



counterline 
setting the standard



THE QUEEN'S AWARDS
FOR ENTERPRISE

immobile
part of the **i**design range

The perfect solution for:

Primary Schools • Secondary Schools • Colleges • Universities • Hospitals • Contract Caterers

Counterline are proud to announce our new addition to the idesign range... **imobile**.

The **imobile** range of base units 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, **imobile** has the solution.

imobile offers a unique selection of three distinctively styled drop-in display units, integrale, manhattan and da vinci. 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 and more.

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

imobile offers stylish and robust mobile displays, which as the name implies are designed to give you complete freedom and control. A mix of ambient, heated and chilled units are available. These can be combined together to form a continuous and elegant display or you can create your own unique run layout.

Where space is a premium our **imobile** food service displays gives you full mobility and the flexibility to change your run layouts whenever needed.

Counterline's exclusive styling and advanced technical features come as standard.

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Detailed specifications of the imobile range



integrale drop-in

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



Image: integrale heated ceramic glass hotplate

The 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.



Polished stainless steel finish supplied as standard.
Fascia finish illustrated supplied as optional extra.

manhattan drop-in

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

With their uncompromisingly art deco inspired rectilinear design elements, the stunning displays mirror the famous manhattan skyline'.



Image: manhattan heated ceramic hotplate

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.



Polished stainless steel finish supplied as standard.
Fascia finish illustrated supplied as optional extra.



drop-in option

da vinci drop-in

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

The range combines 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.



Image: da vinci curved glass and gantry arms



Polished stainless steel finish supplied as standard.
Fascia finish illustrated supplied as optional extra.



immobile hot cupboard

An important new addition to the immobile range due to popular demand. A versatile and flexible way to provide hot food and drink where and whenever needed.



Polished stainless steel finish supplied as standard.
Fascia finish illustrated supplied as optional extra.

immobile hot cupboard



Counterline's immobile hot cupboard will consistently regulate at your desired temperature whilst maintaining the freshness of the food held within them. Our heat source and distribution method ensures the heat is delivered evenly throughout the holding area at all times.

The high quality stainless steel material and construction methods used by Counterline ensure stability and strength.

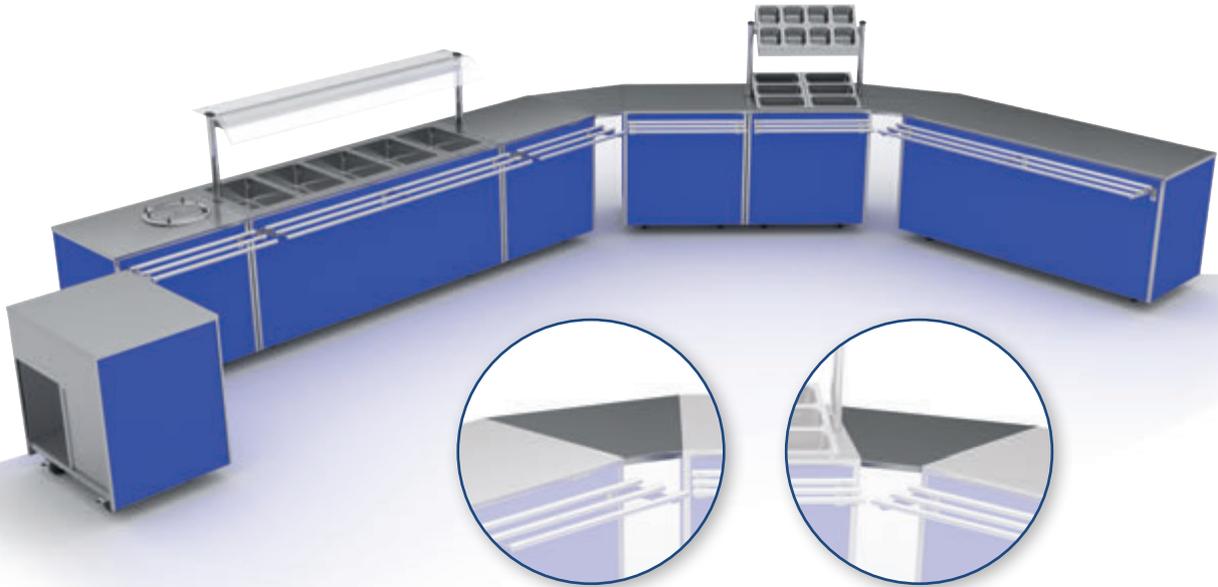
Hot cupboards are now available with plain worktops that are sufficiently strengthened to accommodate all manner of portable catering equipment and are digitally controlled as standard.





angled shelf plates

Angled shelf plates are a quick, easy and convenient way of combining our immobile units. Maintains your worktop flow whilst allowing you to define your own counter run layout.

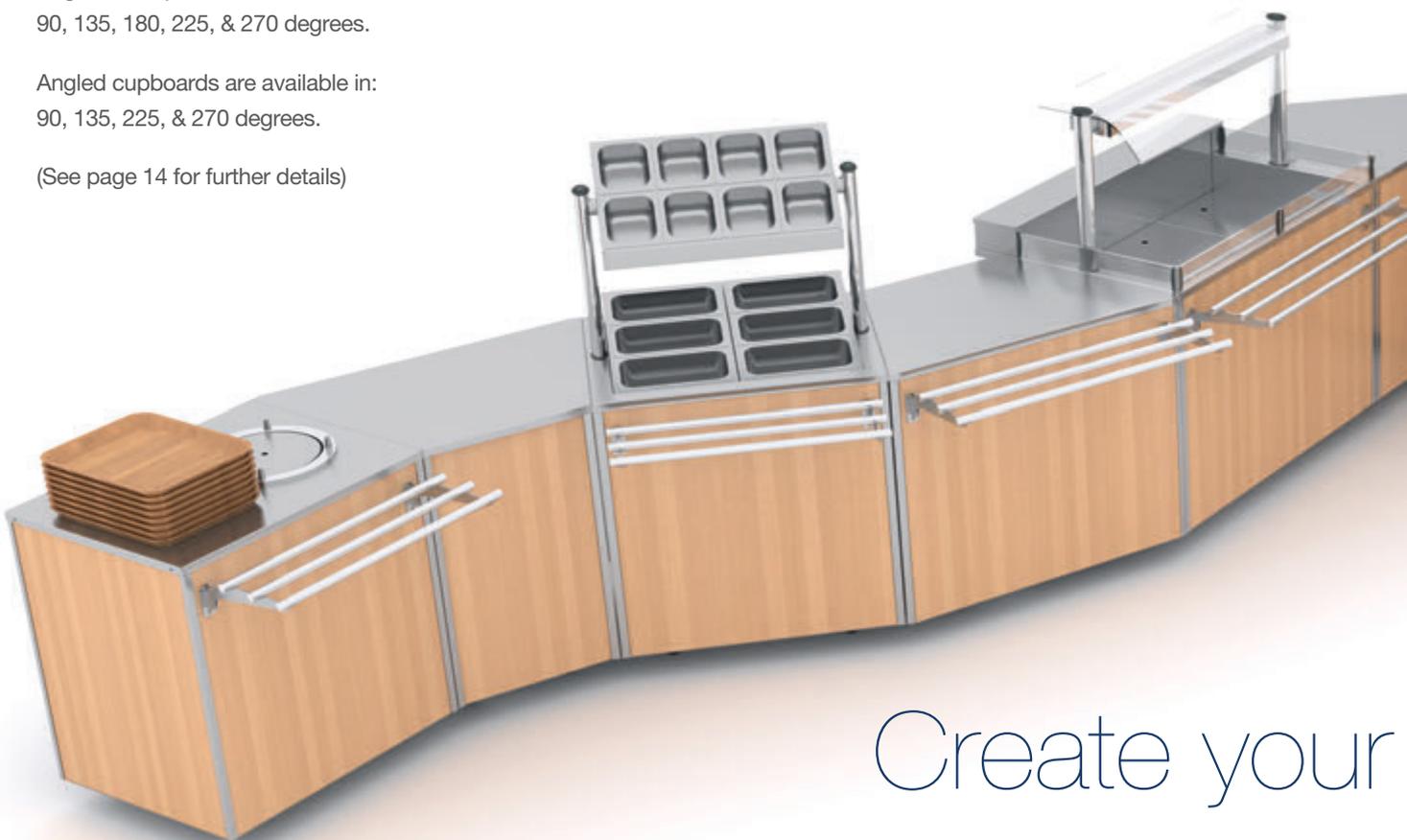


DC - AP135

Angled shelf plates are available in: 90, 135, 180, 225, & 270 degrees.

Angled cupboards are available in: 90, 135, 225, & 270 degrees.

(See page 14 for further details)



Create your



unique counter run layouts

angled cupboards

Angled shelf cupboards are another quick, easy and convenient way of combining our immobile units.

But they can also provide the added advantage of being fully functional storage units.

An aesthetically pleasing solution which will compliment your choice of fascia finish.

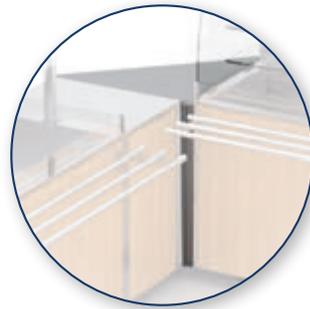
Ensures your worktop flow looks consistent throughout whilst allowing you to define your own counter run layout.



DC - A135



DC - A225



DC - A90



DC - A270



own unique counter run layout.

'Now you have complete freedom and control'.



plate & soup dispensers

ambient & heated
duo plate dispensers



Polished stainless steel finish supplied as standard. All fascia finishes illustrated supplied as optional extra.

ambient & heated
single plate dispensers



Polished stainless steel finish supplied as standard. All fascia finishes illustrated supplied as optional extra.

soup
dispensers



Polished stainless steel finish supplied as standard. All fascia finishes illustrated supplied as optional extra.



fascia panel finishes

- Stainless Steel finish as standard.
- Laminate or colour fascia panel available as optional extra.
- Full colour graphic fascia panel available as optional extra.



Signal Red



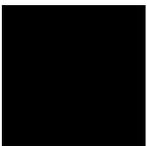
Canary Yellow



Sea Green



Royal Blue



Black



White



Magenta



Mid Blue



Ash Wood



Beech Wood



Rift Oak Wood



Cherry Wood

Many other finishes available.
Please enquire for further details.

Use your own
brand or logo
as a full custom
graphic display!



- Accepts all integrale, da vinci and manhattan standard width displays.
- Hot cupboard maintains pre-heated cooked food at a regulated temperature.
- All units mounted on four 100mm diameter castors, two lockable. (See page 15 for further options).

ambient void: heated drop-in


Stock Code	Capacity gn	Overall Size mm	Weight kg	Wattage kw
Standard Base Unit				
DC - H2	2/1	825(w) x 660(d) x 900(h)	43	N/A
DC - H3	3/1	1175(w) x 660(d) x 900(h)	53	N/A
DC - H4	4/1	1525(w) x 660(d) x 900(h)	66	N/A
DC - H5	5/1	1875(w) x 660(d) x 900(h)	75	N/A
Wide Base Unit				
DC - HW2	2/1	825(w) x 810(d) x 900(h)	53	N/A
DC - HW3	3/1	1175(w) x 810(d) x 900(h)	65	N/A
DC - HW4	4/1	1525(w) x 810(d) x 900(h)	81	N/A
DC - HW5	5/1	1875(w) x 810(d) x 900(h)	92	N/A

ambient void & shelf: heated drop-in


Stock Code	Capacity gn	Overall Size mm	Weight kg	Wattage kw
Standard Base Unit				
DC - HS2	2/1	825(w) x 660(d) x 900(h)	47	N/A
DC - HS3	3/1	1175(w) x 660(d) x 900(h)	58	N/A
DC - HS4	4/1	1525(w) x 660(d) x 900(h)	72	N/A
DC - HS5	5/1	1875(w) x 660(d) x 900(h)	82	N/A
Wide Base Unit				
DC - HSW2	2/1	825(w) x 810(d) x 900(h)	58	N/A
DC - HSW3	3/1	1175(w) x 810(d) x 900(h)	71	N/A
DC - HSW4	4/1	1525(w) x 810(d) x 900(h)	89	N/A
DC - HSW5	5/1	1875(w) x 810(d) x 900(h)	101	N/A

ambient cupboard: heated drop-in


Stock Code	Capacity gn	Overall Size mm	Weight kg	Wattage kw
Standard Base Unit				
DC - HD4	4/1	1525(w) x 660(d) x 900(h)	76	N/A
DC - HD5	5/1	1875(w) x 660(d) x 900(h)	86	N/A
Wide Base Unit				
DC - HDW4	4/1	1525(w) x 810(d) x 900(h)	94	N/A
DC - HDW5	5/1	1875(w) x 810(d) x 900(h)	106	N/A

hot cupboard: heated drop-in


Stock Code	Capacity gn	Overall Size mm	Weight kg	Wattage kw
Standard Base Unit				
DC - HC3	3/1	1175(w) x 660(d) x 900(h)	65	0.5
DC - HC4	4/1	1525(w) x 660(d) x 900(h)	84	0.75
DC - HC5	5/1	1875(w) x 660(d) x 900(h)	95	1.0
Wide Base Unit				
DC - HCW3	3/1	1175(w) x 810(d) x 900(h)	80	0.5
DC - HCW4	4/1	1525(w) x 810(d) x 900(h)	103	0.75
DC - HCW5	5/1	1875(w) x 810(d) x 900(h)	117	1.0

* All combined 3/1, 4/1, 5/1 Ceran Hot plates & 3/1, 4/1 Bain Marie complete with Heated Cupboards will be fitted with 2 individual 13amp plug tops.

* 5/1 Bain Marie will be fitted with a 32amp Commando plug single phase.

- Accepts all integrale, da vinci and manhattan standard width displays.
- Chilled displays have full internal airflow ducting with inlet.
- All units mounted on four 100mm diameter castors, two lockable. (See page 15 for further options).

ambient void: chilled drop-in



Stock Code	Capacity gn	Overall Size mm	Weight kg	Wattage kw
Standard Base Unit				
DC - C2	2/1	825(w) x 660(d) x 900(h)	43	N/A
DC - C3	3/1	1175(w) x 660(d) x 900(h)	53	N/A
DC - C4	4/1	1525(w) x 660(d) x 900(h)	66	N/A
DC - C5	5/1	1875(w) x 660(d) x 900(h)	75	N/A
Wide Base Unit				
DC - CW2	2/1	825(w) x 810(d) x 900(h)	53	N/A
DC - CW3	3/1	1175(w) x 810(d) x 900(h)	65	N/A
DC - CW4	4/1	1525(w) x 810(d) x 900(h)	81	N/A
DC - CW5	5/1	1875(w) x 810(d) x 900(h)	92	N/A

ambient void & shelf: chilled drop-in



Stock Code	Capacity gn	Overall Size mm	Weight kg	Wattage kw
Standard Base Unit				
DC - CS3	3/1	1175(w) x 660(d) x 900(h)	58	N/A
DC - CS4	4/1	1525(w) x 660(d) x 900(h)	72	N/A
DC - CS5	5/1	1875(w) x 660(d) x 900(h)	82	N/A
Wide Base Unit				
DC - CSW3	3/1	1175(w) x 810(d) x 900(h)	71	N/A
DC - CSW4	4/1	1525(w) x 810(d) x 900(h)	89	N/A
DC - CSW5	5/1	1875(w) x 810(d) x 900(h)	101	N/A

ambient cupboard: chilled drop-in



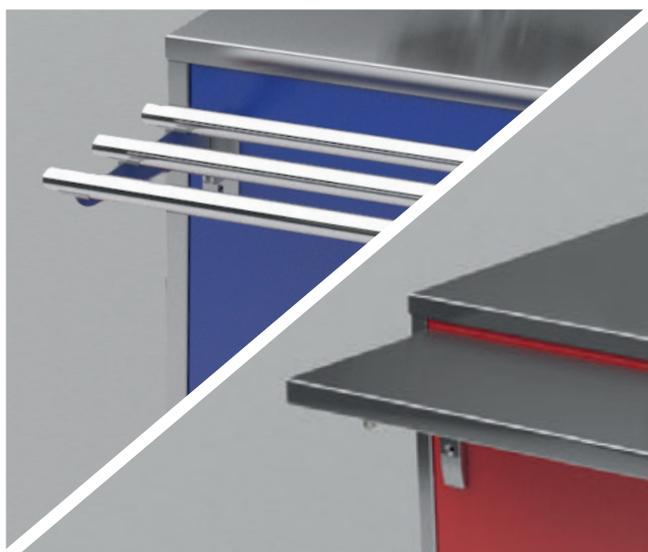
Stock Code	Capacity gn	Overall Size mm	Weight kg	Wattage kw
Standard Base Unit				
DC - CD4	4/1	1525(w) x 660(d) x 900(h)	76	N/A
DC - CD5	5/1	1875(w) x 660(d) x 900(h)	86	N/A
Wide Base Unit				
DC - CDW4	4/1	1525(w) x 810(d) x 900(h)	94	N/A
DC - CDW5	5/1	1875(w) x 810(d) x 900(h)	106	N/A

chilled: rear air flow



Stock Code	Capacity gn	Overall Size mm	Weight kg	Wattage kw
Standard Base Unit				
DC - C3AF	3/1	1175(w) x 660(d) x 900(h)	57	N/A
DC - C4AF	4/1	1525(w) x 660(d) x 900(h)	71	N/A
DC - C5AF	5/1	1875(w) x 660(d) x 900(h)	80	N/A
Wide Base Unit				
DC - CW3AF	3/1	1175(w) x 810(d) x 900(h)	70	N/A
DC - CW4AF	4/1	1525(w) x 810(d) x 900(h)	88	N/A
DC - CW5AF	5/1	1875(w) x 810(d) x 900(h)	90	N/A

- An extensive range of additions can be added to the basic units allowing you to customise your installation.
- Bain maries • Ceramic glass hotplates • Wells • Decks
- Deli's • Multi-decks • Carving pads • Plate dispensers



Tubular / Solid Trayslide

Stock Code	Overall Size (mm)	Weight (kg)
Tubular		
DC - TTS1	410(w) x 319(d)	12
DC - TTS2	760(w) x 319(d)	13.5
DC - TTS3	1110(w) x 319(d)	15
DC - TTS4	1460(w) x 319(d)	16.5
DC - TTS5	1810(w) x 319(d)	18
Solid		
DC - TS1	765(w) x 250(d)	11.5
DC - TS2	760(w) x 319(d)	14
DC - TS3	1110(w) x 319(d)	16.5
DC - TS4	1460(w) x 319(d)	19
DC - TS5	1810(w) x 319(d)	21.5



Angled Shelf Plates

Stock Code	Overall Size (mm)	Weight (kg)
DC - AP90	90° Angle Plate	4
DC - AP135	135° Angle Plate	4
DC - AP180	180° Angle Plate	3
DC - AP225	225° Angle Plate	4
DC - AP270	270° Angle Plate	4

Angled Cupboard Units

Stock Code	Overall Size (mm)	Weight (kg)
DC - A90	90° Angle Plate	45
DC - A135	135° Angle Plate	48
DC - A225	225° Angle Plate	48
DC - A270	270° Angle Plate	48

Soup Dispensers

Stock Code	Overall Size (mm)	Weight (kg)
DC - ISOUPDUO	475(w) x 660(d) x 900(h)	43
DC - ISOUPDUO10L1	475(w) x 660(d) x 900(h)	46

Plate Dispensers

We have a very wide range of plate dispensers available. Please see our idesign brochure or contact us directly for more information.

Further base unit options are available upon request such as:

Kick Plinths • Deep Options (810mm 1-1/3) • Rear Prep Shelf
Low Level Castors giving height options 900mm, 850mm, 800mm & 750mm

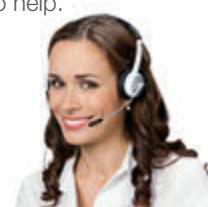


Require some assistance designing your product?

We have professional advisors who can guide you through the entire process of creating your order. From choosing your drop-in options, base unit, additions and fascia panel options we are here to help.

Contact us today:

tel: + 44 (0)151 548 2211
fax: + 44 (0)151 549 2179
email: enquiries@counterline.co.uk



Chilled Base Units

Standard Worktop Height 900mm

Stock Code	Dimensions (mm)
DC - C2	825(w) x 660(d) x 900(h)
DC - C3	1175(w) x 660(d) x 900(h)
DC - C3AF	1175(w) x 660(d) x 900(h)
DC - CS3	1175(w) x 660(d) x 900(h)
DC - C4	1525(w) x 660(d) x 900(h)
DC - C4AF	1525(w) x 660(d) x 900(h)
DC - CS4	1525(w) x 660(d) x 900(h)
DC - CD4	1525(w) x 660(d) x 900(h)
DC - C5	1875(w) x 660(d) x 900(h)
DC - C5AF	1875(w) x 660(d) x 900(h)
DC - CS5	1875(w) x 660(d) x 900(h)
DC - CD5	1875(w) x 660(d) x 900(h)

Low Height Codes

Stock Code	Dimensions (mm)	Description
DCL - C2	825(w) x 660(d) x 800(h)	2 - 1 Ambient Void - NO Shelf
DCL - C3	1175(w) x 660(d) x 800(h)	3 - 1 Ambient Void - NO Shelf
DCL - C3AF	1175(w) x 660(d) x 800(h)	3 - 1 Rear Airflow
DCL - CS3	1175(w) x 660(d) x 800(h)	3 - 1 Ambient Void + Shelf
DCL - C4	1525(w) x 660(d) x 800(h)	4 - 1 Ambient Void - NO Shelf
DCL - C4AF	1525(w) x 660(d) x 800(h)	4 - 1 Rear Airflow
DCL - CS4	1525(w) x 660(d) x 800(h)	4 - 1 Ambient Void + Shelf
DCL - CD4	1525(w) x 660(d) x 800(h)	4 - 1 Ambient Void + Shelf & Doors
DCL - C5	1875(w) x 660(d) x 800(h)	5 - 1 Ambient Void - NO Shelf
DCL - C5AF	1875(w) x 660(d) x 800(h)	5 - 1 Rear Airflow
DCL - CS5	1875(w) x 660(d) x 800(h)	5 - 1 Ambient Void + Shelf
DCL - CD5	1875(w) x 660(d) x 800(h)	5 - 1 Ambient Void + Shelf & Doors

Heated Base Units

Standard Worktop Height 900mm

Stock Code	Dimensions (mm)
DC - H2	825(w) x 660(d) x 900(h)
DC - HS2	825(w) x 660(d) x 900(h)
DC - H3	1175(w) x 660(d) x 900(h)
DC - HS3	1175(w) x 660(d) x 900(h)
DC - H4	1525(w) x 660(d) x 900(h)
DC - HS4	1525(w) x 660(d) x 900(h)
DC - HD4	1525(w) x 660(d) x 900(h)
DC - HC4	1525(w) x 660(d) x 900(h)
DC - H5	1875(w) x 660(d) x 900(h)
DC - HS5	1875(w) x 660(d) x 900(h)
DC - HD5	1875(w) x 660(d) x 900(h)

Low Height Codes

Stock Code	Dimensions (mm)	Description
DCL - H2	825(w) x 660(d) x 800(h)	2 - 1 Ambient Void - NO Shelf
DCL - HS2	825(w) x 660(d) x 800(h)	2 - 1 Ambient Void + Shelf
DCL - H3	1175(w) x 660(d) x 800(h)	3 - 1 Ambient Void - NO Shelf
DCL - HS3	1175(w) x 660(d) x 800(h)	3 - 1 Ambient Void + Shelf
DCL - H4	1525(w) x 660(d) x 800(h)	4 - 1 Ambient Void - NO Shelf
DCL - HS4	1525(w) x 660(d) x 800(h)	4 - 1 Ambient Void + Shelf
DCL - HD4	1525(w) x 660(d) x 800(h)	4 - 1 Ambient Void + Shelf & Doors
DCL - HC4	1525(w) x 660(d) x 800(h)	4 - 1 Complete with Hot Cupboard
DCL - H5	1875(w) x 660(d) x 800(h)	5 - 1 Ambient Void - NO Shelf
DCL - HS5	1875(w) x 660(d) x 800(h)	5 - 1 Ambient Void + Shelf
DCL - HD5	1875(w) x 660(d) x 800(h)	5 - 1 Ambient Void + Shelf & Doors

Ambient Base Units

Standard Worktop Height 900mm

Stock Code	Dimensions (mm)
DC - A2	825(w) x 660(d) x 900(h)
DC - AS2	825(w) x 660(d) x 900(h)
DC - A3	1175(w) x 660(d) x 900(h)
DC - AS3	1175(w) x 660(d) x 900(h)
DC - A4	1525(w) x 660(d) x 900(h)
DC - AS4	1525(w) x 660(d) x 900(h)
DC - AD4	1525(w) x 660(d) x 900(h)
DC - A5	1875(w) x 660(d) x 900(h)
DC - AS5	1875(w) x 660(d) x 900(h)
DC - AD5	1875(w) x 660(d) x 900(h)

Low Height Codes

Stock Code	Dimensions (mm)	Description
DCL - A2	825(w) x 660(d) x 800(h)	2 - 1 Ambient Void - NO Shelf
DCL - AS2	825(w) x 660(d) x 800(h)	2 - 1 Ambient Void + Shelf
DCL - A3	1175(w) x 660(d) x 800(h)	3 - 1 Ambient Void - NO Shelf
DCL - AS3	1175(w) x 660(d) x 800(h)	3 - 1 Ambient Void + Shelf
DCL - C4	1525(w) x 660(d) x 800(h)	4 - 1 Ambient Void - NO Shelf
DCL - AS4	1525(w) x 660(d) x 800(h)	4 - 1 Ambient Void + Shelf
DCL - AD4	1525(w) x 660(d) x 800(h)	4 - 1 Ambient Void + Shelf & Doors
DCL - A5	1875(w) x 660(d) x 800(h)	5 - 1 Ambient Void - NO Shelf
DCL - AS5	1875(w) x 660(d) x 800(h)	5 - 1 Ambient Void + Shelf
DCL - AD5	1875(w) x 660(d) x 800(h)	5 - 1 Ambient Void + Shelf & Doors

Hot Cupboard Base Units

Standard Worktop Height 900mm

Stock Code	Dimensions (mm)
DC - HC3	1175(w) x 660(d) x 900(h)
DC - AHC3	1175(w) x 660(d) x 900(h)
DC - HC4	1525(w) x 660(d) x 900(h)
DC - AHC4	1525(w) x 660(d) x 900(h)
DC - HC5	1875(w) x 660(d) x 900(h)
DC - AHC5	1875(w) x 660(d) x 900(h)

Low Height Codes

Stock Code	Dimensions (mm)	Description
DCL - HC3	1175(w) x 660(d) x 800(h)	3 - 1 Complete with Hot Cupboard
DCL - AHC3	1175(w) x 660(d) x 800(h)	3 - 1 Complete with Hot Cupboard
DCL - HC4	1525(w) x 660(d) x 800(h)	4 - 1 Complete with Hot Cupboard
DCL - AHC4	1525(w) x 660(d) x 800(h)	4 - 1 Complete with Hot Cupboard
DCL - HC5	1875(w) x 660(d) x 800(h)	5 - 1 Complete with Hot Cupboard
DCL - AHC5	1875(w) x 660(d) x 800(h)	5 - 1 Complete with Hot Cupboard



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