

# SCOTS ICE AUSTRALIA

foodservice equipment

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



**icematic**



**LAINOX**



**fireX**



## COMPANY BOOK

BRANDS & PRODUCT CATALOGUE

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# HIGH QUALITY COMMERCIAL FOODSERVICE EQUIPMENT

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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

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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

**Eloma** combi and bakery ovens

**Firex** tilting kettles & stock pots

**Dihr** dish and ware washing equipment

**Moduline** low temperature ovens and holding cabinets

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# ICEMATIC

## THE WORLD LEADERS OF ICE MACHINES

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

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

# SOLID CUBE ICE

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The CS 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.

Hotels ●●●●●

Restaurants ●●○○○

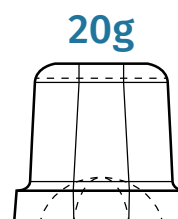
Fast Food ●●●●●

Bars ●●●●●

Pubs ●●●●●

Nightclubs ●●●●●

Medical ●●●●○



**20g**  
**BRIGHT CUBE**  
32mm x 35mm x 37mm

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.

Hotels ●●●●

Restaurants ●●●●●

Fast Food ●●●●●

Bars ●●●●●

Pubs ●●●●●

Nightclubs ●●●●●

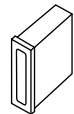
Super Markets ●●●○○

Medical ●●●●○

Industry ●●○○○

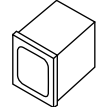


6g



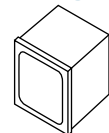
**HALF CUBE**  
24mm x 10mm x 29mm

10g



**FULL CUBE**  
24mm x 22mm x 22mm

17g



**LARGE CUBE**  
24mm x 29mm x 29mm

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 F 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.

Hotels ●●●●●

Restaurants ●●●●●

Fast Food ●●●●○

Bars ●●●●●

Pubs ●●●●●

Nightclubs ●●●●○

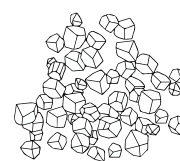
Spas ●●●●●

Fish Markets ●●●●●

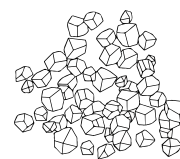
Super Markets ●●●●●

Medical ●●●●○

Industry ●●●●●



**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 NU 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.

Hotels ●●●●

Restaurants ●●●●

Fast Food ●●●○

Bars ●●●●

Pubs ●●●●

Nightclubs ●●●●

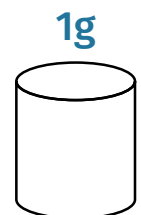
Spas ●●●●

Fish Markets ●●●●

Super Markets ●●●●

Medical ●●●○

Industry ●●●●



1g

**NUGGET ICE**  
11 mm Ø x 13 mm H

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.

Hotels ●●●●

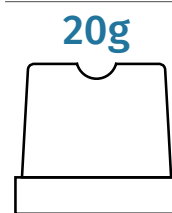
Spas ●●○○

Medical ●●○○

Industry ●●○○



**CUBELET ICE**  
16mm x 15mm x 8mm



**GOURMET CUBE**  
29 mm Ø x 34 mm H

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.

# ICE TRANSPORTATION

The DR 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.

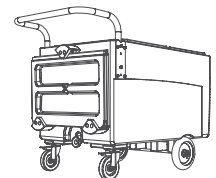
Hotels ●●●●

Fish Markets ●●●●

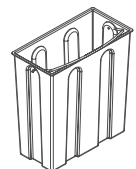
Super Markets ●●●●

Medical ●● ○○

Industry ●●●●



**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

## PROFESSIONAL FOODSERVICE EQUIPMENT

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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.



baron

# SALAMANDER GRILLS

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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.

Gas models

Electric models

Rapid warm up times

High temperatures

Adjustable height settings

Wall mounting options



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

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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.

Cook tops

Cooking ranges

Target tops

Griddle plates

Fryers

Pasta Cookers

Chargrills

Bratt pans

Stock pots

Refrigerated bases

Neutral elements

Static ovens



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

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The right choice 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

## EXCELLENCE IN THE KITCHEN

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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®



# LEO OVENS

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All Lainox LEO combi oven steamers are designed to be robust, safe, simple to use and outstandingly reliable, the ideal mix of performance for perfect results, every time.

Cooking can be multilevel, combined or cycle-based, facilitated by core temperature control instruments, fast and flexible thanks to the range of possibilities offered by touch technology.

Time and space management becomes more streamlined and cleaning is automatic.

Touch screen controls

Automatic washing

HACCP control system

Convection from 30°C to 300°C

Steam from 30°C to 130°C

Combined Convection +  
Steam from 30°C to 300°C.

Climate moisture control



Lainox combi ovens, as well as having traditional qualities and indispensable robustness, are equipped with an advanced electronic interface which allows them to communicate with (HACCP) hygiene control systems.

# COMPACT NABOO

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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.

## 7" Touch-Screen Controls

Convection from 30°C to 300°C

Steam from 30°C to 130°C

Combined Convection + Steam from 30°C to 300°C.

Automatic Washing System

Fast-Dry Boosted®

Intelligent Energy System

AUTOCLIMA® Control

Fan speed in 2 levels

WiFi Connectivity

HACCP data and display



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

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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.

10" Touch-Screen Controls

Convection from 30°C to 300°C

Steam from 30°C to 130°C

Combined Convection + Steam from 30°C to 300°C.

Automatic Washing System

Fast-Dry Boosted®

Intelligent Energy System

AUTOCLIMA® Control

Fan speed in 2 levels

WiFi Connectivity

HACCP data and display



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

## PROFESSIONAL REFRIGERATION EQUIPMENT

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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

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

Self contained

Remote units

Cold rooms

Self contained units from  
3 x 1/1 GN to 24 x 1/1 GN.

Remote units from 20 x  
1/1 GN to massive 4 x (20 x  
2/1 GN).



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

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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.

Blast Chilling  
Blast Freezing  
Slow Cooking  
Retarder Prover  
Warm Holding  
Multilevel  
Thawing



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

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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.

Rated at +43°C Ambient Temperature

Refrigerators

Freezers

Upright Versions

Counter Versions

Roll In/Out Versions

Steel Doors

Glass Doors

R290 Natural Propane Gas Versions On Request



Also available with  
**100%** natural propane gas  
**R290**  
with zero  
environmental  
**impact**

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.

# ELOMA

THE EXPERTS IN COOKING & BAKING

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Eloma is based on a balanced blend of traditional and modern – from the development of the first combi steamer to the latest GENIUS MT generation.

We remain true to this philosophy so that you can continue to experience the joy of cooking and baking in the future.

For us, tradition is “100 per cent made in Germany”. We undertake to provide the very best quality thanks to German engineering and craftsmanship.

For us, modern aspects include technology with little environmental impact, versatility and simple operation which is fun and easy to understand.





# GENIUS<sup>MT</sup> COMBI OVENS

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The future of cooking from Eloma: the combi steamer GENIUS MT delights with its advanced MT Technology which is tailored to various requirements of the out-of-home market, e.g. in restaurants, canteen kitchens and the system catering.

Thanks to the high resolution MultiTouch Display and the intuitive controls, it is possible to concentrate on what is important: just cooking! Innovative functions such as Last 20, Multi Cooking or Climatic® MT lend a hand.

7" MultiTouch Display

Convection from 30°C to 280°C

Steam from 30°C to 130°C

Combined Convection + Steam from 30°C to 280°C.

Right & left hand hinge options

Multi Cooking

Autoclean® MT

HACCP data and display

Fan speed in 5 levels

Eloma live steam system



The GENIUS MT is the perfect combi-steamer for every location. The latest technologies, intuitive operation and additional features allow you to concentrate on what's most important: cooking.

# MULTIMAX COMBI OVENS

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When developing the MULTIMAX combi-steamer we pursued a clear target: Highest efficiency by reducing things to the essentials. No frills. No fuss. And the result is what many chefs wished for: A reliable, uncomplicated craftsman. MULTIMAX is a reliable partner. It supports the kitchen staff in all work processes and makes sure that the chef can do his job with due passion and concentration. Easy handling and quality craftsmanship.

5" Touch-Screen with  
Push-dial

Convection from 30°C to  
280°C

Steam from 30°C to 130°C

Combined Convection +  
Steam from 30°C to 280°C.

Autoclean®

Right & left hand hinge  
options

Clima-activ®: active  
dehumidification

Fan speed in 5 levels

Autoreverse fan

HACCP data and display



The best things in life are the simple things. This is the case with the MULTIMAX combi-steamer, simply by concentrating on what's really needed. And that's exactly what makes your MULTIMAX so valuable. It's all about cooking.

# JOKER COMPACT OVENS

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Little professionals for great cooking and baking results. A good chef can perform in the smallest spaces, and exceed expectations. Especially when working with the right equipment.

Whether you would like to steam, combi steam or work in convection mode - JOKER is a reliable helper on all levels. And all of this with only 52 cm width.

Top or side mounted  
control options

Convection from 30°C to  
280°C

Steam from 30°C to 130°C

Combined Convection +  
Steam from 30°C to 280°C.

Autoclean®

Right & left hand hinge  
options

Active dehumidification

Fan speed in 5 levels

Autoreverse fan

HACCP data and display



Highest efficiency in the smallest space, that's how it works with the new JOKER. The cavity is the same width and height on all three JOKER models. Based on this, you can configure your JOKER individually.

# FIREX

## STATE-OF-THE-ART COOKING SYSTEMS

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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.

**firex**  
*friendly innovation*

# CUCIMIX TILTING BRAISING PANS

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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.

Bolognese sauce

Pasta sauces

Stew

Mirepoix

Risottos

Polenta

Caramel

Jams and marmalades

Vegetable stew

Sautéed vegetables



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

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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.

Pasta sauces

Rice

Chicken

Shallow fry

Stew

Spare ribs

Meat balls

Omelette

Legumes

Potatoes

Carrots



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

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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.

Chicken

Shallow fry

Stew

Spare ribs

Meat balls

Omelette

Mirepoix

Risottos



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

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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.

Soups

Boiled foods

Broths

Pasta

Rice

Sauces

Polenta

Potato/vegetable purées

Bechamel sauce

Custards and puddings

Jellies

Dairy-based products



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

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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.

Thick soups

Thin soups

Boiled foods

Broths

Custards

Puddings

Jellies

Dairy-based products



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

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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.

Broths

Rice

Pasta

Fish

Meat

Eggs

Vegetables

Legumes



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

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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.

Vegetables

Legumes

Fruits



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.

# DIHR

## DISH & WARE-WASHING EQUIPMENT

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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

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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.

Four wash cycles

Double skin door with safety switch

Non-return valve

2 washing/rinsing arms

Built in rinse aid and detergent dispenser

Optional in built water softener

Ideal for bars, pubs, restaurants and hotels



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

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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.

Six wash cycles

Reverse osmosis compatible

Double skin door with safety switch

Non-return valve

2 washing/rinsing arms

Built in rinse aid and detergent dispenser

Ideal for bars, pubs, restaurants and hotels



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

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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.

Four wash cycles

Double or single skin  
hood construction

Non-return valve

410mm max dish height

500 x 500mm basket size

Boiler in AISI 316 stainless  
steel

2 washing/rinsing arms

Built in rinse aid and  
detergent dispenser

Ideal for bars, pubs,  
restaurants and hotels



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

# STACKING WASHERS

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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.

9 washing programs

Maximum glass height  
220mm (320mm upper  
level only)

Maximum dish height  
240mm (330mm upper  
level only)

Also takes 1/1GN (530x325)  
pans

Ultra low sound level and  
minimal heat loss

In-built water softener,  
drain pump, rinse aid and  
detergent dispenser

Ideal for restaurants,  
hotels, hospitals, clinics,  
care and nursing homes



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.



# POT WASHERS

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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.

Four wash cycles

Double skin construction

Non-return valve

Various rack sizes and maximum tray heights available

2 stainless steel washing/ rinsing arms

Built in rinse aid and detergent dispenser

Heat recovery options available for most models

Ideal for restaurants, hotels, catering, canteens, schools, airports, butchers & bakeries



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.

# FLIGHT & RACK WASHERS

The Dihr RX & QX ranges of rack conveyor & flight-conveyor dishwashers are the ideal answer for high demand establishments such as restaurants, canteens, schools, hospitals, hotels of any size, cruise-liners, caterers and airports.

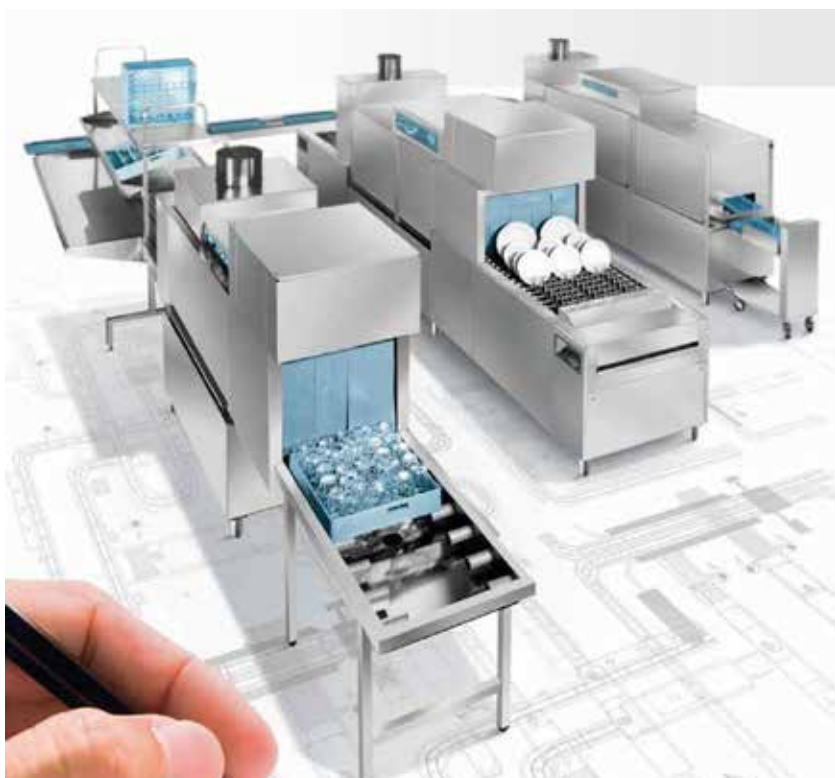
With multiple sizes, options and accessories these lines offer tailor made solutions for any customer needs.

Ideal solution to deal with heavy workloads

Tailor made solutions for any customer needs

Wide range of models with a number of customised solutions

Ideal for large canteens for schools, hospitals, hotel, cruise ships, catering services and airports



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**

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# MODULELINE

## CATERING EQUIPMENT SPECIALISTS

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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

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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.

Restaurants

Banqueting

Hotels

Hospitals

Stadiums

Schools

Central kitchens

Conference centres

Aged care

Casinos

Food manufacturing



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

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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.

Restaurants

Banqueting

Hotels

Hospitals

Stadiums

Schools

Central kitchens

Conference centres

Aged care

Casinos

Food manufacturing



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

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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.

Restaurants  
Banqueting  
Hotels  
Central kitchens  
Pubs  
Gastronomy  
Casinos  
Food manufacturing



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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