

home of the **i**design range



manhattan



integrale

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

counterline   
setting the standard



THE QUEEN'S AWARDS  
FOR ENTERPRISE

**i**design

**new**  
products

see pages 18-20

Quality, style and simplicity combined.



Quality, style and simplicity combined.

contents & introduction 02

Introduction to the idesign range.

innovation & awards 03

Winner of the Queen's Awards for Enterprise.

manhattan • overview 04-05

Overview of the manhattan model range.

manhattan • chilled • ambient 06-07

Details of our manhattan chilled and ambient displays.

manhattan • heated 08

Details of our manhattan heated displays.

manhattan • options • specifications 09

manhattan options & specification details.

integrale • overview 10-11

Overview of the integrale model range.

integrale • chilled • ambient 12-13

Details of our integrale chilled and ambient displays.

integrale • heated 14

Details of our integrale heated displays.

integrale • options • specifications 15

integrale options & specification details.

additions 16-17

A range of additional extras.

## 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

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)
<b>Chilled Wide Island Well</b>				
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



Image: MCW4-GO



Image: MCDK4-GO



Image: MCIW4-GO

## 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

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)
<b>Chilled Wide Deli</b>				
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

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)
<b>Chilled 3 tier multideck</b>				
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

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)
<b>Chilled 4 tier multideck</b>				
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

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)
<b>Wet Well Bain Marie</b>				
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

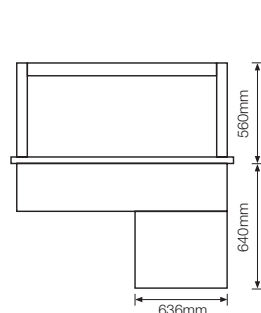
Units range from 1.2 kw to 6.3kw.

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

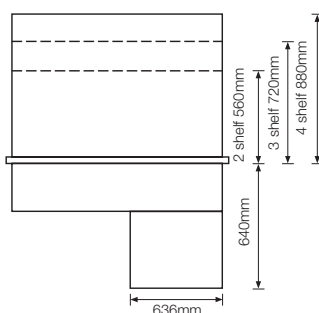
Items above 3kw will need to be hardwired or fitted with commando plug.

### Chilled Displays

#### Well, Deck and Deli

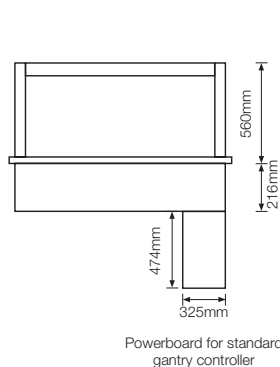


#### Multideck

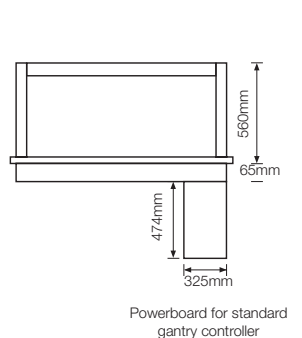


### Heated Displays

#### 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



Image: ICW4-GO

## 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



Image: ICDK4-GO

## 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



Image: ICIW4-GO



## 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

### Chilled Wide Deli

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

### Chilled 3 tier multideck

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

### Chilled 4 tier multideck

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



Image: IC3ASMD4-GO



Image: IC3ASMD4-GO



Image: ICCU2-GO



## 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

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)
<b>Wet Well Bain Marie</b>				
IHWBWM2-GO	2/1	825 x 660 x 535h	30	1.9
IHWBWM3-GO	3/1	1175 x 660 x 535h	40	3.1
IHWBWM4-GO	4/1	1525 x 660 x 535h	51	3.9
IHWBWM5-GO	5/1	1875 x 660 x 535h	62	5.1
IHWBWM6-GO	6/1	2330 x 660 x 535h	89	6.3



Image: IHDL4-GO



Image: IHCGH4-GO



Image: IHBM4-GO



## 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

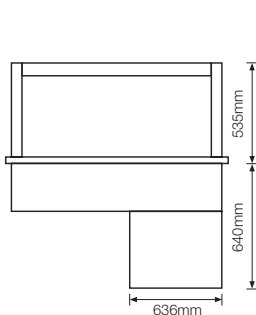
Units range from 1.2 kw to 6.3kw.

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

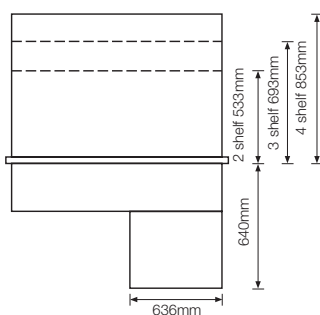
Items above 3kw will need to be hardwired or fitted with commando plug.

### Chilled Displays

#### Well, Deck and Deli

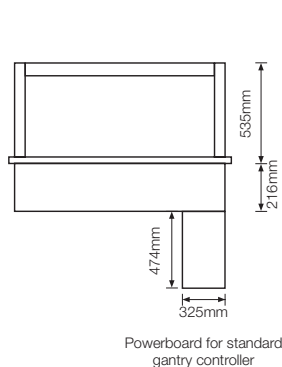


#### Multideck

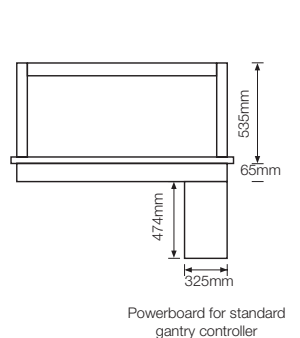


### Heated Displays

#### Bain Marie and Deli



#### Ceramic Glass Hotplate





## 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



## 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



## 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







## 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 Code	Capacity litres	Overall size mm	Wattage 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

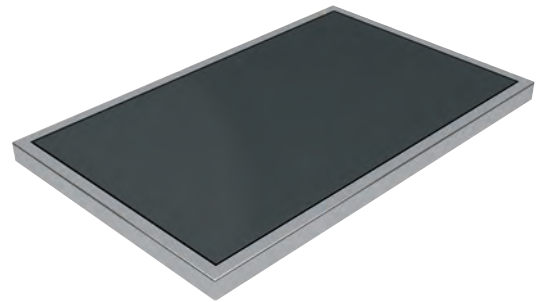
## Bain marie drop-in options



### Single hot ceran

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

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

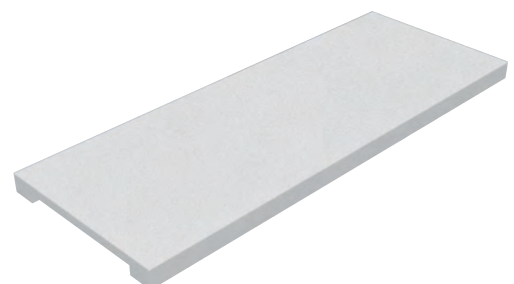


## Polyethylene chopping board



- 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.

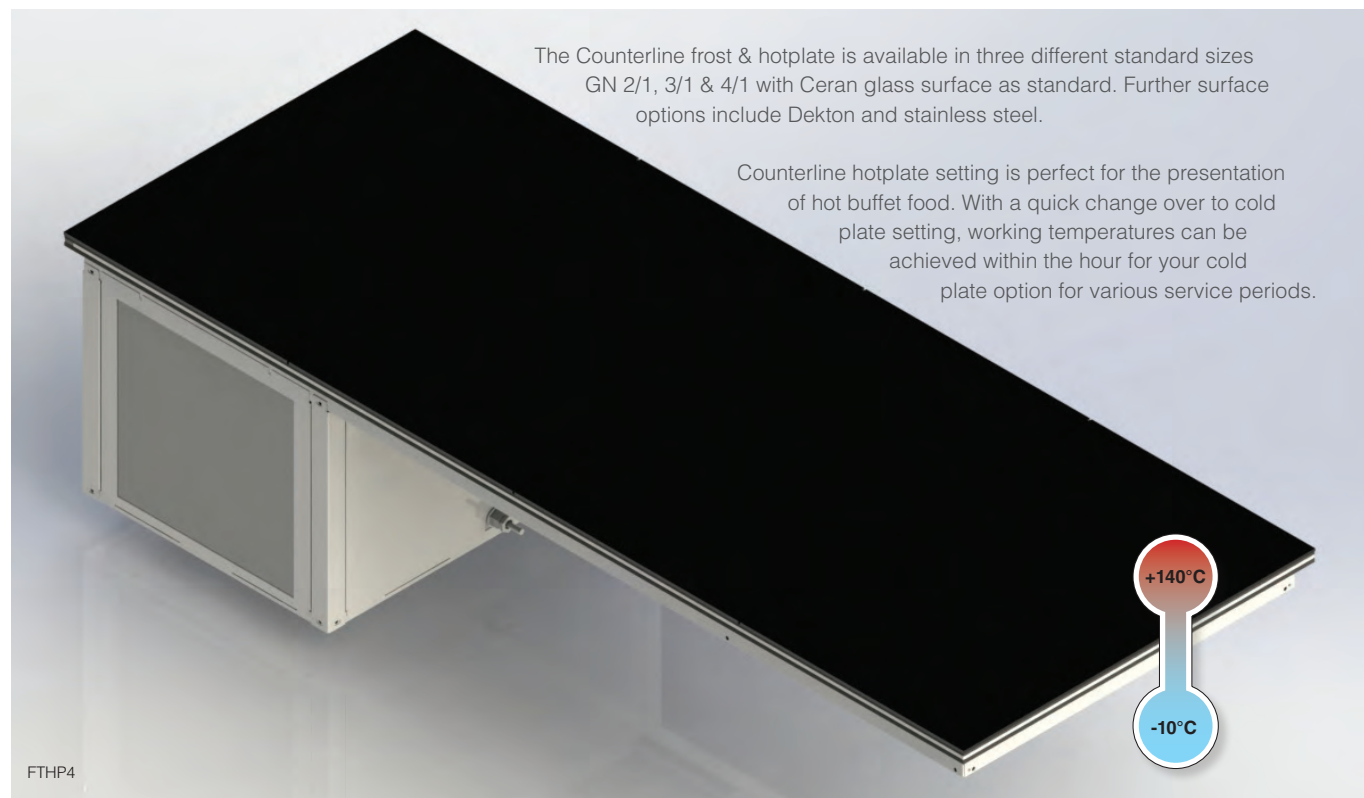
Stock Code	Overall size mm	Weight kg
IPCB1	600 x 230 x 25h	2



## frost top to hotplate • flush fitting surfaces



Presentation of hot and cold food. Counterline's combined frost top & hotplate. The dual purpose frost top & hotplate provide a true multipurpose flexible food display. Controlled anywhere from -10°C up to +140°C, giving buffet environments the ultimate in flexibility.



## features

- Quick & simple installation
- Frameless & flush fitting– seamless transition from display to counter.
- Small refrigeration cradle provides much sort after storage space.
- Rapid change over times.
- Low power consumption.
- UK manufactured, quick delivery times.
- Zero emission eco friendly hydrocarbon refrigerant
- True temperature control. Features two separate digital controls for ease of switch over and accurately reading the true surface temperature.
- Temperature – adjustable from -10°C to +140 °C (climate class '0' 20°C / 50%RH).
- Flexible changing from cold to hot within the hour.
- Stainless steel satin polished construction.
- 13amp plug & 2.5M power cable.

## optional extras

- Dekton & stainless-steel surfaces.
- Heated & illuminated gantries, combined together to form a drop in or free-standing display.
- Square or curved sneeze guards.
- Frost top contact cooled surface only and hotplate only available.

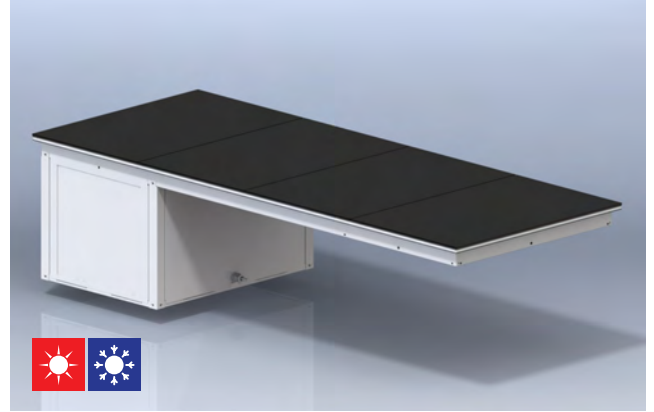




## frost top to • hotplate • flush fitting surfaces

- Controlled anywhere from -10°C up to +140°C, giving buffet environments the ultimate in flexibility
- The perfect presentation of buffet food offers
- Rapid change over from frost top to hotplate
- A wide range of optional extras are available for this display

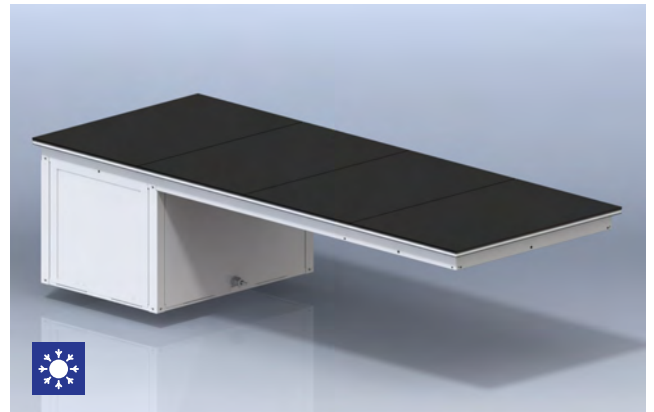
Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)
FTHP2	2/1	700 x 550 x 200h	40	0.5
FTHP3	3/1	1050 x 550 x 200h	47	0.8
FTHP4	4/1	1400 x 550 x 200h	55	1.0
FTHP2-D	2/1	700 x 550 x 200h	40	0.5
FTHP3-D	3/1	1050 x 550 x 200h	47	0.8
FTHP4-D	4/1	1400 x 550 x 200h	55	1.0
FTHP2-S	2/1	700 x 550 x 200h	40	0.5
FTHP3-S	3/1	1050 x 550 x 200h	47	0.8
FTHP4-S	4/1	1400 x 550 x 200h	55	1.0



## frost top • flush fitting surfaces

- Controlled anywhere from -10°C up to +ambient, giving frost effect in difficult environments
- The perfect presentation of buffet food offers
- A wide range of optional extras are available for this display

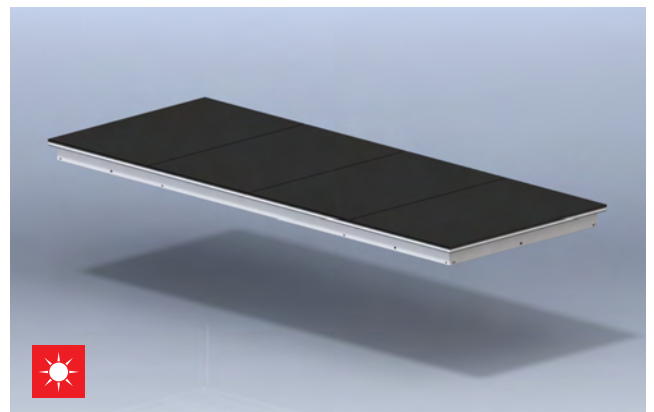
Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)
FT2	2/1	700 x 550 x 200h	40	0.5
FT3	3/1	1050 x 550 x 200h	47	0.8
FT4	4/1	1400 x 550 x 200h	55	1.0
FT2-D	2/1	700 x 550 x 200h	40	0.5
FT3-D	3/1	1050 x 550 x 200h	47	0.8
FT4-D	4/1	1400 x 550 x 200h	55	1.0
FT2-S	2/1	700 x 550 x 200h	40	0.5
FT3-S	3/1	1050 x 550 x 200h	47	0.8
FT4-S	4/1	1400 x 550 x 200h	55	1.0



## hotplate • flush fitting surfaces

- Controlled anywhere from ambient to +140°C, giving buffet environments the ultimate in flexibility
- The perfect presentation of buffet food offers
- A wide range of optional extras are available for this display

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)
HP2	2/1	700 x 550 x 200h	40	0.5
HP3	3/1	1050 x 550 x 200h	47	0.8
HP4	4/1	1400 x 550 x 200h	55	1.0
HP2-D	2/1	700 x 550 x 200h	40	0.5
HP3-D	3/1	1050 x 550 x 200h	47	0.8
HP4-D	4/1	1400 x 550 x 200h	55	1.0
HP2-S	2/1	700 x 550 x 200h	40	0.5
HP3-S	3/1	1050 x 550 x 200h	47	0.8
HP4-S	4/1	1040 x 550 x 200h	55	1.0





### cool & heated • gantry & sneeze guards

- Both Quartz heat and White LED illumination, giving buffet environments the ultimate in flexibility
- The perfect presentation of buffet food offers
- Assisted Service and Curved profile options are available

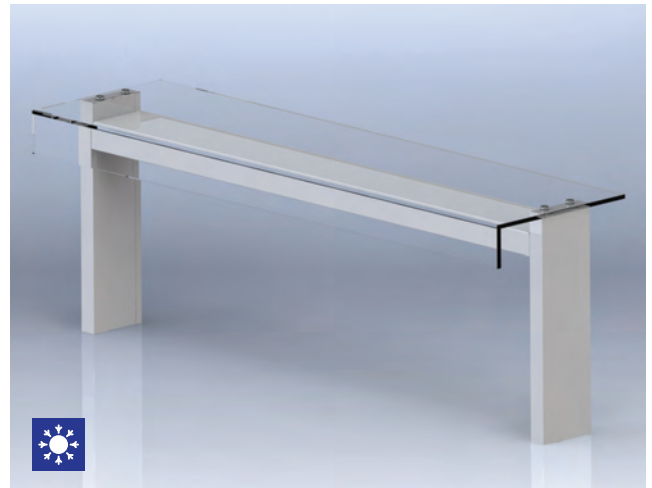
Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)
MHAG2	2/1	800 (l) x 400 (d) x 560 (h)	29.0	0.3
MHAG3	3/1	1150 (l) x 400 (d) x 560 (h)	31.5	0.6
MHAG4	4/1	1500 (l) x 400 (d) x 560 (h)	34.0	0.9



### cool • gantry & sneeze guards

- Both Quartz heat and White LED illumination, giving buffet environments the ultimate in flexibility
- The perfect presentation of buffet food offers
- Assisted Service and Curved profile options are available

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)
MAG2	2/1	800 (l) x 400 (d) x 560 (h)	27.0	0.1
MAG3	3/1	1150 (l) x 400 (d) x 560 (h)	29.5	0.1
MAG4	4/1	1500 (l) x 400 (d) x 560 (h)	32.0	0.1
MAG5	5/1	1850 (l) x 400 (d) x 560 (h)	38.0	0.1
MAG6	6/1	2200 (l) x 400 (d) x 560 (h)	43.0	0.1



### heated • gantry & sneeze guards

- Both Quartz heat and White LED illumination, giving buffet environments the ultimate in flexibility
- The perfect presentation of buffet food offers
- Assisted Service and Curved profile options are available

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)
MHG2	02-Jan	800 (l) x 400 (d) x 560 (h)	27.0	0.3
MHG3	03-Jan	1150 (l) x 400 (d) x 560 (h)	29.5	0.6
MHG4	04-Jan	1500 (l) x 400 (d) x 560 (h)	32.0	0.9
MHG5	02-Jan	1850 (l) x 400 (d) x 560 (h)	38.0	1.2
MHG6	03-Jan	2200 (l) x 400 (d) x 560 (h)	43.0	1.5





## ambient void • chilled drop-in

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)
<b>Standard Base Unit</b>				
PDC-C2	2/1	825w x 660d x 765h	43	N/A
PDC-C3	3/1	1175w x 660d x 765h	53	N/A
PDC-C4	4/1	1525w x 660d x 765h	66	N/A
PDC-C5	5/1	1875w x 660d x 765h	75	N/A
PDC-C6	6/1	2275w x 660d x 765h	84	N/A
<b>Standard Base Unit • Low Profile</b>				
PDC-CL2	2/1	825w x 660d x 680h	38	N/A
PDC-CL3	3/1	1175w x 660d x 680h	60	N/A
PDC-CL4	4/1	1525w x 660d x 680h	76	N/A
PDC-CL5	5/1	1875w x 660d x 680h	87	N/A
PDC-CL6	6/1	2275w x 660d x 680h	94	N/A
<b>Wide Version</b>				
PDC-CW2	2/1	825w x 810d x 765h	53	N/A
PDC-CW3	3/1	1175w x 810d x 765h	65	N/A
PDC-CW4	4/1	1525w x 810d x 765h	81	N/A
PDC-CW5	5/1	1875w x 810d x 765h	92	N/A
PDC-CW6	6/1	2275w x 810d x 765h	99	N/A
<b>Wide Version • Low Profile</b>				
PDC-CWL2	2/1	825w x 810d x 680h	48	N/A
PDC-CWL3	3/1	1175w x 810d x 680h	60	N/A
PDC-CWL4	4/1	1525w x 810d x 680h	76	N/A
PDC-CWL5	5/1	1875w x 810d x 680h	87	N/A
PDC-CWL6	6/1	2275w x 810d x 680h	94	N/A



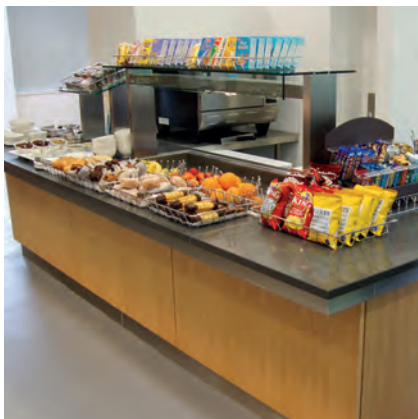
## ambient void • heated drop-in

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)
<b>Standard Base Unit</b>				
PDC-H2	2/1	825w x 660d x 765h	43	N/A
PDC-H3	3/1	1175w x 660d x 765h	53	N/A
PDC-H4	4/1	1525w x 660d x 765h	66	N/A
PDC-H5	5/1	1875w x 660d x 765h	75	N/A
PDC-H6	6/1	2275w x 660d x 765h	83	N/A
<b>Standard Base Unit • Low Profile</b>				
PDC-HL2	2/1	825w x 660d x 680h	38	N/A
PDC-HL3	3/1	1175w x 660d x 680h	48	N/A
PDC-HL4	4/1	1525w x 660d x 680h	61	N/A
PDC-HL5	5/1	1875w x 660d x 680h	70	N/A
PDC-HL6	6/1	2275w x 660d x 680h	78	N/A
<b>Wide Version</b>				
PDC-HW2	2/1	825w x 810d x 765h	53	N/A
PDC-HW3	3/1	1175w x 810d x 765h	65	N/A
PDC-HW4	4/1	1525w x 810d x 765h	81	N/A
PDC-HW5	5/1	1875w x 810d x 765h	92	N/A
PDC-HW6	6/1	2275w x 810d x 765h	100	N/A
<b>Wide Version • Low Profile</b>				
PDC-HWL2	2/1	825w x 810d x 680h	48	N/A
PDC-HWL3	3/1	1175w x 810d x 680h	60	N/A
PDC-HWL4	4/1	1525w x 810d x 680h	76	N/A
PDC-HWL5	5/1	1875w x 810d x 680h	87	N/A
PDC-HWL6	6/1	2275w x 810d x 680h	95	N/A









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