

EDESA FOOD HOLDING



SE-60

The Edesa range of equipment, exclusively available from Fagor Australasia, consists of a selection of food distribution and holding equipment, designed to perfectly complement your Fagor cooking, dishwashing and refrigeration products. Edesa equipment is highly suited to healthcare environments and situations that require short-term storage of food in optimum conditions. The range includes salamanders, electric convection ovens, mobile hot boxes, bain maries and plate dispensers.

SALAMANDERS

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
- Cooking area: 600 x 350 (GN 1/1)
- Suitable for counter top application
- Canopy not required
- 240v / single phase / 4kw electric connection
- Wall brackets sold separately



SE-60

Model	Reference	KW	Net Weight (KG)	Dimensions (W x D x H)
SE-60	2114216107	2 x 2kw	30	600 x 450 x 500
Wall bracket (set) SM-60	4216104	-	5	-

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
- Cooking area: 575 x 400mm
- Suitable for counter top application
- Suitable for pass through applications
- 27MJ/h single burner
- Flame failure device fitted as standard
- Wall brackets sold separately



SG-70

Model	Reference	Mj/hr	Net Weight (KG)	Dimensions (W x D x H)
SG-70	2114216102	27	30	750 x 400 x 460
Wall bracket (set) SMG-70	4216105	-	5	-

CONVECTION OVEN

- Small size, high performance four-tray convection oven for quick and even cooking
- Made of stainless steel
- Controlled by thermostat (up to 275°C)
- Timer (0-120 minutes)
- Door with double glass
- Internal light
- Door glass and internal panels removable for cleaning
- 2 aluminium grids and trays supplied (440 x 330 x 20mm)
- Internal dimensions: 460D x 420W x 325H mm



HC-60



HC-60

Model	Reference	Description	Dimensions (D x W x H)	Net Weight (KG)
HC-60	2114316101	Power: 2.5 kW Connection: 230V - 1 + N 15 Amp	600 x 650 x 625	40

NEUTRAL CUPBOARDS

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



MNP-120

Model	Reference	Description	Dimensions (W x D x H)	Net Weight (KG)
MNP-120	2113412103	Unit with two sliding doors Holds approx 240 plates (300mm)	1200 x 700 x 850	125
MNP-180	2113412104	Unit with two sliding doors Holds approx 400 plates (300mm)	1800 x 700 x 850	185

FOOD TRANSPORT BOXES

HOT FOOD TRANSPORT BOXES

- Rear wall fan forced heating system
- Max temperature 90° C
- 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	Dimensions (W x D x H)	Net Weight (KG)
CCB-10	2112622104	Single door hot box Anti slide rail fixed to top 10 tray runners to suit 2/1 GN trays 240v / 1500 watts / 10amps	715 x 850 x 1185	65
CCB-20	2112622105	Upright hot box 20 tray runners to suit 2/1 GN trays 240v / 2000 watts / 10amps	715 x 850 x 1670	85
CCB-40	2112622106	Double door hot box 20 tray runners to suit 2/1 GN trays 240v / 3300 watts / 15amps	1480 x 850 x 1670	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



CF-20



CF-40

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

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 stainless steelwork top with rounded edges
- Temperature display
- Adjustable stainless steel legs
- All stainless steel 304 18/10 grade



MC-180

Model	Reference	Description	Dimensions (W x D x H)	Net Weight (KG)
MC-120	2113312101	Holds approx 240 plates (300mm) 240v / 2000 watts / 10amps	1200 x 700 x 850	102
MC-180	2113312102	Holds approx 400 plates (300mm) 240v / 2800 watts / 15amps	1800 x 700 x 850	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 with pressed handle on both sides
- Insulated & reinforced stainless steel work top with rounded edges
- Temperature display
- Adjustable stainless steel legs
- All stainless steel 304 18/10 grade



MCP-180

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

PLATE WARMING CUPBOARDS

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

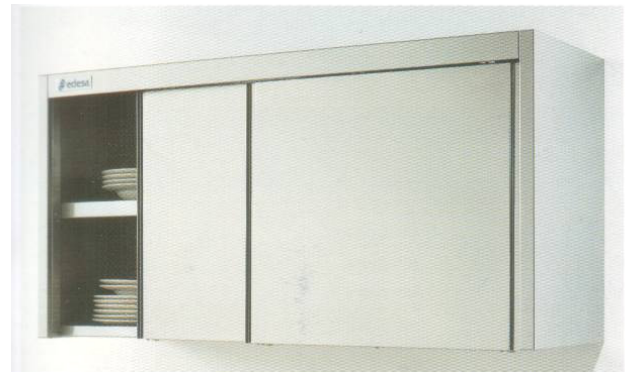


ACP-50

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



AC-104

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

BAIN MARIES

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
- GN pans not included



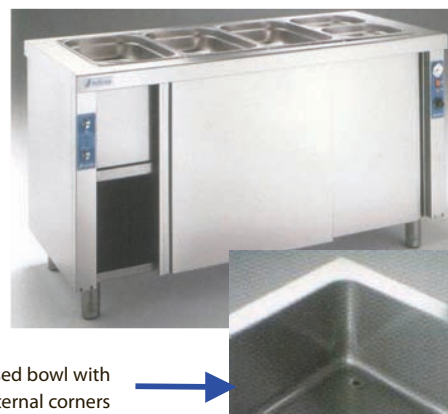
MBMR-411

Please note: Tank must contain water before switching on

Model	Reference	Description	Dimensions (W x D x H)	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 To be hard wired; no plug supplied	1200 x 700 x 850	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 To be hard wired; no plug supplied	1500 x 700 x 850	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
- GN pans not included



Fully pressed bowl with rounded internal corners

MBM-411

Please note: Tank must contain water before switching on

Model	Reference	Description	Dimensions (W x D x H)	Net Weight (KG)
MBM-311	2113332101	3 x 1/1 GN pan capacity to bain marie Holds approx 140 plates (300mm) 240v / 2400 watts / 15 amps To be hard wired; no plug supplied	1200 x 700 x 850	125
MBM-411	2113332102	4 x 1/1 GN pan capacity to bain marie Holds approx 200 plates (300mm) 240v / 5000 watts / 25 amps To be hard wired; no plug supplied	1500 x 700 x 850	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



CBM-311

CBM-211

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



CPC2-28 + TDP-28

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



DPN-28



DPC-28

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

MOBILE TRAY DISPENSING TROLLEYS & SAUCEPAN SET

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	Dimensions (W x D x H)	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 x 560 x 915	40
CNBC	2112482102	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 Overhead cutlery holder with 4 sections	640 x 560 x 1335	40

FAGOR MULTI-PURPOSE SAUCEPAN SET

- Multi-purpose 18/10 Stainless Steel Saucepan Set: 16-piece cookware set includes: 1.5 quart saucepan, 2.5 quart saucepan, 4 quart Dutch oven, 10 inch nonstick frying pan, 2 detachable handles, 4 stainless steel lids, 4 plastic lids
- Convenient: Cook and store all in the same pot! Plastic covers and metal lids give you endless possibilities
- Unique: This space saving design allows for storage of the entire cookware set inside one 4 quart saucepan
- Easy Operation: Detachable handles are easy to operate. Just lift lever and push down! Multipurpose design eliminates excess cookware in your kitchen. Everything you need is included
- Versatile: Specially designed metal lids double as a colander. Strain away liquid directly from the pot.
- Cookware can be used on all stove tops including induction cookers and go from the range or oven, directly to the table or be stored in the fridge!



19001 SAUCEPAN

Model	Reference	Description	Net Weight (KG)
19001 SAUCEPAN	19001 SAUCEPAN	16 Piece Multi-Purpose Saucepan Set	5