

EDESA FOOD HOLDING



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- Upright Hot Boxes
- Cold Food Transport
- Hot Cupboards
- Plate warming Cupboards
- Storage Cupboards
- Wall Cupboards

- Racks
- Bain Maries / Hot Boxes
- Bain Marie Trolleys
- Mobile Plate Dispensers
- Drop in Plate Dispensers
- Mobile Tray Dispensers

FOOD TRANSPORT BOXES

HOT FOOD TRANSPORT BOXES

Rear wall Fan forced heating system
 Max Temp 90° Celcius
 Top mounted controls
 Tray runners to suit GN trays
 Injected polyurethane insulation
 Non marking Perimeter Bumpers
 Self closing doors with built in locks
 Heavy duty castors (two with brakes)
 Handles to both sides
 Humidity tray with anti spill baffle
 All stainless steel 304 18/10 grade
 Coiled power cord



CCB-10



CCB-40



CCB-20

Model	Reference	Description	Net Weight (KG)
CCB-10	2112622104	Single door hot box Anti slide rail fixed to top 10 tray runners to suit GN trays 715 wide x 850 deep x 1185 high 240v / 1500 watts / 10amps	65
CCB-20	2112622105	Upright hot box 20 tray runners to suit GN trays 715 wide x 850deep x 1670 high 240v / 2000 watts / 10amps	85
CCB-40	2112622106	Double door hot box 20 tray runners to suit 2/1 GN trays 1480wide x 850deep x 1670 high 240v / 3300 watts / 15amps	145

COLD FOOD TRANSPORT BOXES

Fan forced cooling system
 Operating temp 2- 6° C @ 32°C Ambient
 Tray runners to suit GN trays
 Injected polyurethane insulation
 Non marking Corner Bumpers
 Self closing doors with built in locks
 Heavy duty castors (two with brakes)
 Handles to both sides
 Digital temp controller & display
 All stainless steel 304 18/10 grade
 Bottom mounted motor

Model	Reference	Description	Net Weight (KG)
CF-20	2112712101	Upright with single door Includes 10 pairs tray slides to suit GN trays (maximum capacity 17 pairs) Includes 5 x 2/1 wire racks (plastic coated) 830 wide x 865deep x 1878 high 240v / 350 watts / 10amps	50
CF-40	2112712102	Upright with double door Includes 20 pairs tray slides to suit GN trays (maximum capacity 40 pairs) Includes 10 x 2/1 wire racks (plastic coated) 1520 wide x 865deep x 1776 high 240v / 575 watts / 10amps	80



CF-20



CF-40

HOT CUPBOARDS

HOT CUPBOARDS

Fan forced heating system
 Operating temp 0- 90° C
 Thermostatically controlled
 Injected polyurethane insulation
 Includes Middle shelf
 Insulated sliding doors with pressed handle
 Insulated work top with rounded edges
 Temperature display
 Adjustable stainless steel legs
 All stainless steel 304 18/10 grade



Model	Reference	Description	Net Weight (KG)
MC-120	2113312101	Holds approx 240 plates (300mm) 1200 wide x 700 deep x 850 high 240v / 2000 watts / 10amps	102
MC-180	2113312102	Holds approx 400 plates (300mm) 1800 wide x 700 deep x 850 high 240v / 2800 watts / 15amps	149

HOT CUPBOARDS — PASS THROUGH MODELS

Fan forced heating system
 Operating temp 0- 90° C
 Thermostatically controlled
 Injected polyurethane insulation
 Includes Middle shelf
 Insulated sliding doors TO BOTH SIDES
 Insulated & reinforced work top with rounded edges
 Temperature display
 Adjustable stainless steel legs
 All stainless steel 304 18/10 grade



Model	Reference	Description	Net Weight (KG)
MCP-120	2113312103	Holds approx 240 plates (300mm) 1200 wide x 700 deep x 850 high 240v / 2000 watts / 10amps	110
MCP-180	2113312104	Holds approx 400 plates (300mm) 1800 wide x 700 deep x 850 high 240v / 2800 watts / 15amps	185

NEUTRAL CUPBOARDS

Includes Middle shelf
 Insulated & reinforced work top with rounded edges
 Adjustable stainless steel legs
 All stainless steel 304 18/10 grade



MN-120

Model	Reference	Description	Net Weight (KG)
MN-120	2113412101	Holds approx 240 plates (300mm) 1200 wide x 700 deep x 850 high	117
MN-180	2113412102	Holds approx 400 plates (300mm) 1800 wide x 700 deep x 850 high	177
MNP-120	2113412103	Unit with two sliding doors Holds approx 240 plates (300mm) 1200 wide x 700 deep x 850 high	125
MNP-180	2113412104	Unit with two sliding doors Holds approx 400 plates (300mm) 1800 wide x 700 deep x 850 high	185



MNP-120

PLATE WARMING CUPBOARDS

PLATE WARMING CUPBOARDS

Operating temp 0- 100° C
 Switch with indicator light
 Thermostatically controlled
 Injected polyurethane insulation
 Angled front top
 Middle & Lower shelf
 Insulated & self closing doors
 All stainless steel 304 18/10 grade



ACP-50

Model	Reference	Description	Net Weight (KG)
ACP-50	2113342101	Unit with single door Holds approx 60 plates (330mm max) 410 wide x 410 deep x 900 high 240v / 10 amp / 800watts	60
ACP-100	2113342102	Unit with two doors Holds approx 120 plates (340mm max) 810 wide x 410 deep x 900 high 240v / 10 amp / 1600watts	80

WALL STORAGE CUPBOARDS

Ambient temperature storage
 Middle shelf
 Insulated sliding doors
 Fixing holes easy to access via inside
 All stainless steel 304 18/10 grade
 Satin stainless finish



Model	Reference	Dimensions mm	Net Weight (KG)
AP-104	2113412105	1000x400x600	70
AP-124	2113412106	1200x400x600	77
AP-164	2113412107	1600x400x600	91
AP-184	2113412108	1800x400x600	98



BAIN MARIE

BAIN MARIE WITH HOT CUPBOARD UNDER

Wet well Bain Marie with elements fixed under tank for easy cleaning
 Fan Forced heating in hot box
 Separate indicator lights and controls
 Front mounted Valves for water intake and drainage
 Operating temp 0- 90° C
 Thermostats to upper & lower modules
 Injected polyurethane insulation
 Insulated sliding doors
 Analogic temperature display
 Adjustable stainless steel legs



Please note: Tank must contain water before switching on

Model	Reference	Description	Net Weight (KG)
MBMR-311	2113332103	3 x 1/1 GN pan capacity to bain marie Holds approx 140 plates (300mm) 1200 wide x 700 deep x 850 high 240v / 3800 watts / 20amps	125
MBMR-411	2113332104	4 x 1/1 GN pan capacity to bain marie Holds approx 200 plates (300mm) 1500 wide x 700 deep x 850 high 240v / 5000 watts / 25 amps	185

BAIN MARIE WITH AMBIENT STORAGE UNDER

Wet well Bain Marie with elements fixed under tank for easy cleaning
 Thermostat with indicator light
 Front mounted Valves for water intake and drainage
 Operating temp 0- 90° C
 Injected polyurethane insulation
 Insulated sliding doors
 Analogic temperature display
 Adjustable stainless steel legs
 All stainless steel 304 18/10 grade
 Pans not included



Please note: Tank must contain water before switching on

Fully pressed bowl with rounded internal corners

Model	Reference	Description	Net Weight (KG)
MBM-311	2113332101	3 x 1/1 GN pan capacity to bain marie Holds approx 140 plates (300mm) 1200 wide x 700 deep x 850 high 240v / 2400 watts / 15amps	125
MBM-411	2113332102	4 x 1/1 GN pan capacity to bain marie Holds approx 200 plates (300mm) 1500 wide x 700 deep x 850 high 240v / 3600 watts / 20 amps	185

BAIN MARIE TROLLEYS

Wet well Bain Marie with elements fixed under tank for easy cleaning
 Indicator light
 Drainage Valve under tank
 Operating temp 0- 90° C
 Injected polyurethane insulation
 Heavy duty castors- two with brakes
 Coiled power cord with holder
 Corner bumpers
 Open lower shelf
 Protected control panel under handle
 All stainless steel 304 18/10 grade
 Pans not included

Please note: Tank must contain water before switching on

Model	Reference	Description	Net Weight (KG)
CBM-211	2113132101	2 x 1/1 GN pan capacity -200mm deep max 820 wide x 665 deep x 850 high 240v / 1400 watts / 10amps	80
CBM-311	2113132102	3 x 1/1 GN pan capacity -200mm deep max 1145 wide x 665 deep x 850 high 240v / 2100 watts / 10amps	90
CBM-411	2113132103	4 x 1/1 GN pan capacity -200mm deep max 1470 wide x 665 deep x 850 high 240v / 2800 watts / 15amps	100



PLATE DISPENSERS

HEATED MOBILE PLATE DISPENSERS

Self levelling mechanism
 Indicator light
 ADJUSTABLE to various plate sizes
 Variable tension
 Thermostatic temp control
 Double skinned & Insulated walls
 Heavy duty castors- two with brakes
 Coiled power cord with holder
 Corner bumpers
 Protected control panel under handle
 All stainless steel 304 18/10 grade



Picture with optional lids — priced separately

Model	Reference	Description	Net Weight (KG)
CPC2-28	2112612101	Two tubes per trolley Approx 90 plates capacity Diameter 180-280mm max 920 wide x 555 deep x 895 high 240v / 960 watts / 10amps	110
CPC2-35	2112612102	Two tubes per trolley Approx 90 plates capacity Diameter 240 -340mm max 1040 wide x 555 deep x 895 high 240v / 960 watts / 10amps	110
CPC4-28	2112612103	Four tubes per trolley Approx 180 plates capacity Diameter 180-280mm 900 wide x 900 deep x 895 high 240v / 1920 watts / 10amps	120
TDP-28	2113793104	340 x 60 mm Plastic Lid	2
TDP-34	2113793105	400 x 60 mm Plastic Lid	3

DROP IN PLATE DISPENSERS

Self levelling mechanism
 ADJUSTABLE to various plate sizes
 Variable tension
 Thermostatic temp control
 Double skinned & Insulated walls
 Control box supplied with indicator light and variable heat control
 All stainless steel 304 18/10 grade



Heated Model



Non Heated Model

Model	Reference	Description	Net Weight (KG)
DPC-28	2113782103	Approx 45 plates capacity Diameter 180-280mm max 420 wide x 730 high 240v / 480 watts / 10amps -Cut out size 407mm-	6
DPC-34	2113782104	Approx 45 plates capacity Diameter 240 - 340mm max 480 wide x 730 high 240v / 480 watts / 10amps -Cut out size 466mm-	7
DPN-28	2113782101	Non-Heated Single tube Approx 45 plates capacity Diameter 180-280mm max 420 wide x 730 high -Cut out size 375mm-	5
DPN-34	2113782102	Non-Heated Single tube Approx 45 plates capacity Diameter 240 - 340mm max 480 wide x 730 high -Cut out size 434mm-	6
TDP-28	2113793104	340 x 60 mm Plastic Lid	2
TDP-34	2113793105	400 x 60 mm Plastic Lid	3

MOBILE TRAY DISPENSING TROLLEYS

MOBILE TRAY DISPENSING TROLLEYS

Strong, Self levelling spring mechanism
 Corner bumpers
 Heavy duty castors- two with brakes
 Tray platform 485wide x 375deep
 Handle to rear
 All stainless steel 304 18/10 grade



CNBC



CNB

Model	Reference	Description	Net Weight (KG)
CNB	2112482101	Approx 120 trays capacity Suitable to following tray sizes: 530 x 370, 480 x 370, 450 x 370, 350 x 270 or 1/1 GN pans 640 wide x 560deep x 915 high	40
CNBC	2112482102	As above except with additional overhead cutlery holder with 4 sections 640 wide x 560deep x 1335 high	40

ELECTRIC SALAMANDERS

- A quality unit with Satin stainless steel finish
- 2 power settings
- Chrome plated sliding base rack
- Lever height adjustment
- Stainless steel crumb tray
- Cooking area fits GN pans
- Suitable for counter top application
- 240v / single phase / 4kw electric connection

Please note: Optional Wall brackets available add \$450.00 per set



SE-60
No canopy required

Model	Reference	KW	Net Weight (KG)
SE-60	2114216107	2 x 2kw	30

GAS SALAMANDERS

- A quality unit with Satin stainless steel finish
- Variable power high to low flame
- Chrome plated sliding base rack
- Balanced and easy height adjustment
- Stainless steel crumb tray
- Cooking area fits GN pans
- Suitable for counter top application
- 27MJ/h single burner
- Flame failure device fitted as standard

Please note: Optional Wall brackets available add \$450.00 per set



SG-70
Suitable for pass through applications

Model	Reference	Mj/hr	Net Weight (KG)
SG-70	2114216102	27	30