

home of the idesign range



manhattan



integrale



da vinci

A choice of distinctive styles for all your food & drink service counters and displays.

counterline   
setting the standard



THE QUEEN'S AWARDS  
FOR ENTERPRISE

ideesign

Quality, style and simplicity combined.

Quality, style and simplicity combined.

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## Introducing idesign

The **idesign** range of drop-in, free-standing and countertop food service displays brings together Counterline's many years of experience and covers every conceivable market need.

Whether you're looking for an attractive and functional display or a high quality unit with exclusive styling and the most advanced technical features, **idesign** has the solution.

**idesign** offers a unique selection of distinctive style brands called: integrale, manhattan, da vinci and vision aire. All of which can be integrated within our bespoke counter systems (please see our bespoke counters brochure for more details) or your own shop-fitted projects.

Drop-in displays are available as traditional bain maries, ceramic glass hotplates, wells, decks, deli's, and multi-decks.

An extensive range of additions can be added to the basic units allowing you to customise your installation. These include carving pads, plate dispensers, mobile hot cupboards, soup displays, ice cream conservators and more.

Most units are available in a variety of sizes and configurations, allowing you to find the right product to suit your needs.

In addition to the drop-in range, **idesign** offers stylish and robust free-standing displays, which as the name implies are designed to stand alone without the need for a counter or counter-top.

A mix of heated chilled and ambient units are available and can be combined together to form a continuous and elegant display, being ideal for 'grab and go' situations in either retail or convenience outlets.

If space is a premium our **idesign** counter-top displays are ideal and sit on any suitable flat surface.

Countertop units are perfect for high street cafés, coffee shops and convenience stores.

# WINNER OF THE QUEEN'S AWARDS FOR ENTERPRISE



Our £12 million turnover company designs and manufactures bespoke and standard food service counters and display units.

Initially serving the UK hotel industry, Counterline was soon asked to design, manufacture and fit out the food service areas of corporate headquarters, prestigious sports venues and leisure complexes.

The recent consumer trend for “grab & go” food has enabled Counterline to further show off their design capabilities in well-known supermarkets and coffee franchises, whilst also investing in ever-more environmentally friendly materials, technologies and manufacturing processes.

Counterline's reputation and pride in their “Made in the UK” credentials now have them exporting to countries across Europe, the Middle East, Africa, Far East, Central Asia and Australasia. Export sales have more than trebled over the last 6 years and now represent 25% of total turnover.

Managing Director, Tim Flood, states:

*“It is unusual for a UK company in our line of business to export at such high levels, let alone report continuous year-on-year growth for export sales over 6 years”.*

The Queen's Award for Enterprise is the UK's highest accolade for business success.

Our award for outstanding continuous growth in international trade rightfully acknowledges the dedication of all our staff and partners across the globe who continue to build Counterline's reputation as the “go to” company for quality products and design solutions within the food service counter and display market.



## setting the standard



# manhattan



The manhattan range of drop-in displays live up to their name.

With their uncompromisingly art deco inspired rectilinear design elements, the stunning display units mirror the famous Manhattan skyline.

The combination of satin and brightly polished stainless steel with the finely polished edges of bonded 10mm flat glass give the unit a timeless elegance based on simplicity and purity of design.

The manhattan range appeals to customers and clients by offering a more contemporary and minimalist appearance.

## manhattan features

- Distinctive art deco styling.
- Optional alternative airflows for greater versatility.
- UV bonded glass sneeze guards removing screw fixings from customers line of sight.
- Super tropical condensing unit – 48 degree rated.
- Intelligent ECO - evaporation system.
- LED illumination (Chilled & Ambient Displays).

Various displays available in:



Chilled



Heated



Ambient









## manhattan • chilled display well

- Flat bed chilled well, which is perfect for the display of salads, drinks and fruit.
- Gentle flow of convected air maintains pre-chilled food at a safe regulated temperature.
- The angle of the display deck can be adjusted for enhanced presentation.
- Gantry mounted controller installed on operators side (GO) as standard.
- The gantry controller can be installed on customer side (GC) on request.
- A wide range of optional extras are available for this display.

| Stock Code | Capacity (gn) | Overall Size (mm) | Weight (kg) | Wattage (kw) |
|------------|---------------|-------------------|-------------|--------------|
| MCW2-GO    | 2/1           | 825 x 660 x 560h  | 91          | 1.4          |
| MCW3-GO    | 3/1           | 1175 x 660 x 560h | 108         | 1.7          |
| MCW4-GO    | 4/1           | 1525 x 660 x 560h | 128         | 1.9          |
| MCW5-GO    | 5/1           | 1875 x 660 x 560h | 141         | 1.9          |
| MCW6-GO    | 6/1           | 2225 x 660 x 560h | 158         | 2.2          |

## manhattan • chilled display deck

- Flat bed chilled deck, which is perfect for the display of salads, drinks and fruit.
- Gentle flow of convected air maintains pre-chilled food at a safe regulated temperature.
- The angle of the display deck can be adjusted for enhanced presentation.
- Raised rear preparation shelf and glass riser to retain chilled air.
- Gantry mounted controller installed on operators side (GO) as standard.
- The gantry controller can be installed on customer side (GC) on request.
- A wide range of optional extras are available for this display.

| Stock Code | Capacity (gn) | Overall Size (mm) | Weight (kg) | Wattage (kw) |
|------------|---------------|-------------------|-------------|--------------|
| MCDK2-GO   | 2/1           | 825 x 764 x 560h  | 124         | 1.4          |
| MCDK3-GO   | 3/1           | 1175 x 764 x 560h | 142         | 1.7          |
| MCDK4-GO   | 4/1           | 1525 x 764 x 560h | 168         | 1.9          |
| MCDK5-GO   | 5/1           | 1875 x 764 x 560h | 181         | 1.9          |
| MCDK6-GO   | 6/1           | 2225 x 764 x 560h | 198         | 2.2          |

## manhattan • chilled display island well

- Flat bed chilled deck, which is perfect for the display of salads, drinks and fruit.
- Gentle flow of convected air maintains pre-chilled food at a safe regulated temperature.
- The angle of the display deck can be adjusted for enhanced presentation.
- Double-sided sneeze guard that can be accessed from both sides.
- A wide version is also available, which increases the depth to 810mm.
- Gantry mounted controller installed on operators side (GO) as standard.
- The gantry controller can be installed on customer side (GC) on request.
- A wide range of optional extras are available for this display.

| Stock Code                 | Capacity (gn) | Overall Size (mm) | Weight (kg) | Wattage (kw) |
|----------------------------|---------------|-------------------|-------------|--------------|
| <b>Chilled Island Well</b> |               |                   |             |              |
| MCIW2-GO                   | 2/1           | 825 x 660 x 560h  | 103         | 1.4          |
| MCIW3-GO                   | 3/1           | 1175 x 660 x 560h | 120         | 1.7          |
| MCIW4-GO                   | 4/1           | 1525 x 660 x 560h | 133         | 1.9          |
| MCIW5-GO                   | 5/1           | 1875 x 660 x 560h | 147         | 1.9          |
| MCIW6-GO                   | 6/1           | 2225 x 660 x 560h | 160         | 2.2          |

### Chilled Wide Island Well

| Stock Code | Capacity (gn) | Overall Size (mm) | Weight (kg) | Wattage (kw) |
|------------|---------------|-------------------|-------------|--------------|
| MCWIW3-GO  | 3/1           | 1175 x 810 x 560h | 140         | 1.7          |
| MCWIW4-GO  | 4/1           | 1525 x 810 x 560h | 160         | 1.9          |
| MCWIW5-GO  | 5/1           | 1875 x 810 x 560h | 180         | 1.9          |
| MCWIW6-GO  | 6/1           | 2225 x 810 x 560h | 200         | 2.2          |





## manhattan • chilled display deli

- Fully enclosed chilled display deli designed for assisted service only.
- Gentle flow of convected air maintains pre-chilled food at a safe regulated temperature.
- Rear preparation shelf with optional chopping board.
- The angle of the display deck can be adjusted for enhanced presentation.
- The centre shelf is for the display of ambient produce.
- Gantry mounted controller installed on operators side (GO) as standard.
- New 2-tier version available on special request.

| Stock Code          | Capacity (gn) | Overall Size (mm) | Weight (kg) | Wattage (kw) |
|---------------------|---------------|-------------------|-------------|--------------|
| <b>Chilled Deli</b> |               |                   |             |              |
| MCDL2-GO            | 2/1           | 825 x 763 x 560h  | 105         | 1.4          |
| MCDL3-GO            | 3/1           | 1175 x 763 x 560h | 125         | 1.7          |
| MCDL4-GO            | 4/1           | 1525 x 763 x 560h | 153         | 1.9          |
| MCDL5-GO            | 5/1           | 1875 x 763 x 560h | 183         | 1.9          |
| MCDL6-GO            | 6/1           | 2225 x 763 x 560h | 197         | 2.2          |

### Chilled Wide Deli

|           |     |                   |     |     |
|-----------|-----|-------------------|-----|-----|
| MCWDL2-GO | 2/1 | 825 x 913 x 560h  | 105 | 1.4 |
| MCWDL3-GO | 3/1 | 1175 x 913 x 560h | 126 | 1.7 |
| MCWDL4-GO | 4/1 | 1525 x 913 x 560h | 158 | 1.9 |
| MCWDL6-GO | 6/1 | 2225 x 913 x 560h | 202 | 2.2 |

## manhattan • chilled display multideck

- Chilled display multidecks are designed for self help service.
- Gentle flow of convected air maintains pre-chilled food at a safe regulated temperature.
- Double-glazed, full height side hinged doors included as standard.
- The angle of the display deck can be adjusted for enhanced presentation.
- Gantry mounted controller installed on operators side (GO) - Doors.
- The gantry controller can be installed on customer side (GC) - Fixed Back.

| Stock Code                      | Capacity (gn) | Overall Size (mm) | Weight (kg) | Wattage (kw) |
|---------------------------------|---------------|-------------------|-------------|--------------|
| <b>Chilled 2 tier multideck</b> |               |                   |             |              |
| MC2ASMD2-GO                     | 2/1           | 825 x 660 x 560h  | 110         | 2.4          |
| MC2ASMD3-GO                     | 3/1           | 1175 x 660 x 560h | 144         | 2.5          |
| MC2ASMD4-GO                     | 4/1           | 1525 x 660 x 560h | 180         | 2.7          |
| MC2ASMD5-GO                     | 5/1           | 1875 x 660 x 560h | 206         | 2.7          |

### Chilled 3 tier multideck

|             |     |                   |     |     |
|-------------|-----|-------------------|-----|-----|
| MC3ASMD2-GO | 2/1 | 825 x 660 x 693h  | 144 | 2.4 |
| MC3ASMD3-GO | 3/1 | 1175 x 660 x 693h | 161 | 2.5 |
| MC3ASMD4-GO | 4/1 | 1525 x 660 x 693h | 204 | 2.7 |
| MC3ASMD5-GO | 5/1 | 1875 x 660 x 693h | 248 | 2.7 |

### Chilled 4 tier multideck

|             |     |                   |     |     |
|-------------|-----|-------------------|-----|-----|
| MC4ASMD2-GO | 2/1 | 825 x 660 x 853h  | 155 | 2.4 |
| MC4ASMD3-GO | 3/1 | 1175 x 660 x 853h | 176 | 2.5 |
| MC4ASMD4-GO | 4/1 | 1525 x 660 x 853h | 219 | 2.7 |

## manhattan • cutlery condiment unit

- A self-contained unit with two levels of inclined container support frames.
- Offers capacity for 1/3 gastronorm cutlery containers at countertop level and 1/6 gastronorm high-level condiment containers.
- Optional extras are available (gastronorm containers not included as standard).

| Stock Code | Capacity (gn) | Overall Size (mm) | Weight (kg) |
|------------|---------------|-------------------|-------------|
| MCCU2      | 2/1           | 825 x 660 x 598h  | 10          |
| MCCU3      | 3/1           | 1175 x 660 x 598h | 13          |





## manhattan • heated display deli

- Fully enclosed heated display deli designed for assisted service only.
- This display deli maintains pre-heated, cooked food at a regulated temperature.
- Base display area is angled towards the customer for optimum food presentation.
- Gantry mounted controller installed on operators side (GO) as standard.
- A wide range of optional extras are available for this display

| Stock Code | Capacity (gn) | Overall Size (mm) | Weight (kg) | Wattage (kw) |
|------------|---------------|-------------------|-------------|--------------|
| MHDL2-GO   | 2/1           | 825 x 660 x 560h  | 44          | 1.2          |
| MHDL3-GO   | 3/1           | 1175 x 660 x 560h | 60          | 1.8          |
| MHDL4-GO   | 4/1           | 1525 x 660 x 560h | 76          | 2.4          |

## manhattan • heated ceramic glass hotplate

- A ceramic hotplate display with individual elements per gastronorm module, collectively controlled by a single electronic controller.
- This display maintains pre-heated, cooked food at a regulated temperature.
- Quartz heat lights over display controlled electronically.
- Gantry mounted controller installed on operators side (GO) as standard.
- The gantry controller can be installed on customer side (GC) on request.
- A wide range of optional extras are available for this display.

| Stock Code | Capacity (gn) | Overall Size (mm) | Weight (kg) | Wattage (kw) |
|------------|---------------|-------------------|-------------|--------------|
| MHCGH2-GO  | 2/1           | 825 x 660 x 560h  | 29          | 1.0          |
| MHCGH3-GO  | 3/1           | 1175 x 660 x 560h | 39          | 1.5          |
| MHCGH4-GO  | 4/1           | 1525 x 660 x 560h | 50          | 1.9          |
| MHCGH5-GO  | 5/1           | 1875 x 660 x 560h | 61          | 2.4          |
| MHCGH6-GO  | 6/1           | 2225 x 660 x 560h | 75          | 2.9          |

## manhattan • heated bain marie

- The heated display bain marie offers unparalleled flexibility of use.
- This display maintains pre-heated, cooked food at a regulated temperature.
- Controllable top and base heat.
- Available as a wet well bain marie or dry well bain marie.
- Available in assisted service or self service.
- Gantry mounted controller installed on operators side (GO) as standard.
- The gantry controller can be installed on customer side (GC) on request.
- Gastronorm containers are an optional extra.
- A wide range of optional extras are available for this display.

| Stock Code                 | Capacity (gn) | Overall Size (mm) | Weight (kg) | Wattage (kw) |
|----------------------------|---------------|-------------------|-------------|--------------|
| <b>Dry Well Bain Marie</b> |               |                   |             |              |
| MHBM2-GO                   | 2/1           | 825 x 660 x 560h  | 30          | 1.5          |
| MHBM3-GO                   | 3/1           | 1175 x 660 x 560h | 40          | 2.2          |
| MHBM4-GO                   | 4/1           | 1525 x 660 x 560h | 51          | 2.9          |
| MHBM5-GO                   | 5/1           | 1875 x 660 x 560h | 62          | 3.7          |
| MHBM6-GO                   | 6/1           | 2225 x 660 x 560h | 89          | 4.4          |

### Wet Well Bain Marie

|            |     |                   |    |     |
|------------|-----|-------------------|----|-----|
| MHWWBM2-GO | 2/1 | 825 x 660 x 560h  | 30 | 1.9 |
| MHWWBM3-GO | 3/1 | 1175 x 660 x 560h | 40 | 3.1 |
| MHWWBM4-GO | 4/1 | 1525 x 660 x 560h | 51 | 3.9 |
| MHWWBM5-GO | 5/1 | 1875 x 660 x 560h | 62 | 5.1 |
| MHWWBM6-GO | 6/1 | 2225 x 660 x 560h | 89 | 6.3 |



Image: MHDL4-GO



Image: MHCGH4-GO



Image: MHBM4-GO



## manhattan - options and technical specifications

### Optional extras

#### All Displays

Glass edge protection (per edge).

Full height front glass and ends for assisted service

Supply lead (length)- 3.5 metre as standard. For lengths greater than 3.5m please specify.

Export packing case.

We strongly recommend the purchase of export packing cases for goods exported outside of mainland UK.

Gantry controllers are installed operator side (GO) as standard, but can be installed customer side (GC) on request- Not available for enclosed displays.

#### Chilled Displays

Non standard airflow kit for condensing unit.

#### Heated Displays

Drop-on 1/1 carving plate.

Drop-in 1/1 ceran converter for bain marie.

Drop-on round carving plate, adaptor and containers (Not available on deli).

#### Cutlery Condiment Displays

Full set of stainless steel containers.

Set of two 1/1 inclined collars.

#### Chilled Multideck Displays

Shelf edge ticket strips (clear).

#### Refrigerant

All chilled units supplied with R290 as standard refrigerant.

Alternative gases available upon request.

### Standard technical specifications

#### All Displays

General construction from 304 and 430 grade polished stainless steel.

Toughened glass over-shelf/sneeze screen.

Full internal fuse protection.

Electronic controllers located in gantry as standard.

#### Heated Displays

Quartz top heat controlled by step-less electronic energy controller.

Lower heat rod elements on bain marie controlled electronically.

Lower heat mat elements on ceran hotplates controlled electronically.

Designed to take GN containers up to 150mm deep in all bain marie displays.

#### Chilled Displays

Chilled by recirculated cold air using fan blown evaporator.

Water level sensor with Integral condensing unit and automatic condensate evaporator.

Resettable high pressure safety switch.

Digital electronic temperature control.

Display temperature 3-5°C in 25°C ambient at 50% relative humidity.

Standard airflow comes in from the customer side and out of the operator side.

The angle of the display deck can be adjusted for enhanced presentation.

Chilled Wells are designed to take 65mm deep (max) GN containers

#### Power Supplies

All units are supplied with a 3.5m lead as standard, suitable for use with a 220/240volt supply.

We strongly recommend that the supply is protected by a suitably rated residual current protection device.

#### Wattage

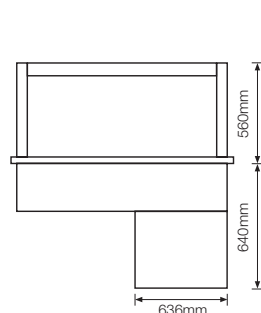
Units range from 1.2 kw to 6.3kw.

Units up to 3kw are supplied complete with 13amp plug-top.

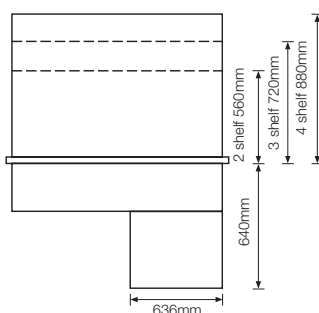
Items above 3kw will need to be hardwired or fitted with commando plug.

### Chilled Displays

#### Well, Deck and Deli

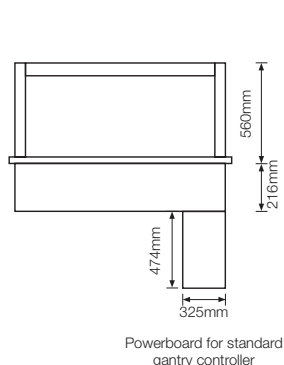


#### Multideck

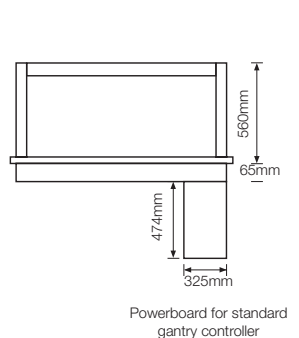


### Heated Displays

#### Bain Marie and Deli



#### Ceramic Glass Hotplate



# integrale



The original integrale is still going strong after over 17 years since the range was first introduced.

Over the years the efficiency of integrale has been developed and enhanced, whilst keeping its popular and traditional visual style.

integrale is sure to catch the eye of today's interior designer, as the specification ensures that the range offers exceptional value for money.

integrale displays feature satin and brightly polished stainless steel with multi-layered chromium plating and curved toughened glass. The vertical gantry arms give the range a simplistic but effective visual appearance.

If you're looking for a reliable and stylish display, which offers excellent value for money then integrale is the perfect solution.

## integrale features

- Excellent value for money.
- Optional alternative airflows for greater versatility.
- Super tropical condensing unit – 48 degree rated.
- Intelligent ECO - evaporation system.
- LED illumination (Chilled & Ambient Displays).

Various displays available in:



Chilled



Heated



Ambient











## integrale • chilled display well

- Flat bed chilled well, which is perfect for the display of salads, drinks and fruit.
- Gentle flow of convected air maintains pre-chilled food at a safe regulated temperature.
- The angle of the display deck can be adjusted for enhanced presentation.
- Gantry mounted controller installed on operators side (GO) as standard.
- The gantry controller can be installed on customer side (GC) on request.
- A wide range of optional extras are available for this display.

| Stock Code | Capacity (gn) | Overall Size (mm) | Weight (kg) | Wattage (kw) |
|------------|---------------|-------------------|-------------|--------------|
| ICW2-GO    | 2/1           | 825 x 660 x 535h  | 91          | 1.4          |
| ICW3-GO    | 3/1           | 1175 x 660 x 535h | 108         | 1.7          |
| ICW4-GO    | 4/1           | 1525 x 660 x 535h | 128         | 1.9          |
| ICW5-GO    | 5/1           | 1875 x 660 x 535h | 141         | 1.9          |
| ICW6-GO    | 6/1           | 2330 x 660 x 535h | 158         | 2.2          |

## integrale • chilled display deck

- Flat bed chilled deck, which is perfect for the display of salads, drinks and fruit.
- Gentle flow of convected air maintains pre-chilled food at a safe regulated temperature.
- The angle of the display deck can be adjusted for enhanced presentation.
- Raised rear preparation shelf and glass riser to retain chilled air.
- Gantry mounted controller installed on operators side (GO) as standard.
- The gantry controller can be installed on customer side (GC) on request.
- A wide range of optional extras are available for this display.

| Stock Code | Capacity (gn) | Overall Size (mm) | Weight (kg) | Wattage (kw) |
|------------|---------------|-------------------|-------------|--------------|
| ICDK2-GO   | 2/1           | 825 x 764 x 535h  | 124         | 1.4          |
| ICDK3-GO   | 3/1           | 1175 x 764 x 535h | 142         | 1.7          |
| ICDK4-GO   | 4/1           | 1525 x 764 x 535h | 168         | 1.9          |
| ICDK5-GO   | 5/1           | 1875 x 764 x 535h | 181         | 1.9          |
| ICDK6-GO   | 6/1           | 2330 x 764 x 535h | 198         | 2.2          |

## integrale • chilled display island well

- Flat bed chilled deck, which is perfect for the display of salads, drinks and fruit.
- Gentle flow of convected air maintains pre-chilled food at a safe regulated temperature.
- The angle of the display deck can be adjusted for enhanced presentation.
- Double-sided sneeze guard that can be accessed from both sides.
- A wide version is also available, which increases the depth to 810mm.
- Gantry mounted controller installed on operators side (GO) as standard.
- The gantry controller can be installed on customer side (GC) on request.
- A wide range of optional extras are available for this display.

| Stock Code                      | Capacity (gn) | Overall Size (mm) | Weight (kg) | Wattage (kw) |
|---------------------------------|---------------|-------------------|-------------|--------------|
| <b>Chilled Island Well</b>      |               |                   |             |              |
| ICIW3-GO                        | 3/1           | 1175 x 660 x 535h | 118         | 1.7          |
| ICIW4-GO                        | 4/1           | 1525 x 660 x 535h | 145         | 1.9          |
| ICIW6-GO                        | 6/1           | 2330 x 660 x 535h | 165         | 2.2          |
| <b>Chilled Wide Island Well</b> |               |                   |             |              |
| ICWIW3-GO                       | 3/1           | 1175 x 810 x 535h | 140         | 1.7          |
| ICWIW4-GO                       | 4/1           | 1525 x 810 x 535h | 160         | 1.9          |
| ICWIW6-GO                       | 6/1           | 2330 x 810 x 535h | 170         | 2.2          |





## integrale • chilled display deli

- Fully enclosed chilled display deli designed for assisted service only.
- Gentle flow of convected air maintains pre-chilled food at a safe regulated temperature.
- Rear preparation shelf with optional chopping board.
- The angle of the display deck can be adjusted for enhanced presentation.
- The centre shelf is for the display of ambient produce.
- Gantry mounted controller installed on operators side (GO) as standard.
- New 2-tier version available on special request

| Stock Code          | Capacity (gn) | Overall Size (mm) | Weight (kg) | Wattage (kw) |
|---------------------|---------------|-------------------|-------------|--------------|
| <b>Chilled Deli</b> |               |                   |             |              |
| ICDL2-GO            | 2/1           | 825 x 764 x 535h  | 103         | 1.4          |
| ICDL3-GO            | 3/1           | 1175 x 764 x 535h | 125         | 1.7          |
| ICDL4-GO            | 4/1           | 1525 x 764 x 535h | 153         | 1.9          |
| ICDL5-GO            | 5/1           | 1875 x 764 x 535h | 183         | 1.9          |
| ICDL6-GO            | 6/1           | 2330 x 764 x 535h | 197         | 2.2          |

|                          |     |                   |     |     |
|--------------------------|-----|-------------------|-----|-----|
| <b>Chilled Wide Deli</b> |     |                   |     |     |
| ICWDL2-GO                | 2/1 | 825 x 914 x 535h  | 105 | 1.4 |
| ICWDL3-GO                | 3/1 | 1175 x 914 x 535h | 126 | 1.7 |
| ICWDL4-GO                | 4/1 | 1525 x 914 x 535h | 158 | 1.9 |
| ICWDL5-GO                | 5/1 | 1875 x 914 x 535h | 190 | 1.9 |
| ICWDL6-GO                | 6/1 | 2330 x 914 x 535h | 197 | 2.2 |

## integrale • chilled display multideck

- Chilled display multidecks are designed for self help service.
- Gentle flow of convected air maintains pre-chilled food at a safe regulated temperature.
- Double-glazed, full height side hinged doors included as standard.
- The angle of the display deck can be adjusted for enhanced presentation.
- Gantry mounted controller installed on operators side (GO) - Doors.
- The gantry controller can be installed on customer side (GC) - Fixed Back.

| Stock Code                      | Capacity (gn) | Overall Size (mm) | Weight (kg) | Wattage (kw) |
|---------------------------------|---------------|-------------------|-------------|--------------|
| <b>Chilled 2 tier multideck</b> |               |                   |             |              |
| IC2ASMD2-GO                     | 2/1           | 825 x 660 x 533h  | 110         | 2.4          |
| IC2ASMD3-GO                     | 3/1           | 1175 x 660 x 533h | 144         | 2.5          |
| IC2ASMD4-GO                     | 4/1           | 1525 x 660 x 533h | 180         | 2.7          |

|                                 |     |                   |     |     |
|---------------------------------|-----|-------------------|-----|-----|
| <b>Chilled 3 tier multideck</b> |     |                   |     |     |
| IC3ASMD2-GO                     | 2/1 | 825 x 660 x 693h  | 144 | 2.4 |
| IC3ASMD3-GO                     | 3/1 | 1175 x 660 x 693h | 161 | 2.5 |
| IC3ASMD4-GO                     | 4/1 | 1525 x 660 x 693h | 204 | 2.7 |
| IC3ASMD5-GO                     | 5/1 | 1875 x 660 x 693h | 238 | 2.7 |

|                                 |     |                   |     |     |
|---------------------------------|-----|-------------------|-----|-----|
| <b>Chilled 4 tier multideck</b> |     |                   |     |     |
| IC4ASMD2-GO                     | 2/1 | 825 x 660 x 853h  | 155 | 2.4 |
| IC4ASMD3-GO                     | 3/1 | 1175 x 660 x 853h | 176 | 2.5 |
| IC4ASMD4-GO                     | 4/1 | 1525 x 660 x 853h | 219 | 2.7 |

## integrale • cutlery condiment unit

- A self-contained unit with two levels of inclined container support frames.
- Offers capacity for 1/3 gastronorm cutlery containers at countertop level and 1/6 gastronorm high-level condiment containers.
- Optional extras are available (gastronorm containers not included as standard).

| Stock Code | Capacity (gn) | Overall Size (mm) | Weight (kg) |
|------------|---------------|-------------------|-------------|
| ICCU2      | 2/1           | 825 x 660 x 625h  | 10          |
| ICCU3      | 3/1           | 1175 x 660 x 625h | 13          |



## integrale • heated display deli

- Fully enclosed heated display deli designed for assisted service only.
- This display deli maintains pre-heated, cooked food at a regulated temperature.
- Base display area is angled towards the customer for optimum food presentation.
- Gantry mounted controller installed on operators side (GO) as standard.
- A wide range of optional extras are available for this display

| Stock Code | Capacity (gn) | Overall Size (mm) | Weight (kg) | Wattage (kw) |
|------------|---------------|-------------------|-------------|--------------|
| IHDL2-GO   | 2/1           | 825 x 660 x 535h  | 44          | 1.2          |
| IHDL3-GO   | 3/1           | 1175 x 660 x 535h | 60          | 1.8          |
| IHDL4-GO   | 4/1           | 1525 x 660 x 535h | 76          | 2.4          |

## integrale • heated ceramic glass hotplate

- A ceramic hotplate display with individual elements per gastronorm module, collectively controlled by a single electronic controller.
- This display maintains pre-heated, cooked food at a regulated temperature.
- Quartz heat lights over display controlled electronically.
- Gantry mounted controller installed on operators side (GO) as standard.
- The gantry controller can be installed on customer side (GC) on request.
- A wide range of optional extras are available for this display.

| Stock Code | Capacity (gn) | Overall Size (mm) | Weight (kg) | Wattage (kw) |
|------------|---------------|-------------------|-------------|--------------|
| IHCGH2-GO  | 2/1           | 825 x 660 x 535h  | 29          | 1.0          |
| IHCGH3-GO  | 3/1           | 1175 x 660 x 535h | 39          | 1.5          |
| IHCGH4-GO  | 4/1           | 1525 x 660 x 535h | 50          | 1.9          |
| IHCGH5-GO  | 5/1           | 1875 x 660 x 535h | 61          | 2.4          |
| IHCGH6-GO  | 6/1           | 2330 x 660 x 535h | 75          | 2.9          |

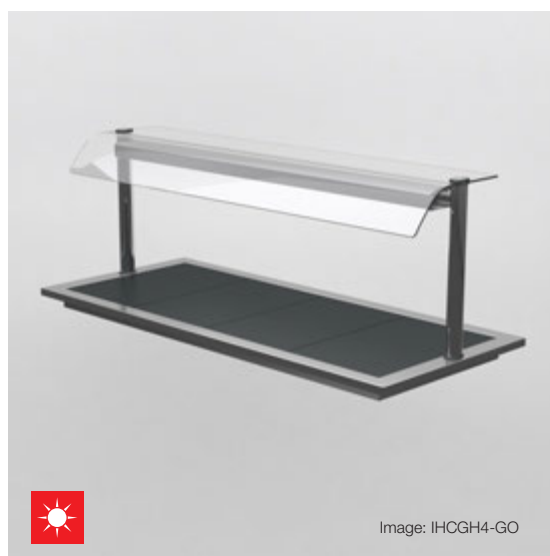
## integrale • heated bain marie

- The heated display bain marie offers unparalleled flexibility of use.
- This display maintains pre-heated, cooked food at a regulated temperature.
- Controllable top and base heat.
- Available as a wet well bain marie or dry well bain marie.
- Available in assisted service or self service.
- Gantry mounted controller installed on operators side (GO) as standard.
- The gantry controller can be installed on customer side (GC) on request.
- Gastronorm containers are an optional extra.
- A wide range of optional extras are available for this display.

| Stock Code                 | Capacity (gn) | Overall Size (mm) | Weight (kg) | Wattage (kw) |
|----------------------------|---------------|-------------------|-------------|--------------|
| <b>Dry Well Bain Marie</b> |               |                   |             |              |
| IHBM2-GO                   | 2/1           | 825 x 660 x 535h  | 30          | 1.5          |
| IHBM3-GO                   | 3/1           | 1175 x 660 x 535h | 40          | 2.2          |
| IHBM4-GO                   | 4/1           | 1525 x 660 x 535h | 51          | 2.9          |
| IHBM5-GO                   | 5/1           | 1875 x 660 x 535h | 62          | 3.7          |
| IHBM6-GO                   | 6/1           | 2330 x 660 x 535h | 89          | 4.4          |

### Wet Well Bain Marie

|          |     |                   |    |     |
|----------|-----|-------------------|----|-----|
| IHWB2-GO | 2/1 | 825 x 660 x 535h  | 30 | 1.9 |
| IHWB3-GO | 3/1 | 1175 x 660 x 535h | 40 | 3.1 |
| IHWB4-GO | 4/1 | 1525 x 660 x 535h | 51 | 3.9 |
| IHWB5-GO | 5/1 | 1875 x 660 x 535h | 62 | 5.1 |
| IHWB6-GO | 6/1 | 2330 x 660 x 535h | 89 | 6.3 |







## integrale - options and technical specifications

### Optional extras

#### All Displays

Glass edge protection (per edge).

Full height front glass and ends for assisted service.

Supply lead (length)- 3.5 metre as standard. For lengths greater than 3.5m please specify.

Export packing case.

We strongly recommend the purchase of export packing cases for goods exported outside of mainland UK.

Gantry controllers are installed operator side (GO) as standard, but can be installed customer side (GC) on request- Not available for enclosed displays.

#### Chilled Displays

Non standard airflow kit for condensing unit.

#### Heated Displays

Drop-on 1/1 carving plate.

Drop-in 1/1 ceran converter for bain marie.

Drop-on round carving plate, adaptor and containers (Not available on deli).

#### Cutlery Condiment Displays

Full set of stainless steel containers.

Set of two 1/1 inclined collars.

#### Chilled Multideck Displays

Shelf edge ticket strips (clear).

#### Refrigerant

All chilled units supplied with R290 as standard refrigerant. Alternative gases available upon request.

### Standard technical specifications

#### All Displays

General construction from 304 and 430 grade polished stainless steel.

Curved toughened glass over-shelf/sneeze screen.

Full internal fuse protection.

Electronic controllers located in gantry as standard.

#### Heated Displays

Quartz top heat controlled by step-less electronic energy controller.

Lower heat rod elements on bain marie controlled electronically.

Lower heat mat elements on ceran hotplates controlled electronically.

Designed to take GN containers up to 150mm deep in all bain marie displays.

#### Chilled Displays

Chilled by recirculated cold air using fan blown evaporator.

Water level sensor with Integral condensing unit and automatic condensate evaporator.

Resettable high pressure safety switch.

Digital electronic temperature control.

Display temperature 3-5°C in 25°C ambient at 50% relative humidity.

Standard airflow comes in from the customer side and out of the operator side.

The angle of the display deck can be adjusted for enhanced presentation.

Chilled Wells are designed to take 65mm deep (max) GN containers.

#### Power Supplies

All units are supplied with a 3.5m lead as standard, suitable for use with a 220/240volt supply.

We strongly recommend that the supply is protected by a suitably rated residual current protection device.

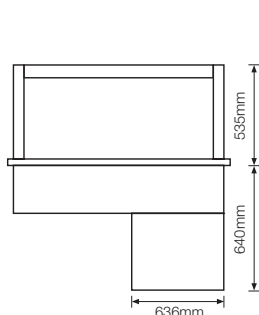
#### Wattage

Units range from 1.2 kw to 6.3kw.

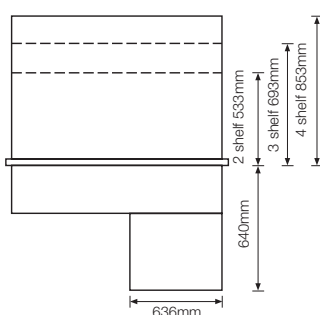
Units up to 3kw are supplied complete with 13amp plug-top. Items above 3kw will need to be hardwired or fitted with commando plug.

### Chilled Displays

#### Well, Deck and Deli

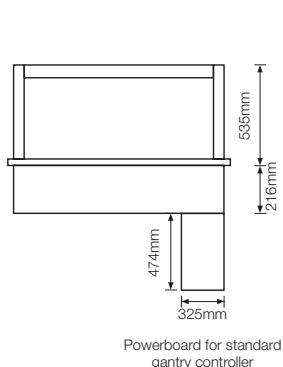


#### Multideck

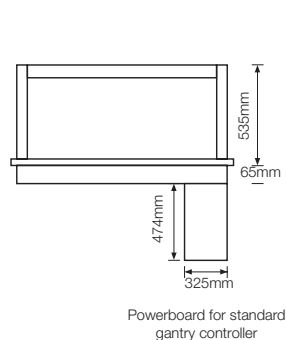


### Heated Displays

#### Bain Marie and Deli



#### Ceramic Glass Hotplate



# da vinci



Beautiful, sculpted and superbly engineered, the da vinci range is a work of art in itself.

The range combines of satin and brightly polished stainless steel, multi layer chromium plating, finely polished curved glass edges and subtly textured epoxy paint.

The glass curvature is also reflected in da vinci's gently arcing supports and elliptical lighting duct.

The result is a drop-in display range that gives you the best of both worlds. Stylish good looks, together with an unbeatable performance.

## da vinci features

- Stunning curved styling.
- Optional alternative airflows for greater versatility.
- Super tropical condensing unit – 48 degree rated.
- Intelligent ECO - evaporation system.
- LED illumination (Chilled & Ambient Displays).

Various displays available in:



Chilled



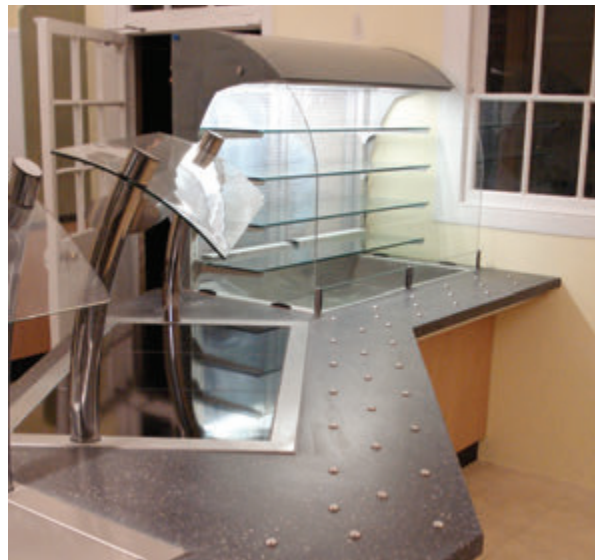
Heated



Ambient











## da vinci • chilled display well

- Flat bed chilled well, which is perfect for the display of salads, drinks and fruit.
- Gentle flow of convected air maintains pre-chilled food at a safe regulated temperature.
- The angle of the display deck can be adjusted for enhanced presentation.
- Gantry mounted controller installed on operators side (GO) as standard.
- The gantry controller can be installed on customer side (GC) on request.
- A wide range of optional extras are available for this display.

| Stock Code | Capacity (gn) | Overall Size (mm) | Weight (kg) | Wattage (kw) |
|------------|---------------|-------------------|-------------|--------------|
| DCW2-GO    | 2/1           | 825 x 660 x 607h  | 91          | 1.4          |
| DCW3-GO    | 3/1           | 1175 x 660 x 607h | 108         | 1.7          |
| DCW4-GO    | 4/1           | 1525 x 660 x 607h | 128         | 1.9          |
| DCW5-GO    | 5/1           | 1875 x 660 x 607h | 141         | 1.9          |



Image: DCW4-GO

## da vinci • chilled display deck

- Flat bed chilled deck, which is perfect for the display of salads, drinks and fruit.
- Gentle flow of convected air maintains pre-chilled food at a safe regulated temperature.
- The angle of the display deck can be adjusted for enhanced presentation.
- Raised rear preparation shelf and glass riser to retain chilled air.
- Gantry mounted controller installed on operators side (GO) as standard.
- The gantry controller can be installed on customer side (GC) on request.
- A wide range of optional extras are available for this display.

| Stock Code | Capacity (gn) | Overall Size (mm) | Weight (kg) | Wattage (kw) |
|------------|---------------|-------------------|-------------|--------------|
| DCDK2-GO   | 2/1           | 825 x 764 x 607h  | 124         | 1.4          |
| DCDK3-GO   | 3/1           | 1175 x 764 x 607h | 142         | 1.7          |
| DCDK4-GO   | 4/1           | 1525 x 764 x 607h | 168         | 1.9          |
| DCDK5-GO   | 5/1           | 1875 x 764 x 607h | 181         | 1.9          |



Image: DCDK4-GO

## da vinci • chilled display island well

- Flat bed chilled deck, which is perfect for the display of salads, drinks and fruit.
- Gentle flow of convected air maintains pre-chilled food at a safe regulated temperature.
- The angle of the display deck can be adjusted for enhanced presentation.
- Double-sided sneeze guard that can be accessed from both sides.
- A wide version is also available, which increases the depth to 810mm.
- Gantry mounted controller installed on operators side (GO) as standard.
- The gantry controller can be installed on customer side (GC) on request.
- A wide range of optional extras are available for this display.

| Stock Code                      | Capacity (gn) | Overall Size (mm) | Weight (kg) | Wattage (kw) |
|---------------------------------|---------------|-------------------|-------------|--------------|
| <b>Chilled Island Well</b>      |               |                   |             |              |
| DCIW3-GO                        | 3/1           | 1175 x 660 x 535h | 118         | 1.7          |
| DCIW4-GO                        | 4/1           | 1525 x 660 x 535h | 145         | 1.9          |
| <b>Chilled Wide Island Well</b> |               |                   |             |              |
| DCWIW3-GO                       | 3/1           | 1175 x 810 x 560h | 140         | 1.7          |
| DCWIW4-GO                       | 4/1           | 1525 x 810 x 560h | 160         | 1.9          |



Image: DCIW4-GO

## da vinci • chilled display deli

- Fully enclosed chilled display deli designed for assisted service only.
- Gentle flow of convected air maintains pre-chilled food at a safe regulated temperature.
- Rear preparation shelf with optional chopping board.
- The angle of the display deck can be adjusted for enhanced presentation.
- The centre shelf is for the display of ambient produce.
- Gantry mounted controller installed on operators side (GO) as standard.
- New 2-tier version available on special request.

| Stock Code          | Capacity (gn) | Overall Size (mm) | Weight (kg) | Wattage (kw) |
|---------------------|---------------|-------------------|-------------|--------------|
| <b>Chilled Deli</b> |               |                   |             |              |
| DCDL2-GO            | 2/1           | 825 x 764 x 607h  | 103         | 1.4          |
| DCDL3-GO            | 3/1           | 1175 x 764 x 607h | 125         | 1.7          |
| DCDL4-GO            | 4/1           | 1525 x 764 x 607h | 153         | 1.9          |
| DCDL5-GO            | 5/1           | 1980 x 764 x 607h | 183         | 1.9          |

### Chilled Wide Deli

|           |     |                   |     |     |
|-----------|-----|-------------------|-----|-----|
| DCWDL2-GO | 2/1 | 825 x 914 x 607h  | 105 | 1.4 |
| DCWDL3-GO | 3/1 | 1175 x 914 x 607h | 126 | 1.7 |
| DCWDL4-GO | 4/1 | 1525 x 914 x 607h | 158 | 1.9 |

## da vinci • chilled display multideck

- Chilled display multidecks are designed for self help service.
- Gentle flow of convected air maintains pre-chilled food at a safe regulated temperature.
- Double-glazed, full height side hinged doors included as standard.
- The angle of the display deck can be adjusted for enhanced presentation.
- Gantry mounted controller installed on operators side (GO) - Doors.
- The gantry controller can be installed on customer side (GC) - Fixed Back.

| Stock Code                      | Capacity (gn) | Overall Size (mm) | Weight (kg) | Wattage (kw) |
|---------------------------------|---------------|-------------------|-------------|--------------|
| <b>Chilled 2 tier multideck</b> |               |                   |             |              |
| DC2ASMD2-GO                     | 2/1           | 825 x 660 x 613h  | 110         | 2.4          |
| DC2ASMD3-GO                     | 3/1           | 1175 x 660 x 613h | 144         | 2.5          |
| DC2ASMD4-GO                     | 4/1           | 1525 x 660 x 613h | 180         | 2.7          |

### Chilled 3 tier multideck

|             |     |                   |     |     |
|-------------|-----|-------------------|-----|-----|
| DC3ASMD2-GO | 2/1 | 825 x 660 x 773h  | 105 | 2.4 |
| DC3ASMD3-GO | 3/1 | 1175 x 660 x 773h | 126 | 2.5 |
| DC3ASMD4-GO | 4/1 | 1525 x 660 x 773h | 158 | 2.7 |

### Chilled 4 tier multideck

|             |     |                   |     |     |
|-------------|-----|-------------------|-----|-----|
| DC4ASMD2-GO | 2/1 | 825 x 660 x 933h  | 155 | 2.4 |
| DC4ASMD3-GO | 3/1 | 1175 x 660 x 933h | 176 | 2.5 |
| DC4ASMD4-GO | 4/1 | 1525 x 660 x 933h | 219 | 2.7 |

## da vinci • cutlery condiment unit

- A self-contained unit with two levels of inclined container support frames.
- Offers capacity for 1/3 gastronorm cutlery containers at countertop level and 1/6 gastronorm high-level condiment containers.
- Optional extras are available (gastronorm containers not included as standard).

| Stock Code | Capacity (gn) | Overall Size (mm) | Weight (kg) |
|------------|---------------|-------------------|-------------|
| DCCU2      | 2/1           | 825 x 660 x 578h  | 10          |
| DCCU3      | 3/1           | 1175 x 660 x 578h | 13          |



Image: DCDL4-GO



Image: DC3ASMD3-GO



Image: DCCU2-GO



## da vinci • heated display deli

- Fully enclosed heated display deli designed for assisted service only.
- This display deli maintains pre-heated, cooked food at a regulated temperature.
- Base display area is angled towards the customer for optimum food presentation.
- Gantry mounted controller installed on operators side (GO) as standard.
- A wide range of optional extras are available for this display.

| Stock Code | Capacity (gn) | Overall Size (mm) | Weight (kg) | Wattage (kw) |
|------------|---------------|-------------------|-------------|--------------|
| DHDL2-GO   | 2/1           | 825 x 660 x 607h  | 44          | 1.2          |
| DHDL3-GO   | 3/1           | 1175 x 660 x 607h | 60          | 1.8          |
| DHDL4-GO   | 4/1           | 1525 x 660 x 607h | 76          | 2.4          |

## da vinci • heated ceramic glass hotplate

- A ceramic hotplate display with individual elements per gastronorm module, collectively controlled by a single electronic controller.
- This display maintains pre-heated, cooked food at a regulated temperature.
- Quartz heat lights over display controlled electronically.
- Gantry mounted controller installed on operators side (GO) as standard.
- The gantry controller can be installed on customer side (GC) on request.
- A wide range of optional extras are available for this display.

| Stock Code | Capacity (gn) | Overall Size (mm) | Weight (kg) | Wattage (kw) |
|------------|---------------|-------------------|-------------|--------------|
| DHCGH2-GO  | 2/1           | 825 x 660 x 607h  | 39          | 1.0          |
| DHCGH3-GO  | 3/1           | 1175 x 660 x 607h | 39          | 1.5          |
| DHCGH4-GO  | 4/1           | 1525 x 660 x 607h | 50          | 1.9          |
| DHCGH5-GO  | 5/1           | 1875 x 660 x 607h | 61          | 2.4          |

## da vinci • heated bain marie

- The heated display bain marie offers unparalleled flexibility of use.
- This display maintains pre-heated, cooked food at a regulated temperature.
- Controllable top and base heat.
- Available as a wet well bain marie or dry well bain marie.
- Available in assisted service or self service.
- Gantry mounted controller installed on operators side (GO) as standard.
- The gantry controller can be installed on customer side (GC) on request.
- Gastronorm containers are an optional extra.
- A wide range of optional extras are available for this display.

| Stock Code                 | Capacity (gn) | Overall Size (mm) | Weight (kg) | Wattage (kw) |
|----------------------------|---------------|-------------------|-------------|--------------|
| <b>Dry Well Bain Marie</b> |               |                   |             |              |
| DHBM2-GO                   | 2/1           | 825 x 660 x 607h  | 30          | 1.5          |
| DHBM3-GO                   | 3/1           | 1175 x 660 x 607h | 40          | 2.2          |
| DHBM4-GO                   | 4/1           | 1525 x 660 x 607h | 51          | 2.9          |
| DHBM5-GO                   | 5/1           | 1875 x 660 x 607h | 62          | 3.7          |

### Wet Well Bain Marie

|            |     |                   |    |     |
|------------|-----|-------------------|----|-----|
| DHWWBM2-GO | 2/1 | 825 x 660 x 607h  | 30 | 1.9 |
| DHWWBM3-GO | 3/1 | 1175 x 660 x 607h | 40 | 3.1 |
| DHWWBM4-GO | 4/1 | 1525 x 660 x 607h | 51 | 3.9 |
| DHWWBM5-GO | 5/1 | 1875 x 660 x 607h | 62 | 5.1 |



Image: DHDL4-GO



Image: DHCGH4-GO



Image: DHBM4-GO



## da vinci - options and technical specifications

### Optional extras

#### All Displays

Glass edge protection (per edge).

Full height front glass and ends for assisted service.

Supply lead (length)- 3.5 metre as standard. For lengths greater than 3.5m please specify.

Export packing case.

We strongly recommend the purchase of export packing cases for goods exported outside of mainland UK.

Gantry controllers are installed operator side (GO) as standard, but can be installed customer side (GC) on request - Not available for enclosed displays.

#### Chilled Displays

Non standard airflow kit for condensing unit.

#### Heated Displays

Drop-on 1/1 carving plate.

Drop-in 1/1 ceran converter for bain marie.

Drop-on round carving plate, adaptor and containers (Not available on deli).

#### Cutlery Condiment Displays

Full set of stainless steel containers.

Set of two 1/1 inclined collars.

#### Chilled Multideck Displays

Shelf edge ticket strips (clear).

#### Refrigerant

All chilled units supplied with R290 as standard refrigerant.

Alternative gases available upon request.

### Standard technical specifications

#### All Displays

General construction from 304 and 430 grade polished stainless steel.

Curved toughened glass over-shelf/sneeze screen.

Full internal fuse protection.

Electronic controllers located in gantry as standard.

#### Heated Displays

Quartz top heat controlled by step-less electronic energy controller.

Lower heat rod elements on bain marie controlled electronically.

Lower heat mat elements on ceran hotplates controlled electronically.

Designed to take GN containers up to 150mm deep in all bain marie displays.

#### Chilled Displays

Chilled by recirculated cold air using fan blown evaporator.

Water level sensor with Integral condensing unit and automatic condensate evaporator.

Re-settable high pressure safety switch.

Digital electronic temperature control.

Display temperature 3-5°C in 25°C ambient at 50% relative humidity.

Standard airflow comes in from the customer side and out of the operator side.

The angle of the display deck can be adjusted for enhanced presentation.

Chilled Wells are designed to take 65mm deep (max) GN containers

#### Power Supplies

All units are supplied with a 3.5m lead as standard, suitable for use with a 220/240volt supply.

We strongly recommend that the supply is protected by a suitably rated residual current protection device.

#### Wattage

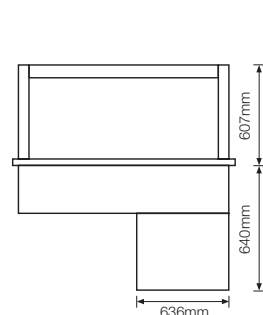
Units range from 1.2 kw to 5.1 kw.

Units up to 3kw are supplied complete with 13amp plug-top.

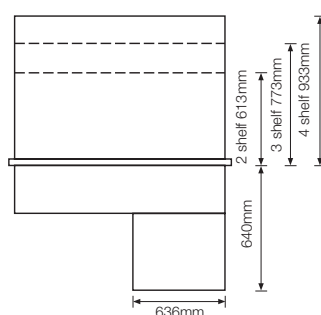
Items above 3kw will need to be hardwired or fitted with commando plug.

### Chilled Displays

#### Well, Deck and Deli

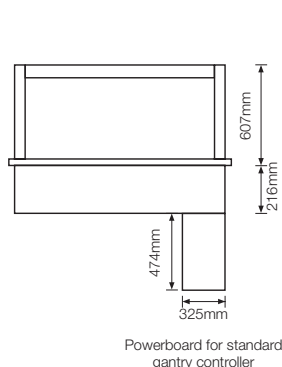


#### Multideck

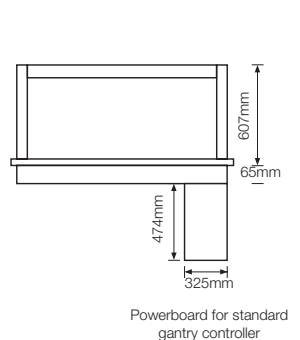


### Heated Displays

#### Bain Marie and Deli



#### Ceramic Glass Hotplate



Please note that height of the

Da Vinci Island Well is 591mm



## Plate dispensers



- Self levelling plate dispensers.
- Heated and ambient units available.
- Accept plate sizes from 175mm to 295mm in diameter.
- Easily adjustable to accommodate a wide range of plate weights.
- Heated units controlled thermostatically.
- Designed to drop into a circular cut-out within countertop.
- Highest quality of finish to match display units.
- Low friction roller bearing plate supports.
- Mobile plate dispenser also available on request.
- Heated units supplied with 1000mm cable and 13amp plug without switch or neon, unit must be controlled through main counter body.

| Stock Code                     | Overall max plate size mm | Weight kg | Wattage kw |
|--------------------------------|---------------------------|-----------|------------|
| <b>Ambient plate dispenser</b> |                           |           |            |
| IA175                          | 175                       | 2         | N/A        |
| IA195                          | 195                       | 3         | N/A        |
| IA235                          | 235                       | 4         | N/A        |
| IA255                          | 255                       | 5         | N/A        |
| IA275                          | 275                       | 6         | N/A        |
| IA295                          | 295                       | 7         | N/A        |
| <b>Heated plate dispenser</b>  |                           |           |            |
| IH175                          | 175                       | 2.5       | 0.6        |
| IH195                          | 195                       | 3.5       | 0.6        |
| IH235                          | 235                       | 4.5       | 0.6        |
| IH255                          | 255                       | 5.5       | 0.6        |
| IH275                          | 275                       | 6.5       | 0.6        |
| IH295                          | 295                       | 7.5       | 0.6        |



IA275



IH275

## Hot cupboard



- Roll under mobile hot cupboard.
- This unit maintains pre-heated cooked food at a regulated temperature.
- Includes mid shelf and sliding doors as standard.
- Supplied with 1500mm lead and 13amp plug top.

| Stock Code | Overall size mm   | Weight kg | Wattage kw |
|------------|-------------------|-----------|------------|
| IMHC9      | 942 x 693 x 569h  | 30        | 2.5        |
| IMHC12     | 1242 x 693 x 569h | 40        | 2.5        |
| IMHC15     | 1542 x 693 x 569h | 50        | 2.5        |



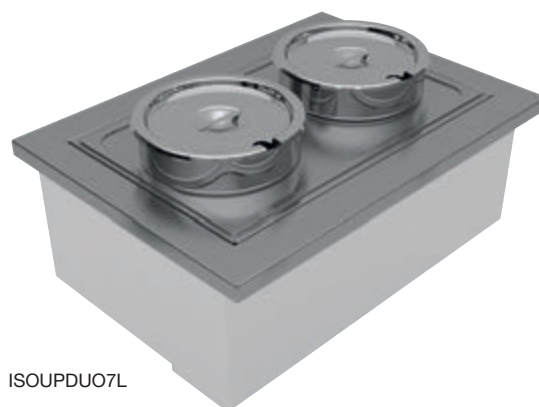
IMHC12 (Containers not included)

## Heated display soup units



- This display maintains pre-heated cooked soup at a regulated temperature.
- The ISOUPDUO comes with 7L (x2) or 10L (x2) stainless steel containers complete with lids.
- The ISOUPSOLO comes with either a 7L or 10L container.
- The ISOUPSOLO (DT) option comes with either a 7L or 10L (x2) container plus drip tray.
- Thermostatically controlled.

| Stock Code     | Capacity litres | Overall size mm | Weight kg | Wattage kw |
|----------------|-----------------|-----------------|-----------|------------|
| ISOUPDUO7L     | 2 x 7           | 475 x 660 x 215 | 10        | 0.75       |
| ISOUPDUO10L    | 2 x 10          | 475 x 660 x 215 | 12.5      | 0.75       |
| ISOUPSOLO7L    | 1 x 7           | 475 x 660 x 215 | 10        | 0.75       |
| ISOUPSOLO10L   | 1 x 10          | 475 x 660 x 215 | 12.5      | 0.75       |
| ISOUPSOLO7LDT  | 1 x 7           | 475 x 660 x 215 | 10        | 0.75       |
| ISOUPSOLO10LDT | 1 x 10          | 475 x 660 x 215 | 12.5      | 0.75       |



ISOUPDUO7L



## Ice-cream conservator



- The units are built for drop-in application and are constructed internally from 304G stainless steel with a lockable glass sliding lid.
- The visible top flange and sliding door mechanism is protected from frost build up by an in-built thermal break and concealed trace heaters.
- The temperature range is adjustable to give a choice of working temperatures between +5°C and -25°C for storage of a wide range of products.
- Each unit has a top working tier and an additional lower tier for storage of 2No or 4No back containers dependent on model size.

| Stock | Capacity     | Overall size     | Wattage |
|-------|--------------|------------------|---------|
| Code  | litres       | mm               | kw      |
| IICU2 | 4 x 5 litres | 600 x 535 x 730h | 1.7     |
| IICU4 | 8 x 5 litres | 950 x 535 x 730h | 1.7     |



IICU4

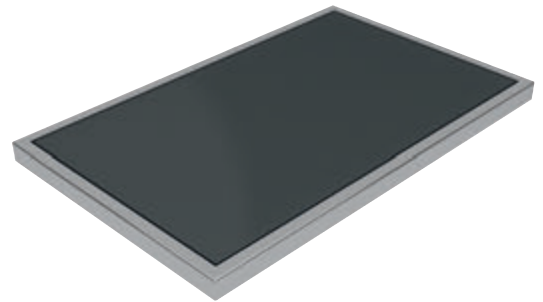
## Bain marie drop-in options



### Single hot ceran

- Available in 1/1 gastronorm size.
- For display of pre-heated food in ceramic or oven to table type dishes.

| Stock | Weight | Capacity |
|-------|--------|----------|
| Code  | kg     | gn       |
| ICGI1 | 2.6    | 1 x 1/1  |



### Rectangular carving pad

- Rectangular spiked vitreous enameled cast iron carving pad.
- Available in 1/1 gastronorm size.
- Juice collection channel with central spiked area for carving.

| Stock | Weight | Capacity |
|-------|--------|----------|
| Code  | kg     | gn       |
| IGCP1 | 18     | 1 x 1/1  |



### Circular carving pad

- 300 mm diameter spiked vitreous enameled cast iron carving pad.
- Adaptor plate to accept carving pad and two 1/6 gn containers.
- Containers included.
- Locates into 1/1 gn bain marie cut-out.

| Stock | Description          | Weight | Capacity |
|-------|----------------------|--------|----------|
| Code  |                      | kg     | gn       |
| ICCP1 | (with containers)    | 12     | 1 x 1/1  |
| ICCP2 | (without containers) | 12     | 1 x 1/1  |



## Polyethylene chopping board

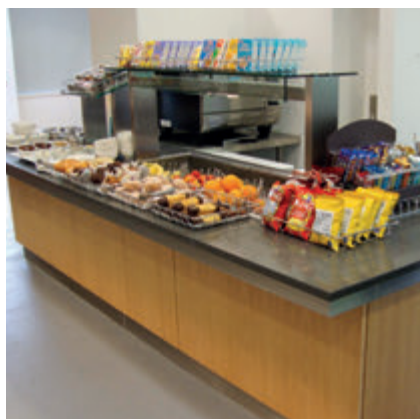


- The chopping board is a part of a complementary range of optional extras for use with the idesign range.
- Specific to the chilled deli and chilled deck displays, it simply clips onto the rear preparation shelf.
- Other colours available - blue, red, yellow and green.

| Stock | Overall size    | Weight |
|-------|-----------------|--------|
| Code  | mm              | kg     |
| IPCB1 | 600 x 230 x 25h | 2      |







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