

SCOTS ICE AUSTRALIA

foodservice equipment

AUSTRALIAN IMPORTERS AND DISTRIBUTORS OF THE
TOP LEADING BRANDS
IN COMMERCIAL KITCHEN &
REFRIGERATION EQUIPMENT

 **POLARIS**
BEHIND THE FRESHNESS


baron

ICEMATIC


LOTUS

LAINOX


DIHR

FIREX


moduline

COMPANY BOOK

BRANDS & PRODUCT CATALOGUE

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HIGH QUALITY COMMERCIAL FOODSERVICE EQUIPMENT

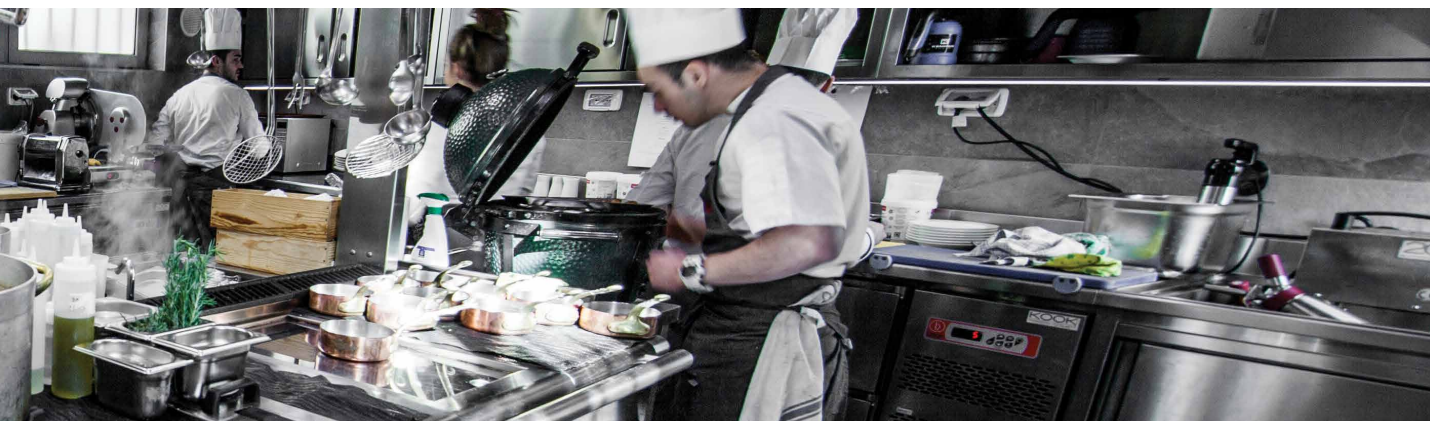
Scots Ice Australia imports the best European made commercial kitchen equipment from the market leading brands in Italy and Germany, guaranteeing reliable and robust equipment built specifically for the rigours of busy food establishments, able to stand up to heavy use each day.

For almost 20 years, Scots Ice Australia has been providing commercial kitchen and refrigeration equipment solutions to restaurants, cafes, hotels, casinos and supermarkets around Australia. We also work with Government institutions in providing HACCP compliant kitchen solutions.

Scots Ice Australia draws upon the diverse talents and expert knowledge of our entire team to provide customers with a highly professional and personalised service, It's all part of the Scots Ice Australia commitment to provide quality products and service to each and every client.

Working with Australia's finest dealerships and designers and offering the best equipment to suit your needs. We are Australia's choice for innovative food service equipment solutions.

We supply and service Sydney, Brisbane, Melbourne, Adelaide, Perth and across Australia.



QUALITY BRANDS THAT YOU CAN TRUST

An Ali Group partner in Australia and home to the world's leading commercial kitchen brands and best in class products, our range is selected on innovation, quality, performance, reliability, value and always with the customer in mind.

With a diverse range of commercial foodservice equipment and decades of experience, we have ability to supply your entire catering, cooking, bakery and refrigeration equipment needs from small establishments to large restaurants, function centres and food processing facilities.

We are the national supplier of:

Icematic ice machines

Baron professional kitchen and catering equipment

Polaris freezers, fridges and blast chillers

Lainox combi oven steamers

Firex tilting kettles & stock pots

Lotus commercial pastry fryers

Dihr dish and ware washing equipment

Moduline low temperature ovens and holding cabinets

ICEMATIC

CastelMAC, the manufacturers of the Icematic, is a company specialised in professional refrigeration, known as one of the leaders in the production of ice makers. One of the key reasons for this is their understanding of the importance of ice to any number of businesses.

The company, through technical innovation and the adoption of the most innovative technical solutions, is one of the most important world players in the Horeca market.

From hotels, restaurants, bars, supermarkets and fast-food outlets, to hospitals, laboratories, fisheries and food processing facilities, Icematic machines play a crucial role in the success of each operation.

In an increasingly competitive and dynamic market, CastelMac holds product innovation as its main objective, and is always ready to accommodate and satisfy even the most sophisticated needs of its customers.

These the characteristics that make CastelMAC one of the biggest world players in the professional ice machine sector.

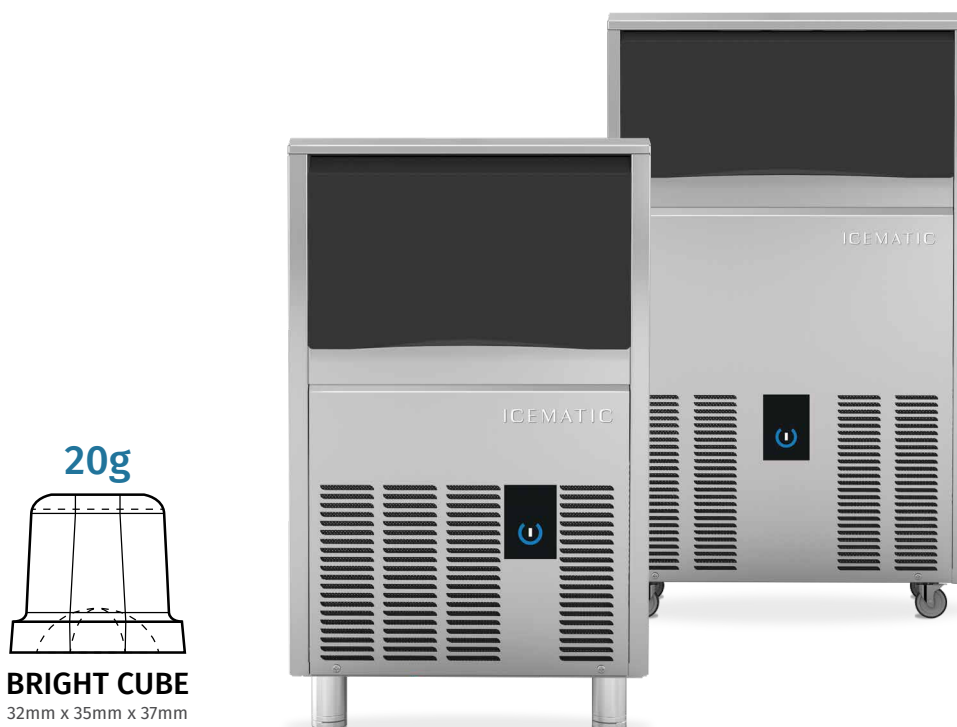
The logo consists of the word "ICEMATIC" in white, uppercase, sans-serif font, centered within a solid blue rectangular background.

ICEMATIC

SOLID CUBE ICE

The C series consists of a range of self contained ice cube machines with a large capacity incorporated storage bin.

The spray system produces clear and transparent ice cubes and the patented bright cube shape grants a slow melting cube for you to enjoy your cold drinks for longer.

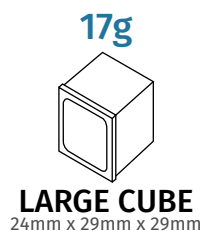
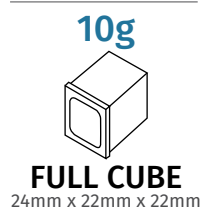
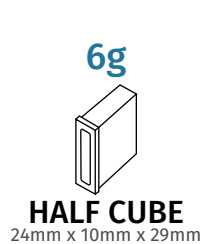


The Bright Ice Cube, appreciated for its versatility, is perfect for use in ice buckets, whiskey on the rocks, cocktails and appetisers. The crystal clear appearance of the Bright Cube makes it essential when a high quality is required.

DICE ICE

The M series consists of a range of modular high production ice cubers with three different sized ice configurations available, full dice, half dice and large dice.

Innovative and linear design, great reliability and easy to use, this ice maker series represents the best solution for high demanding ice needs.

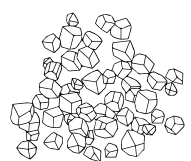


Solid ice cube, suitable for quick drink cooling, available in three different sizes, FULL DICE (M models), HALF DICE (MH models) and LARGE DICE (ML models), can be used in various applications: ice buckets, whisky on the rocks and cocktails.

FLAKE ICE

The B series consists of a range of self contained and modular high production models.

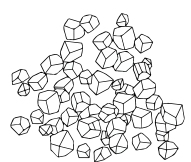
Flake ice is generated through a vertical cylinder, with an internal auger which scrapes the ice from the internal surface of the evaporator. This system produces uniform flake ice with a residual water content.



25%

FLAKE ICE

residual water content



15-18%

SUPERFLAKE ICE

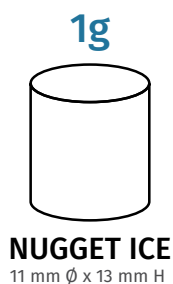
residual water content



Flake ice has a lot of uses, from the conservation and display of fresh fish to cocktail creation and juice bars. Flake ice is also used in hospitals and during the production of sausages and bread, to chill the mix. Flake ice is extremely versatile.

NUGGET ICE

The G series range of modular high production nugget machines. Nugget ice is generated through a vertical cylinder, with an internal turning auger which scrapes the ice from the internal surface of the evaporator, lifting it up to an ice extruder which compresses the ice shavings into a cylinder.

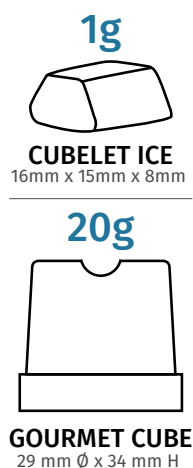


Nugget ice is both compact and chewable. It's the ideal ice for cocktails like caipirinha, mojito and caipiroska. It's easy to measure like flake ice but it's much less wet.

ICE & WATER DISPENSERS

The icematic DI series dispenser line consists of two models: DX35, vertical gourmet ice dispenser and TD130 for cubelet shaped ice and water dispensing.

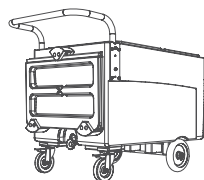
The DI series is suitable for canteens, self service, bars and hotels.



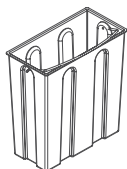
Practical, compact and efficient. The Icematic ice-dispensers are available in two different models and are the optimal solution for canteens, self-services, hotels and pubs where it is necessary to have perfectly dosed ice, and quickly.

ICE TRANSPORTATION

The MC series offers a wide range of storage solutions are available with multiple capacity sizes ranging from small, medium and large, ice transportation and shuttle systems that make it easy to transport large quantities of ice exactly where you need it.



CART
HOLDS 6 x TOTES

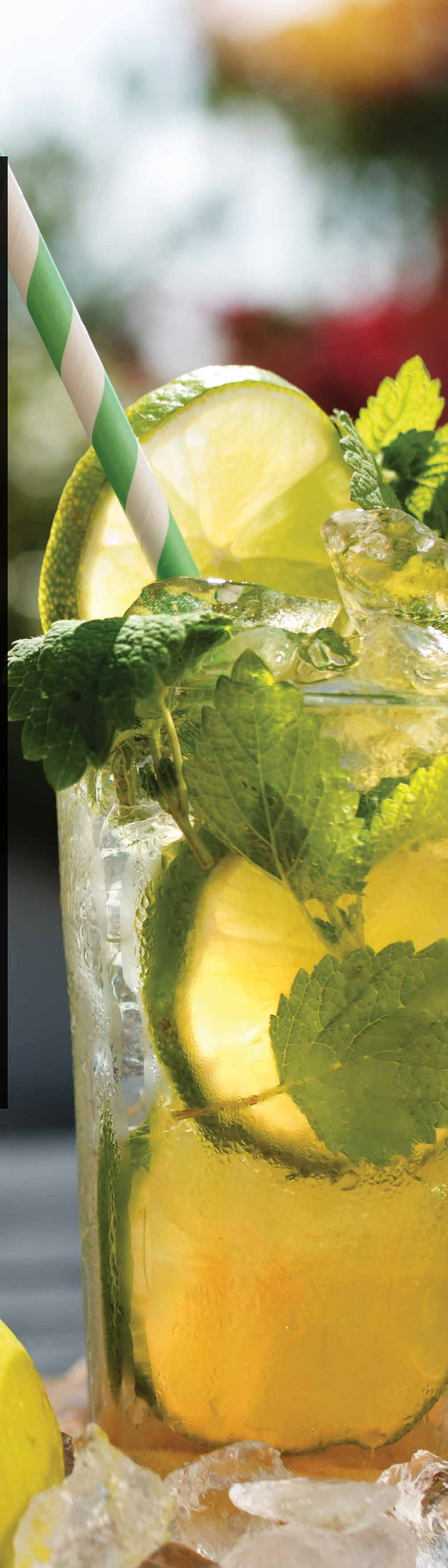


TOTE
7.9kg CAPACITY EACH



Ice falls from ice machine into the storage compartment, with hygienic polyethylene interior, which is easy to clean. It is allowed into the shuttle carts through a guillotine-style dosage system, first in - first out fashion, for assured ice freshness.

IF YOU'RE
THINKING OF
INVESTING
IN A NEW
ICEMAKER,
**GO FOR A
QUALITY
BRAND WITH
SUPERIOR
AFTER SALES
SUPPORT**



BARON

Manufactured in Italy, Baron Professional Cooking Equipment is built to a high level standard and is currently one of the leading European manufacturers in this field with a reputation for high quality and reliability.

Established in 1995 with the goal of designing a brand to satisfy and exceed the toughest requirements of professional catering.

With its vast range of integrated systems and equipment for professional kitchens, Baron quickly made its mark due to its perfect combination of high efficiency and sophisticated design.

All Baron equipment is built with modern technology combined with strength of stainless steel with Scotch Brite finish resulting in equipment that is sturdy, durable, hygienic and easy to clean.

Baron is the ideal partner for professional catering specialists thanks to its diversified and vast range of equipment, from its innovative heavy duty cooking ranges, available in both 700 mm and 900 mm depths, through to their range of salamander grills and inset cooking options.



SALAMANDER GRILLS

A line of compact cooking appliances, designed for those who do not want to give up on high performance, even in small spaces.

The Baron salamander grills facilitate rapid warm up times and the higher temperatures enable faster cooking, helping reduce prep time, which is always a benefit in professional kitchens during a busy meal service.



A great addition to any kitchen, they can be placed on a bench surface or wall mounted at eye level enabling close control of the cooking process.

QUEEN7 SERIES

For those who cannot do without the quality and sturdiness of a Queen kitchen, Series 7 offers 700 mm depth and a smaller footprint, thus fitting into any room, burners available in various configurations and power ratings and a stylish Scotch-Brite finish.

As a complete guarantee, every piece of equipment used to create a Queen7 kitchen has a certificate of conformance to international standards, including CE, GAR, AGA and other.



The wide choice of models (versions on an open base unit or over an oven or counter-top) allows the ideal solution to be found whatever the need or type of environment.

QUEEN9 SERIES

The right choice the for those seeking maximum solidity and power. Queen9 features depth of 900 mm, 20/10 worktop thickness, double-ring burners and the use of stylish stainless steel with Scotch-Brite finish.

Furthermore, every piece of equipment used to create a Queen9 kitchen has a certificate of conformance to international standards, including CE, GAR, AGA and others.



Configurations can also be customised by placing the appliances either back-to-back or side-by-side, or through “a bridged” arrangement that provides high-level solutions to the requirements of the Chef.

LAINOX

The Lainox company was founded in 1981 in Vittorio Veneto, Treviso in Italy. From the start, it specialised in the design and production of equipment for professional catering, especially mixed ovens.

It immediately set itself apart with its strong entrepreneurial spirit and quality innovations which led to instant results and rapidly achieved considerable market shares both in Italy and abroad.

At the end of the 1960s, the catering world was starting to change from a simple passion to a genuine profession. This, combined with the strong economic boom in those years, generated a strong demand for specific equipment in the world of professional catering.

Our corner of the world, which extends from the foot of the Dolomites to Venice, took on this challenge with the experience already gained in household appliances, and transformed itself into what we now call the "Inox Valley". This resulted in the creation of hundreds of companies that support the supply chain of kitchen equipment manufacturers.

LAINOX®

ORACLE SPEEDY OVENS

The new Oracle speedy ovens by Lainox, born from their experience in creating quality equipment with innovative cooking systems, is your all-in-one, high speed oven designed to be used anywhere.

The true brilliance of the Oracle oven is its ability to quickly adapt to your needs. Whether you need to cook bread or croissants using its Combi Wave mode or switching it the High Speed Oven mode giving you the ability to offer your customers dishes that are ready in a matter of seconds.



Being totally Plug & Play means Oracle can fit anywhere thanks to its compact size while still retaining a generously-sized oven for its category. No water supply connections are required for operation.

COMPACT NABOO

An elegant and compact design, ideal for kitchens which don't have a lot of space and are "on view".

Available in 3 models with different sizes and tray capacities. Simple, intuitive commands with a 7-inch, LCD, HD capacitive touch screen display.

With the WIFI connection, you can also access the Nabook.cloud website and get inspiration from the hundreds of international recipes available.



You can now have a professional oven in your kitchen at home as well. Easy and convenient to install because it has been specially designed to fit into standard 60 cm household kitchen modules.

NABOO BOOSTED

The professional oven for your restaurant. Find out how to grill, fry, roast and steam cook with the Naboo professional range of ovens, suitable for all requirements.

To create Naboo Boosted, we have put together all our experience and all our knowledge to create the best Combi ever at Lainox. We have surpassed our limits in speed, efficiency, intelligence, robustness, connectivity, size, flexibility and power. We stopped thinking about obstacles and concentrated on the goals we wanted to achieve.



An unique and exclusive feature! Naboo boosted, with up to 20% more power, controls a preheating temperature of up to 320°C. It guarantees perfect full loads with even faster cooking times.

POLARIS

Polaris specialise in the design and manufacture of industrial refrigeration and cooling products, and guarantees high performance, high quality and functionality of these products.

Based on the extensive expertise acquired in the industrial refrigeration industry over the years, Polaris has designed a product range that can boast many important strong points which have earned it a top ranking position in the food service equipment market.

With a wide range of products that offer high performance, reliability and energy savings, Polaris equipment is certain to exceed expectations.

BLAST CHILLER/FREEZERS

A chiller is a dynamic cooling instrument, able to quickly lower the temperature inside the chamber, allowing a sudden stop of the ageing of your product thanks to the consolidated experience and innovative Polaris technology.

The polaris blast chillers/freezers range is capable of chilling hot food from $+90^{\circ}\text{C}$ to a core temperature of $+3^{\circ}\text{C}$ in less than 90 minutes and capable of freezing hot food from $+90^{\circ}\text{C}$ to a core temperature of -18°C in less than 240 minutes.



Preserving food requires different temperatures according to its nature: meat, vegetable or fish. Blast Chilling/Freezing temperature is critical to respect international regulators set standards for time and temperature, ensuring total food safety.

GENIUS MULTIFUNCTION

The Genius range from polaris is a range of multifunctional, multipurpose equipment capable of performing all your kitchen needs in the one appliance.

With 5 multifunctional models available in the range to efficiently organise your work, the genius really is ingenious all the way around.



With Genius, Polaris brings a beating heart into every kitchen to offer a new and more efficient way of organising the work at hand, so that the chef has more time to dedicate to his or her culinary passion and creativity.

REFRIGERATION

Over 30 years of experience in the field of refrigeration enables polaris to find the right solution for all needs, having developed a wide and precise range of refrigerators and freezers for specific use in each sector which guarantees the right solution to every client.



The uniformity of temperature: Polaris is particularly attentive to the air circulation flow which must be properly channelled to ensure uniformity of temperature inside the refrigerated compartment.

FIREX

Four lines developed specifically to respond to the different needs of those who work in the food industry, different models of machinery for catering and small food companies able to meet the different production needs of restaurants, catering services, centralised kitchens, canteens, meal manufacturers and factories.

A world of continuously-evolving solutions able to respond quickly to the new requirements of a market in continuous development: Firex are attentive to the technological innovations of the sector and the needs of a highly qualified and demanding clientele, offering state-of-the-art cooking systems that are efficient and high-performing.

The offering from the Firex catalogue ranges from the Major Line, the answer to the demands of the large catering services and food companies (pans, cookers, fryers and automatic bratt pans for large capacities) to our Fast Line, ideal for small caterers and catering services, passing through the Medium Line, the range of basic machines developed for cooking centres, canteens and centralised kitchens.

Finally, there is the Dreener Line, which with the vegetable washer and spin-dryer rounds out every professional kitchen.



CUCIMIX TILTING BRAISING PANS

Cucimix by Firex is the professional equipment for catering that offers the possibility of preparing a vast range of recipes using the many cooking methods.

Thanks to the mixer incorporated in the bratt pan, the cooker's feather in the cap, Cucimix is every chef's new best friend, able to handle each process independently and simply. A great asset in the kitchen which lets you mix your experience and creativity with the requirements of high volumes and a high degree of automation.



Cucimix is a versatile cooker with a hi-tech heart. Made entirely of stainless steel, it is extremely compact even in the largest capacity models. It can also be equipped with various accessories to meet all expectations.

BETTERPAN PRESSURISED BRATT PANS

Betterpan by Firex is the professional bratt pan for the catering industry that offers the possibility of preparing a vast range of recipes using the many cooking modes.

Offering the possibility to braise, fry, steam and pressurecook, Betterpan is the appliance every chef can count on. An asset in the kitchen that lets you utilise your experience and creativity to satisfy high volumes. Endless recipes and all the advantages of an efficient, compact and quality product in a single machine.



Betterpan is a versatile brattpan, with a technological heart. Made entirely from stainless steel, all versions are extremely compact. With the advantage of added accessories for all occasions and expectations. Satisfying even the most demanding chefs.

EASYBRATT TILTING BRATT PANS

Easybratt is a tilting braising pan with an industry first 200 litre capacity, designed to meet the daily needs of small and medium-sized restaurants, the catering industry and centralised cooking facilities such as canteens, community centres, schools and hospitals.



Among the catering equipment developed by Firex, Easybratt is definitely one of the simplest and quickest to learn to use, since it has been designed specifically to meet the needs of small cooking centres. It is a professional bratt pan developed to braise different types of food: chicken, risotto, omelettes, stew, etc.

BASKETT JACKETED KETTLES WITH MIXER

Baskett is the pan with mixer for catering industry that offers the possibility of creating endless recipes, in a simple way and with a perfect and automatic mixing of the ingredients.

Heating is gentle, indirect, thereby allowing you to prepare more delicate dishes and they do not need constant monitoring. An asset in the kitchen that lets you utilise your experience to satisfy high volumes. Efficient, compact and versatile.



Baskett is the versatile pan with mixer. Made entirely in stainless steel, it is available in many different versions different and can be equipped with a number of accessories to match all expectations.

EASYBASKETT TILTING PANS

Easybaskett is a functional boiling cooking machine that is easy to use, ideal for cooking large quantities of food.

In the indirect versions, the jacket system prevents products from sticking to the bottom and walls of the container during cooking.



The main construction features of these machines for professional catering and, especially, the use of quality materials guarantee high performance and maximum versatility.

MULTICOOKER AUTOMATIC COOKERS

The multicooker range of machines, designed for large-scale catering, consists of 21 models, with one or two tanks, all equipped with individual baskets.

The flexibility of the multicooker pasta cooker facilitates the traditional cooking of pasta in water ensuring speed and safety of working cycles and constant product quality.



The flexibility of the Multicooker automatic pasta machine allows it to be used for a large part of the traditional systems of cooking in water: the cooking of pasta, rice, soups, white and red meat, vegetables, etc.

DREENER VEGETABLE WASHERS

The appliances in a professional kitchen, to be truly complete and efficient, needs accessories for the washing of vegetables, legumes and fruits.

Firex offers a “modular”, compartmentalised vegetable washer, perfect for washing different foods simultaneously.



Dreener Line is a line of accessories for restaurants and centralised kitchens indispensable in making any professional kitchen truly comprehensive and efficient. It involves equipment designed to make it easier and more enjoyable to work “behind the scenes” of a restaurant, canteen or centralised cooking centre.

LOTUS

LOTUS spa was set up in Zoppè di San Vendemiano (near/ in the province of Treviso and only 40 km far from Venice) in 1985 and started out by manufacturing cooking systems for small catering settings.

Its products are recognised by their utter functionality and compact size. Subsequently, LOTUS extended its production to include “professional 65, 70 and 90cm depth” lines, but also to single units devising cooking systems for all kitchen settings, including taverns, cafes, restaurants, hotels and cooking centres /canteens.

Over the years, LOTUS broadened the range of products on offer arriving at planning, producing and allocating cooking systems for all catering and restaurant settings. This development, intended for customers of all sizes, or business which grow and need to add to their existing cooking line efficiently and smoothly, has led LOTUS to consolidate its market share, where it has always stood out for its dynamic approach and innovative ability.



PASTRY FRYERS

The line is ideal for all catering professionals who are looking for a robust and safe partner and for those who require the maximum functionality and reliability in the kitchen where compact sizing cannot compromise performance.



All Lotus fryers prove solid and durable, because the gas-electric parts are made of materials and construction in accordance with EC. Characterised by planes and tanks in stainless steel 18/10, instrument panels, exterior walls, doors, brushed stainless steel scotch brite, are reliable, efficient and easy to clean, convenient to use, and optimum tank width and depth for frying pastry.

DIHR

Dihr is a world leading company in the production of professional dish & ware-washing machines.

With its highly automated production of one machine every 3 minutes (from the metal sheet to the packaging box) Dihr has been for years amongst the very first companies in the world in producing professional dish and ware-washers. We export in 95 countries worldwide with 70 different commercial brands.

Dihr does not only produce standard machines to satisfy your needs, but also designs and manufactures customised solutions for every demand, paying great attention to operating costs and environmental impact. For this reason we can offer a larger range of products than any other manufacturer in the world.



UNDERCOUNTER WASHERS

These undercounter beautifully designed glass and dish washing machines with a newly re-designed control panel, feature a wide loading capacity granting the highest performance at a reasonable price.



The soft touch control board grants you the same efficiency and versatility of the electromechanical versions, but you can now choose among 4 different washing programs to perfectly adapt the performances of the machine to the crockery that needs to be cleaned.

REVERSE OSMOSIS WASHERS

Thanks to its ability to be connected to a reverse osmosis module, the Dihr optima range is able to deliver excellent performance, giving glasses and cutlery exceptional shine.

The innovative rinse-circuit and the high quality performance, make these machines extremely competitive and versatile.



The soft-touch panel with the multicolor key and the LCD board shows clearly the working temperatures, the washing cycles and all functions in use. Thanks to its self-diagnostic system it notifies any anomaly.

HOOD TYPE WASHERS

The Dihr hood-type dishwashers offer a wide range of models, from the ones that can be equipped with the most advanced options, to the most innovative types, designed with state of the art electronics and with all options included.



Our products have evolved together with our experience and our customers' feedback and insights. Therefore we are able to produce tailor-made models that fulfil our customers' criteria of functionality, reliability and versatility.

POT WASHERS

The LP pot washer series features new technology that will lead you in an easy and intuitive way through the functions of your potwasher.

The soft-touch panel with the LCD board with the multicolor key clearly shows the working temperatures, the washing cycles and the functions in use.



Thanks to its self-diagnostic system it notifies any anomaly. The innovative rinse-circuit, the energy saving system that reduces the boiler temperature when the appliance is waiting for another washing-cycle and the high quality performances make these machines extremely competitive and versatile.

RACK CONVEYOR WASHERS

Less handling, less breakages, less repeated job, easy load/unload in full ergonomics. Twin Star takes care of it all. Dishes can be used immediately after the cycles end, or can be left stocked in the machine, as in a shelf. Twin Star can be installed in whatever room, as needing 1/3 of the space compared to a traditional dishwashing system.



When compared to a traditional system, twin star consumes much less water & chemicals. The electrical consumption is minimal and, thanks to the delayed start, you can run it far from electrical peak times. This allows the reduction of power supply and, mainly, reduces the electricity bill.

CONVEYOR CRATE WASHERS

DIHR conveyor crate-washers are the perfect answer for all those sectors in the food industry dealing with heavy workloads on a daily basis: large bakeries and pastry shops, meat or fish industry, catering services, commercial kitchens, airport facilities.

Our LX and LX-HD lines have been designed to offer our clients a comprehensive solution, tailored to their needs and work habits.



Models equipped with reinforced double rinse on an independent module. Wash and rinse areas are completely separated, this avoids any interference between detergent and rinse aid, increasing its effectiveness and achieving a significant reduction in consumption.



**1 MACHINE
PRODUCED
EVERY 3
MINUTES**

**14
INTERNATIONAL
CERTIFICATIONS**

**PART OF THE ALI
GROUP SINCE
2003**

MODULELINE

The true trademark of Moduline is their constant attention to the real needs of those who work in food preparation. Moduline has always supplied concrete and effective solutions, as demonstrated by the commercial success they have achieved over the years. Service at the maximum level of efficiency represent the added value offered by Moduline.

Moduline, with its wide range of equipment, exceeds both the requirements and the expectations of the modern day chef, requiring time efficiency and dynamics through to labour saving automatic equipment and hygiene, with the ability to serve a product that has been cooked ahead of time, keeping the appearance and nutritional characteristics unchanged.

Moduline: not just the wide range of products for professional kitchens – systems for regenerating and holding foods, systems for food preservation, including modular equipment for self-service outlets – but the commitment to improve, down to the last detail, the quality of those who work in the kitchen on a daily basis.



moduline

HOT HOLDING

Being able to serve your dishes on the table just when you need them, is a basic requirement for any professional kitchen. Nothing is left to chance, ensuring taste, consistency and appearance.

Moduline static hot holding equipment, characterised by low energy consumption, guarantee maximum efficiency and absolute quality of food presented.



Warm offers advanced technology that works to ensure even and stable temperature, thoroughly calibrated to be gentle on the food, thus safeguarding flavours and fragrance.

REGENERATION

Appearance, consistency, flavour and aroma of the food on the table make a difference. When we are dealing with cooked and chilled foods, these aspects depend on the quality of reheating, which is the decisive step before serving.

Moduline has developed a full range of regeneration ovens, suitable for any volume, space, and customer needs.



In the kitchen, problems of storage, hygiene and product availability, are then solved, thus safeguarding final quality and organoleptic properties of the foods: ventilation, temperature and humidity within the oven cavity are optimally calibrated and adjustable according to the product.

COOK & HOLD

The gentle and controlled heat of moduline products wraps food almost like a blanket, while the time works on flavours and essential nutrients.

The method of cooking at low temperature, which does not attack the food fibres, thanks to the static cooking, but transforms them in a natural way, enhancing their quality and reducing the weight loss.



Moduline also offers the Delta-T system (on selected models), to set the correct difference (Delta) between the chamber temperature and the one at the core of the food, keeping it constant until the holding cycle for further maturation: the lower the difference, the better the final result.

WORKING WITH AUSTRALIA'S FINEST DEALERSHIPS AND
DESIGNERS AND OFFERING THE BEST EQUIPMENT TO SUIT
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The Spirit of Excellence