



**Dualit®**

Catering

# Catering

We know that what professional chefs need from us is reliability, heavy-duty performance and products that are built to last.

Dualit has been designing, engineering and manufacturing catering products for over 65 years. Whether classic, conveyor or contact toasters, we've got a commercial product that meets your needs. Complementing our original catering products, the collection now features a range of fryers, grills and griddle – all giving you the quality and performance you've come to expect from Dualit.

Visit: [www.dualit.com/catering](http://www.dualit.com/catering)



Product videos



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How to guides



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# Classic toasters

Dualit's Classic toaster has always been commercial-grade, with performance a top priority. From its unique ProHeat elements to its hand-built assembly and replaceable parts, the Classic toaster is built to last.



2 slot



4 slot



2 slot  
Sandwich toaster



4 slot  
Sandwich toaster



3 slot



6 slot



4 slot  
Bun toaster



6 slot  
Bun toaster

# PROHEAT® elements

Dualit's patented ProHeat elements are the key feature of the Classic and Catering Pop-Up toasters. Their unique, armour-plated design protects the filaments from damage, whilst the extra 'winds per square cm' ensure that the bread is toasted more evenly.



## Protective covering

The durable protective film keeps the filaments clean and makes our ProHeat elements virtually unbreakable

## Even toasting

No element has as many 'winds per square cm' as Dualit's ProHeat element – which makes for the most evenly toasted bread

## Replaceable

Elements are the primary cause of failure in toasters. ProHeat elements are therefore replaceable

# Classic Vs Catering Pop-Up



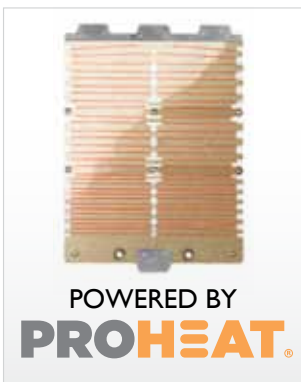
## A commercial-grade design classic, perfect for a busy service

- Unique ProHeat® elements
- Mechanical timer
- Manual eject lever
- Accessories available for sandwiches, bagels and buns
- Hand assembled, with assembler's individual mark on base plate



## Convenience of a pop up toaster, designed for commercial use

- Unique ProHeat® elements
- Electronic control
- Automatic pop-up
- Toasts up to 240 slices per hour
- Intelligent browning - auto adjust toasting time



POWERED BY  
**PROHEAT**



# Catering Pop-Up toaster

NEW



## Unique patented ProHeat® elements:

Exclusive to Dualit, ProHeat elements have a protective **armour plated** layer covering the filament making them virtually unbreakable



## Pop-Up:

It couldn't be simpler: drop in the bread and lower the lever. The toast will automatically pop-up, browned to perfection, when ready



## Replaceable parts:

Designed for continual, day in, day out use. However, if wear and tear eventually take their toll, virtually **every part** can be replaced

## Build quality:

Built to the highest standards. With a weighty 7.5Kg stainless steel body, it is designed specifically for commercial use

## Intelligent browning:

Set the browning control for a specific bread; the toaster then auto-adjusts the time to ensure consistent browning from the first to last slice. Spring-loaded slots centre the bread for even browning on both sides

## Flexible:

Wide, 30mm slots allow for the chunkiest bread

## Simplicity itself:

Virtually foolproof, Dualit's new electronic browning control is designed to minimise the guess work and produce consistently great results every time. Making the Catering Pop-Up toaster perfect for self-service buffet areas

## Reliable:

Rigorous endurance testing and regular Dualit 'crunch' tests ensure that convenience and simplicity never compromise reliability and toast quality

## How to make toast



# Conveyor toasters

Easy for customers or perfect for a hectic breakfast service, Dualit's conveyor toasters produce from 360 slices of toast an hour (DCT2) up to 500 slices an hour (DCT3). That's enough for even the hungriest of guests!



DCT2



DCT3

# Soup kettles

At Dualit, we know that soup is a staple ingredient of many catering operations. From the 6L wet-heat steel finish kettle to the 11L wet and dry 'workhorse', our range of soup kettles are perfect behind the scenes or out on show.



11 litre  
Wet & dry heat



6 litre  
Wet heat



10 litre  
Wet heat

# Contact toaster and waffle iron

Both contact toaster and waffle iron feature heavy grade cast aluminium plates which can be operated independently to save energy. All plates incorporate a double-layer of non-stick coating whilst the depth of the contact hotplates allows for extremely generous toasted sandwich fillings.



Contact toaster



Waffle iron

# Contact grills

Contact grills play an essential role in the kitchen, useful throughout the day. The Dualit range includes a single size for individual portions, the Panini and a double grill for versatility. All have flat base plates for faster cooking time...because we know time is money.

Panini



Single



Double

# Fryers

Dualit's 5L, 6L and 8L twin deep fat fryers create the crispiest deep-fried foods. All our fryers are engineered in stainless steel with removable controls, elements and oil carriers.

8 Litre



5 Litre



6 Litre

# Salamander and griddle

Perfect for producing those finishing touches to the tops of lasagne, pies or desserts, the Salamander is a versatile and convenient way to create grilled dishes quickly. The Dualit griddle boasts a stainless steel griddle plate specifically designed to ensure even heat across the entire cooking area.












Salamander





Griddle






## Choose your toaster

		Power (kW)	Capacity	Dimensions WxDxH (cm)	Weight (Kg)	Output per hour	ProHeat elements	Replaceable parts	All metal body	Bagel/Bun setting	Peek & Pop	Sandwich cage	Defrost setting	Hand built	Colours available
	2 slot Toaster	1.5	1/2	31x21x22	4.8	80	●	●	●	●	●	○	●	●	●
	3 slot Toaster	1.7	2/3	31x21x22	4.0	120	●	●	●	○	●	○	●	●	●
	4 slot Toaster	2.2	1/2/4	36x21x22	4.2	160	●	●	●	●	●	○	●	●	●
	6 slot Toaster	3.0	2/4/6	46x21x22	5.1	240	●	●	●	○	●	○	●	●	●
	2 slot Sandwich	1.5	1/2	31x21x22	4.8	80	●	●	●	○	○	●	○	●	●
	4 slot Sandwich	2.7	1/2/4	46x21x22	5.5	160	●	●	●	○	○	●	○	●	●
	4 slot Bun	1.0	1/2	36x21x22	4.5	88	●	●	●	●	●	○	○	●	●
	6 slot Bun	1.5	1/2/3	46x21x22	5.5	133	●	●	●	●	●	○	○	●	●
	Catering Pop-Up <b>NEW</b>	2.7	2/4	35x36x23	7.5	240	●	●	●	○	○	○	○	○	○

## Choose your conveyor toaster

		Power (kW)	Capacity (slices)	Dimensions WxDxH (cm)	Weight (Kg)	Slices per hour	Quartz elements	Manually adjustable	Auto control	Bagel/Bun setting	Quick start	Power saver	Safety cut-out	Cool touch
	DCT2 Conveyor	2.8	2	37x64x40	20	360	●	○	●	●	●	●	●	●
	DCT3 Conveyor	4.1*	3	47x64x40	24	500	●	●	○	●	●	●	●	●

## Choose your soup kettle

		Power (kW)	Capacity (Litre)	Dimensions H x D(cm)	Weight (Kg)	Wet heat	Dry heat	Longlife elements	Pressed body	Cast body	Stainless steel liner	Variable simmerstat	Safety cut-out	Colours available
	6L Soup kettle	0.30	6	36x25	3.4	●	○	●	●	○	●	●	●	●
	10L Soup kettle	0.46	10	38x34	4.5	●	○	●	●	○	●	●	●	●
	11L Soup kettle	0.85	11	38x34	8.0	●	●	●	○	●	●	●	●	●

\*requires permanant isolator

● Yes ○ No ○ Optional

### Choose your Contact toaster



	Power (kW)	Capacity (slices)	Dimensions WxDxH (cm)	Weight (Kg)	Output per hour	Replacable parts	All metal body	Toasted sandwiches	Waffle plates	Non-stick coating	Independent control	Non slip feet
Contact toaster	1.6	1/2	40x22x19	6.0	60	●	●	●	○	●	●	●
Waffle iron	1.6	1/2	40x22x19	5.5	60	●	●	○	●	●	●	●

### Choose your Contact grill



	Power (kW)	Temp (range °C)	Dimensions WxDxH (cm)	Weight (Kg)	Grilling area W x D (cm)	Replacable parts	Permanent Isolator	13amp plug	Cast Iron Plates	Ribbed top flat bottom	Heating light	Cleaning brush
Single grill	1.8	50-300	39x44x21	14.5	22 x 23	●	○	●	●	●	●	●
Panini grill	2.2	50-300	51x45x21	20.0	34 x 23	●	○	●	●	●	●	●
Double grill	1.8 + 1.8*	50-300	64x43x21	28.5	47 x 23	●	○	●	●	●	●	●

### Choose your Fryer



	Power (kW)	Capacity (Litre)	Dimensions WxDxH (cm)**	Weight (Kg)	Max temp (°C)	Adjustable Thermostat	Drain tap	Heating light	Heavy duty basket	Removable controls	Heatproof handle	Overheat cut-out
5.0L Fryer	2.95	5	35x47x29	5.0	190	●	○	●	●	●	●	●
8.0L Fryer	2.2 + 2.2*	8	52x42x30	11.0	190	●	○	●	●	●	●	●
6.0L Fryer	2.95	6	37x46x40	11.0	190	●	●	●	●	●	●	●

### Choose your Grill



	Power (kW)	Temp (range C)	Dimensions WxDxH (cm)**	Weight (Kg)	Grilling area W X D (cm)	Adjustable Thermostat	Drip tray	Heating light	Easy to use controls	Non slip feet	Heatproof handle	Overheat cut-out
Salamander	2.0	50-250	69x35x28	13.0	46x25	●	●	●	●	●	●	●
Griddle	2.4	50-300	55x45x25	10.0	52x33	●	●	●	●	●	●	●

\*uses two 13 amp plugs \*\*excludes handle

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Dualit range

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