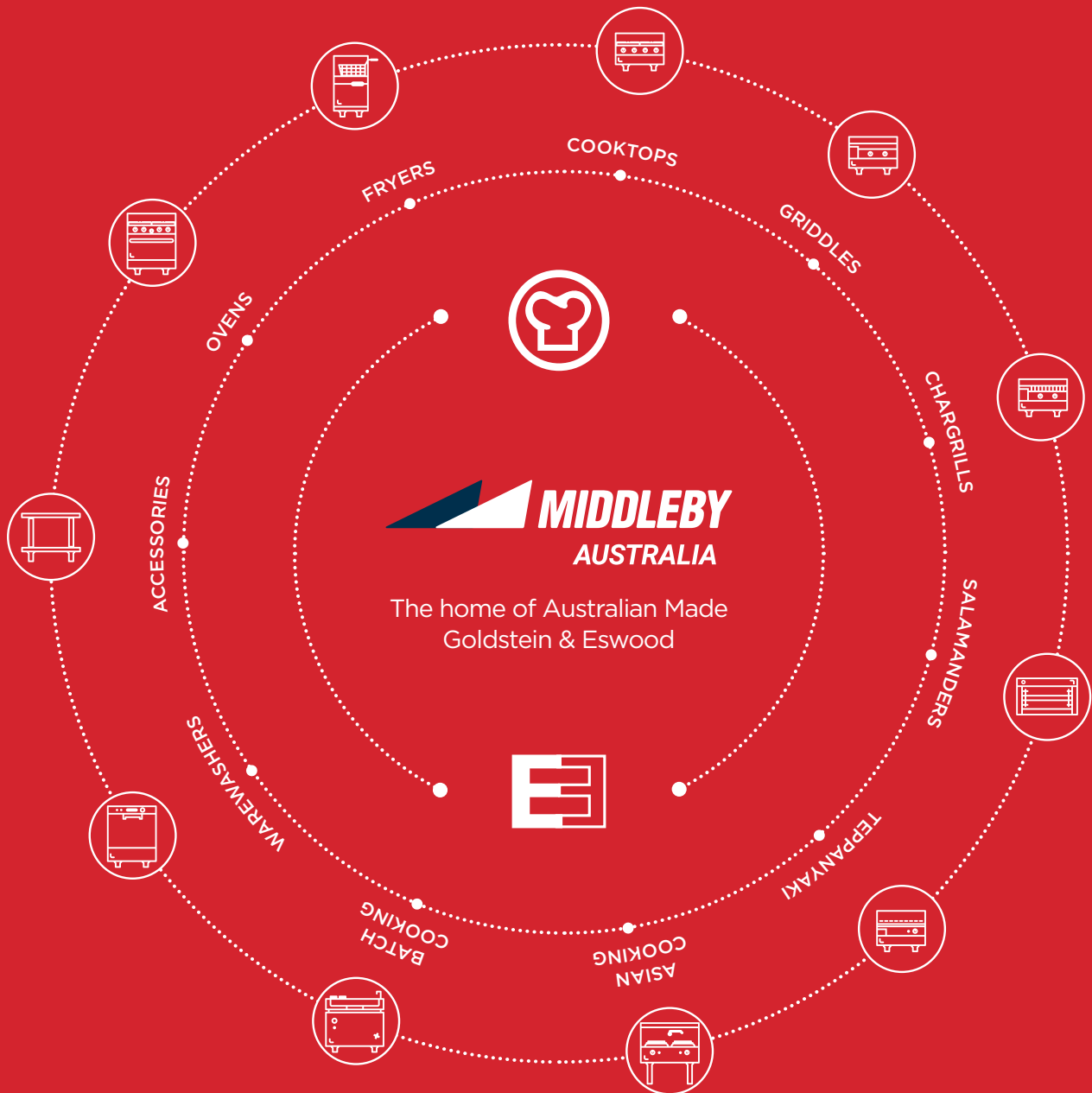


# EQUIPMENT PRICE LIST 2026

ALL PRICES ARE VALID FROM 1<sup>st</sup> FEBRUARY 2026



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MODEL NUMBER  
TO VIEW  
THE SPEC SHEET

CLICK THE  
CONTENTS PAGE  
TO NAVIGATE BY  
SECTION

USE THE  
BOOKMARKS  
PANEL TO JUMP  
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## 800 X-SERIES 20" (500 mm) OVEN RANGES GAS

### STANDARD FEATURES INCLUDE

- Stainless steel front, sides
- High performance, even heat 33 MJ open burners
- Constant pilot flame
- Pilot flame failure on open burners, flame failure to oven burner
- Fully welded surrounds for griddle plate and chargrill
- 20 mm thick mild steel griddle plate
- Heavy duty cast iron reversible chargrill grates
- Griddle plate / Chargrill on left side
- Ceramic rocks (Chargrill)



	Model	Description	MJ NG/LPG	kW	W x D x H mm	Kg	Price
<b>500 MM OVEN (20")</b>							
	<b>PF420-X</b>	4 burners 20" gas static oven	152/152		610 x 800 x 1120	165	<b>\$8,900</b>
	<b>PF420FF-X</b>	20" gas fan forced oven	152/152		610 x 850 x 1120	170	<b>\$10,650</b>
	<b>PF12G220-X</b>	2 burners 305 x 520 x 20 mm griddle 20" gas static oven	106/106		610 x 800 x 1120	165	<b>\$9,650</b>
	<b>PF12G220FF-X</b>	20" gas fan forced oven	106/106		610 x 850 x 1120	170	<b>\$11,670</b>
	<b>PF12Q220-X</b>	2 burners 305 x 510 mm BBQ 20" gas static oven	126/124		610 x 800 x 1120		<b>\$10,300</b>
	<b>PF12Q220FF-X</b>	20" gas fan forced oven	126/124		610 x 850 x 1120		<b>\$11,670</b>
	<b>PF24G20-X</b>	610 x 520 x 20 mm griddle 20" gas static oven	60/60		610 x 800 x 1120	180	<b>\$10,000</b>
	<b>PF24G20FF-X</b>	20" gas fan forced oven	60/60		610 x 850 x 1120	185	<b>\$11,900</b>
	<b>PF24Q20-X</b>	610 x 510 mm BBQ 20" gas static oven	100/96		610 x 800 x 1120		<b>\$10,800</b>
	<b>PF24Q20FF-X</b>	20" gas fan forced oven	100/96		610 x 850 x 1120		<b>\$13,000</b>

### OPTIONAL FEATURES

Black front control panel available for an additional \$125. Adds 2-3 weeks to the standard lead time.

Griddle plate – Chrome or ribbed plates

Gas connection for all the above units is BSP 3/4" AT REAR, Gas Oven Burner 20 MJ.

Extra depth for fan forced motor only.

Fan forced oven require electrical connection and is supplied without a plug or lead.

### GAS OVEN SIZES

gas static oven	500 x 560 x 355
gas fan forced oven	500 x 525 x 355



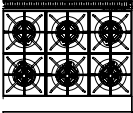
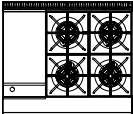
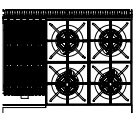
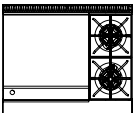
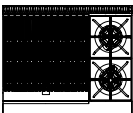
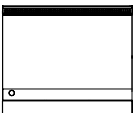
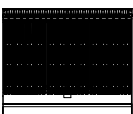
■ in stock 
 ■ lead time 2 weeks 
 ■ lead time 6 weeks 
 ■ lead time 8 weeks

## 800 X-SERIES 28" (700 mm) OVEN RANGES GAS

### STANDARD FEATURES INCLUDE

- Stainless steel front, sides
- High performance, even heat 33 MJ open burners
- Constant pilot flame
- Pilot flame failure on open burners, flame failure to oven burner
- Fully welded surrounds for griddle plate and chargrill
- 20 mm thick mild steel griddle plate
- Heavy duty cast iron reversible chargrill grates
- Griddle plate / Chargrill on left side
- Ceramic rocks (Chargrill)

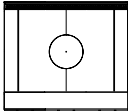



	Model	Description	MJ NG/LPG	kW	W x D x H mm	Kg	Price
<b>700MM OVEN (28")</b>							
	<b>PF628-X</b>	6 burners 28" gas static oven	226/228		914 x 800 x 1120	220	<b>\$10,785</b>
	<b>PF628FF-X</b>	28" fan forced gas oven	226/228	0.043	914 x 850 x 1120	225	<b>\$12,460</b>
	<b>PF628EFF-X</b>	28" fan forced electric oven	198/198	5.4	914 x 850 x 1120	229	<b>\$13,400</b>
	<b>PF628E-X</b>	28" static electric oven	198/198	5.4	914 x 800 x 1120	228	<b>\$11,500</b>
	<b>PF12G428-X</b>	4 burners 305 x 520 x 20 mm griddle 28" gas static oven	180/182		914 x 800 x 1120	220	<b>\$10,785</b>
	<b>PF12G428FF-X</b>	28" fan forced gas oven	180/182	0.043	914 x 850 x 1120	225	<b>\$13,180</b>
	<b>PF12G428EFF-X</b>	28" fan forced electric oven	152/152	5.4	914 x 850 x 1120	229	<b>\$13,400</b>
	<b>PF12G428E-X</b>	28" static electric oven	152/152	5.4	914 x 800 x 1120	228	<b>\$11,495</b>
	<b>PF12Q428-X</b>	4 burners 305 x 510 mm BBQ 28" gas static oven	200/200		914 x 800 x 1120		<b>\$11,650</b>
	<b>PF12Q428FF-X</b>	28" fan forced gas oven	200/200	0.043	914 x 850 x 1120		<b>\$14,320</b>
	<b>PF12Q428EFF-X</b>	28" fan forced electric oven	172/170	5.4	914 x 850 x 1120		<b>\$14,490</b>
	<b>PF12Q428E-X</b>	28" static electric oven	172/170	5.4	914 x 850 x 1120		<b>\$12,410</b>
	<b>PF24G228-X</b>	2 burners 610 x 520 x 20 mm griddle 28" gas static oven	134/136		914 x 800 x 1120	220	<b>\$10,785</b>
	<b>PF24G228FF-X</b>	28" fan forced gas oven	134/136	0.043	914 x 850 x 1120	225	<b>\$13,180</b>
	<b>PF24G228EFF-X</b>	28" fan forced electric oven	106/106	5.4	914 x 850 x 1120	229	<b>\$13,400</b>
	<b>PF24G228E-X</b>	28" static electric oven	106/106	5.4	914 x 800 x 1120	228	<b>\$11,500</b>
	<b>PF24Q228-X</b>	2 burners 610 x 510 mm BBQ 28" gas static oven	174/172		914 x 800 x 1120		<b>\$11,650</b>
	<b>PF24Q228FF-X</b>	28" fan forced gas oven	174/172	0.043	914 x 850 x 1120		<b>\$14,230</b>
	<b>PF24Q228EFF-X</b>	28" fan forced electric oven	146/142	5.4	914 x 850 x 1120		<b>\$14,900</b>
	<b>PF24Q228E-X</b>	28" static electric oven	146/142	5.4	914 x 800 x 1120		<b>\$12,410</b>
	<b>PF36G28-X</b>	gas range 914 x 520 x 20 mm griddle 28" gas static oven	88/90		914 x 800 x 1120	250	<b>\$10,785</b>
	<b>PF36G28FF-X</b>	28" fan forced gas oven	88/90	0.043	914 x 850 x 1120	255	<b>\$13,180</b>
	<b>PF36G28EFF-X</b>	28" fan forced electric oven	60/60	5.4	914 x 850 x 1120	259	<b>\$13,400</b>
	<b>PF36G28E-X</b>	28" static electric oven	60/60	5.4	914 x 800 x 1120	258	<b>\$11,500</b>
	<b>PF36Q28-X</b>	gas range 914 x 510 mm BBQ 28" gas static oven	148/144		914 x 800 x 1120		<b>\$11,650</b>
	<b>PF36Q28FF-X</b>	28" fan forced gas oven	148/144	0.043	914 x 850 x 1120		<b>\$14,230</b>
	<b>PF36Q28EFF-X</b>	28" fan forced electric oven	120/114	5.4	914 x 850 x 1120		<b>\$14,900</b>
	<b>PF36Q28E-X</b>	28" electric oven	120/114	5.4	914 x 800 x 1120		<b>\$12,410</b>







	Model	Description	MJ NG/LPG	kW	W x D x H mm	Kg	Price
<b>700MM OVEN (28")</b>							
 	<b>PFT28-X</b>	<b>GAS TARGET TOP RANGE</b> target top – 40MJ single burner 28" gas static oven	68/70		914 x 800 x 1120	200	<b>\$13,200</b>
	<b>PFT28FF-X</b>	28" fan forced gas oven	68/70		914 x 850 x 1120	205	<b>\$14,700</b>
	<b>PFT28E-X</b>	28" static electric oven	40/40	6.4	914 x 800 x 1120	208	<b>\$15,650</b>

**OPTIONAL FEATURES**

Black front control panel available for an additional \$125. Adds 2–3 weeks to the standard lead time.

Griddle plate – Chrome or ribbed plates

Gas connection for all the above units is BSP 3/4" AT REAR. 28", Gas Oven Burner 28 MJ.

Extra depth for fan forced motor only.

Electric static and fan forced ovens require an electrical connection and are supplied without a plug or lead.

**GAS OVEN SIZES**

gas static oven	700 x 560 x 355
gas fan forced oven	700 x 525 x 355

**ELECTRIC OVEN SIZES**

electric fan forced oven	700 x 525 x 305
electric static oven	700 x 560 x 305

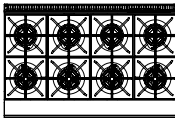
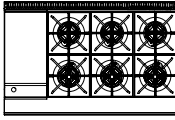
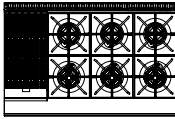
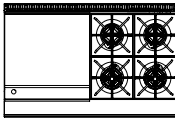
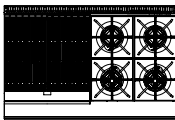
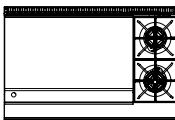
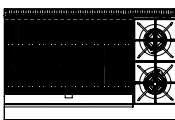



## 800 X-SERIES 40" (1005 mm) OVEN RANGES GAS

### STANDARD FEATURES INCLUDE

- Stainless steel front, sides
- High performance, even heat 33 MJ open burners
- Constant pilot flame
- Pilot flame failure on open burners, flame failure to oven burner
- Fully welded surrounds for griddle plate and chargrill
- 20 mm thick mild steel griddle plate
- Heavy duty cast iron reversible chargrill grates
- Griddle plate / chargrill on left side
- Ceramic rocks (chargrill)



	Model	Description	MJ NG/LPG	kW	W x D x H mm	Kg	Price
<b>1005MM OVEN (40")</b>							
	<b>PF840-X</b>	8 burners 40" static gas oven	299/300		1219 x 800 x 1120	260	<b>\$14,335</b>
	<b>PF840FF-X</b>	40" fan forced gas oven	299/300	0.043	1219 x 850 x 1120	270	<b>\$16,720</b>
	<b>PF840EFF-X</b>	40" fan forced electric oven	264/264	8.8	1219 x 850 x 1120	269	<b>\$16,950</b>
	<b>PF840E-X</b>	40" static electric oven	264/264	8.8	1219 x 800 x 1120	270	<b>\$15,000</b>
	<b>PF12G640-X</b>	6 burners 305 x 520 x 20mm griddle 40" static gas oven	253/254		1219 x 800 x 1120	260	<b>\$14,350</b>
	<b>PF12G640FF-X</b>	40" fan forced gas oven	253/254	0.043	1219 x 850 x 1120	270	<b>\$16,720</b>
	<b>PF12G640EFF-X</b>	40" fan forced electric oven	218/218	8.8	1219 x 850 x 1120	269	<b>\$16,960</b>
	<b>PF12G640E-X</b>	40" static electric oven	218/218	8.8	1219 x 800 x 1120	270	<b>\$15,050</b>
	<b>PF12Q640-X</b>	6 burners 305 x 510 BBQ 40" static gas oven	273/272		1219 x 800 x 1120		<b>\$15,480</b>
	<b>PF12Q640FF-X</b>	40" fan forced gas oven	273/272	0.043	1219 x 850 x 1120		<b>\$18,050</b>
	<b>PF12Q640EFF-X</b>	40" fan forced electric oven	238/236	8.8	1219 x 850 x 1120		<b>\$18,320</b>
	<b>PF12Q640E-X</b>	40" static electric oven	238/236	8.8	1219 x 800 x 1120		<b>\$16,250</b>
	<b>PF24G440-X</b>	4 burners 610 x 520 x 20 mm griddle 40" static gas oven	207/208		1219 x 800 x 1120	260	<b>\$14,340</b>
	<b>PF24G440FF-X</b>	40" fan forced gas oven	207/208	0.043	1219 x 850 x 1120	270	<b>\$16,500</b>
	<b>PF24G440EFF-X</b>	40" fan forced electric oven	172/172	8.8	1219 x 850 x 1120	269	<b>\$17,000</b>
	<b>PF24G440E-X</b>	40" static electric oven	172/172	8.8	1219 x 800 x 1120	270	<b>\$15,080</b>
	<b>PF24Q440-X</b>	4 burners 610 x 510 BBQ 40" static gas oven	247/244		1219 x 800 x 1120		<b>\$15,480</b>
	<b>PF24Q440FF-X</b>	40" fan forced gas oven	247/244	0.043	1219 x 850 x 1120		<b>\$18,050</b>
	<b>PF24Q440EFF-X</b>	40" fan forced electric oven	212/208	8.8	1219 x 850 x 1120		<b>\$18,320</b>
	<b>PF24Q440E-X</b>	40" static electric oven	212/208	8.8	1219 x 800 x 1120		<b>\$16,250</b>
	<b>PF36G240-X</b>	2 burners 914 x 520 x 20 mm griddle 40" static gas oven	161/162		1219 x 800 x 1120	260	<b>\$14,335</b>
	<b>PF36G240FF-X</b>	40" fan forced gas oven	161/162	0.043	1219 x 850 x 1120	270	<b>\$16,550</b>
	<b>PF36G240EFF-X</b>	40" fan forced electric oven	126/126	8.8	1219 x 850 x 1120	269	<b>\$17,000</b>
	<b>PF36G240E-X</b>	40" static electric oven	126/126	8.8	1219 x 800 x 1120	270	<b>\$15,100</b>
	<b>PF36Q240-X</b>	2 burners 914 x 510 BBQ 40" gas oven	221/216		1219 x 800 x 1120		<b>\$15,500</b>
	<b>PF36Q240FF-X</b>	40" fan forced gas oven	221/216	0.043	1219 x 850 x 1120		<b>\$18,100</b>
	<b>PF36Q240EFF-X</b>	40" fan forced electric oven	186/180	8.8	1219 x 850 x 1120		<b>\$18,300</b>
	<b>PF36Q240E-X</b>	40" static electric oven	186/180	8.8	1219 x 800 x 1120		<b>\$16,250</b>
	<b>PF48G40-X</b>	JUMBO GAS RANGE 1219 x 520 x 20 mm griddle 40" static gas oven	115/116		1219 x 800 x 1120	280	<b>\$14,350</b>
	<b>PF48G40FF-X</b>	40" fan forced gas oven	115/116	0.043	1219 x 850 x 1120	290	<b>\$16,550</b>
	<b>PF48G40EFF-X</b>	40" fan forced electric oven	80/80	8.8	1219 x 850 x 1120	289	<b>\$17,000</b>
	<b>PF48G40E-X</b>	40" static electric oven	80/80	8.8	1219 x 800 x 1120	290	<b>\$15,100</b>





	Model	Description	MJ NG/LPG	kW	W x D x H mm	Kg	Price
<b>1005MM OVEN (40")</b>							
	<b>PF48Q40-X</b>	1219 x 510 BBQ 40" static gas oven	195/188		1219 x 800 x 1120		<b>\$15,480</b>
	<b>PF48Q40FF-X</b>	40" fan forced gas oven	195/188	0.043	1219 x 850 x 1120		<b>\$18,050</b>
	<b>PF48Q40EFF-X</b>	40" fan forced electric oven	160/152	8.8	1219 x 850 x 1120		<b>\$18,320</b>
	<b>PF48Q40E-X</b>	40" static electric oven	160/152	8.8	1219 x 800 x 1120		<b>\$16,250</b>

**OPTIONAL FEATURES**

Black front control panel available for an additional \$125. Adds 2-3 weeks to the standard lead time.

Griddle plate – Chrome or ribbed plates

Gas connection for all the above units is BSP 3/4" AT REAR. 40" Gas Oven Burner 36 MJ

Extra depth for fan forced motor only.

Electric static and fan forced ovens require an electrical connection and are supplied without a plug or lead.

**GAS OVEN SIZES**

gas static oven	1005 x 560 x 355
gas fan forced oven	1005 x 525 x 355

**ELECTRIC OVEN SIZES**

electric fan forced oven	1005 x 525 x 305
electric static oven	1005 x 560 x 305





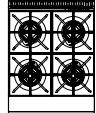

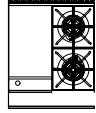

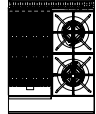

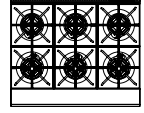
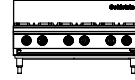
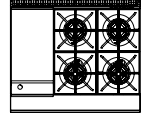
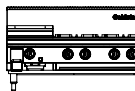
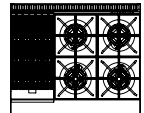
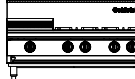
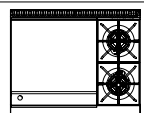
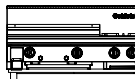
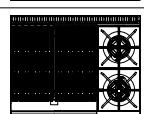
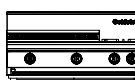
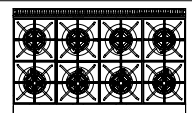
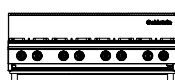
■ in stock 
 ■ lead time 2 weeks 
 ■ lead time 6 weeks 
 ■ lead time 8 weeks

## 800 X-SERIES COOKTOPS GAS

### STANDARD FEATURES INCLUDE

- Stainless steel front, sides & bottom
- High performance, even heat 33 MJ open burners
- Constant pilot flame
- Pilot flame failure on open burner
- Fully welded surrounds for griddle plate and chargrill
- 20 mm thick mild steel griddle plate
- Heavy duty cast iron reversible chargrill grates
- Griddle plate/Chargrill on left side
- Ceramic rocks (chargrill)



	Model	Description	MJ NG/LPG	W x D x H mm	Kg	Price
COOKING/BOILING TOPS   BENCH   STAND MOUNTED						
		<b>PFB12-X</b> cooking top 2 burners	66/66	305 x 800 x 545	43	<b>\$3,390</b>
		<b>PFB24-X</b> cooking top 4 burners	132/132	610 x 800 x 545	68	<b>\$5,020</b>
		<b>PFB12G2-X</b> cooking top 2 burners 305 x 520 x 20 mm griddle	86/86	610 x 800 x 545	70	<b>\$5,100</b>
		<b>PFB12Q2-X</b> cooking top 2 burners 305 x 510 mm BBQ	106/104	610 x 800 x 545		<b>\$5,500</b>
		<b>PFB36-X</b> cooking top 6 burners	198/198	914 x 800 x 545	90	<b>\$6,430</b>
		<b>PFB12G4-X</b> cooking top 4 burners 305 x 520 x 20 mm griddle	152/152	914 x 800 x 545	92	<b>\$6,465</b>
		<b>PFB12Q4-X</b> cooking top 4 burners 305 x 510 mm BBQ	172/170	914 x 800 x 545		<b>\$6,980</b>
		<b>PFB24G2-X</b> cooking top 2 burners 610 x 520 x 20 mm griddle	106/106	914 x 800 x 545	95	<b>\$6,650</b>
		<b>PFB24Q2-X</b> cooking top 2 burners 610 x 510 mm x BBQ	146/142	914 x 800 x 545		<b>\$7,180</b>
		<b>PFB48-X</b> cooking top 8 burners	264/264	1219 x 800 x 545	115	<b>\$7,400</b>



	Model	Description	MJ NG/LPG	W x D x H mm	Kg	Price
<b>COOKING/BOILING TOPS   BENCH   STAND MOUNTED</b>						
	<b>PFB12G6-X</b>	cooking top 6 burners 305 x 520 x 20 mm griddle	218/218	1219 x 800 x 545	117	<b>\$8,025</b>
	<b>PFB12Q6-X</b>	cooking top 6 burners 305 x 510 mm BBQ	238/236	1219 x 800 x 545		<b>\$8,700</b>
	<b>PFB24G4-X</b>	cooking top 4 burners 610 x 520 x 20 mm griddle	172/172	1219 x 800 x 545	115	<b>\$8,075</b>
	<b>PFB24Q4-X</b>	cooking top 4 burners 610 x 510 mm BBQ	212/208	1219 x 800 x 545		<b>\$8,720</b>
	<b>PFB36G2-X</b>	cooking top 2 burners 914 x 520 x 20 mm griddle	126/126	1219 x 800 x 545	120	<b>\$8,075</b>
	<b>PFB36Q2-X</b>	cooking top 2 burners 914 x 510 mm BBQ	186/180	1219 x 800 x 545		<b>\$8,720</b>

**OPTIONAL FEATURES**

Black front control panel available for an additional \$125. Adds 2–3 weeks to the standard lead time.

Griddle plate – Chrome or ribbed plates

Stands with undershelf or cupboard stands – see page 27 for details.

**800 X-SERIES OVEN RANGES AND COOKTOPS ACCESSORIES GAS**

	Model	Description	W x D x H mm	Price
<b>Castors C2</b>	<b>C2</b>	(100 mm) per set of 2	per set 2	<b>\$230</b>
<b>Castors C4</b>	<b>C4</b>	(100 mm) per set of 4, 2 with brakes	per set 4	<b>\$460</b>
<b>ADJC2 (leg castors)</b>	<b>ADJC2</b>	2 adjustable castors <b>NO BRAKES</b>	per set of 2	<b>\$230</b>
<b>Tether chain</b>	<b>CHAIN</b>	for use with castors	each	<b>\$63</b>
<b>Flexible hose</b>	<b>MHO00001</b>	3/4 BSP male connection	1.2 metre long	<b>\$114</b>
<b>Hose quick disconnect</b>	<b>GUN00042</b>	for Flexible hose	each	<b>\$248</b>
<b>MOBILE Flexible connection KIT</b>	<b>MFCKIT</b>	MHO0000 + CHAIN + ADJC2	each	<b>\$475</b>
<b>Thermostat control</b>	<b>TCO12</b>	for 305 mm griddle	each	<b>\$570</b>
<b>Thermostat control</b>	<b>TCO24</b>	for 610 mm griddle	each	<b>\$1,140</b>
<b>Thermostat control</b>	<b>TCO36</b>	for 914 mm griddle	each	<b>\$1,710</b>
<b>Thermostat control</b>	<b>TCO48</b>	for 1219 mm griddle	each	<b>\$2,280</b>
<b>Grooved plate</b>	<b>GRV12</b>	for 305 mm griddle (lead time 12 weeks)	each	<b>\$1,080</b>
<b>Grooved plate</b>	<b>GRV24</b>	for 610 mm griddle (lead time 12 weeks)	each	<b>\$2,160</b>
<b>Grooved plate</b>	<b>GRV36</b>	for 914 mm griddle (lead time 12 weeks)	each	<b>\$3,120</b>
<b>Chrome plate</b>		for 914 mm griddle	each	<b>\$1,075</b>
<b>Chrome plate</b>		for 1219 mm griddle	each	<b>\$1,230</b>



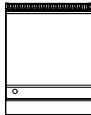


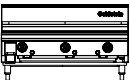

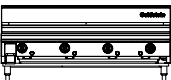
Chrome plates for gas griddles require additional thermostatic control.

800 X-SERIES GRIDDLE PLATES GAS

STANDARD FEATURES INCLUDE

- Stainless steel exterior
- Fully welded surrounds
- Constant pilot flame
- Pilot flame failure on open burners
- 20 MJ griddle burners per every 305mm section
- 20 mm thick mild steel griddle plate



			Model	Description	MJ NG/LPG	W x D x H mm	Kg	Price
BENCH   STAND MOUNTED   20 mm GRIDDLE PLATE								
 		<b>GPGDB12-X</b>	plate size 305 x 520 x 20 mm deep	20/20	305 x 800 x 545	40	<b>\$3,500</b>	
 		<b>GPGDB24-X</b>	plate size 610 x 520 x 20 mm deep	40/40	610 x 800 x 545	110	<b>\$5,120</b>	
 		<b>GPGDB36-X</b>	plate size 914 x 520 x 20 mm deep	60/60	914 x 800 x 545	150	<b>\$6,540</b>	
 		<b>GPGDB48-X</b>	plate size 1219 x 520 x 20 mm deep	80/80	1219 x 800 x 545	220	<b>\$8,275</b>	

OPTIONAL FEATURES

Black front control panel available for an additional \$125. Adds 2-3 weeks to the standard lead time.  
Chrome or ribbed plates

Stands with undershelf or cupboard stands – see page 27 for details.

Gas connection for all the above units is BSP 3/4" AT REAR





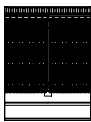

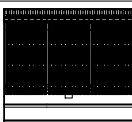
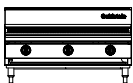
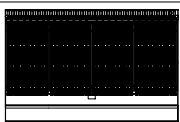
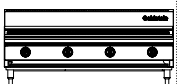


## 800 X-SERIES CHARGRILLS, BBQ GAS

### STANDARD FEATURES INCLUDE

- Stainless steel exterior
- Fully welded surrounds
- Constant pilot flame
- Pilot flame failure on open burners
- 2x 20 MJ Inline radiant burners per every 305mm section
- 2 char pattern options on reversible cooking grates
- 2 levelling options – flat or gradient
- Ceramic rocks



	Model	Description	MJ NG/LPG	W x D x H mm	Kg	Price
<b>BENCH   STAND MOUNTED</b>						
		<b>BQG12-X</b>	radiant gas chargrill grill size 305 x 510 mm	40/38	305 x 800 x 545	\$3,520
		<b>BQG24-X</b>	radiant gas chargrill grill size 610 x 510 mm	80/76	610 x 800 x 545	\$5,380
		<b>BQG36-X</b>	radiant gas chargrill grill size 914 x 510 mm	120/114	914 x 800 x 545	\$8,230
		<b>BQG48-X</b>	radiant gas chargrill grill size 1219 x 510 mm	160/152	1219 x 800 x 545	\$10,100



### OPTIONAL FEATURES

Black front control panel available for an additional \$125. Adds 2–3 weeks to the standard lead time.

Stands with undershelf or cupboard stands – see page 27 for details.

Gas connection for all the above units is BSP 3/4" AT REAR



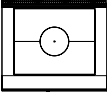
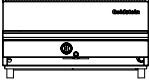
■ in stock 
 ■ lead time 2 weeks 
 ■ lead time 6 weeks 
 ■ lead time 8 weeks

800 X-SERIES TARGET TOP COOKTOP GAS

STANDARD FEATURES INCLUDE

- High performance, even heat 40 MJ cast iron top burner for peak productivity
- Three-piece cast iron cooking surface, fully machined for precision and durability
- Removable centre section with built in spill protection
- Heavy duty welded stainless steel body for rigidity and durability
- Constant pilot flame, maximises energy efficiency during operation
- Pilot flame failure on burner
- Stainless steel fascia and sides, spill zone and drip trays for ease of cleaning



BENCH   STAND MOUNTED	Model	Description	MJ/kW	W x D x H mm	Kg	Price
 	<b>CSB800T-X</b>	target top – 40MJ single burner	40 MJ	914 x 800 x 545		<b>\$8,200</b>

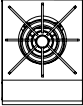
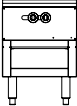
Stands with undershelf or cupboard stands – see page 27 for details.

800 SERIES STOCK POT BOILING TABLE GAS

STANDARD FEATURES INCLUDE

- Trivet one piece cast iron
- Pilot flame failure on open burner
- Stainless steel side & back
- External face stainless steel
- Stainless steel adjustable legs



	Model	Description	MJ/kW	W x D x H mm	Kg	Price
 	<b>SP1855FFD</b>	stock pot boiling table <b>Floor mounted</b> single <b>Dual ringed</b> burner 457 x 457 mm	56 MJ	460 x 597 x 646	59	<b>\$3,780</b>

Gas connection for all the above units is BSP 3/4" AT REAR







## TEPPANYAKI GAS

### STANDARD FEATURES INCLUDE

- 20 mm thick mild steel plate
- Baked enamel sides
- Stainless steel front, sides & bottom



	Model	Description	MJ/kW	W x D x H mm	Kg	Price
<b>BENCH MODEL   20mm TEPPANYAKI PLATE</b>						
	<b>TK24</b>	one heavy cast iron ring burner <b>centre heat</b> with smooth mild steel plate size 532 x 524 x 20 mm	40 MJ	610 x 800 x 345	60	<b>\$5,450</b>
	<b>TK30</b>	one heavy cast iron ring burner <b>centre heat</b> with smooth mild steel plate size 665 x 420 x 20 mm	40 MJ	740 x 700 x 345	70	<b>\$6,075</b>
	<b>TK36</b>	one heavy cast iron ring burner <b>centre heat</b> with smooth mild steel plate size 837 x 524 x 20 mm	40 MJ	914 x 800 x 345	80	<b>\$7,575</b>
	<b>TK45</b>	two heavy cast iron ring burner smooth mild steel plate size 1044 x 420 x 20 mm	80 MJ	1120 x 700 x 345	120	<b>\$8,660</b>

Stands with undershelf or cupboard stands – see page 27 for details.

Gas connection for all the above units is BSP 3/4" AT REAR

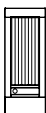

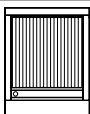
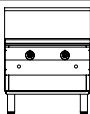
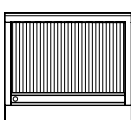
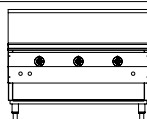
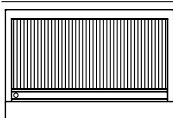
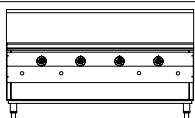


## 800 SERIES CHAR BROILERS, BBQ GAS

### STANDARD FEATURES INCLUDE

- Stainless steel exterior & fire box
- Flame failure


PRICING  
UPDATE

	Model	Description	MJ/kW	W x D x H mm	Kg	Price
BENCH   STAND MOUNTED   STAINLESS STEEL FASCIA   NO SURROUND						
 	RBA12L	radiant gas char broiler grill size 215 x 546 mm with splashback	37 MJ	305 x 800 x 720	45	\$4,520
 	RBA24L	radiant gas char broiler grill size 508 x 546 mm with splashback	74 MJ	610 x 800 x 720	90	\$6,075
 	RBA36L	radiant gas char broiler grill size 813 x 546 mm with splashback	111 MJ	914 x 800 x 720	130	\$6,900
 	RBA48L	radiant gas char broiler grill size 1118 x 546 mm with splashback	152 MJ	1219 x 800 x 720	180	\$8,765

### OPTIONAL FEATURES

All RBA models are available without splashback – please note on order

Stands with undershelf or cupboard stands – see page 27 for details.

## CHAR BROILERS ACCESSORIES

	Model	Description		Price
STAINLESS STEEL RBA NIGHT LID	RBANL24	to suit RBA 24	each	\$450
	RBANL36	to suit RBA 36	each	\$620
	RBANL48	to suit RBA 48	each	\$840

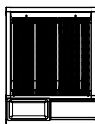
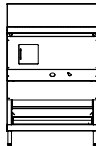
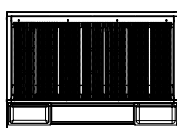
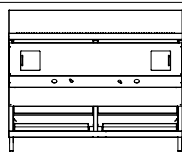


## ULTRA HEAVY DUTY RADIANT BBQ GAS

### STANDARD FEATURES INCLUDE

- Inline, cast iron burners, 290 MJ output - 60% higher than competitors
- High temperature firebox and hoods – store and radiate heat
- Easy to remove grills for easy cleaning, Removable full size grease tray
- Separate left and right side heat zones
- Food tray holder at the front
- Stainless steel frame and exterior


PRICING  
UPDATE

	Model	Description	MJ/kW	W x D x H mm	Kg	Price
 	RBA-HD4	4 inline cast iron burners grill size 600W x 575D mm	145 MJ	700 x 925 x 1105	210	\$16,770
 	RBAHD	8 inline cast iron burners grill size 1235W x 575D mm	290 MJ	1335 x 925 x 1105	420	\$24,840



**SALAMANDERS GAS**

**STANDARD FEATURES INCLUDE**

- Stainless steel exterior
- Flame failure



	Model	Description	MJ/kW	W x D x H mm	Kg	Price
GAS						
	<b>SA36FF</b>	grid size 600 x 370 mm movable ratchet, five positions cast iron grids for marking	36 MJ	860 x 525 x 445	53	<b>\$5,900</b>

Stands and brackets – see page 22 for details.





## ECONOMY FRYER GAS

### STANDARD FEATURES INCLUDE

- Stainless steel pan, front and back
- Nickel-plated tube rack
- Thermostatically controlled
- Gas rear or base entry

PRICING  
UPDATE

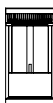

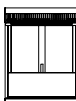
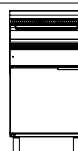


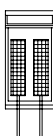

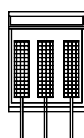
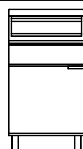
	Model	Description	MJ/kW	W x D x H mm	Kg	Price
► TUBE FIRED   381MM WIDE						
		<b>G35C+S</b>  single pan pan size 356 x 356 mm 2 baskets per pan 18L oil capacity	95 MJ	381 x 760 x 1168	73	<b>\$3,325</b>

## 800 SERIES FRYERS GAS

### STANDARD FEATURES INCLUDE

- Stainless steel pan and basket
- Gas rear or base entry
- Night lid


PRICING  
UPDATE

		Model	Description	MJ/kW	W x D x H mm	Kg	Price
NEW "V" SERIES FRYERS   V-PAN   395MM WIDE HIGH PERFORMANCE							
		VFG1L	single V pan pan size 353 x 353 x 300 mm 2 baskets per pan 20L oil capacity	97 MJ	395 x 800 x 1120	70	\$5,795
		FRV00P31	Fish plate, Mild steel false base for loose frying				\$128
► V-PAN   600MM WIDE HIGH PERFORMANCE							
		VFG24L	single V pan pan size 568 x 353 x 300 mm 3 baskets per pan 36L oil capacity	127 MJ	600 x 800 x 1120	90	\$7,865
		FRV60P31	Fish plate, Mild steel false base for loose frying				\$138
► V-PAN   450MM WIDE   SPLIT PAN HIGH PERFORMANCE							
		VFGTL	split pan fryer, two half pans pan size 176 x 353 x 300 mm – 2 OFF one basket per pan 2x 16L oil capacity	105 MJ	450 x 800 x 1120	80	\$8,070
		FRV45P31	Fish plate, Mild steel false base for loose frying				\$128
► TURBO   394MM WIDE SERIES							
		TGF1M/400L	single pan Turbo-tube pan size 353 x 353 x 300 mm 2 baskets per pan 28L oil capacity	110 MJ	394 x 800 x 1120	65	\$5,820
		STG00P04	Fish plate, Mild steel false base for loose frying				\$108
► TURBO   610MM WIDE SERIES							
		TGF24ML	single pan Turbo-tube pan size 565 x 355 x 203 mm 3 baskets per pan 48L oil capacity	147 MJ	610 x 800 x 1120	90	\$7,940
		STG24P04	Fish plate, Mild steel false base for loose frying				\$138

Gas connection for fryers are BSP 3/4" (19 mm), Regulator inbuilt.

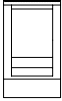


800 SERIES PASTA COOKERS GAS

STANDARD FEATURES INCLUDE

- Stainless steel pan, fry basket and holder



	Model	Description	MJ/kW	W x D x H mm	Kg	Price
	<b>FRG1PL</b>	single pan 6 portion control baskets Manual fill 32L capacity	80 MJ	457 x 800 x 1120	75	<b>\$8,320</b>

PASTA COOKERS ACCESSORIES

	Model	Description		Price
Fine mesh stainless steel pasta basket	<b>MBKPAG03</b>	portion basket 1 handle	each	<b>\$128</b>

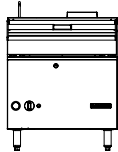
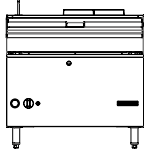
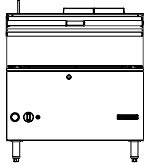


## BRATT PANS GAS

### STANDARD FEATURES INCLUDE

- Smooth stainless steel exterior
- Ergonomically designed counter balanced, screwless double skin lid with heavy duty lifting mechanism and drip zone at the back
- Powerful burners located in the base of the pan, together with 10 mm thick Duplex seamless stainless steel base provides improved heat retention, even heat and ease of cleaning
- All components easily serviceable from the front



	Model	Description	MJ/kW	W x D x H mm	Kg	Price
	<b>BPG65</b>	Tilting gas bratt pan 65 litre nominal capacity	78 MJ	795 x 905 x 960	200	<b>\$17,580</b>
	<b>BPG85</b>	Tilting gas bratt pan 85 litre nominal capacity	100 MJ	995 x 905 x 960		<b>\$21,000</b>
	<b>BPG135</b>	Tilting gas bratt pan 135 litre nominal capacity	120 MJ	995 x 905 x 1070	270	<b>\$27,800</b>
	<b>Crating</b>	N.B. Outside Sydney metropolitan area crating charge will apply			<b>net</b>	<b>\$400</b>

## BRATT PAN ACCESSORIES

	Model	Description	Price
<b>Folding shelf</b>	<b>TPG-SH</b>	Folding shelf to suit gastronorm dish	<b>\$378</b>



## ASIAN COOKING RANGES, WOKS GAS

### STANDARD FEATURES INCLUDE

- Flame failure
- All stainless steel construction
- Heavy duty dual ringed burner
- Energy efficient mongolian burner
- Heavy duty duckbill burner
- Fresh water spout
- Manually operated water control tap
- Air cooled – saves 90% of water usage
- Rear drain trough



	Model	Description	MJ/kW	W x D x H mm	Kg	Price
	<b>CWA1</b>	1 wok 356 mm diameter dual ring (D/R) Mongolian (M/G) duckbill (D/B)	54 90 120 MJ	600 x 850 x 1225 1 x 54 MJ 1 x 90 MJ 1 x 120 MJ	60	<b>\$4,600</b>
		N.B. Outside Sydney metropolitan area crating charge will apply				<b>net \$200</b>
	<b>CWA2</b>	2 woks 356 mm diameter dual ring (D/R) Mongolian (M/G) duckbill (D/B)	108 180 240 MJ	1200 x 850 x 1225 2 x 54 MJ 2 x 90 MJ 2 x 120MJ	150	<b>\$7,500</b>
		N.B. Outside Sydney metropolitan area crating charge will apply				<b>net \$300</b>
	<b>CWA3</b>	3 woks 356 mm diameter dual ring (D/R) Mongolian (M/G) duckbill (D/B)	162 270 360 MJ	1820 x 850 x 1225 3 x 54 MJ 3 x 90 MJ 3 x 120MJ	180	<b>\$10,245</b>
		N.B. Outside Sydney metropolitan area crating charge will apply				<b>net \$400</b>
	<b>CWA1B2</b>	1 wok 356 mm diameter, 2 open burners dual ring (D/R) Mongolian (M/G) duckbill (D/B)	106 142 172 MJ	905 x 850 x 1225 1 x 54 + 2 x 26 MJ 1 x 90 + 2 x 26 MJ 1 x 120 + 2 x 26 MJ	80	<b>\$6,100</b>
		N.B. Outside Sydney metropolitan area crating charge will apply				<b>net \$200</b>
	<b>CWA2B2</b>	2 woks 356 mm diameter, 2 open burners dual ring (D/R) Mongolian (M/G) duckbill (D/B)	160 232 292 MJ	1505 x 850 x 1225 2 x 54 + 2 x 26 MJ 2 x 90 + 2 x 26 MJ 2 x 120 + 2 x 26 MJ	210	<b>\$8,750</b>
		N.B. Outside Sydney metropolitan area crating charge will apply				<b>net \$300</b>
	<b>CWA3B2</b>	3 woks 356 mm diameter, 2 open burners dual ring (D/R) Mongolian (M/G) duckbill (D/B)	214 322 412 MJ	2125 x 850 x 1225 3 x 54 + 2 x 26 MJ 3 x 90 + 2 x 26 MJ 3 x 120 + 2 x 26 MJ	250	<b>\$11,650</b>
		N.B. Outside Sydney metropolitan area crating charge will apply				<b>net \$400</b>

### OPTIONAL FEATURES

Front drain optional – No Charge

Front or rear drain trough (Must be specified at time of order, add "F" to product code), Front drain not available with dual ring burners.

Any combination of burners arrangement – gas consumption will vary according to combination.

WOK Gas connection BSP 1" (25 mm)

B2 Gas connection BSP 3/4" (19 mm)


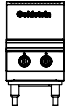
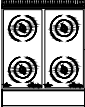
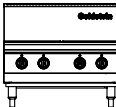
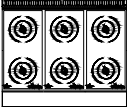
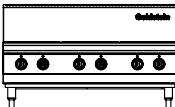
## WOK ACCESSORIES

<b>Splash guard left hand</b>	each	<b>\$258</b>
<b>Splash guard right hand</b>	each	<b>\$258</b>
<b>Splash guard between woks and open burners</b>	each	<b>\$258</b>
<b>Cover strip for joining wok modules</b>	each	<b>\$258</b>

COOKTOPS INDUCTION

STANDARD FEATURES INCLUDE

- 3.5 kW round induction zones
- Minimum functional pan diameter – 120mm
- Automatic pan detection and automatic switch off when the pan is removed
- Automatic power adjustment when the surrounding temperature
- 4 mm thick SCHOTT Ceran glass cooking surface for energy efficiency and exceptional performance
- Modular induction zones sections for easy maintenance
- Precise temperature control for each induction burner section with infinite control knob
- Heating ON indicator lights
- Internal cooling fan to keep internal electronics cool
- Stainless steel construction
- Adjustable height non-slip feet, ensuring a secure and stable position

	Model	Description	MJ/kW	W x D x H mm	Kg	Price
 	PEB12i	2 Induction zones	7	305 x 800 x 545		\$6,995
 	PEB24i	4 Induction zones	14	610 x 800 x 545		\$14,000
 	PEB36i	6 Induction zones	21	914 x 800 x 545		\$21,000

OPTIONAL FEATURES

Bench mounted, Stand with undershelf, Cupboard stand – see page 27 for details.







## 800 X-SERIES 20" (500mm) OVEN RANGES *ELECTRIC*

### STANDARD FEATURES INCLUDE

- 2 kW cast iron hot plates
- Heavy duty welded stainless steel body for rigidity and durability
- Stainless steel fascia and sides, spill zone and drip trays for ease of cleaning
- Fully welded surrounds for griddle
- 12mm thick mild steel griddle plate
- Griddle on left side



	Model	Description	MJ/kW	W x D x H mm	Kg	Price
<b>505 MM (20") OVEN</b>			<b>3 phase, (400V/50HZ+N+PE)</b>			
	<b>PE4S20-X</b>	4 x 2 kW solid plates 20" static oven	13.5	610 x 800 x 1120	129	<b>\$10,700</b>
	<b>PE4S20FF-X</b>	20" fan forced oven	14	610 x 850 x 1120	140	<b>\$12,550</b>
	<b>PE12G2S20-X</b>	2 x 2 kW solid plates 289 x 520 x 12mm griddle 20" static oven	15.5	610 x 800 x 1120	129	<b>\$10,700</b>
	<b>PE12G2S20FF-X</b>	20" fan forced oven	16	610 x 850 x 1120	140	<b>\$12,550</b>
	<b>PE24G20-X</b>	605 x 520 x 12mm griddle 20" static oven	17.5	610 x 800 x 1120	145	<b>\$10,700</b>

### OPTIONAL FEATURES

Black front control panel  
Chrome or grooved griddle plates

Electric oven ranges are supplied without a plug or lead.







in stock
  lead time 2 weeks
  lead time 6 weeks
  lead time 8 weeks

## 800 X-SERIES 28" (700mm) OVEN RANGES *ELECTRIC*

### STANDARD FEATURES INCLUDE

- 2 kW cast iron hot plates
- Heavy duty welded stainless steel body for rigidity and durability
- Stainless steel fascia and sides, spill zone and drip trays for ease of cleaning
- Fully welded surrounds for griddle
- 12mm thick mild steel griddle plate
- Griddle on left side



	Model	Description	MJ/kW	W x D x H mm	Kg	Price
<b>700 MM (28") FAN FORCED OVEN</b>						
	<b>PE6S28-X</b>	6 x 2 kW solid plates 28" static oven	19	914 x 800 x 1120	200	<b>\$13,340</b>
	<b>PE6S28FF-X</b>	28" fan forced oven	19	914 x 850 x 1120	210	<b>\$14,820</b>
	<b>PE12G4S28-X</b>	4 x 2 kW solid plates 289 x 520 x 12 mm griddle 28" static oven	20.5	914 x 800 x 1120	200	<b>\$13,380</b>
	<b>PE12G4S28FF-X</b>	28" fan forced oven	20.5	914 x 850 x 1120	220	<b>\$14,820</b>
	<b>PE24G2S28-X</b>	2 x 2 kW solid plates 605 x 520 x 12 mm griddle 28" static oven	22.5	914 x 800 x 1120	220	<b>\$13,380</b>
	<b>PE24G2S28FF-X</b>	28" fan forced oven	23	914 x 850 x 1120	230	<b>\$14,820</b>
	<b>PE36G28-X</b>	910 x 520 x 12 mm griddle 28" static oven	24.5	914 x 800 x 1120		<b>\$13,380</b>
	<b>PE36G28FF-X</b>	28" fan forced oven	24.5	914 x 850 x 1120		<b>\$14,820</b>

### OPTIONAL FEATURES

Black front control panel

Chrome or grooved griddle plates

Electric oven ranges are supplied without a plug or lead.



## 800 X-SERIES ACCESSORIES *ELECTRIC*

	Model	Description	W x D x H mm	Price
<b>Castors C2</b>	<b>C2</b>	(4") per set of 2	per set 2	<b>\$230</b>
<b>Castors C4</b>	<b>C4</b>	(4") per set of 4, 2 with brakes	per set 4	<b>\$460</b>
<b>Tether chain</b>	<b>CHAIN</b>	<b>for use with castors</b>	each	<b>\$63</b>
<b>ADJC2 (leg castors)</b>	<b>ADJC2</b>	2 S/S adjustable castors <b>NO BRAKES</b>	per set of 2	<b>\$230</b>
<b>Grooved plate</b>	<b>GRV24</b>	for 610 mm griddle (lead time 12 weeks)	each	<b>\$2,160</b>
<b>Grooved plate</b>	<b>GRV36</b>	for 914 mm griddle (lead time 12 weeks)	each	<b>\$3,120</b>
<b>Grooved plate</b>	<b>GRV48</b>	for 1219 mm griddle (lead time 12 weeks)	each	<b>\$4,080</b>
<b>Chrome plate</b>		for 610 mm griddle	each	<b>\$1,000</b>
<b>Chrome plate</b>		for 914 mm griddle	each	<b>\$1,400</b>
<b>Chrome plate</b>		for 1219 mm griddle	each	<b>\$1,600</b>



## 800 X-SERIES SERIES COOKTOPS *ELECTRIC*












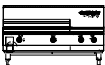
### STANDARD FEATURES INCLUDE

- 2 kW solid hot plates
- Stainless steel fascia and sides, spill zone and drip trays
- Heavy duty welded steel body for rigidity and durability



**NEW &  
UPGRADED  
FEATURES**

**PRICING  
UPDATE**

		Model	Description	MJ/kW	W x D x H mm	Kg	Price
COOK & BOILING TOPS   BENCH OR STAND MOUNTED				1 phase = 230V/50HZ+PE			
		PEB2S-X	2 x 2 kW solid plates	4	305 x 800 x 545	35	\$4,830
				3 phase = 400V/50HZ+N+PE			
		PEB4S-X	4 x 2 kW solid plates	8	610 x 800 x 545	50	\$6,475
		PEB12G2S-X	2 x 2 kW solid plates 289 x 520 x 12 mm electric griddle	10	610 x 800 x 545	50	\$6,475
		PEB6S-X	6 x 2 kW solid plates	12	914 x 800 x 545	84	\$7,125
		PEB12G4S-X	4 x 2 kW solid plates 289 x 520 x 12 mm electric griddle	14	914 x 800 x 545	84	\$7,125
		PEB24G2S-X	2 x 2 kW solid plates 605 x 520 x 12 mm electric griddle	20	914 x 800 x 545	84	\$7,125

### OPTIONAL FEATURES

- Black front control panel
- Chrome or grooved griddle plates
- Stands with undershelf or cupboard stands – see page 27 for details.

## 800 X-SERIES GRIDDLE PLATES *ELECTRIC*






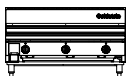

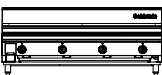
### STANDARD FEATURES INCLUDE

- 12mm mild steel griddle
- 6 kW heating elements per every 305mm section
- Thermostat control
- Stainless steel exterior
- Fully welded surrounds



**NEW &  
UPGRADED  
FEATURES**

**PRICING  
UPDATE**

		Model	Description	MJ/kW	W x D x H mm	Kg	Price
BENCH   STAND MOUNTED   12 mm GRIDDLE PLATE				3 phase = 400V/50HZ+N+PE			
		GPEDB12-X	plate size 289 x 520 x 12 mm	6	305 x 800 x 545		\$3,600
		GPEDB24-X	plate size 605 x 520 x 12 mm	12	610 x 800 x 545	50	\$5,785
		GPEDB36-X	plate size 910 x 520 x 12 mm	18	914 x 800 x 545	85	\$7,230
		GPEDB48-X	plate size 1215 x 520 x 12 mm	24	1219 x 800 x 545	120	\$8,360

### OPTIONAL FEATURES

- Black front control panel
- Chrome or grooved griddle plates
- Stands with undershelf or cupboard stands – see page 27 for details.

Electric cooktops and griddle plates are supplied without a plug or lead.



**DOWNLOAD GOLDSTEIN  
X-SERIES ELECTRIC BROCHURE**


■ in stock ■ lead time 2 weeks ■ lead time 6 weeks ■ lead time 8 weeks

## SALAMANDERS *ELECTRIC*

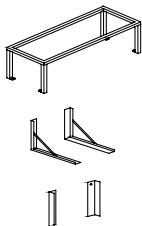
### STANDARD FEATURES INCLUDE

- Stainless steel exterior
- Flame failure


PRICING  
UPDATE

	Model	Description	MJ/kW	W x D x H mm	Kg	Price
3 phase = 415V+N+E						
	<b>SA36E</b>	grid size 600 x 370 moveable ratchet, five positions cast iron grids for marking	6 kW	860 x 525 x 445	50	<b>\$6,180</b>

## SALAMANDERS ACCESSORIES

	Model	Description	W x D x H mm	Kg	Price
	<b>BSSM1</b>	stand to suit SA36	860 x 330 x 315	15	<b>\$552</b>
	<b>BSSM2</b>	stand to suit SA48	1110 x 330 x 315	15	<b>\$608</b>
	<b>SA-SS</b>	wall brackets to suit gas or electric salamanders	410 x 400	10	<b>\$552</b>
	<b>SAAC</b>	concealed brackets to suit gas or electric salamanders	53 x 40 x 525	6	<b>\$209</b>





## 800 SERIES FRYERS *ELECTRIC*

### STANDARD FEATURES INCLUDE

- Stainless steel face & sides
- Stainless steel pan and basket
- Digital thermostat
- Night lid



	Model	Description	MJ/kW	W x D x H mm	Kg	Price
<b>RAPID FRY 457 MM WIDE</b> <span style="float: right;">3 phase = 415V+N+E</span>						
	<b>FRE18/1DL</b>	single pan 2 baskets per pan pan size 405 x 390 x 275 mm 32L oil capacity	21 kW	457 x 800 x 1120	65	<b>\$7,930</b>
	<b>FRE18P56</b>	Fish plate, Mild steel false base for loose frying				<b>\$138</b>
<b>RAPID FRY 610 MM WIDE</b>						
	<b>FRE24DL</b>	single pan 3 baskets per pan extra wide pan size 555 x 390 x 275 mm 45L oil capacity	21 kW	610 x 800 x 1120	90	<b>\$9,165</b>
	<b>FRE24P51</b>	Fish plate, Mild steel false base for loose frying				<b>\$158</b>
<b>SPLIT PAN 457 MM WIDE</b> <span style="float: right;">2 phase</span>						
	<b>FRET18DL</b>	split pan 2 baskets – one per pan pan size 2 – 195 x 395 x 275 mm 17L oil capacity per pan	14 kW	457 x 800 x 1120	75	<b>\$9,560</b>
	<b>FET18P29</b>	Fish plate, Mild steel false base for loose frying				<b>\$138</b>



## FRYER ACCESSORIES

	Model	Description		Kg	Price
Basket, gas fryer	<b>MBKFG180</b>	S/S Fryer basket to suit – FRG Fryers	each	3	<b>\$128</b>
Basket, electric fryer	<b>MBKFE180</b>	S/S Fryer basket to suit – FRE Fryers	each	3	<b>\$128</b>
Basket, gas fryer	<b>MBKTGF00</b>	S/S Fryer basket to suit – TGF and VFG Fryers	each	3	<b>\$148</b>
ADJC2 ( leg castors)	<b>ADJC2</b>	2 adjustable castors <b>NO BRAKES</b>	per set of 2		<b>\$230</b>
Castors C2	<b>C2</b>	(4") per set of 2	per set of 2		<b>\$230</b>
Castors C4	<b>C4</b>	(4") per set of 4, 2 with brakes	per set of 4		<b>\$460</b>
Tether chain	<b>CHAIN</b>	for use with castors	each		<b>\$63</b>

### FRYER JOINING COVER STRIPS

	<b>FRG36P49</b>	FRG1 or FRG24 joins to FRG1 or FRG24			<b>\$138</b>
	<b>FRE00A01</b>	FRE18 or FRE24 joins to FRE18 or FRE24			<b>\$138</b>
	<b>STG00P40</b>	TGF1M or 18 or 24 joins to TGF1M or TGF24			<b>\$138</b>
	<b>FRV00P36</b>	VFG1 joins to VFG1			<b>\$138</b>
	<b>FRV00P44</b>	VFGT or VFG24 joins to VFG1, VFGT or VFG24			<b>\$148</b>
	<b>FRV00P40</b>	VFG1 joins to TGF1M or 24			<b>\$148</b>

### STAINLESS STEEL NIGHT LID

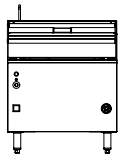
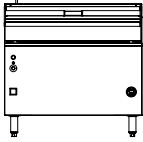
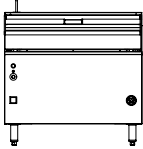
Narrow	<b>FRE18A30</b>	FRE18D, FRET18D	each		<b>\$118</b>
	<b>FRG18A17</b>	FRG1L, FRG1PL	each		<b>\$118</b>
	<b>STG00A39</b>	TGF1M/400L, VFG1L	each		<b>\$118</b>
	<b>FRV45A39</b>	VFGTL	each		<b>\$118</b>
Wide	<b>FRE24A30</b>	FRE24D	each		<b>\$138</b>
	<b>FRG24A17</b>	FRG24L, FRG24PL	each		<b>\$138</b>
	<b>STG24A39</b>	TGF24	each		<b>\$128</b>
	<b>FRV60A39</b>	VFG24L	each		<b>\$138</b>

## BRATT PANS *ELECTRIC*

### STANDARD FEATURES INCLUDE

- Smooth stainless steel exterior
- Ergonomically designed counter balanced, screwless double skin lid with heavy duty lifting mechanism and drip zone at the back
- Powerful heating elements located in the base of the pan, together with 10 mm thick Duplex seamless stainless steel base provides improved heat retention, even heat and ease of cleaning
- All components easily serviceable from the front



	Model	Description	MJ/kW	W x D x H mm	Kg	Price
	<b>BPE65</b>	Tilting electric bratt pan 65 litre nominal capacity	12.2 kW	795 x 905 x 960	180	<b>\$20,500</b>
	<b>BPE85</b>	Tilting electric bratt pan 85 litre nominal capacity	18.2 kW	995 x 905 x 960		<b>\$22,080</b>
	<b>BPE135</b>	Tilting electric bratt pan 135 litre nominal capacity	18.2 kW	995 x 905 x 1070	230	<b>\$29,650</b>
	<b>Crating</b>	N.B. Outside Sydney metropolitan area crating charge will apply			<b>net</b>	<b>\$400</b>

### OPTIONAL FEATURES

- Digital thermostat

## BRATT PAN ACCESSORIES

	Model	Description	Price
<b>Folding shelf</b>	<b>TPG-SH</b>	Folding shelf to suit gastronorm dish	<b>\$378</b>





## THERMAL CONVECTION OVENS *ELECTRIC*

### STANDARD FEATURES INCLUDE

- Stainless steel door, front, sides & liner
- Manual controls with cook & hold



	Model	Description	MJ/kW	W x D x H mm	Kg	Price
<b>THERMAL CONVECTION OVEN <i>ELECTRIC</i></b> combined convection and controlled rethermalisation						
	<b>RTCE10P</b>	electric bench convection and rethermalising oven 10 slide rack with 5 shelves inc. holding capacity 20 1 x 1 trays or 10 bakers trays (750 x 400 mm)	13 kW	774 x 1100 x 1170	190	<b>\$18,295</b>
	<b>SBRTC</b>	stand to suit RTC				<b>\$1,080</b>
	<b>RTCE12P</b>	electric convection and rethermalising oven 12 slide rack with 5 shelves inc. holding capacity 24 1 x 1 trays or 12 bakers trays (750 x 400 mm)	13 kW	774 x 1100 x 1570	220	<b>\$21,000</b>
	<b>SBRTC</b>	stand to suit RTC				<b>\$1,080</b>

## LINCAT CONVECTION OVEN *ELECTRIC*



### STANDARD FEATURES INCLUDE

- Touchscreen control with easy to use icon driven menu selections
- Easy view traffic light status
- Space for 24 programs with up to four stages, which can be adjusted individually
- Up to four stage phased cooking for perfect results set temperature, time, fan speed and humidity injection for each stage
- Nine hour on screen timer, with electronic buzzer, and flashing oven lamps to indicate that cycle has finished



	Model	Description	MJ/kW	W x D x H mm	Kg	Price
	<b>C0343T</b>	4 x GN1/1 capacity Shelf spacing 85mm	3kW 13 amps 1ph	660 x 740 x 600	69	<b>\$5,695</b>

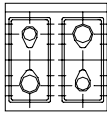
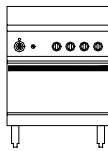
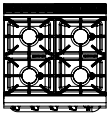

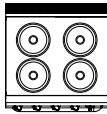
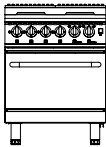
## LINCAT CONVECTION OVEN ACCESSORIES

Part No	Description	Price
<b>C0300/FS</b>	Floor stands with runners	<b>\$2,080</b>
<b>C0300/LFSK</b>	Low stand and stacking kit	<b>\$2,080</b>

## 700 SERIES GOURMET RANGES GAS, ELECTRIC

### STANDARD FEATURES INCLUDE

- Flame failure
- Pilots
- Electronic ignition

	Model	Description	MJ/kW	W x D x H mm	Kg	Price
<b>GAS TOP AND OVEN</b>						
 	<b>GR/G710FF</b>	4 burners 530 x 500 x 290 mm fan forced gas oven	94 MJ 0.5 kW	700 x 700 x 970	135	<b>\$7,560</b>
<b>GAS TOP AND ELECTRIC OVEN</b>						
 	<b>GR/GE710FF</b>	4 burners 530 x 500 x 290 mm <b>fan forced</b> electric oven	74 MJ 4.8 kW	700 x 700 x 970	80	<b>\$8,160</b>
<b>ELECTRIC TOP AND OVEN</b>						
 	<b>GR/EE710FF</b>	4 x 2.0 kW solid plates 530 x 500 x 290 mm fan forced electric oven	12.6 kW	700 x 700 x 970	135	<b>\$ 8,950</b>





## STANDS, CUPBOARD STANDS &amp; INFILL BENCHTOPS

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## STAINLESS STEEL STANDS &amp; UNDERSHELF

	Model	Description	W x D x H mm	Kg	Price
	<b>SB12</b>	to suit 305 mm cooktops, griddles and chargrills	305 x 800 x 690	10	<b>\$600</b>
	<b>SB24</b>	to suit 610 mm cooktops, griddles and chargrills	610 x 800 x 690	15	<b>\$700</b>
	<b>SB36</b>	to suit 914 mm cooktops, griddles and chargrills	914 x 800 x 690	20	<b>\$810</b>
	<b>SB48</b>	to suit 1219 mm cooktops, griddles and chargrills	1219 x 800 x 690	25	<b>\$915</b>
	<b>SB24SA</b>	to suit to suit 610 mm griddle toaster GPGDBSA24	610 x 800 x 690	15	<b>\$700</b>
	<b>SB36SA</b>	to suit to suit 914 mm griddle toaster GPGDBSA36	914 x 800 x 690	20	<b>\$810</b>
	<b>SB30</b>	to suit 740 mm Teppanyaki	740 x 690 x 690		<b>\$775</b>
	<b>SB45</b>	to suit 1120 mm Teppanyaki	1120 x 690 x 690		<b>\$880</b>
	<b>SB12RB</b>	to suit 305 mm RBA	305 x 800 x 515	10	<b>\$650</b>
	<b>SB24RB</b>	to suit 610 mm RBA	610 x 800 x 515	15	<b>\$760</b>
	<b>SB36RB</b>	to suit 914 mm RBA	914 x 800 x 515	20	<b>\$860</b>
	<b>SB48RB</b>	to suit 1219 mm RBA	1219 x 800 x 515	25	<b>\$960</b>

## STAINLESS STEEL CUPBOARD STAND

	<b>CSB12</b>	to suit 305mm cooktops, griddles and chargrills	305 x 675 x 697		<b>\$1,920</b>
	<b>CSB24</b>	to suit 610mm cooktops, griddles and chargrills	610 x 675 x 697		<b>\$2,740</b>
	<b>CSB36</b>	to suit 914mm cooktops, griddles and chargrills	914 x 675 x 697		<b>\$3,420</b>
	<b>CSB48</b>	to suit 1219mm cooktops, griddles and chargrills	1219 x 675 x 697		<b>\$4,660</b>

## STAINLESS STEEL INFILL BENCHTOP

	<b>GIB12-X</b>	12" infill bench, top assembly - top only	305 x 800 x 548		<b>\$720</b>
	<b>GIB24-X</b>	24" infill bench, top assembly - top only	610 x 800 x 548		<b>\$910</b>
	<b>GIB36-X</b>	36" infill bench, top assembly - top only	914 x 800 x 548		<b>\$1,135</b>

Please note that the Infil benchtops need to be mounted on open stands or cupboard bases.

Marine equipment options for Goldstein and Eswood are available.  
Please speak with a Middleby Goldstein team.



ESWOOD DISH AND GLASSWASHERS

MACHINE	MEAL SERVICE	RACK CAPACITY	RACK SIZE mm	WASH CYCLE	WATER SUPPLY	POWER	WATER CONSUMPTION	TANK CAPACITY
IW3N Glasswasher	1800/hour glasses	30 x 285ml glasses	432 x 356 (17" x 14") or 400 x 400mm (R402 type)	50 seconds hot cycle 50 seconds hot & cold	65°C 1-4 BAR (15-58 PSI)	3.6 kW 15 AMP 1 PHASE	7ltr hot or 7ltr hot & 3ltr cold	12 litres
UC25NDP Undercounter Warewasher	30-60 pax	16 x 300 plates 8 x 280	500 x 500mm	60/85/115 seconds	65°C 2-4 BAR (28-58 PSI)	3.6 kW 15 AMP 1 PHASE	3.5ltr/cycle	18 litres
Smartwash SW400 Warewasher	30 Light meals or 1200 glasses/hr	30 x 285ml glasses or 9 x 250mm plates	432 x 356 (17" x 14") or 400 x 400mm (R402 type)	90/120/150 seconds + special	65°C 2-4 BAR (28-58 PSI)	3.6 kW 15 AMP 1 PHASE	1.9 ltr/cycle No cold rinse	8 litres
Smartwash SW500 Warewasher	30-60 pax	16 x 300 plates 8 x 280	500 x 500mm	60/90/180 seconds + special	65°C 2-4 BAR (28-58 PSI)	3.2 kW 15 AMP 1 PHASE	2.5ltr/cycle	20 litres
Smartwash SW900X Warewasher	40-80 pax	16 x 300 plates 8 x 280	500 x 500mm	60/90/180 seconds + special	65°C 2-4 BAR (28-58 PSI)	10.2kW 3 PHASE	1.8ltr/cycle	22 litres
Smartwash SW900V Warewasher	40-80 pax	16 x 300 plates 8 x 280	500 x 500mm	60/90/180 seconds + special	65°C 2-4 BAR (28-58 PSI)	10.2kW 3 PHASE	1.8ltr/cycle	22 litres
ES25 Pass-Through Warewasher	30-10 pax	18 x 250 plates 9 x 310	500 x 500mm	90/120 seconds	65°C 2-4 BAR (15-58 PSI)	3.5 kW 15 AMP 1 PHASE	3.5ltr/cycle	30 litres
ES32 Pass-Through Warewasher	60 – 130 pax	18 x 250 plates 9 x 310	500 x 500mm	90/120 seconds	15-25°C 1-4 BAR (15-58 PSI)	9.5 kW 3 PHASE	3.5ltr/cycle	30 litres
ES32V Pass-Through Ventless Warewasher	60 – 130 pax	18 x 250 plates 9 x 310	500 x 500mm	90/120 seconds	65°C 1-4 BAR (15-58 PSI)	9.4 kW 3 PHASE	3.5ltr/cycle	30 litres
ES50 Pass-Through Warewasher	120-200 pax	18 x 250 plates 9 x 390	500 x 500mm	60/90/120 seconds	65°C 1-4 BAR (15-58 PSI)	10.3 kW 3 PHASE	4ltr/cycle	45 litres
ES100 Rack Conveyor	100 racks per hour	18 x 250 plates 9 x 390	500 x 500mm	100 racks/hr	60-65°C 2-4 BAR (28-58 PSI)	23.5 kW 3 PHASE	400 ltr/hour	87 litres
ES150 Rack Conveyor	100 to 150 racks per hour	18 x 250 plates 9 x 390	500 x 500mm	150/100 racks/hr	60-65°C 2-4 BAR (28-58 PSI)	24.2 kW 3 PHASE	450 ltr/hour	87 litres
ES160 Rack Conveyor	160 to 175 racks per hour	18 x 250 plates 9 x 390	500 x 500mm	175/110 racks/hr	60-65°C 2-4 BAR (28-58 PSI)	24.5 kW 3 PHASE	480 ltr/hour	87 litres
ES220 Rack Conveyor	175 to 220 racks per hour	18 x 250 plates 9 x 390	500 x 500mm	220/150 racks/hr	60-65°C 2-4 BAR (28-58 PSI)	37.5 kW 3 PHASE	590 ltr/hour	87 litres



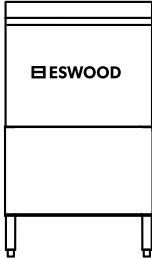


UNDERCOUNTER GLASSWASHER

STANDARD FEATURES INCLUDE

- Up to 1800 glasses per hour
- Selectable cold rinse
- Easy to use controls
- Durable stainless-steel body construction and wash arms
- Top mounted, accurate digital temperature controller and displays
- Safety cut-off fitted to door
- Easily removable spray arms and filters



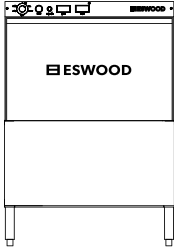
	Model	Description	kW	W x D x H mm	Kg	Price
AUTOMATIC GLASSWASHER						
	IW3N	includes: 1 x flat rack 430 x 360mm 1 x plate/saucer support 1 x cutlery container	3.6 kW 1ph	510 x 550 x 875	40	\$6,210

UNDERCOUNTER WAREWASHERS

STANDARD FEATURES INCLUDE

- Digital wash and rinse temperature controllers and displays
- Temperature booster
- Integrated drain pump
- Pump-power wash
- Detergent pump
- Rinse aid injector



	UC25NDP	includes: 1 x NK cup rack 500 x 500 1 x UK plate rack 500 x 500 1 x CB cutlery container	3.6 kW 1ph	605 x 650 x 875	68	\$7,700
	NK	cup rack 500 x 500		500 x 500 x 100	1.4	\$110
	UK	plate rack 500 x 500		500 x 500 x 100	1.5	\$110
	CB	cutlery container				\$25



### PASS THROUGH WAREWASHERS

#### STANDARD FEATURES INCLUDE

- Fully stainless steel interior
- Digital temperature controller & display
- Detergent & Rinse Aid pump
- Wash and rinse pump



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	Model	Description	kW	W x D x H mm	Kg	Price
<b>AUTOMATIC IN-LINE AND CORNER OPERATION</b>						
	<b>ES25</b>	wash cycle 90 and 120 seconds 1 x TR14 plate rack 500 x 500 x 100 (w x d x h) 1 x TR1 cup rack 500 x 500 x 100 (w x d x h) 1 x CB cutlery container 1 phase only	3.5 kW 1ph	595 x 600 x 1405	103	<b>\$8,280</b>
	<b>ES25DP</b>	as above fitted with Drain Pump				<b>\$8,800</b>
	<b>IH25</b>	optional insulated hood for ES25				<b>\$1,100</b>
	<b>ES32</b>	wash cycle 90 and 120 seconds 2 x TR14 plate racks 500 x 500 x 100 (w x d x h) 1 x TR1 cup rack 500 x 500 x 100 (w x d x h) 1 x CB cutlery container 3 phase only + N + E	9.5 kW 3ph	595 x 600 x 1405	103	<b>\$8,600</b>
	<b>ES32DP</b>	as above fitted with Drain Pump				<b>\$9,160</b>
	<b>IH32</b>	optional insulated hood for ES32				<b>\$1,100</b>
	<b>ES32V</b>	wash cycle 90 and 120 seconds 2 x TR14 plate racks 500 x 500 x 100 (w x d x h) 1 x TR1 cup rack 500 x 500 x 100 (w x d x h) 1 x CB cutlery container 3 phase only + N + E Heat recovery <i>The unique heat recovery system recycles energy from the steam generated by the dishwasher which saves energy in every cycle.</i> Please note: Heat recovery unit is supplied separately and will require assembly prior to use.	9.4 kW 3ph	685 x 805 x 1955		<b>\$14,250</b>
	<b>ES50</b>	wash cycle 60, 90 and 120 seconds large clearance chamber for items to 400mm 2 x TR14 plate rack 500 x 500 x 100 (w x d x h) 1 x TR1 cup rack 500 x 500 x 100 (w x d x h) 1 x CB cutlery containers 3 phase only + N + E	10.3 kW 3ph	645 x 645 x 1490	112	<b>\$12,300</b>
	<b>ES50DP</b>	as above fitted with Drain Pump				<b>\$13,350</b>
	<b>IH50</b>	optional insulated hood for ES50				<b>\$1,220</b>

#### OPTIONAL FEATURES

- Drain pump



## POT, PAN, TRAY AND UTENSIL WASHERS

### STANDARD FEATURES INCLUDE

- Wash and Rinse pump
- Digital temperature displays
- Wash cycle times 2, 4 or 6 minutes



	Model	Description	kW	W x D x H mm	Kg	Price
	<b>UT20</b>	chamber opening up to 650 mm clear  heavy duty rack size & opening 660W x 610D x 650 mm  <i>takes standard Australian baking trays, garbage bins, large mixing bowls and stock pots</i>	13.5 kW 3ph	805 x 805 x 1875	160	<b>\$16,300</b>
	<b>UT20P</b>	pass-through model  chamber opening up to 540 mm clear  <i>takes standard Australian baking trays, garbage bins, large mixing bowls and stock pots</i>	13.5 kW 3ph	805 x 855 x 1760	160	<b>\$17,720</b>
	<b>UT20H</b>	chamber opening up to 800 mm clear  <i>takes standard Australian baking trays, garbage bins, large mixing bowls and stock pots</i>	13.5 kW 3ph	805 x 805 x 2025	170	<b>\$18,600</b>



## DISHWASHER RACKS

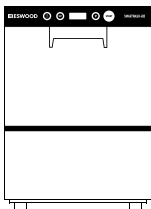
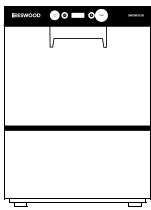
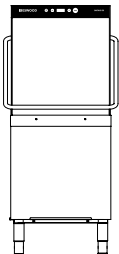
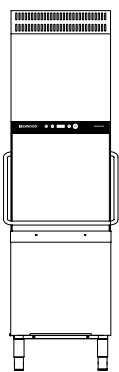
	Model	Description	W x D x H mm	Price
	<b>UK</b>	plate rack small tray rack	500 x 500 x 100	<b>\$110</b>
	<b>BK</b>	combination silver and cup rack (closed mesh base)	500 x 500 x 100	<b>\$110</b>
	<b>NK</b>	open mesh cup rack	500 x 500 x 100	<b>\$110</b>
	<b>CB</b>	cutlery container	105 x 105 x 130	<b>\$25</b>

### SMARTWASH WAREWASHERS

#### STANDARD FEATURES INCLUDE

- Drain pump
- Detergent & Rinse Aid pump
- Self-diagnostic system

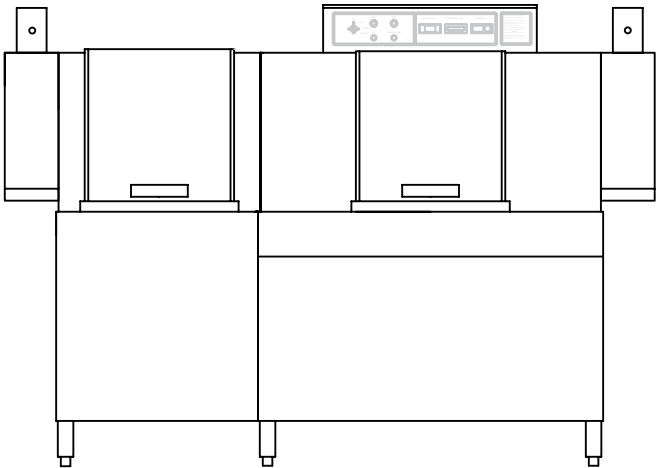
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	Model	Description	kW	W x D x H mm	Kg	Price
<b>UNDERCOUNTER, FRONT-LOAD</b>						
	<b>SW400</b>	user friendly TOUCH control panel digital wash & rinse temp. display wash cycle 90, 120 & 150 seconds + special (time variable wash cycle chosen by operator – time limit 12 min)  Includes 430 x 360mm glass rack <i>water saving – 1.9 litres per cycle</i>	3.6 kW 1ph	436 x 535 x 670	32	<b>\$3,780</b>
	<b>R402-1</b>	glass/cup rack 400 x 400		400 x 400 x 90	1	<b>\$80</b>
	<b>P-400</b>	small plate insert		350 x 90 x 90	1	<b>\$25</b>
	<b>SW500</b>	user friendly TOUCH control panel wash cycle 60, 90 & 180 seconds + special (time variable wash cycle chosen by operator – time limit 12 min) digital wash & rinse temp. display  Includes 500 x 500mm plate & glass racks cutlery container <i>water saving – 2.5 litres per cycle</i>	3.2 kW 1ph	575 x 605 x 820	56	<b>\$4,950</b>
<b>PASS-THROUGH</b>						
	<b>SW900X</b>	user friendly TOUCH control panel wash cycle 60, 90 & 180 seconds + special (time variable wash cycle chosen by operator – time limit 12 min) huge 465mm opening for large items e.g pots accepts 500 x 500mm racks ProGilde Hood for smooth sliding on anti-friction guides without bucking or jamming Self cleaning system Insulated eco hood for energy saving and noise reduction saves up to 0.5 kW per hour <i>water saving – uses only 1.8 litres per cycle</i>	10.2 kW 3ph	633 x 755 x 1565	120	<b>\$7,900</b>
	<b>SW900V</b>		10.2 kW 3ph	Overall dimensions 633 x 755 x 2265	146	<b>\$14,600</b>
	<b>COMPONENT BREAKDOWN</b>					
	<b>SW900H</b>	user friendly TOUCH control panel wash cycle 60, 90 & 180 seconds + special (time variable wash cycle chosen by operator – time limit 12 min) huge 465mm opening for large items e.g pots accepts 500 x 500mm racks ProGilde Hood for smooth sliding on anti-friction guides without bucking or jamming Self cleaning system Insulated eco hood for energy saving and noise reduction saves up to 0.5 kW per hour  Includes 500 x 500mm plate & glass racks cutlery container <i>water saving – uses only 1.8 litres per cycle</i>		Dishwasher dimensions 633 x 755 x 1565	121	
	<b>SWRC</b>	Heat recovery unit  <i>The unique heat recovery system recycles energy from the steam generated by the dishwasher which saves energy in every cycle.</i>  Please note: Heat recovery unit is supplied separately and will require assembly prior to use.		Heat recovery unit dimensions 633 x 755 x 700	25	



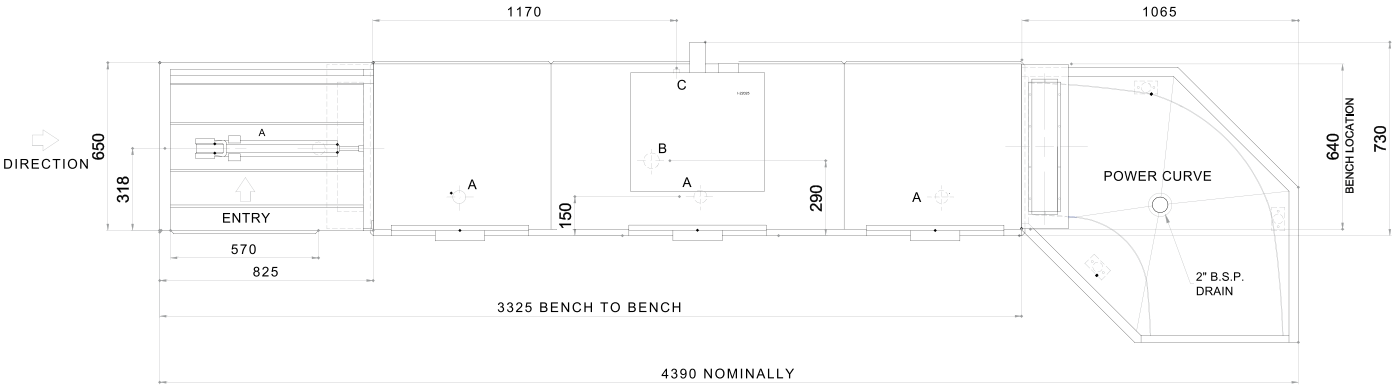


ESWOOD RACK TYPE WAREWASHERS



Base Machine	Description	kW	W x D x H	Kg (m³)	Price
ES100	100 racks per hour	23.5 kW	1130 x 730 x 1600	200 (1.6)	\$27,300
ES150	100 to 150 racks / hour	24.2 kW	1700 x 730 x 1600	250 (2.4)	\$36,330
ES160	160 to 175 racks / hour	24.5 kW	1820 x 730 x 1600	275 (2.6)	\$44,395
ES160RA	160 to 175 racks per hour, right angle pre wash	24.5 kW	1820 x 730 x 1600	275 (2.6)	\$50,000
ES220	175 to 220 racks / hour	37.5 kW	2500 x 730 x 1600	275 (3.5)	\$59,000
ES220RA	175 to 220 racks per hour, right angle pre wash	37.5 kW	2500 x 730 x 1600	275 (3.5)	\$64,800
Crating	N.B. Outside Sydney metropolitan area crating charge will apply			net	\$400

Please advise which base machine, direction of machine and any accessories below that are needed and a shop drawing and quote will be provided for any Rack machine systems



### RACK MACHINE ACCESSORIES

✓ = Permitted option

✗ = Not Permitted

MODEL	PRODUCT CODE	ES100	ES150	ES160	ES220
Extension hoods & vent spigots	<b>EV</b>	✓	✓	✓	✓
6 kW Dryer	<b>D</b>	✓	✓	✗	✗
9 kW Dryer	<b>D+</b>	✓	✓	✗	✗
12 kW Dryer (twin fans)	<b>DT</b>	✗	✗	✓	✓
15 kW Dryer (twin fans)	<b>DQ</b>	✗	✗	✓	✓
Insulated panels (per metre machine length)	<b>IP</b>	\$2,940 basic machine	\$4,420 basic machine	\$4,760 basic machine	\$6,580 basic machine
Eco-rinse	<b>ECO</b>	✓	✓	✓	✓
Heat recovery condenser	<b>HR</b>	✗	✓ only with dryer	✓ only with dryer	✓
Right angle pre-wash entry	<b>RA</b>	✗	✗	✓	✓
Right angle entry bench	<b>A</b>	✓	✓	✓	✓
90° Power entry curve, L-R	<b>90DLEN</b>	✓	✓	✓	✓
90° Power exit curve, L-R	<b>90DLEX</b>	✓	✓	✓	✓
90° Power entry curve, R-L	<b>90DREN</b>	✓	✓	✓	✓
90° Power exit curve, R-L	<b>90DREX</b>	✓	✓	✓	✓
Double clutch, required if entry and/or exit curve is fitted	<b>DCL</b>	✓	✓	Fitted as standard	Fitted as standard
180° Power entry or exit curve (self powered)	Specify entry or exit, left or right	✓	✓	✓	✓
Steam heating, ES160	<b>S</b>	✗	✗	✓	✗
Steam heating, ES220	<b>S</b>	✗	✗	✗	✓
Steam heated twin fan dryer (equiv. to 12kw)	<b>DTS</b>	✗	✗	✓	✓
Rinse boost pump	<b>RP</b>	✓	✓	✓	✓
Bench limit switch	<b>LS</b>	✓	✓	✓	✓
Auto timer	<b>T</b>	✓	✓	✓	✓
HACCP data logging system	<b>HP</b>	✓	✓	✓	✓
Roller exit conveyor (max. length 2.5m)	-	✓	✓	✓	✓



### DISHWASHER CLEANING CHEMICALS

	Model	Description	Kg/Ltr	Price
	<b>DW59</b>	Dishwashing Powder	4 kg	<b>\$143</b>
	<b>DWL59</b>	Dishwasher Liquid Detergent	2x5 Ltr	<b>\$120</b>
	<b>GW59</b>	Glass Washer	2x5 Ltr	<b>\$120</b>
	<b>RA59</b>	Rinse AID	2x5 Ltr	<b>\$99</b>



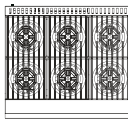
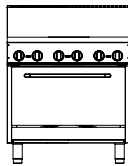


## OVEN RANGES GAS

### STANDARD FEATURES INCLUDE

- High performance 32MJ burners with pilots and flame failure as standard
- Heavy-duty construction
- Manual control valves
- Heavy-duty cooking plates and burner trivets
- Gas static oven, 100°C - 300°C thermostatic, Piezo ignition
- Stainless steel exterior
- Stainless steel spill trays
- Large, robust dial controls
- Heavy duty adjustable feet
- Fully modular
- Full size back flue guard control

**PRICING  
UPDATE**

	Model	Description	MJ/kW	W x D x H mm	Kg	Price	
OVEN 24" / 610 mm							
		M24S-4F	4 burners Oven size 490 x 600 x 350 mm Rack size 470 x 560 mm 2 racks	NG 156.5 MJ LPG 158 MJ	610 x 815 x 1175	160	\$4,700
OVEN 36" / 915 mm							
		M36S-6F	6 burners Oven size 680 x 600 x 350 mm Rack size 635 x 560 mm GN2/1,2 racks Drop down door	NG 221.5 MJ LPG 227.5 MJ	910 x 815 x 1175	203	\$5,750

Gas connection for all the above units is 3/4 male, all units are supplied as Natural Gas, with LP gas conversion kits included.


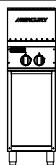

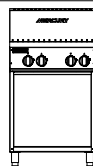
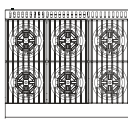
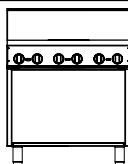
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## COOKTOPS GAS

### STANDARD FEATURES INCLUDE

- High performance 32MJ burners with pilots and flame failure as standard
- Stainless steel construction and finish
- Heavy duty cast iron trivets
- Manually controlled, independent hobs
- Large robust dial controls
- Removable full width waste tray
- Heavy duty adjustable feet
- Full size back flue guard
- Supplied on welded enclosed cupboard stand

**PRICING  
UPDATE**

		Model	Description	MJ/kW	W x D x H mm	Kg	Price
		MHN-12-F	2 burners	65 MJ	305 x 815 x 1175	69	\$2,370
		MHN-24-F	4 burners	130 MJ	610 x 815 x 1175	125	\$3,150
		MHN-36-F	6 burners	195 MJ	910 x 815 x 1175	190	\$4,050

Gas connection for all the above units is BSP 3/4". All units are supplied as Natural Gas, with LP gas conversion kits included.

Installation: allow 100mm for gas regulator at rear of unit.


**DOWNLOAD  
MERCURY BROCHURE**

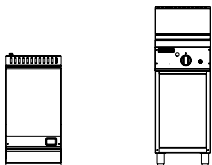
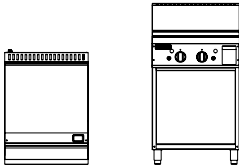
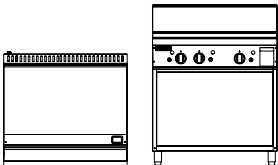
■ Check stock availability with the Middleby Goldstein sales team.

## GRIDDLES GAS

### STANDARD FEATURES INCLUDE

- 20 mm thick mild steel griddle plate
- Stainless steel construction and finish
- Polished steel cooking surface
- Manually controlled, Independent cooking zones
- Flame failure as standard
- Stainless steel burners
- Removable waste tray
- Full size back flue guard
- Supplied on welded enclosed cupboard stand

**PRICING  
UPDATE**

	Model	Description	MJ/kW	W x D x H mm	Kg	Price
	<b>MGN-15-F</b>	1 'U' shape burner Griddle surface 381 x 510 mm	32.5 MJ	381 x 815 x 1175	95	<b>\$2,250</b>
	<b>MGN-24-F</b>	2 'U' shape burners Griddle surface 610 x 510 mm	65 MJ	610 x 815 x 1175	143	<b>\$3,100</b>
	<b>MGN-36-F</b>	3 'U' shape burners Griddle surface 910 x 510 mm	97.5 MJ	910 x 815 x 1175	207	<b>\$3,950</b>

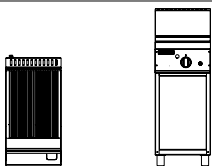
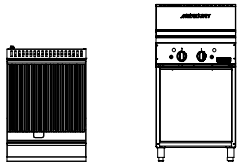
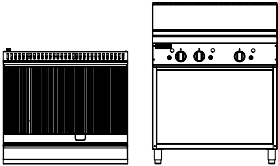
## CHARBROILERS GAS

### STANDARD FEATURES INCLUDE

- Stainless steel construction and finish
- Heavy duty cast iron grilling grates
- Manually controlled, independent cooking zones
- Heavy duty cast radiant as standard
- Stainless steel burners, Burner valves
- Removable full width waste tray
- Full size back flue guard
- Supplied on welded enclosed cupboard stand

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**PRICING  
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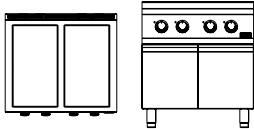
	Model	Description	MJ/kW	W x D x H mm	Kg	Price
	<b>MCN-15-FR</b>	1 'U' shape burner Grill size 377 x 510 mm	32.5 MJ	381 x 815 x 1175	91	<b>\$2,365</b>
	<b>MCN-24-FR</b>	2 'U' shape burners Grill size 610 x 510 mm	65 MJ	610 x 815 x 1175	145	<b>\$3,300</b>
	<b>MCN-36-FR</b>	3 'U' shape burners Grill size 910 x 510 mm	97.5 MJ	910 x 815 x 1175	209	<b>\$3,620</b>

Gas connection for all the above units is BSP 3/4". All units are supplied as Natural Gas, with LP gas conversion kits included.  
Installation: allow 100mm for gas regulator at rear of unit.

## INDUCTION COOKER

### STANDARD FEATURES INCLUDE

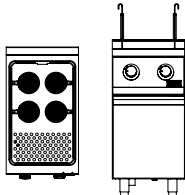
- SCHOTT high quality glass panels
- Four powerful 3500W induction heating zones
- Pan detection
- Individual temperature controls with 10 heat settings.
- Stainless steel construction
- Closed cupboard stand

	Model	Description	MJ/kW	W x D x H mm	Kg	Price
	<b>IP4-X-700</b>	4 x 3.5 kW heating zones 10 adjustable heat levels Stainless steel construction	14 kW	800 x 730 x 905	125	<b>\$12,495</b>

## PASTA COOKER *ELECTRIC*

### STANDARD FEATURES INCLUDE

- Manual or automatic water refill
- Water level control with protection against dry burning
- Stainless steel construction
- Supplied on a closed cupboard stand

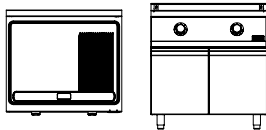
	Model	Description	MJ/kW	W x D x H mm	Kg	Price
	<b>IPC1-6-700</b>	27 litre capacity 4 stainless steel basket	6.55 kW	400 x 730 x 905		<b>\$3,750</b>



## GRIDDLE *ELECTRIC*

### STANDARD FEATURES INCLUDE

- 19mm thick chrome plate with a groove
- Temperature range: 100-300°C
- Individual temperature controls
- Stainless steel construction
- Supplied on a closed cupboard stand

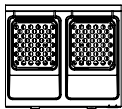
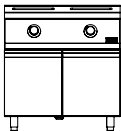
	Model	Description	MJ/kW	W x D x H mm	Kg	Price
	<b>IEG2-X-700</b>	Cooking Area 750 x 560mm 19mm thick chrome plate 1/3 ribbed	12 kW	800 x 730 x 905		<b>\$5,995</b>



## FRYER *ELECTRIC*

### STANDARD FEATURES INCLUDE

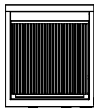
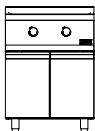
- Two independently controlled workspaces
- Heat indicator
- Thermostat temperature control from 60 to 190°C
- Stainless steel construction
- Supplied on a closed cupboard stand

	Model	Description	MJ/kW	W x D x H mm	Kg	Price
 	<b>IEF2-X-700</b>	2 pan 1 extra wide basket per pan 16L oil capacity per pan	24 kW	800 x 730 x 905		<b>\$5,750</b>

## CHARGRILL *ELECTRIC*

### STANDARD FEATURES INCLUDE

- Inclined grilling grid
- Stainless steel construction
- Supplied on a closed cupboard stand

	Model	Description	MJ/kW	W x D x H mm	Kg	Price
 	<b>IEC2-6-700</b>	Cooking Area 605 x 500mm 2 separate workspaces Cast iron grilling mesh	7.2 kW	610 x 730 x 905		<b>\$4,995</b>





## MILLIVOLT FRYERS GAS

### STANDARD FEATURES INCLUDE

- Cabinet – stainless steel front, sides and door
- Tank – stainless steel
- Millivolt thermostat

**PRICING  
UPDATE**

	Model	Description	MJ/kW	W x D x H mm	gross weight	Price
	<b>SG14S</b>	22L oil capacity 2 baskets	119 MJ	397 x 875 x 1172	95	<b>\$5,840</b>
	<b>SG14TS</b>	split tank 2 x 11L oil capacity lid 9" adjustable legs	105 MJ		104	<b>\$7,795</b>
	<b>SG18S</b>	38L oil capacity 3 baskets lid 9" adjustable legs	148 MJ	498 x 875 x 1172	103	<b>\$7,795</b>
	<b>SG14-2/FD</b>	22L oil capacity per tank 2 baskets per tank 2 bank fryer lid	238 MJ	794 x 875 x 1172	200	<b>\$24,225</b>
	<b>SG18-2/FD</b>	38L oil capacity per tank 3 baskets per tank filter drawer on castors flush hose 9" swivel castors with front brakes	296 MJ	996 x 875 x 1172	216	<b>\$25,650</b>
	<b>SG14-3/FD</b>	22L oil capacity per tank 2 baskets per tank 3 bank fryer lid	357 MJ	1191 x 875 x 1172	295	<b>\$35,240</b>
	<b>SG18-3/FD</b>	38L oil capacity per tank 3 baskets per tank filter drawer on castors flush hose 9" swivel castors with front brakes	444 MJ	1494 x 875 x 1172	319	<b>\$38,240</b>
	<b>SG14-4/FD</b>	22L oil capacity per tank 2 baskets per tank 4 bank fryer lid filter drawer on castors flush hose 9" swivel castors with front brakes	479 MJ	1588 x 875 x 1172	390	<b>\$46,255</b>

Add up to four filter ready fryers to an existing double filter drawer setup.

	<b>SG14-FR</b>	22L oil capacity 2 baskets	129 MJ	397 x 875 x 1172	115	<b>10,160</b>
	<b>SG18-FR</b>	38L oil capacity 3 baskets	148 MJ	498 x 875 x 1172	125	<b>11,715</b>
		Factory joining fee per fryer				<b>POA</b>
		Onsite joining fee				<b>POA</b>

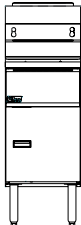
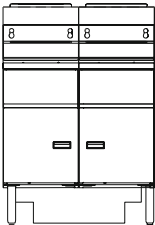
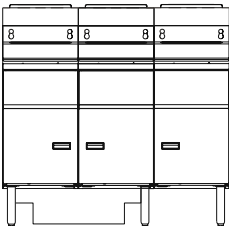
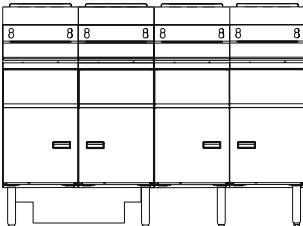
## SOLSTICE SUPREME FRYERS GAS

The highly efficient mix and match fryers, the Solstice Supreme gas fryers are built to make your business run better. Mix and match up to six fryer banks per double filter drawer.

### STANDARD FEATURES INCLUDE


- Automatic self-cleaning burners standard
- Matchless ignition
- Universal control harness
- Mix and match cabinets
- Front serviceable

PRICING  
UPDATE

	Model	Description	MJ/kW	W x D x H mm	gross weight	Price
 solid state control model shown	<b>SSH55</b>	solid state control 2 baskets 23L oil capacity lid	88MJ	397 x 875 x 1172	100	\$12,090
	<b>SSH55C</b>	computer control 9" adjustable legs				\$14,050
	<b>SSH55-FD</b>	solid state control filter drawer on castors			162	\$23,228
	<b>SSH55C-FD</b>	computer control filter drawer on castors				\$23,805
	<b>SSH55-2/FD</b>	solid state control filter drawer on castors	176MJ	794 x 875 x 1172	256	\$34,930
	<b>SSH55C-2/FD</b>	computer control filter drawer on castors				\$38,340
	<b>SSH55-3/FD</b>	solid state control filter drawer on castors	264MJ	1191 x 875 x 1172	406	\$49,050
	<b>SSH55C-3/FD</b>	computer control filter drawer on castors				\$54,915
	<b>SSH55-4/FD</b>	solid state control filter drawer on castors	352MJ	1588 x 875 x 1172	450	\$63,165
	<b>SSH55C-4/FD</b>	computer control filter drawer on castors				\$70,995

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Add up to four filter ready fryers to an existing double filter drawer setup.

 SSH55-FR model shown	<b>SSH55-FR</b>	solid state control filter ready	88MJ	397 x 875 x 1172	100	\$13,265
	<b>SSH55C-FR</b>	computer control filter ready				\$15,220
		Factory joining fee per fryer				POA
		Onsite joining fee				POA


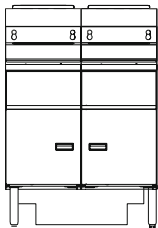
# SOLSTICE SUPREME FRYERS, SPLIT TANK GAS

The highly efficient mix and match fryers, the Solstice Supreme gas fryers are built to make your business run better. Mix and match up to six fryer banks per double filter drawer.

**STANDARD FEATURES INCLUDE**

- Automatic self-cleaning burners standard
- Matchless ignition
- Universal control harness
- Mix and match cabinets
- Front serviceable

**PRICING  
UPDATE**

	Model	Description	MJ/kw	W x D x H mm	gross weight	Price
  solid state control model shown	<b>SSH55T SSTC</b>	solid state control	88MJ	397 x 875 x 1172	104	<b>\$16,390</b>
	<b>SSH55T-FR</b>	solid state control filter ready			109	<b>\$17,565</b>
	<b>SSH55T-C</b>	computer control			104	<b>\$18,435</b>
	<b>SSH55T-C-FR</b>	computer control filter ready			109	<b>\$19,515</b>
	<b>SSH55T-FD/FF</b>	solid state control	176MJ	794 x 875 x 1172	281	<b>\$45,475</b>
	<b>SSH55T-C/FD/FF</b>	computer control				<b>\$49,380</b>
		Factory joining fee per fryer				<b>\$800</b>
		Onsite joining fee				<b>POA</b>

Add up to four filter ready fryers to an existing double filter drawer setup.

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## SOLSTICE SUPREME FRYERS GAS

The highly efficient mix and match fryers, the Solstice Supreme gas fryers are built to make your business run better. Mix and match up to six fryer banks per double filter drawer.

### STANDARD FEATURES INCLUDE

- Automatic self-cleaning burners standard
- Matchless ignition
- Universal control harness
- Mix and match cabinets
- Front serviceable

PRICING  
UPDATE

	Model	Description	MJ/kW	W x D x H mm	gross weight	Price
<p>solid state control, filter drawer model shown</p>	<b>SSH75</b>	solid state control 3 baskets 38L oil capacity lid 9" adjustable legs	111 MJ	498 x 875 x 1172	125	\$12,870
	<b>SSH75C</b>	computer control				\$14,830
	<b>SSH75-FD</b>	solid state control filter drawer on castors		498 x 875 x 1205	193	\$12,990
	<b>SSH75C-FD</b>	computer control filter drawer on castors				\$24,585
<p>computer control model shown</p>	<b>SSH75-2/FD</b>	solid state control filter drawer on castors	222 MJ	996 x 875 x 1172	281	\$36,498
	<b>SSH75C-2/FD</b>	computer control filter drawer on castors				\$40,390
	<b>SSH75-3/FD</b>	solid state control filter drawer on castors	333 MJ	1494 x 875 x 1172	397	\$51,395
	<b>SSH75C-3/FD</b>	computer control filter drawer on castors				\$57,250
	<b>SSH75-4/FD</b>	solid state control filter drawer on castors	444 MJ	1992 x 875 x 1172	517	\$66,295
	<b>SSH75C-4/FD</b>	computer control filter drawer on castors				\$70,190

Add up to four filter ready fryers to an existing double filter drawer setup.

	<b>SSH75-FR</b>	solid state control filter ready	111MJ	498 x 875 x 1172	130	\$14,040
	<b>SSH75C-FR</b>	computer control filter ready				\$15,995
		Factory joining fee per fryer				POA
		Onsite joining fee				POA



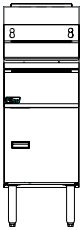
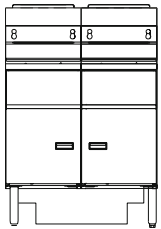
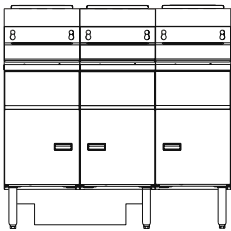
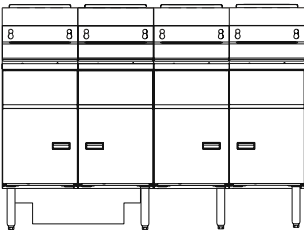
## SOLSTICE FRYER *ELECTRIC*

The highly efficient mix and match fryers, these Solstice electric fryers are built to make your business run better. Mix and match up to six fryer banks per double filter drawer.


### STANDARD FEATURES INCLUDE

- Multiple controller options
- Mix and match cabinets
- Mercury free relays
- Safe fixed element design

**PRICING  
UPDATE**

	Model	Description	MJ/kW	W x D x H mm	gross weight	Price
 solid state control model shown	<b>SE14</b>	solid state control	17kW	397 x 875 x 1010	91	\$12,090
	<b>SE14C</b>	computer control				\$14,045
	<b>SE14-FD</b>	solid state control filter drawer on castors			110	\$21,440
	<b>SE14C-FD</b>	computer control filter drawer on castors				\$23,360
	<b>SE14-2/FD</b>	solid state control filter drawer on castors	34kW	794 x 875 x 1010	250	\$34,935
	<b>SE14C-2/FD</b>	computer control filter drawer on castors				\$38,840
	<b>SE14-3/FD</b>	solid state control filter drawer on castors	51kW	1191 x 875 x 1010	347	\$49,060
	<b>SE14C-3/FD</b>	computer control filter drawer on castors				\$54,915
	<b>SE14-4/FD</b>	solid state control filter drawer on castors	68kW	1588 x 875 x 1010	444	\$63,185
	<b>SE14C-4/FD</b>	computer control filter drawer on castors				\$70,995

Add up to four filter ready fryers to an existing double filter drawer setup.

	<b>SE14-FR</b>	solid state control filter ready	2 baskets 22L oil capacity 9" adjustable legs lid	17kW	397 x 875 x 1010	96	<b>\$13,270</b>
	<b>SE14C-FR</b>	computer control filter ready					<b>\$15,220</b>
		Factory joining fee per fryer					<b>POA</b>
		Onsite joining fee					<b>POA</b>

■ Check stock availability with the Middleby Goldstein sales team.




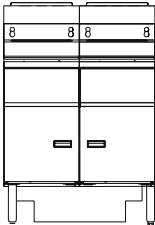
SOLSTICE FRYER, SPLIT TANK *ELECTRIC*

The highly efficient mix and match fryers, the Solstice Supreme gas fryers are built to make your business run better. Mix and match up to six fryer banks per double filter drawer.

STANDARD FEATURES INCLUDE

- Multiple controller options
- Mix and match cabinets
- Mercury free relays
- Safe fixed element design

PRICING  
UPDATE

	Model	Description	MJ/kW	W x D x H mm	gross weight	Price
 solid state control model shown	SE14T SSTC	solid state control	17kW	397 x 875 x 1010	104	\$16,390
	SE14T-FR	solid state control filter ready			109	\$17,560
	SE14T-C	computer control			104	\$18,345
	SE14T-C-FR	computer control filter ready			109	\$19,525
	SE14T-FD/FF	solid state control filter drawer on castors	34kW	794 x 875 x 1010	249	\$45,475
	SE14T-C/FD/FF	computer control filter drawer on castors				\$49,380
		Factory joining fee per fryer				\$800
		Onsite joining fee				POA

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Add up to four filter ready fryers to an existing double filter drawer setup.

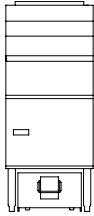
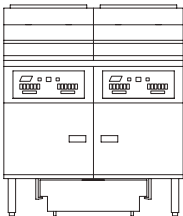
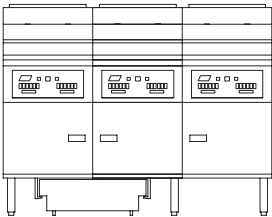
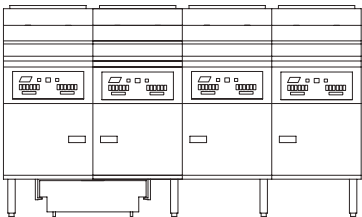
## SOLSTICE FRYER *ELECTRIC*

The highly efficient mix and match fryers, these Solstice electric fryers are built to make your business run better. Mix and match up to six fryer banks per double filter drawer.

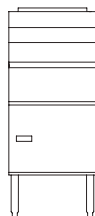
### STANDARD FEATURES INCLUDE

- Multiple controller options
- Mix and match cabinets
- Mercury free relays
- Safe fixed element design

**PRICING  
UPDATE**

	Model	Description	MJ/kW	W x D x H mm	gross weight	Price
 solid state control, filter drawer model shown	<b>SE18</b>	solid state control 3 baskets 38L oil capacity lid 9" adjustable legs	17kW	498 x 875 x 1010	125	<b>\$12,870</b>
	<b>SE18C</b>	computer control				<b>\$14,830</b>
	<b>SE18-FD</b>	solid state control filter drawer on castors			135	<b>\$22,990</b>
	<b>SE18C-FD</b>	computer control filter drawer on castors				<b>\$24,585</b>
 computer control model shown	<b>SE18-2/FD</b>	solid state control filter drawer on castors	34kW	996 x 875 x 1010	257	<b>\$36,495</b>
	<b>SE18C-2/FD</b>	computer control filter drawer on castors				<b>\$40,390</b>
 computer control model shown	<b>SE18-3/FD</b>	solid state control filter drawer on castors	51kW	1494 x 875 x 1010	379	<b>\$51,395</b>
	<b>SE18C-3/FD</b>	computer control filter drawer on castors				<b>\$57,250</b>
 computer control model shown	<b>SE18-4/FD</b>	solid state control filter drawer on castors	68kW	1992 x 875 x 1010	509	<b>\$66,295</b>
	<b>SE18C-4/FD</b>	computer control filter drawer on castors				<b>\$70,190</b>

Add up to four filter ready fryers to an existing double filter drawer setup.

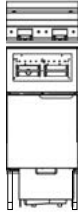
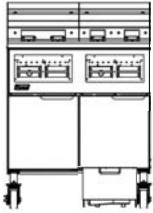
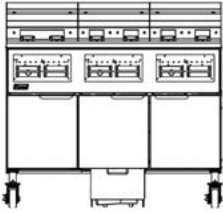
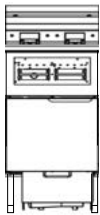
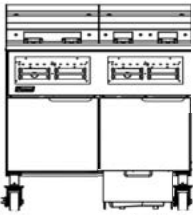
	<b>SE18-FR</b>	solid state control filter ready	3 baskets 38L oil capacity lid 9" adjustable legs	17kW	498 x 875 x 1010	130	<b>\$14,050</b>
	<b>SE18C-FR</b>	computer control filter ready					<b>\$16,000</b>
		Factory joining fee per fryer					<b>POA</b>
		Onsite joining fee					<b>POA</b>

## COLD ZONE FRYER *ELECTRIC*

### STANDARD FEATURES INCLUDE

- Tank – stainless steel construction
- Cabinet – stainless steel front, door, and sides
- Filter drawer on castors
- Computer control
- Patented “lift & hold” heating element
- 8 Button computer control
- Drain valve interlock

NEW  
MODELS

	Model	Description	MJ/kW	W x D x H mm	gross weight	Price
	<b>EP14-F/FD</b>	25L oil capacity 2 baskets 9" Legs Front/Castors Rear lid	17kW 24Amps	396 x 824 x 1135	117	<b>\$18,430</b>
	<b>EP14-S/FD</b>	split tank 2 baskets 2x 12.5L oil capacity 9" Legs Front/Castors Rear lid				<b>\$21,340</b>
	<b>EP14-FF-2/FD</b>	2 bank fryer 2 baskets per tank 25L oil capacity per tank 9" Adjustable Castors lid	34kW 48Amps	790 x 824 x 1135	216	<b>\$29,695</b>
	<b>EP14-FS-2/FD</b>	2 bank fryer 1x full tank, 1x split tank 2 baskets per tank 25L oil capacity per full tank 2x 12.5L oil capacity per split tank 9" Adjustable Castors lid				<b>\$32,579</b>
	<b>EP14-FFF-3/FD</b>	3 bank fryer 2 baskets per tank 25L oil capacity per tank 9" Adjustable Castors lid	51kW 72Amps	1184 x 824 x 1135	333	<b>\$39,796</b>
	<b>EP14-FFS-3/FD</b>	3 bank fryer 2x full tank, 1x split tank 2 baskets per tank 25L oil capacity per full tank 2x 12.5L oil capacity per split tank 9" Adjustable Castors lid				<b>\$43,229</b>
	<b>EP18-F/FD</b>	2 baskets 40L oil capacity 9" Legs Front/Castors Rear lid	19kW 27Amps	498 x 967 x 1135	138	<b>\$20,270</b>
		2 bank fryer 2 baskets per tank 40L oil capacity per tank 9" Adjustable Castors lid	38kW 54Amps	996 x 967 x 1135	240	<b>\$32,680</b>

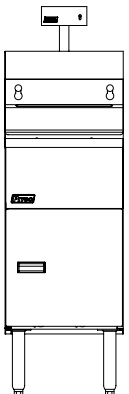
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## BREAD AND BATTER STATION WITH HEAT LAMP (DUMP STATION) *ELECTRIC*

### STANDARD FEATURES INCLUDE

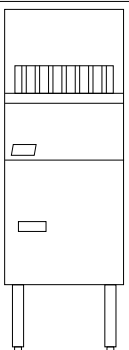
- Cabinet – stainless steel front, door
- Tank – stainless steel
- Galvanized sides and back

**PRICING  
UPDATE**

	Model	Description	MJ/kW	W x D x H mm	Kg	Price
	<b>BNBSG14S/ PFW1</b>	drain screen 9" adjustable legs with heat lamp	240V 3amp	397 x 875 x 1307	68	<b>\$5,050</b>
	<b>BNBSG18S/ PFW1</b>	drain screen 9" adjustable legs with heat lamp	240V 3amp	498 x 875 x 1307	80	<b>\$7,400</b>

## CRISP N' HOLD FOOD CABINET STATION

- Cabinet – stainless steel front, door
- Forced Hot Air Holding System

	Model	Description	MJ/kW	W x D x H mm	Kg	Price
	<b>PCF-18</b>	2 removable product dividers	240V	425 x 884 x 1097	79.4	<b>\$18,500</b>

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## ACCESSORIES FOR ECONOMY &amp; SOLSTICE FRYERS

Part number	Description	Price
PORTABLE FILTRATION		
RP14	All 14" size fryers (Reversible pump)	\$12,750
RP18	All 18" size fryers (Reversible pump)	\$13,750
BASKET LIFT		
BL	Basket lift assembly (per fryer) – 14" Fryer	POA
BL-18	Basket lift assembly (per fryer) – 18" Fryer	POA
ACCESSORIES		
P6072145	Basket to suit SG14, SSH55	\$263
P6072184	Basket to suit SG18, SSH75 – Double size	\$375
P6072185	Basket to suit SG18, SSH75 – Triple size	\$438
B7425301-C	Fish Plate to suit SG14, SSH55	\$260
B7425401-C	Fish Plate to suit SG18, SSH75	\$280
B2101501-C	Lid to suit SG14, SG14T, SSH55	\$1,000
B2101502-C	Lid to suit SG18, SSH75, SSH60	\$699
B3901501	6" castors, set 4, Economy series	\$1,384
B3901504	9" castors, set 4, SG & SSH series	\$1,424
A3301001	Fryers friend – clean out rod	\$152
PP10056	Cleaning brush – Teflon High Temperature	\$324
P6071397	Fryer Cleaner, 25lb drum	\$1,019
P6071400	Fryer Cleaner, Individual Sachets	\$152
P6071400-60	Fryer Cleaner, ctn 60 sachets	\$1,228
B7490701	Crumb Scoop to suit SG series	\$278
PP10613-BOX	Filter envelopes to suit solstice FD filtration	\$752
A6667103	Filter envelopes to suit portable filters, RP14, RP18	\$796
A6667104	Filter envelopes to suit Solo Filter 14" fryer (100pcs)	\$552
A6667105	Filter envelopes to suit Solo Filter 18" fryer (100pcs)	\$562
B6681201	Crumb Scoop for Filter Pan	\$217
PP10733	Filter Aid Powder, 120 x 8oz sachets	\$512
FRYER JOINING COVER STRIPS		
A1907902-C	Connecting strip/Channel to suit SG to SG series	\$187

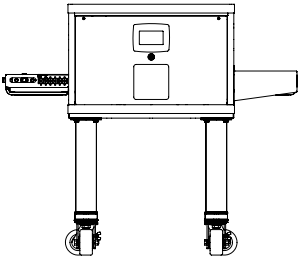
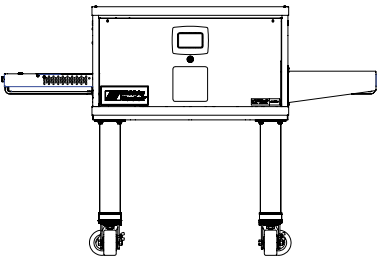
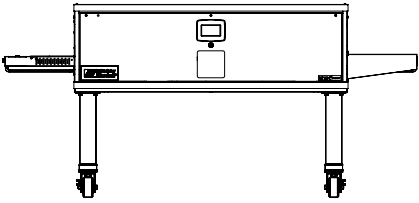


## CTX INFRARED COUNTER TOP & STANDARD CONVEYOR OVENS

### STANDARD FEATURES INCLUDE

- Stainless steel exterior
- Fully insulated on all sides
- Stackable

**PRICING  
UPDATE**

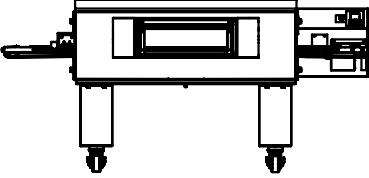
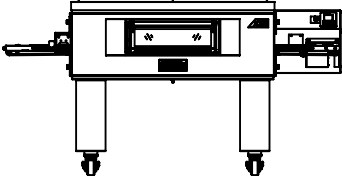
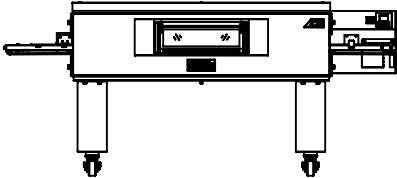
	Model	Description	MJ/kW	W x D x H mm	Shipping weight Kg	Price
	<b>DZ26T+ST</b>	Electric Infrared Conveyor 16" (406 mm) wide conveyor 26" (660 mm) long cooking chamber Menu Select – up to 15 different time and temperature combinations  stand included	6.7 KW	1164 x 738 x 1000	284	<b>\$32,400</b>
	<b>DZ26T-CAV</b>	as above without stand	6.7 KW	1164 x 738 x 619	176	<b>\$31,600</b>
	<b>DZ33T</b>	Electric Infrared Conveyor 18" (457 mm) wide conveyor 31" (793 mm) long cooking chamber Menu Select – up to 15 different time and temperature combinations  stand included	6.7 KW 3ph	1499 x 991 x 1002	491	<b>\$35,000</b>
	<b>DZ33T-CAV</b>	as above without stand	6.7 KW	1499 x 991 x 621	305	<b>\$31,850</b>
	<b>DZ55T+ST</b>	Electric Infrared Conveyor 18" (457 mm) wide conveyor 55.22" (1403 mm) long cooking chamber Menu Select – up to 15 different time and temperature combinations  stand included	6.7 KW	2108 x 991 x 1002	690	<b>\$45,500</b>
	<b>DZ55T-CAV</b>	as above without stand	6.7 KW	2108 x 991 x 621	428	<b>\$42,320</b>
		add on Split Belt				<b>\$1,730</b>
		add on Hearth belt				<b>\$4,265</b>

All CAV ovens are cavity only units and must be stacked on top of existing compatible Middleby Marshall Conveyor ovens.

X-SERIES CONVEYOR OVENS

- STANDARD FEATURES INCLUDE
- Patented “Jet Sweep” impingement process delivers constant heat to the chamber
  - Reversible conveyor belt
  - Front-loading window
  - Stackable

PRICING  
UPDATE

	Model	Description	MJ/kW	W x D x H mm	Shipping weight Kg	Price
	<b>X55</b>	Gas Conveyor Oven “Jet Sweep” impingement 851 wide conveyor 55” (1397 mm) long cooking chamber 90.78” (2306 mm) belt length bake operating time 149°C-315°C  stand included	148	2306 x 1504 x 1098		<b>\$64,000</b>
	<b>X55-CAV</b>	as above without stand		2306 x 1504 x 542		<b>\$61,800</b>
	<b>X55GWB</b>	Gas Conveyor Oven “Jet Sweep” impingement 1003 wide conveyor 55” (1397 mm) long cooking chamber 90.78” (2306 mm) belt length bake operating time 149°C-315°C  stand included	169	2306 x 1660 x 1199	736	<b>\$73,670</b>
	<b>X55GWB-CAV</b>	as above without stand		2306 x 1660 x 516	586	<b>\$71,150</b>
	<b>X70</b>	Gas Conveyor Oven “Jet Sweep” impingement 851 wide conveyor 70” (1778 mm) long cooking chamber 106.1” (2695 mm) belt length bake operating time 149°C-315°C  stand included	169	2695 x 1508 x 1204	877	<b>\$76,850</b>
	<b>X70-CAV</b>	as above without stand		2695 x 1508 x 541	729	<b>\$74,950</b>

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All CAV ovens are cavity only units and must be stacked on top of existing compatible Middleby Marshall Conveyor ovens.

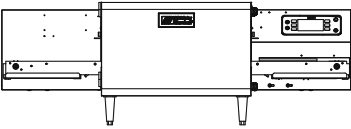
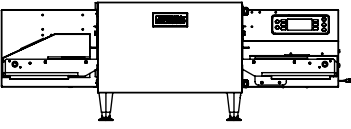
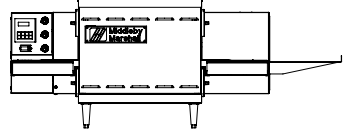



## TRADITIONAL SERIES COUNTER TOP &amp; STANDARD CONVEYOR OVENS

## STANDARD FEATURES INCLUDE

- Stainless steel front, sides, top and interior
- Standard control

PRICING  
UPDATE

	Model	Description	MJ/kW	W x D x H mm	Shipping weight Kg	Price
	<b>PS2020G</b>	Gas Countertop Conveyor 20" (508 mm) wide conveyor 48.4" (1229 mm) belt length Variable-speed High h recirculating impingement airflow system	42MJ	1229 x 909 x 432	88.5	<b>\$25,680</b>
	<b>PS2020E</b>	Electric Countertop Conveyor 20" (508 mm) wide conveyor 48.4" (1229 mm) belt length Variable-speed High h recirculating impingement airflow system	20A 14.4 kW 3ph	1229 x 909 x 432	88.5	<b>\$25,680</b>
	<b>PS2620G</b>	Gas Countertop Conveyor 26" (660 mm) wide conveyor 20" (508 mm) long cooking chamber Variable-speed High h recirculating impingement airflow system	42MJ	1229 x 1062 x 432	118	<b>\$27,995</b>
	<b>PS2620E</b>	Electric Countertop Conveyor 26" (660 mm) wide conveyor 20" (508 mm) long cooking chamber Variable-speed High h recirculating impingement airflow system	20A 3ph	1229 x 1062 x 432	118	<b>\$27,995</b>
	<b>PS520G</b>	Gas Impingement Conveyor 42" (1067mm) belt length 20" (508mm) heating zone 19" (476mm) wide conveyor	42MJ	1367 x 951 x 536	148	<b>\$19,995</b>
	<b>PS520E</b>	Electric Impingement Conveyor 42" (1067mm) belt length 20" (508mm) heating zone 19" (476mm) wide conveyor	8.3kW 1ph	1367 x 951 x 536	148	<b>\$19,995</b>
	<b>PS540G</b>	Gas Impingement Conveyor "Jet Sweep" impingement 40.5" (1028 mm) heating zone 32" (813 mm) wide 76.5" (1943 mm) long conveyor belt stand included	116MJ 1ph	2032 x 1437 x 1197	499	<b>\$37,900</b>
	<b>PS540G-CAV</b>	as above without stand		2032 x 1437 x 599	499	<b>\$35,900</b>
	<b>PS540E</b>	Electric Impingement Conveyor "Jet Sweep" impingement 40.5" (1028 mm) heating zone 32" (813 mm) wide 76.5" (1943 mm) long conveyor belt stand included	27kW 3ph	2032 x 1437 x 1197	499	<b>\$37,900</b>
	<b>PS540E-CAV</b>	as above without stand		2032 x 1437 x 599	499	<b>\$35,900</b>

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## ACCESSORIES FOR 2020, 2620 &amp; PS520

Part number	Description	Price
<b>79244</b>	Stacking Kit, PS2020	<b>\$1,710</b>
<b>79065</b>	Stacking Kit, PS2620	<b>\$1,710</b>
<b>79591</b>	Oven Cart 18" Legs, PS2020	<b>\$3,295</b>
<b>79590</b>	Oven Cart 18" Legs, PS2620	<b>\$3,295</b>
<b>66966</b>	Stand, PS520	<b>\$2,865</b>

## QUICK GUIDE

Pizza's Per Hour based on a 6min cook time

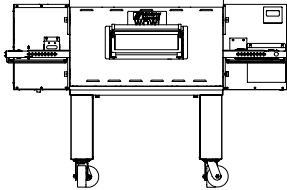
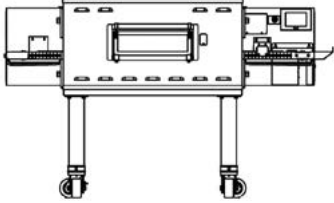
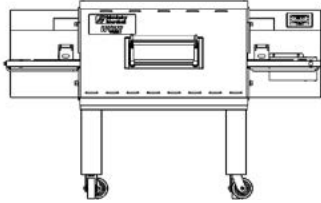
Model	Pizza size		
	12"	14"	16"
<b>PS2020E</b>	17	14	12
<b>PS2620E</b>	34	14	12
<b>PS520</b>	24	14	12
<b>PS540</b>	67	57	50

Check stock availability with the Middleby Goldstein sales team.

WOW SERIES CONVEYOR OVENS

- STANDARD FEATURES INCLUDE
- Stainless steel front, sides, top and interior

PRICING  
UPDATE

	Model	Description	MJ/kW	W x D x H mm	Shipping weight Kg	Price
	<b>PS638G</b>	Gas Impingement Conveyor 26" (660mm) wide conveyor 38" (965mm) long cooking chamber WOW controller EMS Energy Management System – reduces energy consumption  stand included	93MJ	1657 x 1250 x 1064	372	<b>\$39,390</b>
	<b>PS638G-CAV</b>	as above without stand		1657 x 1250 x 502	372	<b>\$37,904</b>
	<b>PS638E</b>	Electric Impingement Conveyor 26" (660mm) wide conveyor 38" (965mm) long cooking chamber WOW controller EMS Energy Management System – reduces energy consumption  stand included	22 kW 3ph	1657 x 1250 x 1064	372	<b>\$44,925</b>
	<b>PS638E-CAV</b>	as above without stand		1657 x 1250 x 502	372	<b>\$43,210</b>
	<b>PS638EV</b>	Electric Ventless single conveyor 26" (660 mm) wide conveyor 38" (965 mm) long cooking chamber EMS Energy Management System – reduces energy consumption  stand included	22 kW	1657 x 1250 x 1064	372	<b>\$51,700</b>
	<b>PS638EV-CAV</b>	Electric Ventless cavity only as above without stand		1657 x 1250 x 502	372	<b>\$54,950</b>
	<b>PS640G</b>	Gas Impingement Conveyor 32" (851mm) wide conveyor 40" (1029mm) long cooking chamber WOW controller EMS Energy Management System – reduces energy consumption  stand included	126MJ	1943 x 1524 x 1197	500	<b>\$46,700</b>
	<b>PS640G-CAV</b>	as above without stand		1943 x 1524 x 635	500	<b>\$44,080</b>
	<b>PS640E-1</b>	Electric Impingement Conveyor 32" (851mm) wide conveyor 40" (1029mm) long cooking chamber WOW controller EMS Energy Management System – reduces energy consumption  stand included	27 kW	1943 x 1524 x 1197	500	<b>\$52,535</b>
	<b>PS640E-CAV</b>	as above without stand		1943 x 1524 x 635	500	<b>\$49,500</b>
		PS638 / PS640 add on Split Belt				<b>\$9,000</b>
		PS638 / PS640 add on Hearth Belt				<b>\$13,950</b>

All CAV ovens are cavity only units and must be stacked on top of existing compatible Middleby Marshall Conveyor ovens.

QUICK GUIDE  
Pizza's Per Hour based on a 4 minutes cook time

Pizza size			
Model	12"	14"	16"
<b>PS638</b>	95	81	71
<b>PS640</b>	101	86	75

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## INVOQ HYBRID COMBI OVENS

### STANDARD FEATURES INCLUDE

- Climate Control
- Menu Planner
- Care Cycle
- CookTimeCorrection (CTC)
- Smart Chef
- Humidity control, CombiSense
- QSR, Quick Select Recipes

	Model	Description	Mj/kW 3phase	W x D x H mm	Shipping Kg	Price
<b>COMBI OVEN   BOILER WITH INJECTION STEAM   1/1GN</b>						
	<b>6-1/1 GN</b>	2-piece rack 1/1 GN or optional 400x600 EN 7 trays with 70 mm runners 4.5 kg maximum food load per tray 31.5 kg maximum food load per oven	10.3kW	937 x 826 x 851 (excl. handle) 937 x 908 x 851 (incl. handle)	156	<b>\$18,500</b>
	<b>10-1/1 GN</b>	1/1 GN or optional 400x600 EN 2-piece rack 10 trays with 70 mm runners 4.5 kg maximum food load per tray 45 kg maximum food load per oven	19.3kW	937 x 826 x 1081 (excl. handle) 937 x 908 x 1081 (incl. handle)	187	<b>\$25,900</b>
	<b>20-1/1 GN</b>	1/1 GN 20 trays with 65 mm runners Maximum working height of 1.6 m 4.5 kg maximum food load per tray 90 kg maximum food load per oven	38.2kW	937 x 841 x 1730 (excl. handle) 937 x 923 x 1730 (incl. handle)	308	<b>\$42,265</b>



## INVOQ HYBRID COMBI OVENS

<b>COMBI OVEN   BOILER WITH INJECTION STEAM   2/1GN</b>						
	<b>6-2/1 GN</b>	2/1 GN or 1/1 GN 2-piece rack 7 trays 2/1 GN or 14 trays 1/1 GN with 70 mm runners 9 kg maximum food load per tray 63 kg maximum food load per oven	22.3kW	1077 x 946 x 851 (excl. handle) 1077 x 1028 x 851 (incl. handle)	178	<b>\$26,850</b>
	<b>10-2/1 GN</b>	2/1 GN or 1/1 GN 2-piece rack 10 trays 2/1 GN or 20 trays 1/1 GN with 70 mm runners 9 kg maximum food load per tray 90 kg maximum food load per oven	31.3kW	1077 x 946 x 1081 (excl. handle) 1077 x 1028 x 1081 (incl. handle)	209	<b>\$35,700</b>
	<b>20-2/1 GN</b>	2/1 GN or 1/1 GN 20 trays 2/1 GN or 40 trays 1/1 GN with 65 mm runners 9 kg maximum food load per tray 180 kg maximum food load per oven	56kW	1077 x 961 x 1730 (excl. handle) 1077 x 1043 x 1730 (incl. handle)	362	<b>\$59,950</b>







## INVOQ HYBRID COMBI OVENS

### STANDARD FEATURES INCLUDE

- Climate Control
- Menu Planner
- Care Cycle
- CookTimeCorrection (CTC)
- Smart Chef
- Humidity control, CombiSense
- QSR, Quick Select Recipes

**COMBI OVEN | BOILER WITH INJECTION STEAM | PASS THROUGH**

	Model	Description	Mj/kW 3phase	W x D x H mm	Shipping Kg	Price
	<b>6-1/1 GN PT</b>	1/1 GN or optional 400x600 EN 2-piece rack 7 trays with 70 mm runners 4.5 kg maximum food load per tray 31.5 kg maximum food load per oven	10.3kW	937 x 893 x 851 (excl. handle)  937 x 1059 x 851 (incl. handle)	177	<b>\$23,520</b>
	<b>10-1/1 GN PT</b>	1/1 GN or optional 400x600 EN 2-piece rack 10 trays with 70 mm runners 4.5 kg maximum food load per tray 45 kg maximum food load per oven	19.3kW	937 x 893 x 1081 (excl. handle)  937 x 1059 x 1081 (incl. handle)	212	<b>\$31,500</b>

## INVOQ ACCESSORIES

Part No	Description	Price
<b>IHSK11 – Stacking Kit 1/1 incl. table stand</b>	Stacking Kit 1/1 GN electric incl. table stand	<b>\$2,625</b>
<b>IHSK21 – Stacking Kit 1/1 incl. table stand</b>	Stacking Kit 2/1 GN electric incl. table stand	<b>\$3,345</b>
<b>Condensate Hood 1/1</b>	Condensation hood 1/1 GN	<b>\$9,275</b>
<b>Condensate Hood 2/1</b>	Condensation hood 2/1 GN	<b>\$11,625</b>
<b>Stand 1/1</b>	Basic Stand 1/1 GN	<b>\$1,135</b>
<b>Stand 2/1</b>	Basic Stand 2/1 GN	<b>\$1,365</b>
<b>Stand Runners</b>	Racks (per set, add up to two set)	<b>\$350</b>
<b>Closed cabinet kit 1/1</b>	Exterior cabinet & doors 1/1 GN	<b>\$1,035</b>
<b>Closed cabinet kit 2/1</b>	Exterior cabinet & doors 2/1 GN	<b>\$1,265</b>
<b>IH107592</b>	Roll-in trolley 20-1/1 GN 65mm 20 trays U-shaped	<b>\$4,220</b>
<b>IH108140</b>	Roll-in trolley 20-1/1 GN 85mm 15 trays U-shaped	<b>\$4,220</b>
<b>IH108142</b>	Banqueting roll-in trolley 20-1/1 GN (50 plates)	<b>\$4,735</b>

**INVOQ PROTECT**

<b>106032</b>	CareCycle Clean tablets, 150 pcs	<b>\$325</b>
<b>106033</b>	CareCycle Descale tablets, 150 pcs	<b>\$250</b>





## INVOQ MINI COMBI OVENS

## STANDARD FEATURES INCLUDE

- QSR, Quick Select Recipes
- Combi Wash
- Menu Planner
- Smart Chef
- CookTimeCorrection (CTC)
- Humidity control, CombiSense
- Power failure
- Care Cycle

NEW MODELS

## MINI COMBI OVEN | STEAM INJECTION

	Model	Description	Mj/kW 3phase	W x D x H mm	Shipping Kg	Price
	<b>6-1/1 GN Slim</b>	1/1 GN 2-piece rack 6 trays (20/40 mm) or 4 trays (60 mm) 4.5 kg maximum food load per tray 27 kg maximum food load per oven	9.2 kW	760 x 900 x 513 (excl. handle) 760 x 937 x 513 (incl. handle)	82	<b>\$16,245</b>
	<b>10-1/1 GN Slim</b>	1/1 GN 2-piece rack 10 trays (20/40 mm) or 6 trays (60 mm) 4.5 kg maximum food load per tray 45 kg maximum food load per oven	13.8 kW	960 x 900 x 513 (excl. handle) 960 x 937 x 513 (incl. handle)	96	<b>\$19,950</b>
	<b>6-1/1 GN Hoodini</b>	Ventless Hood – Hoodini 1/1 GN 2-piece rack 6 trays (20/40 mm) or 4 trays (60 mm) 4.5 kg maximum food load per tray 27 kg maximum food load per oven	9.2 kW  Hoodini 2.2 kW	514 x 1051 x 1180	129	<b>\$23,950</b>
	<b>10-1/1 GN Hoodini</b>	Ventless Hood – Hoodini 1/1 GN 2-piece rack 10 trays (20/40 mm) or 6 trays (60 mm) 4.5 kg maximum food load per tray 45 kg maximum food load per oven	13.8 kW  Hoodini 2.2 kW	514 x 1051 x 1380	143	<b>\$28,550</b>

## HOUNÖ ACCESSORIES

Part No	Description	Price
<b>Stacking Kit Slim 1.06 + 1.06</b>	CombiPlus® SLIM Stacking kit, 1.06+1.0	<b>\$3,880</b>
<b>Stacking Kit Slim 1.06 + 1.10</b>	CombiPlus® SLIM Stacking kit, 1.06+1.10	<b>\$4,500</b>
<b>CombiSlim Condensate Hood</b>	Condensation hood SLIM 1/1 GN	<b>\$3,430</b>
<b>Stand SLIM 1/1</b>	Basic SLIM Stand 1/1	<b>\$1,825</b>

## HOUNÖ PROTECT

<b>30500571</b>	5L Hounö Protect Detergent Intense	<b>\$98</b>
<b>20500200</b>	5L Hounö Protect Rinse Aid	<b>\$83</b>

## WATER FILTERS

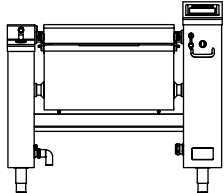
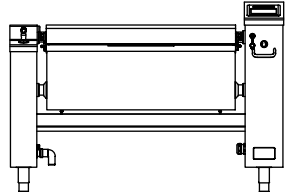
Part No	Description	Price
<b>INVOQ &amp; HOUNÖ</b>		
<b>108138</b>	HydroShield L 3600 Complete – a mounting kit for filter with brackets, filter head and hoses, and a water drop test. Recommended for hardness dH 3-6.	<b>\$1,885</b>
<b>108139</b>	HydroShield XL 6000 Complete – a mounting kit for filter with brackets, filter head and hoses, and a water drop test. Recommended for hardness dH 6-30.	<b>\$2,500</b>
<b>30500545</b>	HydroShield L 3600 Replacement filter. Recommended for hardness dH 3-6.	<b>\$445</b>
<b>30500546</b>	HydroShield XL 6000 Replacement filter. Recommended for hardness dH 6-30.	<b>\$795</b>

For regions with poor water quality, a reverse osmosis unit may be required. Please consult with your Middleby Goldstein sales representative.

## FIGARO MULTIFUNCTIONAL COOKER *ELECTRIC*

### STANDARD FEATURES INCLUDE

- Thick film heating elements in direct contact with the tank bottom
- Temperature control with 6/8 bottom probes, 1 wall probe, and 1 core probe (5-point optional)
- Integrated shower head
- 7" Touch Screen with multifunctional keyboard & clear messages
- Motorised and insulated lid
- Stainless Steel tank, frame and outer cover

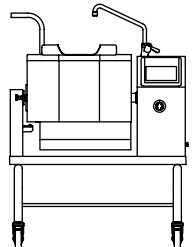
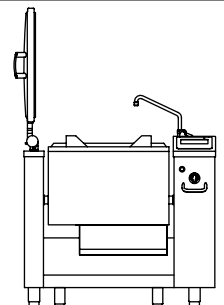
	Model	Description	kW	W x D x H mm	Kg	Price
	<b>DFIE100_V2</b>	Capacity 102 litre Non pressure cooking Tank dimensions (W x D x H) 680 x 610 x 274 mm Cooking surface 40 dm²	24	1296 x 960 x 1151	330	<b>\$40,875</b>
	<b>DFIE100A_V2</b>	Capacity 102 litre Pressure cooking, 4-point motorised clamping system Tank dimensions (W x D x H) 680 x 610 x 274 mm Cooking surface 40 dm²				<b>\$49,715</b>
	<b>DFIE150_V2</b>	Capacity 157 litre Non pressure cooking Tank dimensions (W x D x H) 1040 x 610 274 mm Cooking surface 63 dm²	38.5	1656 x 960 x 1151	360	<b>\$51,810</b>
	<b>DFIE150A_V2</b>	Capacity 157 litre Pressure cooking Tank dimensions (W x D x H) 1040 x 610 274 mm Cooking surface 63 dm²			390	<b>\$61,995</b>

## CUCIMIX MULTIFUNCTIONAL COOKER *ELECTRIC*

### STANDARD FEATURES INCLUDE

- Automatic mixing device with three arms
- INCOLOY-800 armoured heating elements, electronically controlled
- Dual-probe temperature control (product/bottom)
- 3-band heaters for tank walls, bottom-up activation via control panel
- Removable automatic mixer with TEFLON scrapers & vertical blade, adjustable via control panel
- 7" Touch Screen with multifunctional keyboard & clear messages
- Stainless Steel tank, frame and outer cover



	<b>CBTE030C_V1</b>	Cucimix 30 Litre Mixer torque 48 Nm Tank dimensions (Ø x H) 450 x 235 mm Cooking surface 15.9 dm²	8	880 x 766 x 1175	107	<b>\$28,850</b>
	<b>CBTE070C_V1</b>	Cucimix 70 Litre Mixer torque 96 Nm Tank dimensions (Ø x H) 600 x 290 mm Cooking surface 28 dm²	12.6	1080 x 715 x 1060	228	<b>\$49,995</b>



Share the taste

THE PRODUCTION OF QUALITY FOOD IN QUANTITY.



### **BETTERPAN** **Multi-Purpose Industrial Cooker**

Betterpan by Firex is the professional bratt pan for the catering industry that offers the possibility of preparing a vast range of recipes using the many cooking modes.



### **BASKETT** **Mixing Boiling Pan**

Baskett by Firex is the pan with mixer for the catering industry that offers the possibility of creating endless recipes, in a simple way and with a perfect and automatic mixing of the ingredients.



### **FIXPAN** **Fixed and Electronic Kettle**

Industrial pans for the pasteurisation of jars and food.



### **MULTICOOKER** **Automated Cooker with continuous cycles**

Multicooker by Firex: pasta cookers for large catering service.



### **DREENER LINE** Industrial vegetable washer with compartments.



### **EASYBRATT** **Tilting Bratt Pan**

Easybratt of Firex is the gas or electric tilting bratt pan designed for small and medium restaurants, the catering sector and centralised cooking centres.



### **EASYBASKETT** **Tilting Pot**

The easiest and simplest solution for high volume boiling, even products with high acidity content. The bain-marie heating system avoid safeguards against scorching and avoid product sticking on the bottom and sides of the pan.



### **EASYPAN** **Modular Pots**

Modular pans for restaurants and catering services.

**For pricing and more on Firex features and benefits,**  
contact the Middleby Australia sales team at [sales@middleby.com.au](mailto:sales@middleby.com.au).





# GOLDSTEIN ESWOOD COMMERCIAL COOKING PTY LTD

## TERMS AND CONDITIONS OF SALE

**THE BELOW TERMS AND CONDITIONS DO NOT INCLUDE ALL TERMS AND CONDITIONS THAT THE CUSTOMER'S CREDIT ACCOUNT WITH THE SUPPLIER WILL BE SUBJECT TO. BY SUBMITTING A CREDIT APPLICATION WHICH INCLUDES A COPY OF THE FULL TERMS AND CONDITIONS AND/OR ORDERING GOODS AND SERVICES ("GOODS") FROM THE SUPPLIER, THE CUSTOMER AGREES THAT THE FULL TERMS AND CONDITIONS OF SALE SHALL APPLY TO THE SUPPLY. FULL TERMS AND CONDITIONS ARE ALSO LISTED ON OUR WEB SITE: WWW.GOLDSTEINESWOOD.COM.AU**

The full terms and conditions create a security interest in favour of the Supplier for the purposes of the Personal Property Securities Act 2009 (PPSA) and a charge over all property, both equitable and legal, present or future in respect of any monies that may be owing to the Supplier by the Customer.

All credit applications submitted by the Customer and approved by the Supplier will include and require to be executed (unless otherwise agreed to by the Supplier) documents entitled "Declaration" and "Personal Guarantee And Indemnity".

### 1. DEFINITIONS

In this document and any Agreement entered into between the Customer and the Supplier:

- "Agreement"** means all parts of the credit application including the full Terms and Conditions of Sale and the Declaration and Personal Guarantee and Indemnity.
- "Consumer"** means a consumer as that term is defined in the Competition and Consumer Act 2010.
- "Customer"** means a person, trust, partnership, firm, company or other entity whose order for the purchase of goods is accepted by the Supplier.
- "Group Company"** means any company within the Middleby Group of companies and includes all Associated entities of Middleby and any Related Bodies Corporate (as those terms are defined in the Corporations Act 2001).
- "Law"** means any Commonwealth or Australian state legislation or regulations and the general law and includes the Commonwealth Competition and Consumer Act 2010 and regulations as amended from time to time and the Personal Property Securities Act 2009 and regulations as amended from time to time.
- "Middleby Group"** means any company Related or Associated with the Supplier (as those terms are defined in the Corporations Act 2001).
- "Related Bodies Corporate"** means a body corporate that is related to the Supplier by virtue of section 50 of the Corporations Act 2001.
- "Supplier"** means Middleby Australia Pty Ltd ACN 009 730 670 or any of its Related Bodies Corporate or their respective assigns trading under various firm names or styles;

### 2. INTERPRETATION

- The headings used do not form part of these terms and conditions and are for convenience only.
- Where the context admits or requires words importing, the singular number shall include the plural number, those denoting a given gender shall include all other genders and those denoting natural persons shall include corporations.
- "Including" is not a term of limitation.

### 3. GENERAL

- The Supplier may vary the terms and conditions by providing written notice to the Customer (notice may also be given via the Suppliers Website). If the Customer is a Consumer, then the Customer may consider the variation and, if the variation is not considered acceptable to the Customer, the Customer may elect not to proceed with the purchase of the goods ordered before the date of the variation but which are intended to be subject to the variation. If the Customer is not a Consumer, the Customer agrees that goods delivered and/or ordered after the date of the notice of the variation will be subject to the variation and acceptance of the goods or the placing of the order shall be deemed to be an acceptance of such varied terms and conditions.
- Should there be any variation or proposed change to any of the information supplied by the Customer to the Supplier in any credit application, or if the Supplier sells or transfers any assets, including any real or personal property or proposes to sell or transfer any assets whether listed in the credit application or not, or there has been a change of control of the Customer or in the structure or nature of the Customer's business (such as a conversion to or from a Company or Trust) the Customer must notify the Supplier in writing at least 7 days prior to any such change to the information or sale or disposal of property.
- The Supplier reserves the right to accept or refuse any order for goods placed by the Customer and may make its acceptance of an order conditional upon it receiving a satisfactory credit assessment of the Customer.
- The terms and conditions shall be binding on the Customer's personal representatives, successors and permitted assigns and shall be for the benefit of the Supplier's successors and assigns.
- The Supplier does not waive any of its rights under the Agreement if it accepts a payment from the Customer, or refuses, neglects or fails to exercise any of its rights under the Agreement, or fails or neglects to insist on the Customer's full compliance with the Agreement. In addition, if the Supplier fails to exercise any power or right conferred on it by the Agreement, it will not be prevented from exercising that power or right in the future.

### 4. QUOTATIONS AND PAYMENT

- A quotation shall not constitute an offer to sell goods to the Customer. No contract for the supply of goods shall exist between the Supplier and the Customer until a Customer's order for goods has been accepted by the Supplier (such acceptance of Customer's orders may be made and communicated by the Supplier in writing or by overt act of acceptance).
- Prices quoted are subject to the Customer taking delivery of the whole amount stated in the quotation.
- A quotation provided by the Supplier to the Customer shall be open for acceptance by the Customer for a period of 30 days from the date of quotation unless the quotation is previously withdrawn or extended by notice to the Customer from the Supplier.
- The prices specified for goods may, at the Supplier's option, be subject to alteration to reflect the Supplier's prices and charges in effect at the time of delivery. Any variations in the invoice or contract price as a consequence of currency fluctuations, taxes, customs duty or other imposts shall be to the Customer's account.
- If the Customer is a Consumer, then the Customer may consider the variation referred to in clause 4(e) and, if not acceptable, may elect not to proceed with the purchase of the goods ordered before the date of the variation but which are intended to be subject to the variation.
- Payments received by the Supplier shall be applied first in payment of interest and then to any costs of and incidental to debt recovery and then to any amounts that are payable by the Customer under the Agreement and then in reduction of principal.
- Payments received without remittance advice may be applied first to the oldest balance owing by the Customer or in the alternative at the Supplier's absolute discretion.
- Unless otherwise agreed to by the Supplier, the only accepted means of paying accounts will be by cash, bank cheque, COD or electronic funds transfer, all without any deduction. Where payments are not made in accordance with this clause, or the Customer makes payment by way of credit card, the Customer will also pay the Supplier an administration fee of 2% (calculated on the amount so paid) on any payment, being the agreed liquidated cost of processing that abnormal payment. That fee is payable at the same time as the account to which it relates is due.
- The Supplier shall be entitled to set off against any money owing to the Customer amounts owed to the Supplier by the Customer on any account whatsoever. However the Customer shall not set off any amounts allegedly owing by the Supplier to it against any amount due by it to the Supplier.

### 5. CANCELLATION AND RETURN OF GOODS

- No orders for goods can be cancelled without the Supplier's specific written consent.
- Any goods supplied in accordance with the Customer's order but which are subsequently

returned to the Supplier, will only be credited by the Supplier if the Supplier has given prior written consent to the return of the goods and the goods are returned to the Supplier in the same condition that they were in when supplied to the Customer.

- If the Customer wishes to return the goods to the Supplier, the Customer must request permission from the Supplier, and that request must be delivered to the Supplier within seven (7) days from the date of delivery of the goods.
- Any goods (except for goods ordered by way of Special Order) that are returned to the Supplier in accordance with clause 5(b) will incur a restocking fee of 20% of the total sale value. The restocking fee is payable to the Supplier at the same time that the goods are returned by the Customer to the Supplier.
- Any goods ordered by way of Special Order that are returned to the Supplier in accordance with clause 5(b) will incur a restocking fee of 85% of the total sale value. The restocking fee is payable to the Supplier at the same time that the goods are returned by the Customer to the Supplier.

### 6. CREDIT TERMS

- The Customer is liable for all purchases made under its account number and/or account name. It is not the responsibility of the Supplier to confirm authority for the purposes of supplying or delivering goods to the Customer, its agent(s) or those who the Supplier deems to be the Customer's agents. It is the sole responsibility of the Customer to ensure there is no unauthorised use of their account number or name.
- The Supplier shall issue a tax invoice for the goods and the Customer shall pay for the goods within the time specified on the tax invoice ("**due date**") or in accordance with any written credit agreement between the parties; whichever is later.
- Goods will generally be invoiced on dispatch.
- The Supplier shall at its election issue all invoices and statements to the Customer by email to the Customer's last known email address or by ordinary post to the Customer's last known address.
- Unless otherwise agreed in writing by the Supplier, a Customer who has not been granted an approved credit limit must pay a deposit equal to 100% of the net order value upon acceptance of the order by the Supplier and the Supplier can withhold delivery until payment of the deposit is received.
- Credit extended to the Customer for all goods sold will be made in accordance with the terms of credit as agreed by the Supplier at the time the Customer's account was established or as subsequently altered by the Supplier. In all other respects the terms and conditions will apply.
- The Customer will pay any legal costs (on an indemnity basis), stamp duties, any bank charges, merchant fees or like charges levied on the Supplier by any banker or other credit provider whose banking or credit card facilities are utilised by the Customer for paying the Supplier any amounts on any account and any other expenses payable of and incidental to the performance or enforcement of or any litigation on the terms and conditions or any credit application or any security documents signed by the Customer or any guarantor together with any other collection costs and dishonoured cheque fees.
- The Supplier may withdraw the Customer's credit facilities or at its discretion vary the Customer's credit limit at any time without notice and for any reason whatsoever. The Supplier may notify the Customer of any alteration in the credit limit by notice to that effect in the following statement of account sent to the Customer. Any credit approval limit noted in this form, any statement of account or otherwise is for the Supplier's convenience only and does not reflect what may actually be the credit limit of the account at any one time.
- If in the opinion of the Supplier, the credit worthiness or credit standing of the Customer alters from that indicated by the Customer in its credit application, the Supplier has the express right to immediately stop supply to the Customer without being obliged to give the Customer any reason whatsoever and the Supplier has the express right to demand payment in full for any outstanding account within fourteen (14) days.
- Should the Supplier choose to exercise the right conferred on it in clause 6(i), the Supplier may refuse to deliver further goods to the Customer unless such goods are paid for in full by the Customer before delivery.
- If the Customer does not pay the Supplier by the due date, the Customer shall pay compounding interest on monies due, charged on a daily basis at 10% pa from the due date for payment until the actual date of payment. If the Customer has an account with the Supplier, the Supplier may debit the Customer's account monthly or at such other times as it chooses for such interest.
- The acceptance by the Supplier of any payment under the specified due date thereof shall not constitute a waiver of the Customer's obligations to make any further payments to the Supplier.
- If the Customer has any queries regarding items shown on invoices, the Customer must, within fourteen (14) days of the issue date of the relevant invoice, lodge with the Supplier, in writing, details of the Customer's queries, failing which the Customer will be deemed to have accepted the Supplier's invoice without dispute.

### 7. DEFAULT

- All monies payable by the Customer to the Supplier shall at the Supplier's election become immediately due and payable notwithstanding that the due date for payment shall not have expired, and the Supplier may without prejudice to any of the rights it may have, do any or all of the things listed in clause 7(b) hereof, if:
  - the Supplier has reasonable grounds to believe that the Customer may not be able to make due and punctual payment to the Supplier; or
  - there is any default or failure by the Customer in making due and punctual payment to the Supplier of any invoice or any moneys owing by the Customer;
- or
  - a receiver, receiver and manager, administrator or controller is appointed in respect of any assets or group of assets of the Customer; or
  - the Customer goes into bankruptcy or is wound up; or
  - an administrator, liquidator or provisional liquidator is appointed to the Customer or over any of its assets; or
  - the Customer becomes, admits in writing that it is, or declared by a court to be unable to pay its debts as and when they fall due; or
  - there is a breach by the Customer of any of the terms and conditions,
- The Supplier may without prejudice to any other rights it may have, do any or all of the following upon the occurrence of any of the circumstances listed in clause 7(a):
  - suspend any credit facilities which may have been extended to the Customer;
  - withdraw any credit facilities which may have been extended to the Customer;
  - suspend any further delivery of goods to the Customer;
  - in respect of goods already delivered, enter onto the Customer's premises to recover and resell the goods;
  - recover from the Customer the cost of materials or goods acquired for the purpose of future deliveries; or
  - exercise such rights as are afforded to the Supplier under the PPSA.
- All costs (including without limitation, legal or other debt collection costs) actually incurred by the Supplier of and incidental to the performing or enforcing of or any litigation on the terms of the Agreement, including any action taken by the Supplier to recover monies due from the Customer, will be payable by the Customer to the Supplier on a full indemnity basis.



## 8. DELIVERY

- a) Delivery dates or times quoted are estimates only and the Supplier shall not be liable to the Customer for any failure to deliver or for delay in delivery of goods occasioned by any cause whatsoever whether or not beyond the control of the Supplier. Time is not of the essence for the delivery of goods.
- b) The Customer shall not be relieved of any obligation to accept or pay for goods by reason of any delay in delivery.
- c) Goods will be delivered to ground floor level, kerbside or loading dock area only. Where a tailgate truck or other specialist equipment is required the cost will be charged to the purchaser. Failure to receive goods will subject the goods to charges for redelivery.
- d) If the Customer has any queries, or disputes that goods were delivered, the Customer must, within seven (7) days of the issue date on the relevant invoice, lodge with the Supplier, in writing, details of the Customer's queries or dispute, failing which the goods will be deemed to have been delivered to the Customer without dispute. Invoices will be deemed to have been sent to the Customer in accordance with clause 19.
- e) The Customer shall pay to the Supplier packing, crating and delivery charges in accordance with the Supplier's current rates as at the date of dispatch. If there is no current rate, then a reasonable delivery charge shall be paid by the Customer.
- f) The Supplier reserves the right to make a reasonable charge for storage if delivery instructions are not provided by the Customer within seven (7) days of a request by the Supplier for such information.
- g) The Customer authorises the Supplier to deliver goods to the place nominated by the Customer and to leave the goods at such place whether or not any person is present to accept delivery. The Supplier shall not be liable on any basis whatsoever for loss suffered by the Customer after delivery to the nominated delivery place.
- h) The Supplier is not obliged to obtain a signed receipt or other acknowledgment from any person at the nominated place for delivery but if a signed receipt or other acknowledgment is obtained from someone believed by the Supplier to be authorised by the Customer to sign or otherwise take delivery, then such signed receipt or other acknowledgement shall be conclusive evidence of the Customer's acceptance of the goods delivered.
- i) The Supplier reserves the right to deliver goods by instalments and each instalment shall be deemed to be sold under a separate contract. Failure to deliver any instalment, or deliver any instalment on time shall not entitle the Customer to repudiate the contract in whole or in part.

## 9. PROPERTY AND RISK

- a) The goods shall be at the sole risk of the Customer as soon as they are dispatched from the Supplier's premises.
- b) The Supplier will remain the legal and equitable owner of the goods until the fully contractually agreed payment has been received by the Supplier in respect of all goods supplied and all other amounts owed by the Customer to the Supplier have been paid for in full and until then:
  - (i) the Customer will hold the goods as fiduciary and bailee for the Supplier;
  - (ii) the Customer must retain the goods in good and merchantable condition;
  - (iii) the Customer will store the goods separately and in a manner enabling them to be identified as goods of the Supplier and cross-referenced to particular invoices and the Customer acknowledges that if it should process or mix the goods with other products or items such that the goods are no longer separately identifiable then the Customer and the Supplier will be owners in common of the new product;
  - (iv) the Customer may sell the goods in the ordinary course of its business as bailee for the Supplier and will hold the proceeds of sale in a separate account on trust for the Supplier and account to the Supplier for those proceeds; and
  - (v) the Supplier may require the Customer to return the goods to it on demand and may enter upon the premises of the Customer to inspect or repossess the goods.
- c) The Customer expressly and irrevocably agrees that the Supplier is entitled to enter any premises where they are located to take possession, repossess, remove and sell such goods. The Customer, its successors and assigns (including any external manager or administrator) shall not object to the Supplier, or its agents, entering any premises for the purpose of this clause and agrees to indemnify and keep the Supplier indemnified in respect of any claims, actions and costs that may arise against the Supplier in relation to the removal, repossession and sale of the goods pursuant to the terms and conditions including any claims brought by third parties.
- d) The Customer shall insure the goods against theft or any damage until such goods have been paid for or until they are sold by the Customer whichever occurs first and the Supplier will be entitled to call for details of the insurance policy.
- e) If the Customer does not insure the goods or fails to supply details of its insurance policy, the Customer will reimburse the Supplier for the cost of any insurance which the Supplier may reasonably arrange in respect of the goods supplied to the Customer.

## 10. SPECIAL ORDERS AND SPECIFICATIONS IN GENERAL

- a) An order for goods is a Special Order for goods where the goods are not regularly stocked by the Supplier. This includes, but is not limited to, goods made in accordance with a custom design at the request of the Customer.
- b) The Customer warrants to the Supplier that all drawings and specifications and other design information provided to the Supplier for the manufacture of Special or Custom orders or tooling are accurate and correct in all respects, comply with any relevant standards or legal or regulatory requirements and do not infringe upon the intellectual property rights of any third party including any copyright, patents, designs or trademarks of a third party.
- c) Any Special or Custom Order will require a minimum 50% non-refundable deposit on order.
- d) The deposit specified in clause 10(c) for special or custom orders may, at the Supplier's option, be subject to alteration to reflect the special or custom order or the Supplier's prices and charges in effect at the time.

## 11. RETURN OF GOODS – CONSUMERS

- If the Customer is a Consumer then:
- a) The goods come with guarantees that cannot be excluded under the Australian Consumer Law. The Customer is entitled to a replacement or refund for a major failure and to compensation for any other reasonably foreseeable loss or damage. The Customer is entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
  - b) The guarantees under the Australian Consumer Law are given by the Supplier.
  - c) If the Customer believes the goods do not comply with the statutory guarantees, they must contact the Supplier (whose details are listed in the Credit Application and whose address is listed at clause 18) and the parties may make arrangements for the return of the goods. Any returned goods must be accompanied by proof of purchase. If the Supplier agrees that the goods do not comply with the statutory guarantee, the Supplier will refund the costs of returning the goods to the Supplier and, in all other respects, act in accordance with its obligations under the Australian Consumer Law (as the case may be).
  - d) No other guarantees or warranties apply to the goods unless a further and additional warranty is provided, in writing, to the Customer by the Supplier.

## 12. RETURN OF GOODS – NON CONSUMERS

If the Customer is not a Consumer:

- a) In accordance with Clause 5, unless agreed in writing by the Supplier, the Supplier will not accept the return of goods. Goods accepted for return by the Supplier shall attract a charge to recover restocking and repackaging charges. The amount of this charge is set out in Clause 5 and is payable to the Supplier at the same time that the goods are returned by the Customer to the Supplier.
- b) The proof of purchase from the Customer must accompany all goods returned to the Supplier.
- c) All claims for the Supplier's failure to comply with the Customer's order whether due to shortfall, defect, incorrect delivery or otherwise must be made by giving written notice to the Supplier within fourteen (14) days from the date of delivery. If the Customer fails to provide such notice then the Customer shall be deemed to have accepted the goods.
- d) The conditions shall not exclude, or limit the application of any provision of any statute including any implied condition or warranty the exclusion of which would contravene any statute or cause any part of this clause to be void. To the extent permitted by law all conditions, warranties and undertakings are expressly excluded.
- e) The Supplier's liability for breach of a non-excludable condition or warranty is limited at the Supplier's option, to any one of the following:
  - (i) the replacement of the goods or the supply of equivalent goods;
  - (ii) the payment of the cost of providing replacement goods or of acquiring equivalent goods; or
  - (iii) the payment of the cost of having the goods repaired.
- f) The Supplier shall not be liable for any indirect loss or damages whatsoever, including consequential loss, loss of profits, loss of opportunity or loss of use.

## 13. PRIVACY

- a) The Supplier's Privacy Policy, available upon request to the Supplier, forms part of the terms and conditions.
- b) Our web site may be hosted, or some data may be stored overseas for reasons of uniformity and convenience for the Middleby Group. All personal information derived from Australia will still be treated in accordance with this Privacy Policy while being stored overseas.
- c) In accordance with the Privacy Policy, the Customer agrees that the Supplier may use or disclose information to the Middleby Group and to third parties for the purpose of providing the goods, providing information about goods; sending information on the Middleby Group and our services; performing our administrative and marketing operations; complying with legislative and regulatory requirements or as otherwise permitted or authorised by law; considering any other application you may make to the Supplier or any member of the Middleby Group; managing our rights and obligations in relation to external payment systems, e.g. credit card schemes and debit payment schemes; conducting market research or customer satisfaction research; developing, establishing and administering arrangements (including rewards programs) with other organisations in relation to the promotion, administration and use of the Middleby Group's goods; and developing and identifying products and services that may interest you.

## 14. FITNESS FOR PURPOSE

To the maximum extent permitted by law, the Customer agrees that it does not rely on the skill or judgement of the Supplier in relation to the suitability of any goods for a particular purpose. Any advice, recommendation, information or assistance provided to the Customer by the Supplier is provided without any liability by the Supplier whatsoever.

## 15. GST

- a) Any expression used in this clause and which is defined in the "A New Tax System (Goods and Services Tax) Act 1999" has the same meaning in this clause 15.
- b) With the exception of any amount payable under this clause, unless otherwise expressly stated all amounts stated to be payable by the Customer under the terms and conditions are exclusive of GST.
- c) If GST is imposed on any supply made under or in accordance with the terms and conditions, the recipient of the taxable supply must pay to the supplier an additional amount equal to the GST payable on or for the taxable supply. Payment of the additional amount will be made at the same time as payment for the taxable supply is required to be made in accordance with this document, subject to the provision of a tax invoice by the supplier to the recipient.

## 16. TRUST AND TRUSTEES

Where the Customer is a trustee then:

- a) The Customer agrees to provide to the Supplier a stamped copy of the trust deed (with all amendments) immediately upon demand by the Supplier.
- b) The Customer warrants to the Supplier that it has full power and authority to enter into the Agreement on behalf of the trust and that it will be bound by the terms and conditions both personally and as trustee, irrespective of whether or not it discloses to the Supplier that it is a trustee at the time of entering into the Agreement with the Supplier.

## 17. LAWS TO GOVERN PROVISIONS OF AGREEMENT

- a) Unless varied by notice in writing by the Supplier the terms and conditions shall be governed by and construed in accordance with the laws of the state or territory of the place of delivery of the goods. The parties submit to the exclusive jurisdiction of the courts in the capital city in that State or Territory (and, if there is more than one such court in the capital city, at such court as the Supplier in its absolute discretion selects).
- b) The parties agree that proceedings may be commenced in any such Court of such State or Territory and consent to that Court having jurisdiction by virtue of clause 17(a) notwithstanding that that Court would not have such jurisdiction without this consent.

## 18. NOTICE TO THE SUPPLIER

Notices to be given by the Customer to the Supplier may be delivered personally or sent to the Supplier at the Supplier's address at **Middleby Australia Pty Ltd, PO Box 6444, Wetherill Park, NSW 2164** or **Email: [accountsrec@middleby.com.au](mailto:accountsrec@middleby.com.au)** or to the last address notified by the Supplier to the Customer and, unless the contrary is proved, notice shall be taken as delivered when received by the Supplier at that address.

## 19. NOTICE TO THE CUSTOMER

- a) Notices (including invoices) to be given to the Customer by the Supplier may be delivered personally or sent by email to the Customer's last known email address or sent by ordinary prepaid post to the Customer's last known address. If Notices are posted, unless the contrary is proved, Notices shall be taken as delivered on the second business day following posting.
- b) Invoices and statements are deemed received by the Customer on the second business day after posting by ordinary prepaid post.

## 20. SEVERANCE

In the event that the whole or any part or parts of any provisions in the Agreement should be held to be void or unenforceable in whole or in part such provision or part thereof shall to that extent be severed from the terms and conditions but the validity and enforceability of the remainder of these terms and conditions shall not be affected.

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