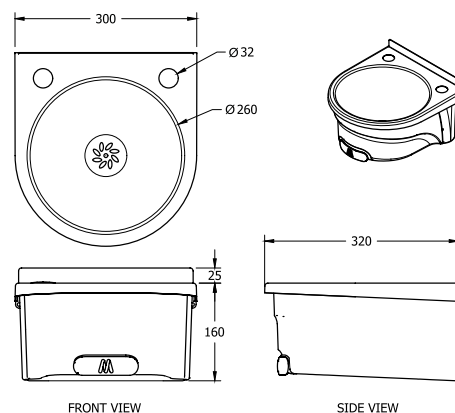
- + Overall dimensions (WxDxH): 300x320x160mm
- + Bowl dimensions (diaxD): 260x130mm
- + Optional splash back available
- + Optional soap dispenser available



BSX-300-CT-L



BSX-300-KVS



Description	WRAS Approval no. for taps/valve	Part No.
BASIX 300 HAND WASH BASIN WITH A PAIR CATERTAP 3" LEVER TAPS	1603005	BSX-300-CT-L
BASIX 300 HAND WASH BASIN WITH A 'PUSH-FRONT', HANDS-FREE MECHANICAL OPERATION. INCLUDES FIXED SPOUT, M-MX91 MANUAL MIXER, WATER HOSE & TAP HOLE STOPPER	1606019	BSX-300-KVS
BASIX 300 HAND WASH BASIN WITH A SINGLE 3" LEVER TAP, M-MX91 MANUAL MIXER, WATER HOSE & TAP HOLE STOPPER	1606019	BSX-300-ML
OPTIONAL BASIX S/S SPLASHBACK FOR 300 MODELS- 315MM (H); 300MM (W)	N/A	BSX300-SPL

MECHLINE BASIX 400 HAND WASH BASIN

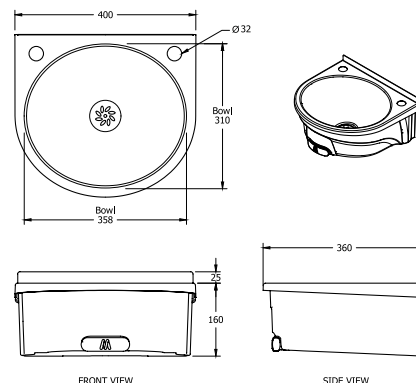
- + Overall dimensions (WxDxH): 400x360x160mm
- + Bowl dimensions (WxDxH): 358x310x160mm
- + Optional soap dispenser available



BSX-400-CT-L



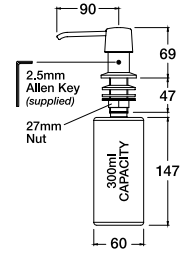
BSX-400-KVS



Description	WRAS Approval no. for taps/valve	Part No.
BASIX 400 HAND WASH BASIN WITH A PAIR CATERTAP 3" LEVER TAPS	1603005	BSX-400-CT-L
BASIX 400 HAND WASH BASIN WITH A 'PUSH-FRONT', HANDS-FREE MECHANICAL OPERATION. INCLUDES FIXED SPOUT, M-MX91 MANUAL MIXER, WATER HOSE & TAP HOLE STOPPER	1606019	BSX-400-KVS

HANDWASH SINK ANCILLARIES

Description	Part No.
BASIX HAND PUMP SOAP DISPENSER Chrome plated brass, deck mounted, with allen screw fitting to prevent vandalism. Can be filled from the top, or by unscrewing the 300ml capacity bottle. Curved 90mm spout, drill hole 26mm	BSX-SPD



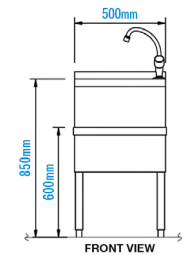
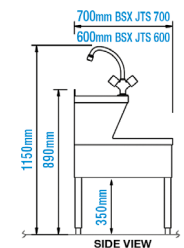
Description	Part No.
WASTE BIN FOR BASIX 300 AND 400 MODEL HAND WASH BASINS Hangs neatly under the basin	BSX-WASTE-BIN



JANITORIAL SINKS

Stainless steel janitorial sink consisting of a mop bucket with removable strainer, handwash basin and a monoblock mixer tap. Supplied with waste fittings (excluding trap), adjustable feet and removable rear legs and bracket supplied for easy installation on coved walls.

- + Mop bowl dimensions (WxDxH): 400x400x200mm
- + Hand wash bowl dimensions (WxDxH): 430x280x130mm

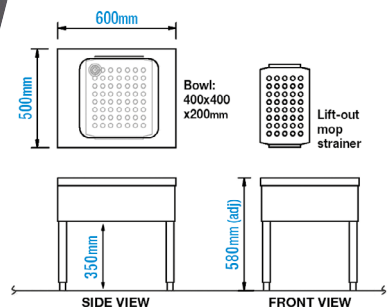


Description	Dimensions (HxWxD)	Part No.
JANITORIAL SINK	850x500x600mm	BSXJTS600
JANITORIAL SINK	850x500x700mm	BSXJTS700

MOP SINK

Stainless steel mop sink with removable strainer. Supplied with 1 1/2" waste fittings (excluding trap), stainless steel overflow, adjustable feet and removable rear legs and bracket supplied for easy installation on coved walls. 1/2" cross head bib taps with 80mm stand offs and chrome elbows are available as an optional extra.

- + Overall dimensions (WxDxH): 600x500x560-620mm (height adjustable)
- + Bowl dimensions (WxDxH): 400x400x200mm



Description	Part No.
MOP SINK	BSXMS600
1/2" CROSS HEAD BIB TAP WITH 80MM LONG STAND OFF (SOLD INDIVIDUALLY)	BSX-500WX-SO
1/2" BIB TAP ELBOW BACKPLATE, CHROME - FOR BSX-500WX-SO (SOLD INDIVIDUALLY)	500BTBP

KITCHEN SINK WASTE KITS

Waste kits for catering kitchen sinks. Kits comprise of 70mm chrome plated brass sink waste fitting and a stainless steel and plastic stand pipe and strainer. Stand pipe available in 250mm or 300mm height.

Description	Part No.
WASTE KIT WITH 250MM STANDPIPE	VTE2518EURO
WASTE KIT WITH 300MM STANDPIPE	VTE3018EURO

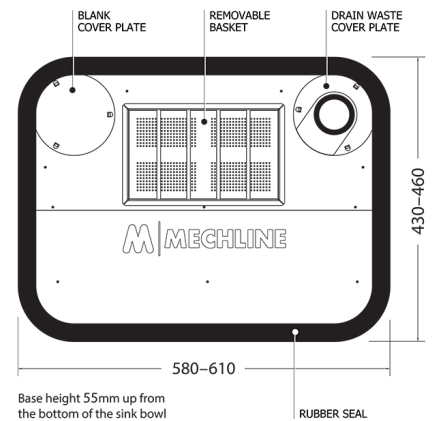


FOOD WASTE STRAINER

by **MECHLINE**

A unique sink strainer system designed to make it easier for kitchen staff to prevent food waste particles from entering the drainage system via the sink drain boss. Food waste can be rinsed into the basket and easily emptied into a bin.

- + Designed to fit sink bowl sizes between 580-610mm in length and 430-460mm in width.
- + Easy for kitchen staff to use.
- + Can be fitted to bowls with the drain waste on the left or on the right using unique, adjustable cover plates.
- + Raised angle of front end aids the rinsing of food particles into the food waste basket ready for emptying.
- + Removable basket allows trapped food waste to be easily emptied into the bin – no mess left in the sink bowl to deal with.
- + Reduces the ingress of food waste to the waste system
- + Made from durable 1mm 304 Stainless Steel.
- + Helps to prolong service intervals for grease traps.
- + The sink plug standpipe can be supplied – either 250mm or 300mm long (to work efficiently, a standpipe is required).
- + Complete system is easy to remove and replace, to allow periodic cleaning through the dishwasher.



Description	Part No.
FOOD WASTE STRAINER	FWS600

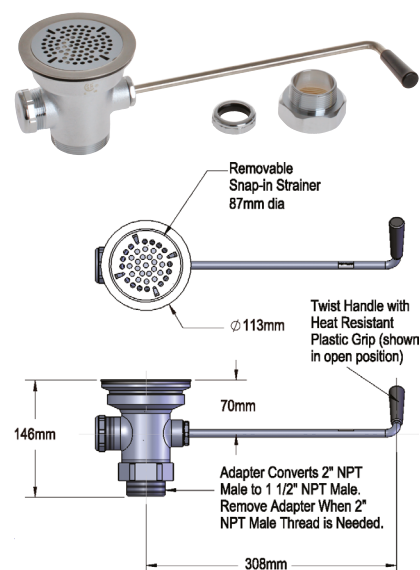
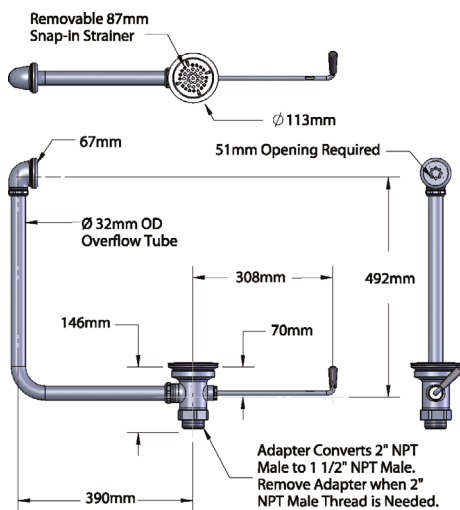
Plastic standpipe with stainless steel stainer. Sold separately.

Description	Height	Part No.
STANDPIPE STRAINER 250MM	250MM	FWS-US250
STANDPIPE STRAINER 300MM	300MM	FWS-US300



T&S TWIST ACTION DRAIN FITTINGS

Twist action waste valve with overflow outlet and cap for 3.1/2" (88mm) sink opening. Valves ending -01 are supplied complete with overflow assembly. Models are available with a conversion adaptor that reduces a 2" drain outlet to a 1.1/2" (38mm) outlet.



Description	Part No.
TWIST ACTION DRAIN FITTING	B-3950
TWIST ACTION DRAIN FITTING WITH BSP ADAPTOR	B-3950-BSP
TWIST ACTION DRAIN FITTING WITH OVERFLOW	B-3950-01
TWIST ACTION DRAIN FITTING WITH OVERFLOW AND BSP ADAPTOR	B-3950-01-BSP

T&S - HIGHEST QUALITY HOSE REELS

All T&S Retractable Hose Reels are engineered to withstand the most rigorous clean-up demands in any setting. They feature rugged components and precision fittings for even longer service life. All T&S hose reels have hose guides that have built in rollers that reduces wear and tear on the hose.

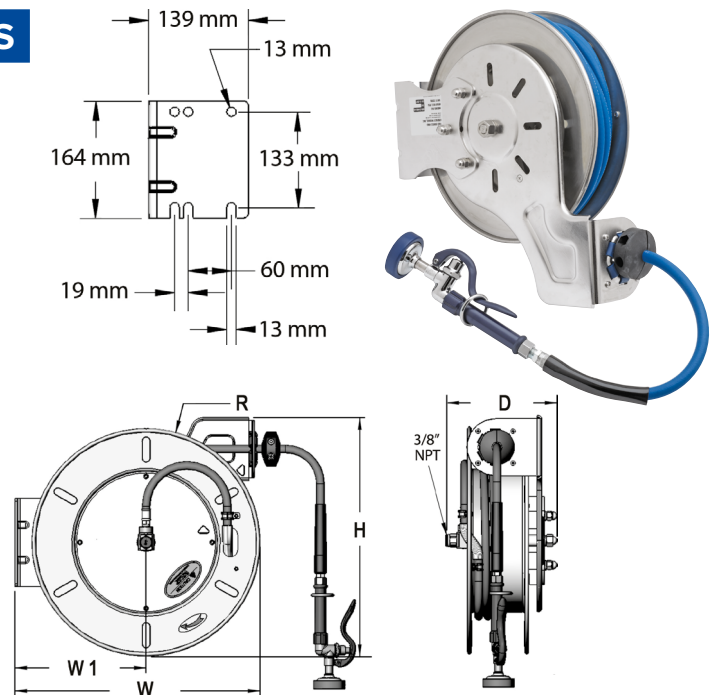
- + Heavy duty gauge steel housings in stainless steel or with epoxy coated finish.
- + Anti-lock ratchet system holds the length of hose until a slight tug to retract automatically
- + Blue non-marking hose is rated at up to 250°F (121°C) and 300psi.
- + Open and enclosed models
- + Brass swivel and stainless steel shaft
- + Adjustable hose bumper
- + Two part construction for simplified installation/orientation
- + Available in a variety of hose lengths and styles
- + Available with a choice of Spray Valve or Front Trigger Water Gun



T&S OPEN STAINLESS STEEL HOSE REELS

Open stainless steel hose reel with a 3/8" ID hose.

Model	H	D	W	W1	R
B-7132	458	182	421	222	368
B-7142	523	240	536	286	498

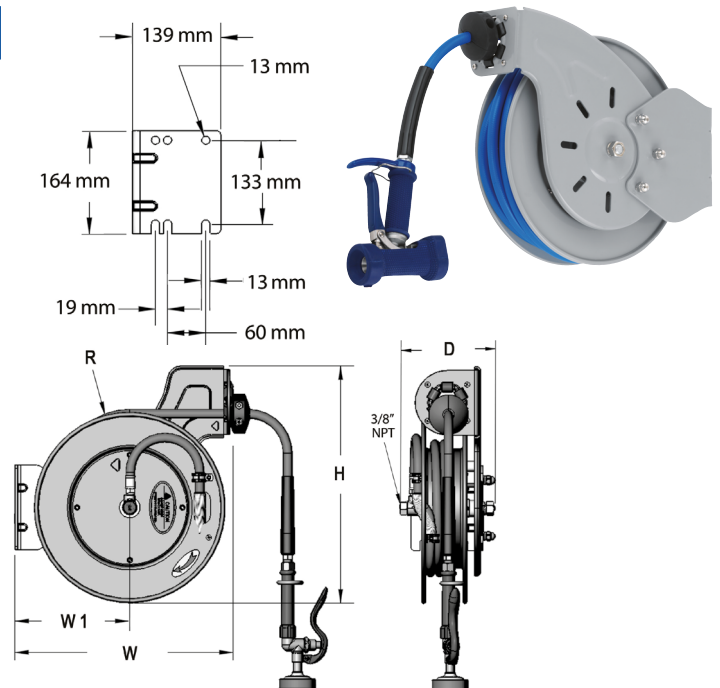


Description	Part No.
15FT (5M) HOSE REEL WITH EB-0107 SPRAY VALVE	B-7112-01
15FT (5M) HOSE REEL WITH MV-2522-24 FRONT TRIGGER GUN	B-7112-05
35FT (10M) HOSE REEL WITH EB-0107 SPRAY VALVE	B-7132-01
35FT (10M) HOSE REEL WITH MV-2522-24 FRONT TRIGGER GUN	B-7132-05
50FT (15M) HOSE REEL WITH EB-0107 SPRAY VALVE	B-7142-01
50FT (15M) HOSE REEL WITH MV-2522-24 FRONT TRIGGER GUN	B-7142-05

T&S OPEN EPOXY COATED HOSE REELS

Open epoxy coated hose reel with a 3/8" ID hose.

Model	H	D	W	W1	R
B-7232	458	182	421	222	368
B-7242	523	241	536	286	498



Description	Part No.
15FT (5M) HOSE REEL WITH EB-0107 SPRAY VALVE	B-7212-01
15FT (5M) HOSE REEL WITH MV-2522-24 FRONT TRIGGER GUN	B-7212-05
35FT (10M) HOSE REEL WITH EB-0107 SPRAY VALVE	B-7232-01
35FT (10M) HOSE REEL WITH MV-2522-24 FRONT TRIGGER GUN	B-7232-05
50FT (15M) HOSE REEL WITH EB-0107 SPRAY VALVE	B-7242-01
50FT (15M) HOSE REEL WITH MV-2522-24 FRONT TRIGGER GUN	B-7242-05

T&S SPRAY GUNS FOR HOSE REELS

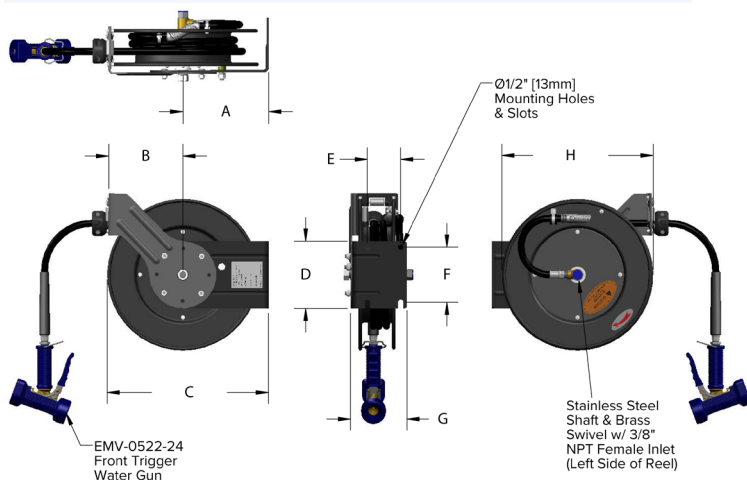
Description	Part No.
FRONT TRIGGER WATER GUN (FITS 1/2" HOSE)	MV-2522-24
1/2" TO 3/8" ADAPTOR (TO FIT GUN TO 3/8" HOSE)	001359-40
Description	Part No.
SPRAY VALVE FOR HOSE REELS (SUPPLIED WITHOUT HANDLE)	EB-0107
Description	Part No.
SPRAY VALVE EXTENSION UNIT (SUPPLIED WITH HANDLE FOR 3/8" HOSE)	EB-2322
Description	Part No.
HANDLE FOR 3/8" HOSE	012504-40
Description	Part No.
HANDLE FOR 1/2" HOSE	015082-40



EQUIP OPEN POWDER COATED STEEL HOSE REELS

Powder coated steel open hose reel with a 3/8" EPDM hose and a EMV-0522-24 front trigger spray gun. Hose Guide has built in rollers that reduces wear and tear on the hose.

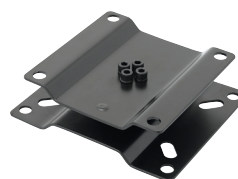
Model	A	B	C	D	E	F	G	H
5HR-222-12	206	179	389	162	80	133	133	365
5HR-232-12	206	179	389	162	80	133	133	365
5HR-242-12	278	240	527	178	100	152	152	498



Description	Part No.
25FT (7.5M) HOSE REEL WITH EMV-0522-24 FRONT TRIGGER SPRAY GUN	5HR-222-12
35FT (10M) HOSE REEL WITH EMV-0522-24 FRONT TRIGGER SPRAY GUN	5HR-232-12
50FT (15M) HOSE REEL WITH EMV-0522-24 FRONT TRIGGER SPRAY GUN	5HR-242-12

BRACKETS FOR HOSE REELS

Description	Part No.
EPOXY COATED PIVOT BRACKET	G016652-45
Description	Part No.
EASYINSTALL UNIVERSAL STAINLESS STEEL HOSE REEL SWIVEL BRACKET	G019430-45



BRITA VIVREAU VITAP SYSTEMS



The VIVREAU ViTap is the clever and easy-to-use multifunctional water dispenser for tea kitchens, offices, conference and banqueting rooms. It supplies a choice of chilled still and sparkling water and hot water for hot drinks depending on model.

The VIVREAU ViTap is a space-saving solution - only the tap is installed on the work surface, while the cooling-carbonating unit and the boiler can be accommodated in the base cabinet underneath.

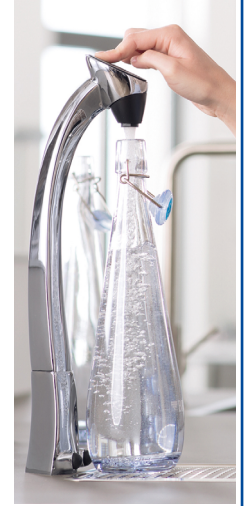
The Green Option

The VIVREAU ViTap helps get rid of the buying, transporting and storing bottles of water as well as removing the issue of getting rid of the waste plastic bottles. The VIVREAU bottle is stylish, reusable, dishwasher safe, can be branded with a venue's logo and, with the ViTap Plus, give an endless supply of 'house' water.



The VIVREAU ViTap Plus

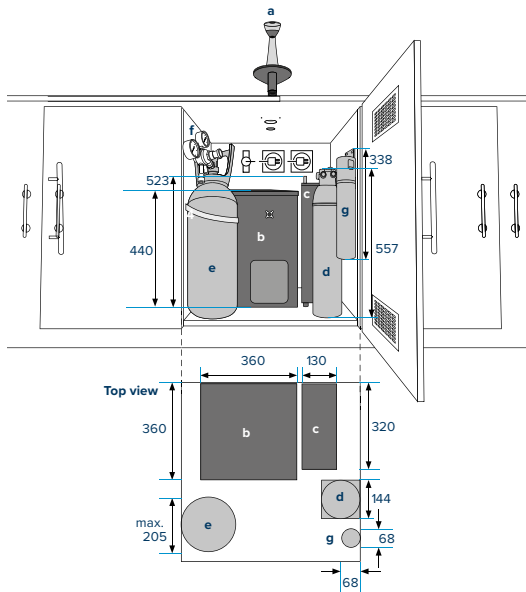
The Plus tap option has an increased height tap with a drip tray that is recessed into the work top to accommodate Brita's swing top bottles. These high quality reusable bottles can be branded with a venue's logo and removes the need to have environmentally unfriendly mineral water delivered along with the waste they produce. A number of accessories for storage and cleaning the bottles are available.



VI-305 Cabinet Layout

All dimensions in mm.

- A Dispensing tap "Still", "Sparkling" and "Hot"
- B Cooler-carbonator
- C Boiler
- D Hot water filter: PURITY C500 Dispenser
- E CO₂ bottle
- F CO₂ pressure regulator
- G Cold water filter: CLARITY Taste 100



The VIVREAU ViTap Max

For venues with a greater requirement for hot water a larger capacity 'Max' boiler option is available. This 10 litre boiler can dispense 6-8 cups a minute of hot water to help cope with a large demands for hot water.



Part No.	VI-301	VI-301PLUS	VI-302	VI-302PLUS	VI-303	VI-303MAX	VI-303PLUS	VI-304	VI-304MAX	VI-304PLUS	VI-305	VI-305MAX	VI-305PLUS
Chilled Still	✓	✓	✓	✓				✓	✓	✓	✓	✓	✓
Sparkling			✓	✓							✓	✓	✓
Hot					✓	✓	✓	✓	✓	✓	✓	✓	✓
Tap Height (mm)	325	420	325	420	325	325	420	325	325	420	325	325	420
Tap Clearance (mm)	240	340	240	340	240	240	340	240	240	340	240	240	340
Minimum Required Space (W x H x D mm)	300 x 800 x 600	300 x 800 x 600	500 x 800 x 600	500 x 800 x 600	300 x 800 x 600	?	300 x 800 x 600	600 x 800 x 600	800 x 800 x 600	600 x 800 x 600	600 x 800 x 600	1000 x 800 x 600	600 x 800 x 600
Cooling Capacity (l/h)	60	60	60	60	N/A	N/A	N/A	60	60	60	60	60	60
Chilled Water Flow Rate (l/min)	2	2	2	2	N/A	N/A	N/A	2	2	2	2	2	2
Boiler Tank Capacity (litres)	N/A	N/A	N/A	N/A	4.5	10	4.5	4.5	10	4.5	4.5	10	4.5
Hot Water Dispensing Capacity (cups per min @ up to 95°C)	N/A	N/A	N/A	N/A	3-4	6-8	3-4	3-4	6-8	3-4	3-4	6-8	3-4
Voltage (V) / Frequency (Hz)	220-240 / 50	220-240 / 50	220-240 / 50	220-240 / 50	220-240 / 50	220-240 / 50	220-240 / 50	220-240 / 50	220-240 / 50	220-240 / 50	220-240 / 50	220-240 / 50	220-240 / 50
Max. current (A)	1.42	1.42	3	3	11.25	?	11.25	12.67*	14.02*	12.67*	14.25**	15.6**	14.25**

*Max. current for combined cooler and boiler **Max. current for combined cooler/carbinator and boiler

BRITA WATER FILTRATION

THE PROBLEM

Although perfectly safe to drink, UK water contains impurities which can spoil taste, smell, appearance and overall quality of drinks. For an appliance heating water or producing steam temporary hardness, the cause of scale build-up, can have a significant impact on running costs together with the inconvenience of increased maintenance and downtime. The key to a long term solution is an efficient water filter system with timely filter exchange to keep the system at optimum efficiency.



THE SOLUTION

Purity Technology is enabling Brita to set new standards in water filtration. Never before has achieving optimum water quality for any application been so simple, secure and reliable. PURITY matches the filtration system to the job it has to perform, which guarantees the best possible water quality for the application - irrespective of whether it is coffee making, vending, baking, steaming or dishwashing.

Brita offers a complete range of PURITY water filter systems specifically designed to meet the needs of the commercial foodservice market, but all share common features of:

- + Optimum water quality for the application
- + Highest level of product safety
- + Simple to use

VARIABLE BY-PASS SETTINGS

For taste and cost effectiveness it is beneficial to retain some dissolved minerals in the water. In all Purity filters a bypass is built-in to blend fully treated and partially treated water to achieve this. To ensure the water quality is correct for the application and the cartridge lifetime is optimised, the recommended Purity water filter type with the correct bypass setting should be installed. The BRITA Purity installation manual details the bypass setting required for each Purity filter type once the Temporary Hardness is confirmed. Typical bypass settings are:

- + Water Boilers 10% Bypass
- + Vending Machines 30% Bypass
- + Coffee Machines 30-40% Bypass

INTELLIBYPASS TECHNOLOGY

IntelliBypass Technology ensures a consistent ratio of blended water unaffected by variations in mains water pressure or flow rate guarantees constant water quality especially for low volume demands.



BRITA PURITY CARTRIDGE SYSTEMS

MEDIUM TO HEAVY DUTY APPLICATIONS

Designed for the more demanding and specific needs of the larger items of commercial catering equipment, including combination ovens and dishwashers. Unlike the PURITY C system, where the whole filter is replaced, with these systems only the inner cartridge needs replacing and the pressure housing and head remain in place. An optional electronic display unit built into the head gives all the information you need to keep the unit operating at peak efficiency.



BRITA PURITY QUELL ST

LARGE BEVERAGE MACHINES

Designed for the higher duty requirements of beverage machines installed in busy coffee shops and restaurants. Like the smaller PURITY C units the cartridges provide a four stage filtration to both protect the equipment by reducing carbonate hardness and improving the water taste for a better product. Available with or without an electronic display unit built into the head.



BRITA PURITY STEAM

COMBINATION/STEAMING OVENS

Designed specifically for the requirements of combi/steam ovens that require a higher flow rate than can be achieved with the Purity Quell ST filter system. Its modified filtration process reduces carbonate hardness and improves water taste with an improved flow performance of up to 500 litres an hour. Available with or without an electronic display unit built into the head.



BRITA PURITY CLEAN & CLEAN EXTRA

DISH/GLASSWASHING MACHINES

Designed specifically for the requirements of dish and glasswashers where the highest standards of hygiene and cleanliness are required. Its multi stage filtration process provides partial or complete demineralisation of the water to avoid unsightly deposits on the washed glasses and crockery as well as providing long-term protection against limescale build-up in the dishwasher.



BRITA PURITY C RANGE

SMALL TO MEDIUM DUTY APPLICATIONS

Designed to meet the needs of the small to medium duty requirements of beverage and vending equipment. A simple system of fixed head and replaceable cartridges provides 4 stage filtration to reduce carbonate hardness and improve water taste.

COLD WATER DISPENSERS

The PURITY C range also includes the C1000 AC filter that is designed for taste improvement only, so is suitable for cold water dispensers. It can also be used for small coffee and vending machines installed in soft water areas where taste improvement only is required. This unit uses the same heads as the rest of the PURITY C range of filters.



BRITA PURITY C STEAM RANGE

SMALL TO MEDIUM SIZED COMBI OVENS

Designed to meet the needs of the small to medium combi/steam ovens. The C1100 and C500 sized cartridges are a lower cost solution for treating water feed to combi/steam ovens. They feature improved flow rate compared to the PURITY C equivalent cartridges and a new head with a simple 4 point bypass selector. A simple system of fixed head and replaceable cartridges provides 4 stage filtration to reduce carbonate hardness and improve water taste.



COFFEE MACHINES

Capacity figures at 10% by-pass setting. Actual by-pass setting and capacity will depend on the water hardness - see pages 47-49.



	Part No	Description	Capacity	7oz Cups	Bypass	Page
SOFT WATER AREAS						
up to 45000 7oz cups before filter change	● 407025	C1000 AC with 30% Bypass Head	10000l	48309	100% filtered	36
HARD WATER AREAS (12.5 °Clarke)						
up to 10000 7oz cups before filter change	● 407051	C150 with 30% Bypass Head	2086l	10077	30%	35
	● 407050	C50 with 30% Bypass Head	831l	4014	30%	35
up to 20000 7oz cups before filter change	● 407040	ST450 with MDU Display Head	3807l	18391	30%	41
	● 1009228	ST450 without MDU Display Head	3807l	18391	30%	41
	● 407052	C300 with 30% Bypass Head	3464l	16734	30%	35
up to 30000 7oz cups before filter change	● 407041	ST600 with MDU Display Head	6337l	30613	30%	41
	● 1009230	ST600 without MDU Display Head	6337l	30613	30%	41
	● 407053	C500 with 30% Bypass Head	5889l	28449	30%	35
up to 60000 7oz cups before filter change	● 407042	ST1200 with MDU Display Head	11596l	56019	30%	41
	● 1009232	ST1200 without MDU Display Head	11596l	56019	30%	41
	● 407054	C1100 with 30% Bypass Head	9960l	48115	30%	36

VENDING MACHINES

Capacity figures at 10% by-pass setting. Actual by-pass setting and capacity will depend on the water hardness - see pages 47-49.



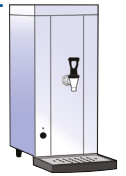
	Part No	Description	Capacity	Bypass	Page
Table Top Models					
	● 407054	C1100 with 30% Bypass Head	9960l	30%	36
	● 407053	C500 with 30% Bypass Head	5889l	30%	35
	● 407052	C300 with 30% Bypass Head	3464l	30%	35
	● 407051	C150 with 30% Bypass Head	2086l	30%	35
Floor Standing Models					
	● 407054	C1100 with 30% Bypass Head	9960l	30%	36
	● 407053	C500 with 30% Bypass Head	5889l	30%	35
	● 407052	C300 with 30% Bypass Head	3464l	30%	35
	● 407051	C150 with 30% Bypass Head	2086l	30%	35

It is recommended that you fit the largest suitable system to avoid frequent filter changes.

- Recommended Systems. Larger units can be used if space permits to reduce filter changes
- Suitable alternative where space permits, or to meet space/budget requirements

WATER BOILERS

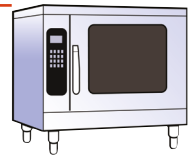
Capacity figures at 10% by-pass setting. Actual by-pass setting and capacity will depend on the water hardness - see pages 47-49.



	Part No	Description	Capacity	7oz Cups	Bypass	Page
SOFT WATER AREAS						
up to 45000 7oz cups before filter change	● 407025	C1000 AC with 30% Bypass Head	10000l	48309	100% filtered	36
HARD WATER AREAS (12.5 °Clarke)						
up to 5000 7oz cups before filter change	● 407061	C150 with Variable Bypass Head	1656l	8000	10%	35
	● 407060	C50 with Variable Bypass Head	660l	3188	10%	35
up to 10000 7oz cups before filter change	● 407062	C300 with Variable Bypass Head	2750l	13285	10%	35
	● 407061	C150 with Variable Bypass Head	1656l	8000	10%	35
up to 15000 7oz cups before filter change	● 407040	ST450 with MDU Display Head	2994l	14463	10%	41
	● 1009228	ST450 without MDU Display Head	2994l	14463	10%	41
up to 20000 7oz cups before filter change	● 407063	C500 with Variable Bypass Head	4250l	20531	10%	35
up to 25000 7oz cups before filter change	● 407041	ST600 with MDU Display Head	5118l	24724	10%	41
	● 1009230	ST600 without MDU Display Head	5118l	24724	10%	41
up to 40000 7oz cups before filter change	● 407064	C1100 with Variable Bypass Head	7906l	38193	10%	35
up to 45000 7oz cups before filter change	● 407042	ST1200 with MDU Display Head	9364l	45236	10%	41
	● 1009232	ST1200 without MDU Display Head	9364l	45236	10%	41

COMBINATION OVENS/STEAMERS

Capacity figures at 10% by-pass setting. Actual by-pass setting and capacity will depend on the water hardness - see pages 47-49.



	Part No	Description	Capacity	Bypass	Page
6 Grid Combi Ovens & Steamers					
	● 407044	Steam 1200 with MDU Display Head	10800l	1	44
	● 407043	Steam 600 with MDU Display Head	5771l	1	43
	● 1027601	Steam C500 with Variable Bypass Head & FM	4675l	100%	38
	● 1028286	Steam C500 with Variable Bypass Head no FM	4675l	100%	38
	● 1025279	Steam C1100 with Variable Bypass Head & FM	7906l	100%	39
	● 1028289	Steam C1100 with Variable Bypass Head no FM	7906l	100%	39
10 Grid Combi Ovens & Steamers					
	● 407044	Steam 1200 with MDU Display Head	10800l	1	44
	● 407043	Steam 600 with MDU Display Head	5771l	1	43
	● 1027601	Steam C500 with Variable Bypass Head & FM	4675l	1	38
	● 1028286	Steam C500 with Variable Bypass Head no FM	4675l	1	38
	● 1025279	Steam C1100 with Variable Bypass Head & FM	7906l	1	39
	● 1028289	Steam C1100 with Variable Bypass Head no FM	7906l	1	39
20 Grid Combi Ovens & Steamers					
	● 407044	Steam 1200 with MDU Display Head	10800l	1	44

GLASSWASHERS/DISHWASHERS

Capacity figures at 100% filtered. Actual by-pass setting and capacity will depend on the water hardness - see pages 47-49.



	Part No	Description	Capacity	Bypass	Page
Glasses	● 292083	Clean 1200 without MDU Display Head	12000l	100% filtered	45
	● 1008200	Clean Extra 1200 without MDU Display Head	5000l	100% filtered	46
Cutlery	● 292083	Clean 1200 without MDU Display Head	12000l	100% filtered	45
	● 1008200	Clean Extra 1200 without MDU Display Head	5000l	100% filtered	46
Crockery	● 292083	Clean 1200 without MDU Display Head	12000l	100% filtered	45

It is recommended that you fit the largest suitable system to avoid frequent filter changes.

- Recommended Systems. Larger units can be used if space permits to reduce filter changes
- Suitable alternative where space permits, or to meet space/budget requirements

PURITY C FILTER

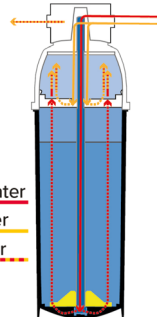
Designed for small to medium beverage machines and vending applications. It provides four stage filtration to reduce temporary hardness and remove impurities that could affect the taste of water. A choice of filter heads provides fixed or variable bypass options to enable a mix of treated and untreated water to suit the application and local water conditions. These units are compact and easy to install in confined spaces - they can be located vertically, horizontally or even overhead without affecting performance. They offer fast and convenient filter exchange without the use of tools and there is no need to switch off the water supply.

The 4 stage filtration process provides:

- 1 Pre-filtration fabric to remove larger particles such as sand
- 2 Filter medium for temporary hardness reduction to prevent scale build-up
- 3 All of the water, even the by-pass, runs through an activated carbon filter for taste improvement and odour removal
- 4 At the end of the process a fine filter removes any residual matter as small as 10µm

Filter Heads offer:

- + Choice of 2 heads with 30% fixed by-pass or variable by-pass from 0% to 70%
- + Either head fits any size PURITY C cartridge
- + Audible lock engagement of the cartridge with locking handle for security
- + Integrated bleed and flushing at the push of a button
- + Filter cartridge can be pivoted in the wall bracket through 90° for ease of cartridge removal
- + 3/8" connections suitable for beverage machines. An adapter is available to connect to a 3/4" hose (order PN 1002574)



Specifications for Brita PURITY C Water Treatment Systems

Guideline capacities with by-pass set for use with coffee machines and vending (30-40%) or water boilers/small combi ovens (0-10%).

	C50	C150	C300	C500	C1100
Capacity at 12.5 °Clarke (by-pass setting 40%)	960 litres	2,408 litres	4,000 litres	6,800 litres	11500 litres
Capacity at 12.5 °Clarke (by-pass setting 30%)	831 litres	2,086 litres	3,464 litres	5,889 litres	9960 litres
Capacity at 12.5 °Clarke (by-pass setting 10%)	660 litres	1,656 litres	2,750 litres	4,675 litres	7906 litres
Capacity at 12.5 °Clarke (by-pass 0%)	600 litres	1,505 litres	2,500 litres	4,250 litres	7188 litres
7oz Cup of Coffee at 12.5 °Clarke (by-pass setting 30%)	4,014 cups	10,077 cups	16,734 cups	28,449 cups	48,115 cups
Dimensions (filter head with cartridge)					
width	119mm	117mm	125mm	149mm	184mm
depth	108mm	104mm	119mm	149mm	184mm
height	265mm	417mm	464mm	553mm	553mm
Weight (dry / wet)	1.0kg / 1.6kg	1.8kg / 2.8kg	2.8kg / 4.2kg	4.6kg / 6.9kg	7.7kg / 12.5kg
Operating pressure	2-8.6 bar	2-8.6 bar	2-8.6 bar	2-8.6 bar	2-8.6 bar
Operating temperature	4 °C to 30 °C	4 °C to 30 °C	4 °C to 30 °C	4 °C to 30 °C	4 °C to 30 °C
Nominal flow	60 l/h	60 l/h	60 l/h	100 l/h	100 l/h
Pressure loss at nominal flow	0.2 bar	0.2 bar	0.2 bar	0.5 bar	0.5 bar
Connections (inlet/outlet)	G 3/8"/G 3/8"	G 3/8"/G 3/8"	G 3/8"/G 3/8"	G 3/8"/G 3/8"	G 3/8"/G 3/8"
Operating position horizontal and vertical	Yes	Yes	Yes	Yes	Yes

PURITY C50 FILTER

- + 831 litres / 4,014 cup capacity (at 30% by-pass)
- + Working pressure 2.0 - 8.6 bar
- + Operating temperature 4 °C – 30 °C
- + Inlet-outlet connections 3/8"-3/8" (3/4" adapters supplied)
- + Dimensions (wxdxh) 119x108x265mm
- + Weight (dry/wet) 1.0/1.6 kg
- + WRAS approved product No 1405051



Description	Part No.
PURITY C50 FILTER WITH FIXED 30% BY-PASS HEAD	407050
PURITY C50 FILTER WITH 0-70% BY-PASS HEAD	407060

Kit Contents		407050	407060
1002730	PURITY C50 CARTRIDGE	✓	✓
1002952	FILTER HEAD WITH FIXED 30% BY-PASS	✓	
1013637	FILTER HEAD WITH 0-70% BY-PASS		✓
1002574	2 X 3/8"-3/4" HOSE ADAPTERS	✓	✓
401001	2 X 3/4"-3/4" HOSES 1000MM LONG	✓	✓

PURITY C150 FILTER

- + 2,086 litres / 10,077 cup capacity (at 30% by-pass)
- + Working pressure 2.0 - 8.6 bar
- + Operating temperature 4 °C – 30 °C
- + Inlet-outlet connections 3/8"-3/8" (3/4" adapters supplied)
- + Dimensions (wxdxh) 117x104x417mm
- + Weight (dry/wet) 1.8/2.8 kg
- + WRAS approved product No 1405051



Description	Part No.
PURITY C150 FILTER WITH FIXED 30% BY-PASS HEAD	407051
PURITY C150 FILTER WITH 0-70% BY-PASS HEAD	407061

Kit Contents		407051	407061
102828	PURITY C150 CARTRIDGE	✓	✓
1002952	FILTER HEAD WITH FIXED 30% BY-PASS	✓	
1013637	FILTER HEAD WITH 0-70% BY-PASS		✓
1002574	2 X 3/8"-3/4" HOSE ADAPTERS	✓	✓
401001	2 X 3/4"-3/4" HOSES 1000MM LONG	✓	✓

PURITY C300 FILTER

- + 3,464 litres / 16,734 cup capacity (at 30% by-pass)
- + Working pressure 2.0 - 8.6 bar
- + Operating temperature 4 °C – 30 °C
- + Inlet-outlet connections 3/8"-3/8" (3/4" adapters supplied)
- + Dimensions (wxdxh) 125x119x464mm
- + Weight (dry/wet) 2.8/4.2 kg
- + WRAS approved product No 1405051



Description	Part No.
PURITY C300 FILTER WITH FIXED 30% BY-PASS HEAD	407052
PURITY C300 FILTER WITH 0-70% BY-PASS HEAD	407062

Kit Contents		407052	407062
102826	PURITY C300 CARTRIDGE	✓	✓
1002952	FILTER HEAD WITH FIXED 30% BY-PASS	✓	
1013637	FILTER HEAD WITH 0-70% BY-PASS		✓
1002574	2 X 3/8"-3/4" HOSE ADAPTERS	✓	✓
401001	2 X 3/4"-3/4" HOSES 1000MM LONG	✓	✓

PURITY C500 FILTER

- + 5,889 litres / 28,449 cup capacity (at 30% by-pass)
- + Working pressure 2.0 - 8.6 bar
- + Operating temperature 4 °C – 30 °C
- + Inlet-outlet connections 3/8"-3/8" (3/4" adapters supplied)
- + Dimensions (wxdxh) 149x149x553mm
- + Weight (dry/wet) 4.6/6.9 kg
- + WRAS approved product No 1405051



Description	Part No.
PURITY C500 FILTER WITH FIXED 30% BY-PASS HEAD	407053
PURITY C500 FILTER WITH 0-70% BY-PASS HEAD	407063

Kit Contents		407053	407063
1002045	PURITY C500 CARTRIDGE	✓	✓
1002952	FILTER HEAD WITH FIXED 30% BY-PASS	✓	
1013637	FILTER HEAD WITH 0-70% BY-PASS		✓
1002574	2 X 3/8"-3/4" HOSE ADAPTERS	✓	✓
401001	2 X 3/4"-3/4" HOSES 1000MM LONG	✓	✓

PURITY C1100 FILTER

- + 9960 litres / 48,115 cup capacity (at 30% by-pass)
- + Working pressure 2.0 - 8.6 bar
- + Operating temperature 4 °C – 30 °C
- + Inlet-outlet connections 3/8"-3/8" (3/4" adapters supplied)
- + Dimensions (wxdxh) 184x184x553mm
- + Weight (dry/wet) 7.7/12.5 kg
- + WRAS approved product No 1405051



Kit Contents		407054	407064
1012446	PURITY C1100 CARTRIDGE	✓	✓
1002952	FILTER HEAD WITH FIXED 30% BY-PASS	✓	
1013637	FILTER HEAD WITH 0-70% BY-PASS		✓
1002574	2 X 3/8"-3/4" HOSE ADAPTERS	✓	✓
401001	2 X 3/4"-3/4" HOSES 1000MM LONG	✓	✓

Description	Part No.
PURITY C1100 FILTER WITH FIXED 30% BY-PASS HEAD	407054
PURITY C1100 FILTER WITH 0-70% BY-PASS HEAD	407064

PURITY C1000 AC FILTER

Typical application for the PURITY C1000 AC filter cartridge is in plumbed-in water dispensers but the cartridge can also be used to filter water fed to coffee and vending machines in soft water areas. The system does not reduce temporary hardness in water so is not suitable for use with hot water systems or ice makers in hard water areas. PURITY C1000 AC reliably removes the residues in drinking water that can impair the flavour, aroma and appearance of the end product. The activated carbon block filters unwanted tastes and odours out of the water. The extremely fine-pored carbon block retains even small particles (as small as 0.5 µm) and impurities that may represent a hygiene risk.

+ 10,000 litres of water at optimum quality

The activated carbon block in the PURITY C1000 AC filter cartridge filters out contaminants that cause taste taints and odours present in water. Particles, suspended matter and sand cannot get through and affect the machine or beverage and the despite its compact size the filter has a capacity of 10,000 litres of water.

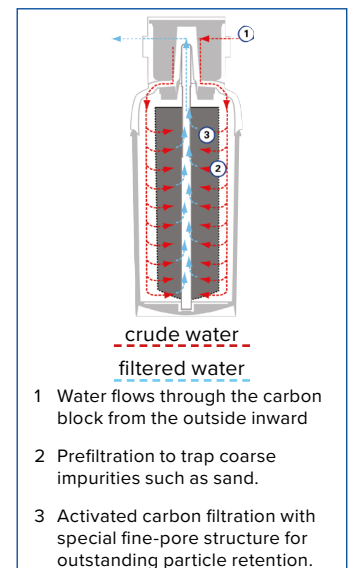
+ Freshness and safety

The BRITA activated carbon block filters particles of up to 0.5 µm in line with NSF Standard 42 whilst reducing chlorine and other substances that impair taste and odour. Leaving nothing to stand in the way of pure enjoyment. Despite variable intake water quality the PURITY C1000 AC ensures a consistent pure, clear and fresh water output.

+ Convenience

As with all the PURITY C Family, the handling couldn't be easier or less complicated. In addition, PURITY C1000 AC is compatible with the heads from the PURITY C Family. 100% of the intake water is filtered and the by-pass proportion that may have been set in the filter head is ignored

- + 10,000 litres / 48,309 7oz cup capacity (100% filtered)
- + Chlorine reduction DIN EN14898:Class 1(>90%)-NSF42:Class:I(50%)
- + Working pressure 2.0 - 8.6 bar
- + Operating temperature 4°C – 30°C
- + Inlet-outlet connections 3/8"-3/8"
- + Dimensions (wxdxh) 106x92x229mm



Description	Part No.
PURITY C1000 AC FILTER WITH FIXED 30% BY-PASS HEAD complete filter assembly comprising a C1000 AC cartridge and a Purity Filter Head with fixed 30% by-pass	407025

PURITY C SERVICE CARTRIDGE

Provides a convenient method for flushing vending and coffee machines with cleaning fluids. The cartridge can be filled with cleaning fluid of choice and replaces any size PURITY C filter.



Description	Part No.
PURITY C SERVICE CARTRIDGE	1006579

REPLACEMENT CARTRIDGES FOR PURITY C SYSTEMS

Description	Part No.
REPLACEMENT PURITY C50 CARTRIDGE	1002730
REPLACEMENT PURITY C150 CARTRIDGE	102828
REPLACEMENT PURITY C300 CARTRIDGE	102826
REPLACEMENT PURITY C500 CARTRIDGE	1002045
REPLACEMENT PURITY C1100 CARTRIDGE	1012446



ANCILLARIES FOR PURITY C SYSTEMS

Description	Part No.
PURITY FILTER HEAD WITH FIXED 30% BY-PASS INLET/OUTLET 3/8"	1002952
PURITY C HEAD WITH 0-70% VARIABLE BY-PASS INLET/OUTLET 3/8"	1013637



Description	Part No.
DIGITAL FLOWMETER	1033041



Description	Part No.
INLINE ANALOGUE FLOWMETER TO MONITOR WATER USAGE	MAD200



Description	Part No.
TEMPORARY HARDNESS TEST KIT	710800



Description	Part No.
REINFORCED SS FLEXIBLE HOSE 3/4" - 3/4" X 1000MM LONG	401001
REINFORCED SS FLEXIBLE HOSE 3/8" - 3/4" X 1500MM LONG	1007706
REINFORCED FLEXIBLE HOSE 3/8" - 3/8" X 1500MM LONG	1007714



Description	Part No.
ADAPTOR 3/8" TO 3/4" CONVERTS INLET/OUTLET CONNECTIONS TO SUIT 3/4" HOSE FITTING	1002574

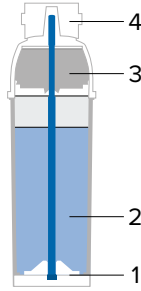


PURITY C STEAM

Designed for small to medium-sized combi steamers and ovens with an improved flow rate over the standard Purity C Filter. It provides four stage filtration to reduce carbonate hardness in drinking water and prevent limescale formation in equipment. As a result baked products, fish, meat and vegetables are cooked to their best. A special Purity C Steam filter head provides variable bypass options that are specially adapted to direct injection and boiler systems. These units are compact and easy to install in confined spaces - they can be located vertically, horizontally or even overhead without affecting performance. They offer fast and convenient filter exchange without the use of tools and there is no need to switch off the water supply.

The 4 stage filtration process provides:

- 1 A pre-filter reliably retains coarse particles
- 2 The PURITY C Steam filter medium reduces carbonate hardness. As a result, unwanted limescale formation is prevented
- 3 The water runs through an activated carbon filter to remove substances such as chlorine and organic elements that have an adverse effect on taste and aroma
- 4 At the end of the filtration process a fleece retains any fine particles



Filter Heads offer:

- + Bypass settings are specially adapted to direct injection and boiler systems
- + Special PURITY C Steam head fits either size PURITY C cartridge
- + Audible lock engagement of the cartridge with locking handle for security
- + Integrated bleed and flushing at the push of a button
- + Filter cartridge can be pivoted in the wall bracket through 90° for ease of cartridge removal
- + 3/8" connections. An adapter is available to connect to a 3/4" hose (order PN 1002574)



Variable by-pass 0-3



see page 31 for details

Specifications for Brita PURITY C Water Treatment Systems Guideline capacities with by-pass set for small combi ovens (0-3).

	C500	C1100
Capacity at 12.5 °Clarke (by-pass setting 1%)	4,675 litres	7,907 litres
Dimensions (filter head with cartridge)		
width	144mm	184mm
depth	144mm	184mm
height	557mm	557mm
Weight (dry / wet)	4.6 / 6.9 kg	7.7 / 12.5 kg
Operating pressure	2-8.6 bar	2-8.6 bar
Operating temperature	4°C to 30°C	4°C to 30°C
Flow rate with 1 bar pressure loss	300l/h	300l/h
Nominal flow	100l/h	100l/h
Pressure loss at nominal flow	0.1 bar	0.2 bar
Connections (inlet/outlet)	G 3/8" / G 3/8"	G 3/8" / G 3/8"
Operating position horizontal & vertical	Yes	Yes

PURITY C500 STEAM FILTER KITS

- + 4,675 litres capacity at 12.5 °Clarke (by-pass setting 1%)
- + Working pressure 2.0 - 8.6 bar
- + Operating temperature 4 °C – 30 °C
- + Inlet-outlet connections 3/8"-3/8" (3/4" adapters supplied)
- + Dimensions (wxdxh) 144x144x557mm
- + Weight (dry/wet) 4.6/6.9 kg
- + WRAS approved product No 1707058



Description	Part No.
PURITY C500 STEAM Starter Set with flow meter	1027601
PURITY C500 STEAM Starter Set without flow meter	1028286

Kit Contents	1023320 PURITY C500 STEAM CARTRIDGE	1023325 PURITY C STEAM FILTER HEAD WITH VARIABLE BY-PASS	1033041 PURITY C FLOW METER	1002574 2 X 3/8"-3/4" HOSE ADAPTERS	1002576 2 X 3/4"-3/4" HOSES 1500MM LONG	710800 TEMPORARY HARDNESS TEST KIT
1027601	✓	✓	✓	✓	✓	✓
1028286	✓	✓		✓	✓	✓

PURITY C1100 STEAM FILTER KITS

- + 7,907 litres capacity at 12.5 °Clarke (by-pass setting 1%)
- + Working pressure 2.0 - 8.6 bar
- + Operating temperature 4 °C – 30 °C
- + Inlet-outlet connections 3/8"-3/8" (3/4" adapters supplied)
- + Dimensions (wxdxh) 184x184x557mm
- + Weight (dry/wet) 7.7/12.5 kg
- + WRAS approved product No 1707058



Description	Part No.
PURITY C1100 STEAM Starter Set with flow meter	1025279
PURITY C1100 STEAM Starter Set without flow meter	1028289

Kit Contents	1023328	1023325	298900	1033041	1002576	710800
	PURITY C1100 STEAM CARTRIDGE	PURITY C STEAM FILTER HEAD WITH VARIABLE BY-PASS	PURITY C FLOW METER	2 X 3/8"-3/4" HOSE ADAPTERS	2 X 3/4"-3/4" HOSES 1500MM LONG	TEMPORARY HARDNESS TEST KIT
1025279	✓	✓	✓	✓	✓	✓
1028289	✓	✓		✓	✓	✓

REPLACEMENT CARTRIDGES FOR PURITY C SYSTEMS

Description	Part No.
REPLACEMENT PURITY C C500 Steam CARTRIDGE	1023320
REPLACEMENT PURITY C C1100 Steam CARTRIDGE	1023328



ANCILLARIES FOR PURITY C SYSTEMS

Description	Part No.
PURITY C STEAM FILTER HEAD WITH VARIABLE BY-PASS INLET/OUTLET 3/8"	1023325



Description	Part No.
INLINE DIGITAL FLOWMETER battery powered electronic display to monitor water usage	1033041



Description	Part No.
INLINE ANALOGUE FLOWMETER to monitor water usage	MAD200



Description	Part No.
TEMPORARY HARDNESS TEST KIT recommended to identify the carbonate hardness of the on site water supply	710800



Description	Part No.
REINFORCED SS FLEXIBLE HOSE 3/4" - 3/4" x 1000mm long	401001
REINFORCED SS FLEXIBLE HOSE 3/8" - 3/4" x 1500mm long	1007706
REINFORCED FLEXIBLE HOSE 3/8" - 3/8" x 1500mm long	1007714



Description	Part No.
ADAPTOR 3/8" TO 3/4" converts inlet/outlet connections to suit 3/4" hose fitting	1002574



Description	Part No.
TEE PIECE CONNECTOR ASSEMBLY to split supply water to feed quench systems on combi ovens	1002584



PURITY QUELL ST

The PURITY Quell ST system is designed specifically for larger beverage machines. The system has also been widely used in the past to treat water feed to combination ovens. It provides four stage filtration to reduce temporary hardness and remove impurities that could affect the taste of water. A variable bypass enables a mix of treated and untreated water to suit the application and local water conditions. These units can be fitted with an MDU electronic display that gives all the information you need to keep the unit at peak efficiency. Unlike replacement pod systems, where the whole filter is replaced, with the Brita PURITY Quell ST system only the inner cartridge needs replacing.

The 4 stage filtration process provides:

- + Pre-filtration to remove larger particles
- + Temporary hardness reduction for eradication of scale build-up
- + Activated carbon for taste improvement and odour removal
- + Fine filter removes any residual matter



see page 31 for details



The optional MDU display unit shows:

- + Filter installation date
- + Remaining filter life in litres
- + Filter life gauge 'at a glance'
- + Pre-set level of water hardness on site

A complete system comprises three items:

- + Pressure housing and cartridge
- + Filter head with or without the MDU display unit
- + Hose set

When exhausted only a cartridge is required.



Specifications for PURITY Quell ST Water Treatment Systems

Guideline capacities with by-pass set for use with coffee machines and vending (30-40%) or water boilers/small combi ovens (0-10%).

	QUELL ST 450	QUELL ST 600	QUELL ST 1200
Capacity at 12.5 °Clarke (by-pass setting 40%)	4,217 litres	7,207 litres	13,187 litres
Capacity at 12.5 °Clarke (by-pass setting 30%)	3,807 litres	6,337 litres	11,596 litres
Capacity at 12.5 °Clarke (by-pass setting 10%)	2,994 litres	5,118 litres	9,364 litres
7oz Cups at 12.5 °Clarke (by-pass setting 30%)	18,391 cups	30,613 cups	56,019 cups
Dimensions (filter head with cartridge)			
Diameter	249mm	249mm	288mm
Height	407mm	519mm	545mm
Operating pressure	2 - 6 bar	2 - 6 bar	2 - 6 bar
Operating temperature	4°C to 30°C	4°C to 30°C	4°C to 30°C
Connections			
Inlet	G 1"	G 1"	G 1"
Outlet	G 3/4"	G 3/4"	G 3/4"
Operating position	horizontal or vertical	horizontal or vertical	horizontal or vertical

PURITY QUELL ST 450 SYSTEM

- + 3,807 litres / 28,285 cup capacity (at 30% by-pass)
- + Water pressure - 6 bar max
- + Water temperature 4 - 30°C
- + Inlet connection 1" (3/4" adapter supplied)
- + Outlet connection 3/4"
- + Dimensions (hxdia) 408x249mm

Description	Part No.
PURITY QUELL ST 450 WITH MDU DISPLAY COMPLETE complete filter assembly comprising: Pressure Housing Filter Head with MDU Digital Display Quell ST 450 Cartridge 1"-3/4" hose adapter with integral service valve 2 x 3/4"-3/4" hoses 2000mm long	407040
PRESSURE HOUSING/HEAD WITH MDU DISPLAY ONLY includes pressure housing, cartridge and head with the MDU display unit but supplied without hoses	1009227
PURITY QUELL ST 450 WITHOUT MDU DISPLAY	1009228
PURITY HOSE SET WITH SERVICE VALVE 1"-3/4" hose adapter with integral service valve 2 x 3/4"-3/4" hoses 2000mm long	1007734



PURITY QUELL ST 600 SYSTEM

- + 6,337 litres / 38,025 cup capacity (at 30% by-pass)
- + Water pressure - 6 bar max
- + Water temperature 4 - 30°C
- + Inlet connection 1" (3/4" adapter supplied)
- + Outlet connection 3/4"
- + Dimensions (hxdia) 519x249mm

Description	Part No.
PURITY QUELL ST 600 WITH MDU DISPLAY COMPLETE complete filter assembly comprising: Pressure Housing Filter Head with MDU Digital Display Quell ST 600 Cartridge 1"-3/4" hose adapter with integral service valve 2 x 3/4"-3/4" hoses 2000mm long	407041
PRESSURE HOUSING/HEAD WITH MDU DISPLAY ONLY includes pressure housing, cartridge and head with the MDU display unit but supplied without hoses	1009229
PURITY QUELL ST 600 WITHOUT MDU DISPLAY	1009230
PURITY HOSE SET WITH SERVICE VALVE 1"-3/4" hose adapter with integral service valve 2 x 3/4"-3/4" hoses 2000mm long	1007734



PURITY QUELL ST 1200 SYSTEM

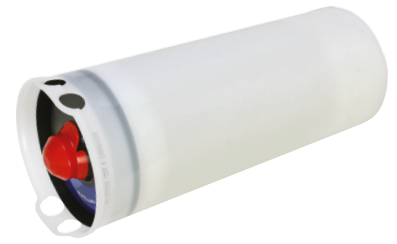
- + 11,596 litres / 69,576 cup capacity (at 30% by-pass)
- + Water pressure - 6 bar max
- + Water temperature 4 - 30°C
- + Inlet connection 1" (3/4" adapter supplied)
- + Outlet connection 3/4"
- + Dimensions (hxdia) 545x288mm

Description	Part No.
PURITY QUELL ST 1200 WITH MDU DISPLAY COMPLETE complete filter assembly comprising: Pressure Housing Filter Head with MDU Digital Display Quell ST 1200 Cartridge 1"-3/4" hose adapter with integral service valve 2 x 3/4"-3/4" hoses 2000mm long	407042
PRESSURE HOUSING/HEAD WITH MDU DISPLAY ONLY includes pressure housing, cartridge and head with the MDU display unit but supplied without hoses	1009231
PURITY QUELL ST 1200 WITHOUT MDU DISPLAY	1009232
PURITY HOSE SET WITH SERVICE VALVE 1"-3/4" hose adapter with integral service valve 2 x 3/4"-3/4" hoses 2000mm long	1007734



REPLACEMENT CARTRIDGES FOR QUELL ST SYSTEMS

Description	Part No.
REPLACEMENT QUELL ST 450 CARTRIDGE	273000
REPLACEMENT QUELL ST 600 CARTRIDGE	273200
REPLACEMENT QUELL ST 1200 CARTRIDGE	273400



ANCILLARIES FOR QUELL ST SYSTEMS

Description	Part No.
REMOTE DISPLAY MOUNTING KIT enables the MDU display unit on a Quell ST or Steam system to be mounted in a more visible position away from the cartridge. Can only be used with filter heads that incorporate the MDU display	274100



Description	Part No.
TEMPORARY HARDNESS TEST KIT recommended to identify the carbonate hardness of the on site water supply	710800



Description	Part No.
ADAPTOR 1" TO 3/4" converts inlet connection to suit 3/4" hose fitting (supplied with filter system)	363000



Description	Part No.
PURITY HOSE SET 2 X 3/4"-3/4" hoses 2000mm long, 1"-3/4" hose adapter with integral service valve	1007734



SPARE PARTS FOR PURITY QUELL ST SYSTEMS

Description	Part No.
REPLACEMENT ST 450/600 Head WITHOUT DISPLAY	272100
REPLACEMENT ST 1200 Head WITHOUT DISPLAY	272500



Description	Part No.
REPLACEMENT ST 450/600 HEAD WITH DISPLAY	272000
REPLACEMENT ST 1200 HEAD WITH DISPLAY	272400



Description	Part No.
HANDLE SET 450/600	321500
HANDLE SET 1200	321400



Description	Part No.
STEP LUG PURITY 450/600 WITH FOOT RESTS	315757
STEP LUG PURITY 1200 WITH FOOT RESTS	315758



PURITY STEAM

The PURITY Steam system has been developed to meet the needs of combi and steaming ovens that require a higher flow rate than can be achieved with the standard Purity Quell ST filter system. Its modified filtration process enables improved flow performance of up to 500 litres an hour at 1 bar pressure loss.

PURITY Steam selectively removes calcium and magnesium ions from tap water via an ion exchanger using the flow method. Furthermore, the filter material binds heavy metal ions, such as lead, copper and cadmium, and reduces contents that impair odour and taste, as well as organic impurities.

The variable bypass setting, which is specially designed for combi ovens and steaming ovens, matches the reduction in the carbonate hardness to the local water hardness in order to achieve an optimum filtrate quality. The increased flow and reduced pressure loss enable the smooth operation of even the bigger combi steamers.

PURITY Steam systems are available with or without the same electronic display as the Quell ST models.

The PURITY Steam filtration process provides:

- + Consistent prevention of limescale build up at high capacities
- + Prevention of glass corrosion to oven doors, particularly with direct injection steamers
- + Activated carbon for taste improvement and odour removal
- + Improved flow performance of up to 500 l/h at 1 bar pressure loss
- + Bypass setting adapted to all of the various steamer types
- + Suitable for use behind water softening systems
- + Available with or without the same electronic display as the standard Quell ST models to indicate filter condition and replacement needs.



see page 31 for details

	PURITY 600 Steam	PURITY 1200 Steam
Capacity at 12.5°Clarke *	5,771 litres	10,800 litres
Operating pressure	2-6.9 bar	2-6.9 bar
Operating temperature	4°C – 30°C	4°C – 30°C
Nominal flow	100 l/h	101 l/h
Pressure loss at nominal flow	0.1 bar	0.1 bar
Flow rate at 1 bar pressure loss	500 l/h	501 l/h
Dimensions (height / diameter)	520 / 249 mm	550 / 288 mm
Weight (dry / wet)	12kg / 15kg	18kg / 24kg
Connections (inlet / outlet)	G 1" / G 3/4"	G 1" / G 3/4"
Operating position	horizontal or vertical	horizontal or vertical



PURITY STEAM 600 SYSTEM

- + 5771 litres capacity at 12.5°Clarke
- + Height 520 mm, diameter 249 mm
- + Water pressure - 2 - 6.9 bar max
- + Water temperature 4 - 30°C
- + Inlet connection 1" (3/4" adapter supplied)
- + Outlet connection 3/4"
- + WRAS approved product No 1507062

Description	Part No.
PURITY STEAM 600 WITH MDU DISPLAY complete filter assembly comprising: Pressure Housing Filter Head with MDU Digital Display Quell STEAM 600 Cartridge 1"-3/4" hose adapter with integral service valve 2 x 3/4"-3/4" hoses 2000mm long	407043
PRESSURE HOUSING/HEAD WITH MDU DISPLAY ONLY includes pressure housing, cartridge and head with the MDU display unit but supplied without hoses	1002918
PRESSURE HOUSING/HEAD WITHOUT MDU DISPLAY	1000245
PURITY HOSE SET WITH SERVICE VALVE 1"-3/4" hose adapter with integral service valve 2 x 3/4"-3/4" hoses 2000mm long	1007734



PURITY STEAM 1200 SYSTEM

- + 10800 litres capacity at 12.5°C Clarke
- + Height 550 mm, diameter 288 mm
- + Water pressure - 2 - 6.9 bar max
- + Water temperature 4 - 30°C
- + Inlet connection 1" (3/4" adapter supplied)
- + Outlet connection 3/4"
- + WRAS approved product No 1507062



Description	Part No.
PURITY STEAM 1200 WITH MDU DISPLAY complete filter assembly comprising: Pressure Housing Filter Head with MDU Digital Display Quell STEAM 1200 Cartridge 1"-3/4" hose adapter with integral service valve 2 x 3/4"-3/4" hoses 2000mm long	407044
PRESSURE HOUSING/HEAD WITH MDU DISPLAY ONLY includes pressure housing, cartridge and head with the MDU display unit but supplied without hoses	1002923
PRESSURE HOUSING/HEAD WITHOUT MDU DISPLAY	1000226
PURITY HOSE SET WITH SERVICE VALVE 1"-3/4" hose adapter with integral service valve 2 x 3/4"-3/4" hoses 2000mm long	1007734

REPLACEMENT CARTRIDGES FOR QUELL STEAM SYSTEMS

Description	Part No.
REPLACEMENT PURITY STEAM 600 CARTRIDGE	1000252
REPLACEMENT PURITY STEAM 1200 CARTRIDGE	1000231



ANCILLARIES FOR QUELL ST SYSTEMS

Description REMOTE DISPLAY MOUNTING KIT enables the MDU display unit on a Quell ST or Steam system to be mounted in a more visible position away from the cartridge. Can only be used with filter heads that incorporate the MDU display	Part No. 274100
Description TEMPORARY HARDNESS TEST KIT recommended to identify the carbonate hardness of the on site water supply	Part No. 710800
Description PURITY HOSE SET 2 X 3/4"-3/4" hoses 2000mm long, 1"-3/4" hose adapter with integral service valve	Part No. 1007734
Description ADAPTOR 1" TO 3/4" converts inlet connection to suit 3/4" hose fitting (supplied with filter system)	Part No. 363000
Description TEE PIECE CONNECTOR ASSEMBLY to split supply water to feed quench systems on combi ovens	Part No. 1002584



SPARE PARTS FOR PURITY QUELL ST SYSTEMS

Description REPLACEMENT STEAM 600 HEAD WITHOUT DISPLAY	Part No. 1001484
Description REPLACEMENT STEAM 1200 HEAD WITHOUT DISPLAY	Part No. 272500
Description REPLACEMENT STEAM 600 HEAD WITH MDU DISPLAY	Part No. 1004331
Description REPLACEMENT STEAM 1200 HEAD WITH MDU DISPLAY	Part No. 272400
Description Handle set 450/600	Part No. 321500
Description Handle set 1200	Part No. 321400
Description Step lug PURITY 450/600 with foot rests	Part No. 315757
Description Step lug PURITY 1200 with foot rests	Part No. 315758



PURITY 1200 CLEAN AND CLEAN EXTRA

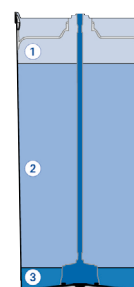
The PURITY 1200 Clean and Clean Extra filters have been developed to meet the specific needs of dishwashing. Limescale does not just form on dishwasher parts, leading to increased energy consumption and more frequent breakdowns, it also builds up on dishes, glasses and cutlery leaving them covered in smears and marks. Depending on water conditions the salts dissolved in the water may damage delicate patterns and lead to cracks in fine glasses. PURITY Clean uses a filter medium that has been specially designed to provide partially demineralised water that offers long-term protection against limescale build-up in the dishwasher and on the dishes. PURITY Clean Extra has three special filter mediums to provide total demineralisation for crystal clear glass and dishwashing that meets the highest standards of the most demanding customers. What's more, both filters are suitable for use with hot water up to 60°C which can reduce dishwashing energy costs.



	PURITY 1200 Clean	PURITY 1200 Clean Extra
Recommended use -		
Glasses	Conductivity < 300 µS/cm	Conductivity > 300 µS/cm
Cutlery	Conductivity < 80 µS/cm	Conductivity > 80 µS/cm
Crockery	generally	not necessary
Capacity at 12.5°C Clarke	12,000 litres	5,000 litres
Max. operating pressure	6 bar	6 bar
Operating temperature	4°C to 60 °C	4°C to 60 °C
Nominal flow	300 l/h	300 l/h
Pressure loss at nominal flow	0.45 bar	0.45 bar
Flow rate at 1 bar pressure loss	500 l/h	500 l/h
Dimensions (width/depth/height)	288 x 255 x 550 mm	288 x 255 x 550 mm
Weight (dry/wet)	18 kg/24 kg	18 kg/24 kg
Connections (inlet-outlet)	G1"- G3/4"	G1"-G3/4"
Operating position	horizontal or vertical	horizontal or vertical

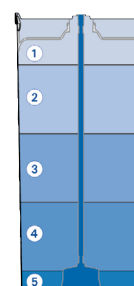
The 3 stage PURITY Clean filtration process provides:

- 1 Pre-filtration fabric to remove larger particles such as sand
- 2 An improved PURITY filter medium specifically reduces carbonate hardness. Eliminating certain ions from the water prevents unwanted limescale build-up
- 3 At the end of the process a fine filter removes any residual matter as small as 10µm



The 5 stage PURITY Clean Extra filtration process provides:

- 1 Pre-filtration fabric to remove larger particles such as sand
- 2 An improved PURITY filter medium specifically reduces carbonate hardness
- 3 Filter medium to eliminate permanent hardness and non-hardness-forming ions (cations)
- 4 This filter medium eliminates the remaining ions (anions)
- 5 At the end of the process a fine filter removes any residual matter as small as 10µm



PURITY 1200 CLEAN SYSTEM

- + Partial demineralisation
- + 12,000 litres capacity at 12.5°C Clarke
- + Dimensions (w/d/h) 288 x 255 x 550 mm
- + Water pressure - 6 bar max
- + Water temperature 4 - 60°C
- + Inlet connection 1" (3/4" adapter supplied)
- + Outlet connection 3/4"

Description	Part No.
PRESSURE HOUSING/HEAD WITHOUT MDU DISPLAY includes a 1200 CLEAN cartridge	292083

Description	Part No.
PURITY HOSE SET WITH SERVICE VALVE 1"-3/4" hose adapter with integral service valve 2 x 3/4"-3/4" hoses 2000mm long	1007734



PURITY 1200 CLEAN EXTRA SYSTEM

- + Total demineralisation
- + 5,000 litres capacity at 12.5°Clarke
- + Dimensions (w/d/h) 288 x 255 x 550 mm
- + Water pressure - 6 bar max
- + Water temperature 4 - 60°C
- + Inlet connection 1" (3/4" adapter supplied)
- + Outlet connection 3/4"



Description	Part No.
PRESSURE HOUSING/HEAD WITHOUT MDU DISPLAY includes a 1200 CLEAN EXTRA cartridge	1008200

Description	Part No.
PURITY HOSE SET WITH SERVICE VALVE 1"-3/4" hose adapter with integral service valve 2 x 3/4"-3/4" hoses 2000mm long	1007734



REPLACEMENT CARTRIDGES FOR CLEAN & CLEAN EXTRA SYSTEMS

Description	Part No.
REPLACEMENT PURITY 1200 CLEAN CARTRIDGE	315645



Description	Part No.
REPLACEMENT PURITY 1200 CLEAN EXTRA CARTRIDGE	1008197



ANCILLARIES FOR CLEAN & CLEAN EXTRA SYSTEMS

Description	Part No.
TOTAL HARDNESS TEST KIT indicates the total calcium and magnesium ions in the on site water supply	536754



Description	Part No.
ADAPTOR 1" TO 3/4" converts inlet connection to suit 3/4" hose fitting (supplied with filter system)	363000



Description	Part No.
ANALOGUE FLOWMETER to monitor water usage	MAD200



SPARE PARTS FOR CLEAN & CLEAN EXTRA SYSTEMS

Description	Part No.
REPLACEMENT FILTER HEAD	272500



Description	Part No.
HANDLE SET 1200	321400



Description	Part No.
STEP LUG PURITY 1200 WITH FOOT RESTS	315758



BY-PASS SETTINGS FOR PURITY C FILTERS

The stated capacities are guide values that, depending on the water quality and machine types, can vary. Recommended by-pass settings are: 20-70%

CARBONATE HARDNESS °DH	RECOMMENDED BYPASS SETTING COFFEE/ESPRESSO	FILTER CAPACITY IN LITRES WHEN USED ON WATER FEED TO COFFEE/ESPRESSO MACHINES				
		PURITY C50	PURITY C150	PURITY C300	PURITY C500	PURITY C1100
4-6	1	1,900	4,766	7,917	13,458	22,760
7	1	1,821	4,569	7,589	12,902	21,819
8	1	1,425	3,574	5,938	10,094	17,070
9	1	1,267	3,177	5,278	8,972	15,174
10	0	960	2,408	4,000	6,800	11,500
11	0	873	2,189	3,636	6,182	10,455
12	0	693	1,738	2,887	4,908	8,300
13	0	640	1,604	2,665	4,530	7,661
14	0	594	1,490	2,474	4,207	7,114
15	0	554	1,390	2,310	3,926	6,640
16	30%	520	1,303	2,165	3,681	6,225
17	30%	489	1,227	2,038	3,464	5,859
18	30%	462	1,159	1,925	3,272	5,533
19	20%	387	970	1,612	2,740	4,634
20	20%	368	922	1,531	2,603	4,402
21	20%	350	878	1,458	2,479	4,193
22	20%	334	838	1,392	2,366	4,002
23	20%	320	802	1,332	2,264	3,828
24	20%	306	768	1,276	2,169	3,669
25	20%	294	737	1,225	2,083	3,522
26	20%	283	709	1,178	2,002	3,386
27	20%	272	683	1,134	1,928	3,261
28	20%	263	658	1,094	1,859	3,145
29	20%	253	636	1,056	1,795	3,036
30	20%	245	615	1,021	1,735	2,935
31	20%	237	595	988	1,679	2,840
32	20%	230	576	957	1,627	2,751
33	20%	223	559	928	1,578	2,668
34	20%	216	542	901	1,531	2,590
35	20%	210	527	875	1,488	2,516

BY-PASS SETTINGS FOR PURITY STEAM USED FOR WATER FEED TO COMBI OVEN & STEAMERS

The stated capacities are guide values that, depending on the water quality and machine types, can vary. Recommended by-pass settings are:

- 0: extremely high water hardness 22 °KH and higher
- 1: combi ovens with direct injection system
- 2: combi ovens with boiler system.
- 3: soft water up to 7 °KH

CARBONATE HARDNESS °dH	FILTER CAPACITY IN LITRES					
	PURITY C500 Steam			PURITY C1100 Steam		
	Bypass setting			Bypass setting		
	0	1/2	3	0	1/2	3
4-6	7,083	7,792	8,677	11,980	13,178	14,676
7	6,071	6,679	7,438	10,269	11,295	12,425
8	5,313	5,844	6,508	8,985	9,884	10,872
9	4,722	5,194	5,785	7,987	8,785	9,664
10	4,250	4,675	5,206	7,188	7,907	8,697
11	3,864	4,250	4,733	6,535	7,188	7,907
12	3,542	3,896	4,339	5,990	6,589	7,248
13	3,269	3,596	4,005	5,529	6,082	6,690
14	3,036	3,339	3,719	5,134	5,648	6,212
15	2,833	3,117	3,471	4,792	5,271	5,798
16	2,656	2,922	3,254	4,493	4,942	5,436
17	2,500	2,750	3,063	4,228	4,651	5,116
18	2,361	2,597	2,892	3,993	4,393	4,832
19	2,237	2,461	2,740	3,783	4,161	4,578
20	2,125	2,338	2,603	3,594	3,953	4,349

CARBONATE HARDNESS °dH	FILTER CAPACITY IN LITRES					
	PURITY C500 Steam			PURITY C1100 Steam		
	Bypass setting			Bypass setting		
	0	1/2	3	0	1/2	3
21	2,024	2,226	2,479	3,423	3,765	4,142
22	1,932	2,125	2,366	3,267	3,594	3,953
23	1,848	2,033	2,264	3,125	3,438	3,782
24	1,771	1,948	2,169	2,995	3,295	3,624
25	1,700	1,870	2,083	2,875	3,163	3,479
26	1,635	1,798	2,002	2,765	3,041	3,345
27	1,574	1,731	1,928	2,662	2,928	3,221
28	1,518	1,670	1,859	2,567	2,824	3,106
29	1,466	1,612	1,795	2,479	2,726	2,999
30	1,417	1,558	1,735	2,396	2,636	2,899
31	1,371	1,508	1,679	2,319	2,551	2,806
32	1,328	1,461	1,627	2,246	2,471	2,718
33	1,288	1,417	1,578	2,178	2,396	2,636
34	1,250	1,375	1,531	2,114	2,326	2,558
35	1,214	1,336	1,488	2,054	2,259	2,485

BY-PASS SETTINGS FOR QUELL ST USED FOR WATER FEED TO ESPRESSO/COFFEE MACHINES

The stated capacities are guide values that, depending on the product volume flow and machine types, can vary.

CARBONATE HARDNESS °dH	RECOMMENDED BYPASS SETTING	FILTER CAPACITY IN LITRES		
		PURITY 450	PURITY 600	PURITY 1200
4-6	50%	8,250	14,100	25,800
7	50%	7,071	12,086	22,114
8	50%	6,188	10,575	19,350
9	50%	5,500	9,400	17,200
10	40%	4,217	7,207	13,187
11	40%	3,883	6,552	11,988
12	30%	3,077	5,260	9,624
13	30%	2,841	4,855	8,884
14	30%	2,638	4,508	8,249
15	30%	2,462	4,208	7,699
16	30%	2,308	3,945	7,218
17	30%	2,172	3,713	6,793
18	30%	2,052	3,506	6,416
19	30%	1,944	3,322	6,078
20	20%	1,650	2,820	5,160
21	20%	1,571	2,686	4,914
22	20%	1,500	2,564	4,691
23	20%	1,435	2,452	4,487
24	20%	1,375	2,350	4,300
25	20%	1,320	2,256	4,128
28	20%	1,179	2,014	3,686
31	20%	1,065	1,819	3,329
35	20%	943	1,611	2,949

BY-PASS SETTINGS FOR PURITY STEAM USED FOR WATER FEED TO COMBI OVEN & STEAMERS

The stated capacities are guide values that, depending on the water quality and machine types, can vary. Recommended by-pass settings are:

- 0: extremely high water hardness 22 °KH and higher
- 1: combi ovens with direct injection system
- 2: combi ovens with boiler system.
- 3: soft water up to 7 °KH

CARBONATE HARDNESS °dH	FILTER CAPACITY IN LITRES					
	PURITY 600 Steam			PURITY 1200 Steam		
	Bypass setting			Bypass setting		
	0	1/2	3	0	1/2	3
4-6	8,833	9,619	10,600	16,530	17,999	19,836
7	7,571	8,244	9,086	14,169	15,428	17,002
8	6,625	7,214	7,950	12,398	13,500	14,877
9	5,889	6,412	7,067	11,020	12,000	13,224
10	5,300	5,771	6,360	9,918	10,800	11,902
11	4,818	5,246	5,782	9,016	9,818	10,820
12	4,417	4,809	5,300	8,265	9,000	9,918
13	4,077	4,439	4,892	7,629	8,307	9,155
14	3,786	4,122	4,543	7,084	7,714	8,501
15	3,533	3,847	4,240	6,612	7,200	7,934
16	3,313	3,607	3,975	6,199	6,750	7,439

CARBONATE HARDNESS °dH	FILTER CAPACITY IN LITRES					
	PURITY 600 Steam			PURITY 1200 Steam		
	Bypass setting			Bypass setting		
	0	1/2	3	0	1/2	3
17	3,118	3,395	3,741	5,834	6,353	7,001
18	2,944	3,206	3,533	5,510	6,000	6,612
19	2,789	3,037	3,347	5,220	5,684	6,264
20	2,650	2,886	3,180	4,959	5,400	5,951
21	2,524	2,748	3,029	4,723	5,143	5,667
23	2,304	2,509	2,765	4,312	4,695	5,175
25	2,120	2,308	2,544	3,967	4,320	4,761
28	1,893	2,061	2,271	3,542	3,857	4,251
31	1,710	1,862	2,052	3,199	3,484	3,839
35	1,514	1,649	1,817	2,834	3,086	3,400

BY-PASS SETTINGS FOR PURITY CLEAN & CLEAN EXTRA USED FOR WATER FEED TO GLASS/DISHWASHER

The stated capacities are guide values that, depending on the water quality and machine types, can vary.

CARBONATE HARDNESS °dH	FILTER CAPACITY IN LITRES			
	PURITY 1200 CLEAN		PURITY 1200 CLEAN EXTRA	
	BY-PASS SETTING		BY-PASS SETTING	
	0%	10%	0%	10%
4	30,000	32,667	12,500	13,611
5	24,000	26,133	10,000	10,889
6	20,000	21,778	8,333	9,074
7	17,143	18,667	7,143	7,778
8	15,000	16,333	6,250	6,806
9	13,333	14,519	5,556	6,049
10	12,000	13,067	5,000	5,444
11	10,909	11,879	4,545	4,949
12	10,000	10,889	4,167	4,537
13	9,231	10,051	3,846	4,188
14	8,571	9,333	3,571	3,889
15	8,000	8,711	3,333	3,630
16	7,500	8,167	3,125	3,403
17	7,059	7,686	2,941	3,203
18	6,667	7,259	2,778	3,025
19	6,316	6,877	2,632	2,865
20	6,000	6,533	2,500	2,722
21	5,714	6,222	2,381	2,593
23	5,217	5,681	2,174	2,367
25	4,800	5,227	2,000	2,178
28	4,286	4,667	1,786	1,944
31	3,871	4,215	1,613	1,756
35	3,429	3,733	1,429	1,556

BRAVILOR WATER FILTERS

Water filter systems to improve the taste of coffee from Bravilor machines. BSRS 200 Filter system also protect machines from limescale build-up.

Description	Part No.
BSRS 200 FILTER SYSTEM - for scale reduction and taste improvement	7.094.900.101
REPLACEMENT FILTER FOR BSRS 200 SYSTEM	7.094.901.101
BWFS 100 FILTER SYSTEM - for taste improvement	7.094.910.101
REPLACEMENT FILTER FOR BWFS 100 SYSTEM	7.094.911.101



CREM WATER FILTERS & WATER BOTTLE KIT

Bestmax water filters designed to get a first class tasting coffee from Crem coffee machines. The filter head fits all sizes of the cartridge and has a built in bypass with 4 settings (0-1-2-3).

Description	Part No.
BESTMAX MEDIUM FILTER CARTRIDGE	WMMR
BESTMAX LARGE FILTER CARTRIDGE	WMLR
BESTMAX XL FILTER CARTRIDGE	WMXLR
BESTMAX 2XL FILTER CARTRIDGE	WM2XLR
BESTTASTE TASTE/ODOUR CARTRIDGE - For use on any machine in scale free areas where maximum taste is required	WMTR
BESTMAX FILTERHEAD - 3/8" connections	WMFH
BESTMAX BESTFLUSH - Flush valve for use with machines without a function for commissioning filter cartridges.	WM812196
FLOWMETER FOR BESTMAX WATER FILTERS	WMFLO
BESTMAX ADAPTOR M 3/4" X F 3/8"	WM812153
BESTMAX ADAPTOR F 3/8" X M 3/4"	WM812155



Bottled Water Pump Kit

Description	Part No.
FLOJET BOTTLED WATER PUMP KIT - For use with running machines water bottles	WMFLO
JG STEM ELBOW 1/4" PF X 1/4" STEM	P050
REDUCING BUSH 3/4" F X 1/4" PF	P051
JG 1/4" X 3/8" NPFT FITTING	P059



HOUNO WATER FILTERS

Hydro Shield water filters designed for use with Houno ovens. Removes total hardness as well as harmful chemicals to ensure correct water supply to the HOUNO combi oven. Filter capacity and need for replacement is managed in the oven's SmartTouch software. Alternatively, the capacity is monitored with the Aquameter.

Description	Part No.
HYDRO SHIELD 3600 (L)	30500545
HYDRO SHIELD 6000 (XL)	30500546
MOUNTING KIT FOR FILTER	30500327
FILTER HEAD - HEAD FOR WATER FILTERS	30500510
WATER FILTER HOSE KIT	30520445
WATER FLOW METER LCD - AQUAMETER	30500409
TOTAL HARDNESS TEST - DROPS	30500578
STRIPS KIT FOR HARDNESS TEST	30520449



INSTANTA WATER FILTERS

Water filters for Instanta water boilers.

Description	Part No.
WATER FILTER KIT INCLUDING FILTER CARTRIDGE, FIXING BRACKETS & CONNECTION HOSES	AQ4
REPLACEMENT FILTER CARTRIDGE WITH FILTER MONITOR RESET KEY	AQ2
REPLACEMENT FILTER CARTRIDGE WITHOUT FILTER MONITOR RESET KEY	AQ3
AQ35 WATER FILTER KIT INCLUDING FILTER HEAD, FILTER CARTRIDGE, X2 ADAPTERS & HOSE	AQ35/KIT
REPLACEMENT FILTER CARTRIDGE WITH GREY LABEL	AQ35
REPLACEMENT FILTER CARTRIDGE WITH BLUE LABEL	AQ35A



LINCAT WATER FILTER CARTRIDGES

Description	Part No.
REPLACEMENT FILTER CARTRIDGE for Filterflow FX water boilers	FC02
REPLACEMENT FILTER CARTRIDGE for Filterflow water boilers	FC04



UNOX PURE WATER FILTERS

Water filters designed for CHEFLUX and BAKERLUX ovens. Based on Brita Purity C500 filter. Filter head has been modified and will only accept the Unox Pure filter cartridges.

Description	Part No.
UNOX PURE FILTERING SYSTEM	XHC003
UNOX PURE FILTER REFILL CARTRIDGE FOR XHC003	XHC004



3M HIGH FLOW WATER FILTER

Fixed head and replaceable filter cartridge system provides consistent high quality water for commercial ice machines.

- + Complete kit comes with a filter head, filter cartridge, two 1/2" x 3/4" adapters and two connection hoses (500/1000mm long)
- + 1/2" NPT valve-in-head
- + 3/4" male bsp inlet/outlet water connections
- + Maximum pressure 125 psi
- + Flow rate 5.7 litres/min
- + Water temperature 4.4 to 37.8°C
- + Cartridge body is constructed from high-impact glass-filled polypropylene
- + FDA CFR-21 compliant and certified by NSF to NSF/ANSI Standard 42

Description	Rating	Capacity	Dimensions	Part No.
3M HF25-S HIGH FLOW WATER FILTER KIT	1.0 micron	37854l	450mm x 150mm x 110mm	HF25SKIT
REPLACEMENT 3M HF25-S WATER FILTER	1.0 micron	37854l	348mm x Ø 75mm	HF25S
REPLACEMENT 3M HF20-S WATER FILTER	0.5 micron	34069l	348mm x Ø 75mm	HF20S



EVERPURE INSURICE WATER FILTER

Specifically designed for use with ice making machines the InsurIce System reduces chlorine, which is a major cause of bin and evaporator corrosion and has a scale inhibitor to reduce scale build-up. Pre-coat sub-micron technology reduces dirt and particles as small as 1/2 micron in size and reduces possible health contaminants such as cysts. Micro-Pure II media inhibits the growth of bacteria. The head incorporates an adjustable bypass and a pressure gauge to help determine when to replace filter cartridges.

- + Complete system comes with either single or double a filter head and i2000² filter cartridge/s
- + NSF/ANSI Standard 53 certified

	SINGLE I2000 ²	TWIN I2000 ²
Number of cartridges	One	Two
Suitable for		
Ice Cube Machine	Up to 225 kg/day	Up to 658 kg/day
Flaker Machine	Up to 775 kg/day	Up to 998 kg/day
Capacity	34000l	68137l
Dimensions	610mm x 210mm x 133mm	641mm x 421 mm x 139mm
Inlet/outlet water connections	3/8"	3/4"
Maximum pressure	0.7-8.6 bar	0.7-8.6 bar
Flow rate	6.3 litres/min	12.6 litres/min
Water temperature	2 to 38°C	2 to 38°C
Part No.	9324-01	9324-02



Replacement Cartridges

Description	Dimensions	Part No.
REPLACEMENT EVERPURE I2000 ² FILTER	530mm x Ø 80mm	9612-27
REPLACEMENT EVERPURE I4000 ² FILTER	640mm x Ø 80mm	9612-37

EVERPURE 4C/4H WATER FILTERS

Simple to use system of fixed head and disposable filter cartridges. The QL3B Filter Head is fitted with a shut-off valve for easy filter change and is supplied with a wall mounting bracket. Complete systems comes with a QL3B filter head and a filter cartridge.

	4C FILTER SYSTEM	4H FILTER SYSTEM
Number of cartridges	x1 4C	x1 4H
Filter Head	x1 QL3B	x1 QL3B
Suitable for	Cold Beverage Machines	Hot Beverage Machines
Rated Capacity	11,355L	11,355L
Cartridge Dimensions	368mm x Ø 80mm	368mm x Ø 80mm
Inlet/outlet water connections	3/8" NPT	3/8" NPT
Maximum pressure	0.7-8.6 bar	0.7-8.6 bar
Service Flow Rate	1.9L/m	1.9L/m
Benefits		
Chlorine, Taste & Odour	✓	✓
Scale inhibition	✗	✓
Particulate	✓	✓
Replacement Filter Cartridge	9601-00	9611-00
Part No. for Complete Kit	4260-31	4270-12



MONARCH INLINE WATER FILTER

Compact inline water filter for the prevention of scale and the removal of chlorine, bad tastes and odours. Suitable for use with water coolers and ice machines.

- + 3/4" male bsp inlet/outlet water connections
- + Maximum pressure 100 psi
- + Recommended maximum flow rate 3 litres/min
- + Maximum water temperature 35°C



Description	Rating	Capacity	Dimensions	Part No.
CTO-S INLINE WATER FILTER	20 micron	6000l	300mm x Ø 55mm	CTO-S
BRACKET FOR CTO INLINE WATER FILTER	n/a	n/a	n/a	CTO-BRACKET

AUTOMATIC COLD WATER SOFTENERS

- + Suitable for cold water 2 - 35°C (protect from freezing)
- + With electric timer for automatic regeneration
- + 40 minute regeneration cycle of back wash/brine rinse/fast rinse/brine refill
- + From 1 to 12 days between regenerations can be pre-set to suit the throughput and local water conditions
- + Regeneration auto starts at 2:00am when the kitchen is likely to be inactive
- + Supplied with install kit of x2 3/4" BSP reinforced flexible hose, a length of 1/2" drain hose, drain hose air gap fitting, outlet hose mesh washer insert, hose washers and a jubilee clip
- + Water consumption for regeneration is approximately 4% of the rated capacity



Description	Resin capacity	Water capacity*	Salt capacity	Dimensions (HxWxD)	Drain height	Part No.
COLD WATER SOFTENER	5l	660l	0.7 kg	605 x 280 x 450 mm	390mm	PC5
COLD WATER SOFTENER	10l	1494l	1.5 kg	705 x 280 x 450 mm	495mm	PC10
COLD WATER SOFTENER	14l	2728l	2.4 kg	745 x 280 x 450 mm	630mm	PC14
COLD WATER SOFTENER	18l	2929l	2.8 kg	760 x 280 x 450 mm	530mm	PC18

TIMER CONTROLLED HOT WATER SOFTENERS

- + Suitable for hot water up to 60°C
- + With electric timer for automatic regeneration
- + 40 minute regeneration cycle of back wash/brine rinse/fast rinse/brine refill
- + From 1 to 12 days between regenerations can be pre-set to suit the throughput and local water conditions
- + Regeneration auto starts at 2:00am when the kitchen is likely to be inactive
- + Supplied with install kit of x2 3/4" BSP reinforced flexible hose, a length of 1/2" drain hose, drain hose air gap fitting, outlet hose mesh washer insert, hose washers and a jubilee clip
- + Water consumption for regeneration is approximately 4% of the rated capacity



Description	Resin capacity	Water capacity*	Salt capacity	Dimensions (HxWxD)	Part No.
AUTOSOFT HOT WATER SOFTENER	10l	1494l	1.5 kg	680 x 280 x 450 mm	PH10
AUTOSOFT HOT WATER SOFTENER	14l	2278l	2.4 kg	780 x 280 x 450 mm	PH14
AUTOSOFT HOT WATER SOFTENER	18l	2929l	2.8 kg	780 x 280 x 450 mm	PH18

*based on water hardness 20° clarke / 286 ppm

see pg 81 for Water Softener Salt

ELECTRONIC AUTOMATIC COLD WATER SOFTENERS

- + Suitable for cold water 2 - 35°C (protect from freezing).
- + With Logix electronic timer for automatic regeneration with variable regeneration time and frequency to suit water throughput from 1 to 99 days between regenerations and up to 2 regeneration cycles a day can be pre-set.
- + Can be set on a daily basis to avoid weekends.
- + 12V low voltage operation - plug in transformer supplied for a 240V 3A electrical supply
- + Supplied with install kit of 3/4" BSP reinforced flexible hose, 1/2" drain hose and 1/2" overflow hose.
- + Water consumption for regeneration is approximately 4% of the rated capacity.

Description	Water capacity*	Salt capacity	Dimensions (HxWxD)	Part No.
ELECTRONIC COLD WATER SOFTENER 660 LITRE CAPACITY	664l	0.7 kg	580 x 280 x 450 mm	AT5
ELECTRONIC COLD WATER SOFTENER 1494 LITRE CAPACITY	1494l	1.5 kg	680 x 280 x 450 mm	AT10
ELECTRONIC COLD WATER SOFTENER 2250 LITRE CAPACITY	2728l	2.4 kg	720 x 280 x 450 mm	AT14
ELECTRONIC COLD WATER SOFTENER 2900 LITRE CAPACITY	2929l	2.8 kg	735 x 280 x 450 mm	AT18



*based on water hardness 20° clarke / 286 ppm

see pg 81 for Water Softener Salt

PRESSURE BOOSTER SET

For use with cold or hot water supplies when the incoming pressure is below 1.5 bar (22 psi). Dimensions (HxWxD) - 340 x 205 x 390 mm.

Description	Part No.
PRESSURE BOOSTER SET	IP13



HOT WATER PRESSURE SENSITIVE BOOSTER SET

For use with cold or hot water supplies from 4°C to 65°C. Pressure switch operates pump when water is required and the incoming pressure falls below 2.2bar

- + 230V/50Hz/1ph 665W 2.9A
- + Pump capacity 40 litres/min at 5m head
- + 1" G inlet/outlet connections
- + Dimensions (l x w x h) 257 x 133.5mm x 292mm

Description	Part No.
HOT WATER PRESSURE SENSITIVE BOOSTER SET	86046524



MANUAL WATER SOFTENERS

- + Water pressure 1-8 bar
- + Maximum recommended flow rate 1000l/h
- + Salt for regeneration 1 kg
- + Inlet/outlet connections 3/4"
- + Ambient temperature 6-25°C
- + Cylinder diameter 190mm

Description	Dimensions	Weight	Part No.
DVA MANUAL WATER SOFTENER 8 litres 3/4"	h 400 x w 225mm	7.5kg	9V023
DVA MANUAL WATER SOFTENER 12 litres 3/4"	h 500 x w 225mm	9.5kg	9V029
DVA MANUAL WATER SOFTENER 16 litres 3/4"	h 600 x w 225mm	12kg	9V031

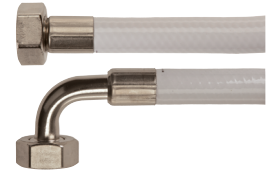


AQUAVEND WATER CONNECTION HOSES

Food quality flexible hoses designed to deliver safe and taint free drinking water for use in drinking & vending applications.. WRAS approved and tested to BS6920 standard. Aquavend hoses combine a PVC covered TPE liner with integral textile reinforcement (braid) and nickel plated brass fittings. Suitable for water feeds at temperatures of -15°C to + 70°C and working pressure of 10 bar at 20°C (6 bar at 65°C).



Description	Connection 1	Connection 2	Length	Bore	Part No.
AQUAVEND FOODSAFE CONNECTION HOSE	3/4" Female Straight	3/4" Female Elbow 90°	1000mm	12.5mm	402001
AQUAVEND FOODSAFE CONNECTION HOSE	3/4" Female Straight	3/4" Female Elbow 90°	1250mm	12.5mm	402002
AQUAVEND FOODSAFE CONNECTION HOSE	3/4" Female Straight	3/4" Female Elbow 90°	1500mm	12.5mm	402003
AQUAVEND FOODSAFE CONNECTION HOSE	3/4" Female Straight	3/4" Female Elbow 90°	2000mm	12.5mm	402004
Description	Connection 1	Connection 2	Length	Bore	Part No.
AQUAVEND FOODSAFE CONNECTION HOSE	3/4" Female Straight	3/4" Female Straight	1000mm	12.5mm	402005
AQUAVEND FOODSAFE CONNECTION HOSE	3/4" Female Straight	3/4" Female Straight	1250mm	12.5mm	402006
AQUAVEND FOODSAFE CONNECTION HOSE	3/4" Female Straight	3/4" Female Straight	1500mm	12.5mm	402007
AQUAVEND FOODSAFE CONNECTION HOSE	3/4" Female Straight	3/4" Female Straight	2000mm	12.5mm	402008

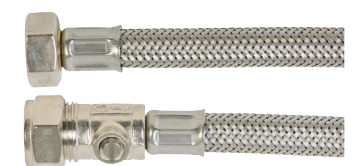
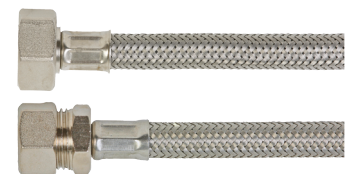


EPDM S/S BRAIDED TAP CONNECTION HOSES

WRAS approved flexible tap connection EPDM hoses with a stainless steel braid. Suitable for hot and cold water at -20°C to +85°C and a max pressure of 15 bar.



Description	Connection 1	Connection 2	Length	Bore	Part No.
EPDM S/S BRAIDED TAP CONNECTION HOSE	10mm Short	15mm Compression	300mm	8mm	MONO10SWS
EPDM S/S BRAIDED TAP CONNECTION HOSE	10mm Long	15mm Compression	300mm	8mm	MONO10SWL
Description	Connection 1	Connection 2	Length	Bore	Part No.
EPDM S/S BRAIDED TAP CONNECTION HOSE	1/2" Female Straight	15mm Compression	300mm	10mm	TT01/300
EPDM S/S BRAIDED TAP CONNECTION HOSE	1/2" Female Straight	15mm Compression	500mm	10mm	Q10207
EPDM S/S BRAIDED TAP CONNECTION HOSE	3/4" Female Straight	15mm Compression	300mm	10mm	TT13/300
EPDM S/S BRAIDED TAP CONNECTION HOSE	3/4" Female Straight	15mm Compression	500mm	10mm	Q10214
Description	Connection 1	Connection 2	Length	Bore	Part No.
EPDM S/S BRAIDED TAP CONNECTION HOSE WITH SERVICE VALVE	1/2" Female Straight	15mm Compression	300mm	10mm	TT02/300
EPDM S/S BRAIDED TAP CONNECTION HOSE WITH SERVICE VALVE	1/2" Female Straight	15mm Compression	500mm	10mm	TT02RW/500
EPDM S/S BRAIDED TAP CONNECTION HOSE WITH SERVICE VALVE	1/2" Female Straight	15mm Compression	300mm	12mm	TT25RW/300
EPDM S/S BRAIDED TAP CONNECTION HOSE WITH SERVICE VALVE	3/4" Female Straight	15mm Compression	500mm	12mm	TT27RW/500

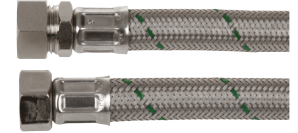


PEX S/S BRAIDED TAP CONNECTION HOSES



Flexible tap connection PEX (cross-linked polyethylene) hoses with a stainless steel braid. Approvals include WRAS, ISO9001-2008, W270 approval and are suitable for use in Department of Health/NHS properties as being manufactured from approved materials that comply with their Estates and Facilities Alert DH (2010) 03. Internal diameter of 13mm and suitable for hot and cold water at up to a max pressure of 15 bar with a maximum temperature of 70°C.

Description	Connection 1	Connection 2	Length	Bore	Part No.
PEX S/S BRAIDED TAP CONNECTION HOSE	1/2" Female Straight	15mm Compression	300mm	13mm	402014
PEX S/S BRAIDED TAP CONNECTION HOSE	1/2" Female Straight	15mm Compression	500mm	13mm	402015

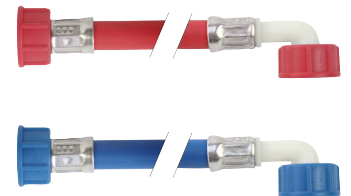


DISHWASHER CONNECTION HOSES



WRAS approved PVC hose with straight/angled plastic fittings. For hot and cold water with working pressure of 10bar at 60°C.

Description	Connection 1	Connection 2	Length	Bore	Part No.
RED INLET HOSE	3/4" Female Straight	3/4" Female Elbow 90°	1500mm	10mm	Q16000
RED INLET HOSE	3/4" Female Straight	3/4" Female Elbow 90°	2500mm	10mm	Q16003
BLUE INLET HOSE	3/4" Female Straight	3/4" Female Elbow 90°	1500mm	10mm	WM15B
BLUE INLET HOSE	3/4" Female Straight	3/4" Female Elbow 90°	2500mm	10mm	WM25B



DRAIN HOSES

Supplied with 'U' bracket for use with standpipes.

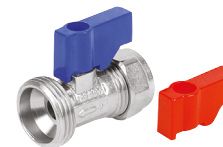
Description	Part No.
19x22mm CONNECTIONS x 1.6m LONG	404001
19x22mm CONNECTIONS x 2.5m LONG	404002
22x29mm CONNECTIONS x 1.6m LONG	404003
22x30mm CONNECTIONS x 2.5m LONG	404004
22x29mm CONNECTIONS x 3.6m LONG	404005
Description	Part No.
21mm 90° ANGLE CONNECTION x 1.6m LONG	404006
21mm 90° ANGLE CONNECTION x 2.5m LONG	404007



WASHING MACHINE TAP

Supplied with a red and a blue lever for hot or cold water supplies.

Description	Part No.
WASHING MACHINE TAP 15mm x 3/4" BSP	403151
WASHING MACHINE TAP WITH CHECK VALVE 15MM X 3/4" BSP	403152



Y PIECE CONNECTORS

Description	Part No.
PLASTIC 2 WAY Y CONNECTOR 3/4" F x 3/4" M x 3/4" M	409001
BRASS 2 WAY Y CONNECTOR 3/4" F x 3/4" M x 3/4" M	904015



DRAINMAJOR/MINOR GREY WATER LIFTING STATIONS

Automatically pumps hot waste water from combi ovens, dishwashers and similar machines when a low-level drain is not available. Drainminor FC30 is suitable for a single oven machine, Drainmajor FC30 can handle several ovens at once. High pumping capability to handle awkward or long discharge pipe runs.

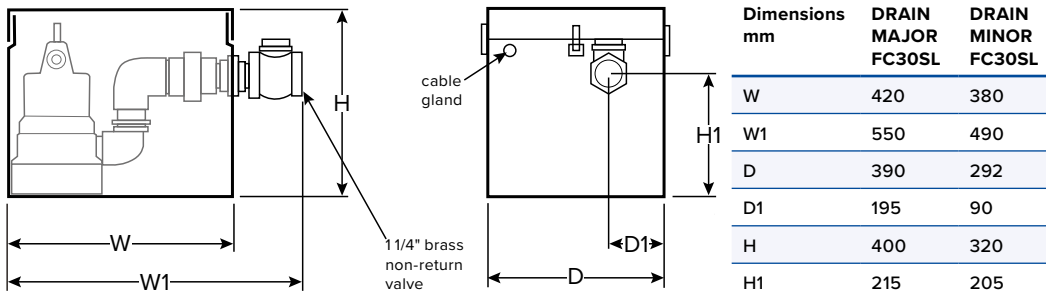
The polyester/glass fibre laminate tank is pigmented with an externally smooth isophthalic polyester gel coat and resin enriched lining. It also boasts a vertical centrifugal type pump with submersible motor and integrated thermal cut-out. The pump is corrosion resistant suitable for mildly diluted chemicals in water.

Outlet connection 1 1/4" BSP brass fitting with integral non-return valve. Requires an 1 1/4" minimum vent to air or ceiling void. The vent could also terminate with a Charcovent (supplied) which contains an activated carbon filter which removes unpleasant odours. A 2" vent is required for use with glasswashers, dishwashers and washing machines or if the water is extremely hot.

Suitable for inlet connection at 110mm above floor level. Maximum head is 5m vertical and 50m horizontal. Maximum output of 94 litres a minute at 2 metre head.



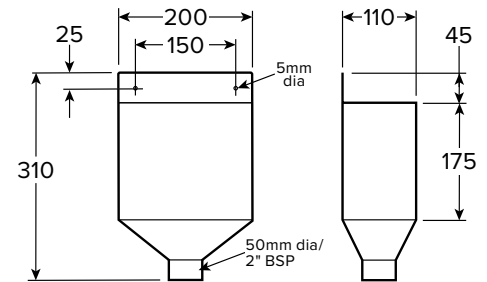
Description	Capacity (approx)	Part No.
DRAINMINOR FC30SL WASTE WATER LIFTING SYSTEM	25 litres	DRAINMINORFC30SL
DRAINMAJOR FC30SL WASTE WATER LIFTING SYSTEM	48 litres	DRAINMAJORFC30SL



DRAIN TUNDISH

Suitable for combi ovens drainage systems. Stainless steel construction and outlet for 2" pipework with a choice of threaded 2" BSP or plain outlet with rubber connector.

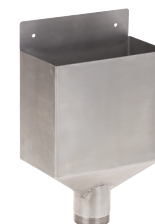
- + Capacity: 4.5 litres (approximately)
- + Overall dimensions: 200(W)x110(D)x310(H)mm



Description	Part No.
DRAIN TUNDISH WITH 2" PLAIN OUTLET supplied with rubber connector for 2" push fit pipework	408001



Description	Part No.
DRAIN TUNDISH WITH 2" BSP OUTLET with 2" BSP threaded connection for screw fit trap/pipework	408002



Description	Part No.
RUBBER CONNECTOR for pipe size 48-56mm	PC56



RATIONAL HT PIPEWORK FOR COMBI OVEN DRAINAGE

Drainage connection kits for Rational combi ovens consisting of high temperature pipes (and a 2m water connection hose in 60.70.464). The HT pipes are made of polypropylene and can withstand temperatures up to 95°C. The pipework is also resistant to salts, acids and alkalis.

Description	Part No.
COMBI WATER/DRAIN INSTALLATION KIT comprising 2m long water hose with 50mm drain and fittings suitable for all makes and sizes of combi ovens with 50mm/2" drain connection	60.70.464
COMBI DRAIN INSTALLATION KIT comprising 50mm drain fittings suitable for all makes and sizes of combi ovens with 50mm/2" drain connection (water supply hose not included)	8720.1031
50mm HT-SYSTEM PIPE 250mm	2070.0054
50mm HT-SYSTEM PIPE 500mm	2070.0052
50mm HT-SYSTEM 87° ELBOW	2070.0043
50mm HT-SYSTEM 45° ELBOW	2070.0047
50/50mm HT-SYSTEM TEE	2070.0048
50/50mm HT-SYSTEM DOUBLE SOCKET	2070.0051
40/50mm HT-SYSTEM REDUCER	50.01.967



CONVOTHERM WASTE WATER KITS

Description	Size	Part No.
WASTE-WATER INSTALLATION KIT FOR MINI COMBI OVENS	DN 40	3416709
WASTE-WATER INSTALLATION KIT FOR STANDARD COMBI OVENS	DN 50	3416730



FRIMA/RATIONAL VARIOCOOKINGCENTER CONNECTION KIT

Accessories for Frima/Rational VarioCookingCenter.

Description	Used On	Part No.
UNIT CONNECTION KIT	112T, 112L	87.00.609
UNIT CONNECTION KIT	112, 211, 311	87.00.174



RATIONAL HEIGHT EXTENSION FOR 201/202 MODELS

For increasing the ground clearance of 201/202 model Rational ovens.

Description	Part No.
UNIT HEIGHT EXTENSION LEGS	60.70.407
MOBILE OVEN RACK HEIGHT EXTENSION for 201 models	60.21.184
MOBILE OVEN RACK HEIGHT EXTENSION for 202 models	60.22.184



RATIONAL UNIT FIXING KITS

For fixing Rational ovens to the floor or table tops.

Description	Part No.
FASTENING FOR TABLE-TOP UNITS WITH FEET for models 61/62/101/102	60.70.463
FLOOR FIXING FOR UNITS TYPE 201, 202	8700.0317



RATIONAL HEAT SHIELD

A protective panel that allows the placement of a radiant heat source, such as a grill, near the left hand side of the oven.

Description	Part No.
HEAT SHIELD FOR MODEL XS	60.74.182
HEAT SHIELD FOR MODEL 61	60.70.390
HEAT SHIELD FOR MODEL 62	60.70.392
HEAT SHIELD FOR MODEL 101	60.70.391
HEAT SHIELD FOR MODEL 102	60.70.393
HEAT SHIELD FOR MODEL 201	60.70.394
HEAT SHIELD FOR MODEL 202	60.70.395



RATIONAL CONDENSATION BREAKER

Accelerates the expulsion of steam and other vapours from the vent pipe enables steam and vapours to be diverted into an extraction system.

Description	Part No.
CONDENSATION BREAKER - MODEL XS	60.74.037
CONDENSATION BREAKER - MODELS 61/62/101	60.72.591
CONDENSATION BREAKER - MODEL 102	60.72.592
CONDENSATION BREAKER - MODELS 201/202	60.72.593



RATIONAL ACCESSORIES

Original RATIONAL accessories are specially designed to complement RATIONAL appliances and are exceptionally robust, making them ideal for daily use in the professional kitchen.

STAINLESS STEEL GRIDS

Description	Size	Part No.
GRID, RUST-FREE STAINLESS STEEL	2/3 GN (325 x 354mm)	6010.2301
GRID, RUST-FREE STAINLESS STEEL	1/1 GN (325 x 530 mm)	6010.1101
GRID, RUST-FREE STAINLESS STEEL	2/1 GN (650 x 530 mm)	6010.2101
GRID, RUST-FREE STAINLESS STEEL	Baker's standard (400 x 600 mm)	6010.0103



COMBIFRY® BASKET

Description	Size	Part No.
COMBIFRY® BASKET	2/3 GN (325 x 354mm)	60.73.619
COMBIFRY® BASKET	1/2 GN (325 x 265 mm)	6019.1250
COMBIFRY® BASKET	1/1 GN (325 x 530 mm)	6019.1150



ROASTING AND BAKING TRAY

Size	2/3 GN (325 x 354mm)	1/1 GN (325 x 530 mm)	2/1 GN (650 x 530 mm)	Baker's standard (400 x 600 mm)
Part No.	60.73.671	6013.1103	6013.2103	6013.1003



BAKING SHEET PERFORATED

Description	Size	Part No.
BAKING SHEET PERFORATED	1/1 GN (325 x 530 mm)	6015.1103
BAKING SHEET PERFORATED	2/1 GN (650 x 530 mm)	6015.2103



GRILLING TRAYS

Description	Size	Part No.
COMBIGRILL® GRILL	1/1 GN (325 x 530 mm)	6035.1017
Grilling and roasting platter (not pictured), Dual sided - + traditional pattern grill one side + smooth baking surface on the other side		
Description	Size	Part No.
GRILLING AND ROASTING PLATTER	1/1 GN (325 x 530 mm)	60.71.617
Grilling and pizza tray (not pictured), Dual sided - + fine pattern grill one side + smooth surface on the other side		
Description	Size	Part No.
GRILLING AND PIZZA TRAY	2/3 GN (325 x 354mm)	60.73.798
GRILLING AND PIZZA TRAY	1/1 GN (325 x 530 mm)	60.70.943
Cross and stripe grilling tray, Dual sided - + cross pattern grill one side + stripe pattern grill on the other side		
Description	Size	Part No.
CROSS AND STRIPE GRILL GRATE	2/3 GN (325 x 354mm)	60.73.801
CROSS AND STRIPE GRILL GRATE	1/1 GN (325 x 530 mm)	60.73.314



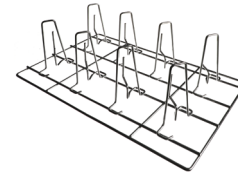
MULTIBAKER

Description	Size	Part No.
MULTIBAKER (2 MOULDS)	1/3 GN (325 x 176 mm)	60.73.764
MULTIBAKER (5 MOULDS)	2/3 GN (325 x 354mm)	60.73.646
MULTIBAKER (8 MOULDS)	1/1 GN (325 x 530 mm)	60.71.157



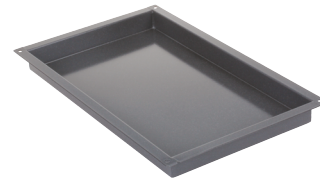
CHICKEN SUPERSPIKE

Description	Size	Capacity	Part No.
CHICKEN SUPERSPIKE	1/1 GN (325 x 530 mm)	8 Chickens	6035.1006



GRANITE-ENAMELED CONTAINER

	1/2 GN (325 x 265 mm)	2/3 GN (325 x 354 mm)	1/1 GN (325 x 530 mm)	2/1 GN (650 x 530 mm)
20mm Deep	6014.1202	6014.2302	6014.1102	6014.2102
40mm Deep	6014.1204	6014.2304	6014.1104	6014.2104
60mm Deep	6014.1206	6014.2306	6014.1106	6014.2106



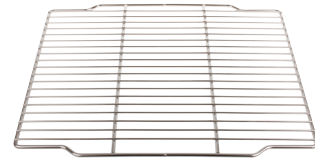
RATIONAL HINGING RACKS

Description	Part No.
HINGING RACK TYPE 61 - RAIL DISTANCE 68 MM	60.61.384
HINGING RACK TYPE 101 - RAIL DISTANCE 68 MM	60.11.366

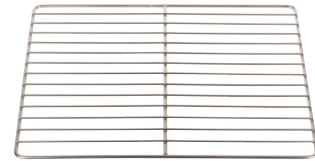


MKN COMBI OVEN ACCESSORIES

Description	Size	Part No.
FLEXIGRID STAINLESS STEEL SHELF	530x570mm 1/1.5 GN	206045



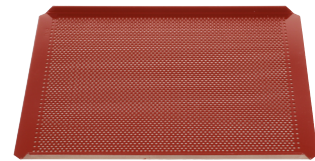
Description	Size	Part No.
FLEXIGRID STAINLESS STEEL SHELF	355x325mm 2/3 GN	206046



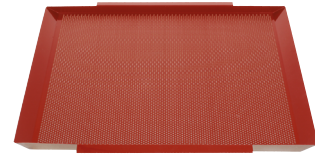
Description	Size	Part No.
FLEXIGRID STAINLESS STEEL SHELF	530x325mm 1/1 GN	206104



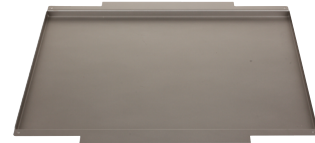
Description	Size	Part No.
FLEXIGRID SILICONE COATED, PERFORATED BAKING TRAY	355x325mm 2/3 GN	202359



Description	Size	Part No.
FLEXIGRID SILICONE COATED, PERFORATED BAKING TRAY	530x570mm 1/1.5 GN	202368



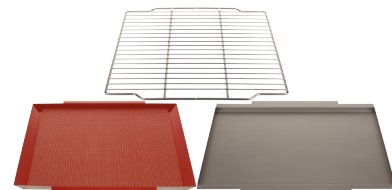
Description	Size	Part No.
FLEXIGRID TEFLON COATED BAKING TRAY	530x590mm 1/1.5 GN	202369



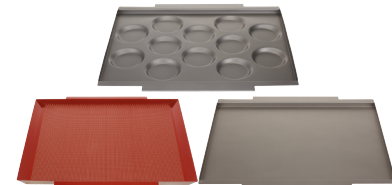
Description	Size	Part No.
FLEXIGRID SPECIAL BAKING TRAY	530x590mm 1/1.5 GN	202376
SPECIAL BAKING TRAY	530x325mm 1/1 GN	202375



Description	Part No.
STARTER PACKAGE x1 202368 FlexiGrid Silicone coated, perforated Baking Tray x1 206045 FlexiGrid Stainless Steel Shelf x1 202369 FlexiGrid Teflon coated Baking Tray	10013929



Description	Part No.
BAKING PACKAGE x1 202368 FlexiGrid Silicone coated, perforated Baking Tray x1 202376 FlexiGrid Special Baking Tray x1 202369 FlexiGrid Teflon coated Baking Tray	10013930



Description	Size	Part No.
BAKING & FRYING BASKET	355x325mm 2/3 GN	10012900
BAKING & FRYING BASKET	530x325mm 1/1 GN	10012901
FLEXIRACK SPECIAL BAKING & FRYING BASKET	530x570mm 1/1.5 GN	206050

Description	Size	Part No.
GRILL AND BAKING TRAY	530x325mm 1/1 GN	10016907

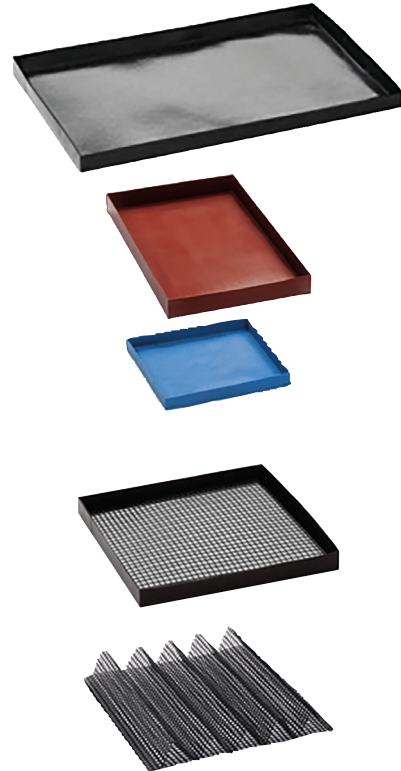


MERRYCHEF OVEN ACCESSORIES

A series of accessories especially designed to work with Merrychef's high speed ovens

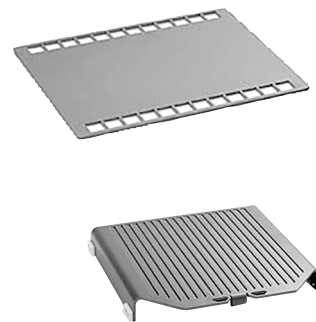
MERRYCHEF BASKETS

Description	Part No.
E2 SOLID BASE BASKET (FULL SIZE, BLACK)	32Z4045
E2 MESH BASE BASKET (FULL SIZE, BLACK)	32Z4046
E2S SOLID BASE BASKET (FULL SIZE, BLACK)	32Z4080
E2S SOLID BASE BASKET (FULL SIZE, RED)	32Z4100
E2S SOLID BASE BASKET (FULL SIZE, GREEN)	32Z4093
E2S SOLID BASE BASKET (FULL SIZE, BLUE)	32Z4101
E2S SOLID BASE BASKET (HALF SIZE, BLACK)	32Z4090
E2S SOLID BASE BASKET (HALF SIZE, GREEN)	32Z4094
E2 SOLID BASE BASKET (HALF SIZE, RED)	32Z4097
E2 SOLID BASE BASKET (HALF SIZE, GREEN)	32Z4098
E2S SOLID BASE BASKET (QUARTER SIZE, BLACK)	32Z4089
E2S SOLID BASE BASKET (QUARTER SIZE, GREEN)	32Z4095
Description	Part No.
E2S MESH BASE BASKET (FULL SIZE, BLACK)	32Z4081
E4 MESH BASE BASKET (FULL SIZE, BLACK)	32Z4054
E4 MESH BASE BASKET (FULL SIZE, BLACK)	32Z4031
Description	Part No.
AIR FRYING BASKET	32Z4032



MERRYCHEF PLATES

Description	Part No.
E2 SOLID COOK PLATE	32Z4044
E2S SOLID COOK PLATE (for ovens purchased before January 2019)	PSB3108
E2S GRILL COOK PLATE (for ovens purchased before January 2019)	PSB3117
E2S SOLID COOK PLATE (for ovens purchased from January 2019)	DB0739
E2S GRILL COOK PLATE (for ovens purchased from January 2019)	DB0719
E4 SOLID COOK PLATE	PSA1248
E4S GRILL COOK PLATE	DV0860
E2 SOLID & GRILL COOK PLATE	32Z4053



MERRYCHEF TRAYS

Description	Part No.
E3 SOLID COOK PLATE	40H0347
E3 CAST TURNTABLE DISK - To be used with 40H0347	40H0249
E3 GRILL INSERT	40H0240
E3, E4 & E4S NON-STICK BAKING/ROASTING TRAY	40H0230
E3, E4 & E4S VITREOUS BAKING/ROASTING TRAY	DX0117
E5 VITREOUS BAKING/ROASTING TRAY (BLACK)	P40C1423
E5 VITREOUS BAKING/ROASTING TRAY (GREEN)	P40C1151
E5 VITREOUS BAKING/ROASTING TRAY (BLUE)	P40C1157



MERRYCHEF WIRE RACKS

Description	Part No.
E3 WIRE RACK	DR0056
E4 WIRE RACK	DV0907
E4S WIRE RACK	DV0908
E5 WIRE RACK	DR0057



MERRYCHEF PADDLES

Description	Part No.
E2 PADDLE WITHOUT SIDES	SR312
E2S PADDLE WITH HAND GUARD AND SIDES	SR318
E4, E4S & E5 PADDLE WITHOUT SIDES	SR310
E4, E4S & E5 PADDLE WITH HAND GUARD AND SIDES	SR320



MERRYCHEF TRAY HANDLES

Description	Part No.
TRAY HANDLE FOR USE WITH 40C1423, 40C1151, 40C1157, 40H0347 & DX0117	SR313
TRAY HANDLE FOR USE WITH SA1108 AND SB3117	DV0344



ADDITIONAL MERRYCHEF ACCESSORIES

Description	Part No.
SLOTTED TURNER	32Z4034
EGG RING Ø 85 X 19MM	DV0390

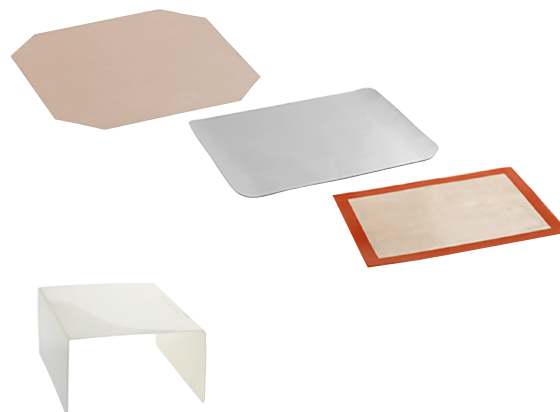


MERRYCHEF BASE AND CAVITY LINERS

Designed to protect the cook plate during operation. Can be removed from oven for cleaning by either hand or dishwasher.

Description	Part No.
NON-STICK COOK PLATE LINER (NATURAL)	32Z4088
NON-STICK COOK PLATE LINER (GREEN)	32Z4096
NON-STICK TRAY LINER	DX0254
NON-STICK TRAY LINER	40C1218
NON-STICK CIRCULAR LINER	40H0190
BASE PROTECTION MAT	40C0941

Description	Part No.
CAVITY LINER	40M1074



MERRYCHEF SIGNATURE ACCESSORIES

Merrychef's Signature range will suit most Merrychef ovens to provide the broadest range of applications and are highly durable, long-lasting and dishwasher compatible.

Description	Size	Part No.
SMALL BOWL	H35.6 x Ø 180 mm	32Z4115
1/2 LTR CONTAINER	H63.5 x W172.7 x D175.3 mm	32Z4119
1 LTR CONTAINER	H63.5 x W325.1 x D175.3 mm	32Z4118
2X NON-STICK MOULD	H4 x W304 x D304 mm	32Z4126
4X NON-STICK MOULD	H20.3 x W254 x D254 mm	32Z4113
9X NON-STICK MOULD	H20.3 x W279 x D279 mm	32Z4132
12X NON-STICK MOULD	H20.3 x W368 x D279 mm	32Z4131
SMALL LIDDED SOLID TRAY	H19.0 x W294.6 x D294.6 mm	32Z4134
LARGE LIDDED SOLID TRAY	H35 x W358.1 x D307.3 mm	32Z4133
LARGE COOK TRAY	H22.9 x W355.6 x D298.5 mm	32Z4128
TONGS	N/A	32Z4156



MERRYCHEF COOL DOWN PANS

Gastronorm size containers that can be filled with ice or cold water and placed in the oven chamber. Used as part of the cool down cycle in the oven cleaning process.

Description	Part No.
COOL DOWN PAN 1/4 GN 65mm deep E1S/E2S	32Z4079
COOL DOWN PAN 1/6 GN 150mm deep E3	32Z4043
COOL DOWN PAN 1/2 GN 100mm deep E4/E4S/E5	32Z4028



see page 78 for Merrychef oven cleaning chemicals

MICROWAVE CAVITY LINERS

Designed to protect the oven cavity during operation. Can be removed from oven for cleaning by either hand or dishwasher.

Description	Part No.
MICROWAVE CAVITY LINER FOR PANASONIC MICROWAVE OVENS	CPS1A
MICROWAVE CAVITY LINER FOR SHARP MICROWAVE OVENS	CPS2A



ELECTROLUX SPEEDLIGHT ACCESSORIES

Accessories for Electrolux Speedlight high speed grill.

Description	Part No.
SCRAPPER to remove residue from the glass surface	0S1606
SET OF BLADES FOR SCRAPER (5 pieces)	0S1071

Description	Part No.
PACK OF 24 BAKING PAPER SHEETS	0S2225

Description	Part No.
TEFLON COATED CORRUGATED ALUMINIUM PLATE	0C9500



see page 76 for C41 RAPID GREASE

SYNERGY GRILL ACCESSORIES

Description	Part No.
CAST IRON LIFTING TOOL	SYNERGYLIFTING

Description	Part No.
SYNERGY GRILL SCRAPER TOOL	SYNERGYSCRAPER

Description	Part No.
GRILL DIVIDER for SG630 and ST630	VEGDIV630
GRILL DIVIDER for SG900 and ST900	VEGDIV900D
GRILL DIVIDER for SG1300 and ST1300	VEGDIV1300



FALCON GRILL ACCESSORIES

Description	Part No.
LIFTING TOOL	535010018

Description	Part No.
SCRAPER TOOL	536000046

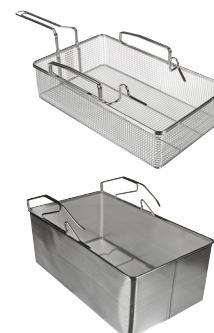


FRIMA/RATIONAL VARIOCOOKINGCENTER ACCESSORIES

Accessories for Frima/Rational VarioCookingCenter.

Description	Used On	Part No.
DEEP-FRYING BASKET 248x420x143mm	112, 112T	24.00.972
DEEP-FRYING BASKET 301x535x157mm	112L	60.73.684
DEEP-FRYING BASKET 301x511x269mm	211, 311	60.70.716

Description	Used On	Part No.
BOILING BASKET 248x420x143mm	112, 112T	60.70.752
BOILING BASKET 301x535x157mm	112L	60.73.680
BOILING BASKET 302x511x285mm	211, 311	60.70.725



ANGELO PO FRYER BASKETS

Description	Used On	Part No.
FRYER BASKET 370X150X120MM	Alpha Series - 091FR1E, 091FR1ED, 091FR1G, 091FR1GD, 091FR1I, 091FR1ID, 0A1FR1E, 0A1FR1ED, 0A1FR1G, 0A1FR1GD, 191FR2E, 191FR2ED, 191FR2G, 191FR2GD, 191FR2I, 191FR2ID, 1A1FR2E, 1A1FR2ED, 1A1FR2G, 1A1FR2GD Delta Series - 0D1FR1E, 0D1FR1ED, 0D1FR1G, 0D1FR1GD, 1D1FR2E, 1D1FR2ED, 1D1FR2G, 1D1FR2GD	36A2340



Description	Used On	Part No.
FRYER BASKET 283X225X115MM	Alpha Series - 091FR3E, 091FR3ED, 091FR3G, 091FR3GD, 0A1FR3E, 0A1FR3ED, 0A1FR3G, 0A1FR3GD, 191FR4E, 191FR4ED, 191FR4G, 191FR4GD, 1A1FR4E, 1A1FR4ED, 1A1FR4G, 1A1FR4GD Delta Series - 0D1FR3E, 0D1FR3ED, 0D1FR3G, 0D1FR3GD, 1D1FR4E, 1D1FR4ED, 1D1FR4G, 1D1FR4GD Gamma Series - 0G0FR3E, 0G0FR3ED, 0G1FR3G, 0G1FR3GD, 0G1FR7G, 1G0FR4E, 1G0FR4ED, 1G1FR4G, 1G1FR4GD, 1G1FR8G	3007210



BLUE SEAL FRYER BASKET

Description	Used On	Part No.
FRYER BASKET 335X140X145MM	E43, E43E, E44, E44E, GT45, GT45E, GT46, GT46E, GT60, GT60E	018019



ELECTROLUX FRYER & PASTA BASKETS

Description	Used On	Part No.
FRYER BASKET 325X225X120MM	Series N700 Fryers Series N900 Fryers	005933



Description	Used On	Part No.
FRYER BASKET 330X140X140MM	Series HD90 Fryers Series N900 Fryers	006133



Description	Used On	Part No.
PASTA COOKER BASKET Ø 146X180MM	Series H900 Pasta Cookers Series N900 Pasta Cookers	056918

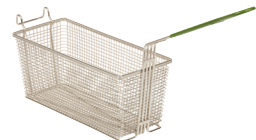


FALCON FRYER BASKETS

Description	Used On	Part No.
FRYER BASKET 290x200x140mm	Chieftain - E1808, E1838, E1848, G1808X, G1838X, G1848X, G1808 CE, G1808 pre CE, G1838 CE, G1838 pre CE, G1848 CE, G1848 pre CE, G1830 Mk2, G1860 Mk2, G1865 Dominator - E1830, E1860, G1830 pre CE, G1830 CE, G1860 pre CE, G1860 CE Dominator Plus - E3830, E3860, E3860F, E3865, E3865F, G3830, G3860, G3860F, G3865, G3865F	531312010



Description	Used On	Part No.
FRYER BASKET 335x155x145mm	400 Series - E401, E401F, E402, E402F, E421, E422F, G401, G401F, G402, G402F Dominator Plus - E3840, E3840F, G3840, G3840F, G3845, G3845F F900 Series - G9341, G9341F	536430126



Description	Used On	Part No.
FRYER BASKET 435x145x155mm	Infinity - G2840, G2841, G2842, G2844, G2845, G2845F, G2848, G2848F	535770089



Description	Used On	Part No.
FRYER BASKET 285x120x135mm	350 Series - E350/36, E350/37, G350/11, G350/12	539211910



Description	Used On	Part No.
FRYER BASKET 335x195x105mm	900 Series - G9330, G9660, G9665 Dominator Plus - E3862	531690740



Description	Used On	Part No.
FRYER BASKET 310x100x100mm	Pro-Lite - LD46, LD47, LD48, LD49, LD50, LD51, LD52, LD53, LD54, LD55, LD56, LD57	735120018



Description	Used On	Part No.
FRYER BASKET 290x195x140mm	Dominator - G2830, G2860, G2865	535710023



FRYMASTER BASKETS & ACCESSORIES

Description	Part No.
FRYER BASKET 320x150x135mm	8030271
Description	Part No.
FRYER BASKET 320x315x135mm	8030099
Description	Part No.
PASTA BASKET, SINGLE PORTION	8030018
Description	Part No.
RACK FOR PASTA BASKETS (Holds 9 Pasta Baskets)	8030155
Description	Part No.
FILTER POWDER (80 Pack)	8030002
Description	Part No.
FILTER PAPER (Pack of 100 sheets) 17.75" x 12.5"	8030003
FILTER PAPER (Pack of 100 sheets) 27.5" x 19.5"	8030170
FILTER PAPER (Pack of 100 sheets) 25.5" x 16.5"	8030445
Description	Part No.
LOWER DRAIN ROD / FRYERS FRIEND	8030197



IMPERIAL FRYER BASKET

Description	Used On	Part No.
FRYER BASKET 12 3/4" x 6 1/2" x 5 1/4" (324x165x135mm)	IF Series Fryers	2035



LINCAT FRYER BASKETS

Description	Used On	Part No.
FRYER BASKET 330X215X140MM	Opus 700 Series - OE7103, OE7104, OE7108, OE7112, OE7113, OE7114, OG7101N/P, OG7102N/P, OG7107N/P, OG7110N/P, OG7111N/P, OG7115N/P, OG7115/FN/P Opus 800 Series - OE8108, OE8112, OE8113, OG8106N/P, OG8107N/P	BA82
Description	Used On	Part No.
FRYER BASKET 337X133X144MM	Opus 800 Series - OG8106N/P, OG8107N/P, OG8115/OP/N/P	BA159
Description	Used On	Part No.
FRYER BASKET 330X140X140MM	Opus 700 Series - OE7103, OE7104, OE7105, OE7108, OE7105/F, OE7114, OG7101, OG7102, OG7106, OG7107 Opus 800 Series - OE8105, OE8114	BA83
Description	Used On	Part No.
FRYER BASKET, OBLONG 310X200X100MM	Silverlink 600 Series - DF33, DF36, DF39, DF46, DF49, DF66, DF612, DF618, J6, J9, J12, J18	BA91



MKN FRYER BASKET

Description	Part No.
FRYING BASKET 310X160X115MM	206132



PALUX FRYER BASKET

Description	Part No.
FRYER BASKET 295X205X125MM	271586



PITCO FRYER BASKETS & FILTER PAPER

Description	Used On	Part No.
BASKET #14 TWIN SIZE 13 1/4" X 6 1/2" X 5 3/4"D (337x165x146mm)	Economy Series - 35C+, 45C+ Solstice Series - SE14, SE14R, SG14, SG14R, SSH55, SSH55R	P6072145



Description	Used On	Part No.
BASKET #14 TRIPLE SIZE 13 1/4" X 6 1/2" X 5 3/4"D (337x165x146mm)	Economy Series - 35C+, 45C+S Solstice Series - SE14, SE14R, SG14, SG14R, SSH55, SSH55R	P6072147



Description	Used On	Part No.
BASKET #18 TWIN SIZE 17 1/4" X 8 1/2" X 5 3/4"D (438x215x146mm)	Economy Series - 65C+ Solstice Series - SE18, SE18R, SG18, SSH75, SSH75R Value Fryer Series - VF65	P6072184



Description	Used On	Part No.
BASKET #18 TRIPLE SIZE 17 1/4" X 8 1/2" X 5 3/4"D (438x215x146mm)	Economy Series - 65C+ Solstice Series - SE18, SE18R, SG18, SSH75, SSH75R	P6072185

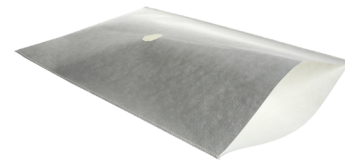


Description	Used On	Part No.
FILTER PAPER FLAT 17.5" X 28" BOX OF 100	Portable Filter - P18/P24/P34	P6071373



Description	Used On	Part No.
FILTER PAPER FLAT 11.25" X 19" BOX OF 100	Solstice Series - SEH50, SGH50	PP11323

Description	Used On	Part No.
FILTER PAPER ENVELOPES HEAVY DUTY 18.5" X 20.5" BOX OF 100	Solstice Series - SEFD, SFD, SFSG18, SG14, SG14R, SG14T, SG18	PP10613



Description	Used On	Part No.
FILTER PAPER ENVELOPES HEAVY DUTY 10" X 20.5" BOX OF 100	Solstice Series - SFSE14, SFSE14T, SFS14, SFSG14R, SFSG14T	A6667104

Description	Used On	Part No.
FILTER PAPER ENVELOPES HEAVY DUTY 14" X 22" BOX OF 45	Solstice Series - SFSSH75, SFSSH75R, SFSE18, SFSE18R, SFSGM1824, SFSGM24, SGM, ROV Triple and up	A7025301

Description	Used On	Part No.
ROD CLEAN OUT	All Fryers	A3301001



Description	Used On	Part No.
FRYER CLEANING BRUSH	All Fryers	PP10056



VALENTINE FRYER & PASTA BASKETS

Description	Used On	Part No.
FRYER BASKET 280x160x135mm	EVO Series - EVO-200, EVO-200T, EVO-2200, EVO-2200T, EVO-400, EVO-400	B208001

Description	Used On	Part No.
FRYER BASKET 280x210x135mm	EVO Series - EVO-250, EVO-250T	B258001

Description	Used On	Part No.
FRYER BASKET, LARGE 280x350x135mm	EVO Series - EVO-400, EVO-400T	B408001

Description	Used On	Part No.
FRYER BASKET, SMALL 280x255x135mm	EVO Series - EVO-600	B608001

Description	Used On	Part No.
FRYER BASKET 279x200x120mm	Zenith Series - Zenith P1	3179

Description	Used On	Part No.
FRYER BASKET 268x160x120mm	Zenith Series - Zenith P2	3180

Description	Used On	Part No.
FRYER BASKET 268x255x120mm	Zenith Series - Zenith Maxi	3181

Description	Used On	Part No.
PASTA BASKET ROUND Ø140x296mm	Multicooker Series - VMC2, VMC2T, VMC3	378921



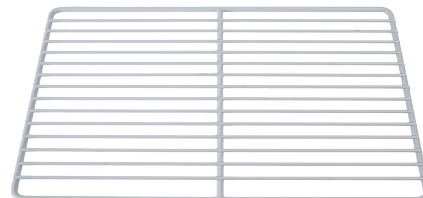
STAINLESS STEEL GN 1/1 & 2/1 GRIDS

Description	Dimensions	Part No.
STAINLESS STEEL GRID GN 1/1	530x325mm	307201
STAINLESS STEEL GRID GN 2/1	530x650mm	307202



GREY COATED GN 1/1 & 2/1 GRIDS

Description	Dimensions	Part No.
GREY COATED GRID GN 1/1	530x325mm	307211
GREY COATED GRID GN 2/1	530x650mm	307212



CREM PULSE GRINDERS

High speed grinders designed to compliment Crem Espresso machines.

Features:

- + Matt black finish
- + Electronic controls with a digital display
- + High precision, step less micro adjustment of the grinding system
- + Hardened steel burrs
- + High grinding speed up to 5.5 gr per second with 0.2 gr consistency
- + Noise reduction
- + Hands free system and adjustable fork in height and outlet to fit different portafilters
- + Portafilter LED light



Description	Size (WxDxH)	Supply	Power	Burrs	Hopper	rpm	Weight	Part No.
PULSE 65 GRINDER	222x263x559mm	220-240Vac 50/60Hz	350W	65mm	1.2kg	1350	11.5kg	20513
PULSE 75 GRINDER	222x263x559mm	220-240Vac 50/60Hz	900W	75mm	1.2kg	1400	12kg	20514

CREM ACCESSORIES

Description	Size (WxDxH)	Part No.
CHROME UNDER GRINDER WASTE DRAWER	210x360x100mm	20430
SATIN UNDER GRINDER WASTE DRAWER	260x385x100mm	20431
WASTE DRAWER KNOCK BAR GK	205x33mm	20440
WASTE DRAWER KNOCK BAR GM	254x33mm	20441



Description	For Use with	Size (WxDxH)	Part No.
SERVING STATION 2.5 LITRE	Bulk Brew machines	205x273x436mm	Q1103303
SERVING STATION 5 LITRE	Bulk Brew machines	280x373x483mm	Q1103302
THERMOS AIRPOT 2.2L STAINLESS STEEL	Office Thermos Brewer	170x170x480mm	Q1103184
THERMOS 1.9L STAINLESS	Thermos Brewer	205x360x430mm	Q1103256
COFFEE QUEEN 1.8LTR GLASS DECANTER	Pour & Serve machines	166x166x154mm	Q110001
2.2 LTR PLASTIC JUG	Manual filling machines	n/a	Q110351



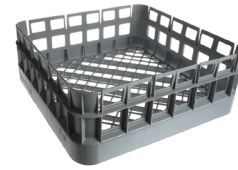
CREM FILTER PAPERS

Description	Box Quantity	Size			Part No.
		Open Flat	Inner Base	Height	
1.8L FILTER PAPER	1000 (4 x 250)	247mm	90mm	80mm	Q110100
2.5L FILTER PAPER	1000 (4 x 250)	247mm	110mm	54mm	Q110110
5L FILTER PAPER	500 (2 x 250)	395mm	100mm	128mm	Q110102-02



CLASSEQ RACKS

Description	Part No.
GLASS BASKET 400X400MM	500GBP



Description	Part No.
PLATE RACK 500X500X100MM	700DRP

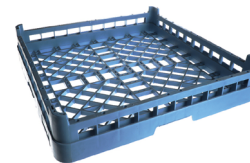


Description	Part No.
GLASS BASKET 500X500MM	700GBP



COMENDA RACKS

Description	Part No.
ALL-PURPOSE RACK 500X500X75MM	660702



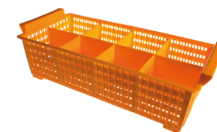
Description	Part No.
CUTLERY RACK 500X500	660504



Description	Part No.
ALL-PURPOSE RACK 400X400X75MM	660712



Description	Part No.
8 COMPARTMENT CUTLERY BASKET 500X235X131MM	660508

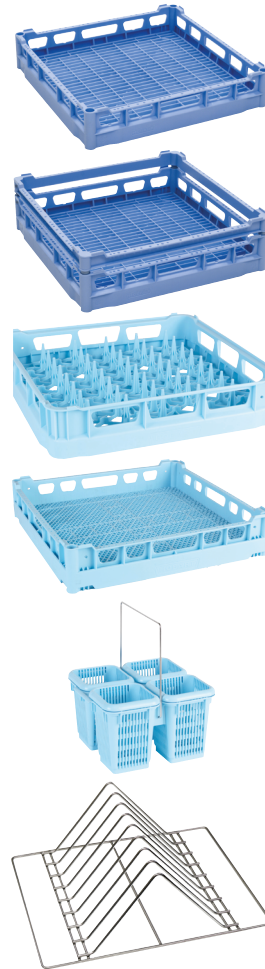


Description	Part No.
SINGLE CUTLERY BASKET	660503



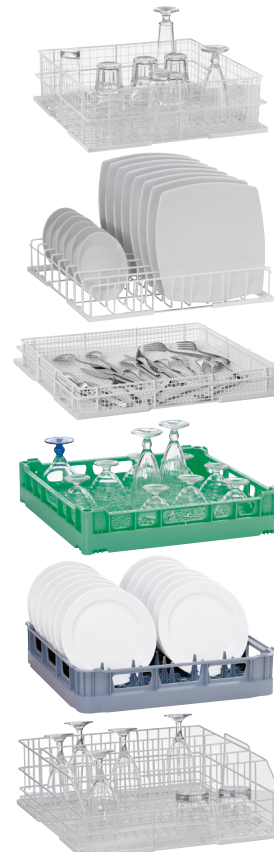
HOBART RACKS

Description	Part No.
UNIVERSAL RACK - WIDE MESH BOTTOM 500X500X70MM	B00-07
UNIVERSAL RACK - WIDE MESH BOTTOM 500X500X110MM	B00-11
PLATE RACK 500X500MM	P18-12
UNIVERSAL RACK - FINE MESH BOTTOM 500X500X70MM	C01-07
4 COMPARTMENT CUTLERY BASKET	CB4
UTENSIL RACK 610MMX550MM	41305



WINTERHALTER RACKS

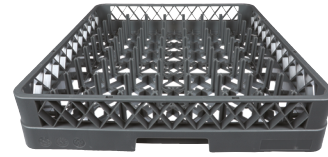
Description	Part No.
GLASS RACK OPEN 500X500X152MM plastic coated wire	5501255
PLATE RACK 8 DIV 500X500X92MM plastic coated wire	5501170
CUTLERY RACK 500X500X66MM plastic coated wire	5501059
OPEN RACK 500X500X105MM plastic fine mesh	3602210
PLATE RACK 500X500X105MM plastic 6 or 9 rows	3602259
GLASS RACK TALL 500X500X165MM plastic coated wire 5 rows	85000436



DISHWASHER RACKS

Industry standard size 500x500mm plastic racks.

Description	Part No.
PLATE RACK 500X500X100MM	370001



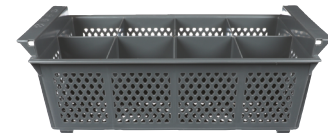
Description	Part No.
CUP/GLASS RACK 500X500X100MM	370002



Description	Part No.
CUTLERY RACK 500X500X100MM	370003



Description	Part No.
8 COMPARTMENT CUTLERY BASKET 130X210X425MM	370004



Description	Part No.
GLASS/CUP RACK 500X500X100MM	370005



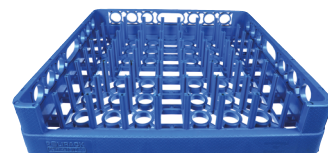
Description	Part No.
CUTLERY RACK 500X500X100MM	370006



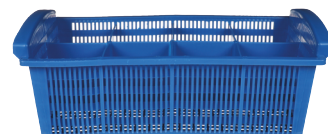
Description	Part No.
PEGGED PLATE RACK 500X500X100MM	370007



Description	Part No.
TRAY RACK 500X500X100MM	370008



Description	Part No.
8 COMPARTMENT CUTLERY BASKET 410X210X130MM	370009



BRAVILOR CLEANING CHEMICALS

Description	Size/QTY	Part No.
CLEANER FOR COFFEE MACHINE - 15g sachets	4 boxes of 15 sachets	7.191.101.212



Description	Size/QTY	Part No.
ESPRESSO CLEANING TABLETS - 1.2g tablets	1 jar of 100 tabs	7.193.101.101



Description	Size/QTY	Part No.
Descale Renegite - 50g Sachets	4 boxes of 15 sachets	7.190.101.212
Descale Renegite - 50g Sachets	1 box of 15 sachets	7.190.101.212/1



CREM CLEANING CHEMICALS

Description	Size/QTY	Part No.
CAFIZA CLEANING POWDER 6 X 900G JAR for cleaning espresso machines and brewers	6 x 900g	URN1001



Description	Size/QTY	Part No.
CAFIZA CLEANING TABS (2G) 12 X 100 for cleaning automatic espresso machines	12 x 100 tabs	URN1002



Description	Size/QTY	Part No.
RINZA MILK CLEANER 6 X 1LTR BOTTLE for cleaning milk systems on traditional and automatic espresso machines	6 x 1l bottles	URN1003



Description	Size/QTY	Part No.
GRINDZ 430G GRINDER CLEANER		URN1004



Description	Size/QTY	Part No.
RINZA MILK FROTHER CLEANING TABLETS M61		2060024



Description	Size/QTY	Part No.
SPENGLER BREWER CLEANING TABLETS (100X2G)	1 x 100 tabs	10037458



Description	Size/QTY	Part No.
BLIND FILTER - for use in portafilter when cleaning group heads on espresso machines		C75000020



CONVOTHERM CLEANING CHEMICALS

Description	Size/QTY	Part No.
CONVOCLEAN NEW OVEN CLEANER 10 LITRE Environmentally friendly moderate strength cleaner for use with Convotherm ovens with semi automatic and fully automatic cleaning.	10L container	3007015



Description	Size/QTY	Part No.
CONVOCLEAN FORTE OVEN CLEANER 10 LITRE High strength cleaner for use with Convotherm ovens with semi automatic and fully automatic cleaning.	10L container	3007017



Description	Size/QTY	Part No.
CONVOCARE RINSE AGENT 1 LITRE Concentrated rinse agent for use with Convotherm ovens with semi automatic and fully automatic cleaning cycle.	1L Bottle	3007028
EMPTY 10L CONVOCARE CANISTER For mixing ConvoCare K with soft water.	N/A	3007029



Description	Size/QTY	Part No.
CONVOCARE FORTE RINSE AGENT 10L Rinsing agent for use in hard water areas to remove limescale deposits.	10L container	3063095



Description	Size/QTY	Part No.
CONVOCARE S SINGLE DOSAGE 125ML Concentrated rinse agent for use with Convotherm ovens with automatic cleaning cycle.	125ml Bottle	3050882



Description	Size/QTY	Part No.
CONVOCLEAN FORTE S SINGLE DOSAGE 125ML Concentrated cleaner agent for use with Convotherm ovens with automatic cleaning cycle.	125ml Bottle	3050883



Description	Size/QTY	Part No.
CONVOCLEAN NEW S SINGLE DOSAGE 125ML Concentrated environmentally friendly moderate strength cleaner agent for use with Convotherm ovens with automatic cleaning cycle.	125ml Bottle	3050884



Description	Size/QTY	Part No.
SPRAY PUMP 1L For semi automatic cleaning on all models	N/A	3007025



ELECTROLUX CLEANING CHEMICALS

Description	Size/QTY	Part No.
C23 CLEANING POWDER 100 BAG BUCKET Detergent powder for Skyline ovens	100 Bags	OS2392



Description	Size/QTY	Part No.
C25 RINSE & DESCALE TABLETS 50 TAB BUCKET Rinse and descale tablets for Skyline ovens	50 Tablets	OS2394



Description	Size/QTY	Part No.
C20 EXTRA STRONG DETERGENT FOR OVENS 2 X 5L Cleaning detergent for all Electrolux combi ovens with automatic washing systems	2 x 5L Bottles	OS2282



Description	Size/QTY	Part No.
C21 EXTRA STRONG RINSE AID FOR OVENS 2 X 5L Rinse aid for all Electrolux combi ovens with automatic washing systems	2 x 5L Bottles	OS2283



Description	Size/QTY	Part No.
PROFESSIONAL DETERGENT FOR DISHWASHERS 2 X 5L For use on glasswashers and undercounter, hood and rack type dishwashers	2 x 5L Bottles	OS2092



Description	Size/QTY	Part No.
PROFESSIONAL RINSE AID FOR DISHWASHERS 2 X 5L For use on glasswashers and undercounter, hood and rack type dishwashers	2 x 5L Bottles	OS2094



Description	Size/QTY	Part No.
EXTRA LIMEAWAY 4 X 5L Liquid descaler for use on glasswashers and undercounter, hood and rack type dishwashers	4 x 5L Bottles	OS1196



Description	Size/QTY	Part No.
C41 RAPID GREASE FOR SPEEDELIGHT GRILLS 6 X 1L & 1 spray trigger	6 x 1L Bottles	OS2292



ELOMA CLEANING CHEMICALS

Description	Size/QTY	Part No.
MULTICLEAN DETERGENT 10L Cleaning detergent for all Eloma combi ovens	10L Container	EL0507464



Description	Size/QTY	Part No.
MULTICLEAN RINSE AID 10L Rinse aid for all Eloma combi ovens	10L Container	EL0507465



HOBART CLEANING CHEMICALS

Description	Size/QTY	Part No.
CHEFMATE DETERGENT 4 X 6L For use on: Bonnet Combi Ovens - latest Equator & Precijet 6, 10 & 20 grid Hobart Combi Ovens - CPRO & CPLUS-6, 10 & 20 grids, CM series 6 & 10 grids	4 x 6L Bottles	DET-2



Description	Size/QTY	Part No.
DESCALE 5L For use on: Bonnet Combi Ovens - latest Equator & Precijet 6, 10 & 20 grid Hobart Combi Ovens - CPRO & CPLUS-6, 10 & 20 grids, CM series 6 & 10 grids	5L Bottle	DESC-1



Description	Size/QTY	Part No.
HYGIENE TABLETS (TUB OF 15) For use on Hobart Hood Dishwashers including the AMX range	15 Tablets	897954



Description	Size/QTY	Part No.
GLASS DETERGENT 12KG	12kg Container	HLG-10
GLASS RINSE AID 10L - HIGH CONCENTRATION	10L Container	HLG-1000



Description	Size/QTY	Part No.
HYLINE DETERGENT 12KG - SOFT WATER	12kg Container	HLU-30
HYLINE DETERGENT 12KG - HARD WATER	12kg Container	HLU-31
HYLINE DETERGENT 12KG - SOFT WATER CHLORINE FREE	12kg Container	HLU-32
HYLINE RINSE AID 10L - HIGH CONCENTRATION	10L Container	HLU-3000



HOUNO CLEANING CHEMICALS

Cleaning chemicals for Houno ovens with a automatic cleaning system.

Description	Size/QTY	Part No.
DETERGENT INTENSE 2 X 5L	2 x 5L Bottles	30500571



Description	Size/QTY	Part No.
RINSE AID 2 X 5L	2 x 5L Bottles	20500200



LAINOX CLEANING CHEMICALS

Liquid cartridges for use with models:
 LBE / LBG 071 & 101
 NABOO 071, 101, 072 & 102
 SAPIENS 071, 101, 072 & 102
 All NABOO & SAPIENS compact (CDL05 only)
 CBEN / CBES

Description	Size/QTY	Part No.
OVEN DETERGENT COMBICLEAN CDL05 2 X 4.5L	2 x 4.5L Cartridges	720620041
OVEN DETERGENT COMBICLEAN CDL05 4 X 4.5L	4 x 4.5L Cartridges	720620042

Description	Size/QTY	Part No.
OVEN DESCALER CALFREE CCF05 2 X 4.5L	2 x 4.5L Cartridges	720620031
OVEN DESCALER CALFREE CCF05 4 X 4.5L	4 x 4.5L Cartridges	720620032



10L containers for use with models:
 All GEM / GGM, FCC (DL10 only) and FSC
 LBE / LBG 201
 NABOO & SAPIENS 201 & 202

Description	Size/QTY	Part No.
OVEN DETERGENT COMBICLEAN DL010 2 X 10L	2 x 10L Containers	720620040

Description	Size/QTY	Part No.
OVEN DESCALER CALFREE CF010 2 X 10L	2 x 10L Containers	720620030

Description	Size/QTY	Part No.
DUO PACK OF 1 X DL010 & 1 X CF010	2 x 10L Containers	720620080



LAINOX SOLID CLEANING CHEMICALS

For use with all Lainox ovens using the Solid Clean System

Description	Size/QTY	Part No.
SOLID CLEAN 6 X TUBS	x6 Tubbs	720620060
SOLID CAL DESCALER 6 X TUBS	x6 Tubbs	720620061



LAINOX ACID DESCALER

For use when your combi boiler needs a hard clean due to scale build up. Not for use when performing a standard CALOUT. **If acid descale is required this should be carried out by a qualified engineer.**

Description	Size/QTY	Part No.
ACID DESCALER DS010 2 X 10L	2 x 10L Containers	720620050



MERRYCHEF CLEANING CHEMICALS

Specially formulated cleaner and protector for cleaning and maintaining Merrychef ovens.

Description	Size/QTY	Part No.
MERRYCHEF OVEN CLEANER UK/EU	Box of 6 x 750ml bottles & 2 x spray heads	32Z4024/6
MERRYCHEF OVEN PROTECTOR UK/EU	1 x 750ml Bottle	32Z4025



MKN CLEANING CHEMICALS

Description	Size/QTY	Part No.
TWO IN ONE CLEANER CARTRIDGES For all HansDampf models fitted with the WaveClean system	Pack of 10 cartridges	10012974
MKN SPECIAL OVEN CLEANER For manual cleaning of models not fitted with the WaveClean system	10L Container	303326
MKN HAND PUMP SPRAY DISPENSER For manual cleaning	N/A	303323
DESCALER FOR FLEXICHEF For descaling FlexiChef units in use in hard water areas	Box of 6 x 250ml bottles	10027498



RATIONAL CLEANING CHEMICALS

Description	Size/QTY	Part No.
DETERGENT CLEANER TABS 100 PIECES For SCC models with or without CareControl	100 Tablets	56.00.210
RINSE AID TABS 50 PIECES For SCC models without CareControl	50 Tablets	56.00.211
CARE CONTROL TABS 150 PIECES For SCC models with CareControl	150 packs of x2 tablets	56.00.562
ACTIVE GREEN CLEANER TABS For iCombi Pro and iCombi Classic	150 tablets	56.01.535
GRILL CLEANER 10L For manual cleaning on all models and with Cleanjet on CPC models	10L Container	9006.0153
RINSE AID 10L For CPC models	10L Container	9006.0137
DE-SCALER 10L For the manual descaling of steam generators on all models with or without CareControl. Can be used with descaler pumps (manual or electric) on all models.	10L Container	6006.0110
DESCALE PUMP For use on all models	N/A	6004.0203
HAND PRESSURE SPRAY GUN For manual cleaning with Grill Cleaner (part no. 9006.0153) on all models	N/A	6004.0100



RETIGO CLEANING CHEMICALS

Description	Size/QTY	Part No.
ACTIVE CLEANER BUCKET (50 BAGS X 60G) Cleaning powder for Retigo Vision ovens equipped with the Active Cleaning system	50 x 60G Bags	OA11-0040



Description	Size/QTY	Part No.
MANUAL CLEANER 6KG BOTTLE Liquid detergent for manual cleaning of the oven chamber	6kg Container	OA11-0027



TURBOCHEF CLEANING CHEMICALS

Specially formulated cleaner and protector for cleaning and maintaining Turbochef ovens. Supplied in 750ml spray bottles.

Description	Size/QTY	Part No.
OVEN CLEANER 750ml	750ml Bottle	103380
OVEN GUARD 750ml	750ml Bottle	103381



UNOX CLEANING CHEMICALS

For CHEFTOP and BAKERTOP MIND.MapSM ovens

Description	Size/QTY	Part No.
EXTRA STRONG DETERGENT DET&RINSE SM PLUS	10 x 1L Bottles	DB1015



Description	Size/QTY	Part No.
EXTRA STRONG DETERGENT DET&RINSE SM	2 x 5L Bottles	DB1016



GRANULDISK GRANULES

Description	Part No.
GRANULES 10LTR CONTAINER	22633
GRANULES 20LTR CONTAINER	22634



Biodegradable version of the standard granules made from made from plant oils & mineral salt. Soft enough not to harm pots and pans, but hard enough to remove burnt food.

Description	Part No.
POWERGRANULES BIO 10LTR CONTAINER	26602



DISHWASHER CHEMICALS

Description	Part No.
PROSOL LIQUID DETERGENT 5LTR	903001
PROSOL LIQUID RINSE AID 5LTR	903002



WATER SOFTENER SALT

Salt in granular form is suitable for manual water softeners. Salt in tablet form is recommended for automatic water softeners.

Description	Part No.
GRANULAR SALT 10 kg	GRAN10KG
GRANULAR SALT 25 kg	GRAN25KG
SALT TABLETS 10 kg	TAB10KG
SALT TABLETS 25 kg	TAB25KG



TESTO 104-IR INFRARED/PENETRATION FOOD THERMOMETER

- + For carrying out surface and core temperature measurements
- + Infrared measuring instrument with laser marking and penetration probe
- + Durable and practical: rugged folding joint, waterproof housing (IP65), fits snugly in any pocket
- + Measuring range (NTC) -50 to +250°C
- + Measuring range (Infrared) -30 to +250°C

Description	Part No.
TESTO 104-IR INFRARED/PENETRATION FOOD THERMOMETER (WATERPROOF)	05601040



TESTO 108 DIGITAL FOOD THERMOMETER

- + For carrying out temperature checks in the food industry
- + Ready to go. One probe temperature sensor included, further type K and T temperature sensors (optional) can be connected
- + Digital food thermometer also waterproof with connected probe sensor (IP67 protected)
- + HACCP and EN 13485 compliant
- + Measuring range -50 to +300°C

Description	Part No.
TESTO 108 DIGITAL FOOD THERMOMETER (WATERPROOF)	05631080



TESTO 270 FOOD OIL TESTER

- + Capacitive oil sensor with needs-based design - makes it possible to take measurements in hot oil (user is protected from the heat of the deep fat fryer)
- + IP 65: protected against water jets without a protective cover
- + Clear, visual alarm indication via highly-visible alarm backlight in traffic light colours
- + Washable case for hygienically stowing away at the application site
- + Measuring range (PTC) - +40 to +200°C
- + Capacitive measuring range (TPM) - 0.0 to 40.0 % TPM

Description	Part No.
TESTO 270 FOOD OIL TESTER SET	05632750



ETI MULTI FUNCTION THERMOMETER

Compact, simple to use and displays both the temperature and the alarm set temperatures. Ideal for restaurants, bars and cafes as an economical solution for temperature measurement applications.

The thermometer features a display hold facility and a max/min memory function together with an adjustable audible high/low temperature alarm. Each Multi-Function thermometer is supplied with a stainless steel, food penetration probe (Ø3.5 x 125 mm) with one metre PVC connecting lead and probe cover.

- + Temperature range: -49.9 to +199.9°C with a 0.1°C resolution
- + Accuracy: +1°C (-20 to +150°C)
- + Display hold facility and max/min memory function
- + Adjustable audible high/low temperature alarm
- + Supplied with stainless steel probe ø3.3 x 125mm with a 1m PVC lead



Description	Part No.
MULTI FUNCTION THERMOMETER	810-961

ETI ECOTEMP MAX /MIN THERMOMETER

Digital catering thermometer measures temperature over the range of -49.9 to 199.9°C with a 0.1°C/°F resolution. This thermometer is ideal for monitoring cooking and food holding temperatures as part of HACCP and health and safety procedures.

Each EcoTemp® thermometer is supplied with a detachable, stainless steel food penetration probe (Ø3.5 x 125mm) with a 700mm silicone connecting lead. Features a large, easy to read, LCD display with display hold and max/min memory functions. Both open circuit and low battery indication are displayed, when applicable.

- + Temperature range: -49.9 to 199.9°C with a 0.1°C/°F resolution
- + Accuracy: ±1°C (-49.9 to 149.9°C)
- + Display: custom 22mm LCD
- + Dimensions: 20 x 58 x 165mm
- + Supplied with stainless steel probe ø3.3 x 125mm with a 700mm silicone lead



Description	Part No.
ECOTEMP MAX/MIN THERMOMETER	810-950
REPLACEMENT PENETRATION TEMPERATURE PROBE	810-951

DISHTEMP DISHWASHER THERMOMETER

The DishTemp® dishwasher thermometer simulates a plate as it's cleaned and sanitised in a commercial dishwasher, accurately recording the maximum surface temperature at the touch of a single button. Eliminates the need for costly and inaccurate test strips and stem thermometers that don't stay in place and don't record temperature at the plate surface. Supplied complete with a traceable certificate of calibration, calibrated at one point only 71°C.

- + Uses 3 volt CR2032 lithium coin cell with 5000 hour battery life
- + Dimensions: 14 x Ø127mm
- + Range: 0 to 90°C ±0.5°C accuracy
- + IP66 rated



Description	Part No.
DISHTEMP DISHWASHER THERMOMETER	810-280

HYGENIKX AIR & SURFACE STERILISER UNITS

HyGenikx is an advanced and compact, wall mounted air and surface hygiene steriliser, proven to eradicate bacteria and viruses throughout the food service & hospitality environment. Can be used in food prep areas and cold rooms (Food Area models) and in front of house areas, washrooms and changing areas (General Area models). Food area models use a food safe shatter-proof lamp. Power via a plug that allows flexible installation and easy connection to existing sockets or to switched. Also features a backup battery to allow continuous use during power cuts.

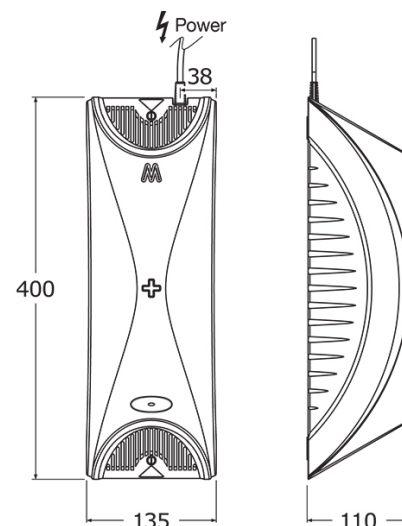
- + Kills Escherichia coli (E. coli), Staphylococcus aureus (S. aureus), Clostridium difficile (C. difficile), Aspergillus fumigatus, and other primary sources of infections
- + Significantly improves hygiene standards to levels impossible to maintain with traditional cleaning methods alone
- + Eliminates bacteria, viruses, moulds, fungi and volatile organic compounds (VOCs), both in the air and on exposed surfaces, even in the hardest to reach places
- + Safe to use and for the environment
- + Eradicates unpleasant odours by tackling them at source
- + Proven to deplete harmful Listeria monocytogenes and Listeria innocua from surfaces to undetectable levels
- + Improves infection control for staff and customers
- + Proven to reduce spoilage by extending the shelf-life of perishable food on average by 58%, and up 150% for certain produce**
- + Low energy consumption, only 85 watt
- + Easy to change lamp and backup battery, requires no onsite engineer
- + Power via a plug that allows flexible installation and easy connection to existing sockets or to switched spurs
- + Available in white or titanium finish
- + Models to suit various applications, including front of house, washrooms, food prep areas, cold rooms, refuse areas and beyond (see model reference chart)

HYGENIKX+
by MECHLINE



Specification

- + Combines technologies: Germicidal Oxidation, Germicidal Irradiation, Dual waveband Plasma Quattro.
- + Services: 240/50/1. Uninterrupted supply – 24 hour operation required. High level.
- + Dimensions: 400 x 135 x 110mm
- + EC declaration of conformity
- + CE mark
- + Low voltage directive 2014/35/EU
- + EN 60335-1:2012 +A13:2017
- + EN 60335-2-59:2003 +A1:2006 +A2:2009
- + EN 62233:2008
- + Class 1 certified for electrical insulation
- + Designed and manufactured to EUOTA requirements



Description	FOOD AREAS	GENERAL AREAS
	Part No.	Part No.
AIR AND SURFACE HYGIENE AMPLIFIER WHITE 10M ² RANGE	HGX-W-10-F	HGX-W-10-S
AIR AND SURFACE HYGIENE AMPLIFIER WHITE 20M ² RANGE	HGX-W-20-F	HGX-W-20-S
AIR AND SURFACE HYGIENE AMPLIFIER WHITE 30M ² RANGE	HGX-W-30-F	HGX-W-30-S

**Validation of a HyGenikx air purification unit as an aid to prolong the shelf-life of refrigerated fresh foodstuff and to improve environmental conditions. ALS Life Sciences Europe

PLUSZAP HT FLYING INSECT CONTROL

- + For wall mounting, suspending from ceiling or free standing
- + Interlocked tray with plug-in mains lead for easy disconnection
- + Staggered lamps and offset HT grid for efficient operation
- + Lamps are simple to replace without the use of tools
- + Electrical supply 230/240V 50/60Hz
- + Certified to RoHS and relevant European standards



Description	Coverage	Lamps	Dimensions (WxHxD)	Weight	Part No.
PLUSZAP 16 ALUMINIUM FLY KILLER	up to 40m ²	2 x TVX8-12	365 x 262 x 130mm	2.3 kg	ZE121
PLUSZAP 16 STAINLESS STEEL FLY KILLER	up to 40m ²	2 x TVX8-12	365 x 262 x 130mm	3.0 kg	ZE126
PLUSZAP 30 ALUMINIUM FLY KILLER	up to 80m ²	2 x TVX15-18	514x 262 x 130mm	2.5 kg	ZE122
PLUSZAP 30 STAINLESS STEEL FLY KILLER	up to 80m ²	2 x TVX15-18	514x 262 x 130mm	3.5 kg	ZE127

STANDARD

SHATTERPROOF

Description	Part No.	Part No.
BLUE PLUSLAMP BULB 8W 12"	TVX8-12	TVX8-12S
BLUE PLUSLAMP BULB 15W 12"	TVX15-18	TVX15-18S



EXOCUTOR HT FLYING INSECT CONTROL

- + For wall mounting, suspending from ceiling or free standing
- + Reflectors and light scoops maximise UV output and triangular HT grid for efficient operation
- + Electrical supply 230/240V 50/60Hz
- + Certified to RoHS and relevant European standards



Description	Coverage	Lamps	Dimensions (WxHxD)	Weight	Part No.
EXECUTOR 16 STAINLESS STEEL FLY KILLER	up to 50m ²	2 x TPX8-12	390 x 265 x 140mm	3.3kg	EX16S
EXECUTOR 30 STAINLESS STEEL FLY KILLER	up to 100m ²	2 x TPX15-18	538 x 265 x 140mm	4.5kg	EX30S
EXECUTOR 40 STAINLESS STEEL FLY KILLER	up to 140m ²	2 x TPX18-24	694 x 265 x 140mm	5.6kg	EX40S
EXECUTOR 80 STAINLESS STEEL FLY KILLER	up to 280m ²	2 x TPX36-24	694 x 265 x 140mm	5.7kg	EX80S

STANDARD

SHATTERPROOF

Description	Part No.	Part No.
BLUE PHILIPS BULB 8W 12"	TPX8-12	TPX8-12S
BLUE PHILIPS BULB 15W 18"	TPX15-18	TPX15-18S
BLUE PHILIPS BULB 18W 24"	TPX18-24	TPX18-24S
BLUE PHILIPS BULB 36W 24"	TPX36-24	TPX36-24S

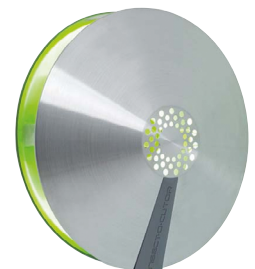


INSECT-O-CUTOR AURA® DECORATIVE FLYKILLER

Stylish and discreet unit designed to be used in front-of-house applications within cafes, restaurants, bars and hotels. Circular design allows flying insects to be attracted by the Synergetic® green light from a full 360° around the unit, whilst the design of the discreetly positioned glueboard gives a 100% useful glue area which remains hidden from customer view.

Description	Coverage	Lamps	Glueboard	Dimensions (WxHxD)	Weight	Part No.
INSECT-O-CUTOR AURA® 22W DECORATIVE FLYKILLER	up to 40m ²	1 x TGX22	1 x INL198	270 x 270 x 135mm	1.9 kg	ZL051

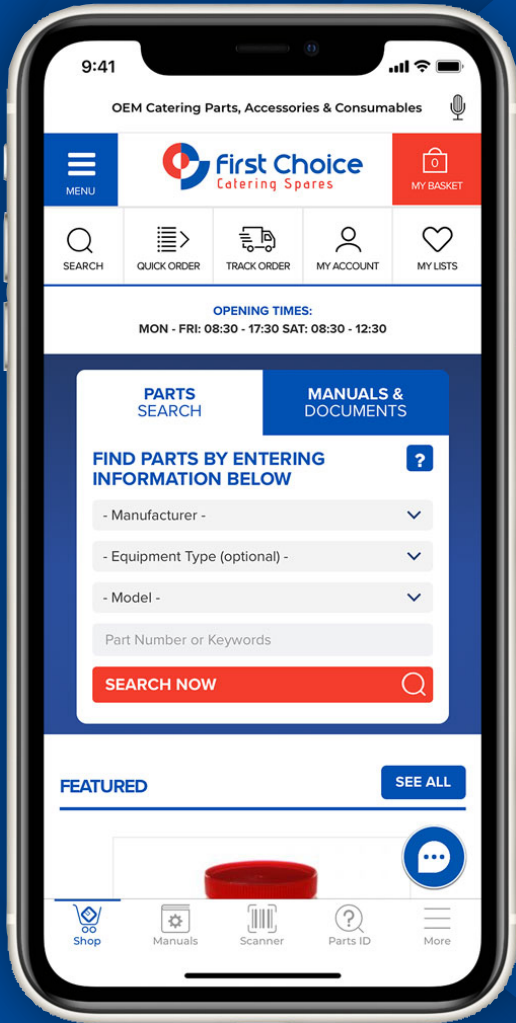
Description	Part No.
PACK OF 6 GLUEBOARDS for 12 months in normal use	INL198
GREEN SYNERGETIC CIRCLINE BULB 22W	TGX22
GREEN SYNERGETIC CIRCLINE SHATTERPROOF BULB 22W	TGX22S



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