



Catering Supplies and Repairs Ltd Product Guide



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Catering Supplies and Repairs Ltd The Complete Kitchen Equipment Service

Catering Supplies and Repairs Ltd have over 35 years working within the catering industry, repairing and servicing equipment for all sectors of the industry. Providing excellent customer service to all parts of Scotland with 14 engineers based around the country. We can supply, install and service your equipment for the full life cycle of the product.

As part of a new relationship between Catering Supplies and Repairs Ltd and Electrolux Professional, we are now providing a range of food service equipment for the whole kitchen. From combi ovens to dynamic preparation, we can provide the equipment needed to exceed customer requirements, whilst ensuring energy savings and keeping quality of food to a maximum. We have experienced professionals with expert knowledge to ensure that kitchen solutions are tailor made to each customers needs and requirements.

Our central office in Larbert, Scotland has a demonstration area where we can show the range of products we offer in action.

Catering Supplies and Repairs Ltd can provide a full service, from Purchase to Servicing and Repairs. For more information, or to find out more about our offerings, please call **07827 156145** or email **Pauline.Cribb@csr-ltd.co.uk**



Dishwashing



green&clean Hood Type - manual single skin

Hood type dishwasher, with single skin manual hood, atmospheric boiler, built-in detergent dispenser, rinse aid dispenser and drain pump, 80r/h

Dimensions 746x755x1549 mm (wxdxh) PNC 505070



green&clean Hood Type - manual double skin

Hood type dishwasher, with double skin insulated manual hood, filtering system, built-in rinse aid dispenser, detergent dispenser and drain pump, 80r/h

Dimensions 752x755x1567 mm (wxdxh) PNC 504258



green&clean Hood Type with energy saving device

Hood type dishwasher, with double skin insulated manual hood, energy saving device, built-in continuous water softener, built-in rinse aid dispenser, detergent dispenser and drain pump,

Dimensions 752x755x2273 mm (wxdxh) PNC 504255



Undercounter dishwasher - single skin

Undercounter dishwasher, single skin with powered atmospheric boiler (4,5 kW), drain pump and detergent dispenser, 720d/h

Dimensions 820x600x610 mm (wxdxh) PNC 698005



green&clean Hood Type - double skin

Hood type dishwasher, with double skin insulated manual hood, filtering system, built-in rinse aid dispenser, detergent dispenser and drain pump, 80r/h

Dimensions 752x755x1567 mm (wxdxh) PNC 502033



Dynamic Preparation



TRS - Vegetable slicer

For restaurants and caterers handling up to 400 meals per sitting. More than 70 different types of slices. Angled base (20°). Large round hopper (215cm²). High discharge zone for GN containers (up to 20cm). Waterproof control panel. Pulse control for precise slicing.

Dimensions 252x500x502 mm (wxdxh) PNC 603357



TRK - Combined cutter/vegetable slicer

4.5 litre capacity cutter-slicer. New Incl System to maintain an inclined base when using the vegetable slicer attachment. Stainless steel cutter bowl with transparent lid. Supplied with scraper/emulsifier to prepare everything from meats to creams. Flat and waterproof control panel. Pulse function for precise cutting. Variable speed from 300 to 3700 rpm.

Dimensions 252x485x505 mm (wxdxh) PNC 603702



Speedy Mixer

Handheld mixer with stainless steel tube. To be used directly in stew pots, even during cooking. Motor unit and tube can be easily removed without tools to facilitate cleaning. Incorporates a convenient grip for less fatigue. Single speed: 15000rpm. Portable mixer with stainless steel tube 200 mm

Dimensions 110x75x470 mm (wxdxh) PNC 600025



K25 - Table mounted cutter mixer

Table mounted cutter mixer, 2,5 litre capacity with stainless steel bowl and a single speed of 1500 rpm. Supplied with smooth blade rotor

Dimensions 216x297x371 mm (wxdxh) PNC 603837



Multi Green - Combined unit

Food processor with two main functions for the food preparation: a vegetable cutter with a feed arm and a cutter with the 3 litre bowl with a transparent lid. Combined unit with vegetable hopper and stainless steel cutter equipment + ejector and 4 plates. Speed of rotation 1500 rpm.

Dimensions 216x347x412 mm (wxdxh) PNC 603845



Modular Cooking



700XP - Gas Tilting Braising Pan

60-lt gas tilting braising pan with duomat cooking surface

Dimensions	800x730x850 mm (wxdxh)	PNC	371181
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700XP - Electric Pasta Cooker

24,5-lt electric pasta cooker with 1 well

Dimensions	400x730x850 mm (wxdxh)	PNC	371098
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700XP - Electric Fry Top

Full module electric fry top with smooth mild steel plate, thermostatic control

Dimensions	800x730x250 mm (wxdxh)	PNC	371186
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900XP - Electric Pasta Cooker

Large gas PowerGrill top - HP

Dimensions	1200x930x250 mm (wxdxh)	PNC	391066
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900XP - Gas Fryer

23-lt gas fryer with 1 "V" shaped well (external burners), electronic control, mechanized oil filtering and 2 half size baskets

Dimensions	400x930x1200 mm (wxdxh)	PNC	391082
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Cook and Chill



air-o-steam: touchline combi - electric

air-o-steam with high resolution touch screen control, electric, 6x1/1GN, 3 cooking modes (automatic, recipe program, manual), air-o-clima and air-o-clean functions

Dimensions	898x915x808 mm (wxdxh)	PNC	267300
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air-o-steam: level B combi - electric

air-o-steam, electric, 10x1/1GN, automatic cleaning function, B

Dimensions	898x915x1058 mm (wxdxh)	PNC	268302
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Crosswise convection oven - electric

Electric convection oven 6x1/1GN, crosswise

Dimensions	860x746x633 mm (wxdxh)	PNC	260705
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Blast chiller

Blast chiller 10kg, 5 shelf capacity. Preset customised programming possible. No probe included

Dimensions	762x700x850 mm (wxdxh)	PNC	726658
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Refrigeration



Refrigerated counter - 2 door

2-door refrigerated counter, -2+10°C, A430 stainless steel

Dimensions	1238x700x850 mm (wxdxh)	PNC	727006
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Refrigerated counter - 3 door

3-door refrigerated counter, -2+10°C, A430 stainless steel

Dimensions	1718x700x850 mm (wxdxh)	PNC	727007
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Refrigerated counter - 4 door

4-door refrigerated counter, -2+10°C, stainless steel

Dimensions	850x2201x365 mm (wxdxh)	PNC	727008
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ecostore Refrigerated Cabinet

1-door refrigerator 670lt, 0+6°C, digital, stainless steel

Dimensions	710x837x2010 mm (wxdxh)	PNC	727369
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ecostore Freezer Cabinet

2-door freezer 1430lt, -22-15°C, digital, stainless steel

Dimensions	1441x837x2010 mm (wxdxh)	PNC	727378
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Service and Support



Catering Supplies and Repairs Ltd The Complete Kitchen Equipment Service

At Catering Supplies and Repairs Ltd we have over 35 years' experience working within the Catering Industry, offering 365 days a year, 24/7 breakdown cover for all our customers. With a team of 14 engineers based around the country, we are able to get to customers quickly and efficiently. With our high 1st time fix rate and fast response times we provide an excellent service to all our customers.

AS PART OF OUR SERVICE WE OFFER:

- Preventative maintenance contracts.
- Re-active repairs with excellent response times.
- All Catering, refrigeration and air conditioning repaired/ maintained by our highly qualified engineers.
- Tablet Based Real-Time Reporting System with Customer Login Portal for Single or Multiple Sites/Users.
- Full free of charge consultation, design and planning service on your kitchen projects.

Electrolux Professional
Food Service

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