

ChefQuip

We ARE Mixers

Simply the best value for money



New 2025
Catalogue & Price List

ChefQuip

Contents

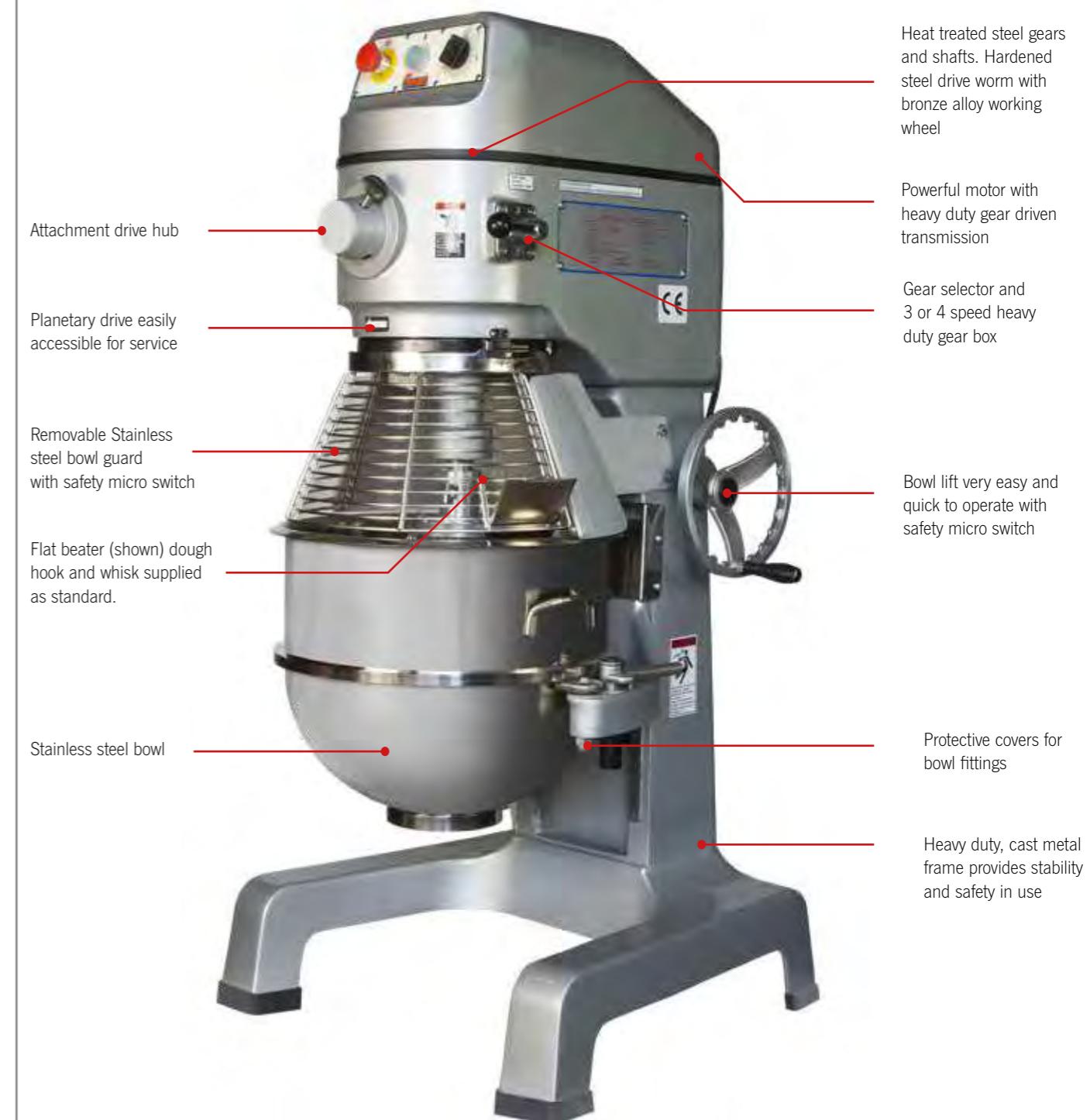
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- Premium design and performance at best-value-for-money prices.
- Versatile machines for mixing a variety of products including dough, cream, mayonnaise and creamed potatoes and so much more.
- Manufactured to ChefQuip's exacting standards for over 30 years.

Floor-Standing Planetary Mixer Features



Photographs not to scale

List of mixers

Product

SP-500 5 litre bowl

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SP-800 7.5 litre bowl

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SP-100HA 9 litre bowl

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SP-200HA 20 litre bowl

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SP-22HA 22 litre bowl

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SP-30HA 30 litre bowl

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SP-40HA 40 litre bowl

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SP-60HA 60 litre bowl

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SP-80HA 80 litre bowl
Electric Bowl Lift

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£822

SP-500 £822

5 litre bowl

- 1hp motor 750W
- Variable speed
- Interlocking bowl guard and bowl lift
- No volt release switch
- Bowl, beater, whisk, spiral dough hook
- Dimensions: DxWxH (cm) 38x31x45.5
- Weight 16Kg 230V/0.75kw
- Single Phase

**Accessories**

SP-500BL	5 Litre bowl	£104
SP-500WH	Whisk	£80
SP-500FB	Beater	£60
SP-500HK	Spiral dough hook	£60

Attachment

VH-12 Mincer attachment for ChefQuip Planetary Mixers with a power hub from SP100 to SP80

**VH-12 Mincer attachment £562**

Attachments are only available when ordered with a mixer

Photographs not to scale

7.5 Litre

SP-800
7.5 litre bowl £1,180

- 0.25hp motor
- Speeds 132/235/421
- Interlocking bowl guard and bowl lift
- No volt release switch
- Emergency stop button
- 15 minute timer
- Bowl, beater, whisk, spiral dough hook
- Dimensions: DxWxH (cm) 40x30x58
- Weight 29kg 230V/0.2kw
Single Phase

Accessories

SP-800BL	7.5 Litre bowl	£117
SP-800WH	Whisk	£81
SP-800FB	Beater	£65
SP-800HK	Spiral dough hook	£65

£1,180

Photographs not to scale

10 Litre

SP-100HA
10 litre bowl £2,080

- 0.33hp motor
- Speeds 106/196/358
- Interlocking bowl guard and bowl lift
- No volt release switch
- Emergency stop button
- Bowl, beater, whisk, spiral dough hook
- Dimensions: DxWxH (cm) 56x44x73
- Weight 90kg 230V/0.25kw
Single Phase

Accessories

SP-100BL	10 Litre bowl	£218
SP-100WH	Whisk	£170
SP-100FB	Beater	£123
SP-100HK	Spiral dough hook	£123
SP-100LS	Lockable security switch	£144
SP-100STAND	Mixer Stand	£410

£2,080

Photographs not to scale

Available with lockable security switch



20 Litre

SP-200HA

20 litre bowl £2,323

- 0.5hp motor
- Speeds 106/196/358
- Interlocking bowl guard and bowl lift
- No volt release
- Emergency stop button
- Bowl, beater, whisk and spiral dough hook
- Dimensions: DxWxH (cm) 53x52x87
- Weight 100kg

230v/0.37kw Single Phase



£2,323

Accessories

SP-200BL	20 Litre bowl	£244
SP-200WH	Whisk	£202
SP-200FB	Beater	£160
SP-200HK	Spiral dough hook	£160
SP-200STAND	Mixer Stand	£410
SP-20/10	1/2 size attachments	£646
SP-20LS	Lockable security switch	£144
SP-200SCR	Bowl Scraper	£313

Available with lockable security switch



22 Litre

SP-22HA

22 litre bowl £2,848

- 0.75hp motor
- Speeds 102/183/352
- Interlocking bowl guard and bowl lift
- No volt release switch
- Emergency stop button
- 15 minute timer / always on
- Bowl, beater, whisk, spiral dough hook
- Dimensions: DxWxH (cm) 56x57x91
- Weight 120kg 230V/0.55kw

Single Phase



£2,848

Accessories

SP-22BL	22 Litre bowl	£276
SP-22WH	Whisk	£234
SP-22FB	Beater	£185
SP-22HK	Spiral dough hook	£185
SP-22STAND	Mixer Stand	£410
SP-22/10	1/2 size attachments	£960
SP-22LS	Lockable security switch	£144
SP-22SCR	Bowl Scraper	£408

Photographs not to scale

Photographs not to scale

Digital controls

22 Litre

**SP-22HA-D**

22 litre bowl £2,960

- 0.75hp motor
- Speeds 102/183/352
- Interlocking bowl guard and bowl lift
- No volt release switch
- Emergency stop button
- 15 minute timer / always on
- Bowl, beater, whisk, spiral dough hook
- Dimensions: DxWxH (cm) 56x57x91
- Weight 120kg 230V/0.55kw

£2,960

Accessories

SP-22BL	22 Litre bowl	£276
SP-22WH	Whisk	£234
SP-22FB	Beater	£185
SP-22HK	Spiral dough hook	£185
SP-22STAND	Mixer Stand	£410
SP-22/10	1/2 size attachments	£960
SP-22LS	Lockable security switch	£144
SP-22SCRP	Bowl Scraper	£408

Available with lockable security switch

30 Litre



Removable Bowl Guard with Dust Cover

**SP-30HA**

30 litre bowl £3,883

- 1hp motor
- Speeds 99/176/320
- Interlocking bowl guard and bowl lift
- No volt release switch
- Emergency stop button
- 15 minute timer / always on
- Bowl, beater, whisk, spiral dough hook
- No.12 attachment drive
- Dimensions: DxWxH (cm) 67x58x117
- Weight 200kg 230V/0.75kw
- 3 phase model available on request

NOTE FOR TECHNICIANS
MCB to be motor rated

£3,883

Accessories

SP-30BL	30 Litre bowl	£446
SP-30WH	Whisk	£276
SP-30FB	Beater	£222
SP-30HK	Spiral dough hook	£222
SP-30BT	Bowl Trolley	£192
SP-30/20	1/2 size attachments	£1,128
SP-30LS	Lockable security switch	£144
SP-30SCRP	Bowl Scraper	£567

Photographs not to scale

Available with lockable security switch



40 Litre

SP-40HA

40 litre bowl £5,268

- 1.5hp motor
- Speeds 99/176/320
- Interlocking bowl guard and bowl lift
- No volt release switch
- Emergency stop button
- 15 minute timer / always on
- Bowl, beater, whisk, spiral dough hook
- No.12 attachment drive
- Dimensions: DxWxH (cm) 72x63x130
- Weight 260Kg. 230V/1.1kw
Single Phase ~~3 phase~~
- 3 phase model available on request

NOTE FOR TECHNICIANS
MCB to be motor rated

Accessories

SP-40BL	40 Litre bowl	£520
SP-40WH	Whisk	£297
SP-40FB	Beater	£255
SP-40HK	Spiral dough hook	£255
SP-40BT	Bowl trolley	£192
SP40/20	1/2 size attachments	£1,581
SP40LS	Lockable security switch	£144
SP40SCRP	Bowl Scraper	£658

£5,268

Removable
Bowl Guard with
Dust Cover



Available with lockable security switch



60 Litre

SP-60HA

60 litre bowl £6,945

- 3hp motor
- Speeds 99/176/320
- Interlocking bowl guard and bowl lift
- No volt release switch
- Bowl Trolley
- Emergency stop button
- 15 minute timer / always on
- Bowl, beater, whisk, spiral dough hook
- No.12 attachment drive
- Dimensions: DxWxH (cm) 72x63x130
- Weight 300Kg. 400V/2.2kw
3 Phase
- Single phase model available on request ~~3 phase~~

NOTE FOR TECHNICIANS
MCB to be motor rated

Accessories

SP-60BL	60 Litre bowl	£584
SP-60WH	Whisk	£381
SP-60FB	Beater	£308
SP-60HK	Spiral dough hook	£308
SP-60BT	Bowl trolley	£192
SP60/30	1/2 size attachments	£1,613
SP60LS	Lockable security switch	£144
SP60SCRP	Bowl Scraper	£673

£6,945

Removable
Bowl Guard with
Dust Cover



Photographs not to scale

Available with lockable security switch



80 Litre

SP-80HA

80 litre bowl £12,745

- 3hp motor
- Speeds 69/121/204
- Interlocking bowl guard and bowl lift
- No volt release switch
- Bowl trolley
- Emergency stop button
- 15 minute timer / always on
- Bowl, beater, whisk, spiral dough hook
- No.12 attachment drive
- Dimensions: DxWxH (cm) 105x77x152
- Weight 550Kg. 400V/2.2kw 3 phase

Accessories

SP-80BL	80 Litre bowl	£796
SP-80WH	Whisk	£478
SP-80FB	Beater	£414
SP-80HK	Spiral dough hook	£414
SP-80BT	Bowl trolley	£277
SP80/40	1/2 size attachments	£1,815
SP80LS	Lockable security switch	£144
SP80SCR	Bowl Scraper	£770

£12,745

Photographs not to scale

Spiral Mixers

Outstanding value mixers with optional features Manufactured to a high specification

Features...

- Stainless steel bowl, spiral and rod
- Food grade plastic bowl guard (IM50 stainless steel)
- Twenty minute production cycle for pizza dough
- Optional lifting head and removable bowl
- Scratch-resistant paint finish or extremely easy cleaning
- Safety features: low voltage controls, microswitch on bowl cover



IM-18S



IM-18S 22 litre Fixed Bowl £1,791

IM-18C 22 litre Removable Bowl £2,415

- 18kg capacity



Specifications	Bowl capacity (l)	Bowl capacity (kg)	Volts/Phase	Watts	Diameter (mm)	Bowl Depth (mm)	External Width (mm)	External Depth (mm)	Factory Options	Timer & wheels	Removal bowl	3 phase
IM-18	22	18	230v/1ph	750	360	210	600	390	670	59	✓	✓

Photographs not to scale

Spiral Mixers

- Outstanding value mixers with optional features
- Manufactured to a high specification

Features...

- Stainless steel bowl, spiral and rod
- Food grade plastic bowl guard (IM50 stainless steel)
- Twenty minute production cycle for pizza dough
- Optional lifting head and removable bowl
- Scratch-resistant paint finish or extremely easy cleaning
- Safety features: low voltage controls, microswitch on bowl cover

IM-25S 32 litre Fixed Bowl £2,184

- 25kg capacity



IM-25C

IM-25C 32 litre
Removable Bowl £2,991

- 25kg capacity



Specifications	Bowl capacity (l)	Bowl capacity (kg)	Volts / Phase	Watts	Diameter (mm)	Bowl Depth (mm)	External Height (mm)	Width (mm)	Depth (mm)	Net weight (kg)	Factory Options	Timer & wheels	Removal bowl	3 phase
IM-25	32	25	230v/1ph	1100	400	260	690	430	730	93	✓	✓	✓	

IM-25 | 32 | 25 | 230v/1ph | 1100 | 400 | 260 | 690 | 430 | 730 | 93 | ✓ | ✓ | ✓ |

Photographs not to scale

Spiral Mixers

- Outstanding value mixers with optional features
- Manufactured to a high specification

Features...

- Stainless steel bowl, spiral and rod
- Food grade plastic bowl guard (IM50 stainless steel)
- Twenty minute production cycle for pizza dough
- Optional lifting head and removable bowl
- Scratch-resistant paint finish or extremely easy cleaning
- Safety features: low voltage controls, microswitch on bowl cover

**IM-38S** 42 litre Fixed Bowl £2,457**IM-38C** 42 litre Removable Bowl £3,160

- 38kg capacity



Specifications	Bowl capacity (l)	Bowl capacity (kg)	Volts / Phase	Watts	Diameter (mm)	Bowl Depth (mm)	External Height (mm)	Width (mm)	Depth (mm)	Net weight (kg)	Factory Options	Timer & wheels	Removal bowl	3 phase
IM-38	42	38	230v/1ph	1500	450	260	710	480	800	105	✓	✓	✓	

IM-38 | 42 | 38 | 230v/1ph | 1500 | 450 | 260 | 710 | 480 | 800 | 105 | ✓ | ✓ | ✓ |

Photographs not to scale

Spiral Mixers

- Outstanding value mixers with optional features
- Manufactured to a high specification

Features...

- Stainless steel bowl, spiral and rod
- Food grade plastic bowl guard (IM50 stainless steel)
- Twenty minute production cycle for pizza dough
- Optional lifting head and removable bowl
- Scratch-resistant paint finish or extremely easy cleaning
- Safety features: low voltage controls, microswitch on bowl cover

**IM-50S** 62 litre Fixed Bowl £4,635**IM-50C** 62 litre Removable Bowl £5,222

- 50kg capacity
- 2.2kw 3 phase only



IM-50
Removable Bowl model
also available

Specifications	Bowl capacity (l)	Bowl capacity (kg)	Volts / Phase	Watts	Diameter (mm)	Depth (mm)	Bowl	External	Factory Options	Timer & wheels	Removal bowl	3 phase
IM-50	62	50	415v/3ph	2200	500	310	920	530	920	175	✓	✓

Photographs not to scale

**CQ-400 £1,400**

Vegetable preparation machines are fully CE compliant

- 56h x 23w x 49d
- Weight 20kg
- 550watts
- Disc revs 280
- Use continuous
- Production kg.150/350
- 230 volts 

Blades and Accessories

**Slicing discs type 'E' with 1-2-3 blades £101**

1mm - 2mm - 3mm 4mm - 6mm - 8mm - 10mm - 14mm: Potato Chips, Potatoes, Turnips, Cabbage, Cucumbers, Carrots, Onions, Mushrooms, Courgettes, Aubergines, Fennel, Artichokes.

**Slicing discs type 'E' with 1 curved blade £101**

1mm - 2mm: Hard Salami, Mushrooms, Cabbage, Chicory. 5mm: Tomatoes, Lemons, Oranges, Apples, Bananas, Pineapples, Grapefruit.

**Crinkle Cut Slicing discs type 'E/O'****with 1-2 blades £101**

3mm - 4mm - 6mm - 8mm - 10mm

**Julienne cutting discs type 'H' £118**

2.5x2.5mm - 4x4mm - 6x6mm - 8x8mm 10x10mm: Celery, Courgettes, Beetroot, Parsnips, Carrots, Potatoes etc.

**Shredding or grating 'Z' discs £118**

2mm - 3mm - 4mm - 7mm: Carrots, Celery, Potatoes, Apples, Turnips, Beetroot, Red

**Chipping Grids 'B' £144**

All 'B' discs must be used with a slicing disc type 'E' (E6-E8-E10) in order to obtain chips 6x6mm, 8x8mm, 10x10mm. Using the slicing discs type 'EO' with curved blades it is possible to obtain matchsticks with two curved sides of different sizes for Salads, 'Minestrone', Fruit Salad, Pickled Vegetables, Potatoes, Carrots

**Cubing discs 'D' £144****Chef's pack E3, E5S, E10, D10x10, Z4, H4, +Holder****£525**

Photographs not to scale

For restaurants, canteens,
pizzerias up to 1500 meals


CQ-600 £1,692

- Stainless steel structure** with patented treatment against corrosion. No sticking surface for food contact.
- Strong structure, removable cover for easy cleaning.
- Overload control high power fan professional motor.
- Cover and handle micro switch
- Continuous use.
- Hourly output Kg 100-300
- Belt transmission.
- Start/stop switch with 24v NVR.
- Different tensions on request.
- According to CE professional standards.

Blades and Accessories

Slicing discs type 'E' with 1-2-3 blades £101

Model	Dimensions cm	Weight kg	Electrical Connection	Power w	
Chef 600MN	26.5x53xH42	19	230x50x1	380	1mm - 2mm - 3mm 4mm - 6mm - 8mm - 10mm - 14mm: Potato Chips, Potatoes, Turnips, Cabbage, Cucumbers, Carrots, Onions, Mushrooms, Courgettes, Aubergines, Fennel, Artichokes.


Slicing discs type 'E' with 1 curved blade £101

1mm - 2mm: Hard Salami, Mushrooms, Cabbage, Chicory. 5mm: Tomatoes, Lemons, Oranges, Apples, Bananas, Pineapples, Grapefruit.


Crinkle Cut Slicing discs type 'E/o' with 1-2 blades £101

3mm - 4mm - 6mm - 8mm - 10mm


Julienne cutting discs type 'H' £118

2.5x2.5mm - 4x4mm - 6x6mm - 8x8mm 10x10mm: Celery, Courgettes, Beetroot, Parsnips, Carrots, Potatoes etc.


Shredding or grating 'Z' discs £118

2mm - 3mm - 4mm - 7mm: Carrots, Celery, Potatoes, Apples, Turnips, Beetroot, Red


Chipping Grids 'B' £144

All 'B' discs must be used with a slicing disc type 'E' (E6-E8-E10) in order to obtain chips 6x6mm, 8x8mm, 10x10mm. Using the slicing discs type 'EO' with curved blades it is possible to obtain matchsticks with two curved sides of different sizes for Chips, Carrots, Zucchini.


Cubing discs 'D' £144

All 'D' discs must be used with a slicing disc type 'E' (E6-E8-E10) in order to obtain cubes 8x8mm, 10x10mm, 20x20x14mm. Using the slicing discs type 'EO' with curved blades it is possible to obtain cubes with two curved sides of different sizes for Salads, 'Minestrone', Fruit Salad, Pickled Vegetables, Potatoes, Carrots

Chef's pack E3, E5S, E10, D10x10, Z4, H4, +Holder £525

Photographs not to scale

For restaurants, canteens,
pizzerias up to 1500 meals


CQ-800 £1,883

- Stainless steel structure** with patented treatment against corrosion. No sticking surface for food contact.
- Strong structure, removable cover for easy cleaning.
- Overload control high power fan professional motor.
- Cover and handle micro switch
- Continuous use.
- Hourly output Kg 100-300
- Belt transmission.
- Start/stop switch with 24v NVR.
- Different tensions on request.
- According to CE professional standards.

Blades and Accessories

Slicing discs type 'E' with 1-2-3 blades £101

Model	Dimensions cm	Weight kg	Electrical Connection	Power w	
Chef 800MN	26.5x53xH49	20	230x50x1	550	1mm - 2mm - 3mm 4mm - 6mm - 8mm - 10mm - 14mm: Potato Chips, Potatoes, Turnips, Cabbage, Cucumbers, Carrots, Onions, Mushrooms, Courgettes, Aubergines, Fennel, Artichokes.


Slicing discs type 'E' with 1 curved blade £101

1mm - 2mm: Hard Salami, Mushrooms, Cabbage, Chicory. 5mm: Tomatoes, Lemons, Oranges, Apples, Bananas, Pineapples, Grapefruit.


Crinkle Cut Slicing discs type 'E/o' with 1-2 blades £101

3mm - 4mm - 6mm - 8mm - 10mm


Julienne cutting discs type 'H' £118

2.5x2.5mm - 4x4mm - 6x6mm - 8x8mm 10x10mm: Celery, Courgettes, Beetroot, Parsnips, Carrots, Potatoes etc.


Shredding or grating 'Z' discs £118

2mm - 3mm - 4mm - 7mm: Carrots, Celery, Potatoes, Apples, Turnips, Beetroot, Red


Chipping Grids 'B' £144

All 'B' discs must be used with a slicing disc type 'E' (E6-E8-E10) in order to obtain chips 6x6mm, 8x8mm, 10x10mm. Using the slicing discs type 'EO' with curved blades it is possible to obtain matchsticks with two curved sides of different sizes for Chips, Carrots, Zucchini.


Cubing discs 'D' £144

All 'D' discs must be used with a slicing disc type 'E' (E6-E8-E10-E14) in order to obtain cubes 8x8mm, 10x10x10mm, 20x20x14mm. Using the slicing discs type 'EO' with curved blades it is possible to obtain cubes with two curved sides of different sizes for Salads, 'Minestrone', Fruit Salad, Pickled Vegetables, Potatoes, Carrots

Chef's pack E3, E5S, E10, D10x10, Z4, H4, +Holder £525

Photographs not to scale

**Chef Magnum £12,300**

- Vegetable Preparation machine for high volume production
- 3 Separate heads available
- Stainless steel construction with patented treatment against corrosion and certified for food contact
- Removable parts for easy cleaning
- Dual speed
- High power fan motor with thermal overload, gear transmission for continuous use
- Microswitch protection on handle, cover and output
- Hourly output 400 – 1500 kg
- Separate on / off switch with 24 volt NVR
- Dims: 56 x 86 x 112 (h) cm
- Weight: 110kg
- Power: 400v 50hz 3ph

**Double Feeder £3,605**

- Suitable to cut vegetables in large quantities
- Stainless steel construction with patented treatment against corrosion and certified for food contact
- Dims: 37 x 54 x 50 cm
- Inlet Port: 17.5 x 10 x 19 (h) cm
- Weight 12 kg

**Cheese Feeder £3,605**

- Suitable for cheese and vegetable production
- Stainless steel construction with patented treatment against corrosion and certified for food contact
- Dims: 37 x 54 x 57 (h) cm
- Inlet Port: 13.5 x 11.5 x 33 (h) cm
- Weight 12.5 kg

**Hopper £2,652**

- Suitable for potatoes and vegetable production
- Stainless steel construction with patented treatment against corrosion and certified for food contact
- Dims: 37 x 54 x 67 (h) cm
- Inlet Port: 27.5 x 40 (h) cm
- Weight 9.5 kg

Photographs not to scale

ME Slicing Disc £680

Available in sizes:
1, 2, 3, 4, 5, 6, 8, 10 & 12mm

**MEF Slicing Disc £997**

Available in sizes:
1, 2 & 3mm

**M4PZ Fraying Disc £855**

Available in sizes:
5 & 8mm

**MZ Shredding Disc £660**

Available in sizes:
3, 4 & 7mm

**MV Grating Disc £660**

Available in sizes:
3, 4, 6, 8 & 10mm

**MH Julienne Disc £923**

Available in sizes:
3, 4, 6, 8 & 10mm

**MD Cubing Disc £901**

Available in sizes:
8, 10, 12, 16, 20 & 24mm

**MC Slicing Disc £510**

Available in sizes:
8, 10, 12 & 22mm
MD & MC must be used together

**MDG Cubing Disc £1,082**

Available in sizes:
8, 10, 12, 16, 20 & 24mm

**MC Slicing Disc £510**

Available in sizes:
8, 10, 12 & 22mm
MD & MC must be used together



Photographs not to scale

- Polished anodised aluminium finish
- Blades made from surgical quality stainless steel
- Air cooled motors with multigrip belt drive

Heavy-Duty Meat Slicers**CQS-250**
£1,267

- Blade size: 250mm
- Power (Hp): 0.25
- Cut Capacity (mm): 230x145
- Cut thickness (mm): 15
- Net Weight (kg): 18
- Max Width (mm): 430
- Max Length (mm): 530
- Loading: Single phase 13 amp

**CQS-300**
£1,905

- Blade size: 300mm
- Power (Hp): 0.35
- Cut Capacity (mm): 240x160
- Cut thickness (mm): 20
- Net Weight (kg): 29
- Max Width (mm): 560
- Max Length (mm): 650
- Loading: Single phase 13 amp

Standard Spec

Integrated sharpening device
Sneeze guard
No volt release switch
Single Phase

Price	Specifications		Standard Equipment													
	Blade Size (mm)	Power (Hp)	Cut capacity (mm)	Cut thickness (mm)	Net weight (kg)	Max width (mm)	Max length (mm)	Loading	Blade removal tool	Unique blade removal tool	Internal sharpening device	Sneeze guard	No volt release switch	Air cooled motor	Multigrip belt drive	
CQS-250 £1,267	250	0.25	230x145	15	18	430	530	Single phase 13 amp	✓	x	✓	✓	✓	✓	✓	
CQS-300 £1,905	300	0.35	240x160	20	29	560	650	Single phase 13 amp	✓	x	✓	✓	✓	✓	✓	

Photographs not to scale

SBR Meat Slicer Models With Safe Blade Removal**Step 1: Remove Blade Cover****Step 2: Tilt Carriage****Step 3: Attach SBR (Safe Blade Removal)****Step 4: Simply Remove Blade**

To see a video of the process go to:
<http://www.chefquip.co.uk/videos/>

Photographs not to scale

- Polished anodised aluminium finish
- Blades made from surgical quality stainless steel
- Air cooled motors with multigrip belt drive



Heavy-Duty Meat Slicers

CQS-300 SBR Auto
£4,557

- Blade size: 300mm
- Power (Hp): 0.35
- Cut Capacity (mm): 285x165
- Cut thickness (mm): 20
- Net Weight (kg): 43
- Max Width (mm): 500
- Loading: Single phase 13 amp

CQS-350 SBR
£2,766

- Blade size: 350mm
- Power (Hp): 0.35
- Cut Capacity (mm): 280x190
- Cut thickness (mm): 20
- Net Weight (kg): 32
- Max Width (mm): 500
- Loading: Single phase 13 amp



- Polished anodised aluminium finish
- Blades made from surgical quality stainless steel
- Air cooled motors with multigrip belt drive



Heavy-Duty Meat Slicers

CQS-300 SBR
£2,117

- Blade size: 300mm
- Power (Hp): 0.35
- Cut Capacity (mm): 240x160
- Cut Thickness: 20
- Net Weight (kg): 29
- Max Width (mm): 500
- Max Length (mm): 650
- Loading: Single phase 13 amp

CQS-300 SBR QT(QuanTanium)
£2,544

Same Spec as above
With QuanTanium Coating

QuanTanium with Titanium particles reinforced three-layer-non-stick coating will allow:



- Smoothness: difficult products like cheese or fresh meat do not stick and products slide smoothly and frictionless
- Higher resistance to abrasion
- Resistance to most aggressive detergents

Price	Specifications										Standard Equipment				
	Blade size mm	Power (Hp)	Cut capacity (mm)	Cut thickness (mm)	Net weight (kg)	Max width (mm)	Max length (mm)	Loading	Blade removal tool	Unique blade removal tool	Integral sharpening device	Sneeze Guard	No volt release switch	Air cooled motor	Multigrip belt drive
CQS-300 AUTO £4,557	300	0.35	285x165	20	43	500	650	Single phase 13 amp	✓	✓	✓	✓	✓	✓	✓
CQS-350 SBR £2,766	350	0.35	280x190	20	32	500	650	Single phase 13 amp	✓	✓	✓	✓	✓	✓	✓

Price	Specifications										Standard Equipment				
	Blade size mm	Power (Hp)	Cut capacity (mm)	Cut thickness (mm)	Net weight (kg)	Max width (mm)	Max length (mm)	Loading	Blade removal tool	Unique blade removal tool	Integral sharpening device	Sneeze Guard	No volt release switch	Air cooled motor	Multigrip belt drive
CQS-300 SBR £2,117	300	0.35	240x160	20	29	500	600	Single Phase 13 AMP	✓	✓	✓	✓	✓	✓	✓
CQS-300 SBR QT £2,544	300	0.35	240x160	20	29	500	600	Single Phase 13 AMP	✓	✓	✓	✓	✓	✓	✓

Photographs not to scale

Photographs not to scale

Lava Rock Tilting Grill

Features...

- Cast iron 'V' shaped grill 320 x 540mm
- Grill has three tilt positions to run off excess fat
- Removable drip trays
- Individual chromed steel burners with stainless steel protection
- Stainless steel double frame to prevent overheating
- Fitted with natural gas jets; supplied with optional LPG jets

**B-50** 3 Burner £2,048

8.5kw 29,000 Btu
h330 x w490 x d700
Net weight 44kg

**B-80** 6 Burner £3,289

17.0kw 58,000 Btu
h330 x w810 x d700
Net weight 76kg

**B-115** 8 Burner £3,929

23kw 75,500 Btu
h330 x w1140 x d700
Net weight 108kg

Photographs not to scale

Fryers

FFA-2001 Single Pan Fryer

- 275x430x290mm
- 220-240V
- 2.5KW
- 5L
- 4.5KG



£150

Double Pan Fryer

FFA-2002 Double Pan Fryer

- 550x430x290mm
- 220-240V
- 2.5KW+2.5KW
- 2x5L
- 9KG



£300

Photographs not to scale

- Manufactured ovens for consistently good results
- Efficient, robust and reliable: low cost of ownership
- ChefQuip's long-term commitment to service and replacement parts

Compact Oven

BX 4x4 £1,510

- Four 10" (25cm) pizzas per deck
 - Maximum temperature 450°c
 - Refractory brick bases for heat retention and even cooking
 - Three thermostats
 - Thermal insulation to reduce start up times and minimise heat loss
 - Safety thermostat
- 6kw single phase**



Stand 90cm
BX4x4
£350

Standard Oven

Smart 44 £2,281

- Four 12" (30cm) pizzas per deck
 - Maximum temperature 450°c
 - Refractory brick bases for heat retention and even cooking
 - Two thermostats per chamber for total cooking control
 - Temperature gauge for each chamber
 - Thermal insulation to reduce start up times and minimise heat loss
 - Safety thermostat
 - Door window and interior light in each chamber
- 9kw single phase convertible to three phase on site**

**Smart 66 £2,716**

- Six 12" (30cm) pizzas per deck
- 13.6kw single phase convertible to three on site**



Stand 85cm
Smart 44
£409



Stand 85cm
Smart 66
£435

Premium Oven

Superior 44 £3,267

- Four 13" (35cm) pizzas per deck
 - Maximum temperature 500°c
 - Full width double glazed door and interior light
 - Full width door handle for easy operation
 - Extra energy saving features: door gasket, coated chamber, extra insulation
 - Refractory brick bases for heat retention and even cooking
 - Two thermostats per chamber for total cooking control
 - Temperature gauge for each other chamber
 - Safety thermostat
- Single phase 12kw, three phase no cost option**

**Superior 66 £3,628**

- Six 13" (35cm) pizzas per deck
- 18kw single phase**



Stand 90cm
SX4x4
£456



Stand 90cm
SX6x6
£504

- High quality ovens
- A leading manufacturer with 40 years experience
- Modular system in choice of sizes

4 Pizzas

G4 £3,649

- Four 12" (30cm) pizzas per deck
- High quality construction and insulation
- Refractory brick bass for excellent heat retention and even cooking
- Door window and interior light in each chamber



6 Pizzas

G6 £4,281

- Six 12" (30cm) pizzas per deck
- High quality construction and insulation
- Refractory brick bass for excellent heat retention and even cooking
- Door window and interior light in each chamber



9 Pizzas

G9 £5,155

- Nine 12" (30cm) pizzas per deck
- High quality construction and insulation
- Refractory brick bass for excellent heat retention and even cooking
- Door window and interior light in each chamber



Electric Ovens

Price	Stand Price	Specifications													
		Rating (kW)	Volts (ph)	Maximum Temp (°C)	No. of Pizzas	Height (mm) (Each Chamber)	Width (mm)	Depth (mm)	Height (mm)	Width (mm)	Depth (mm)	Net weight (kg)	Standard Equipment	Thermostats	Interior Light
BX 4x4 £1,510	£350	6.0	230v/1ph	450	8 (10")	120	620	500	527	915	690	80	3	x	x
SMART 44 £2,281	£409	9.0	230v/1ph 415v/3ph	450	8 (12")	150	660	660	750	980	880	152	4	✓	Std
SUP 44 £3,267	£456	12.0	230v/1ph 415v/3ph	500	8 (13")	140	720	720	745	1000	940	155	4	✓	✓
SMART 66 £2,716	£435	13.6	230v/1ph 415v/3ph	450	12 (12")	150	660	990	750	980	1160	218	4	✓	Std
SUP 66 £3,628	£504	18.0	230v/1ph 415v/3ph	500	12 (13")	140	720	1080	745	1000	1300	203	4	✓	✓

Photographs not to scale

Pizza Formers

- High quality manufacture for long life and reliability

L-30 (10-30cm pizza) **£1,973**

L-40 (10-40cm pizza) **£2,302**

**Features...**

- Patented high density polypropylene long-life roller and gear system
- Stainless steel construction with rounded edges, touchpad controls
- Rollers adjustable for diameter and thickness
- Guards on both sets of rollers and low voltage controls for safe operation

Price	Specifications	Volts/Phase	Watts	Pizza size (cm)	Portion weight (gm)	Height (mm)	External Width (mm)	Depth (mm)	Net weight (kg)
L-30 £1,973	230v/1ph	375	10-30	100/250	700	420	420	34	
L-40 £2,302	230v/1ph	375	10-40	100/400	800	520	520	44	

Photographs not to scale

Bowl Cutter



CE L5 MN £1,549 **CE L8 MN £1,615**

- Suitable to mince, to homogenize and to knead
- Stainless steel structure
- Transparent cover with rubber gasket and liquids doser
- High power professional fan self braking motor with overload control
- Complete hub and blade in stainless steel
- Machine structure for easy and fast cleaning
- On - off pulse switch with 24 NVR - IP 55 water protection
- Wall cleaner
- The cutter was designed and manufactured according to international standards for safety, hygiene and food contact
- According to CE professional use



Price	Specifications	Electrical supply	Blade R.p.m.	Working capacity	Dimensions
CE L5 MN £1549	230V/1ph	1400	3.3kg	500	260
				290	24.5
CE L8 MN £1,615	230V/1ph	1400	5.5kg	560	260
				290	24.5

Photographs not to scale

Yeoman Ranges



- F-30G/911** 6 Burner gas with cast iron pan supports
- F-30g/911VP** 6 Burner gas with vitreous enamel pan supports
- F-30g/911LPG** 6 Burner LPG with cast iron pan supports
- F-32g/911** 6 Burner gas with gas convection oven and vitreous enamel pan supports

F-30G/911
£2,574

Accessories

- FX-120** Additional grid shelf £87
- FX-118** Duck rail kit for F30G/911 £309
- FX-117** Mobility Kit for all ranges £245

	Price	Specifications	Electric supply	Internal oven dimensions	Height mm	Width mm	Depth mm	Effective shelf area	Effective cooking volume M ³	No. of shelves/positions	Weight (kg)	Height (mm)	Width (mm)	Depth (mm)
F-30G/911 £2,574		-		485	800	610	700x495	.237	2/6	159	900	900	730	
F-30G/911VP £2,687		-		485	800	610	700x495	.237	2/6	159	900	900	730	
F-30g/911LPG £2,574		-		485	800	610	700x495	.237	2/6	159	900	900	730	
F-32G/911VP £4,881	240v/1ph			350	745	610	700x495	.159	3/5	165	900	900	730	



Yeoman Fryers

- D-11G301** Gas heated single pan fryer with piezo ignition
- D-11E30** Electrically heated single pan fryer
- D-14G451** Gas heated twin pan fryer
- D-14E45** Electrically heated twin pan fryer

Accessories

- DX-111** Super structure withdrawn shelf for D11 models £468
- DX-112** Super structure with drain shelffor D14 models £516
- DX-117** Mobility pack (D14 models only) £245
- FX-213** R^{1/2"} flexible gas hose for D11G301 £175
- FX-317** R^{1/2"} flexible gas hose for D14G451 £202



	Price	Specifications	Electric Supply	Gas appliance category	Heat input	Natural gas (LPG)	Oil capacity (litres)	Chips per hour (kg)	Weight (kg)	Height (mm)	Dimensions	Width (mm)	Depth (mm)
D-11G301 £2,671		-		II 2H 3P	13kw	13	20	69	900	300	775		
D-11E30 £2,552	9	230v/1ph		-	-	15	24	69	900	300	775		
D-14G451 £4,283		-		II 2H 3P	13kw	13 per pan	14 per pan	93	900	450	775		
D-14E45 £3,770	14	400v/3ph		-	-	14.5 per pan	18.5 per pan	66	900	450	775		

D11G301 and D14G451 also available for LPG (D11G301 LPG, D14G451 LPG) same prices as natural gas versions

Photographs not to scale

Yeoman Convection Ovens



- E-36E** Electrically heated oven
- E-37G** Gas heated convection oven

Price	Specifications	Electric supply	Heat input	Height (mm)	Width (mm)	Depth (mm)	No. of shelves/positions
E-36E/900 £4,064	240v/1ph	-		900	900	730	3/6
E-37G/900 £4,064	240v/7ph	13kw		900	900	730	3/5



Accessories
As Yeoman Ranges

Yeoman Grills



- F20G6** Gas heated 600mm
- F20E6** Electrically heated 600mm
- F20G6LPG** LPG heated 600mm
- F25G8** Gas heated 800mm
- F25E8** Electrically heated 800mm
- F25E8LPG** LPG heated 600mm 800mm

Price	Specifications	Electric Supply	Gas appliance category	Heat input (natural gas/LPG)	Weight (kg)	Height (mm)	Width (mm)	Depth (mm)
F-20G6 £1,209	-	-	II 2H 3P	5kw	34	475	600	370
F-20E6 £1,121	3	230v/1ph	-	-	34	475	600	370
F-25E8 £1,243	4	230v/1ph	-	-	35	390	800	380
F-25G8 £1,439	-	-	II 2H 3+	5kw	37.5	390	800	380

F20G/6 and F25G/8 also available for LPG (F20G/6LPG, F25/8LPG) same prices as natural gas versions

	Accessories	£156
FX-207	Sテンスルスルベーンスタンド、モデルF20専用	£134
FX-208	ウォールブラケット(1ペア)、モデルF20専用	£181
FX-218	キャストアルミニウムブレンダー&コレクショントローチF20専用	£72
FX-206	ウォールブラケット、モデルF25専用	£157
FX-205	ステンレススルスルベーンスタンド、モデルF25専用	£28
FX-121	クラムトレイ、モデルF25専用	£212
FX-220	リバースキャストアルミニウムブレンダープレート&コレクショントローチ、F25専用	£175
FX-213	R1/2"フレキシブルガスホース、F20G6/F25G8専用	

Photographs not to scale

Potato and Root Vegetable Peelers



- Stainless steel construction
- Discharge shoot can be rotated 270° allowing easy installation
- CE approved



Price	Specifications						
	Capacity (kg)	Water hose connector (mm)	Water consumption (lfs/min.)	Noise (dB)	Electrical supply	Weight	
AVAM.14DB £1,806	6 12 1.3 250 70 230v/1ph 30						

AVAM.14DB £1,806 | 6 | 12 | 1.3 | 250 | 70 | 230v/1ph | 30 |

Photographs not to scale

Vacuum Packing Machines



The CQV-12/ CQV-16 chamber vacuum packing machines are well known for their high quality and advanced technology.



Price	Specifications							
	Electrical supply	Vacuum pump (cup/h)	Sealing beam (mm)	Chamber size	Dimensions	Height (mm)	Width (mm)	Depth (mm)
CQV-12	£2,856 230v/1ph 6 250		125 270 400	360 420 380	34			
CQV-16	£3,972 230v/1ph 12 315		165 330 430	550 550 450	45			

Photographs not to scale



Why choose Lamber?

Dishwasher specialists

ChefQuip is now the sole UK distributor for the Lamber. Our dealers can supply anything from a small glasswasher to a rack conveyor backed up by ChefQuip's technical support and spare parts service.

We know and understand glass and dishwashing.

Designed for Long Life

Lamber's **50 years of experience** and their use of top grade stainless steel throughout ensures a very robust construction designed to withstand the most intensive use. Their design philosophy is to **keep it simple** both for the operator and the service engineer, minimising complexity and keeping operating costs low. All machines are **run tested in the factory** which operates under an ISO9001 quality system.

Warranty

Lamber offers a range of warranty options through its dealer network up to a full two years parts and onsite labour warranty.

The Range

	DSP Single Skin	Page 41
	Elite Glasswashers	Page 43
	Elite Dishwashers	Page 45
	Elite Passthroughs	Page 47
	Pot Washers	Page 49
	Rack Conveyors	Page 50

Special Options

AWS Built in automatic water softener	Page 43
PWD Programmed dump and refill glasswashers	43
GS Dump and fill dishwasher	45
Marine Specification	45

Which Model?

The **DSP single skin** range offers **excellent value** if budget considerations are paramount, delivering a very good wash performance as well as Lamber's commitment to long term reliability through intelligent, simple design and the use of quality components.

The **Elite line** delivers the **ultimate in energy efficiency and performance**: powerful wash performance with fast recovery times, **double skin construction** for heat and sound insulation, rounded wash tanks with double filter systems for maximum hygiene, programmable timers, digital temperature readouts and a range of special options (see panel above).

Spare Parts and Service Items

We carry **extensive stocks** of Lamber original spare parts not only for current models but for every glass and dishwasher Lamber has manufactured over the past 15 years - we regularly supply parts for machines over 10 years old. We offer a **next day delivery** service on all spare parts.



Easy to clean and service

All machines feature a **self clean cycle**. Stainless steel lower wash and rinse arms just lift off for cleaning - no retaining screws to lose! **All major components are easy to access** from the front for adjustment and maintenance: thermostats, detergent and rinse aid pumps. Elite glass and dishwashers have rounded, self cleaning wash tanks and **feature double stainless steel filter protection**, for the wash tank and the wash pump.



Lamber's elegantly simple design delivers outstanding wash performance

Cyclone Wash System

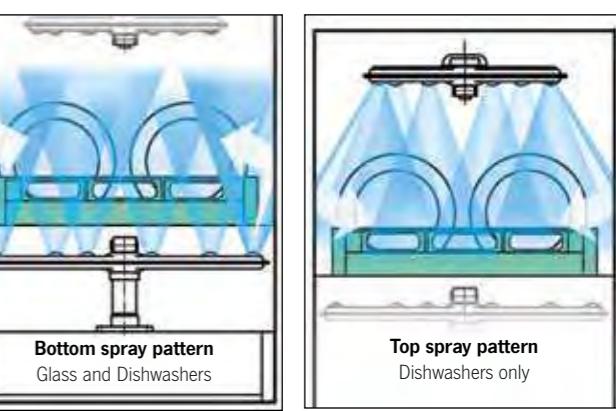
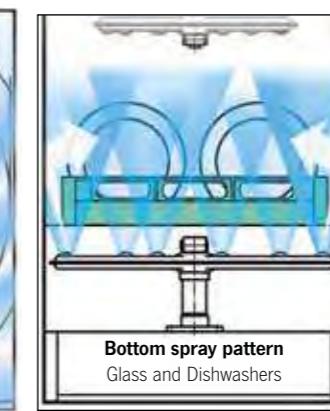
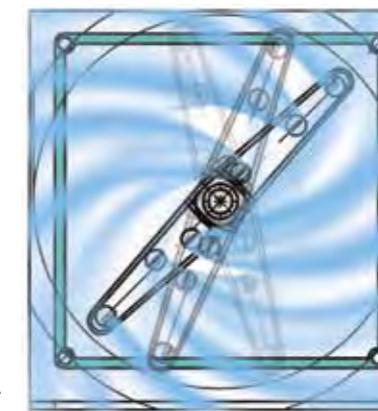


- **Wide spray system**

ensures spray covers 100% of basket and beyond.

- **Basket runners**

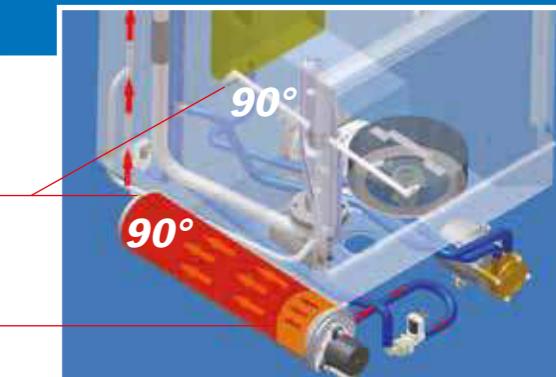
allow free flow of water around the sides of the cabinet improving wash performance through **indirect spray** via the walls.



The Perfect Finish

Rinse cycle designed for the perfect finish:

- Upper and lower rinse arms ensure total coverage of rinse water
- **Thermal interlock** prevents rinse cycle starting until rinse temperature is correct (80° - 90°C) ensuring **thermal disinfection** and rapid drying
- Adjustable rinse aid dispenser accommodates a wide range of water types and rinse aid strengths to suit individual installations
- **Vortex water flow** in rinse boiler ensures no mixing of hot and cold water



Water Regulations Approved

Lamber's glass and dishwasher range is approved under the UK Water Supply Regulations. Our break tank machines (BT) are approved to fluid category five, the highest level of backflow protection suitable for hospitals and nursing homes.



Top Tips

To get the best results from your investment in a Lamber glass or dishwasher please remember these top tips:

1. **Water pressure** between 2bar and 4bar is essential to obtain the best from your machine - if your pressure is below 2bar we can supply a rinse booster pump either alone or as part of a break tank option.
2. A **water softener** will be required in hard water areas - limescale is the enemy of glass and dishwashers quickly damaging heating elements and blocking rinse jets. The water supplied to your machine should be between 5° and 10° French.
3. Only use **commercial quality detergent and rinse aid** suited to your water conditions. Cheap alternatives are a false economy.
4. Remember that using **cold water fill** or derating the rinse boiler tank will increase start up and cycle times but will not impair wash performance.

Photographs not to scale

DSP Glass and Dishwasher

All models feature: detergent pump with timer; adjustable rinse aid pump; adjustable rinse thermostats

	Specifications																					
	Basket size (mm)	Cycle time (mins)	Pint glasses per basket	Wash tank capacity (lt)	Wash pump output (litres/min)	Rinse tank capacity (lt)	Rinse tank kW	Water consumption (litres/cycle)	Total rating (kW) (1ph/3ph)	Voltage (volts/phase)	Maximum current (amps)	Dimensions	Standard Equipment	No. or baskelets	Saucer inserts	Cutlery container	Options	Drain pump (P)	Break tank (BT)	Auto water softener (AWS)	Programmed water dump (PWD)	Marine spec
DSP-10	350x350	2	12	18	2.0	160	3	2.4	2 210	2.6	240v/1ph	12	637 410 490 315 200 35 37	2 1 1	x x x x x							
DSP-20	400x400	2	15	20	2.0	160	3	2.4	2 210	2.6	240v/1ph	12	680 460 505 315 240 35 39	2 1 1	✓ x x x x							
DSP-30	400x400	2	15	20	2.0	160	3	2.4	2 210	2.6	240v/1ph	12	740 460 505 315 300 35 39	2 1 1	✓ x x x x							
DSP-44	500x500	2	25	14	2.0	260	5	2.4/3.6	2.4 550	3.0/4.2	240v/1ph	18 or 13	820 600 635 405 320 35 66	2 - 1	✓ ✓ x x x							
DSP-45PBT	500x500	2-3.4	25	14	2.0	260	5	4.5	2.4 550	5.1	240v/1ph	22	820 600 635 405 320 35 66	2 - 1	STD STD x x x							
DSP-50	500x500	2	25	39	2.0	260	5	3.0/4.5	2.4 550	3.6/5.1	240v/1ph	16 (1ph) 415v/3ph	16 (1ph) 8 (3ph)	160/700 845 810 380 350 119	2 - 1	✓ ✓ x x ✓						

Elite Glasswashers

All models feature: detergent pump with timer; adjustable rinse aid pump; adjustable wash and rinse thermostats

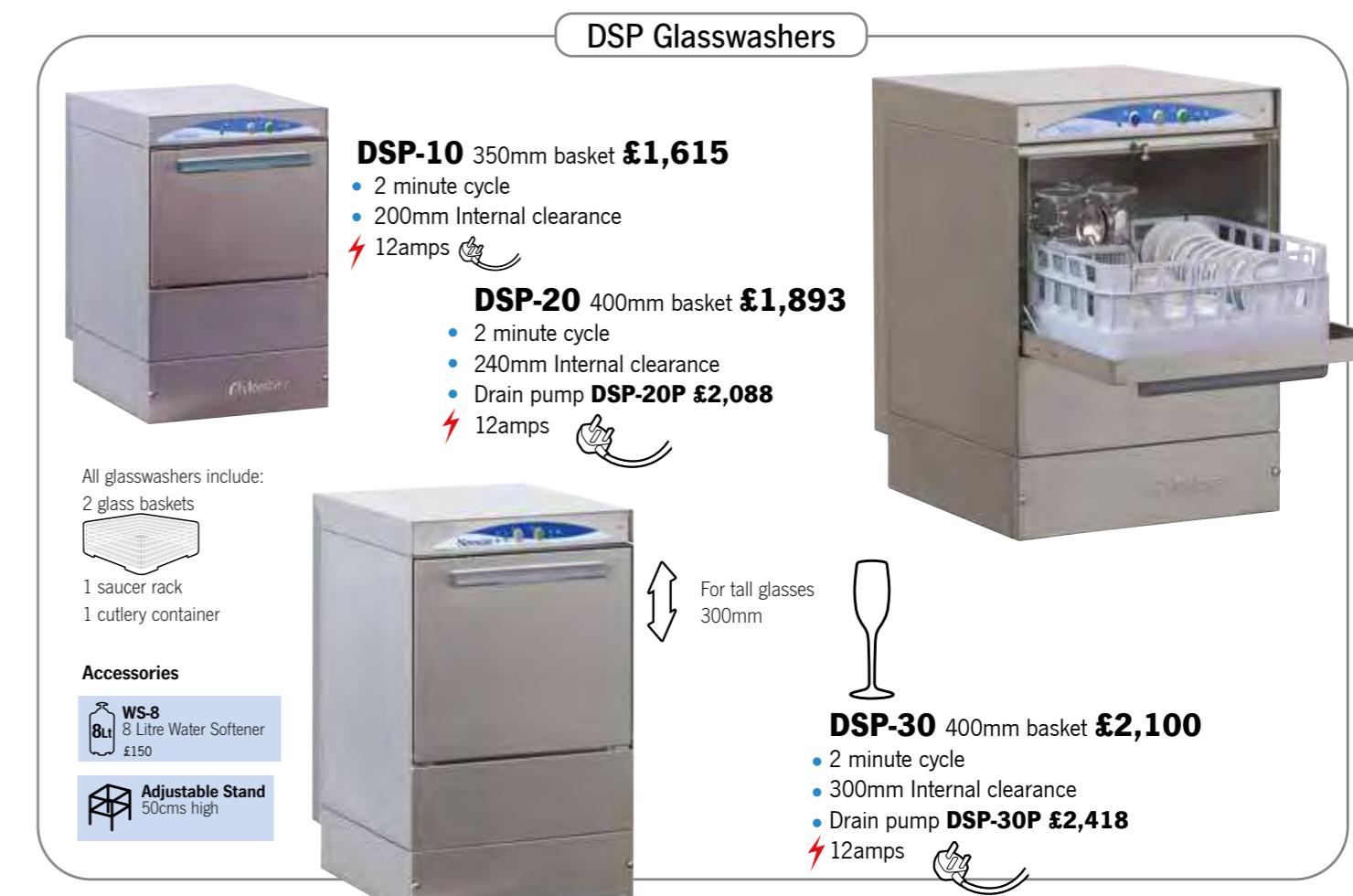
	Specifications																					
	Basket size (mm)	Cycle time (mins)	Pint glasses per basket	Wash tank capacity (lt)	Wash pump output (litres/min)	Rinse tank capacity (lt)	Rinse tank kW	Water consumption (litres/cycle)	Total rating (kW) (1ph/3ph)	Voltage (volts/phase)	Maximum current (amps)	Dimensions	Standard Equipment	No. or baskelets	Saucer inserts	Cutlery container	Options	Drain pump (P)	Break tank (BT)	Auto water softener (AWS)	Programmed water dump (PWD)	Marine spec
NSG-355	350x350	2	12	8	1.0	120	3	2.4	2 210	2.6	240v/1ph	12	630 430 505 315 200 50 42	2 1 1	✓ x x x x							
NSG-405	400x400	2	15	8	2.0	160	3	2.4	2 210	2.6	240v/1ph	12	675 480 505 315 240 50 45	2 1 1	✓ x ✓ x x							
NSG-405-300	400x400	2	15	8	2.0	160	3	2.4	2 210	2.6	240v/1ph	12	740 480 505 315 300 50 45	2 1 1	✓ x ✓ x x							
NSG-405E	400x400	1-2-3	15	8	2.0	160	3	2.4	2 210	2.6	240v/1ph	12	675 480 505 315 240 50 45	2 1 1	✓ x ✓ ✓ x							
NSG-405E-300	400x400	1-2-3	15	8	2.0	160	3	2.4	2 210	2.6	240v/1ph	12	740 480 505 315 300 50 45	2 1 1	✓ x ✓ ✓ x							
NSG-455	450x450	2	20	8	2.0	160	3	2.4	2 300	2.6	240v/1ph	12	755 530 550 335 300 50 50	2 1 1	✓ x ✓ x x							
NSG-455E	450x450	1-2-3	20	8	2.0	160	3	2.4	2 300	2.6	240v/1ph	12	755 530 550 335 300 50 50	2 1 1	✓ x ✓ ✓ x							
NSG-505	500x500	2	25	18	2.0	200	5	3.0	2.4 650	3.7	240v/1ph	16	820 600 650 370 320 50 69	2 1 1	✓ ✓ x x ✓							

Elite Dishwashers

All models feature: detergent pump with timer; adjustable rinse aid pump; adjustable wash and rinse thermostats

	Specifications																					
	Basket size (mm)	Cycle time (mins)	Plates per basket	Wash tank capacity (lt)	Wash pump output (litres/min)	Rinse tank capacity (lt)	Rinse tank kW	Water consumption (litres/cycle)	Total rating (kW) (1ph/3ph)	Voltage (volts/phase)	Maximum current (amps)	Dimensions	Standard Equipment	No. or plate baskelets	No. of glass baskelets	Cutlery container	Options	Drain pump (P)	Break tank (BT)	Auto water softener (AWS)	Programmed water dump (PWD)	Marine spec
NS-456	450x450	2/3/4	14	13	2.0	200	4	3.0	2.6 500	3.5	240v/1ph	16	820 530 550 420 300 50 52	2 1 2	✓ ✓ ✓ x							
NS-506	500x500	2/3/4	16	18	2.0	300	5	4.5/6.0	2.6 650	5.15/6.65	240v/1ph 415v/3ph	22 (1ph) 10 (3ph)	820 600 650 415 320 50 69	2 1 2	✓ ✓ ✓ ✓							
NS-1006	500x500	2/3/4	16	42	2.0	300	5	4.5/6.0	2.6 650	5.15/6.65	240v/1ph 415v/3ph	22 (1ph) 10 (3ph)	1370 600 650 850 400 50 81	2 1 2	✓ ✓ ✓ ✓							
GS-6BT	500x500	2/3/4	16	9	2.0	300	6	9.0	9.0 650	11.65	240v/1ph 415v/3ph	18 (3ph)	820 600 650 365 320 50 69	2 1 2	STD STD x STD x							
NSP-1206	500x500	2/3/4	16	21	2.0	300	5	4.0/6.0	2.6 650	4.65/6.65	240v/1ph 415v/3ph	20 (1ph) 10 (3ph)	1460 620 765 840 380 350 120	2 1 2	✓ ✓ x x ✓							
NSP-1506	500x500	1/1½/2	16	34	3.0	480	8	6.0/9.0	2.8 1100	7.1/10.1	240v/1ph 415v/3ph	30 (1ph) 16 (3ph)	1460 670 765 890 415 350 132	2 1 2	✓ ✓ x x ✓							
GS-25BT	500x500	2/3/4	16	9	2.0	300	6	9.0	9.0 650	11.65	415v/3ph	18 (3ph)	1460 670 765 890 415 350 132	2 1 2	STD STD x STD x							

- Build quality at a budget price
- No compromise on wash performance
- Simple & reliable = low cost of ownership



DSP Dishwashers

**DSP-44 Glass/Dishwasher** 500mm basket £2,938

- 2 minute cycle
- 320mm Internal clearance
- ⚡ 18amps standard, onsite configurable to 13amps

320mm

+Drain Pump	DSP-44P	£3,044
+Break Tank	DSP-44BT	£3,178
+Break Tank and Drain Pump	DSP-44PBT	£3,260

All dishwashers include:
1 dish basket
1 glass basket
1 cutlery container



DSP Pass-through

**DSP-50** 500mm basket £3,957

- 2 minute cycle
- Cycle starts/stops on hood closing/opening
- 380mm Internal clearance
- 5.1kW three phase standard, configurable to 3.6kW single phase
- ⚡ 8amp three phase 16amp single phase

+Drain Pump	DSP-50P	£4,169
+Break Tank	DSP-50BT	£4,286
+Break Tank and Drain Pump	DSP-50PBT	£4,622

All dishwashers include:
1 dish basket
1 glass basket
1 cutlery container

AC-00125

Prices exclude tables

Photographs not to scale

- **Ultimate performance and features**
- **Energy efficient: lower water and power consumption**
- **Designed for long term reliability with low service costs**

Elite Glasswasher Features



Stainless steel rotating upper rinse arm

Double skin construction minimises heat loss and noise

Adjustable rinse and wash thermostats; thermal interlock ensures correct rinse temperature; safety thermostat.
Hot (55°C) or cold water supply with automatic tank fill



Slide out control panel; easy access to all electrics

Simple easy to use controls and indicator lights for temperature, cycle, drain pump & water softener

Electronic versions feature variable timer and digital temperature displays



Double skin door with opening safety device

Quick access bottom panel detergent pump with adjustable timer, adjustable rinse aid pump

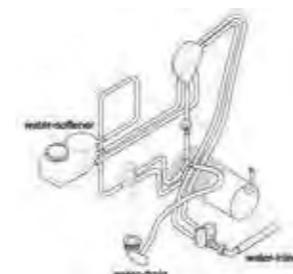


Stainless steel lower wash and rinse arms and double filter system: all lift out for easy cleaning



Compact rounded wash tank: energy efficient and easy to clean

Elite Glasswasher Options

AWS: Built in automatic water softener

- Automatic regeneration of resins
- Warning light when salt refill required
- AWS available on all NSG-405 and NSG-455 models

PWD: Programmed water dump and fill

Dumps and fills wash tank on a user defined sequence from 5 to 50 cycles. Ideal for busy sites to ensure wash water quality.
PWD available on all E models

Photographs not to scale


NSG-355 £1,851

- 350mm basket
 - 2 minute cycle
 - 200mm internal clearance
- +Drain Pump £2,065**

12 amps


NSG-405 £2,521

- 400mm basket
 - 2 minute cycle
 - 240mm internal clearance
- +Drain Pump £2,779**

12 amps


NSG-405-300 £2,748

- 400mm basket
 - 2 minute cycle
 - 300mm clearance for tall glasses
- +Drain Pump £2,949**

12 amps


NSG-455 £3,129

- 450mm basket
 - 2 minute cycle
 - 300mm internal clearance
- +Drain Pump £3,322**

12 amps


NSG-505 £3,181

- 500mm basket
 - 2 minute cycle
 - 320mm internal clearance
 - Tank filters on NSG505P
 - Optional dishwasher
- +Drain Pump £3,459**

16 amps



Upper wash arm
(Dishwasher capability)



Photographs not to scale

All Glasswashers include:
2 glass baskets
1 saucer rack
1 cutlery container

Accessories

	WS-8 8 Litre Water Softener £150 (NSG355, 405, 455)
	WS-12 12 Litre Water Softener £160 (NSG505)

Photographs not to scale

- Powerful solutions for demanding situations
- Energy efficient: lower water and power consumption
- Designed for long term reliability with low service costs

Features

Stainless steel upper rotating wash and rinse arms

Double skin construction minimises heat loss and noise

Adjustable wash and rinse thermostats:

Thermal interlock ensures correct rinse temperature; safety thermostat.

Hot (55°C) or cold water supply with automatic tank fill

Gravity drain or optional drain pump with externally accessible filter

Stainless steel lower wash and rinse arms and double filter system: all lift out for easy cleaning

Compact rounded wash tank: energy efficient and easy to clean

Touch panel controls

Three position timer adjustable from 2-3 mins (std) to 1-2-3 minutes with rinse cycle options

Built in drain pump switch permits simple drain pump retro-fit.

Digital temperature displays (Break Tank (BT) versions and NS-1006)

Double skin door with opening safety device

Powerful 300 lt/min wash pump with **Soft Start** to avoid steam venting and damage to delicate items

Quick access bottom panel; detergent pump with adjustable timer; adjustable rinse pump

Elite Dishwasher Options

GS-6BT

Ideal for critical applications: healthcare

Small 9lt wash tank minimises dump and fill time and water consumption

Fast cycles 2-3-4 minutes without compromising wash performance

Four stage wash cycle: Pre Wash, Wash, Drain, Rinse

Water is changed every cycle and rinse water used for next cycle

Fluid category five break tank

Three phase 11.65kW, 18amps

Marine

- Marine specification available on NS-506, NS-1006
- Features locking door, auto wash pump cut out under heavy swell, power supply of choice volts/hz
- Delivery to any port

Photographs not to scale

Photographs not to scale



Model shown NS506BT

NS-506 Dishwasher 500mm basket £3,533

- 2-3-4 minute cycles
- 320mm Internal clearance
- Powerful wash pump with **Soft Start**: eliminates steam venting
- Digital temperature displays on Break Tank (BT) models

+Drain Pump	NS-506P	£3,798
+Break Tank	NS-506BT	£3,682
+Break Tank and Drain Pump	NS-506PBT	£4,222
⚡21 amps		



Standard soft touch control panel



Stainless steel throughout

**NS-456** Space saving dishwasher 450mm basket £2,820

- 2-3-4 minute cycles
- 300mm Internal clearance

+Drain Pump	NS-456P	£3,092
+Break Tank	NS-456BT	£3,222
+Break Tank and Drain Pump	NS-456PBT	£3,496
⚡16 amps standard		

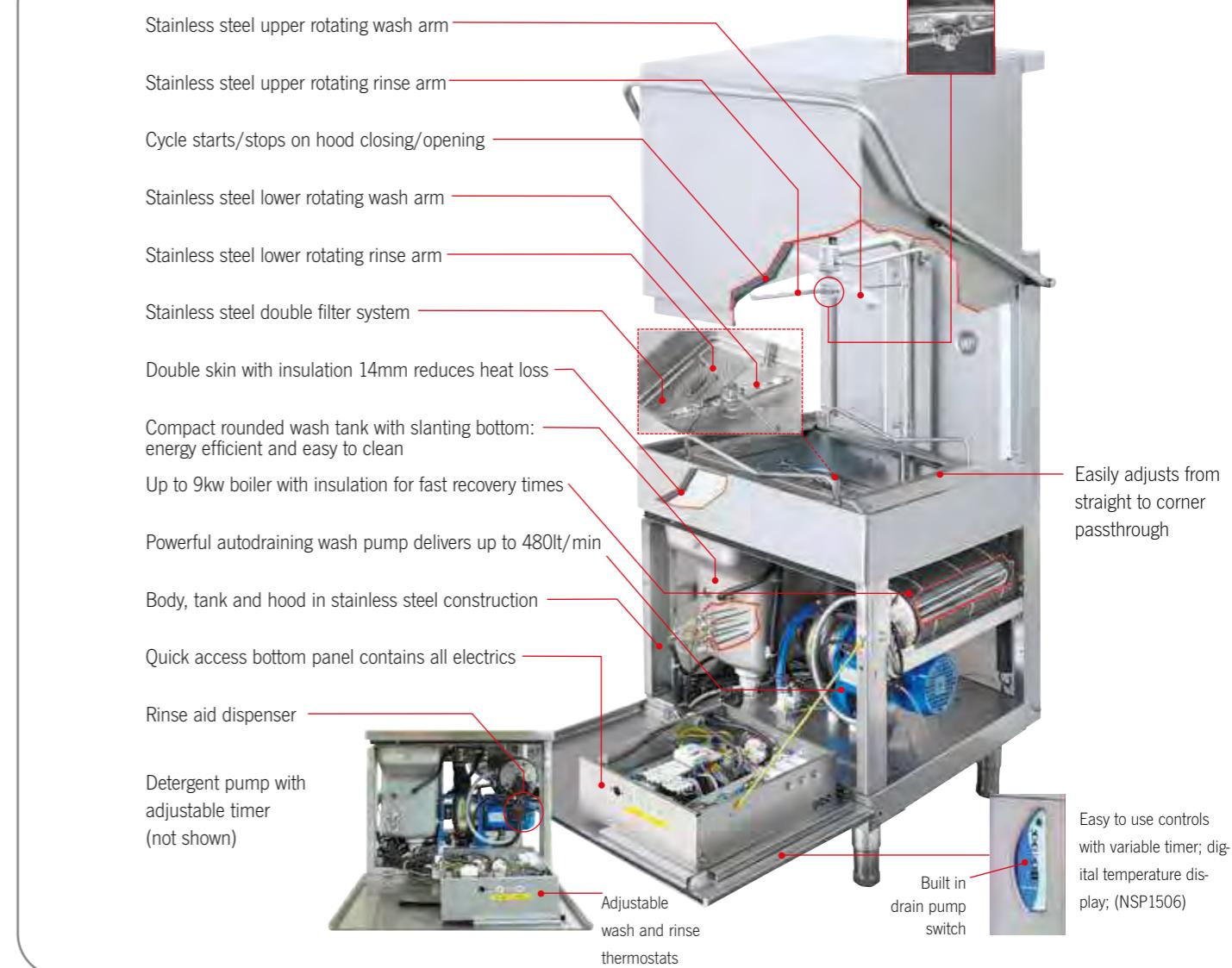


Space saving 530mm

Photographs not to scale

- Long term washing productivity
- Reliability with low service costs
- Energy efficient: compact wash tank, low water usage
- Vast range of product and tailoring options

Features



Elite Pass-through Options

Dump & Fill**GS-25BT**

- Ideal for critical applications: healthcare
- Small 9lt wash tank minimises dump and fill time and water consumption
- Fast cycles 2-3-4 minutes without compromising wash performance
- Four stage wash cycle: Pre Wash, Wash, Drain, Rinse
- Water is changed every cycle and rinse water used for next cycle
- Fluid category five break tank
- Three phase 11.65kW, 18amps

**Marine**

- Marine specification available on DSP-50, NSP-1206, NSP-1506
- Features locking hood, auto wash pump cut out under heavy swell (not DSP-50), power supply of choice volts/hz
- Delivery to any port



Photographs not to scale

Medium output up to 25 racks per hour

NSP-1206 500mm basket £5,135

- 2-3-4 minute timer with four adjustable program options
- 380mm Internal clearance
- Standard three phase, 6.65kW: on site configurable to single phase 4.65kW

+Drain Pump	NSP-1206P	£5,536
+Break Tank	NSP-1206BT	£5,712
+Break Tank and Drain Pump	NSP-1206PBT	£5,902



High output up to 55 racks per hour



NSP-1506 500mm basket £5,995

- 60-90-120 second timer with four adjustable program options
- 415mm internal clearance will accommodate trays and pots
- Three phase 10.1kW, three phase wash pump, 16amps NSP1506-3
- Single phase 7.1kW 30amps NSP1506

+Drain Pump	NSP-1506P	£6,419
+Break Tank	NSP-1506BT	£6,525
+Break Tank and Drain Pump	NSP-1506PBT	£6,785

All Pass-throughs include:
2 plate baskets
1 glass basket
2 cutlery containers

Accessories

WS-16	16 Litre Water Softener	£195
AC-00006	Flexible Spray Arm	£592

Tabling Options



Photographs not to scale

● Suitable for both catering and food production facilities

● Power options to wash all types of utensils from pots to baking tins

Front Opening Square Basket



P-700ek

- Basket 640x670mm
- 640mm max internal height
- Single 2.0kW wash pump
- Single 6.0kW rinse boiler
- 2-3-4 min cycles
- 8.2kW

LP-6/L

- Basket 700x700mm
- 640mm max internal height
- Single 3.0kW wash pump
- Single 6.0kW rinse boiler
- 2-3-4 min cycles
- 9.0kW

LP-8

- Basket 700x700mm
- 840mm max internal height
- Twin 2.2kW wash pumps
- Single 9.0kW rinse boiler
- 2-3-7 min cycles
- 13.4kW

Front Opening Wide Basket



LP-31/L

- Basket 1350x700mm
- 640mm max internal height
- Twin 3kW wash pumps
- Single 12.0kW rinse boiler
- 3-5-7 min cycles
- 18kW

LP-31

- Basket 1350x700mm
- 640mm max internal height
- Four 2.2kW wash pumps
- Two 9.0kW rinse boilers
- 3-5-7 min cycles
- 26.8kW

LP-38

- Basket 1350x700mm
- 840mm max internal height
- Four 2.2kW wash pumps
- Two 9.0kW rinse boilers
- 3-5-7 min cycles
- 26.8kW

Pass-through



PT-850

- Basket 700x700mm
- 640mm max internal height
- Twin 2.2kW wash pumps
- Single 9.0kW rinse boiler
- Corner version factory option
- 3-5-7 min cycles
- 13.4kW

PT-1500

- Basket 1350x700mm
- 640mm max internal height
- Four 2.2kW wash pumps
- Two 9.0kW rinse boilers
- 3-5-7 min cycles
- 26.8kW

CAD design and made to measure tabling available

Features

Price	Specifications										Dimensions				
	Basket size (mm)	Wash tank capacity (litres)	Rinse tank KW	Water consumption (litres/cycle)	Wash Pump (watt)	Total rating (kW) (1ph/3ph)	Voltage (volts/phases)	Height (mm)	Width (mm)	Depth (mm)	Work height (mm)	Internal clearance (mm)	Net weight (kg)		
P-700EK £ P.O.A	640x670	61	4.0	6.0	2.6	2200	8.2	415v/3ph	1945	790	845	865	640	175	
LP-6/L £ P.O.A	700x700	101	6.0	6.0	3	3000	9.0	415v/3ph	1835	965	885	865	640	220	
LP-8 £ P.O.A	700x700	101	9.0	9.0	6	2x2200	13.4	415v/3ph	2035	965	885	865	840	250	
LP-31/L £ P.O.A	1350x700	177	9.0	12.0	12	2x3000	18.0	415v/3ph	1835	1535	965	865	640	450	
LP-31 £ P.O.A	1350x700	177	9.0	18.0	12	4x2200	26.8	415v/3ph	1835	1535	965	865	640	450	
LP-38 £ P.O.A	1350x700	177	9.0	18.0	12	4x2200	26.8	415v/3ph	2035	1535	965	865	840	500	
PT-850 £ P.O.A	700x700	101	9.0	9.0	6	2x2200	13.4	415v/3ph	1890	885	1080	865	700	240	
PT-1500 £ P.O.A	1350x700	177	9.0	18.0	12	4x2300	26.8	415v/3ph	1890	1535	1080	865	640	450	

Photographs not to scale

- Reliable, easy to use and competitively priced
- Extensive range of made to measure systems from 70 to 300 racks/hr
- Energy efficient: heat pump option saves 15 Kw+
- Fast turnaround: as little as three weeks to installation



M Series 70-160 racks

- Single speed
- Limited range
- Great Value



M150

140 racks/hr



Matic 90-300 racks

- Double speed
- Extensive range
- Options to suit every installation



Matic 33 + dryer + steam condenser
130/190 racks/hr

Prices	Specifications		Type	Standard Equipment		Features
	Racks/hr	Wash		Pre Wash	Pre Rinse	
M-115 £ P.O.A.	70	Linear		x ✓	x ✓	
M-130 £ P.O.A.	100	Linear		x ✓	✓ ✓	
M-150 £ P.O.A.	140	Linear		✓ ✓	x ✓	
M-150A £ P.O.A.	140	Linear 90°		✓ ✓	x ✓	
M-180 £ P.O.A.	160	Linear		✓ ✓	✓ ✓	
M-180A £ P.O.A.	160	Linear 90°		✓ ✓	✓ ✓	
Matic 10 £ P.O.A.	90	Linear		x ✓	x ✓	
MA-10 £ P.O.A.	90	Corner Wash		x ✓	x ✓	
Matic 20 £ P.O.A.	80/125	Linear		x ✓	x ✓	
MA-20 £ P.O.A.	80/125	Corner Wash		x ✓	x ✓	
Matic 39 £ P.O.A.	110/180	Linear		x ✓	✓ ✓	
MA-39 £ P.O.A.	110/180	Corner Wash		x ✓	✓ ✓	
Matic 33PRC £ P.O.A.	130/190	Linear		✓ ✓	x ✓	
Matic 33A £ P.O.A.	130/190	Linear 90° Entry		✓ ✓	x ✓	
MA-33 £ P.O.A.	130/190	Corner Wash		✓ ✓	x ✓	
Matic 49 £ P.O.A.	150/250	Linear		✓ ✓	✓ ✓	
Matic 49A £ P.O.A.	150/250	Linear 90° Entry		✓ ✓	✓ ✓	
MA-49 £ P.O.A.	150/250	Corner Wash		✓ ✓	✓ ✓	
Matic 59 £ P.O.A.	180/300	Linear		✓ ✓✓	✓ ✓	
Matic 59A £ P.O.A.	180/300	Linear 90° Entry		✓ ✓✓	✓ ✓	
MA-59 £ P.O.A.	180/300	Corner Wash		✓ ✓✓	✓ ✓	

Features

- Body and tank in stainless steel construction 18/10 AISI 304, 12/10 thick
- Wash and rinse arms in stainless steel, easy to disassemble and interchange
- Double skin with thermal and acoustic insulation
- Stainless steel auto-draining wash pumps
- Completely automatic operation
- Electronic touch panel controls with digital temperature and warning displays
- Safe Operation:
 - * automatic rack stop if foreign bodies detected
 - * door opening safety device
 - * low voltage control circuit (24V)
 - * stop micro-switch on the exit table
- Rinse economiser system for reduction in consumption of water, energy, chemicals: pre rinse (where fitted) uses recycled rinse water
- Easy access to all parts for maintenance

Options			
AC-00038	CVM steam condenser 0.55KW	£POA	
AC-00029	ASM drying tunnel 6KW	£POA	
AC-00129	MVM drying tunnel 9KW	£POA	
AC-00080	RCM heat recoverer 0.55KW	£POA	
AC-00075	Automatic detergent pump	£POA	
AC-00047	Automatic rinse aid pump	£POA	
AC-00107	Two speeds M130-M180	£POA	
AC-00332	CVCP Heat pump	£POA	

Photographs not to scale



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