

# Annexure J - Canteen Equipment & Furniture

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## Conveyor Toaster



### Product Features:

- Heavy-duty brushed stainless-steel construction
- Power On and Toaster Ready indicator lights
- Cool-touch side panels

### CTS1000

- Up to 450 slices per hour
- Less than 5-minute heat-up time
- Speed control and energy-saving standby functions

Dimensions: 461 x 394 x 343mm (H)

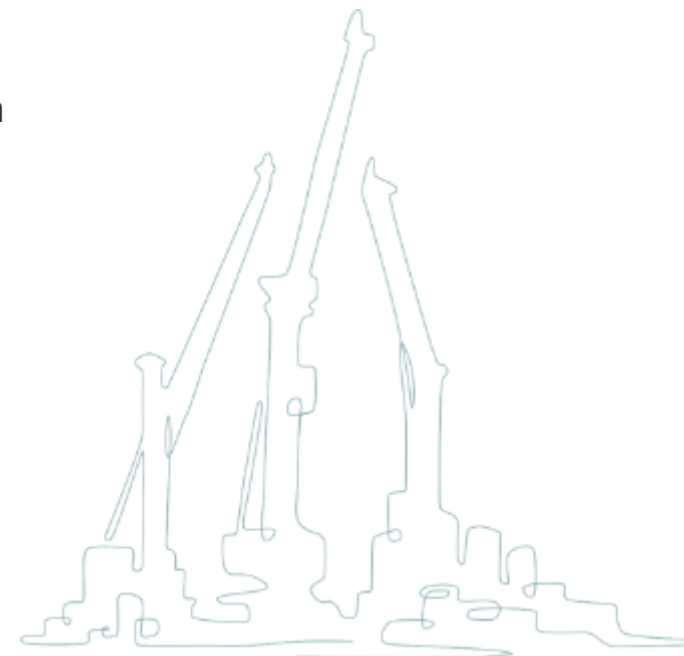
Electrical: 120V, 1800W

# /Equipment

## Microwave Oven



- 56L Large capacity Microwave
- Smart Inverter
- Even Heating
- Fast Cooking
- 99.99% Anti-Bacterial Easy Clean



## Equipment

### Combi Oven



#### Product Features

Capacity: 10 x 1/1 GN

Number of Meals per Day: 80 - 150 (Guide only)

Lengthwise Loading: 1/1, 1/2, 2/3, 1/3, 2/8 GN

Width: 847mm

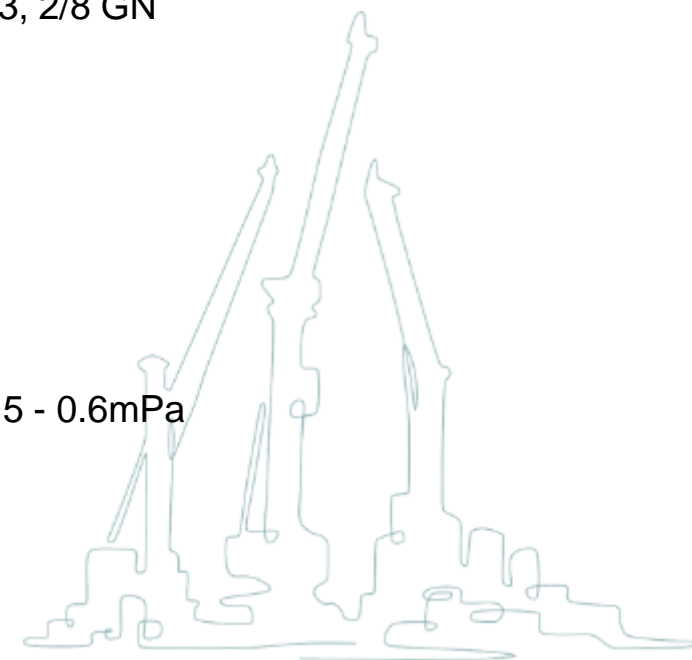
Depth: 771mm

Height: 1042mm

Water Inlet: R 3/4"

Water Outlet: DN 50

Water Pressure: 150 - 600kPa or 0.15 - 0.6mPa



## Chest freezer



### Product features

Size: 175l

Cooling Function: 142l

Heating Function: A

Variable Speed: Yes

Variable Temperature: Yes

Dehumidification Function: Yes

Defrost Drain System

Aluminium Interior: Yes

Baskets: Yes (one)

Product Weight: 29.0 kg

Product Dimensions: 655mm(L) x 575mm(W) x 890mm(H)

# Equipment

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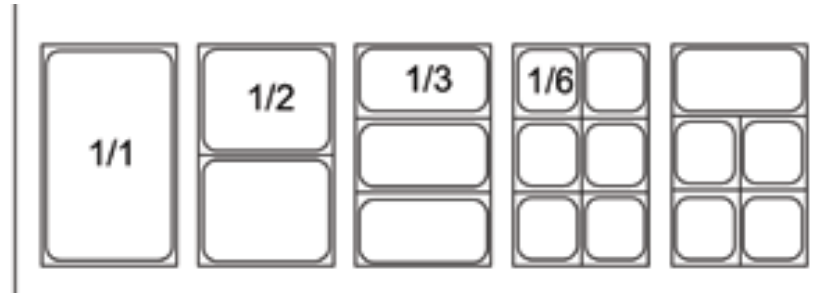
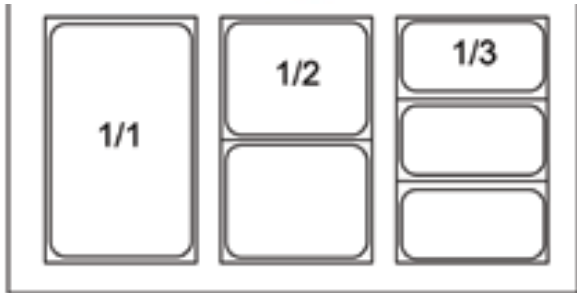
## Boiling Pan



### Product Features:

- Oil jacketed boiling pan
- Inner pan, base and curb manufactured from 2mm type AISI 304 CR-NI stainless steel
- 40mm fiberglass insulation
- Spring-balanced lid with safety handle
- Fitted with breather tube, oil filler pipe, oil drain valve and chrome plated draw-off cock
- Stainless steel-clad immersion elements
- Thermostatically controlled 50°C - 160°C – pre-set overriding thermostat 180°C

## Baine Marie insert configurations 5 Division with Sneeze Guard



### Product Features:

- Bain Marie well manufactured from AISI type 304 CR-NI stainless steel
- Surround and closure panels 430 stainless steel
- Thermostatically controlled immersion element 0°C - 110°C with low water cut-out
- Swivel waste with gate valve fitted
- Capacity 5 x 1/1 GN pans (pans optional extra)
- Insulation – 15mm doors only
- Pre-set thermostat 70°C (hot closet)

Product Code: 3018922 A

Dimensions: 1785 x 750 x 910mm (H)

Electrical Load: 5.5kW, 230/400V, 2 Phase, Neutral and Earth

Weight: 190kg

Crated Size & Weight: 1870 x 820 x 1150mm – 252kg

### Optional Extra:

Tubular tray slide, riser shelves and combination riser sneeze guard, Bain Marie inserts

## **Stainless display cabinet:**



### Product Features:

- Fully modular
- Fully adjustable
- Robust construction
- Easily assembled
- Choice of finish to suit application
- Easy to clean
- Order only what you require



## Product Features:

- Pedestal mounted tilting frypan
- Pan manufactured from 2mm type AISI 304 CR-NI stainless steel sides integrally welded to a 10mm boiler plate base (mild steel)
- Heating by means of 6 incaloy sheathed elements clamped to the underside of the pan
- Thermostatically controlled from 50°C - 250°C
- Pan suspended on trunnions with bushes providing smooth tilt operation by means of a worm and wheel mechanism
- Spring-balanced lid with heat-resistant handle
- Tilt-up element for easy cleaning



## Flat Top Grill



### Product Features:

- High performance counter model frytop that is modular to all Vision equipment
- Heating is controlled by a variable thermostat up to 250°C

Product Code: 3025175 (C-G2)

Dimensions: 600 x 600 x 400mm (H)

Electrical Load: 6.6kW, 400V, 2 Phase, Neutral and Earth

## Electric Deep Fryer



### Product Features:

- Stainless steel front, door and side panels
- Pan and surround manufactured from type 430 stainless steel
- Large surge area and effective cold zone
- Each 20L pan fitted with 15kW stainless steel tubular steel sheathed elements protected by a perforated stainless steel fish plate
- Each pan thermostatically controlled 100°C - 185°C with overriding thermostat pre-set 220°C
- Pans fitted with draincocks, and unit supplied with oil receivers
- Oil level indicator
- Pan stainless steel bead-blasted

## 4 Plate Gas Stove



Dimensions: 1000 x 850 x 910mm (H)

Gas Rating: 118 000kJ/hr

Gas Pressure: LPG 2.7kPa

Natural Gas: 2kPa

Gas Connection: 20mm BSP

Weight: 223kg

Crated Size & Weight: 1130 x 990 x 1320mm – 285kg

## Preparation Table



### Product Features:

- All 430 stainless steel top (optional 304)
- Stainless steel legs with adjustable foot pieces
- Heavy duty galvanised backing sheet with bitumastic sound deadening
- 150mm high splash back to rear
- Other sizes available: SWB 1200 Product Code: 3044100  
SWB 1400 Product Code: 3044101

## Trolley



### Product Features:

- Stainless steel tubular frame
- Three tier stainless steel trays
- Robustly constructed
- Suitable for carrying multi pots with plinth and drip trays
- 100mm diameter swivel castors

## Hot Box



### Product Features:

- Hold combinations of GN food pans, sheet pans, trays and pizza boxes in one cart
- Adjustable stainless steel universal rails take the guess work out of choosing different rail systems each time
- Perfect for applications requiring frequent door opening and closing
- Remains cool to the touch during operation
- Holds food at safe temperatures even when unplugged
- On average over 50% more efficient than leading metal carts
- Keeps food safely between 65°C to 74°C with convenient pre-set, gentle non-radiant heat
- Separate, dual compartments with heaters on one or both doors for maximum menu flexibility

## Double Bowl Preparation Sink



### Product Features:

- All 430 type stainless steel
- Cold pressed bowl AISI 304CR NI grade stainless steel with 40mm waste outlet hole
- 150mm high splash back to rear
- Heavy duty backing sheet with bitumastic sound deadening
- Stainless steel legs with adjustable foot pieces

## Chairs



Material: Stainless Steel

Dimension (L x W x H): 400 x 380 x 750mm (H)



## Tables



Material: Stainless Steel

Number of Seats: 4

Shape: Rectangular

Dimension (L x W x H): 1200 x 750 x 800mm