

**Scots Ice**  
**AUSTRALIA**  
*foodservice equipment*

# spotlight

SUMMER 2015-16





Scots Ice Australia  
Foodservice Equipment

Head Office  
Unit 5 / 175-179 James Ruse Drive  
Rosehill NSW 2142  
Free Call: 1800 222 460 (\*Nation wide\*)  
Phone: (02) 9684 5666 | (02) 9637 7099  
Fax: (02) 9638 5277 | (02) 9637 7944

Service and Spare Parts  
Unit 5 / 175-179 James Ruse Drive  
Rosehill NSW 2142  
Free Call: 1800 222 460 (\*Nation wide\*)  
Phone: (02) 9684 5666 | (02) 9637 7099  
Fax: (02) 9638 5266

#### Sales Representatives

Southern NSW Sales  
Tony Browne  
M: 0411 089 140  
E: [tonyb@scotsice.com.au](mailto:tonyb@scotsice.com.au)

Northern NSW Sales  
Craig Connor  
M: 0458 222 300  
E: [craig@scotsice.com.au](mailto:craig@scotsice.com.au)

Victorian Sales  
Peter Clark  
M: 0415 735 273  
E: [peter@scotsice.com.au](mailto:peter@scotsice.com.au)

Queensland Sales  
Jesse Squibb  
M: 0414 817 619  
E: [jesse@scotsice.com.au](mailto:jesse@scotsice.com.au)

[www.scotsice.com.au](http://www.scotsice.com.au)

## INTRODUCTION

Welcome again , I hope you are all well.

I hope everyone had memorable merry Christmas & Happy New year. We had a very busy year last year and already the start of 2016 has been shaping up to be the same.

We have some exciting new developments and products that we are very excited to introduce:

- We have a new large, gas seafood and pastry fryer which has been extremely popular. All AGA approved and available now to order.
- Firex Has released new video clips of their appliances on their website. There is a new Cucimax CBT V 8 BAR steam heated bratt pan which is also available in autoclave / pressurised models to 320 litre useful load.
- Moduline is about to release a new CRYOGEN blast freezer which is exceptionally fast freezing products in minutes.
- We have the Moduline pressure steamer in our demonstration kitchen we have been using with exceptional results.
- Baron has released new 1200 wide bbq, grills, woks & multicooker.
- Also, please note that the correct depth of the storage bin, BH122 should be 920 mm. This is a printing error in our current hard copy price list but is correct both with the electronic price list and on our website.

Unfortunately we have had price increases from all our suppliers and combined with the drop in exchange rate we have had to adjust some of our list prices. If you have any old quotes they may need revising.

We have also been working hard on our mobile website, so log on to [www.scotsice.com.au](http://www.scotsice.com.au) using your smart phones and let us know what you think.

If you have any questions please feel free to call myself or your current Scots Ice Australia Sales Representative.

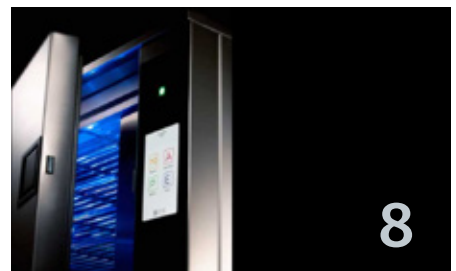


Regards,

**John Gelao**  
Managing Director

## CONTENTS

Seafood and pastry fryer from Lotus	4
Fryers and pastry Accessories	5
Relaunched Firex website	6
Cryogen Blast Chiller: Coming soon from Moduline	8
Turning up the pressure	9
Benefits of pressure cooking	10
New cooking equipment from Baron	12
Aristarco ware washers	14
Slim line combis	16
Baron gas salamander	17
Baron compact series salamander grills	17
Baron royal line	18
Noodle inserts for Baron pasta cookers	19
Photo gallery	20





## SEAFOOD AND PASTRY FRYER FROM LOTUS

New 45 lit. High Production Gas fryer is made completely of 18/10 stainless steel scotch-brite finish. High powered , 45 litre. Large basket made of chromed steel mesh. Tank filter, basket-holder for oil saving.

From speaking with customers and dealers here is a market for a wide high powered wide seafood fryer especially GAS heated. The fryer is ideal for battered fish, and all other large fried products.

Supplied with a large basket also available are smaller baskets for chips This F45-78 G has AGA approval.



## SPECIFICATIONS

- 45 litre : 1 Well
- 70.wide x 38 depth x 38H .cm.
- 1 basket 65x 33x 17 High
- Production : 40 Kg/h
- Power 158 Mj/h
- External Dimensions 80 X 70 X 90H.
- 110 kg
- Options,
- 1/2 Basket 28 x 29 x 15H
- Stainless steel slide 80



All Lotus are solid and durable, because the gas components are made of materials and construction in accordance with EC. Characterized 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, with steel mesh baskets with handles, chromed Wood and removable lid with handle.



## FRYERS AND PASTRY ACCESSORIES

PASTRYLOTUS range includes gas and electric fryers from 17 to 45 litres including specialist pastry spouts and baskets on open modular cabinets with doors and drawers. Fryers are manufactured from stainless steel, with quality components offering great efficiency for oil heating, using finned tubes for gas models and rotating electrical heating elements make it easy to clean and removable front panel for ease of maintenance.

## RELAUNCHED FIREX WEBSITE



**Firex has just relaunched their website.**

There is a large selection of video clips which will assist to gain a sale. Focusing on new forms of communication to give your customers a comprehensive and up to date view of its products and news. Enter **firex-foodequipment.com** on your browser.

In the new site will also find all the information about:

**Manufacturing Firex** - [www.firex-foodequipment.com/catering-machinery](http://www.firex-foodequipment.com/catering-machinery)

**Solutions for all processes** - [www.firex-foodequipment.com/food-processing-techniques](http://www.firex-foodequipment.com/food-processing-techniques)

**Products catalogues downloadable** - [www.firex-foodequipment.com/catering-machinery/catalogs-download](http://www.firex-foodequipment.com/catering-machinery/catalogs-download)

**Video** - [www.youtube.com/user/firexfoodequipment](http://www.youtube.com/user/firexfoodequipment)

**News and fairs** - <http://www.firex-foodequipment.com/news>

---

## THE BEST EQUIPMENT FOR A COMPETITIVE INDUSTRIAL AND PROFESSIONAL KITCHEN



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: we 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.



moduline



# Cryogen

Freezing The Future

# SPOTLIGHT

## CRYOGEN BLAST CHILLER: COMING SOON FROM MODULENE

Cryogenic products establish new standards of food preservation.

Thanks to the nitrogen used in the blast freezing process, you can deep-freeze food in a very short time and retain all the nutritional properties of the food.

Temperatures reached by Cryogen, around  $-196^{\circ}\text{C}$ , inhibit bacterial growth and flavour liquid solidification under the form of nanocrystals, which do not compromise food cellular structures.

Nitrogen is an inert gas, a natural element of the atmosphere.

Its performance is up to four times higher than classical systems based on HFC or Ammonia and moreover, it does not damage the environment and it is non-toxic to man.

**MODULINE**  
*foodfinish & foodserve technologies*



### AZF 056 T

5 x 1/1 GN or 600 x 400 capacity  
65mm spacing between runners  
Single phase, 0.3kW power supply  
800W x 770D x 620H (mm)

## BENEFITS

Better product quality

Minimum energy

Less product weight loss

Flexibility

Cryogenic systems are very compact

It takes just a few minutes to drop the core temperature from  $90^{\circ}\text{C}$  to  $0^{\circ}\text{C}$

It takes only half an hour

This blast-freezing and/or deep freezing method guarantees high quality product







## TURNING UP THE PRESSURE

We recently demonstrated the Moduline Pressure cooker.

It has 3 tray capacity and the results were fantastic with the speed of pressure and most importantly the results were stunning. Perfectly cooked with perfect colour.

Contact us for more information.



# SPOTLIGHT

## BENEFITS OF PRESSURE COOKING

Healthy, light and quick cooking, preserving the nutritional value and taste of every ingredient: the ideal choice is **pressure cooking**.

Promises kept in full by the new **Moduline** oven, the result of advanced research and careful attention to the actual needs of professional contemporary catering: the best that today's technology offers in terms of performance and practicality.

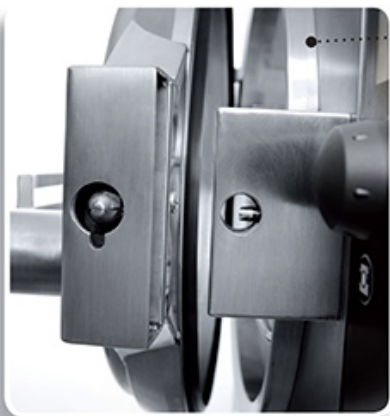
In the stainless steel cavity temperatures vary between **50°C and 122°C (1.2 bar max)**, ensur-

**ing time/energy savings and preserving food nutrients and flavours intact.** How? Foods do not come into contact with water, but only with its pressurised steam and cooking takes place at relatively low temperatures.

Features that make the pressure cooker also perfect for **pasteurising, sterilising, defrosting, sous-vide cooking or regenerating.**



**1 Pressure control:** with electronic pressure control devices and electronic management of the boiler power (energy saving).



**2 Airtight door closure:** automatic safety locking and unlocking system.

Boiler and cavity made in **AISI 316 Stainless Steel**.  
**Dedicated and customisable cookbooks.**  
**Delayed start.**  
**Main function lock.**  
**Preheating** and holding function for the boiler's pressure.  
**Automatic** and programmable cleaning of the boiler.  
**Automatic depressurization system of the cavity.**

Materials, solutions, features.

**Moduline equipment** ensure high-level performances also as a result of the attention to details that make them practical, easy and safe to use.



Dim. mm 680x870x700 h  
Trays capacity 3 GN 1/1  
Power 15,5 kW



**3 Electronic control:** programmable with 4.3" touch screen.



# SUMMER 2015-16

	PRODUCT	QUANTITY	COOKING TIME		PRODUCT	QUANTITY	COOKING TIME
	Potatoes (quarters)	12 kg	6'		Salmon	6 kg	3'
	Green beans	8 kg	3'		Codfish	6 kg	3'
	Broccoli	8 kg	1'		Mussels	6 kg	2' 30"
	Carrots	8 kg	3'		Sliced Beef	8 kg	75'
	Cauliflower	8 kg	3'		Poultry (quarters)	8 kg	30'
	Frozen Spinach	8 kg	2'		Rice	6 kg	13'

NOTE: Cooking time refers to when the cavity reaches the set temperature.



## NUTRITIOUS AND TASTY FOOD:

minerals, vitamins, salts and flavours of the ingredients are intact.



## HIGH DIETARY VALUE MEALS:

cooking does NOT require fats, oils and condiments!



## FASTER PROCESSES:

reduction of cooking times of 50% compared to traditional systems.



## ENVIRONMENTAL SUSTAINABILITY:

thanks to reduced operating times and power consumption.

Moduline technology with pressure cooking, ensures much lower cooking times and preserves the nutritional values of food.

Meat remains soft, vegetables do not waste away, the dispersion of vitamins and mineral salts is much less compared to cooking in water.



## NEW COOKING EQUIPMENT FROM BARON



### FRY TOP

- Made from AISI 304, plate realised in 510D steel.
- Available with smooth/mixed plate (2/3 smooth, 1/3 ribbed), normal or chrome-plated.
- Valved only.
- Also available in the top version, on compartment or with door.
- Splashguard standard-fitting.
- Supplied with a grease collection draw (40 or 80 for the gas version).

technical data	
Width cm	120
Depth cm	70/90
Height cm	87
Gas Power Kw	19,5
Burners	3
Taps	3
Drains	2



### BARBEQUE

- AISI 304 construction.
- 32 kW (gas) total power.
- Cast iron burners, pilot flame and thermocouple.
- 4 independent heating zones.
- Reversible cast iron grids.
- Dimensions: 120 x 92 x 28 cm.
- Cooking area: 108 x 53.5 cm.

technical data	
Width cm	120
Depth cm	90
Height cm	87
Gas Power Kw	32
Cooking Area cm	108x53,5





## WOK

- Outer casing and feet made from AISI 304 steel for the 900 range and stainless steel for the 700 range.
- Worktops with a 20/10 thickness with 550 x 720 mm recess or 950 x 720 mm for the 900 range, 550 x 520 mm or 950 x 520 mm for the 700 range.
- Right rear drain with a 22 mm diameter, configured for earth connection.
- Available in versions with compartment or doors: for the 60 module, 2 M30 doors; for the 100 module, 2 M50 doors.
- With grease collection tray (approx. 2/3 lt capacity).

### technical data

dimensions cm	burners
60x70/90x87 h (700/900 series)	1 x 10 Kw 1 x 14 Kw
100x70/90x87 h (700/900 series)	2 x 10 Kw 2 x 14 Kw
45x110x87 h (1100 series)	2 x 10 Kw 2 x 14 Kw
90x110x87 h (1100 series)	4 x 10 Kw 4 x 14 Kw
Large ring diameter cm	41 Ø
Small ring diameter cm	21,5 Ø
Ring height cm	10
Burner distance cm (from the highest part of the ring)	13 (10Kw) 16 (14Kw)



## MULTI COOKING BRATT PAN

- Outer casing made from AISI 441, worktop and control panel made from AISI 304.
- “Thermo-block” heating elements: armoured heating elements included made from a fusion of highly heat-resistant aluminium.
- Supplied with a water filling system.
- Double-walled lid without perimeter seal.
- Two USB outputs positioned below the control panel (compartment zone) for storing recipes and updating software.

### technical data

Width cm	60
Depth cm	90
Height cm	87
Tank cm (LxPxH)	30,5x58x16,5
Tank Capacity lt	17 (nominal)
Heaters	5
Electric Power Kw	10

# SPOTLIGHT



## ARISTARCO WARE WASHERS

Sturdy functional design that is easy to use. That's what you get with Aristarco ware washers, ideal for washing pots and pans, baskets and large utensils, guaranteeing high performance and total reliability.

The AU utensil washers range, entirely made of stainless steel, have a double-skinned insulated body that gives them thermal insulation and a complete silence. The control panel with new signs and colours is easy to use in order to facilitate the user task.

The wash tank is entirely preformed with rounded corners to prevent build up of dirt and to facilitate daily cleaning operations.

The self-cleaning wash tank automatically conveys residues to the drain ensuring an excellent wash performance.

Surface filters can be removed for carrying out cleaning operations and prevent dirt and food residues from entering the tank maintaining washing water clean longer.

It moreover features a vent on the top to rapidly eliminate steam generated during the washing cycle.

Rinsing and washing system is based on top and bottom rotating spray arms made of stainless steel tubes. They are designed to be fully removable to facilitate their cleaning and therefore to ensure them a longer life.



**ARISTARCO**  
MADE FOR WASHING



## TECHNICAL FEATURES

Dimensions (WxDxH/H)

Basket sizes



Useful washing height



Output p/h - baskets

Cycle

Water quantity per cycle

Wash pump

Boiler heating element

Tank heating element

Total power

Boiler capacity

Tank capacity

Rinse water pressure

Temperature guages

Total weight

Voltage

Inox baskets

Stainless steel rack for trays

## AU-S 55.40

648x660x916 mm

550x550

400 mm

30 - 15 - 10

2' - 4' - 6'

3 lt.

800 W

6000 W

4500 W

6.8 kW

7 lt.

35 lt.

200÷500 kPa

2

91 kg

415 V / 50 Hz / 3 phase / 20 AMPS

1

1

## GENERAL SPECIFICATIONS

Double skinned insulated body that provides thermal insulation with a silent operation

Preformed bottom of wash tank with rounded corners

Automatic filling

Door safety interlock system

Hot rinse cycle

Tank and boiler adjustable thermostat

Electromechanical controls



# SPOTLIGHT

---



## SLIM LINE COMBIS

These Space saving models have the same features as "S" Control continue to be one of our best sellers.

With restaurants taking advantage of the small footprint of 510 wide and 800mm deep. You can put them side by side without the need to double stack.

2 x 10 tray or a 6 tray next to a 10 tray is only 1020 wide. They have been placed next to the cooking appliances.



### CEV 06IS

- 6 x 1/1 GN electric direct steam combi oven with electronic control panel both manual & programmable.
- Complete with core temperature probe, inbuilt automatic washing system, two speed fan, double glass door, internal s/steel runners with two shelves and 5 micron water filter. USB port for HACCP.
- Temperature range 30°C - 300°C.
- 3 phase, 7.75kW power supply.
- 510 W x 800 D x 730 H.



### CEV 10IS

- 10 x 1/1 GN electric direct steam combi oven with electronic control panel both manual & programmable.
- Complete with core temperature probe, inbuilt automatic washing system, two speed fan, double glass door, internal s/steel runners with two shelves and 5 micron water filter. USB port for HACCP.
- Temperature range 30°C - 300°C.
- 3 phase, 15.5kW power supply.
- 510 W x 800 D x 970 H.



## BARON GAS SALAMANDER

- Gas salamander with 8 height settings.
- Made of AISI 304 stainless steel with satinised finish.
- Stainless steel mesh radiant plates.
- Heated by 2 burners with pilot flame and safety thermocouple.
- Piezoelectric ignition.
- Removable stainless steel drip trays.
- Total gas load - 26 Mj.
- 750 mm Width
- 400 mm Depth
- 460 mm Height



## BARON COMPACT SERIES 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.

All models are CE-approved. Featuring both gas and electric models, adjustable height settings and constructed in AISI 304 stainless steel.

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. 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.



# SPOTLIGHT

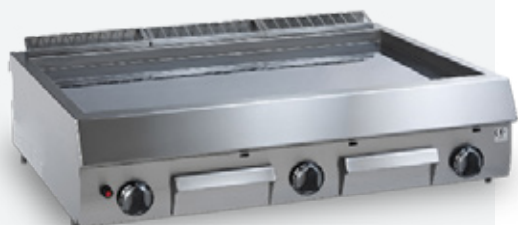
## BARON ROYAL LINE

The Royal line of Baron is conceived according to the strictest international norms for safety, hygiene and reliability. The use of stainless steel of the highest grade and gauges is extensive. High performance, long life and ergonomic usage are the keys of this line.



### SDGI2G | BARBEQUE

- Royal Line bench model gas barbeque.
- AISI 304 construction.
- Cast iron burners, pilot flame and thermocouple.
- 4 independent heating zones.
- Reversible cast iron grids.
- Cooking area: 1080 x 535 mm.
- Total gas load - 115 Mj.
- 1200 W x 920 D x 280 H mm.



### SDFTI2GL | FRY TOP

- Royal Line bench model gas fry top.
- AISI 304 construction.
- 4 independent heating zones.
- Smooth plate, polished cooking surface.
- Cooking surface: 1110 x 540 mm.
- Cooking plate thickness: 15 mm.
- Total gas load - 115 Mj.
- 1200 W x 920 D x 280 H mm.



### BR9I2 TNN | REFRIGERATOR

- Royal Line refrigerated base.
- 2 drawers (2/1GN).
- -2/+10° C temperature range.
- Automatic defrost.
- Total power - 490kW (normal temp).
- 1200 W x 840 D x 590 H mm.



## NOODLE INSERTS FOR BARON PASTA COOKERS

Available for both the 700 and 900 series Baron pasta cookers, these easy to use, stainless steel noodle basket inserts come in 400 mm widths that fit perfectly over the well openings offering quick and easy versatility in the kitchen.

The 700 series insert holds four baskets per 400 mm section while the 900 series inserts hold six per 400 mm section.



Noodle insert for 700 series pasta cookers



Noodle insert for 900 series pasta cookers



# SPOTLIGHT

## PHOTO GALLERY





# SUMMER 2015-16



Scots Ice Australia  
Foodservice Equipment

Head Office  
Unit 5 / 175-179 James Ruse Drive  
Rosehill NSW 2142  
Free Call: 1800 222 460 (\*Nation wide\*)  
Phone: (02) 9684 5666 | (02) 9637 7099  
Fax: (02) 9638 5277 | (02) 9637 7944

Service and Spare Parts  
Unit 5 / 175-179 James Ruse Drive  
Rosehill NSW 2142  
Free Call: 1800 222 460 (\*Nation wide\*)  
Phone: (02) 9684 5666 | (02) 9637 7099  
Fax: (02) 9638 5266

#### Sales Representatives

Southern NSW Sales  
Tony Browne  
M: 0411 089 140  
E: [tonyb@scotsice.com.au](mailto:tonyb@scotsice.com.au)

Northern NSW Sales  
Craig Connor  
M: 0458 222 300  
E: [craig@scotsice.com.au](mailto:craig@scotsice.com.au)

Victorian Sales  
Peter Clark  
M: 0415 735 273  
E: [peter@scotsice.com.au](mailto:peter@scotsice.com.au)

Queensland Sales  
Jesse Squibb  
M: 0414 817 619  
E: [jesse@scotsice.com.au](mailto:jesse@scotsice.com.au)