



counterline 
setting the standard



THE QUEEN'S AWARDS
FOR ENTERPRISE

solutions

Improve the quality and



At Counterline, we recognise that catering products for the food service and display market need to offer the best in flexibility and functionality – they also need to look the part too.

That is why our products give you that perfect combination of function, flair, adaptability and aesthetics.

style of your display



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These exciting additions to our already highly rated equipment range are suitable for all types of end user applications including restaurants, schools, conferences, hospitals and coffee shops. It offers an unrivalled in-built versatility of design, with interchangeable component parts enabling clients to offer varying food choices from the same equipment.

The common footprint designs and 3-dimensional profiles create a synergy of styles sure to improve the quality and style of your display.

With Counterline, the emphasis is firmly on providing options. For instance, front counter and/or back-bar positioning is possible due to uniform sizing and minimal services requirements (maximum 13amp socket)

There is also a wide range of menu choice possibilities including bakery products, jacket potatoes, carvery, hot dishes and soup – everything to help clients maximise sales potential.

Chilled units enable clients to choose from an overhead illuminated lighting gantry or a front mounted toughened glass sneeze guard to help maintain that all important eye contact.

The range of counter top display units includes:

- 'Vision' fan assisted baking and display ovens
- 'Flexi-top' display units – heated or chilled
- 'Combi-top' display units – totally interchangeable top sections within standard base units

To put it simply, whatever your requirement, Counterline caters for it.

vision baking and display oven



If you are looking for a striking, stylish baking oven, feast your eyes on Vision.

In sharp contrast to the traditionally styled equipment on the market, Vision offers something fresh- a modern and contemporary looking baking oven.

In keeping with its chic, up to the minute look, Vision is equipped with plenty of state of the art features, including fan assisted convection cooking, audible timer for up to 120 minutes, 240° maximum temperature with neon indicator and an oven capacity that will see 60 8oz (226g) jacket potatoes cooked in under an hour.

Vision is designed with practicality in mind. It is available in front counter or back bar models, has 3 removable wire shelves, a large heated top display section for maximum visibility and a self supporting top display glass door allowing maximum access to cooked products. The units can also be customised to incorporate branding or graphics as required.

Please contact our sales team for further information:

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The Vision Baking & Display oven is also perfect for baking and displaying pizzas, baguettes etc...



vision baking and display oven

01 Vision FRONT Loading Baking & Display Oven



- Front loading unit designed to bake and display jacket potatoes.
- Unit can also be used for baking and displaying pizzas, baguettes etc...
- Fan assisted convection cooking.
- Audible timer for up to 120 minutes.
- 240° Maximum temperature with neon indicator.
- Oven capacity will see 60 8oz (226g) jacket potatoes cooked in under an hour.
- 3 Removable wire shelves.
- Large heated top display section for maximum visibility and a self supporting top display glass door allowing maximum access to cooked products.
- Oven capacity (based on 226/283g potatoes): Main display 60/50 potatoes, display area 50/40 potatoes.
- Personalised branding available as an optional extra.



Stock Code	Cooking Time Mins	Overall Size mm	Weight kg	Wattage kw	List Price £
VBOF	55 mins approx	552 x 557 x 632h	37	2.8	£1750

* For more detailed dimensions for this display, please see page 10.

Optional Extras

Description	List Price
Personalised branding or graphics	£POA



Front view of VBOF

Rear view of VBOF

02 Vision REAR Loading Baking & Display Oven



- Rear loading unit designed to bake and display jacket potatoes.
- Unit can also be used for baking and displaying pizzas, baguettes etc...
- Fan assisted convection cooking.
- Audible timer for up to 120 minutes.
- 240° Maximum temperature with neon indicator.
- Oven capacity will see 60 8oz (226g) jacket potatoes cooked in under an hour.
- 3 Removable wire shelves.
- Large heated top display section for maximum visibility and a self supporting top display glass door allowing maximum access to cooked products.
- Oven capacity (based on 226/283g potatoes): Main display 60/50 potatoes, display area 50/40 potatoes.
- Personalised branding available as an optional extra.



Stock Code	Cooking Time Mins	Overall Size mm	Weight kg	Wattage kw	List Price £
VBOR	55 mins approx	552 x 557 x 632h	37	2.8	£1750

* For more detailed dimensions for this display, please see page 10.

Optional Extras

Description	List Price
Personalised branding or graphics	£POA



Front view of VBOR

Rear view of VBOR

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flexi-top



The Flexi-top is aptly named, because this food display is top of the range for flexibility and aesthetics.

Available in 2 sizes, Flexi-top features a mobile interchangeable table top display unit with a striking mirror polished front panel. The toughened gantry glass shape perfectly matches the profile of the Vision oven, to create a stunning suite of displays, while curved brushed stainless steel gantry arms complement the overall look of the unit.

Chilled food is maintained via eutectic plates and displayed in gastronorm containers which are available in a variety of combinations. An optional steel collar is available to increase container depth where required. An illuminated lighting gantry comes as standard.

Heated food options include dry heat bain marie and ceramic hotplate units, enabling a range of display styles from gastronorm containers to ceramic or cast iron serving dishes. An optional steel collar is available for the bain marie to increase container depth where required. There are gantry mounted quartz lamps with separate controls for the base dry heat and gantry heat, with thermostatic controls to ensure an even heat spread.



Image shown is a FCBM/2



Image shown is a FHBM/2



Image shown is a FHC/2

flexi-top

01

Flexi-top Dry Heat Bain Marie



- Table-top hot food display for self help service.
- Perfect for presenting hot baked potato fillings such as baked beans.
- Mirrored polished front panel.
- Produce is displayed in gastronorm containers which are available in a variety of combinations.
- Produce heated via gantry-mounted quartz lamps with separate controls for the base dry heat and gantry heat, with thermostatic controls to ensure an even spread.
- Illuminated lighting gantry comes as standard with this product.
- An optional steel collar is available to increase container depth where required.

Stock Code	Overall Size mm	Weight kg	Wattage kw	List Price £
FHBM/2	825 x 676 x 625h	30	0.9	£1931
FHBM/3	1175 x 676 x 625h	35	1.2	£2056

* For more detailed dimensions for this display, please see page 10.



Image shown is a FHBM/2

02

Flexi-top Ceramic Glass Hotplate



- Table-top hot food display for self help service.
- Perfect for presenting hot baked potato fillings such as baked beans.
- Mirrored polished front panel.
- The display is designed to heat food contained in dishes via the ceramic glass hotplate.
- Produce heated via gantry-mounted quartz lamps with separate controls for the base dry heat and gantry heat, with thermostatic controls to ensure an even spread.
- Carving pad insert and GN extension collar available as optional extras.
- Illuminated lighting gantry comes as standard with this product.

Stock Code	Overall Size mm	Weight kg	Wattage kw	List Price £
FHC/2	825 x 676 x 625h	30	0.9	£2139
FHC/3	1175 x 676 x 625h	35	1.2	£2420

* For more detailed dimensions for this display, please see page 10.



Image shown is a FHC/2

03

Flexi-top Chilled Well Bain Marie



- Table-top chilled food display for self help service.
- Perfect for presenting chilled salads and baked potato fillings.
- Chilled food is maintained via eutectic plates.
- Mirrored polished front panel.
- Produce is displayed in gastronorm containers which are available in a variety of combinations.
- Illuminated lighting gantry comes as standard with this product
- An optional steel collar is available to increase container depth where required.

Stock Code	Overall Size mm	Weight kg	Wattage kw	List Price £
FCBM/2	825 x 676 x 625h	30	0.3	£1841
FCBM/3	1175 x 676 x 625h	35	0.3	£2127

* For more detailed dimensions for this display, please see page 10.



Image shown is a FCBM/2

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combi-top- with quartz gantry

With the Combi-top range, Counterline offers the perfect combination of style, flexibility, co-ordination and performance.

The Combi-top incorporates all the cutting edge features you would expect from one of the leading names in catering equipment, such as gantry-mounted quartz lamps, variable heat via dimmer controls and separate controls for base and gantry heat. A wide range of container sizes, with the option to increase depth, plus interchangeable top units, (for food service flexibility) all help to give a unique level of versatility.

Counterline goes one step further by ensuring that our displays are not only efficient but visually pleasing. The mirror polished front panel, curved brushed stainless steel gantry arms and curved toughened glass sneeze screen, enable the Combi-top to sit seamlessly alongside Flexi-top and Vision Baking & Display Ovens, for a complete, co-ordinated and stylish look. Units are supplied with a utensil holder as standard.

01 Combi-top Dry Heat Bain Marie With Quartz Gantry



- Table-top hot food display for self help service.
- Perfect for presenting hot baked potato fillings such as baked beans.
- Mirrored polished front panel.
- An optional steel collar is available to increase container depth where required.
- Optional carving pad and ceramic hotplate available for this display.
- Illuminated lighting gantry comes as standard with this product.
- Produce is displayed in 2/8 gastronorm containers as standard, which are available in a variety of combinations. 1/3 gastronorm containers (AGC) sold separately.

Stock Code	Overall Size mm	Weight kg	Wattage kw	List Price £
CHBM/G	825 x 501 x 625h	30	0.6	£1387

* For more detailed dimensions for this display, please see page 10.

Optional Extras

Description	Option Code	List Price
Gastronorm containers (set of 3)	AGC	£100
Soup unit containers with lids (set of 2)	ASU	£100
Carving pad insert	ACP2	£218
GN extension collar	AGEC	£50
Ceran glass insert	AHCI	£123



Image shown is a CHBM/G with AGC optional extra



CHBM/G with ACP2 optional extra



CHBM/G with AHCI optional extra

02 Combi-Top Chilled Bain Marie With Gantry



- Table-top chilled food display for self help service.
- Perfect for presenting salads and chilled baked potato fillings.
- Chilled food is maintained via eutectic plates.
- Mirrored polished front panel.
- An optional steel collar is available to increase container depth where required.
- Illuminated lighting gantry comes as standard with this product.
- Produce is displayed in 2/8 gastronorm containers as standard, which are available in a variety of combinations. 1/3 gastronorm containers (AGC) sold separately.

Stock Code	Overall Size mm	Weight kg	Wattage kw	List Price £
CCBM/G	825 x 501 x 625h	30	0.3	£1357

* For more detailed dimensions for this display, please see page 10.

Optional Extras

Description	Option Code	List Price
Gastronorm containers (set of 3)	AGC	£100
GN extension collar	AGEC	£50



Image shown is a CCBM/G with AGC optional extra

combi-top- with sneeze guard

03

Combi-Top Heated Bain Marie With Sneeze Screen



- Table-top hot food display with sneeze guard for assisted service.
- Perfect for presenting hot baked potato fillings such as baked beans.
- Additional soup container lids are available to present heated soups.
- Mirrored polished front panel.
- An optional steel collar is available to increase container depth where required.
- Glass sneeze screen comes as standard with this display.
- Produce is displayed in 2/8 gastronorm containers as standard, which are available in a variety of combinations. 1/3 gastronorm containers (AGC) sold separately.
- Optional carving pad and ceramic hotplate also available with this display.



Image shown is a CHBM/S

Stock Code	Overall Size mm	Weight kg	Wattage kw	List Price £
CHBM/S	825 x 501 x 424h	20	0.3	£1285

* For more detailed dimensions for this display, please see page 10.

Optional Extras

Description	Option Code	List Price
Gastronorm containers (set of 3)	AGC	£100
Soup unit containers with lids (set of 2)	ASU	£100
Carving pad insert	ACP2	£218
GN extension collar	AGEC	£50
Ceran glass insert	AHCI	£123



Heated Soup Unit- Image shown is a CHBM/S with ASU optional extra

04

Combi-Top Chilled Bain Marie With Sneeze Screen



- Table-top chilled food display with sneeze guard for assisted service.
- Perfect for presenting salads and chilled baked potato fillings.
- Chilled food is maintained via eutectic plates.
- Mirrored polished front panel.
- An optional steel collar is available to increase container depth where required.
- Glass sneeze screen comes as standard with this display.
- Produce is displayed in 2/8 gastronorm containers as standard, which are available in a variety of combinations. 1/3 Gastronorm containers (AGC) sold separately.



Image shown is a CCBM/S

Stock Code	Overall Size mm	Weight kg	Wattage kw	List Price £
CCBM/S	825 x 501 x 424h	20	0	£1322

* For more detailed dimensions for this display, please see page 10.

Optional Extras

Description	Option Code	List Price
Gastronorm containers (set of 3)	AGC	£100
GN extension collar	AGEC	£50

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combi-top- base units

05 Combi-Top Heated Bain Marie Base



- Table-top dry heat bain-marie food display base for self help service.
- Perfect for presenting hot baked potato fillings such as baked beans.
- Produce heated by thermostatic controllers.
- Mirrored polished front panel.
- Produce is displayed in 2/8 gastronorm containers as standard, which are available in a variety of combinations. 1/3 gastronorm containers (AGC) sold separately.

Stock Code	Overall Size mm	Weight kg	Wattage kw	List Price £
CHBM	825 x 500 x 155h	17	0.3	£1000

Optional Extras

Description	Option Code	List Price
Gastronorm containers (set of 3)	AGC	£100
Soup unit containers with lids (set of 2)	ASU	£100
Carving pad insert	ACP2	£218
GN extension collar	AGEC	£50
Ceran glass insert	AHCI	£123



Image shown is a CHBM

06 Combi-Top Chilled Bain Marie Base



- Table-top chilled well bain-marie food display base for self help service.
- Produce chilled via eutectic plates.
- Perfect for presenting chilled foods such as and baked potato fillings.
- Mirrored polished front panel.
- Produce is displayed in 2/8 gastronorm containers as standard, which are available in a variety of combinations. 1/3 gastronorm containers (AGC) sold separately.

Stock Code	Overall Size mm	Weight kg	Wattage kw	List Price £
CCBM	825 x 500 x 155h	17	0	£1037

Optional Extras

Description	Option Code	List Price
Gastronorm containers (set of 3)	AGC	£100
GN extension collar	AGEC	£50



Image shown is a CCBM

07 Combi-Top Ambient Cutlery Condiment Unit



- Table-top ambient cutlery & condiments unit for self help service.
- Mirrored polished front panel.
- Produce is displayed in 2/8 gastronorm containers as standard, which are available in a variety of combinations.

Stock Code	Overall Size mm	Weight kg	Wattage kw	List Price £
ACCU	825 x 500 x 155h	17	0	£837

Optional Extras

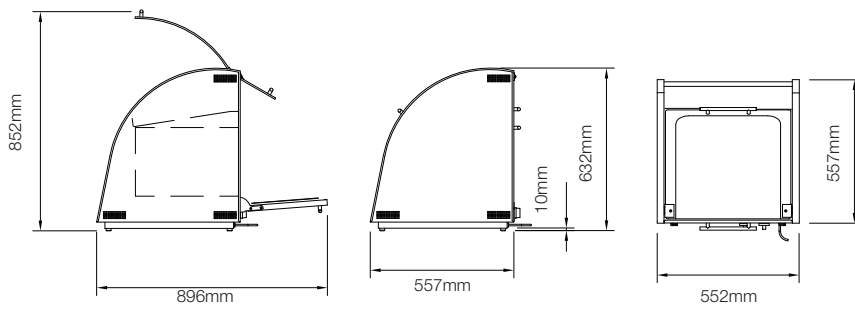
Description	Option Code	List Price
GN extension collar	AGEC	£50



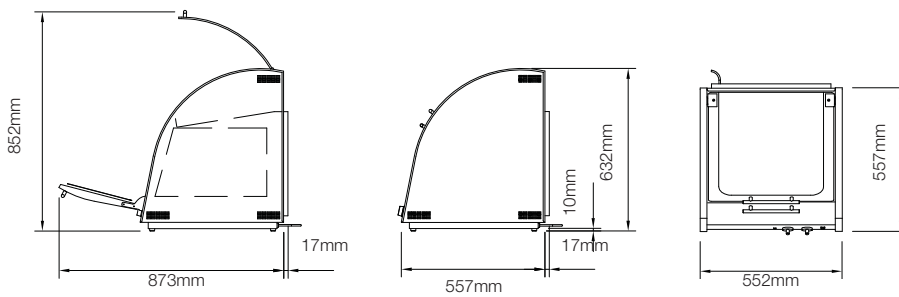
Image shown is a ACCU

solutions full dimensions

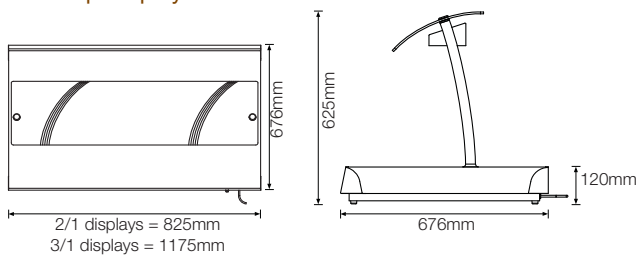
Rear Loading Vision Baking & Display Oven (VBOR)



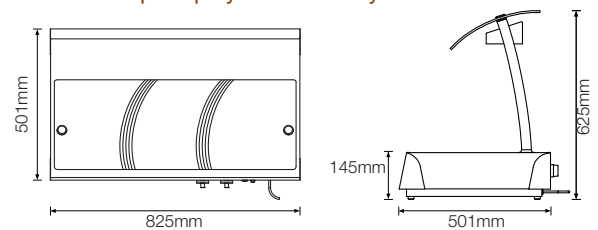
Front Loading Vision Baking & Display Oven (VBOF)



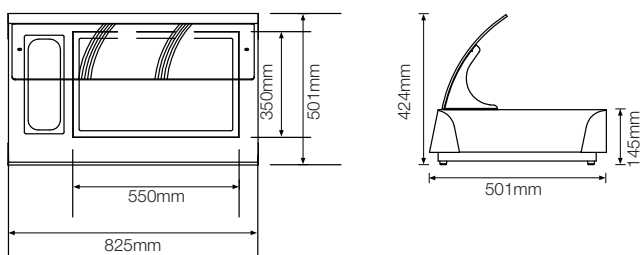
Flexi-Top Displays



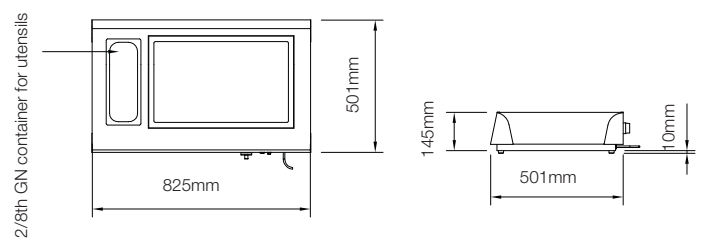
Combi-Top Displays With Gantry



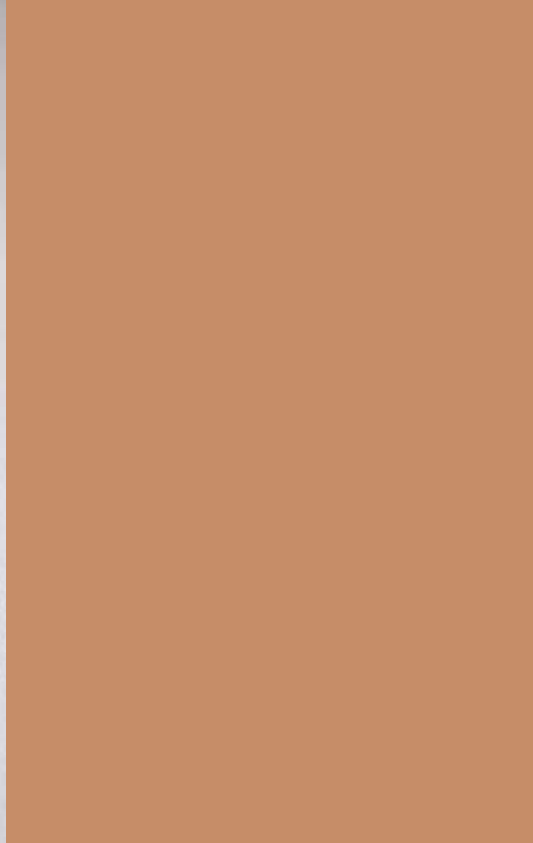
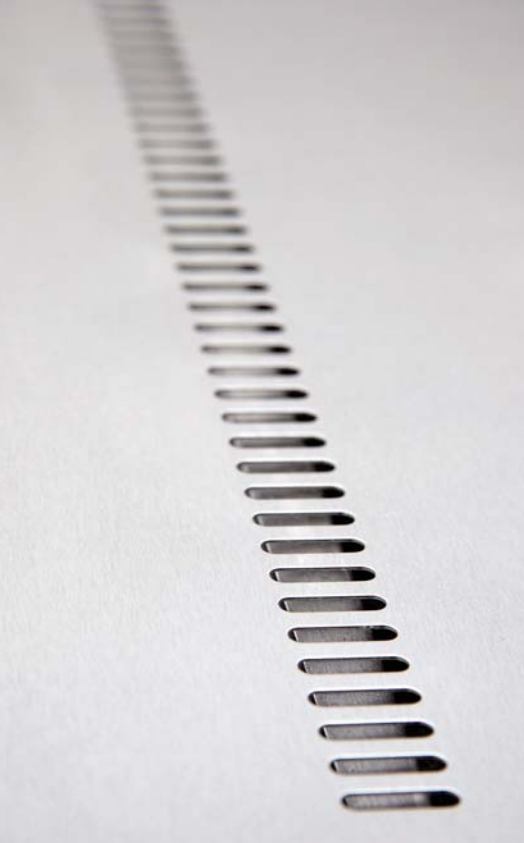
Combi-Top Displays With Sneeze Screen



Combi-Top Base Units



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