

SCHEDULE FIXTURES and EQUIPMENT

Building: Penrith Regional Gallery

Address: 86 River Road,
EMU PLAINS

Revision	Date	Approved by
Tender	31/05/2018	RMC



PENRITH
CITY COUNCIL

ITEM	MATERIAL	MANUFACTURER	DESCRIPTION	FINISH	NOTED
Benchtop	Stainless steel	NA	Heavy duty grade 305		1.2mm thick gauge, surface to be smooth and impervious free from cracks and cavities
Splashback	Stainless steel	Na	Heavy duty grade 305 with cove at benchtop		cove/splashback to comply with Food Act AS 4674-2004
Benchtop support	Stainless steel	Na	Heavy duty grade 305		Stainless steel tubular legs , all to be capped /sealed at all ends.
<p>Benchtops- South elevation Allow for 1 x 2500W x 700Dx 855H with return 900Wx 700Dx855H with stainless steel open shelving below (at 150mm FFL and 450mm approx. FFL)</p> <p>Benchtop - North elevation Allow for 1 x 1000w x 700Dx855H with return 900Wx700Dx855H with stainless steel open shelving below(at 150mm FFL and 450mm approx. FFL) Allow for 1 x 1600w x 700D x 855 (incorporate wet sink and bin shute)</p> <p>Shelving –South elevation Allow for 2 x solid stainless steel wall shelving 2500W x 300D</p>					
Coffee machine	Na	Na	Na	Na	Reuse existing

ITEM	MATERIAL	MANUFACTURER	DESCRIPTION	FINISH	NOTED
Under counter fridge	Na	Skipio	SGR12-2	NA	1200Wx700Dx855H Located under servery
Under counter freezer	Na	Skipio	SUF12-2	Na	1200W x 700D 855H Provide only 1 x EFZ Located under servery Omit stainless steel shelves under servery illustrated on architectural drawing A300 elevation 4
Drinks fridge (EDF)	Na	Na	Na	Na	Omit from scope
Stainless steel bench with drawers on lockable castors	Stainless steel	Na	600W x 855H x 700D	Stainless steel	Suitable for commercial kitchen.
Ice maker	Na	Skipio	SIM-100A	Na	240V 4amps Location to be confirmed.
Gas Oven	NA	Blue Seal	G504D	Stainless steel	Gas 900mm
Salamander	Na	Blue Seal	G91	Na	Gas To be located above oven cooktop
Gas Chargrill	Na	Blue Seal	G594-LS	Na	Gas 600mm With drop on griddle plate
Fryer	Na	Blue Seal	GT45		Gas 450mm
Pie warmer					Not to be included

ITEM	MATERIAL	MANUFACTURER	DESCRIPTION	FINISH	NOTED
Mixer (main sink)	NA	Wolfen	252430 Pre-rinse sink mixer	NA	NA
Sink (main sink)	SS	Na	Na	Stainless steel 305 grade	Wet bench 1200m long 2 x 450mm deep x 300wx300D
Mixer (Hand basin)	NA	Reece	Posh Bristol Mixer with extended lever	Na	Na
Sink (hand basin)	Ceramic	Caroma	Care 500		
Soap dispenser	Na	Na	Na	Na	Supplied by Council Installed by Builder
Shelf	Stainless steel	Britex	BTX -10-010		Install near hand basin As per site instructions
Clothes Hooks	Stainless steel	Britex	BTX-10-046		Provide 4 Located as per site instruction
Paper Towel dispenser	Na	Na	Na	Na	Supplied by Council Installed by Builder
Fire Blanket	Na	Na	Na	Na	Supplied by Council Installed by Builder
Fire extinguisher	Na	Na	Na	Na	Supplied by Council Installed by Builder.
Dishwasher	NA	Eswood	ES25 Passthrough	NA	600x600x1375h 15amps Stainless steel benchtop must fold down into Dishwasher.

• 'ES25' & 'ES32' •
Pass-Through Dishwashers

In-Line or Corner Feed, Wash up to 540 or 700 pieces/hour



The professionals in integrated
glass and dishwashing systems

www.goldsteineswood.com.au

• 'ES25' & 'ES32' Pass-Through Dishwashers •

• Built in Accordance with ANZFA and Plumbing Safety Regulations •

Economical & Efficient Performance: The Eswood 'ES25' and 'ES32' pass-through dishwashing machines provide excellent performance of up to 540 and 700 pieces per hour. These models will wash all types of crockery, cutlery and glassware and accept standard 500 x 500mm racks. A generous opening height of 340mm caters for bulky kitchen utensils.

Ergonomically Designed: Bench height pass-through operation eliminates the need for operators to bend over during loading and unloading, ensuring greater efficiency, safety and convenience.

In-Line or Corner Feed: 'ES25' and 'ES32' machines can be installed for in-line or corner feed, making the most of your space and working preferences. Loaded racks slide easily from an adjacent feeder bench into the wash chamber and out again after washing.



Quality Endorsed Company
Head Office
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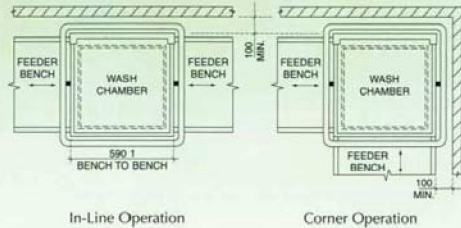
Quality Stainless Steel Construction: Manufactured to Eswood's high quality standards from stainless steel, non-ferrous and durable synthetic materials for reliable operation. Filter and spray arms easily removable for cleaning. Fully guaranteed and backed by our nationwide support network.

Specifications	'ES25'	'ES32'
Hourly Capacity	540 pieces	700 pieces
Wash Cycle Time	105 secs	60/70 secs
Dwell/Rinse Cycles	5/13 secs	5/13 secs
Wash Racks (500 x 500mm)	2	3
Cutlery Containers	1	2

Wash Pump, Tank & Element		
Wash Pump Motor	550 watts	615 watts
Wash Pump Capacity	310 l/min	400 l/min
Wash Tank Capacity	30 litres	
Wash Tank Heater	2400 watts	2800 watts
Water Temperature	60° – 65°C	60 – 65°C

Rinse Tank & Element		
Rinse Pump	375W	
Rinse Tank	12 litres	
Rinse Tank Heater	3100 watts	5600 watts
Water Temperature	83°C	
Water Consumption	3.5 litres per cycle	

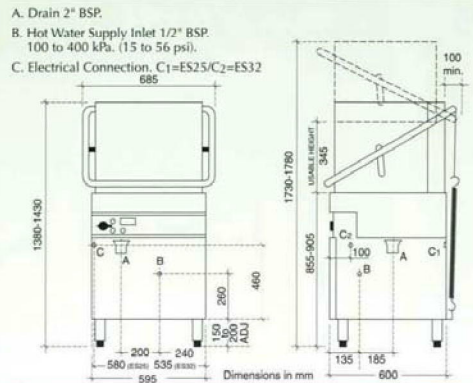
Electrical & Water Connections		
Electrical Input (max)	240/50/1N 3.5kW	415/50/3N 9.5kW
Electrical Connection	15A lead/plug By installer	
Hot Water Input	65°C min. @ 100 to 400 kPa	
Net Weight	103kg	106kg



Fully Automatic Operation: Just slide the loaded rack in, cycle starts automatically when hood is closed and stops automatically if hood is opened at any time.

Powerful Wash System: Powerful wash and rinse action from high volume pump and upper and lower spray arms. Independent wash and rinse systems ensure high wash quality and hygiene.

Built-in Hot Water Booster Heaters: Booster heaters with low water safety cut out and thermostatic control ensure correct water temperature and level is maintained for safe hygiene and continuous use. Wash and rinse tanks have convenient automatic fill.



ABN 74 000 100 845 – ABN 87 002 481 521

Group Sales: 211-213 Woodpark Rd, Smithfield NSW 2164
Telephone: (02) 9604 7333 Facsimile: (02) 9604 5420
Vic (03) 9553 1355. Qld (07) 3891 1466.
SA (08) 8238 3423. WA (08) 9456 0559.
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Goldstein Eswood continually strive to improve all of our products, therefore specifications may be amended from those printed in this brochure without notice. Publication ESW8451.0306



WOLFEN

INSTALLATION MANUAL

252430 Wolfen Pre Rinse Sink Mixer

252452 Wolfen Compact Pre Rinse Sink Mixer

252431 Wolfen Pre Rinse Trigger Spray



[Installation Details](#) | [Warranty](#)



WOLFEN™

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Delivering unrivalled quality

Designed for absolute performance, Wolfen's commercial mixer products set new standards in quality and durability. Ergonomic design combined with precision engineering ensures that every Wolfen product is easy-to-use and made to last. Here are just some of the many innovative features that make Wolfen mixers the smart solution.

Infection control

- Food grade hose
- Minimum crevices for bacteria build up

Commercial durability features

- Stainless steel spray jet head
- Stainless steel braided hose with external lining
- Wall fixing bracket for ongoing stability

Installation and servicing

- Cut-down wall bracket with height and projection adjustment

Usage features

- Easy operation with front control pot filler
- Tensioned polished spring for maneuverability
- Trigger spray clip enables effortless continual use

Anti vandal features

- Allen key fixing

Application

- Commercial food premises



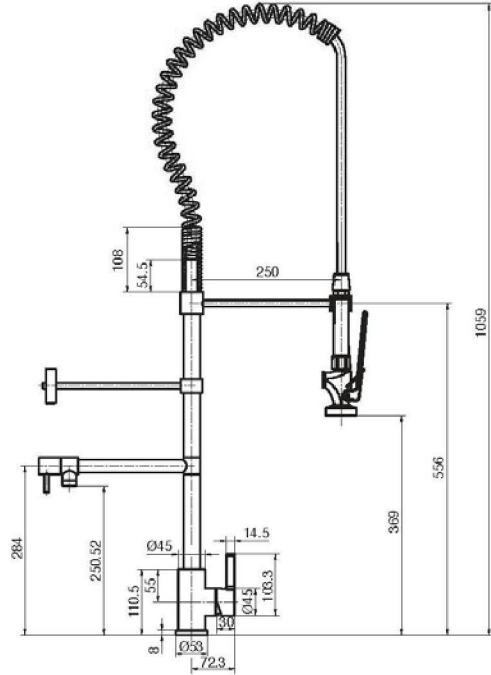
Suitable for High Pressure applications
(minimum 150kPa)

TECHNICAL INFORMATION

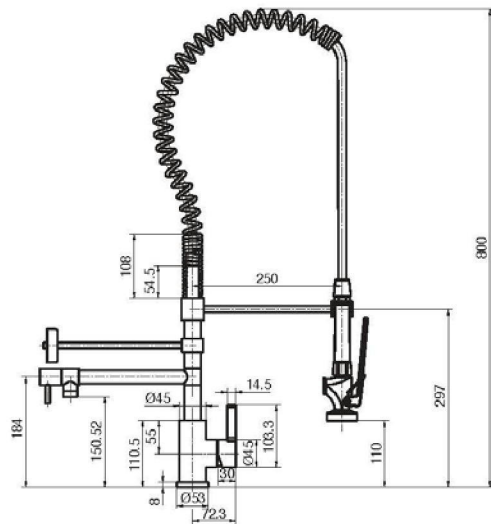
Model	Pre Rinse Sink Mixer	Pre Rinse Sink Mixer Compact	Trigger Spray
Product Code	252430	252452	252431
Product Type	Pre Rinse unit	Pre Rinse unit	Hand spray
Colour	Chrome	Chrome	Chrome
Finish	Polished	Polished	Polished
Material	Brass	Brass	Brass
Cartridge Type	Ceramic Disc Cartridge	Ceramic Disc Cartridge	N/R
Min Continuous Flow Working Pressure	150kPa	150kPa	150kPa
Max Continuous Flow Working Pressure	500kPa	500kPa	500kPa
Min Continuous Working Temperature	5°C	5°C	5°C
Max Continuous Working Temperature	80°C	80°C	80°C
Max Static Pressure	500kPa	500kPa	500kPa
Height	1059mm	800mm	N/R
Clearance (Pot Filler)	250mm	150mm	N/R
Reach (Trigger Spray)	250mm	250mm	N/R



Wolfen Pre Rinse Sink Mixer
252430



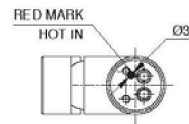
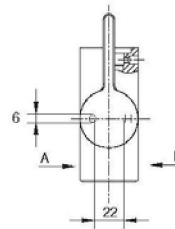
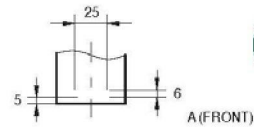
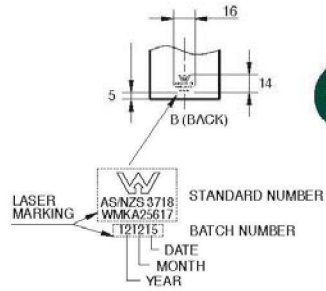
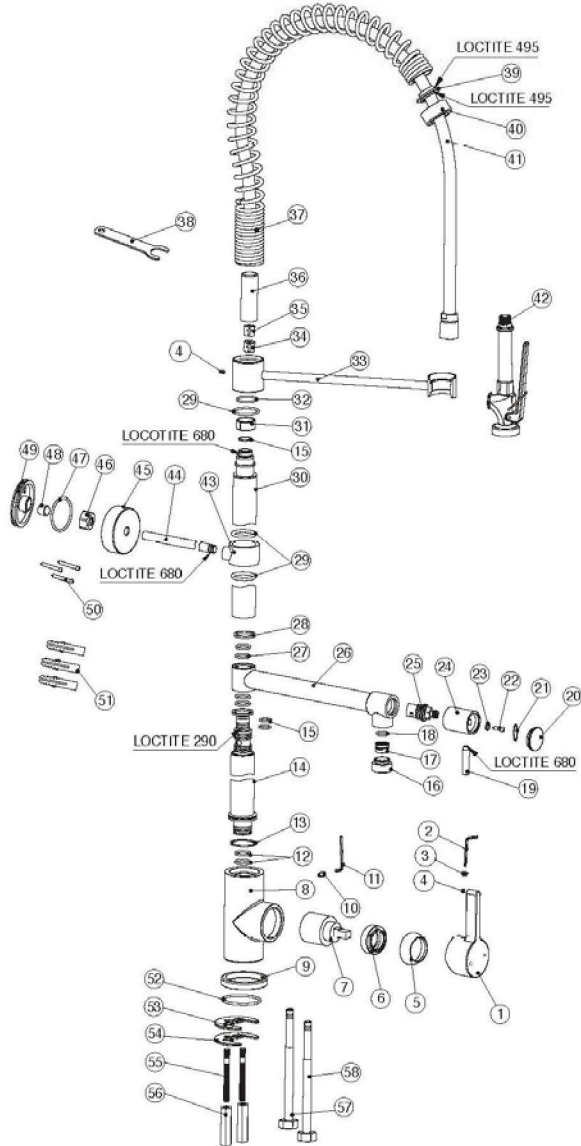
Wolfen Compact Pre Rinse Sink Mixer
252452



UNIT COMPONENTS

No.	Code	Description	Qty
01	84060659	Handle	1
02	93053	S2, 5 Allen Key	1
03	94433	Handle Plug	1
04	92042	M5 x 5 Grub Screw	2
05	WA824-10	M37 x 1.25 Cap	1
06	WA824-9	M37 x 1.25 Lock Nut	1
07	K-35A	Cartridge	1
08		Body	1
09	MX613-1	Ø53mm Base Ring	1
10	82000015	M4 x 8 Grub Screw	1
11	22700-9	S3 Allen Key	1
12	3200-7	Ø22 x 2.5 O Ring	2
13	DJ097-3	Washer	1
14	83060277	Raser 1	1
15	94142	Bs015 O Ring	3
16	84060043	Aerator Housing	1
17	90253	Aerator	1
18	76F-3	Ø15.2 x 2.2 O Ring	1
19	84060093	Handle, Lever	1
20	TSF26-9	Handle, Cap	1
21	SHA06-2	Ø15 x 1.5 O Ring	1
22	82000017	M4 x 10 Screw	1
23	TSF26-7	Ø12x Ø4.3x1.2 Washer	1
24	TSF26-6	Handle, Body	1
25	84000132	C/Disc Cartridge	1
26	83060280	Swivel Outlet, Brazed Assembly, Pot Filler	1
27	81000095	Ø20 x 2 O Ring	4
28	81000012	Thrust Washer	2
29	81000002	Bs121 O Ring	3

No.	Code	Description	Qty
30	83060278	Riser 2	1
31	71438-8	Washer	1
32	94167	Bs019 O Ring	1
33	83060279	Support Arm	1
34	93064	Check Value 8.0L/Min	1
35	93024	Check Value	1
36	71438-9	Extension Tube	1
37	84060063	Spring, Coiled Hose Support	1
38	84050533	Spanner For Hose	1
39	81000011	Washer For Spring	1
40	84060086	Cover Plate For Spring	1
41	82000012	Flexible Hose Assembly	1
42	82000026	Trigger Spray Gun, Black	1
43	84060095	Bracket	1
44	84060094	Bracket Arm	1
45	84060078	Bracket Cover	1
46	84000081	Lock Nut, Bracket	1
47	94103	Bs130 O Ring	1
48	84000080	Lock Sleeve, Bracket	1
49	84000079	Fixing Plate, Bracket	1
50	82000005	M4 x 32 Screw	3
51	81000050	Wall Plug	3
52	94154	Bs132 O Ring	1
53	WA872-4	Fixing Washer	1
54	WA872-3	Fixing Plate	1
55	WA872-1B	M6 x 65mm Fixing Bolt	2
56	WAS872-2	M6 x 42 Fixing Nut	2
57	82000008	Flexible Hose-Hot	1
58	82000007	Flexible Hose-Cold	1



INSTALLATION INSTRUCTIONS

Important Note

Mixer must be installed to the requirements of AS/NZS 3500 by a qualified plumber. Your mixer comes to you already factory assembled and tested. We do not recommend the dismantling of any internal part of the mixer. The mixers are factory tested and sealed so as to give the best performance.

Installation Instructions

1. Please flush out new pipe work prior to connecting the new mixer.
2. All mixers should be installed with isolating stop cocks (Arco brand recommended).
3. This tap is suitable for high pressure applications where both hot and cold water supply pressures are at 150kPa or above.

1. Place the base o-ring (9) on the underside of the mixer body (8).
2. Screw in the hot and cold flexible connectors (57 & 58) to the mixer body (8).
3. Screw in the fixing bolt (55) into the mixer body (8) and tighten with a screw driver.
4. Place the mixer unit over the pre-punched tap hole in the sink. Feed the flexible connectors through first.
5. From underneath the sink or basin, slide on the U-shaped fixing washer (53), then the U-shaped fixing plate (54).
6. Screw on the long hex nut (56) until the mixer base is firmly fixed to the sink. Tighten with a socket set or tube spanner.
7. Connect the hot and cold flexible connectors to the inlet isolation valves.
8. Fit the main riser assembly into the mixer body by pushing the twin o-ring spigot downward, then fit and tighten the allen key screw (10) with the allen key provided (11).

Note: the wall support bar (44) can be slid up or down to the desired height to enable fixing to the wall or splashback.

9. Ensuring the riser is 90 degrees to the wall, measure and cut the wall support bar to a length with a 2 to 5mm gap from the wall.
10. Slide on the chrome cover flange (45), nut (46), brass olive (48) & wall fixing plate (49) onto the

wall support bar (44) as shown in exploded parts diagram.

11. Fit the o-ring (47) to the groove on the fixing wall plate.
12. Swing the wall support bar into position and mark the three holes for drilling into the wall.
13. Swing the wall support bar to the left or right to enable the three holes to be drilled.
14. For a masonry wall use the wall anchors provided (51) with screws (50).
15. For a timber backed wall use the screws provided (50).

Note: For a stainless steel splashback and/or cool room panel wall, ensure the fixing method used results in a solid fixing.

16. Swing the wall support bracket back into position, line up the holes and screw the fixing plate back to the wall. Tighten the brass nut and olive, ensuring a firm and solid installation. Slide the chrome cover plate over the wall plate.

Note: The brass MI thread on the end of the end of the trigger spray hose swivels, so you do not have to spin the whole hose around when connecting the hose to the riser assembly.

17. Fit the flat washer (31) into the top of the riser assembly to ensure a water tight seal.
18. Slide the spring return back to expose the MI brass connecting thread.

19. Using the open ended spanner provided, screw the brass M1 end of the flexible hose into the top of the riser assembly. Do up firmly but do not over tighten. Support the weight of the hose and spring while tightening to prevent cross threading and kinking of the hose.
20. Slide the spring back over the end of the hose until it sits on top of the riser assembly.
21. Fit the washer (39) to the other end of the flexible hose.
22. Screw the trigger spray unit to the flexible hose. Tighten firmly using a spanner on the flat section of the loose nut.
23. Turn on the water and test the unit.

Operating Instructions

When not in use, the mixer should be turned off at the mixer cartridge so the unit is not under mains pressure when unsupervised.

The hose must not be overextended or bent forcibly.

IMPORTANT INFORMATION

- The mixer can only be used on main pressure systems.
- The warranty is extended to the purchaser only and is not transferable.
- Misuse of the product is not covered by warranty.
- Use only suitable agents to clean the surface of your mixer i.e. no abrasive cleaners.
- If the incoming water pressure exceeds 500kPa, it is recommended that you install an approved limiting valve.
- Approved operating temperature is not to exceed 80°C. Optimum operating temperature is 60°C.
- Minimum operating pressure is 150kPa.
- Maximum pressure is 500kPa, optimum working pressure is 350kPa.



REECE PRODUCT QUALITY GUARANTEE



You have purchased a quality product from Reece Australia Pty Ltd ABN 84 004 097 090 ("Reece"). This product is covered by a 5 year replacement product warranty and a 12 month warranty over spare parts and labour.

5 YEAR WARRANTY

This warranty covers faults in the product construction, material and assembly. Products which are within 5 years from the date of purchase, found upon inspection by an authorised Reece representative, to be defective in construction, material or assembly, will be repaired or exchanged with an equivalent product free of charge. Replaced items become Reece's property.

All replacement products will be available for collection without charge to the customer at the nearest Reece branch to the customer's location, or elsewhere as agreed between the customer and Reece.

Labour and Spare Parts

The labour for the replacement of products and spare parts to which this warranty applies will be supplied by Reece or relevant supplier using licensed plumbers engaged by Reece or relevant supplier within 1 year from the date of purchase. Spare parts other than those listed in the Manufacturer's Provisions above, which are within 1 year from the date of purchase found upon inspection by an authorised Reece representative to be defective in construction, material or assembly, will be replaced free of charge.

Warranty Conditions

This warranty will apply only under all of the following conditions:

- ♦ The item has been installed by a licensed plumber
- ♦ Failure is due to a fault in the manufacture of the product
- ♦ Proof of purchase (including the date of purchase) is provided
- ♦ The installation of the product is in accordance with the instructions provided

This warranty does not cover products purchased as an ex-display without being fully checked and tested for sale by the manufacturer.

This warranty does not include faults caused by:

- ♦ Unsuitable or improper use
- ♦ Incorrect installation or installation not in accordance with the instructions provided
- ♦ Installation or part installation by the purchaser or any person other than a LICENSED PLUMBER
- ♦ Normal wear and tear
- ♦ Inadequate or complete lack of maintenance
- ♦ Chemical, electrochemical or electrical influences
- ♦ Harsh detergents or abrasive cleaners used on product finishes

EXCLUSIONS

To the fullest extent permitted by law, Reece excludes all liability for damage or injury to any person, damage to any property, and any indirect consequential or other loss or damage.

CLAIM PROCEDURE

For all warranty queries customers are to contact the branch where the product was purchased. These details can be found on your purchase invoice.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also 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.

Don't risk it, use a licensed plumber.™

IF AFTER CHECKING THE
INSTALLATION INSTRUCTIONS
AND IMPORTANT
INFORMATION, THE PROBLEM
HAS NOT BEEN IDENTIFIED,
PLEASE CONTACT GENTEC
CUSTOMER SUPPORT ON:

+61 2 9211 4422 or
info@gentecaustralia.com.au



WOLFEN™

reece.com.au/wolfen

UNDER COUNTER S SERIES

SUF12-2

FEATURES / BENEFITS

FRONT BREATHING

Our innovative, front breathing feature also allows this model to provide high efficiency in narrow spaces

HOT GAS CONDENSATE SYSTEM

Through SKIPIO's creative innovation, the condensate system surfaces have been specially treated to resist corrosion. This not only increases efficiency without the risk of refrigerant leakage from corrosion, but also prevents the overflow of condensate water.

SIDE MOUNT COMPRESSOR UNIT

By positioning the compressor on the side of the unit, refrigerators can now be serviced without being moved

EFFICIENT REFRIGERATION SYSTEM

SKIPIO Undercounter series refrigerators are designed with oversized and balanced (CFC Free R-134A) refrigeration systems. These include efficient evaporators and condensers for faster cooling and greater efficiency.

EXTERIOR & INTERIOR OF THE CABINET

SKIPIO Undercounter series boasts a stainless steel exterior (galvanized steel back and bottom). Interior is stainless steel floor with AL sides, back and AL door liners. It guarantees the utmost in cleanliness and long product life. It can add a touch of style to the most refined setting.

HIGH-DENSITY POLYURETHANE INSULATION

The entire cabinet structure and solid doors are foamed-in-place using high density, CFC free polyurethane insulation

ERGONOMICALLY DESIGNED DOORS

Customers' fatigue fades away with easy grip handles and doors that open effortlessly. These features along with self-closing doors make this the ultimate choice in customer convenience

MAGNETIC DOOR GASKETS

Magnetic door gaskets are of one piece construction, removable without tools for ease of cleaning and replacement.

ADJUSTABLE, HEAVY DUTY, PE (POLYETHYLENE) COATED WIRE SHELVES



Model	Doors	Capacity (Liters)	Shelves	Compressor (HP)	Amps (A)	Net Weight (Kg)	L X D X H (mm)
SUF12-2	2	311	2	1/3	3	84	1200x700(600)x855

UNDER COUNTER S SERIES

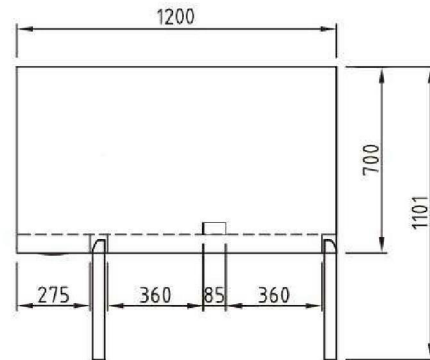
SUF12-2

Model: SUF12-2

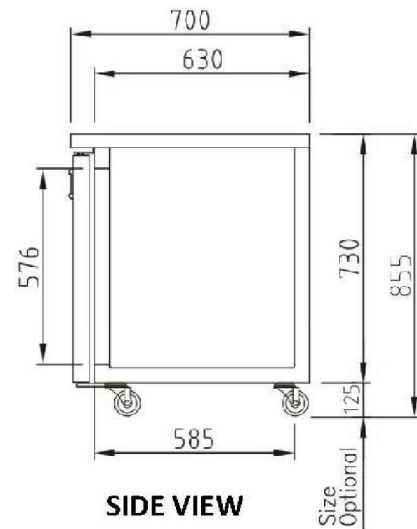
SPEC SHEET	SUF12-2
Classification	Freezer
Cabinet Dimension (WxDxH mm)	1200x700(600)x855
Capacity (Liters)	311
Inner Temperature	-21°C~-12°C
Doors	2
Number of Shelves	2
Refrigent	R-404a
Compressor (Hp)	1/3
Cooling Type	Fan cooling type
Insulation Type	Polyurethane / Cyclopentane + CFC Free
Temperature Control Type	Digital
Amps (A)	3
Voltage (V/Hz/Ph)	240V 50Hz 1Ph
Power (W)	366
Weight (Kg)	84

PLAN VIEW

(unit: mm)



TOP VIEW



SIDE VIEW

Size Optional

WARRANTY 2 YEARS
PARTS & LABOUR

	<ul style="list-style-type: none"> ADD: 218 WOODPARK ROAD SMITHFIELD NSW 2164 TEL: 02 - 8798 - 5061 / 5283 / 5581 FAX: 02 - 8798 - 5707
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SKIPIO

UNDER COUNTER GLASS DOOR _S SERIES

SGR12-2

FEATURES / BENEFITS

FRONT BREATHING

Our innovative, front breathing feature also allows this model to provide high efficiency in narrow spaces

HOT GAS CONDENSATE SYSTEM

Through SKIPIO's creative innovation, the condensate system surfaces have been specially treated to resist corrosion. This not only increases efficiency without the risk of refrigerant leakage from corrosion, but also prevents the overflow of condensate water.

SIDE MOUNT COMPRESSOR UNIT

By positioning the compressor on the side of the unit, refrigerators can now be serviced without being moved

EFFICIENT REFRIGERATION SYSTEM

SKIPIO Undercounter series refrigerators are designed with oversized and balanced (CFC Free R-134A) refrigeration systems. These include efficient evaporators and condensers for faster cooling and greater efficiency.

EXTERIOR & INTERIOR OF THE CABINET

SKIPIO Undercounter series boasts a stainless steel exterior (galvanized steel back and bottom). Interior is stainless steel floor with AL sides, back and AL door liners. It guarantees the utmost in cleanliness and long product life. It can add a touch of style to the most refined setting.

HIGH-DENSITY POLYURETHANE INSULATION

The entire cabinet structure and solid doors are foamed-in-place using high density, CFC free polyurethane insulation

ERGONOMICALLY DESIGNED DOORS

Customers' fatigue fades away with easy grip handles and doors that open effortlessly. These features along with self-closing doors make this the ultimate choice in customer convenience

MAGNETIC DOOR GASKETS

Magnetic door gaskets are of one piece construction, removable without tools for ease of cleaning and replacement.

ADJUSTABLE, HEAVY DUTY, PE (POLYETHYLENE) COATED WIRE SHELVES



Model	Doors	Capacity (Liters)	Shelves	Compressor (HP)	Amps (A)	Weight (Kg)	L X D X H (mm)
SGR12-2	2	309	2	1/4	2.5	96	1200x700(600)x855

UNDER COUNTER GLASS DOOR _S SERIES

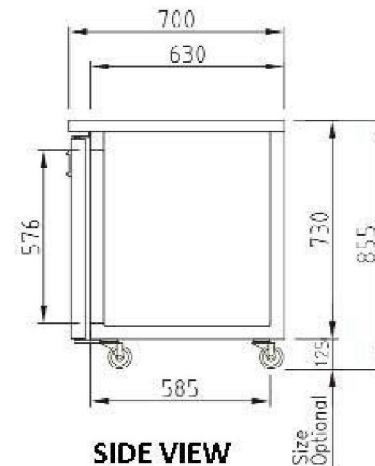
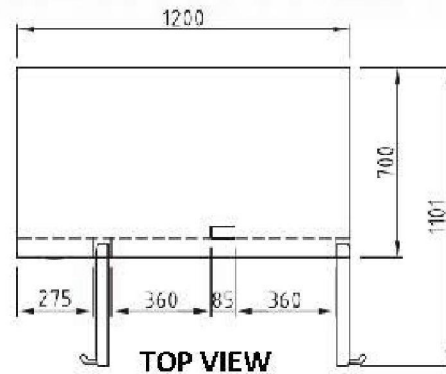
SGR12-2

Model: SGR12-2

SPEC SHEET	SGR12-2
Classification	Refrigerator
Cabinet Dimension (WxDxH mm)	1200x700(600)x855
Capacity (Liters)	309
Inner Temperature	1°C~8°C
Doors	2
Number of Shelves	2
Refrigent	R-134a
Compressor (Hp)	1/4
Lamp	LED lamp
Cooling Type	Fan cooling type
Insulation Type	Polyurethane / Cyclopentane + CFC Free
Temperature Control Type	Digital
Amps (A)	2.5
Voltage (V/Hz/Ph)	240V 50Hz 1Ph
Power (W)	314
Weight (Kg)	96

PLAN VIEW

(unit: mm)



WARRANTY 2 YEARS
PARTS & LABOUR

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SKIPIO

Technical data sheet for

GAS CHARGRILL 300mm, 600mm, 900mm, 1200mm

G592-B, G594-B, G594-LS, G596-B, G596-LS, G598-B, G598-LS

- Heavy-duty construction
- Reversible heavy-duty top grates
- Interchangeable drop on griddle plates
- 33MJ/hr stainless steel burners per 300mm section
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular



G594-LS

Overall Construction

Chargrill

- 2.5mm thick 304 stainless steel side splash guards
- Welded 1.5mm 304 stainless steel bull nose
- Side panels 1.2mm 304 stainless steel
- Splashback 1.2mm 304 stainless steel
- Vitreous enamelled control panel
- Front grease channel
- Welded 1.2mm 304 stainless steel grease trays
- 1.5mm aluminised steel burner box
- Insulated sides

Leg stand

- Fully modular for matched suite finish
- Framed top for connection to Chargrill
- 63mm dia. heavy-duty 1.2mm 304 stainless steel legs with two adjustable feet at front and two rollers at rear
- Fully modular framed stand shell with 0.9mm 304 stainless steel finish
- Quick assembly design

Grates and radiants and baffles

- 150mm wide x 550mm top grate sections
- Top grates reversible for level or inclined use
- Inclined position incorporates flare reducing grate fin design with grooves to run grease into front collection channel
- Heavy weight castings for high demand performance
- Heavy-duty high efficiency cast iron burner radiants improve heat retention and protect burners
- Baffles over grease trays to reduce grease collection flare ups

Griddle plates

- Optional extra 300mm wide and 450mm wide x 550mm deep drop on cast iron griddle sections
- Machined smooth surface finish
- Interchangeable in any position with 2 or 3 sections of top grate
- Multiple griddle sections can be mixed in any positions

Burners

- Full 304 stainless steel burners
- 1 x 33MJ/hr burner per 300mm section
- Removable for cleaning
- Full pilot and flame failure protection per burner

Controls

- Individual Hi-Lo gas control to each burner with flame failure and pilot
- Large easy use control knob - heat resistant reinforced
- Easy view control settings on knob
- Piezo ignition to pilot burner

Cleaning and Servicing

- Easy clean stainless steel external finish
- Lift out radiants, burners and grease tray baffles
- All burner box interior parts lift out for full cleaning access
- Deep stainless steel grease collection drawers
- Access to all parts from front of unit

Technical data sheet for GAS CHARGRILL 300mm, 600mm, 900mm, 1200mm

Specifications

Burner

33MJ/hr 304 stainless steel U-burner per 300mm section

Gas power

G592 33MJ/hr, 9.8kW
G594 66MJ/hr, 18.6kW
G596 100MJ/hr, 29.3kW
G598 133MJ/hr, 39.1kW

Cooking surface area

G592 292mm x 500mm, 1460cm²
G594 592mm x 500mm, 2960cm²
G596 892mm x 500mm, 4460cm²
G598 1192mm x 500mm, 5960cm²

Gas connection

R³/₄ (BSP) male
All units supplied with Natural and LP gas regulator

Dimensions

Width
300mm G592-B
600mm G594-B
900mm G596-B
1200mm G598-B
Depth 812mm
Height 315mm
Incl. splashback 485mm

600mm G594-LS
900mm G596-LS
1200mm G598-LS
Depth 812mm
Height 915mm
Incl. splashback 1085mm

Nett weight

300mm	G592	63kg
600mm	G594	128kg
900mm	G596	178kg
1200mm	G598	227kg

Packing data

300mm
0.20m³, 86kg
Width 865mm
Depth 345mm
Height 665mm

600mm
0.48m³, 171kg
Width 645mm
Depth 870mm
Height 855mm

900mm
0.70m³, 232kg
Width 945mm
Depth 870mm
Height 855mm

1200mm
0.93m³, 295kg
Width 1245mm
Depth 870mm
Height 855mm

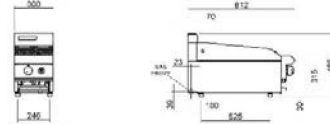
Gas types

Available in Natural gas and LP gas, please specify when ordering
Units supplied complete with gas type conversion kits
Other gas types on request

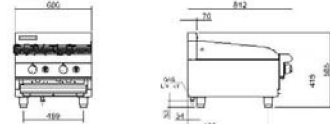
Options

Adjustable feet at rear
Griddle plates 300mm drop on
Griddle plates 450mm drop on
Joining caps
Castors

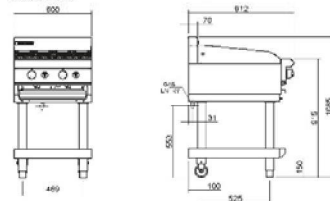
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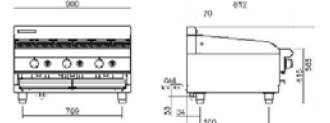
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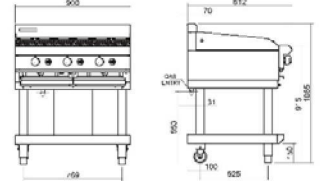
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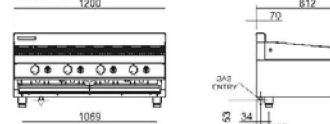
G596-B



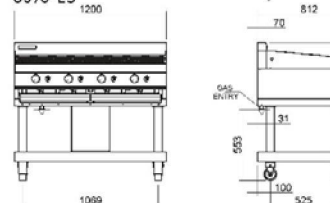
G596-LS



G598-B



G598-LS



G592

G594

G596

G598



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Technical data sheet for
GAS SALAMANDER

G91, G91B

- Powerful infra-red gas burners
- Left and right individual burner controls
- Branding plate option
- Wall mounting bracket
- Easy clean
- Easy service



G91B

Overall Construction

- Monocoque construction
- Vitreous enamelled front brow
- External panels of 0.9mm stainless steel
- Stainless steel tray under grilling area with grease trough
- Two individually controlled 15.5 MJ/hr infra-red burners
- Suitable for bench or wall mounting

Racking

- Four position racking (flat or inclined)
- Adjustable chrome wire rack with heat resistant handles

Controls

- Large easy use controls
- Heat resistant reinforced control knobs
- Variable high to low burner control
- Piezo ignition and flame failure protection on each burner

Cleaning and Servicing

- Access to all parts from front of unit
- Stainless steel and vitreous porcelain enamel surfaces used throughout

Technical data sheet for GAS SALAMANDER

Specifications

Burners
2 x 15.5 MJ/hr

Gas power
31MJ/hr, 8.75kW

Gas connection
R 1/2 (BSP) male

Dimensions

Width 900mm
Depth 424mm [455mm with wall mounting bracket]
Height 456mm

Cooking area

Rack size 610mm x 310mm, 1890cm²
Branding Plate 610mm x 310mm, 1890cm²

Nett weight

42kg

Packing data

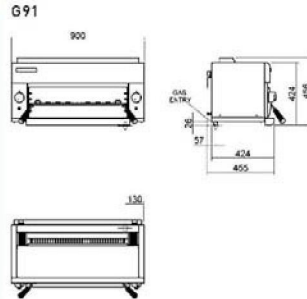
0.31m³, 69kg
Width 945mm
Depth 520mm
Height 635mm

Gas types

Available in both Natural gas and LP gas, please specify when ordering
All units are supplied with gas conversion kits

Options

100mm high feet for bench mounting
Branding plate



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Technical data sheet for
GAS RANGE STATIC OVEN 900mm

G506D, G506C, G506B, G506A

- Heavy-duty construction
- 28 MJ/hr open burners
- Flame failure standard
- Pilot burners optional
- 300mm, 600mm, and 900mm griddle plate options
- Optional simmer plates
- GN 2/1 gas static oven
- Drop down door
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular

Overall Construction

- Galvanized steel chassis
- Welded hob with 1.5mm 304 stainless steel bull nose
- Hob sides 1.2mm 304 stainless steel
- Splashback 1.2mm 304 stainless steel
- Front panels and oven sides 0.9mm 304 stainless steel
- Vitreous enamelled hob control panel
- 63mm dia. heavy-duty 1.2mm 304 stainless steel adjustable legs at front and two rollers at rear

Cooktop

- Cast iron 28MJ/hr open burners with forged brass cap
 - Vitreous enamelled cast iron potstands
 - Vitreous enamelled open burner spill covers
 - Cast iron simmer plates (optional extra)
 - 12mm thick mild steel griddle plates
 - 2.5mm 304 stainless steel griddle splash guards
 - Stainless steel spill trays
 - Aluminised steel internal construction
- Griddle sections are standard on RH side. Available on LH side or centre to order or by conversion.

Oven

- Fully welded and vitreous enamelled oven liner
- GN 2/1 capacity with 4 position racking
- Heavy-duty easy remove heavy wire chrome rack supports
- Cast iron even heat oven sole plate
- 30MJ oven burner
- Pilot and flame failure with piezo ignition
- Drop down door
- 0.9mm 304 stainless steel door outer
- 1.0mm vitreous enamelled door inner
- High density fibre glass insulated
- Supplied with two chrome wire oven racks



G506D

Controls

- Large easy use control knob - heat resistant reinforced
- Easy view control settings on knob

Cooktop

- Variable high to low controls to open burners
- Open burners flame failure standard with pilot burners optional
- Variable high to low controls to griddles
- Griddles standard with pilot, flame failure and piezo ignition

Oven

- 90-300°C thermostatic control
- Piezo ignition to pilot burner
- Flame failure

Cleaning and Servicing

- All models with easy clean stainless steel external finish
- Lift off burner heads and vitreous enamelled burner spill covers
- Stainless steel spill trays under open burner and griddle sections
- Bottom sill removable for oven burner and pilot access
- Removable oven racking and sole plate
- Easy clean vitreous enamel oven and door inner
- Access to all parts from front of unit

Technical data sheet for GAS RANGE STATIC OVEN 900mm

Specifications

Burners

Open Burners 28MJ/hr dual flame ring with simmer rate
Griddle Burners 20MJ/hr per 300mm section
Oven 30MJ tubular under cast iron sole plate

Gas power

G506D 198 MJ/hr, 55kW
G506C 162 MJ/hr, 45kW
G506B 126 MJ/hr, 35kW
G506A 90 MJ/hr, 25kW

Griddle Plate

300mm Griddle cooking surface
292mm x 475mm, 1387cm²
600mm Griddle cooking surface
592mm x 475mm, 2812cm²
900mm Griddle cooking surface
892mm x 475mm, 4237cm²

Oven Dimensions

Width 665mm
Depth 590mm
Height 385mm
Rack size 660mm x 540mm
Rack positions 4

Gas connection

R³/₄ (BSP) male
Optional underside connection, please specify when ordering
All units supplied with Natural and LP gas regulator

Dimensions

Width 900mm
Depth 812mm
Height 915mm
Incl. splashback 1085mm

Nett weight

209kg

Packing data

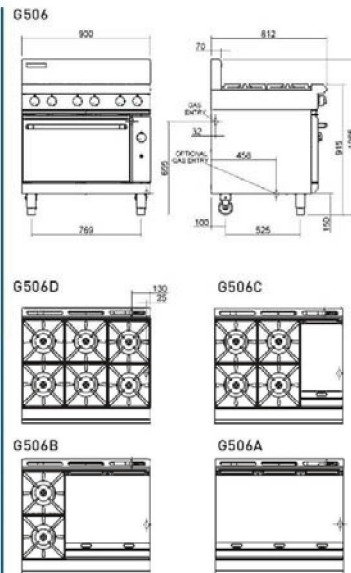
1.03m³, 274kg
Width 945mm
Depth 870mm
Height 1255mm

Gas types

Available in Natural gas and LP gas, please specify when ordering
Units supplied complete with gas type conversion kits
Other gas types on request

Options

Adjustable feet at rear
Simmer plates (replaces Potstand)
Ribbed griddle plates
Joining caps
Castors



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Technical data sheet for
VEE RAY SINGLE PAN GAS FRYER 450mm

GT45

- High performance single pan fryer
- Patented infra-red burner system
- Easy clean stainless steel open pan with 10 year limited warranty
- 20L oil capacity
- Large capacity cool zone
- 32mm (1 1/4") drain valve
- Rear rollers
- Stainless steel exterior
- Easy service
- Fully modular



GT45

Overall Construction

- Stainless steel pan with 10 year limited warranty
- Bull nose welded 1.5mm 304 stainless steel
- Splashback 1.2mm 304 stainless steel
- Side panels 1.2mm 304 stainless steel
- Double skin door with 0.9mm 304 stainless exterior
- Vitreous enamelled front panel
- 32mm (1 1/4") drain valve
- 63mm dia. heavy-duty 1.2mm 304 stainless steel adjustable legs at front and two rollers at rear
- 2 baskets and stainless steel lid supplied standard

Controls

- Direct action thermostat reacts to + or - 1.0°C
- Thermostat range 145 - 195°C
- Over-temperature safety cut-out
- Millivolt gas valve system (no electrical supply)
- Flame failure protection on each pilot
- Piezo ignition to standing pilot burners

Cleaning and Servicing

- Open stainless steel pan for easy clean
- Easy clean basket support bar
- 32mm (1 1/4") drain valve for effective draining
- Easy clean stainless steel exterior
- Access to all parts from front of unit

VEERAY.

Technical data sheet for
VEE RAY SINGLE PAN GAS FRYER 450mm

Specifications

Production rate
 31kg/hr

Pan size
 Oil capacity 20L (37lbs shortening)
 Width 365mm
 Length 380mm
 Oil frying depth 95mm

Baskets
 2 chrome plated wire baskets
 140mm W x 335mm D x 145mm H
 Stainless steel perforated basket support plate

Burners
 2 x 45MJ/hr infra-red burners

Gas power
 90MJ/hr, 25kW

Gas connection
 R³/₄ (BSP) male
 Optional rear connection
 [refer specification drawing]

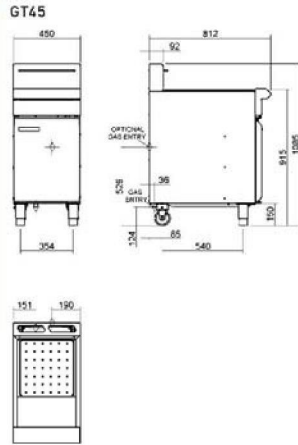
Dimensions
 Width 450mm
 Depth 812mm
 Height 915mm
 Incl. splashback 1085mm

Nett weight
 81kg

Packing data
 0.54m³, 122kg
 Width 870mm
 Depth 495mm
 Height 1255mm

Gas types
 Available in Natural gas and LP gas, please specify when ordering
 Units supplied complete with gas type conversion kits
 Other gas types on request

Options
 Adjustable feet at rear
 Filtamax Filtration System
 Fish plates
 Extra baskets
 Side splash guards
 Joining caps
 Castors



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