

Versigen

January 2009



Counter Display Units

Focus Tops

Focus table top servery units offer the same value-for-money quality, performance and versatility as Focus buffet units. The range, which is manufactured in bright-polished stainless steel comes with a wide variety of accessories. Toughened glass built-in Thermo-panel elements guarantee evenly-distributed heat over the whole area. The automatically-controlled surface temperature keeps food at 70-90°C and prevents unauthorised adjustments. Each panel is 1/1 gastronorm size, with 1-4 panels per unit, depending on size.

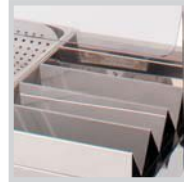


Chip dump
FTCS



Bains Marie adaptor
FTBA

to fit 65mm deep containers (containers not included with adaptor)



Bag holder
FTBH



Carving plate
FTPC

1/1 gastronorm size



Polar Plates



Polar plates must firstly be charged for 12/24 hours in a deep freeze. They are then placed inside the well where they give off a steady flow of cold air for a minimum of two hours. Once used, other polar plates can then be substituted thus keeping the well cold.



FT3

Focus Hot Top
Models FT1, FT2, FT3, FT4

This unit has a top inset with toughened glass Thermo-Panels having built in heating elements ensuring evenly distributed heat over the full area. Surface temperature automatically controlled to hold hot food at 70°C - 90°C. Each panel is 1/1 Gastronorm size.



FTG2

Focus Hot Top with Gantry
Models FTG2, FTG3, FTG4

This units specification is the same as the Focus Hot Top but it is fitted with a quartz heated/illuminated gantry.



FTBC2

Focus Burger Chute
Models FTBC2, FTBC3, FTBC4

This units specification is the same as the Focus Hot Top with Gantry but it is fitted with a sloping heated surface and burger guides.



FTPG2

Focus Polar Unit
Models FTPG2, FTPG3, FTPG4

This unit has a top inset with a shallow stainless steel well, complete with gastronorm size Polar-plates, with 2-4 plates per unit, depending on size. It features a low transparent screen to retain cold air within the well and an illuminated gantry with a sneeze guard fitted over.

													Performance		
FT1	FT2	FT3	FT4	FTG2	FTG3	FTG4	FTBC2	FTBC3	FTBC4	FTPG2	FTPG3	FTPG4	MODEL		
8	13	18	23	18	23	30	19	25	33	15	20	24	Weight kg		
425	750	1080	1410	750	1080	1410	750	1080	1410	750	1080	1410	Length mm		
65	65	65	65	470	470	470	470	470	470	470	470	470	Height mm		
555	555	555	555	555	555	555	555	555	555	555	555	555	Depth mm		
0.2	0.4	0.6	0.8	0.6	1.0	1.2	0.6	1.0	1.2	0.015	0.015	0.015	Power rating kw		
1	2	3	4	2	3	4	2	3	4	2	3	4	No. of Panels		

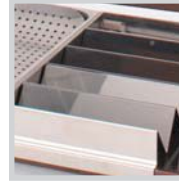
Versitop

The Versitop range is an ideal solution for pubs, clubs, schools and buffets. It is available in a range of sizes as Bain Maries, hot tops and chilled units. A full range of accessories can also be used to convert the Versitop to a burger station or chip dump. The units are manufactured in mild steel with an attractive hammertone antique copper finish.



Available in four colour options at extra cost or stainless steel at no extra cost - see price list.

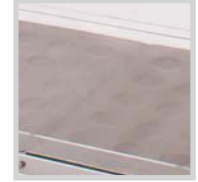
Bag holder FTBH



Chip dump FTCS



Additional Polar plates



Bains Marie adaptor FTBA

to fit 65mm deep containers
 (containers not included with adaptor)



Carving plate FTPC

1/1 gastronorm size

Polar plates must firstly be charged for 12/24 hours in a deep freeze. They are then placed inside the well where they give off a steady flow of cold air for a minimum of two hours. Once used, other polar plates can then be substituted thus keeping the well cold.



Versitop Hot Top Models VT1, VT2, VT3, VT4

This unit comes with toughened glass built-in Thermo-panel elements that guarantee evenly-distributed heat over the whole area. The variable heat controlled surface temperature keeps food at up to 110°C. Each panel is 1/1 gastronorm size, with 1-4 panels per unit, depending on size.

Versitop Hot Top with Gantry Models VTG2, VTG3, VTG4

The unit has the same specification as the Versitop Hot Top with the addition of a 500mm high heated/illuminated gantry with a sneeze guard fitted. The controls are mounted on the top shelf.

Versitop Burger Chute Models VTBC2, VTBC3, VTBC4

The Burger Unit has the same specification as the Versitop Hot Top (with Gantry), with the addition of a sloping heated surface and burger guides.

Versitop Polar Unit Models VTPG2, VTPG3, VTPG4

This unit has a top inset with a shallow stainless steel well, complete with gastronorm size Polar-plates, with 2-4 plates per unit, depending on size. It features a low transparent screen to retain cold air within the well and an illuminated gantry with a sneeze guard fitted over.

													Performance		
VT1	VT2	VT3	VT4	VTG2	VTG3	VTG4	VTBC2	VTBC3	VTBC4	VTPG2	VTPG3	VTPG4			
10	15	22	27	22	29	36	25	33	41	31	44	54			
410	740	1060	1390	740	1060	1390	740	1060	1390	740	1060	1390			
85	85	85	85	500	500	500	560	560	560	500	500	500			
560	560	560	560	560	560	560	560	560	560	560	560	560			
0.3	0.6	0.9	1.2	1.5	1.8	2.4	1.5	1.8	2.4	0.02	0.02	0.02			
1	2	3	4	2	3	4	2	3	4	2	3	4			

MODEL
Weight kg
Length mm
Height mm
Depth mm
Power rating kw
No. of Panels

Focus Display Units

The Focus Display range is designed for cost-effective hot food storage, transport and service. The units feature force air heating and recirculation which offers new levels of energy saving efficiency, faster heat-up times, quicker heat recovery times and even distribution of heat with no hot spots. The display unit has an attractive Spritzer finish which provides high resistance to marking and scuffing. Stainless steel sliding doors lift off for maintenance and cleaning, inside panels are bright polished stainless steel. Rodded shelves allow for good heated air circulation.



Rear view of 3FBMD



3FBMD

Focus Bains Marie Display Unit

Model 2FBMD, 3FBMD, 4FBMD, 5FBMD

The temperature around the pans in the Bain Marie well is controlled at 80-90°C to prevent food burning. The units are mobile, fitted with 4 all swivel casters, 2 with brakes and handles at both ends and include a triple tube drop down trayslide and quartz heated gantry.



3FHCMD

Focus Hot Cupboard Display Unit

Model 2FHCMD, 3FHCMD, 4FHCMD, 5FHCMD

The units are mobile, fitted with 4 all swivel casters, 2 with brakes and handles at both ends and include a triple tube drop down trayslide.

MODEL	Performance							
	2FBMD	3FBMD	4FBMD	5FBMD	2FHCMD	3FHCMD	4FHCMD	5FHCMD
Weight kg	56	80	100	119	50	70	87	105
Length mm	850	1200	1500	1800	850	1200	1500	1800
Height mm	1320	1320	1320	1320	1320	1320	1320	1320
Depth mm	665	665	665	665	665	665	665	665
with trayslide up	935	935	935	935	935	935	935	935
with trayslide down	715	715	715	715	715	715	715	715
Work surf. Ht. mm	900	900	900	900	900	900	900	900
Power rating kw	2.2	2.4	2.4	3.0	1.0	2.0	2.0	2.4
Gastronorm Containers not Included				Gastronorm Containers not Included				

Automatic Fill Water Boilers



Wall Bracket Kit
 Models X6AB3WB,
 X6AB6WB



Filter Kit
 Model X6FK

In line filter kit highly recommended. Improves taste and reduces scale. (In areas with a high level of mains water purification treatment permanently heated water can develop a slight odour and chemical taste.) This filter is essential in hard water areas, limescale build-up will cause reduced efficiency and may also lead to malfunction.



Automatic Fill Water Boiler
 Model X6AB3



Automatic Fill Water Boiler
 Model X6AB6



Automatic Fill Water Boiler
 Model X6AB6T

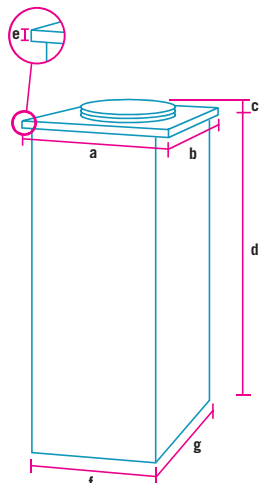
A range of practical water boilers to give fast, reliable economical water beverages to all types of catering operations. Designed for efficient performance with a special emphasis on easy servicing. Using only the best materials and components the Cook-X®6 range of hot beverage equipment guarantees top quality every time.

Features:

- Drip Tray and Water Feed Hose included
- All stainless steel interior
- Bright polished stainless steel facia
- Spritzer outer panels for longer lasting good looks and durability
- Fast heat up and recovery times
- Automatic high and low water levels electronically controlled
- Fast non-drip draw off
- Descale system with drain tap
- Large capacity drip tray
- Steam condenser
- Safety thermostat with boil dry protection

			Performance		MODEL
X6AB3	X6AB6	X6AB6T	X6AB3WB	X6AB6WB	
16	30	30	-	-	Total capacity ltr
10	20	20	-	-	Working capacity ltr
15 dry/27 full	17 dry/45 full	17 dry/45 full	-	-	Weight kg
3.0	6.0 (multiphase)	6.0 (multiphase)	-	-	Power rating kw
35 litres	50 litres	50 litres	-	-	Output per hr
0.5 litre	1 litre	1 litre	-	-	Recovery per min
7.5 litres	7.5 litres	15 litres	-	-	Flow rate per min
10 litres	20 litres	20 litres	-	-	Rapid draw off
20 mins	30 mins	30 mins	-	-	Boiling time
275	440	440	285	450	Length mm
600	600	600	300	300	Height mm
325	325	325	545	545	Depth mm
500	500	500	-	-	Depth (inc.drip tray) mm

All electrical units under 3kw complete with mains lead and 15 amp plug.



a=overall length of unit
 b=overall depth of unit
 c=height of above counter section
 d=height of in-counter section
 e=height of stainless steel top section
 f=length of in-counter section
 g=depth of in-counter section



In-Counter Ambient Plate Dispenser
 Model DUP1



In-Counter Ambient Plate Dispenser
 Model DUP2



In-Counter Heater Plate Dispenser
 Model DHP1



In-Counter Heater Plate Dispenser
 Model DHP2

Tubes have four adjustable guides to enable it to take various size plates for 8"-12" (205mm-305mm) diameter with a maximum capacity of 65 plates per tube. The Dispenser comes with a variable spring system to accommodate different weights of plates. Impact resistant ABS cover available as an option.

The heated version offers the same capacities and comes complete with mains lead and 15 amp plug as standard or can be supplied with a wiring loom for counter control panel connections. **(This must be specified at time of order).** Temperature controlled by internal thermostat with surface level illuminated on/off switch for easy operation. Heated units come complete with an impact resistant AB5 cover to each tube.



Drop-in Refrigerated Deli Display
 Models D3RD, D4RD

The deli unit is ideal for the display and assisted service of chilled foods and beverages. It is fitted with intermediate ambient glass shelf and toughened glass front screen and end panels ensuring excellent all round viewing.

Recirculating cold air ensures even temperatures of 2°C-8°C.



Drop-in Heated Deli Display
 Models D3HD, D4HD

This unit comes complete with gastronorm size toughened glass built-in Thermo-panel elements that guarantee evenly-distributed heat with no hot spots, distortion or discolouring. The variable heat controlled surface temperature keeps food at temperatures between 75°C and 110°C. Over the hot top is an open-to-rear display case with one glass intermediate shelf. Toughened glass at the ends, top and front gives excellent all round viewing.

DUP1	DUP2	DHP1	DHP2
15	27	16	28
400	400	400	400
400	740	400	740
25	25	25	25
645	645	645	645
25	25	25	25
375	375	375	375
375	715	375	715
-	-	0.6	1.2
8"-12"	8"-12"	8"-12"	8"-12"
205mm - 205mm	205mm - 205mm	205mm - 205mm	205mm - 205mm
305mm	305mm	305mm	305mm
65	2 x 65	65	2 x 65

Performance

MODEL
Weight kg
Dimensions
a mm
b mm
c mm
d mm
e mm
f mm
g mm
Power rating kw
Plate Dimensions
Inches/mm
No. of Plates

All electrical units under 3kw complete with mains lead and 15 amp plug.



2-tier Display Shelf
Model D2DS

This unit, constructed from robust stainless steel, has elevated sloping shelves for maximum display.



**Drop-in Cutlery/
Condiment Dispenser**
Model D2CC

This versatile unit can be used in a drop-in configuration so that cutlery is at counter top level or as a freestanding unit sitting on top of a counter as shown. The stainless steel unit has 2 plastic containers for cutlery and eight stainless steel containers for pre-packed condiments.



Drop-in Bains Marie with Gantry
Models D2BMG, D3BMG, D4BMG, D5BMG, D6BMG

The Bains Marie model is designed to keep pre-cooked food at serving temperature and is suitable for the display of most hot foods. It is fitted with a dry heat well for full-size gastronorm containers. A quartz heated/illuminated gantry is mounted over the well, with a curved toughened glass/sneeze guard. Please note, Gastronorm containers are not supplied, please see price list for accessories.



Drop-in 4-ring Cooking Hob
Model D4CH

Cooking Hob models offer two or four spillage-sealed, high-speed, heavy-duty circular hotplates, each controlled by a six-way switch.

Drop-in 2-ring Cooking Hob
Model D2CH

Cooking Hob models offer two or four spillage-sealed, high-speed, heavy-duty circular hotplates, each controlled by a six-way switch.



D2DS	D2CC	D2BMG	D3BMG	D4BMG	D5BMG	D6BMG
10	15	35	46	57	69	81
610	800	890	1190	1490	1790	2140
500	500	660	660	660	660	660
650	550	420	420	420	420	420
-	-	225	225	225	225	225
-	-	25	25	25	25	25
-	-	850	1150	1450	1750	2100
-	-	635	635	635	635	635
		1.3	2.6	2.6	2.8	2.8
		2	3	4	5	6



D3BMG - inset into granite counter.

Performance

D2CH	D4CH
7	12
650	650
300	550
50	50
50	50
25	25
625	625
275	525
3.0	7.0
-	-
2	4

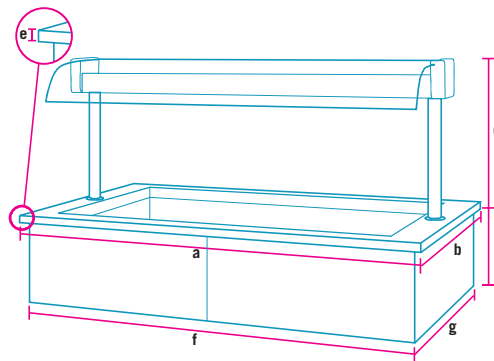
MODEL
Weight kg
Dimensions
a mm
b mm
c mm
d mm
e mm
f mm
g mm
Power rating kw
No. of Panels
No. of Hotplates

All drop-in units complete with mains lead and 15 amp plug except 4 ring cooking hob which is supplied for multiphase.

Drop-in

To provide as many dimensions as possible, we have coded the various measurements as per the diagram above. Cross reference the letters shown with the table at the foot of the page for measurements.

a=overall length of unit
 b=overall depth of unit
 c=height of above counter section
 d=height of in-counter section
 e=height of stainless steel top section
 f=length of in-counter section
 g=depth of in-counter section



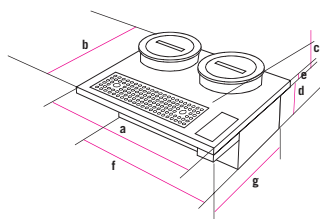
Drop-in Carving Pad
 Model CP1

The carving pad is designed to fit over the hot top.



Drop-in Soup Dispenser
 Model D2SD

The stainless steel dispenser is fitted with a dry heat well and is designed to keep pre-cooked soup at serving temperature. It is supplied with two 4.5 litre stainless steel round pots complete with lids and a removable drip tray.



Drop-in Hot Top with Gantry
 Models D2HTG, D3HTG, D4HTG, D5HTG, D6HTG

The Hot Top is designed to keep pre-cooked food at serving temperature and is suitable for the display of most hot foods. It comes complete with gastronorm size toughened glass built-in Thermo-panel elements that guarantee evenly-distributed heat with no hot spots, distortion or discolouring. The energy regulated-controlled surface temperature keeps food at temperatures between 75 and 110°C. A quartz heated/illuminated gantry is mounted over the hot top, with a curved toughened glass/sneeze screen.

Performance	
MODEL	D2SD
Weight kg	8
Dimensions	
a mm	550
b mm	450
c mm	95
d mm	180
e mm	25
f mm	530
g mm	430
Power rating kw	0.6
No. of Panels	-



D2HTG - inset into granite counter, complete with carving pad.

D2HTG	D3HTG	D4HTG	D5HTG	D6HTG
28	37	46	55	65
890	1190	1490	1790	2140
660	660	660	660	660
420	420	420	420	420
60	60	60	60	60
25	25	25	25	25
850	1150	1450	1750	2100
635	635	635	635	635
0.9	1.5	1.8	2.4	2.7
2	3	4	5	6

See price list for detailed specification

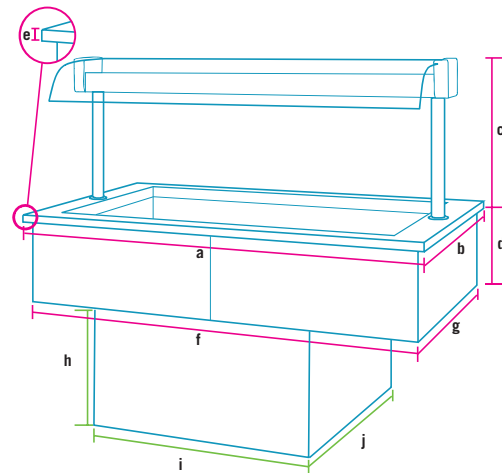


Drop-in

Drop-in Serveries provide a standard range of matching units and accessories that allow you to insert the working parts of a food service counter into any new or existing ambient counter structure. The units are delivered ready to drop into shop-fitted service counters, custom-built breakfast bars or buffets made from stainless steel, granite, marble, tiles or corian with cut-outs to accept the units.

This design flexibility enables you to develop a customised solution that provides an optimum food service layout.

Note: Refrigerated units are designed for straight through ventilation below countertop level. Alternative ventilation arrangements are available on request and may be subject to extra cost.



To provide as many dimensions as possible, we have coded the various measurements as per the diagram above. Cross reference the letters shown with the table at the foot of the page for measurements.

- a=overall length of unit
- b=overall depth of unit
- c=height of above counter section
- d=height of in-counter section
- e=height of stainless steel top section
- f=length of in-counter section
- g=depth of in-counter section
- h=height of compressor section
- i=length of compressor section
- j=depth of compressor section



Drop-in Multi Tier Refrigerated Display Unit
Model D3MD, D4MD, D5MD

This unit has a base and three chilled, adjustable, glass shelves for chilled foods and beverages. The unit has an open front refrigerated display with a curtain of cold air cascading from the top to ensure even temperatures of 2°C-8°C. Sliding double glazed doors to the rear gives easy access for loading.



Drop-in Refrigerated Well with Gantry
Models D3RFG, D4RFG, D5RFG

This model is fitted with a chilled well, with an illuminated gantry over. Recirculating cold air ensures even temperatures of 2°C-8°C.

Performance

MODEL	D3MD	D4MD	D5MD	D3RFG	D4RFG	D5RFG	D3RD	D4RD	D3HD	D4HD
Weight kg	162	202	233	66	82	98	122	152	52	65
Dimensions										
a mm	1190	1490	1790	1190	1490	1790	1190	1490	1190	1490
b mm	660	660	660	660	660	660	660	660	660	660
c mm	730	730	730	420	420	420	525	525	525	525
d mm	255	255	255	255	255	255	255	255	225	225
e mm	25	25	25	25	25	25	25	25	25	25
f mm	1150	1450	1650	1150	1450	1750	1150	1450	1150	1150
g mm	635	635	635	635	635	635	635	635	635	635
h mm	390	390	390	390	390	390	390	390		
i mm	720	720	720	720	720	720	720	720		
j mm	625	625	625	625	625	625	625	625		
Power rating kw	1.0	1.0	2.0	1.0	1.0	2.0	1.0	1.0	1.0	1.0

See price list for detailed specification