

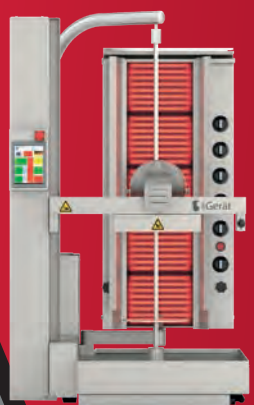


# VALERA

...for Service, ...for Support, ...for Success

## The Good Refrigeration and Catering Equipment Guide

Version 22.0



2022/23



## KEY SYMBOLS



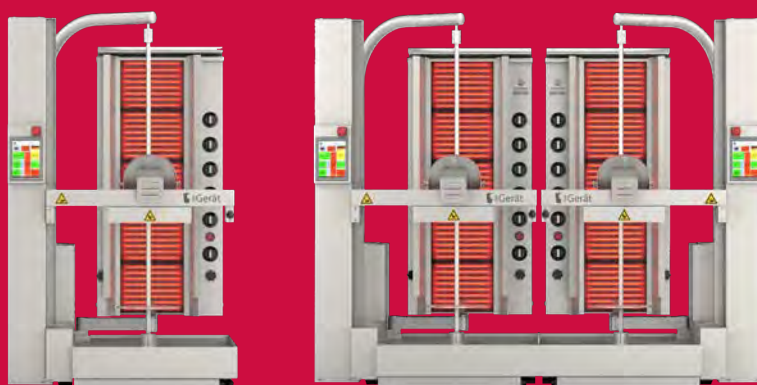
Available to  
order only



New  
Product  
for 2022/23

# NEW PRODUCTS FOR 2022!

## COOKING & FOODSERVICE



Robotic Kebab Machines  
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## REFRIGERATION



Stainless Steel Refrigeration Range

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Supermarket - Chest/Combi Freezers

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# VALERA

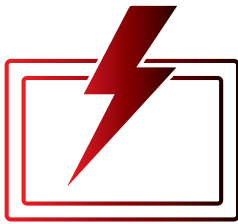
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## COMMERCIAL MICROWAVE OVENS

### POWER

1000 watt



1800 watt

From 1000 watts up to the most powerful 1800 watt microwave in the market

### EVEN HEAT DISTRIBUTION

Uniform heating performance achieved by twin magnetrons (top and bottom feed)



### PERFECT SIZES



Compact 17 Litre for small foot print to High Capacity 34 Litre Cavity sizes

### EASY TO CLEAN

High quality Stainless Steel body and internal cavity make the Valera Microwave range easy to hygiene clean, wipe and very durable.



### STACKABLE

1800 Watt Microwaves can be stacked for space saving



### EASY TO PROGRAM

Electronic Touch Pads  
With up to 100 presets  
With x2 x3 facility

Special Brail Keypad



*Choose the best, specify Valera*



## KEY FEATURES

- Easy to use and programme
- The ideal oven for self service and light duty applications
- Perfect to heat a variety of snack food items quickly and consistently every time
- Ideal for Cafes, Petrol Forecourts, C-stores or any "Front of House" locations for assisted or self service operations
- Program lock – allows one touch operation of the programme pads
- Memory function
- Multi-quantity function
- Express Cooking
- Beep Tone option



# Commercial Microwave Oven



1000 Watt Microwave



VMC 1000

## Valera VMC 1000

[See Price List](#)

Power Output (Watts)	1000	Door Type	Left hand hinged
External Dimensions (w x d x h) mm	511 x 432 (inc. handle) X 311	Weight Kg	16.5
Internal Cavity Dimensions (w x d x h)mm	327 x 346 x 200	Stackable	No
Capacity – Useable cavity space Litres	25	Magnetron system	1 / bottom Feed
Power Required Watts / amps	1500W (13 amp plug)	Controls	Electronic with digital display 10 programmable memory pads 2 and 3 stage heating setting Double quantity [x2] function Programme lock
Power Supply	230-240V / 50Hz		
Finish – Exterior / Interior	Stainless Steel		
Base Plate	Sealed-in ceramic		

# Commercial Microwave Oven



## 1800 Watt Microwave



VMC 1850



### KEY FEATURES

- Affordable professional solution for the kitchen
- Compact high powered heavy duty oven
- Easy to clean interior with removable ceiling plate
- Easy to use and programme
- Self diagnostic
- Clean air filter reminder
- Cycle counter – records the number of operations
- Key Beep tone options
- Interior Oven Light
- Pull open door with wide easy view window
- Two ovens can be securely stacked one on top of another - stacking kit available
- Even energy distribution, top & bottom magnetron
- Motor driven double rotating antenna
- Accommodates 1/2 Gastronorm



### Valera VMC 1850

See Price List

Power Output (Watts)	1800	Door Type	Left hand hinged
External Dimensions (w x d x h) mm	420 x 563 (inc. handle) X 340	Weight Kg	31.6
Internal Cavity Dimensions (w x d x h)mm	330 x 310 x 175	Stackable	Yes
Capacity – Useable cavity space Litres	17	Magnetron system	Two, Top & Bottom feed
Power Required Watts / amps	3000W (13 amp plug)	Controls	Electronic with digital display 100 Programs, 10 Power levels 3 Stages of Cooking available Program lock to allow one touch operation Repeat function
Power Supply	230-240V / 50Hz		
Finish – Exterior / Interior	Stainless Steel		
Base Plate	Sealed-in ceramic		

## KEY FEATURES

- 34 Litre Oven Capacity
- Heavy duty kitchen use
- Ideal for high turnover of multi-portion and multiple single portions
- Digital touch control with LED display
- Membrane Control
- Multiple Power Levels
- Accommodates 2/3 Gastronorm

# Commercial Microwave Oven



## 1800 Watt High Capacity Microwave



VMC 1880

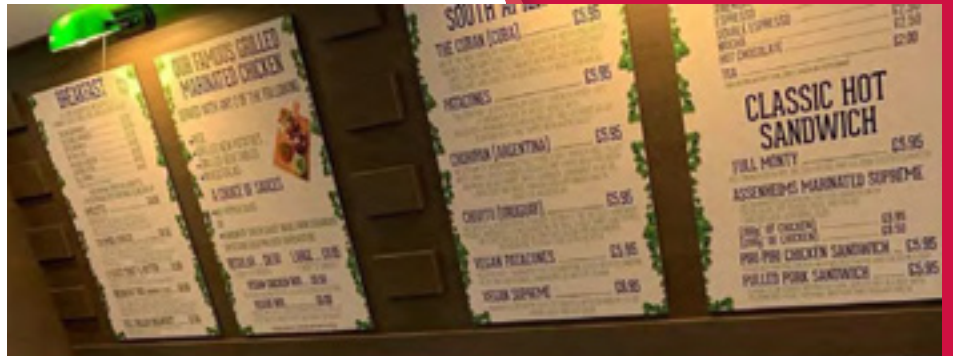


### Valera VMC 1880 High Capacity

[See Price List](#)

Power Output (Watts)	1800	Door Type	Left hand hinged
External Dimensions (w x d x h)mm	574 x 528 x 367	Weight Kg	34.3
Internal Cavity Dimensions (w x d x h)mm	360 x 409 x 225	Stackable	Yes
Capacity – Useable cavity space Litres	34	Magnetron system	Two, Top & bottom Feed
Power Required Watts / amps	3000W (13 amp plug)	Controls	Electronic with digital display 100 Programs, 5 Power levels 3 Stages of Cooking available Program lock to allow one touch operation
Power Supply	230-240V / 50Hz		
Finish – Exterior / Interior	Stainless Steel		
Base Plate	Sealed-in ceramic		





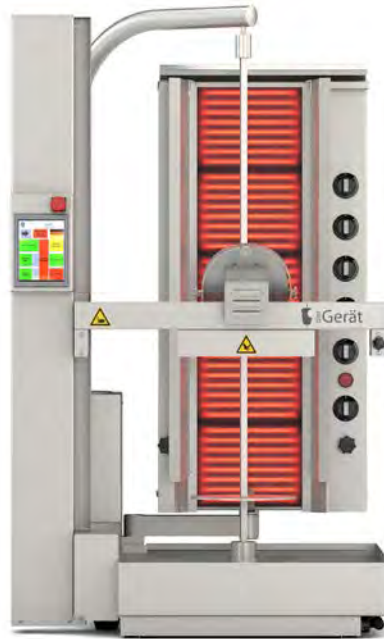
## KEY FEATURES

- Doner Kebab Robot / Kebab Lift and Knife Sharpener
- Perfectly prepares any kind of doner meat and even cuts into the desired portions
- Easier/Faster and more hygienic
- Engineered and manufactured in Germany
- Saving on labour costs
- Keeping a constant eye on costs and quality
- Reduces gas consumption by 30-40%
- Touch screen easy handling
- Individual controlling of modern cutting process

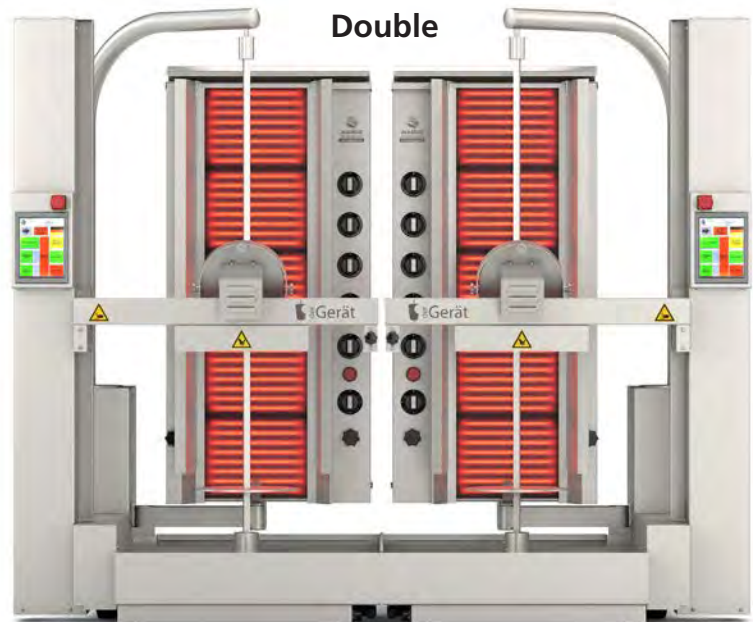
# Robotic Kebab Machines



Single



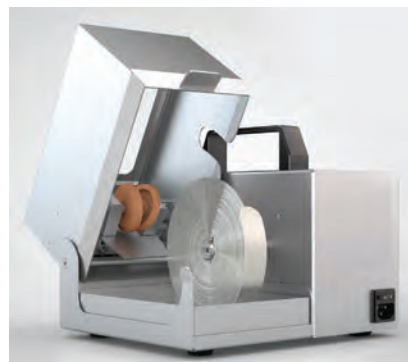
Double



## Optional Extras



Kebab Lift



Knife Sharpener



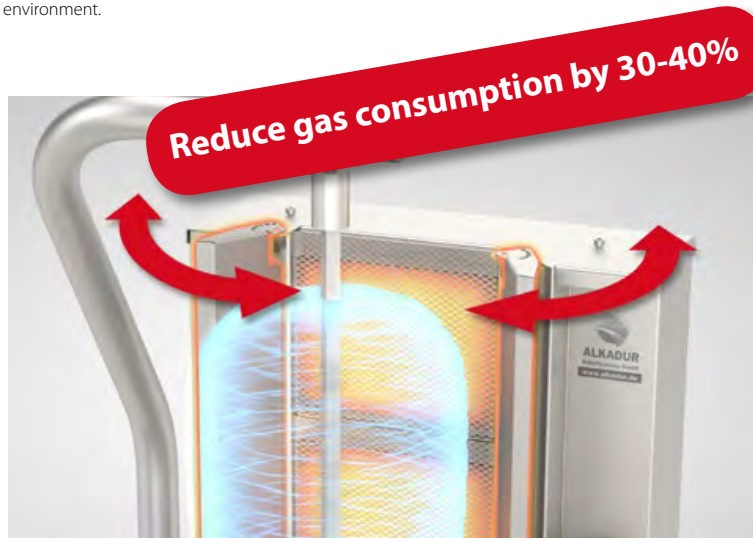
Model	Dimensions (W x D x H)	Spit Loading Weight	Input Power (Robot)	Supply Voltage	Control Voltage	Drive Axis	See Price List
Masterpiece S	800 x 800 x 1150	60 kg	max. 0.25 kWh	110V/230V / 1Ph / 50/60 Hz / PE	48V	4 Axis	
Masterpiece L	800 x 800 x 1250	110 kg	max. 0.25 kWh	110V/230V / 1Ph / 50/60 Hz / PE	48V	4 Axis	
Masterpiece XL	800 x 800 x 1460	160 kg	max. 0.25 kWh	110V/230V / 1Ph / 50/60 Hz / PE	48V	4 Axis	



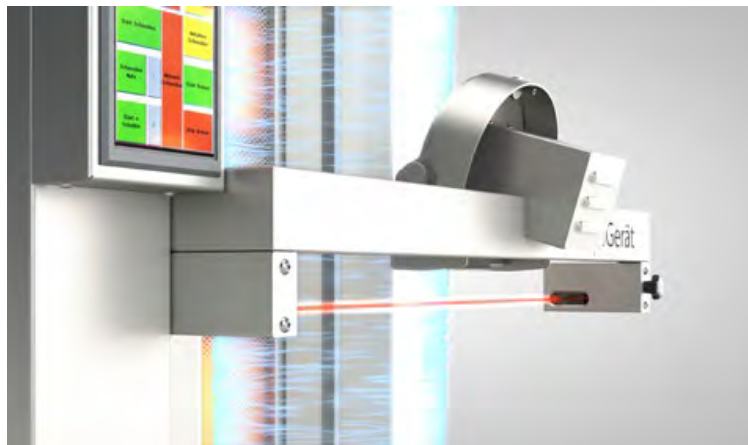
# Robotic Kebab Machines



Swivelling shielding plates help to reduce the heat radiation and thus create a better working environment.



Upgrading the conventional gas barbecue helps to reduce gas consumption by 30% – 40%,



Sensors ensure optimal preparation and portioning of the doner meat.



Stainless Steel



Magic Blue



Diamond Black



# QUIK N' CRISPY - FAT FREE REGENERATION FRYERS



- VERSATILE
- FRIES, GRILLS & BAKES
- OFFER HEALTHIER FOODS
- ONE-TOUCH OPERATION
- NO EXTRACTION, NO FAT, NO MESS
- ROBUST CONSTRUCTION

## TURN ON THE PROFITS

The Quik n' Crispy is the affordable solution enabling you to add delicious hot fried foods & other items to your menu - Golden & Crispy outside, Tender & Juicy inside!

You no longer need deep fat fryers, grills and expensive extraction systems.

The Quik n' Crispy is fast, safe and easy to use with programmable preset buttons. It is also space efficient - sitting side by side with your microwave oven.

The patented Quik n' Crispy® Models uses a combination of forced hot air, radiant heat and elevated perforated cooking basket to prepare ovenable frozen foods to the taste and texture as if they were deep-fat fried.

Crispy on the outside and moist and tender on the inside.



# Fat Free Regeneration Fryers



GF II D



110 mm depth for air filtration system

GF 5 D



## KEY FEATURES

- Ideal for businesses who wish to prepare and serve profitable restaurant quality menu items at a fraction of the cost of building a commercial kitchen
- New Easy to Use LCD Colour Touch Screen Display – Create and Edit 15 recipes with menu names, times and temperatures
- USB feature to import and export recipes to multiple units
- Simple and easy to operate – you don't need a culinary trained chef or cook to produce crispy and delicious menu items
- **VERSATILE**  
Increase your profits by serving freshly cooked menu items that keep your customers coming back for more
- **FRIES, GRILLS & BAKES**  
No added oil or fat - Fries crispy ovenable foods, grills precooked meats and bakes pizzas & snacks
- **OFFER HEALTHIER FOODS**  
Fried foods prepared in the Quik n' Crispy are 20% to 40% lower in fat and cholesterol
- **ONE-TOUCH OPERATION**  
Programmable preset settings allow easy and fast one-touch operation
- **NO EXTRACTION, NO FAT, NO MESS**  
Easy to clean and maintain for long-term durability and hygienic operation

## TYPICAL COOKING GUIDE

Food Type	Qty GFII D	Qty GF5 D	Time Taken
Frozen Onion Rings	1 Kg	2.5 Kg	6 mins
Frozen Spring Rolls / Samosas	2 Kg	5 Kg	4 mins
French Fries	0.5 Kg	1 Kg	3.30 mins

Model	External Dimensions (wxdxh) mm	Basket Dimensions (wxdxh) mm	Power Required Watts	Power Supply	Controls	Stackable	Weight Kg	See Price List
QnC-GFII D	533 x 508 x 343	305 x 305 x 50	2670 (13 amp Plug)	230V 50Hz	LCD Touch Screen. 15 Recipes preset.	Yes (kit available)	31	
QnC-GF5 D	736 x 533 (plus 63.5mm for overhang) x 635	419 x 419 x 80	5750 (30 amps)	230V 50Hz	LCD Touch Screen. 15 Recipes preset.	No	80	



# INDUCTION HOBS

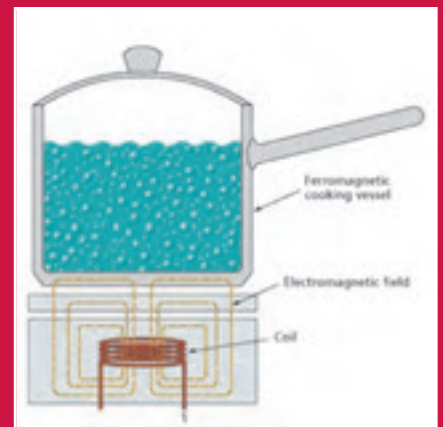
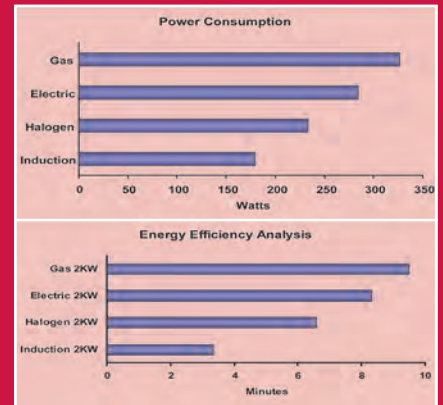


Valera's induction hob range includes Counter Top, Wok and Drop-In versions to meet any chef's requirements

## Safe, Efficient and Fast

- Induction hobs use electromagnetic energy to heat the food directly and to offer today's chefs a wide range of benefits. They can also use virtually any cookware that has a ferrous content including 18/8 stainless steel.
- **Instant control** - from simmer to boil or vice versa in a matter of seconds!
- **Energy efficient**
  - Only uses electricity when the pan is on the hob
  - Is more efficient than gas, electric and halogen in time and energy consumption as shown in the table
- **Safe** - No flame or hot hob surface
- **Hygienic and Easy to clean** – Smooth wipe clean surface with no dirt /grease traps
- **Pots and Pans stay cleaner** – Longer working life of cookware
- **Portable** – counter top versions are easy to move
- **Reduces Heat in the kitchen, better working environment**
- **Ideal for theatre style, front of house cookery and outdoor catering**

Heating 1.5L of water from 25°C to 90°C



**"The equipment is better, it costs less and it saves more on running costs"**





# Counter Top Induction Hobs



AT 25A



AT 25C



CT 35A



AT 50A



CT 70A

## KEY FEATURES

- Safe, Efficient and Fast
- Ideal to use near guests for theatre style, outdoor or front of house cookery
- Precise control – change temperature instantly and accurately (both Rotary and touch pad control panels available)
- Easy to clean both the hobs and pans
- Lower in time, cost and energy usage compared to gas, electric and halogen

## EXTRA SPEC DETAILS

- External Finish – Stainless Steel & Ceran Glass



Model	Dimensions (wxdxh) mm	Ceran Glass Dimensions mm	Electrical Consumption Watts	Power Supply	Control Panel	Settings	LED Display	Weight Kg	See Price List
AT25A	328 x 422 x 100	273 x 273 (4mm thick)	2500 (13 amp plug)	230v 1 phase	Rotary	9 power levels, 5 temperatures	Power & temperature	7	
AT25C	328 x 422 x 100	273 x 273 (4mm thick)	2500 (13 amp plug)	230v 1 phase	Touch Pad	9 power levels, 7 temperatures	Power & temperature	7	
CT35A	385 x 520 x 177	300 x 300 (6mm thick)	3500	230v 1 phase 20 amp supply	Rotary	19 power levels, 20 temperatures	Power & temperature & timer	13	
<b>S</b> AT50A	385 x 520 x 197	300 x 300 (6mm thick)	5000	380/415v	Rotary 3 phase	19 power levels, 4 pre-set buttons	Power	15	
CT70A	400 x 735 x 195	350 x 550 (6mm thick)	2 x 3500 (7 kW)	230v 1 phase 32 amp supply	Rotary	19 power levels, 4 pre-set buttons per hob	Power & temperature	26	

## KEY FEATURES

- Safe, Efficient and Fast
- Innovative design to suit requirements of chefs using Woks
- "At-table" cooking experience for customers with Wok style cooking
- Precise control – change temperature instantly and accurately
- Easy to clean both the hobs and woks
- Lower in time, cost and energy usage compared to gas, electric and halogen

## EXTRA SPEC DETAILS

- External Finish – Stainless Steel and Ceran Glass
- LED display
- FREE high quality wok supplied



# Wok Induction Hobs



CW25A



CW35A



ABW50A



Model	Dimensions (wxdxh) mm	Ceran Glass Dimensions (diameter) mm	Electrical Consumption Watts	Power Supply	Control Panel	Settings	Weight Kg	See Price List
CW25A	385 x 422 x 150	311 (6mm thick)	2500	230v 1 phase	Rotary	9 power levels,	8	
CW35A	385 x 520 x 223	311 (6mm thick)	3500	230v 20 amp supply	Rotary	19 power levels,	13	
ABW50A	400 x 400 x 212 (Cut out W375 x D375 mm)	311 (6mm thick)	5000	380/415v 3 phase (8 amps / ph)	Rotary	19 power levels, 4 pre-set buttons	15	



# Drop-In Induction Hobs



## KEY FEATURES

- Safe, Efficient and Fast
- Ideal to integrate into your work surface
- Easy to clean both the induction surface and pans with no flames
- Precise control – change temperature instantly and accurately
- Lower in time, cost and energy usage compared to gas, electric and halogen

## EXTRA SPEC DETAILS

- External Finish – Stainless Steel & Ceran Glass



AB20A



CB35A



AB50A



ABW50A



CB70A



Model	Dimensions (wxdxh) mm	Ceran Glass Dimensions (diameter) mm	Electrical Consumption Watts	Power Supply	Control Panel	Settings	Weight Kg	See Price List
AB20A	360 x 380 x 178 (Cut-out w325 x d350 mm)	360 x 380 (4mm thick)	2000	230v 1 phase	Rotary	9 power levels	8	
CB35A	385 x 385 x 178 (Cut-out w355 x d355 mm)	300 x 300 (6mm thick)	3500	230v 1 phase 20 amp supply	Rotary	9 power levels	12	
AB50A	400 x 400 x 190 (Cut-out w385x d385 mm)	380 x 380 (6mm thick)	5000	380/415v 3 phase (8 amps / ph)	Rotary	19 power levels 4 pre-set buttons	15	
ABW50A	400 x 400 x 212 (Cut out w375 x d375 mm)	311 (6mm thick)	5000	380/415v 3 phase (8 amps / ph)	Rotary	19 power levels, 4 pre-set buttons	15	
CB70A	450 x 700 x 208 (Cut-out w430 x d680 mm)	350 x 550 (6mm thick)	2 x 3500 (7 kW)	230v 1 phase 30 amp supply	Rotary	19 power levels 4 pre-set buttons	20	





## BEVERAGE & ICE CREAM DISPENSERS

Be it front of house or back of house, this range not only looks the part but is the part!



If you are serving a glass of juice, squash and slush – display and dispense through the fantastic range of dispensers



Bag-in-Box Milk dispensers holding up to 3 gallons of milk. Ideal for self service.



Stylish unit perfect for mixing and dispensing thick hot chocolate or other hot drinks.



A fantastic new concept allowing the making and distribution of soft Italian ice cream in small quantities

## KEY FEATURES

- Holds up to 3 gallons of milk
- Quick pour and always cool
- Ideal for use in a busy servery
- Fully removable drip tray and dispense tap for cleanliness
- White or stainless steel finish
- Simple to load
- Easy to clean

## EXTRA SPEC DETAILS

- Power required – 13 amp

# Milk Dispenser

autonumis LIMITED **MADE IN THE UK**

Bag - in - Box



A10239

Fully removable drip tray



A10207



Model	Dimensions (wxdxh) mm	Description	See Price List
A10239	360 x 400 x 740	3 Gallon (13.6 litres) milk cooler White	
A10207	360 x 400 x 740	3 Gallon (13.6 litres) milk cooler Stainless Steel	



# Hot Chocolate Dispenser



## KEY FEATURES

- Perfect for mixing and dispensing
- Ideal for thick chocolate or other hot drinks
- New 5 litre large capacity bowl available
- Adjustable drink temperature
- Stylish with a high display capacity
- Easy to use, with removable bowl for ease of cleaning
- Overload protector

## EXTRA SPEC DETAILS

- Power required – 13 amp

Removable bowl for ease of cleaning



Anti-shock system



Easy to set temperature dial



Fully removable drip tray



Model	Dimensions (wxdxh) mm	Temperature Range	Capacity	Weight Kg	See Price List
Delice 3	240 x 290 x 410	+20 / +90°C	3 Litres	5	
Delice 5	240 x 320 x 490	+20 / +90°C	5 Litres	7	

## KEY FEATURES

- A new concept allowing the making and distribution of soft Italian ice cream in small quantities.
- Main body - white/stainless steel.
- 6 litre Capacity
- Makes the ice cream in less than an hour from mix + milk (or water : sorbet)
- Polycarbonate interior slightly inclined to facilitate distribution and cleaning process.
- Horizontal evaporator allowing conservation of product at an ideal temperature (around - 10°C)
- Displays the temperature at the front.
- Control panel (pre-set) allowing specific adjustments of temperature/product density/rotation speed of the mixer.
- Device for blocks in the tap – a lock for closing lid.
- Back panel (customisable) with a backlit LED light screen.
- Interior defrosting system
- Emergency stop system in case the lid opens
- Suitable for all types of preparation for soft ice cream.

## EXTRA SPEC DETAILS

- Power required – 13 amp

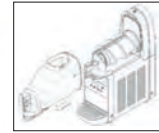


# Ice Cream Dispenser



Minigel 1

Removable anti-shock polycarbonate cover



Easy access for maintenance



Minigel 2



Minigel 3

### Model

### Dimensions (wx dxh) mm

### Temperature Range

### Capacity

### Weight Kg

### See Price List

Minigel 1

195 x 480 x 615

-10°C±1°C

1 x 6 litre

25

Minigel 2

390 x 480 x 615

-10°C±1°C

2 x 6 litre

45

Minigel 3

585 x 480 x 615

-10°C±1°C

3 x 6 litre

61

S



# Juice, Squash & Slush Dispensers



Deluxe12/2 Juice Dispenser



New Generation 10

## KEY FEATURES

### Deluxe 12 1/2/3

- Fantastic range of chilled dispensers with 1,2 or 3 x 12 litre polycarbonate bowls
- Suitable for a range of liquids including squash and fruit juice
- Easy to dismantle and clean
- Drink stirring by magnetic impeller

### NG (New Generation) 1/2/3

- Easy to use machine for slush/sorbets/frozen creams and cocktails
- LED technology backlit image
- LED wall
- Back lit display panel
- Recovery Energy – for energy saving (patented system)
- Optional Lid locking
- Time/Temperature backlit display

## EXTRA SPEC DETAILS

- External Finish – Stainless Steel
- Power required – 13 amp



Model	Dimensions (wxdxh) mm	Temperature Range	Capacity	Weight Kg	See Price List
Deluxe 12/1 Juice	180 x 470 x 570	+3/+8°C	1 x 12 litre	22	
Deluxe 12/2 Juice	360 x 470 x 570	+3/+8°C	2 x 12 litre	32	
Deluxe 12/3 Juice	540 x 470 x 570	+3/+8°C	3 x 12 litre	42	
NG 10/1	200 x 500 x 710	-4/+4°C	1 x 10 litre	27	
NG 10/2	400 x 500 x 710	-4/+4°C	2 x 10 litre	48	
NG 10/3	600 x 500 x 710	-4/+4°C	3 x 10 litre	64	



# Stainless Steel Fabrication, Extraction and Ventilation

\*POA







# VALERA

...for Service, ...for Support, ...for Success

Whatever your refrigerated or frozen food storage requirements, if you are looking for light duty equipment, Valera has a model to suit your needs.

## **Undercounter Chillers and Freezers**

White painted or Stainless Steel exterior undercounter chiller and freezer range to maximise the space in your kitchen or service area. Being small and compact in size also means that it consumes less power.

Although, perfect for any commercial kitchen, this range of undercounters can be used in student accommodation and other applications for everyday use with quick access.

## **Upright Chillers and Freezers**

Ideal for light duty commercial usage. Single door chillers and freezers, White or Stainless Steel exterior and different capacities to suit your needs.





## KEY FEATURES

- Silent operation
- Black casing as standard
- Stylish curved solid door
- Solid or glass door options
- Factory options of reversible door, different colours and finishes

## EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic defrost
- Refrigeration system – Absorption (works approximately 18°C less than room ambient temperature, roughly around 10°C)
- External Finish – Black casing or glass door
- Internal finish–White ABS
- Maximum Ambient Temperature - 25°C / 60% RH

# Hotel Mini Bars



KMB 35 STD



Model	Dimensions (wxdxh) mm	Net Weight Kg	Capacity Litres / cu ft	Electrical Consumption (kWh / 24h)	See Price List
KMB 35 STD	385 x 430 x 510	14	35 / 1.2	0.90	
KMB 45 STD	427 x 448 x 565	16	45 / 1.6	1.08	
KMB 60 STD	482 x 505 x 570	17	60 / 2.1	1.25	

Model	Dimensions (wxdxh) mm	Net Weight Kg	Capacity Litres / cu ft	Electrical Consumption (kWh / 24h)	See Price List
KMB 35 STD G	385 x 430 x 510	14	35 / 1.2	0.90	
KMB 45 STD G	427 x 448 x 565	16	45 / 1.6	1.08	
KMB 60 STD G	482 x 505 x 570	17	60 / 2.1	1.25	

# Light Duty Upright Chiller



**KBC 390 SD**



**KBC 390 S**

## KEY FEATURES

- Small Footprint with maximum capacity
- Designed for light to medium use
- External temperature display

## EXTRA SPEC DETAILS

- Power Required – 13 amp
- Type of Defrost – Off cycle
- Refrigerant – R600a
- Refrigeration system - Fan assisted evaporator & condenser
- External Finish – White Painted steel
- Internal finish – ABS interior
- Ambient - 32°C / 60% RH



Model	Dimensions (wxdxh) mm	Temperature	Net Weight Kg	Capacity Litres / cu ft	Door Type	Shelves	Electrical Consumption Watts	See Price List
KBC 390 SD	590 x 620 x 1885	+2 / +10°C	74	365 / 12.8	Solid	5	310	
KBC 390 S	590 x 620 x 1885	+2 / +10°C	74	365 / 12.8	Glass	5	310	

## KEY FEATURES

- Digital temperature display
- Quiet and energy efficient
- Ideal where space is an issue
- Ideal for undercounter storage of your food
- Perfect for student accommodation & smaller commercial kitchens

## EXTRA SPEC DETAILS

- Power Required – 13 amp
- Type of defrost - Manual
- Refrigerant -
  - Chillers - R600A
  - Freezers - R290A
- Static cooling -
  - Chiller – Off Cycle
  - Freezer – Manual
- External Finish – White painted mild steel, "S" models are stainless steel
- Internal Finish – White
- Maximum ambient – 30°C / 55% RH
- Adjustable feet

# Undercounter Chillers & Freezers



HV200TN



HVS200TN



Model	Dimensions (wxdxh) mm	Temperature	Net Weight Kg	Capacity Litres / cu ft	Shelves	Electrical Consumption Watts	See Price List	Energy Rating
HV200TN	600 x 615 x 850	0 / +10°C	35	200	2	100		B
HVS200TN	600 x 615 x 850	0 / +10°C	35	200	2	100		B
HV200BT	600 x 615 x 850	-18 / -22°C	38	200	2	130		B
HVS200BT	600 x 615 x 850	-18 / -22°C	38	200	2	130		B



# Upright Chillers & Freezers



HV400TN



HVS400TN



HV600BT



HVS600BT

## KEY FEATURES

- 400 and 600 litre models available in white or stainless steel exterior
- Ideal for light duty usage
- 600 litre models will take a 2/1 GN shelf
- Clear LED digital display

## EXTRA SPEC DETAILS

- Power Required – 13 amp
- Type of defrost - Manual
- Refrigerant -
  - Chillers - R600A
  - Freezers - R290A
- Static cooling –
  - Chiller – Off Cycle
  - Freezer – Manual
- External Finish – White painted mild steel, “S” models are stainless steel
- Internal Finish – White
- Maximum ambient – 30°C / 55% RH
- Adjustable feet



Model	Dimensions (wxdxh) mm	Temperature	Net Weight Kg	Capacity Litres / cu ft	Shelves	Electrical Consumption Watts	See Price List
HV400TN	600 x 615 x 1860	0 / +10°C	68	400	4	161	
HVS400TN	600 x 615 x 1860	0 / +10°C	68	400	4	161	
HV400BT	600 x 615 x 1860	-18 / -22°C	72	400	6	184	
HVS400BT	600 x 615 x 1860	-18 / -22°C	72	400	6	184	

Energy Rating
C
C
C
C

Model	Dimensions (wxdxh) mm	Temperature	Net Weight Kg	Capacity Litres / cu ft	Shelves	Electrical Consumption Watts	See Price List
HV600TN	775 x 750 x 1860	0 / +10°C	93	600	4	207	
HVS600TN	775 x 750 x 1860	0 / +10°C	93	600	4	207	
HV600BT	775 x 750 x 1860	-18 / -22°C	97	600	6	230	
HVS600BT	775 x 750 x 1860	-18 / -22°C	97	600	6	230	

Energy Rating
B
B
C
C

# STAINLESS STEEL REFRIGERATED STORAGE



Whether a small cafe, speciality restaurant or busy production kitchen – we offer refrigerated stainless steel storage cabinets designed for you.

Easy to clean, longer lasting & a variety of capacities makes our range ideal for all commercial applications.

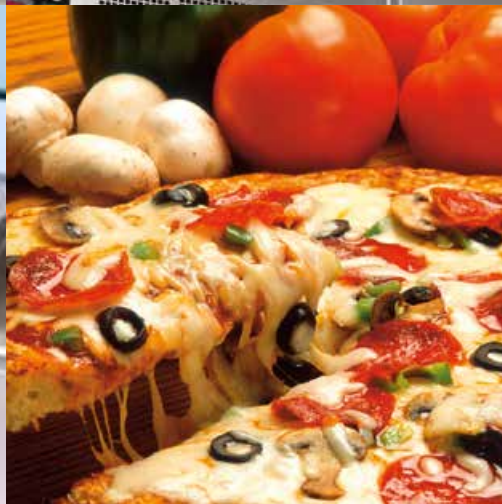
A full range of products to meet your price and quality requirements.

## Single/Double door chillers & freezers

1/1 GN, 2/1GN

## Worktable/Prep counters

Careful choice of materials and well designed refrigeration systems means that these cabinets will work efficiently and reliably.









## KEY FEATURES

- Chillers suitable for general purpose or fresh meat
- 2/1 GN chillers and freezers
- Chilled, fresh meat or frozen products
- Large 600 litre capacity per door
- Digital controller and display

## EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic Defrost
- Refrigerant – R290
- Refrigeration system – Fan assisted evaporator & Condensor
- Castors standard
- External Finish – Stainless Steel
- Internal Finish – Stainless Steel
- Locks Fitted as standard
- Maximum Ambient Temperature - 40°C / 40% RH



# 2/1 GN Service Cabinets (Automatic)

NEW PRODUCT



HU13S2-TN



HU07S1-TN

Model	Dimensions (wxdxh) mm	Temperature	Net Weight Kg	Capacity Litres / cu ft	Doors	Shelves	Electrical Consumption Watts	See Price List
HU07S1-TN	740 x 830 x 2010	0°C / +10°C	113	685	1	3	265	
HU07S1-BT	740 x 830 x 2010	-18°C / -22°C	131	685	1	3	500	
U13S2-TN	1480 x 830 x 2010	0°C / +10°C	188	1476	2	6	410	
U13S2-BT	1480 x 830 x 2010	-18°C / -22°C	202	1476	2	6	650	
Accessories								
Shelf 2/1 Gn								
Shelf Support (set)								

Energy Rating



# 1/1 GN Worktable Counters



HC74-TN



HC72-TN

## KEY FEATURES

- Stainless Steel inside and out
- Digital controller & display
- Ideal for 1/1 GN pans
- 2, 3 and 4 door options both chillers and freezers

## EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic defrost
- Refrigerant - R290
- Refrigeration system – Fan assisted evaporator and condenser
- Castors standard
- External Finish – Stainless Steel
- Internal Finish – Stainless Steel
- Maximum Ambient Temperature - 40°C / 40% RH



Model	Dimensions (wxdxh) mm	Temperature	Net Weight Kg	Capacity Litres / cu ft	Doors	Shelves	Electrical Consumption Watts	See Price List	Energy Rating
HC72-TN	1360 X 700 X 860	0°C / +10°C	93	260	2	2	350		C
HC73-TN	1795 X 700 X 860	0°C / +10°C	114	400	3	3	350		C
HC74-TN	2230 X 700 X 860	0°C / +10°C	138	540	4	4	420		C
HC72-BT	1360 X 700 X 860	-18°C / -22°C	97	260	2	2	620		D
HC73-BT	1795 X 700 X 860	-18°C / -22°C	117	400	3	3	620		E
HC74-BT	2230 X 700 X 860	-18°C / -22°C	146	540	4	4	620		G
<b>Accessories</b>									
Shelf 2/1 Gn									
Shelf Support (set)									

## KEY FEATURES

- Stainless Steel inside and out
- Digital controller & Display
- Compressor at bottom of unit to save space
- 2 or 3 door option for refrigerated storage of food

## EXTRA SPEC DETAILS

- Power Required – 13 amp
- Refrigeration System - Static Cooling with circulating fan
- Refrigerant R290
- Castors standard
- External Finish – Stainless Steel
- Internal Finish – Stainless Steel
- Maximum Ambient Temperature - 40°C / 40% RH



# 1/1 GN Prep Counters



HVSALSS2

Model	Dimensions (wxdxh) mm	Temperature	Net Weight Kg	Capacity Litres / cu ft	Doors	Shelves	Electrical Consumption Watts	See Price List	Energy Rating
HVSALSS2	900 X 700 X 860	0 / +10°C	68	250	2	2	220		C
HVSALSS3	1365 X 700 X 860	0 / +10°C	87	390	3	3	350		C

## KEY FEATURES

- Integrated toppings well with hinged lid (pans not included)
- Maximum pan depth 150mm
- Compressor at bottom of unit to save space
- 2 or 3 door option for refrigerated storage of food
- Digital display

## EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic Defrost
- Refrigerant R290
- Refrigeration System - Static Cooling with circulating fan
- Castors standard
- External Finish – Stainless Steel
- Internal Finish – Stainless Steel
- Maximum Ambient Temperature - 40°C / 40% RH



# 1/1 GN Salad Prep Counters



HVSALPT2

Model	Dimensions (wxdxh) mm	Temperature	Net Weight Kg	Capacity Litres / cu ft	Capacity Topping Pans	Doors	Shelves	Electrical Consumption Watts	See Price List	Energy Rating
HVSALPT2	900 X 700 X 1010	0 / +10°C	70	250	5 x 1/6 GN	2	2	220		C
HVSALPT3	1365 X 700 X 1010	0 / +10°C	90	390	8 x 1/6 GN	3	3	350		C



# 1/1 GN Compact Prep Counters



HVSALST2

## KEY FEATURES

- The 2 door counters are less than 1m wide, ideal where space is limited
- Polypropylene work surface
- Stainless steel sliding top
- Compressor at bottom of unit to save space
- 2 or 3 door option for refrigerated storage of food

## EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic Defrost
- Refrigerant R290
- Refrigeration System - Static Cooling with circulating fan
- Castors standard
- External Finish – Stainless Steel
- Internal Finish – Stainless Steel
- Maximum Ambient Temperature - 40°C / 40% RH



Model	Dimensions (wxdxh) mm	Temperature	Net Weight Kg	Capacity Litres / cu ft	Doors	Shelves	Electrical Consumption Watts	See Price List	Energy Rating
HVSALST2	900 X 700 X 860	0 / +10°C	66	250	2	2	220		C
HVSALST3	1365 X 700 X 860	0 / +10°C	87	390	3	3	350		C

# 1/4 GN Topping Units



Comes with glass sneeze guard

## KEY FEATURES

- Perfect for all your Salads / Pizza toppings
- 4 length options to suit your requirements
- Easy to use digital control
- Accepts 1/4 GN Pans (Pans not included)

## EXTRA SPEC DETAILS

- Power Required – 13 amp
- Refrigerant R290
- External Finish – Stainless Steel
- Internal Finish – Stainless Steel
- Maximum Ambient Temperature - 40°C / 40% RH



Model	Dimensions (wxdxh) mm	Temperature	Net Weight Kg	Capacity (1/4 GN)	Electrical Consumption Watts	See Price List
HVTW4G120	1200 X 395 X 440	0 / +10°C	32	3 x 1/3 GN and 1 x 1/2 GN	190	
HVTW4G150	1500 X 395 X 440	0 / +10°C	40	6 x 1/3 GN	190	
HVTW4G180	1800 X 395 X 440	0 / +10°C	54	8 x 1/3 GN	220	
HVTW4G200	2000 X 395 X 440	0 / +10°C	58	9 x 1/3 GN	220	

## KEY FEATURES

- Fits through any door
- Stairs not a problem
- Can be built in the room where they are to be used
- Internal light
- Replaceable door Gasket

## EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic defrost
- Refrigerant – R404a
- Refrigeration system - Fan assisted evaporator & condenser
- Castors standard
- External Finish – Stainless Steel
- Internal Finish - Stainless Steel
- Max Ambient - 43°C / 60% RH



## 2 / 1 GN Flat Pack Service Cabinets



GM 7/C



GM 14/C



GM 21/C

Model	Dimensions (wx dx h) mm	Temperature	Net Weight Kg	Capacity Litres / cu ft	Doors	Shelves	POA
GM 7/C	720 x 800 x 2120	-2 / +8°C	120	700/24.7	1	3	
GM 14/C	1440 x 800 x 2120	-2 / +8°C	190	1400/49.4	2	6	
GM 21/C	2160 x 800 x 2120	-2 / +8°C	295	2100/74.2	3	9	
GB 7/C	720 x 800 x 2120	-10 / -25°C	130	700/24.7	1	3	
GB 14/C	1440 x 800 x 2120	-10 / -25°C	200	1400/49.4	2	6	
GB 21/C	2160 x 800 x 2120	-10 / -25°C	305	2100/74.2	3	9	

INSTALLATION SERVICE AVAILABLE - POA MINIMUM HEIGHT OF INSTALL PURPOSES 2290MM

# 1/1 GN Compact Prep Counters



TGM 2/C



TGM 3/C



TGM 4/C

## KEY FEATURES

- Fits through any door
- Stairs not a problem
- Can be built in the room where they are to be used
- Replaceable door Gasket

## EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic Defrost
- Refrigerant R404a
- Refrigeration system - Fan assisted evaporator & condenser
- Castors standard
- External Finish – Stainless Steel
- Internal Finish – Stainless Steel
- Maximum Ambient Temperature - 43°C / 60% RH



Model	Dimensions (wxdxh) mm	Temperature	Net Weight Kg	Capacity Litres / cu ft	Doors	Shelves	POA
TGM 2/C	1460 x 700 x 850	+2 / +8°C	130	280/9.9	2	2	
TGM 3/C	1945 x 700 x 850	+2 / +8°C	160	540/19.1	3	3	
TGM 4/C	2430 x 700 x 850	+2 / +8°C	190	733/25.9	4	4	
TGB 2/C	1460x 700 x 850	-10/ -25°C	135	280 /9.9	2	2	
TGB 3/C	1945 x 700 x 850	-10/ -25°C	170	540 /19.1	3	3	
TGB 4/C	2430 x 700 x 850	-10/ -25°C	200	733 /25.9	4	4	



## KEY FEATURES

- Coiled wall refrigeration system
- Drain at the base of the cabinet
- Supplied with Gastronorm pans

## EXTRA SPEC DETAILS

- Power Required – 13 amp
- Manual defrost
- Refrigerant – R134a
- External Finish –  
Stainless Steel
- Internal Finish – Stainless Steel
- Requires drainage
- Maximum Ambient  
Temperature - 32°C / 60% RH

# Fresh Fish Service Cabinets & Counters



MADE IN  
THE UK



OC80



Model	Dimensions (wxdxh) mm	Temperature	Net Weight Kg	Capacity Litres / cu ft	Doors	Trays	Electrical Consumption Watts	See Price List
OC80	530 x 700 x 900	-1° / +1°C	70	114 / 4.0	1	4	200	

# Fresh Fish Service Cabinets & Counters



MADE IN THE UK



OC150

## KEY FEATURES

- Coiled wall refrigeration system
- Drain at the base of the cabinet
- Supplied with Gastronorm pans

## EXTRA SPEC DETAILS

- Power Required – 13 amp
- Manual defrost
- Refrigerant – R134a
- External Finish – Stainless Steel
- Internal Finish – Stainless Steel
- Requires drainage
- Maximum Ambient Temperature - 32°C / 60% RH

Model	Dimensions (wxdxh) mm	Temperature	Net Weight Kg	Capacity Litres / cu ft	Doors	Trays	Electrical Consumption Watts	See Price List
OC150	530 x 700 x 1470	-1° / +1°C	80	213 / 7.5	1	7	240	

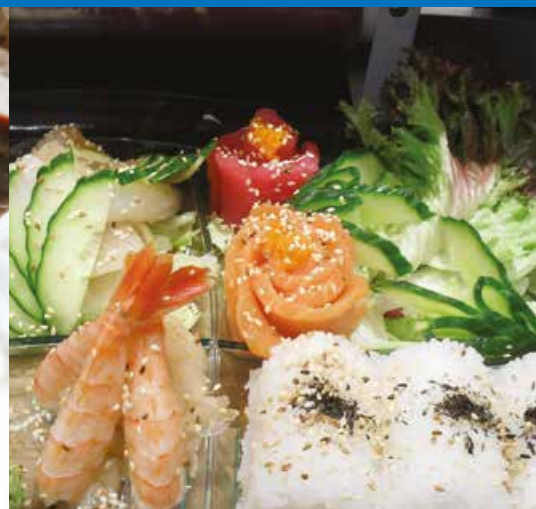
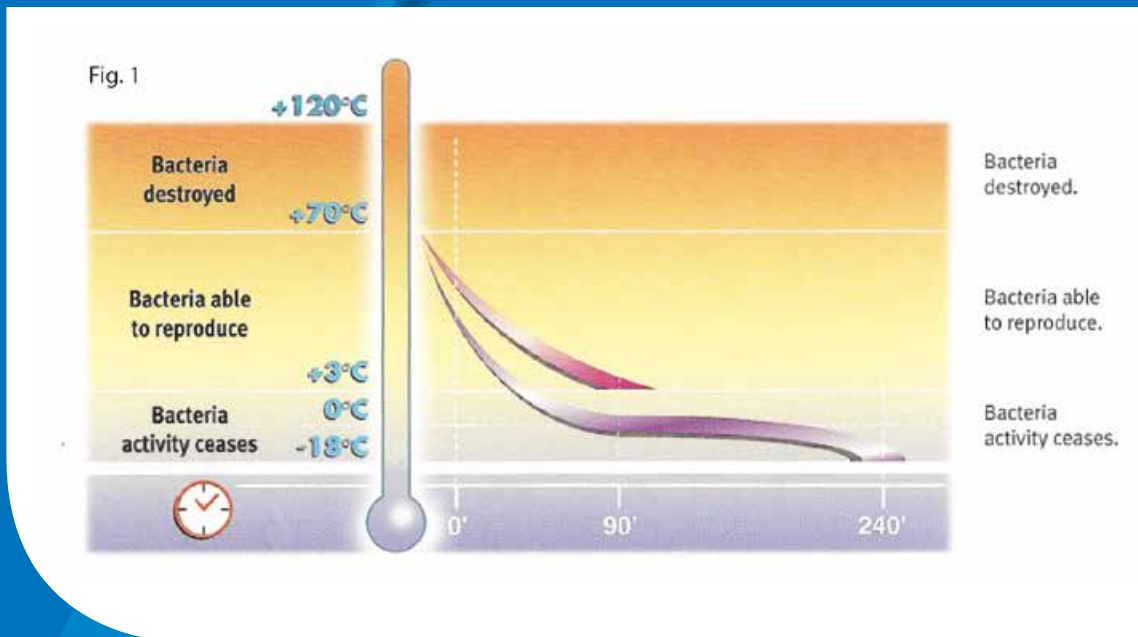
# BLAST CHILLERS AND FREEZERS



## Benefits of Blast Chilling and Freezing

Technology at the service of hygiene, safety and quality. In the professional catering industry, food safety must be considered a priority above all others. Improper food storage and handling is the number one cause of food poisoning, as at temperatures between  $+10^{\circ}\text{C}$  and  $+65^{\circ}\text{C}$  bacteria quickly begins to proliferate in food stuffs.

Lowering the temperature rapidly using **Blast Chillers / Freezers** prevents micro-organisms from reproducing in freshly cooked foods (refer to fig. 1)





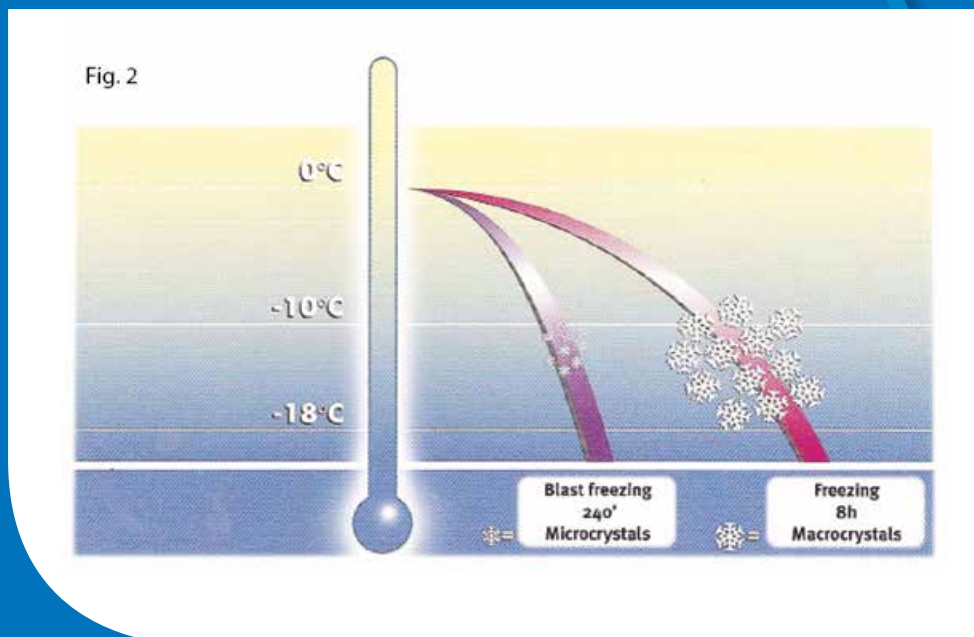
Blast Chillers / Freezers make it possible to *prepare large quantities of food* which, thanks to rapid temperature reduction, can be stored and used as required

**Time Saving** – Advance preparation and blast chilling or freezing large quantities of food enables the kitchen to serve up more varied menus as and when necessary.

Blast Chillers / Freezers are ideally suited to all types of catering applications including fast food outlets, company canteens, hospitals, food manufacturers, as well as banqueting services.

Blast Chillers / Freezers help you comply with the Food Safety Act 1990 and the Guidelines for Cook Chill and Cook Freeze 1989.

**Save time, keep the quality whilst being hygienic and safe!**



## KEY FEATURES

- Designed for both blast chilling and freezing
- "Ready to go" uses the optimal technology in blast chilling and freezing – making it easy and quick!
- Precise temperature control thanks to the pin probe
- Smart interface and Digital control make it easily legible and functional
- Save up to 99 programmes for personalised recipes in all sectors including gastronomy, pastry, baking and ice cream making etc.
- A versatile range from 3 to 24 trays
- Multi-step racking for trays of all shapes and uniform airflow to cool all the food, regardless of their height

## EXTRA SPEC DETAILS

- Refrigerant – Choice of R290 and R452a
- Refrigeration system - Fan assisted evaporator & condenser
- Multi-point Core Probe Standard
- External Finish – Stainless Steel
- Internal Finish – Stainless Steel



# Blast Chillers & Freezers



friulinox  
First. quality.



RBS-051-SA



BF030AE



RBS-121-SA



RBS-081-SA



RBS-161-SA



RBS-122-SA

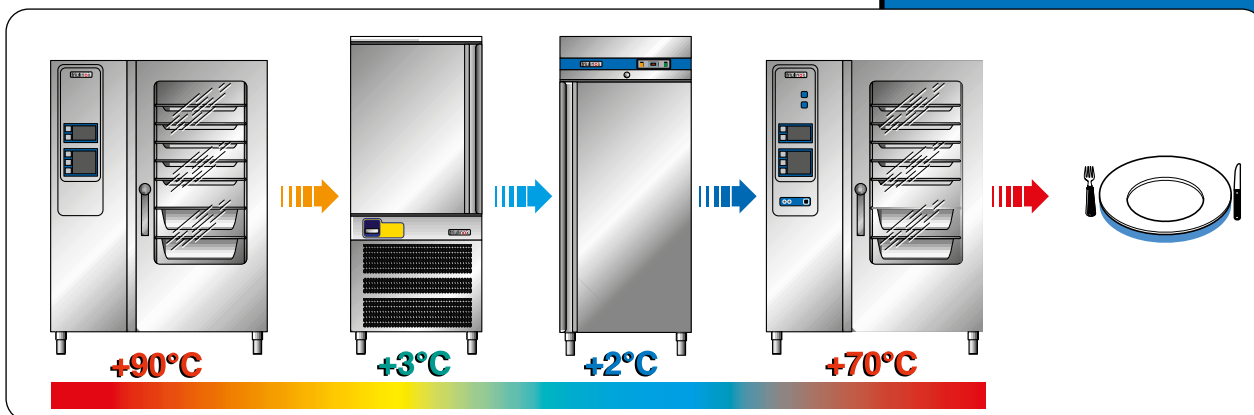
# Blast Chillers & Freezers



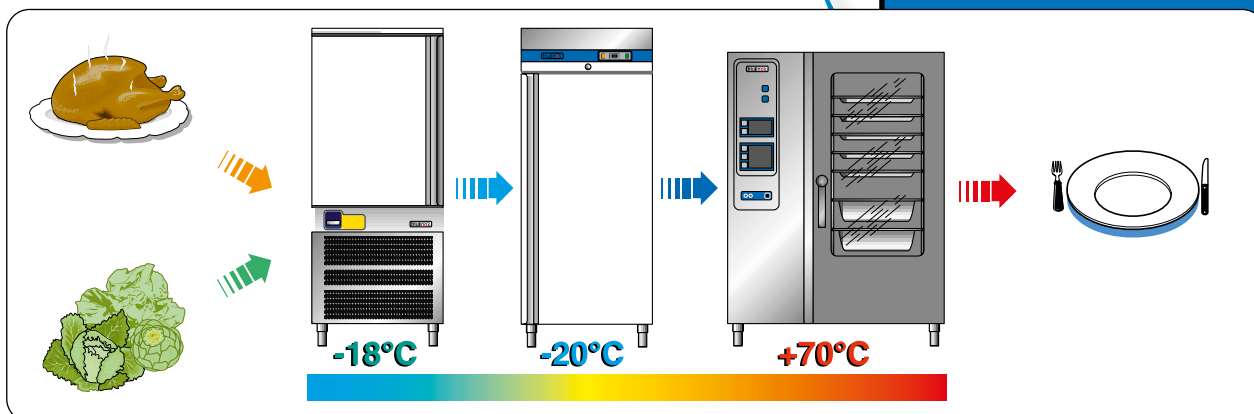
**friulin**  
First. quality.

## OPTIONAL EXTRAS

- Castors
- Probe support for liquids
- UV Sterilizing lamp kit



**Blast Chilling**



**Blast Freezing**

Model	Chilling (Kg) Capacity [+70° +3°C 90']	Freezing (Kg) Capacity [+70° -18°C 240']	Dimensions (wxdxh) mm	Net Weight Kg	Tray Slides	Pan / Tray Size	Power Supply	Electrical Consumption Watts	See Price List
BF030AE	8	5	560 x 560 x 520	47	3	2/3GN	230v / 1ph	587	
CF031AE	8	5	560 x 700 x 520	52	3	1/1GN	230v / 1ph	587	
RBS-051-SA	30	20	790 x 820 x 900	110	5	1/1GN, EN1	230v / 1ph	797	
RBS-081-SA	40	25	790 x 870 x 1460	150	8	1/1GN, EN1	230v / 1ph	1137	
RBSR-120-SA	65	45	850 x 870 x 1860	200	10	1/1GN, EN1	380/420v/ 3ph	1698	
RBS-121-SA	65	45	790 x 870 x 1810	190	12	1/1GN, EN1	380/420v/ 3ph	1698	
RBS-161-SA	80	55	790 x 870 x 1960	210	16	1/1GN, EN1	380/420v/ 3ph	2390	
RBS-122-SA	80	60	1100 x 1080 x 1860	255	24	1/1GN, EN1	380/420v/ 3ph	2893	



# COLDROOMS



## Bespoke Chiller and Freezer Rooms

Our range of bespoke chiller and freezer coldrooms are designed to solve all your refrigerated storage requirements.

Available in a variety of sizes and with wall/ceiling monoblocks or remote refrigeration systems.



Wall Monoblock



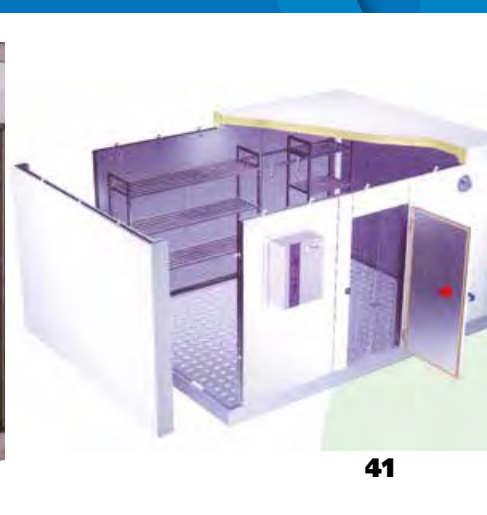
Ceiling Monoblock





- Maximum hygiene and cleanliness
- Digital display for Temperature
- Hard wearing, anti-slip floor
- CFC free, polyurethane insulated panel (70mm) for superior thermal efficiency and lower running costs
- Internal safety release included
- Freezer rooms include pressure relief valve

They don't call it '**QUICK**' for nothing!  
 If the **QUICK-BOX** doesn't suit your requirements we also offer corner or display coldrooms, as well as large bespoke coldrooms built to the same high standards.





## SERVE-OVER COUNTERS



**JORDAO COOLING SYSTEMS®**

Valera offers serve-over counters with a wide choice of :-

### **Sizes, Styles, Colours & Temperature Ranges**

All built with quality and performance as the starting point.

Choose from economical flat glass designs through to curvy luxury models.

Versions are available for delicatessen, patisserie, fresh fish & fresh meat.

A brand new multiplexible serve over range is also now available to create an ideal front of house design. Corners, ambient support cases and different lengths to meet your requirements.





# Delicatessen Serve-Over Counters



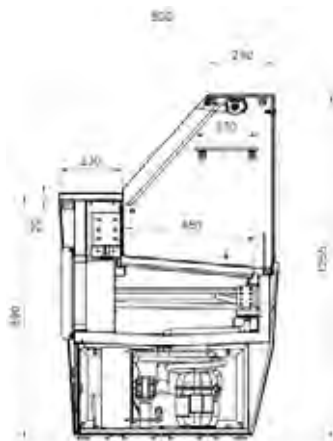
## Pronto Slimline



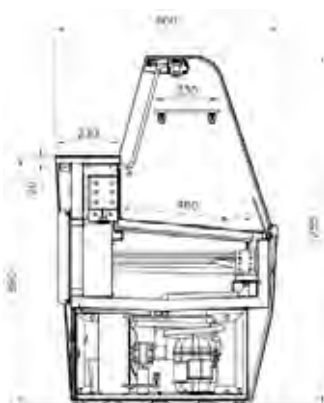
FG148



CG148



Flat Glass



Curved Glass

### KEY FEATURES

- Only 800mm deep to fit through most standard doorways
- Intermediate ambient glass shelf
- Specially designed grill ensures perfect ventilation for condenser which allows the cabinet to be built-in or placed next to an existing feature
- Stainless Steel deck
- Digital controller

### EXTRA SPEC DETAILS

- Power Required – 13 amp
- Type of Defrost – Timed off cycle
- Refrigerant – R290
- Refrigeration System – Static cooling, fan cooled condenser
- Exterior Finish – Painted White / Side Panels ABS
- Internal Finish – Stainless Steel
- Maximum Ambient - 25°C / 60% RH
- Standard colour of front panel is White
- Rear Sliding Acrylic Doors (Factory Fit)

### OPTIONAL EXTRAS

- Optional factory fit colours for front panels:



Orange Burgundy Green Blue Grey

- Stainless Steel Stepped Deck
- Stainless Steel Grids
- Product Dividers
- Castors (Factory Fit)
- Cash Till Support Case



Model	Dimensions (wxdxh) mm	Glass	Weight Kg	Temperature	Rear Doors	Display Surface	Electrical Consumption Watts	See Price List
PRONTO FG 98	980 x 800 x 1255	Flat	85	+2 / +4°C	1	0.63m <sup>2</sup>	502?	
PRONTO FG 128	1280 x 800 x 1255	Flat	95	+2 / +4°C	1	0.84m <sup>2</sup>	520?	
PRONTO FG 148	1480 x 800 x 1255	Flat	130	+2 / +4°C	2	0.98m <sup>2</sup>	520?	
PRONTO FG 188	1880 x 800 x 1255	Flat	177	+2 / +4°C	2	1.26m <sup>2</sup>	706?	
PRONTO FG 248	2480 x 800 x 1255	Flat	220	+2 / +4°C	3	1.63m <sup>2</sup>	724?	
PRONTO CG 98	980 x 800 x 1255	Curved	90	+2 / +4°C	1	0.63m <sup>2</sup>	502?	
PRONTO CG 128	1280 x 800 x 1255	Curved	100	+2 / +4°C	1	0.84m <sup>2</sup>	520?	
PRONTO CG 148	1480 x 800 x 1255	Curved	135	+2 / +4°C	2	0.98m <sup>2</sup>	520?	
PRONTO CG 188	1880 x 800 x 1255	Curved	182	+2 / +4°C	2	1.26m <sup>2</sup>	706?	
PRONTO CG 248	2480 x 800 x 1255	Curved	225	+2 / +4°C	3	1.63m <sup>2</sup>	724?	

## KEY FEATURES

- Maximum Display, base & 3 shelves
- Energy saving LED lighting
- Refrigerated, Ambient, Heated and Self Service (Grab & Go) versions available
- Straight glass or curved glass options

## EXTRA SPEC DETAILS

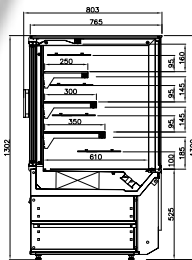
- Power Required – 13 amp
- Automatic Defrost
- Refrigerant – R290
- Ventilated cooling
- Exterior Finish – White painted steel (other colours available factory fit)
- Interior Finish – Stainless Steel
- Maximum Ambient Temperature - 25°C / 60% RH

# Bakery / Patisserie Serve-Over Counters

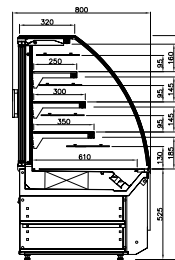


Vista

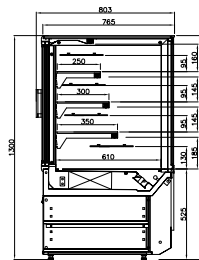
JORDAO COOLING SYSTEMS®



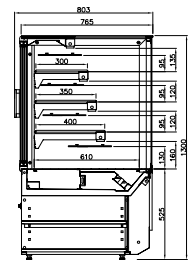
V VST VS CG VD



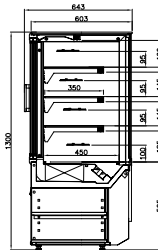
V VAST VS CG VC



V VST CH CG VD



V VST AQ VD



V VST SLIM VS CG VD

## Chilled - Curved Glass

Model	Dimensions (wxdxh) mm	Display Surface	Temperature	See Price List
VST-VVS-CG VC 60	600 x 770 x 1300	0.9m <sup>2</sup>	+2/+5°C	
VST-VVS-CG VC 85	850 x 770 x 1300	1.40m <sup>2</sup>	+2/+5°C	
VST-VVS-CG VC 125	1250 x 770 x 1300	2.00m <sup>2</sup>	+2/+5°C	
VST-VVS-CG VC 165	1650 x 770 x 1300	2.71m <sup>2</sup>	+2/+5°C	

## Chilled - Straight Glass

Model	Dimensions (wxdxh) mm	Display Surface	Temperature	See Price List
VST-VVS-CG VD 60	600 x 770 x 1300	0.9m <sup>2</sup>	+2/+5°C	
VST-VVS-CG VD 85	850 x 770 x 1300	1.40m <sup>2</sup>	+2/+5°C	
VST-VVS-CG VD 125	1250 x 770 x 1300	2.00m <sup>2</sup>	+2/+5°C	
VST-VVS-CG VD 165	1650 x 770 x 1300	2.71m <sup>2</sup>	+2/+5°C	



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## Grab & Go

Model	Dimensions (wxdxh) mm	Display Surface	Temperature	See Price List
VST-VM-CG VC 60	600 x 770 x 1300	0.9m <sup>2</sup>	+2/+5°C	
VST-VM-CG VC 85	850 x 770 x 1300	1.40m <sup>2</sup>	+2/+5°C	
VST-VM-CG VC 125	1250 x 770 x 1300	2.00m <sup>2</sup>	+2/+5°C	
VST-VM-CG VC 165	1650 x 770 x 1300	2.71m <sup>2</sup>	+2/+5°C	

## Chocolate - Curved Glass

Model	Dimensions (wxdxh) mm	Display Surface	Temperature	See Price List
VST-VCH-CG VC 60	600 x 770 x 1300	0.9m <sup>2</sup>	+13/+15°C	
VST-VCH-CG VC 85	850 x 770 x 1300	1.40m <sup>2</sup>	+13/+15°C	
VST-VCH-CG VC 125	1250 x 770 x 1300	2.00m <sup>2</sup>	+13/+15°C	

## Chocolate - Straight Glass

Model	Dimensions (wxdxh) mm	Display Surface	Temperature	See Price List
VST-VCH-CG VD 60	600 x 770 x 1300	0.9m <sup>2</sup>	+13/+15°C	
VST-VCH-CG VD 85	850 x 770 x 1300	1.40m <sup>2</sup>	+13/+15°C	
VST-VCH-CG VD 125	1250 x 770 x 1300	2.00m <sup>2</sup>	+13/+15°C	

## Ambient - Curved Glass

Model	Dimensions (wxdxh) mm	Display Surface	Temperature	See Price List
VST-NT VC 60	600 x 770 x 1300	0.9m <sup>2</sup>	Ambient	
VST-NT VC 85	850 x 770 x 1300	1.40m <sup>2</sup>	Ambient	
VST-NT VC 125	1250 x 770 x 1300	2.00m <sup>2</sup>	Ambient	
VST-NT VC 165	1650 x 770 x 1300	2.71m <sup>2</sup>	Ambient	

## Ambient - Straight Glass

Model	Dimensions (wxdxh) mm	Display Surface	Temperature	See Price List
VST-NT VD 60	600 x 770 x 1300	0.9m <sup>2</sup>	Ambient	
VST-NT VD 85	850 x 770 x 1300	1.40m <sup>2</sup>	Ambient	
VST-NT VD 125	1250 x 770 x 1300	2.00m <sup>2</sup>	Ambient	
VST-NT VD 165	1650 x 770 x 1300	2.71m <sup>2</sup>	Ambient	

## Ambient Bakery Style - Curved Glass

Model	Dimensions (wxdxh) mm	Display Surface	Temperature	See Price List
VST-VPD VC 85	850 x 770 x 1300	1.40m <sup>2</sup>	Ambient	
VST-VPD VC 125	1250 x 770 x 1300	2.00m <sup>2</sup>	Ambient	

## Ambient Bakery Style - Straight Glass

Model	Dimensions (wxdxh) mm	Display Surface	Temperature	See Price List
VST-VPD VD 85	850 x 770 x 1300	1.40m <sup>2</sup>	Ambient	
VST-VPD VD 125	1250 x 770 x 1300	2.00m <sup>2</sup>	Ambient	

## Heated - Curved Glass

Model	Dimensions (wxdxh) mm	Display Surface	Temperature	See Price List
VST-VAQ VC 60	600 x 770 x 1300	0.9m <sup>2</sup>	+60/+70°C	
VST-VAQ VC 85	850 x 770 x 1300	1.40m <sup>2</sup>	+60/+70°C	
VST-VAQ VC 125	1250 x 770 x 1300	2.00m <sup>2</sup>	+60/+70°C	

## Heated - Straight Glass

Model	Dimensions (wxdxh) mm	Display Surface	Temperature	See Price List
VST-VAQ VD 60	600 x 770 x 1300	0.9m <sup>2</sup>	+60/+70°C	
VST-VAQ VD 85	850 x 770 x 1300	1.40m <sup>2</sup>	+60/+70°C	
VST-VAQ VD 125	1250 x 770 x 1300	2.00m <sup>2</sup>	+60/+70°C	



## MULTIDECK DISPLAYS



**JORDAO COOLING SYSTEMS®**

***Maximise your sales potential with an open fronted Multideck display from Valera.***

On offer is a wide range of styles, sizes and finishes to suit your shop or self-service area.

Slimline displays where access or floor space is an issue;

Through to High Capacity and Remote models for high volume sites.

White, coloured or Stainless Steel finishes are available and all include energy saving night blinds, with models for chilled beverages, dairy products, sandwiches, fruit & vegetables and fresh meat.

***Whatever products you wish to display, we have a unit to maximise impact and your sales.***



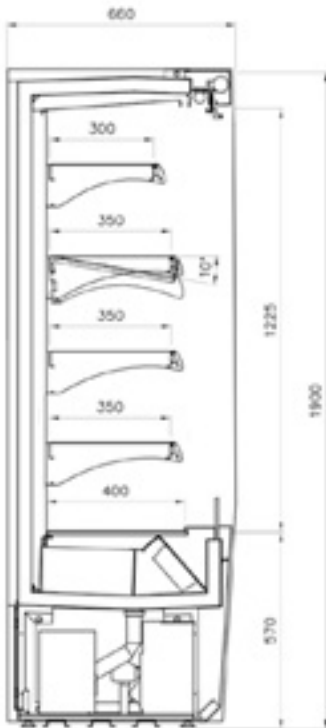
# Multideck Display



## Pronto MD Slimline



PRONTO MD 188



### KEY FEATURES

- 5 lengths
- 4 display levels (3 shelves and base)
- Night-Blind included
- Internal lighting
- Ticket strips

### EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic defrost
- Refrigerant – R290
- Refrigeration System – Fan assisted evaporator & condenser
- Exterior Finish – White
- Internal Finish – White
- Maximum Ambient - 25°C / 60% RH
- Standard colour of front panel is White

### OPTIONAL EXTRAS

- Shelf edge risers
- Additional shelf (300mm depth)
- Optional factory fit colours for front panels:



Orange Burgundy Green Blue Grey

- Product Dividers
- Castors (Factory Fit)
- Acrylic Product Stopper



Model	Dimensions (wxdxh) mm	Weight Kg	Temperature	Shelves	Display Surface	Electrical Consumption Watts	See Price List
<b>S</b> PRONTO MD 68	680 x 660 x 1900	141	+2 / +4°C	3	0.81m <sup>2</sup>	1595	
PRONTO MD 98	980 x 660 x 1900	176	+2 / +4°C	3	1.23m <sup>2</sup>	1636	
PRONTO MD 128	1280 x 660 x 1900	240	+2 / +4°C	3	1.65m <sup>2</sup>	2133	
PRONTO MD 148	1480 x 660 x 1900	282	+2 / +4°C	3	1.93m <sup>2</sup>	2133	
<b>S</b> PRONTO MD 188	1880 x 660 x 1900	313	+2 / +4°C	3	2.48m <sup>2</sup>	2738	



## KEY FEATURES

- Energy saving night blind
- Models for dairy products or meat
- Panoramic end walls
- Slim version, ideal for small spaces
- Ticket strips

## EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic Defrost
- Refrigerant – R290
- Refrigeration system – Fan assisted evaporator & condenser
- Exterior Finish – Stainless steel
- Interior Finish – Stainless Steel
- Maximum Ambient Temperature - 25°C / 60% RH

## OPTIONAL EXTRAS

- Glass doors
- Castors (Add 75mm to height)
- Shelf edge risers
- Pin pack bars and hooks
- Product dividers
- Glass shelves
- Factory fit option
- Multiplexing
- Mirrored end walls
- Undershelf lighting for better product illumination



# Slimline Stainless Steel Multideck Displays



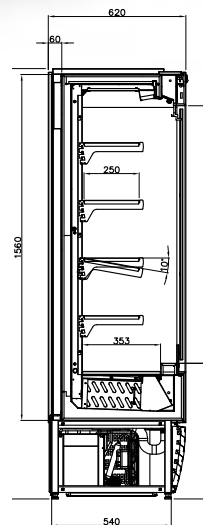
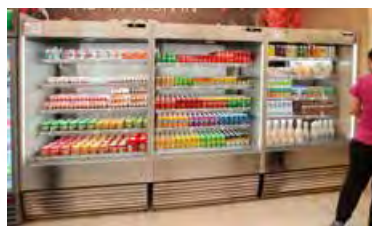
## United Chilled Slimline & Standard



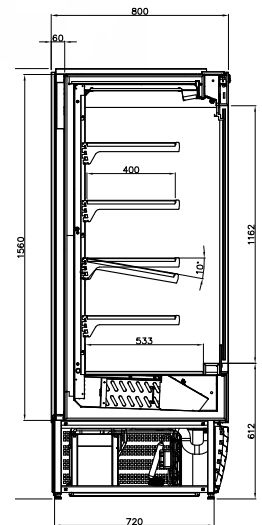
1250MM WIDE



OPTION OF GLASS DOORS



Slimline



Standard

### Slimline

Model	Dimensions (wxdxh) mm	Temperature	Shelves	Display Surface	See Price List
VMU62L-CG - 625	685 x 620 x 1941	+3 / 6°C	4	0.72m <sup>2</sup>	
VMU62L-CG - 937	997 x 620 x 1941	+3 / 6°C	4	1.09m <sup>2</sup>	
VMU62L-CG - 1250	1310 x 620 x 1941	+3 / 6°C	4	1.45m <sup>2</sup>	
VMU62L-CG - 1562	1622 x 620 x 1941	+3 / 6°C	4	1.81m <sup>2</sup>	
VMU62L-CG - 1875	1935 x 620 x 1941	+3 / 6°C	4	2.17m <sup>2</sup>	

### Standard

Model	Dimensions (wxdxh) mm	Temperature	Shelves	Display Surface	See Price List
VMU80L-CG 625	685 x 800 x 1941	+3 / 6°C	4	0.72m <sup>2</sup>	
VMU80L-CG 937	997 x 800 x 1941	+3 / 6°C	4	1.09m <sup>2</sup>	
VMU80L-CG 1250	1310 x 800 x 1941	+3 / 6°C	4	1.45m <sup>2</sup>	
VMU80L-CG 1562	1622 x 800 x 1941	+3 / 6°C	4	1.81m <sup>2</sup>	
VMU80L-CG 1875	1935 x 800 x 1941	+3 / 6°C	4	2.17m <sup>2</sup>	
VMU80L-CG 2500	2560 x 800 x 1941	+3 / 6°C	4	2.9m <sup>2</sup>	



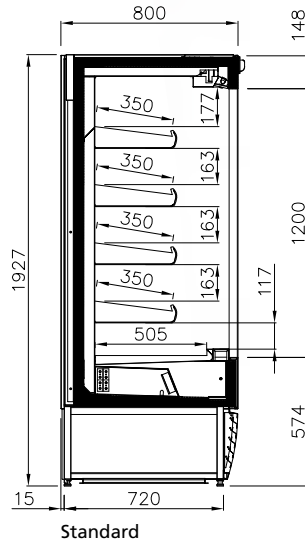
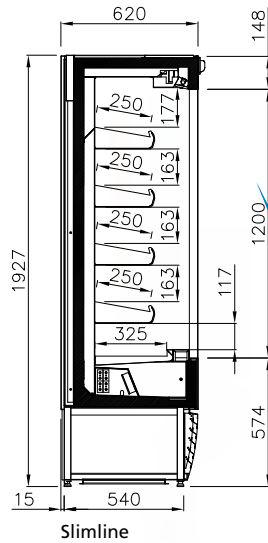
# Stainless Steel Multideck Displays



## United Heated Slimline & Standard



937MM  
WIDE  
HEATED  
SHELVES



### Slimline

Model	Dimensions (wxdxh) mm	Temperature	Shelves	Display Surface	See Price List
VMU-62-AQV-625	685 x 620 x 1927	+60 / 65°C	4	0.83m <sup>2</sup>	
VMU-62-AQV-937	997 x 620 x 1927	+60 / 65°C	4	1.24m <sup>2</sup>	

### Standard

Model	Dimensions (wxdxh) mm	Temperature	Shelves	Display Surface	See Price List
VMU-80-AQV-625	685 x 800 x 1927	+60 / 65°C	4	1.16m <sup>2</sup>	
VMU-80-AQV-937	997 x 800 x 1927	+60 / 65°C	4	1.54m <sup>2</sup>	

### KEY FEATURES

- Energy saving night blind
- Panoramic end walls
- Slim version, ideal for small spaces
- Energy saving ventilated heating system
- Shelves heated and ventilated, perfect for keeping your food warm and ready to serve or Grab & Go

### EXTRA SPEC DETAILS

- Power Required – 13 amp
- Exterior Finish – Stainless steel
- Interior Finish – Stainless Steel

### OPTIONAL EXTRAS

- Castors (Add 75mm to height)
- Factory fit option
- Multiplexing
- Mirrored end walls



## KEY FEATURES

- Full panoramic end walls for extra side profile viewing of food and drinks
- Energy saving doors
- Models for dairy products or meat
- Slim version, ideal for small spaces
- Ticket Strips
- Glass shelves

## EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic Defrost
- Refrigerant – R290
- Refrigeration system – Fan assisted evaporator & condenser
- Exterior Finish – Stainless steel
- Interior Finish – Stainless steel
- Maximum Ambient Temperature - 25°C / 60% RH

## OPTIONAL EXTRAS

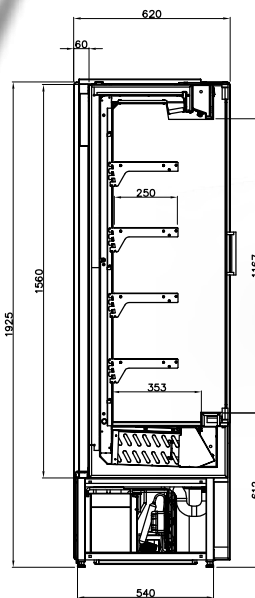
- Castors (Add 75mm to height)
- Shelf edge risers
- Pin pack bars and hooks
- Product dividers
- Factory fit options
- Mirrored end walls



# Slimline Stainless Steel Multideck Displays



## Xtra View Slim



## Dairy Cases

Model	Dimensions (wxdxh) mm	Temperature	Shelves	Display Surface	See Price List
VMU-XV-60L-CG 625	665 x 620 x 1925	+3 / +6°C	4	0.72m <sup>2</sup>	
VMU-XV-60L-CG 937	977 x 620 x 1925	+3 / +6°C	4	1.09m <sup>2</sup>	
VMU-XV-60L-CG 1250	1290 x 620 x 1925	+3 / +6°C	4	1.45m <sup>2</sup>	
VMU-XV-60L-CG 1562	1602 x 620 x 1925	+3 / +6°C	4	1.81m <sup>2</sup>	

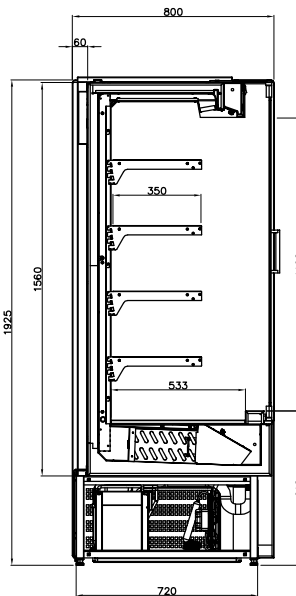
## Meat Cases

Model	Dimensions (wxdxh) mm	Temperature	Shelves	Display Surface	See Price List
VMU-XV-60C-CG 625	665 x 620 x 1925	0 / +3°C	4	0.72m <sup>2</sup>	
VMU-XV-60C-CG 937	977 x 620 x 1925	0 / +3°C	4	1.09m <sup>2</sup>	
VMU-XV-60C-CG 1250	1290 x 620 x 1925	0 / +3°C	4	1.45m <sup>2</sup>	
VMU-XV-60C-CG 1562	1602 x 620 x 1925	0 / +3°C	4	1.81m <sup>2</sup>	

# Stainless Steel Multideck Displays



## Xtra View Standard



### Dairy Cases

Model	Dimensions (wx dxh) mm	Temperature	Shelves	Display Surface	See Price List
VMU-XV-80L-CG 625	665 x 800 x 1925	+3 / +6°C	4	0.72m <sup>2</sup>	
VMU-XV-80L-CG 937	977 x 800 x 1925	+3 / +6°C	4	1.09m <sup>2</sup>	
VMU-XV-80L-CG 1250	1290 x 800 x 1925	+3 / +6°C	4	1.45m <sup>2</sup>	
VMU-XV-80L-CG 1562	1602 x 800 x 1925	+3 / +6°C	4	1.81m <sup>2</sup>	

### Meat Cases

Model	Dimensions (wx dxh) mm	Temperature	Shelves	Display Surface	See Price List
VMU-XV-80C-CG 625	665 x 800 x 1925	0 / +3°C	4	0.72m <sup>2</sup>	
VMU-XV-80C-CG 937	977 x 800 x 1925	0 / +3°C	4	1.09m <sup>2</sup>	
VMU-XV-80C-CG 1250	1290 x 800 x 1925	0 / +3°C	4	1.45m <sup>2</sup>	
VMU-XV-80C-CG 1562	1602 x 800 x 1925	0 / +3°C	4	1.81m <sup>2</sup>	

## KEY FEATURES

- Full panoramic end walls for extra side profile viewing of food and drinks
- Energy saving doors
- Models for dairy products or meat
- Ticket Strips
- Glass shelves

## EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic Defrost
- Refrigerant – R290
- Refrigeration system – Fan assisted evaporator & condenser
- Exterior Finish – Stainless steel
- Interior Finish – Stainless steel
- Maximum Ambient Temperature - 25°C / 60% RH

## OPTIONAL EXTRAS

- Castors (Add 75mm to height)
- Shelf edge risers
- Pin pack bars and hooks
- Product dividers
- Factory fit options
- Mirrored end walls





## KEY FEATURES

- Internal lighting
- Lockable roller shutter
- Models for dairy products or meat
- Slim version, ideal for small spaces
- Ticket strips

## EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic Defrost
- Refrigerant – R290
- Refrigeration system – Fan assisted evaporator & condenser
- Exterior Finish – Stainless Steel with painted MDF end panels
- Interior Finish - Stainless Steel shelves & back panel
- Maximum Ambient Temperature – 25°C / 60% RH

## OPTIONAL EXTRAS

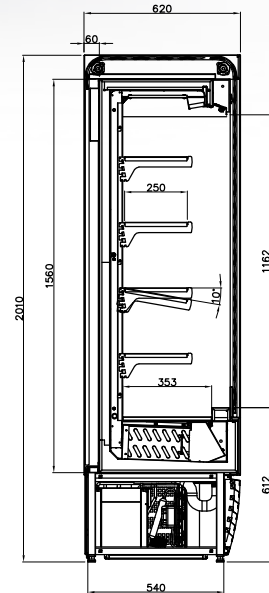
- Castors (Add 75mm to height)
- Shelf edge risers
- Product dividers
- Pin pack bars and hooks



# Slimline Lockable Multideck Displays



## United Slimline Lockable Roller Shutter



### Dairy Cases

Model	Dimensions (wxdxh) mm	Temperature	Shelves	See Price List
VMU-62L-CG-EM 625	685 x 620 x 2010	+3 / +6°C	4	
VMU-62L-CG-EM 937	997 x 620 x 2010	+3 / +6°C	4	
VMU-62L-CG-EM 1250	1310 x 620 x 2010	+3 / +6°C	4	
VMU-62L-CG-EM 1562	1562 x 620 x 2010	+3 / +6°C	4	

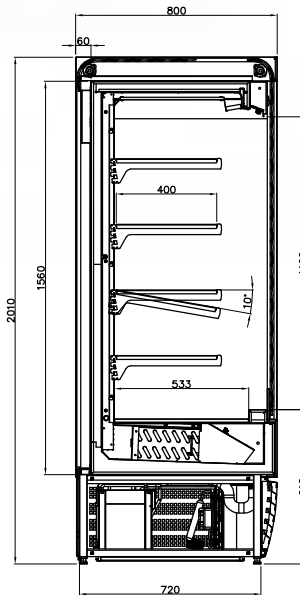
### Meat Cases

Model	Dimensions (wxdxh) mm	Temperature	Shelves	See Price List
VMU-62C-CG-EM 625	685 x 620 x 2010	0 / +3°C	4	
VMU-62C-CG-EM 937	997 x 620 x 2010	0 / +3°C	4	
VMU-62C-CG-EM 1250	1310 x 620 x 2010	0 / +3°C	4	
VMU-62C-CG-EM 1562	1562 x 620 x 2010	0 / +3°C	4	

# Lockable Multideck Displays



## United Lockable Roller Shutter



### Dairy Cases

Model	Dimensions (wxdxh) mm	Temperature	Shelves	See Price List
VMU-80L-CG-EM 625	685 x 800 x 2010	+3 / +6°C	4	
VMU-80L-CG-EM 937	997 x 800 x 2010	+3 / +6°C	4	
VMU-80L-CG-EM 1250	1310 x 800 x 2010	+3 / +6°C	4	
VMU-80L-CG-EM 1562	1562 x 800 x 2010	+3 / +6°C	4	

### Meat Cases

Model	Dimensions (wxdxh) mm	Temperature	Shelves	See Price List
VMU-80C-CG-EM 625	685 x 800 x 2010	0 / +3°C	4	
VMU-80C-CG-EM 937	997 x 800 x 2010	0 / +3°C	4	
VMU-80C-CG-EM 1250	1310 x 800 x 2010	0 / +3°C	4	
VMU-80C-CG-EM 1562	1562 x 800 x 2010	0 / +3°C	4	

### KEY FEATURES

- Internal lighting
- Fully automatic operation
- Lockable roller shutter
- Models for dairy products or meat
- Ticket strips

### EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic Defrost
- Refrigerant – R290
- Refrigeration system – Fan assisted evaporator & condenser
- Exterior Finish – Stainless Steel with painted MDF end panels
- Interior Finish - Stainless Steel shelves & back panel
- Maximum Ambient Temperature – 25°C / 60% RH

### OPTIONAL EXTRAS

- Castors (Add 75mm to height)
- Shelf edge risers
- Product dividers
- Pin pack bars and hooks



## KEY FEATURES

- Internal lighting
- Electric lockable roller shutter
- Models for dairy products or meat
- Slim version, ideal for small spaces
- Ticket strips

## EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic Defrost
- Refrigerant – R290
- Refrigeration system – Fan assisted evaporator & condenser
- Exterior Finish – Stainless Steel
- Interior Finish - Stainless Steel shelves & back panel
- Maximum Ambient Temperature – 25°C / 60% RH

## OPTIONAL EXTRAS

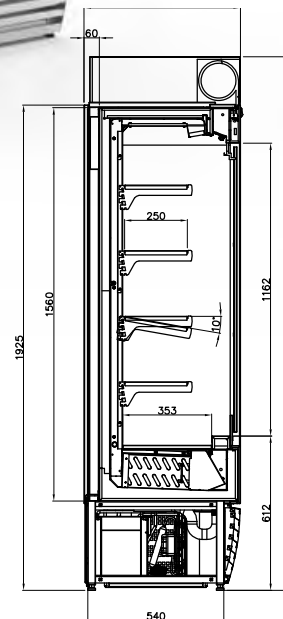
- Castors (Add 75mm to height)
- Shelf edge risers
- Product dividers
- Pin pack bars and hooks



# Slimline Lockable Multideck Displays



## United Slimline Electric Lockable Roller Shutter



### Dairy Cases

Model	Dimensions (wxdxh) mm	Temperature	Shelves	See Price List
VMU-62L-CG-EE 625	685 x 620 x 2116	+3 / +6°C	4	
VMU-62L-CG-EE 937	997 x 620 x 2116	+3 / +6°C	4	
VMU-62L-CG-EE 1250	1310 x 620 x 2116	+3 / +6°C	4	
VMU-62L-CG-EE 1562	1562 x 620 x 2116	+3 / +6°C	4	

### Meat Cases

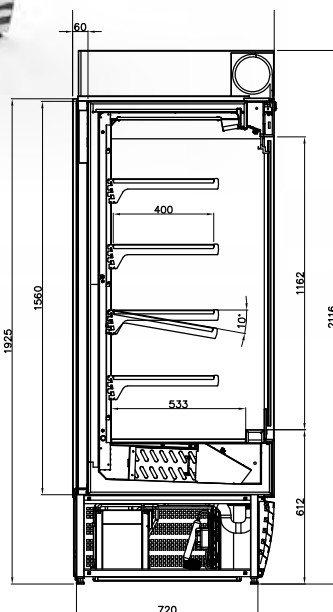
Model	Dimensions (wxdxh) mm	Temperature	Shelves	See Price List
VMU-62C-CG-EE 625	685 x 620 x 2116	0 / +3°C	4	
VMU-62C-CG-EE 937	997 x 620 x 2116	0 / +3°C	4	
VMU-62C-CG-EE 1250	1310 x 620 x 2116	0 / +3°C	4	
VMU-62C-CG-EE 1562	1562 x 620 x 2116	0 / +3°C	4	



# Lockable Multideck Displays



## United Electric Lockable Roller Shutter



### KEY FEATURES

- Internal lighting
- Fully automatic operation
- Electric lockable roller shutter
- Models for dairy products or meat
- Ticket strips

### EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic Defrost
- Refrigerant – R290
- Refrigeration system – Fan assisted evaporator & condenser
- Exterior Finish – Stainless Steel
- Interior Finish - Stainless Steel shelves & back panel
- Maximum Ambient Temperature – 25°C / 60% RH

### OPTIONAL EXTRAS

- Castors (Add 75mm to height)
- Shelf edge risers
- Product dividers
- Pin pack bars and hooks



### Dairy Cases

Model	Dimensions (wx dx h) mm	Temperature	Shelves	See Price List
VMU-80L-CG-EE 625	685 x 620 x 2116	+3 / +6°C	4	
VMU-80L-CG-EE 937	997 x 620 x 2116	+3 / +6°C	4	
VMU-80L-CG-EE 1250	1310 x 620 x 2116	+3 / +6°C	4	
VMU-80L-CG-EE 1562	1562 x 620 x 2116	+3 / +6°C	4	

### Meat Cases

Model	Dimensions (wx dx h) mm	Temperature	Shelves	See Price List
VMU-80C-CG-EE 625	685 x 620 x 2116	0 / +3°C	4	
VMU-80C-CG-EE 937	997 x 620 x 2116	0 / +3°C	4	
VMU-80C-CG-EE 1250	1310 x 620 x 2116	0 / +3°C	4	
VMU-80C-CG-EE 1562	1562 x 620 x 2116	0 / +3°C	4	



***Chest Freezers / Combi's / High Capacity Display Chillers and Freezer – Available in both integral and remote variations***









## KEY FEATURES

A multi-deck wall cabinet with modern, minimalist styling. Optimised space and capacity plus strategically powerful lighting ensure an excellent view of the products on display. Easy to install and maintain.

## OPTIONAL EXTRAS

- Mirrored end walls
- Panoramic glass end walls
- Plexi shelf dividers
- Grid shelf dividers
- Night blind
- Base grids
- Plexi front riser
- Grid front riser
- Multiplexing kit



# High Capacity Remote Multidecks

**arneg**

Panama



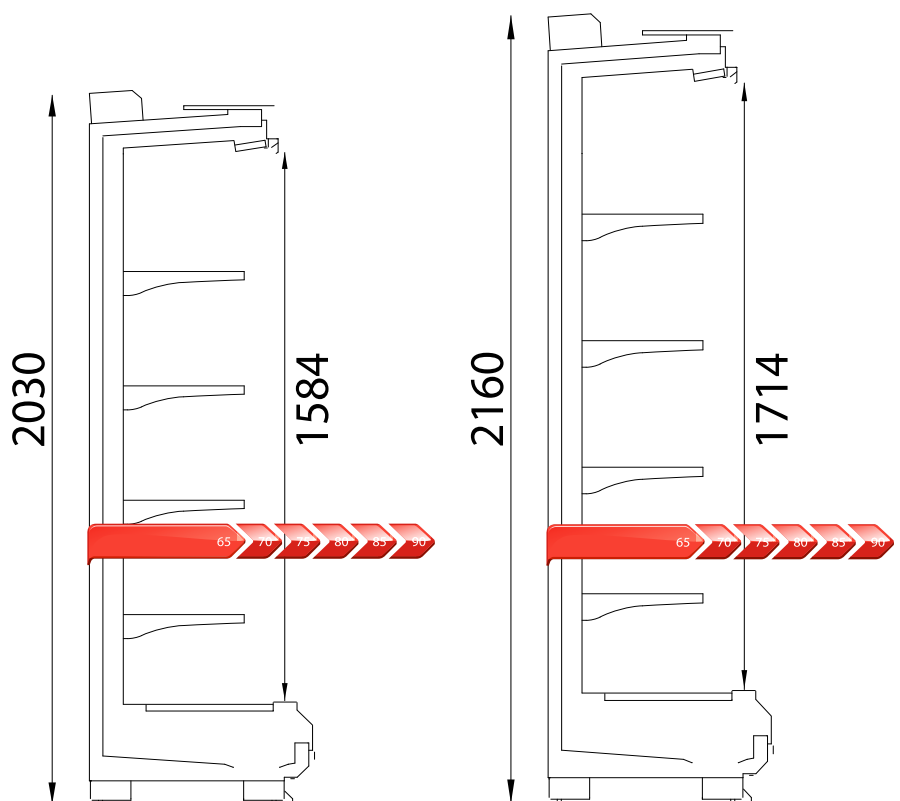
WIDTHS AVAILABLE  
(without end panel)

1250mm

1875mm

2500mm

3750mm



Price on application

# High Capacity Remote Multidecks



Osaka



**WIDTHS AVAILABLE**  
(without end panel)

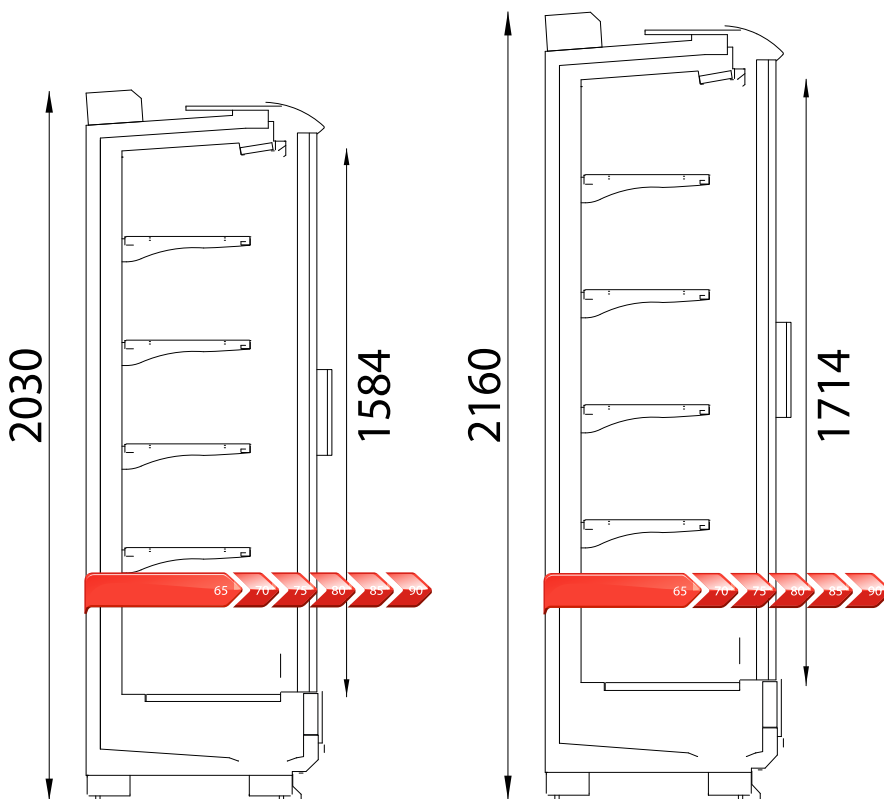
- 1250mm
- 1875mm
- 2500mm
- 3750mm

## KEY FEATURES

An expression of evolved styling and functionality, the Osaka's flat surfaces and straight lines combine with large glass doors and excellent lighting to offer a complete view of the products on display. High capacity with easy installation and maintenance.

## OPTIONAL EXTRAS

- Mirrored end walls
- Panoramic glass end walls
- Plexi shelf dividers
- Grid shelf dividers
- Night blind
- Base grids
- Plexi front riser
- Grid front riser
- Multiplexing kit



Price on application

## KEY FEATURES

The new Astana, Mini Astana and Wengen glass door BT cabinet line offer a wide range of variants and modules for frozen product self-service sales which allows the customer to choose the cabinet most suited to the customer's requirements. The quest to best enhance displayed product, the need to facilitate product selection and awareness of offering cabinets with superior technical performance has allowed us to design some of the most advanced solutions on the market.

Reduced energy consumption cabinet.

## OPTIONAL EXTRAS

- Mirrored end walls
- Panoramic glass end walls
- Plexi shelf dividers
- Grid shelf dividers
- Night blind
- Base grids
- Plexi front riser
- Grid front riser
- Multiplexing kit



# High Capacity Remote Multidecks

**arneq**

Astana



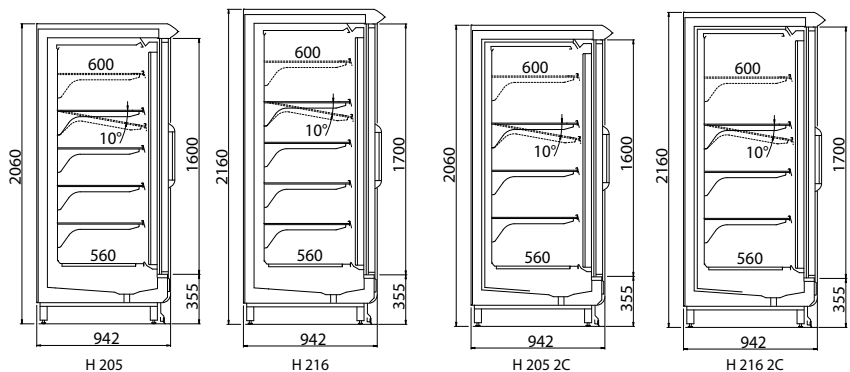
**WIDTHS AVAILABLE  
(without end panel)**

1562mm / 2 door

2343mm / 3 door

3124mm / 4 door

3905mm / 5 door



Price on application







## Diners 'eat' with their eyes - Better display will result in higher sales

Style and quality come together in a hand-crafted range of mobile and free standing buffet display cabinets. A range of Stunning Italian designs will help you sell more starters, salads & desserts.

Quality wooden exterior, choice of sizes & colours.

Drop-In units are available to suit your requirements – Heated and Chilled models are available.

These are complimented by high visibility patisserie / dessert displays which have triple glazed panels on all 4 sides, and can be supplied with rotating or static shelves.

Models are also available for frozen desert or ice cream display.

## Fantastic range of back bar coolers, wine displays including the brand new wine walls and library's.





# Back Bar Coolers



VBC1DR



VBC2DR



VBC3DR

## KEY FEATURES

- Ideal for keeping beverages chilled
- Integral temperature controller
- LED lighting
- Each cabinet is supplied with two adjustable shelves
- 3 sizes – single/double and triple door
- Sliding and Hinged door options available for the 2 and 3 door options

## EXTRA SPEC DETAILS

- Power Required - 13 amp
- Automatic Defrost
- Refrigerant - R600a
- Exterior – Black
- Maximum Ambient Temperature - 30°C / 55% RH



Model	Dimensions WxDxH mm	Temperature	Net Weight Kg	Electrical Consumption Watts	See Price List
VBC1DR	600 x 520 x 850	+2 / +8°C	45	230	
VBC2DR – HD (Hinged Doors)	900 x 520 x 850	+2 / +8°C	62	230	
VBC2DR – SD (Sliding Doors)	900 x 520 x 850	+2 / +8°C	62	230	
VBC3DR – HD (Hinged Doors)	1350 x 520 x 850	+2 / +8°C	80	230	
VBC3DR – SD (Sliding Doors)	1350 x 520 x 850	+2 / +8°C	80	230	



## KEY FEATURES

- Strong Steel construction
- Undercounter cabinets are front vented, can be built in with minimal airspace
- New low-energy specification
- Fast temperature pull down
- Available with hinged or sliding doors
- Bright LED lighting

## EXTRA SPEC DETAILS

- Where bottle capacity is given based on a specific bottle size as follows:  
(a) 275ml/206mm high  
(b) 330ml/236mm high
- Power Required – 13 amp
- Temperature - +2/+8°C
- Automatic Defrost
- Lockable
- Refrigerant – R600a
- Refrigeration system – Fan assisted evaporator and condensor
- Exterior Finish - options of painted, Stainless Steel door frame, all Stainless exterior, all Stainless exterior & interior
- Interior Finish - Aluminium
- Maximum Ambient Temperature – 32°C / 60% RH



## Back Bar Coolers



MADE IN THE UK



160ES BLACK



220ES-HD - S/S EXT

### Single Door

Model	Door	Shelves Supplied	Capacity Bottles	Dimensions (wxdxh) mm	Painted	Stainless Steel door frame	Stainless Steel exterior	Stainless Steel inside & out
					30ES	Hinged	2	105 (a)
50ES	Hinged	2	105 (b)	493 x 540 x 905				
50ES-SL	Hinged	2	60 (b)	493 x 410 x 905				
160ES	Hinged	2	120 (a)	597 x 540 x 805	See Price List			
180ES	Hinged	2	120 (b)	597 x 540 x 905				
180ES-SL	Hinged	2	96 (b)	597 x 470 x 905				

### Double Door

Model	Door	Shelves Supplied	Capacity Bottles	Dimensions (wxdxh) mm	List Price Painted	List Price Stainless Steel door frame	List Price Stainless Steel exterior	List Price Stainless Steel inside & out
					220ES-HD	Hinged (2)	4	200 (a)
220ES-SD	Sliding (2)	4	200 (a)	900 x 540 x 805				
250ES-HD	Hinged (2)	4	198 (b)	900 x 540 x 905	See Price List			
250ES-SD	Sliding (2)	4	198 (b)	900 x 540 x 905				
250ES-SL	Hinged (2)	4	172 (b)	900 x 470 x 905				
250ES-SL-SD	Sliding (2)	4	172 (b)	900 x 470 x 905				

### Accessories

- Castors (adds 80mm height)
- Solid Door (no additional cost)
- Extra shelf & clips

### List Price

- POA
- FOC
- POA

# Back Bar Coolers



MADE IN THE UK



290ES



4200S S/S EXT



4300S S/S EXT

## KEY FEATURES

- Strong Steel construction
- Undercounter cabinets are front vented, allowing them to be built in
- Fast temperature pull down
- Available with hinged or sliding doors (not 290ES or 4300)
- Bright LED lighting

## EXTRA SPEC DETAILS

- Where bottle capacity is given based on a specific bottle size as follows:
  - (a) 275ml/206mm high
  - (b) 330ml/236mm high
- Power Required – 13 amp
- Temperature - +2/+8°C
- Automatic Defrost
- Lockable
- Refrigerant – R600a
- Refrigeration system – Fan assisted evaporator and condensor
- Exterior Finish – options of painted, Stainless Steel door frame, all Stainless exterior, all Stainless exterior and interior
- Interior Finish - Aluminium
- Maximum Ambient Temperature – 32°C / 60% RH
- 4200 and 4300 high capacity



## Three Door Chiller

Model	Door Style	Shelves Supplied	Capacity Bottles	Dimensions (wxdxh) mm	Painted	Stainless Steel door frame	Stainless Steel exterior	Stainless Steel inside & out
					See Price List			
280ES	Hinged (3)	6	291 (b)	1350 x 540 x 805				
290ES	Hinged (3)	6	291 (b)	1350 x 540 x 905				

## High Capacity Double Door Chiller

Model	Door Style	Shelves Supplied	Capacity Bottles	Dimensions (wxdxh) mm	Painted	Stainless Steel door frame	Stainless Steel exterior	Stainless Steel inside & out
					See Price List			
4200S	Hinged (2)	6	284 (b)	1110 x 570 x 900				
4200S-SD	Sliding (2)	6	284 (b)	1110 x 570 x 900				

## High Capacity Three Door Chiller

Model	Door Style	Shelves Supplied	Capacity Bottles	Dimensions (wxdxh) mm	Painted	Stainless Steel door frame	Stainless Steel exterior	Stainless Steel inside & out
					See Price List			
4300S	Hinged (3)	9	431 (b)	1560 x 570 x 900				

## Accessories

Accessories	List Price
Castors (adds 80mm height)	POA
Solid Door (no additional cost)	FOC
Extra shelf & clips	POA

## KEY FEATURES

- Strong Steel construction
- Cabinets are front vented, allowing them to be built on
- Fast temperature pull down
- Tall - High capacity bar cooler matches with back bar system
- Bright LED lighting

## EXTRA SPEC DETAILS

- Where bottle capacity is given based on a specific bottle size as follows:  
(b) 330ml/236mm high  
(e) Wine bottles 750ml/90mm diameter
- Power Required – 13 amp
- Temperature - +2/+8°C
- Automatic Defrost
- Lockable
- Refrigerant – R600a
- Refrigeration system - Fan assisted evaporator and condensor
- Exterior Finish – options of painted, Stainless Steel door frame, all Stainless exterior, all Stainless exterior & interior
- Interior Finish - Aluminium
- Maximum Ambient Temperature – 32°C / 60% RH
- Pass-Thru chillers available with fixed glass front, ideal for food display



# Tall Back Bar Coolers



MADE IN THE UK



350ES S/S EXT

Model	Door	Shelves Supplied	Capacity Bottles	Dimensions (wxdxh) mm	Painted	Stainless Steel door frame	Stainless Steel exterior	Stainless Steel inside & out
267ES	Hinged	5	240 (b)	597 x 550 x 1730				
267EW	Hinged	12	108 (e)	597 x 550 x 1730				
357ES	Hinged	5	403 (b)	900 x 550 x 1715				
357EW	Hinged	12	144 (e)	900 x 550 x 1715				
See Price List								

## Accessories

Solid Door (no additional cost)  
Extra shelf & clips

## List Price

FOC  
POA



# Pass-Thru Bar Coolers



MADE IN THE UK



276E



7050 (optional White finish)

## KEY FEATURES

- Strong Steel construction
- Cabinets are front vented, allowing them to be built in
- Fast temperature pull down
- Available with hinged doors
- Ideal for island site
- Bright LED lighting

## EXTRA SPEC DETAILS

- Where bottle capacity is given based on a specific bottle size as follows:  
(b) 330ml/236mm high
- Power Required – 13 amp
- Temperature - +2/+8°C
- Automatic Defrost
- Lockable
- Refrigerant – R600a
- Refrigeration system – Fan assisted evaporator and condensor
- Exterior Finish – options of painted, Stainless Steel door frame, all Stainless exterior, all Stainless exterior and interior
- Interior Finish - Aluminium
- Maximum Ambient Temperature – 32°C / 60% RH
- Pass-Thru chillers available with fixed glass front, ideal for food display



Model	Door	Shelves Supplied	Capacity Bottles	Dimensions (wxdxh) mm	Painted	Stainless Steel door frame	Stainless Steel exterior	Stainless Steel inside & out
					See Price List			
276E	Hinged	2	255 (b)	1000 x 740 x 900				
7050	Hinged	10	682 (b)	1000 x 740 x 1715				

## Accessories

## List Price

Solid Door (no additional cost) - For other door combinations please call our sales office  
Extra shelf & clips

FOC  
POA





# Wine Library

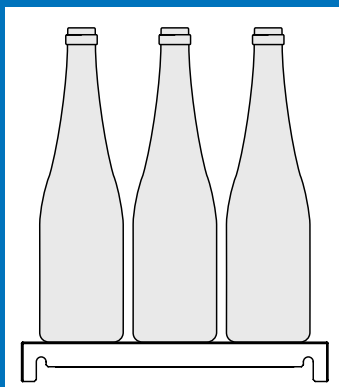




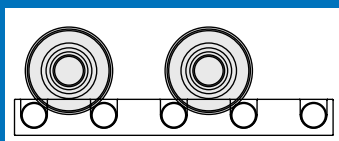




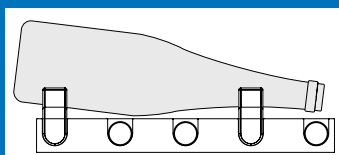
## SHELF TYPE



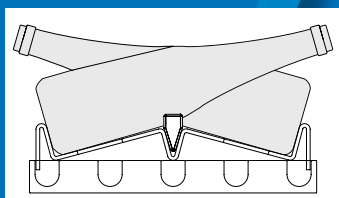
- SR5/01  
Stainless steel shelf  
(no. 32 bottles)



- ST5/02  
Stainless steel horizontal  
bottle-handlings tubes  
(no. 6 bottles)



- SC5/03  
Plexiglas horizontal flat  
bottle-handling (no. 7  
bottles)



- SI5/04  
Plexiglas shelf for  
inclined bottles (no. 7  
bottles)



## Wine Librarys



SINGLE DOOR



DOUBLE DOOR

Shows different shelf options

HEIGHT 2200mm				
Model	WL6/122S	WL6/122P	WL6/222S	WL6/222P
List Price for library only	See Price List			
4 x SR5/01 shelving list price per door	See Price List			
Technical drawings				
External dimensions (mm)	825 x 500 x 2200	825 x 500 x 2200	1550 x 500 x 2200	1550 x 500 x 2200
Doors	1 wall	1 pass-through	2 wall	2 pass-through
Bottles max capacity	128		256	
Working temperature °C	+4/+16		+4/+16 • +4/+16	
Defrosting system	electric automatic			
Max absorbed power (W)	434		867	
Gas	R404a			
Gas quantity (gr)	280		500	
Refrigerant power (W)	426		817	
Input voltage	1x230V - 50Hz			
Noise of condensing unit	< 43 dba			

# Wine Libraries



## KEY FEATURES

- LED lighting and mirror effect of internal walls ensure ultimate bottle display
- Energy saving LED lighting, thick insulation and double glazing
- 4 shelf style choices
- Easy to assemble
- Two different height options 2200mm or 2600mm

## EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic Defrost
- Refrigeration system – Fan assisted evaporator and condenser
- Exterior Finish – Stainless Steel (other finishes POA)
- Maximum Ambient Temperature - 25° / 60% RH



HEIGHT 2600mm				
WL6/126S	WL6/126P	WL6/226S	WL6/226P	Model
			See Price List	List Price for library only
			See Price List	4 x SR5/01 shelving list price per door
				Technical drawings
825 x 500 x 2600	825 x 500 x 2600	1550 x 500 x 2600	1550 x 500 x 2600	External dimensions (mm)
1 wall	1 pass-through	2 wall	2 pass-through	Doors
160		320		Bottles max capacity
+4/+16		+4/+16 • +4/+16		Working temperature °C
electric automatic				Defrosting system
434		867		Max absorbed power (W)
R404a				Gas
280		500		Gas quantity (gr)
426		817		Refrigerant power (W)
1x230V - 50Hz				Input voltage
< 43 dba				Noise of condensing unit

## PREMIER COUNTERS – BARS – DISPLAYS

***Wow your customers the moment they walk into your establishment.***

Maximise your sales by displaying your food and drinks in a vast range of attractive cabinets with design and styling that enhances the ambience and quality of your outlet.

Whether you want to display food and drinks – cakes & pastries, ice cream & chocolates, dairy produce & deli products, salads & hot food, hot & cold drinks - or have a modern bar counter, Valera offers a model range to enable you to create the atmosphere that suits your target customer base.

There are Serve-Over Counters, Bar Counters, Servery Counters and Wall Displays to choose from. You can also incorporate your colour scheme to our standard multi decks to match the counter runs.

In addition to the bars and counters we also offer the new Supermarket Range incorporating Counters, Multi Decks and Islands.

***Enhance your profits***

***Let Valera help you create a modern and efficient environment to serve your customers.***

***you dream, we design, we invent, we build!***









# Special Counters



## Specification and Ordering Process



We offer varying styles, usages and sizes of cabinets to enable you to create the appropriate theme and ambiance for your outlet.

Your theme, operational requirements, available space and budget will determine the range, layout and finished style of your equipment.

Each installation is unique and ordered specifically for your site.

We therefore consider it very important that you provide us with as much detail of anticipated usage of the equipment and any other operational and décor specifications, to streamline the product specification and overall timescales. Where appropriate, we offer assistance in making your selections including a site survey if needed.

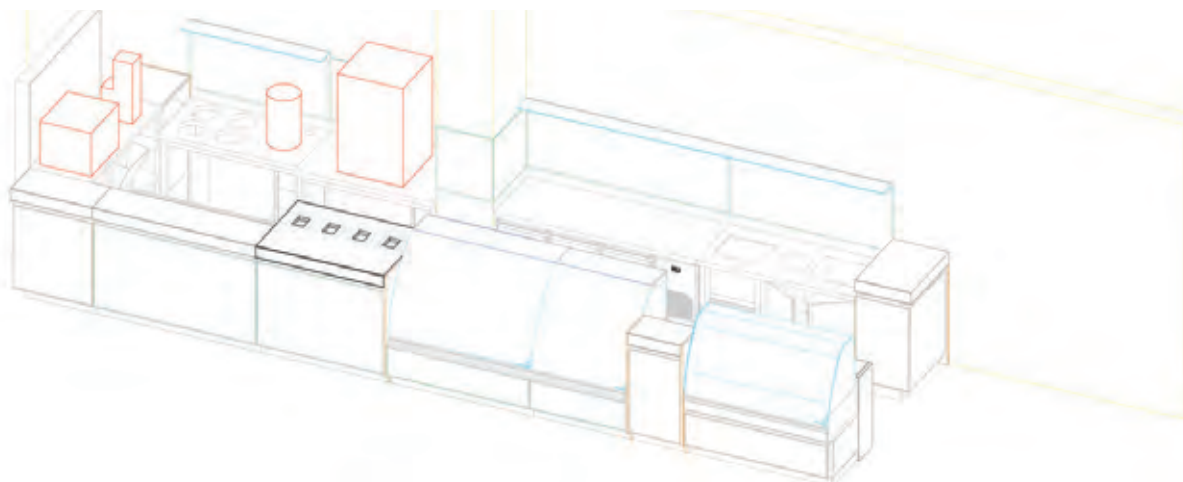
A detailed specification and quotation will be submitted to you along with appropriate CAD drawings of the proposed layout(s) and our terms and conditions, for your consideration.

We try and keep the lead times for the order as short as possible and during the quotation stage will give you an indication of the likely delivery date subject to final confirmation of order.

Upon receipt of your written order we shall submit our Sales Order Confirmation for your final verification and confirmation as well as our Deposit Invoice. This forms the basis of our order for you to the factory, which will be confirmed only after receipt of your acceptance and receipt of the appropriate deposit. A final delivery date will be confirmed at this point.

At the appropriate time we shall co-ordinate the delivery and installation with you.

We appreciate that your client is making a substantial investment and it is our aim to make the process of selecting, specifying, delivery and installation of your equipment as short and easy as possible.



## Butchery & Delicatessen Counters

Columbus

Prestige

Daisy

## Coffee Bar Counters

Simply

Amphora

Tradition

Twist

Seaside

## Pâtisserie & Bakery Counters

Passion Lux

Vista

Minimal

## Salad & Servery Counters

Salad Counters

Fresco

## Ice Cream Counters

Passion Lux

Daisy

Kubo

E-line

Pura

## Bar Counters

Bar Counters

## Supermarket Counters

Futuro

## Backbar Displays

Backbar Displays



- Columbus



- Prestige



- Daisy









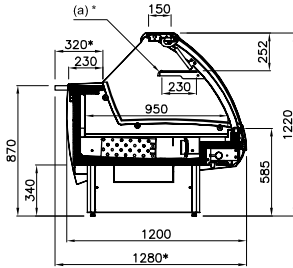


# Butchery & Delicatessen Counter

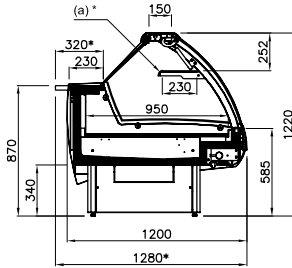


Columbus

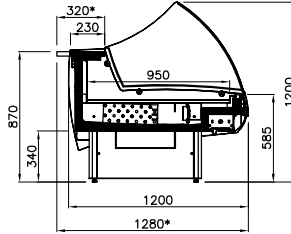
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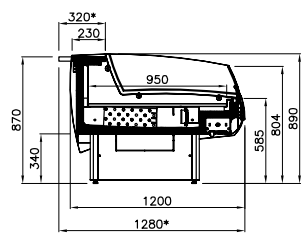
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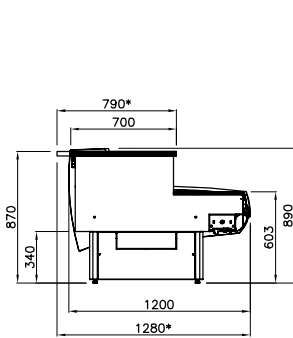
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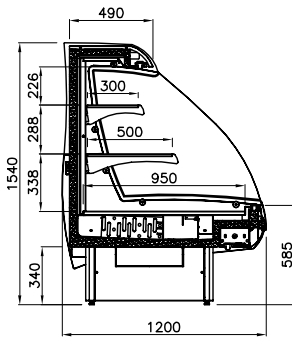
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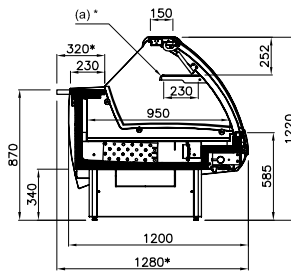
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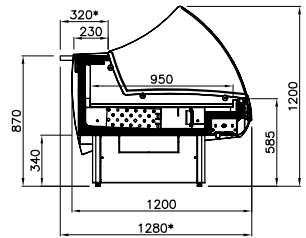
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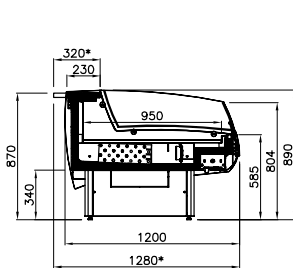
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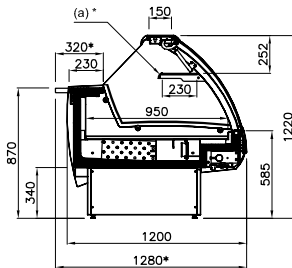
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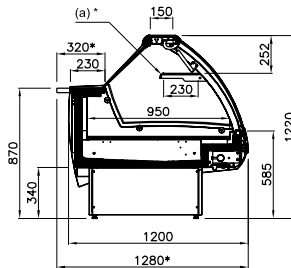
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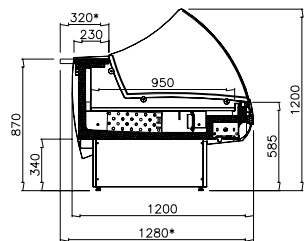
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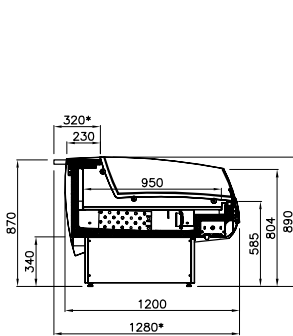
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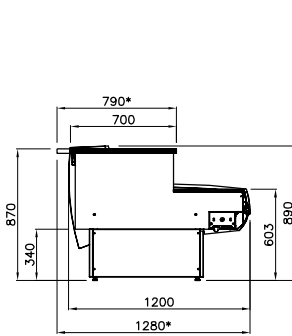
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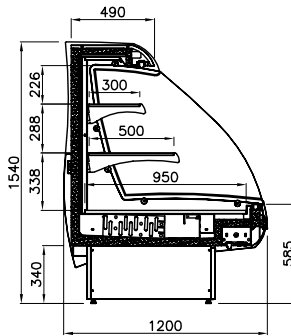
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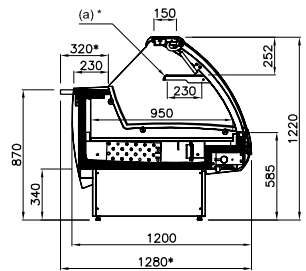
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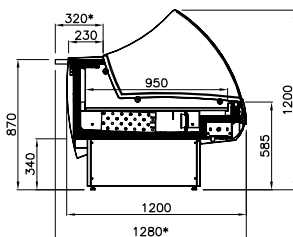
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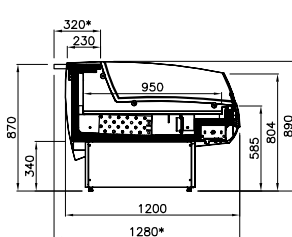
VMCRB-SG



VCCRB-SG-VCV-CH



VCCRB-SG-VCV-SH

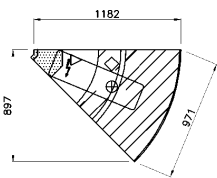


VCCRB-SG-VS

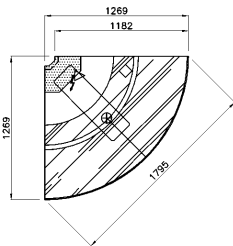


# COLUMBUS Counter Options

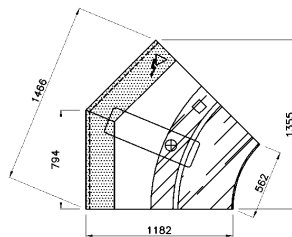
Code	Description	Straight Display & Support Cases – Sizes								Display Case Multidecks - Sizes		Corners (E=External, I=Internal)				
		700	937	1250	1562	1875	2500	3125	3750	1250	1875	45°E	90°E	45°I	90°I	
<b>DISPLAY CABINETS, CORNERS AND SUPPORT CASES</b>																
CO-VCRPA-SG	Chilled Counter Remote with Legs		●	●	●	●	●	●	●							
CO-VCRBA-CG	Chilled Counter Integral with Base		●	●	●	●	●									
CO-VCRBA-SG	Chilled Counter Remote with Base		●	●	●	●	●	●								
CO-VMCRPA-SG	Chilled M/Deck Remote with Legs									●	●					
CO-VMCRBA-CG	Chilled M/Deck Integral with Base									●	●					
CO-VMCRBA-SG	Chilled M/Deck Remote with Base									●	●					
CO-CCRPA-SG	Chilled Corner Remote with Legs											●	●	●	●	
CO-CCRBA-SG	Chilled Corner Remote with Base											●	●	●	●	
CO-CCXPA	Support Case with Legs	●														
CO-CCXBA	Support Case with Base	●														
<b>GLASS OPTIONS</b>																
VC-CH	Curved Glass with Hydraulics		●	●	●	●	●	●	●			●	●	●	●	
VC-CHP	Curved Glass with Hydraulics + 1 Intermediate Shelf		●	●	●	●	●	●	●			●	●	●	●	
VS	Low Self Service Glass		●	●	●	●	●	●	●			●	●	●	●	



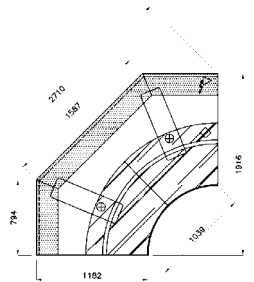
45°E



90°E



45°I



90°I











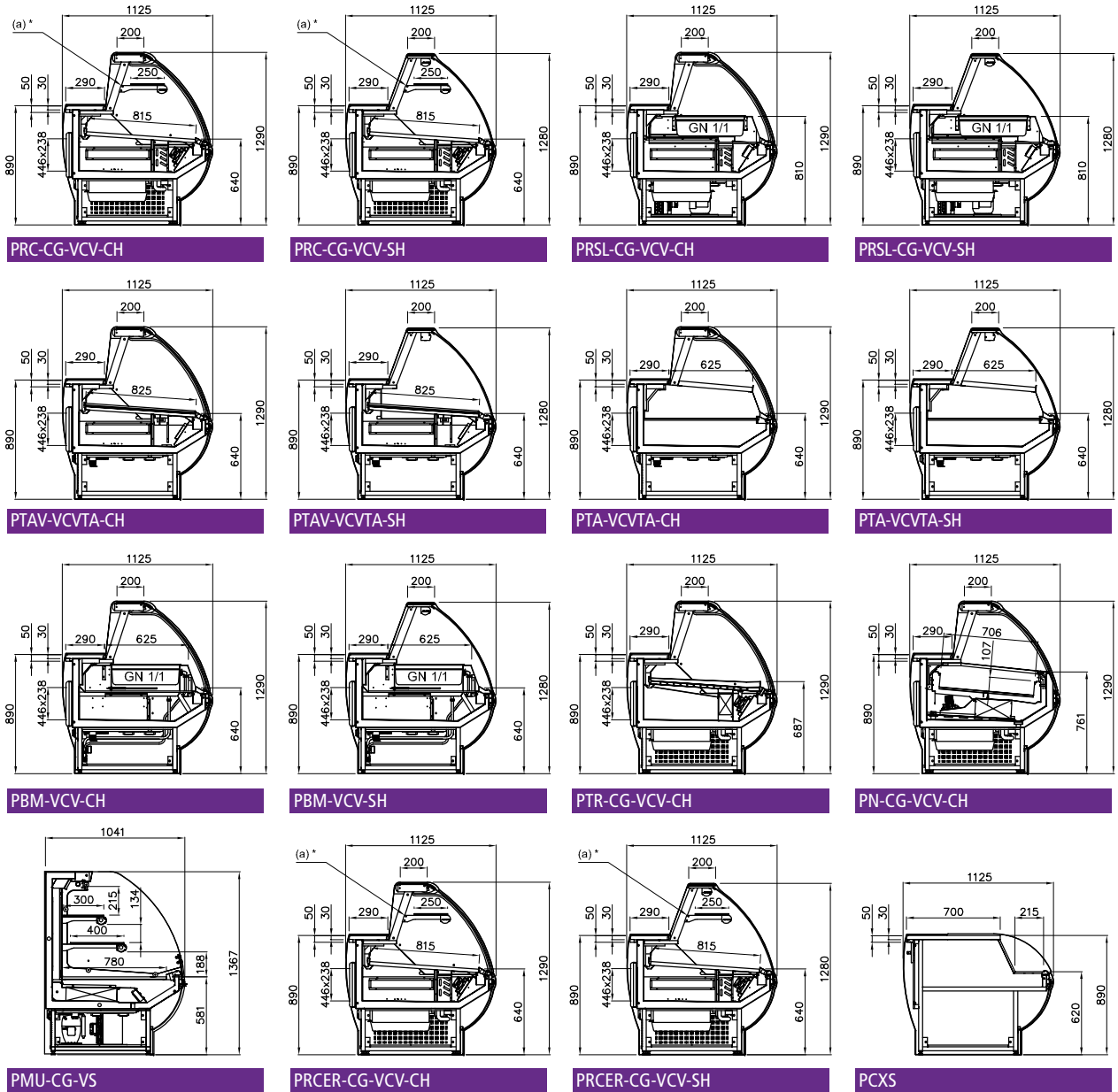
# Butchery & Delicatessen Counter



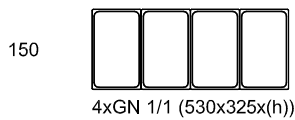
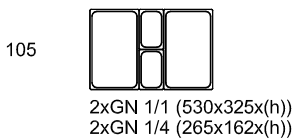
Prestige

JORDAO COOLING SYSTEMS®

## Technical drawings



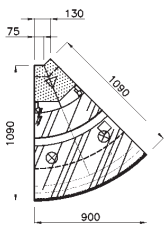
## Salad and Bain Marie Containers



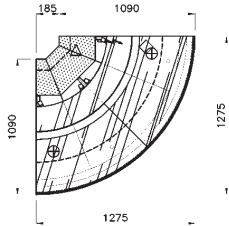


# PRESTIGE Cabinet Options

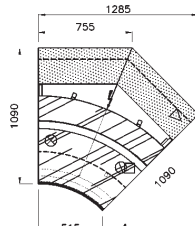
Code		Description	Straight Cabinets – Sizes					Corners (E=External, I=Internal)				
			70	105	150	200	250	290	45°E	90°E	45°I	90°I
<b>DISPLAY CABINETS, CORNERS AND SUPPORT CASES</b>												
PRC-CG	Chilled Integral		●	●	●	●	●	●				
PRC-SG	Chilled Remote		●	●	●	●	●	●				
PRSL-CG	Chilled Integral for Salads			●	●							
PRSL-SG	Chilled Remote for Salads			●	●							
PRN	Ambient Display		●	●	●	●	●	●				
PBM	Heated Bain Marie - Wet			●	●							
PTAV	Ventilated Dry Heated Deck			●	●							
PRAV	Heated Dry Well			●	●							
PAVHA	Ventilated Dry Heated with Humidity Control			●	●							
PCXS	Support Counter		●	●								
PRCE-CG	Spherical Chilled Integral Corner									●	●	●
PRCE-SG	Spherical Chilled Remote Corner								●	●	●	●
<b>GLASS OPTIONS</b>												
VCV-CH	Convex Glass with Hydraulics		●	●	●	●	●	●	●	●	●	●
VCV-CHP	Convex Glass with Hydraulics + 1 Intermediate Shelf		●	●	●	●	●	●	●	●	●	●



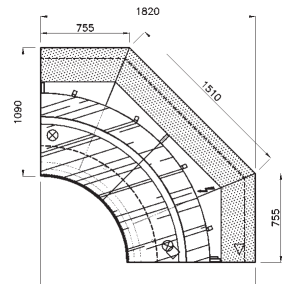
45°E



90°E



45°I

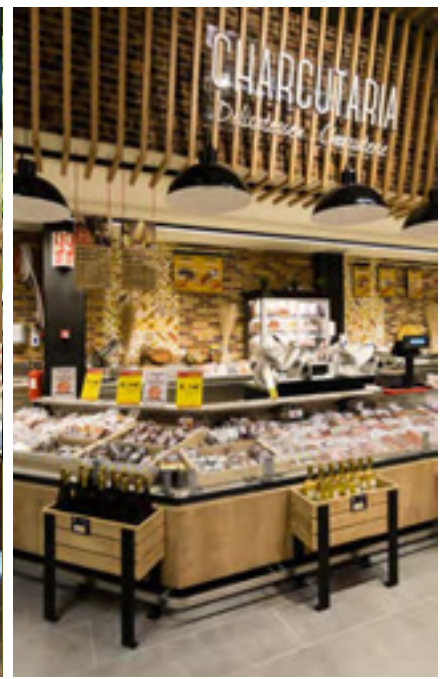


90°I











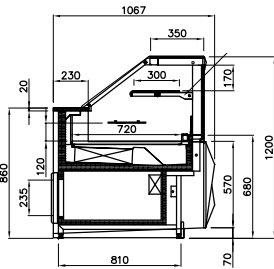
# Butchery & Delicatessen Counter



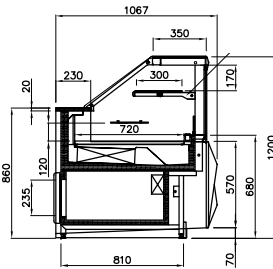
Daisy

JORDAO COOLING SYSTEMS®

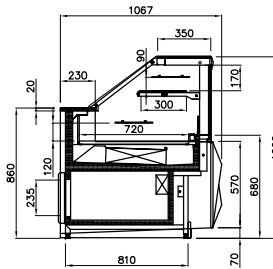
## Technical drawings



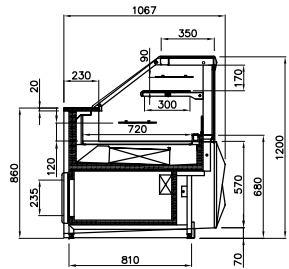
V DS VT SG VD



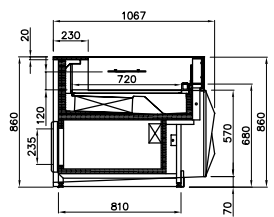
V DS VT CG VD



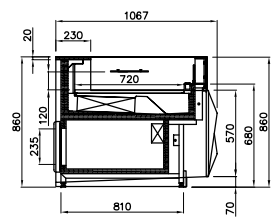
V DS VT SG VD R1P



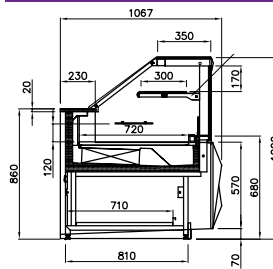
V DS VT CG VD R1P



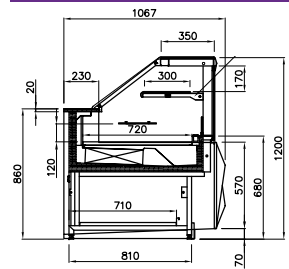
V DS VT SG VSF



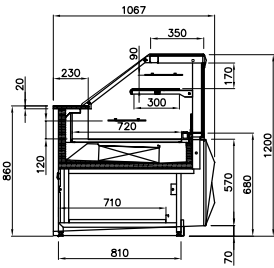
V DS VT CG VSF



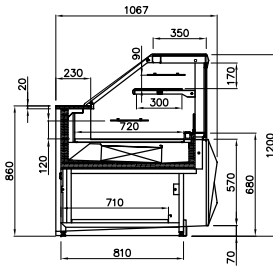
V DS VS SG VD



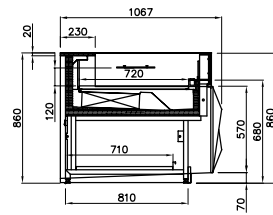
V DS VS CG VD



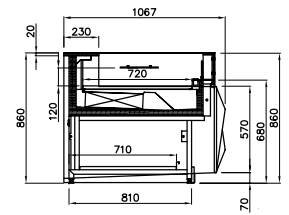
V DS VS SG VD R1P



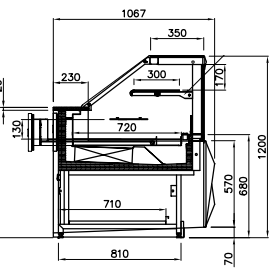
V DS VS CG VD R1P



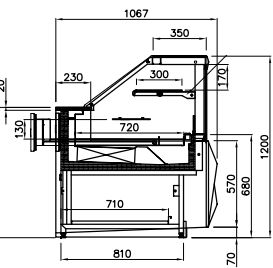
V DS VS SG VSF



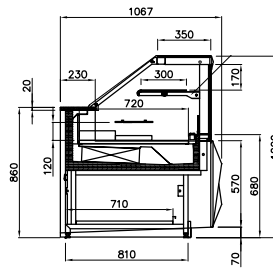
V DS VS CG VSF



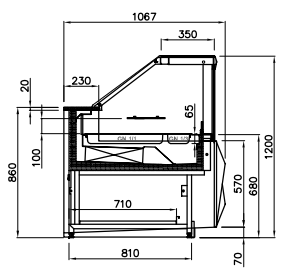
V DS VSG SG VD



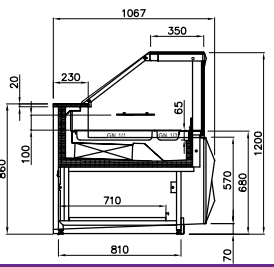
V DS VSG CG VD



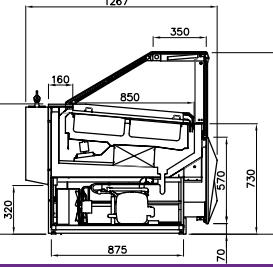
V DS CH VD



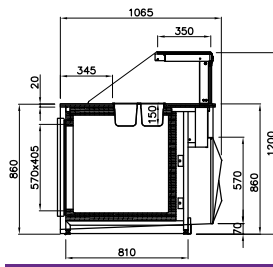
V DS SLS SG VD



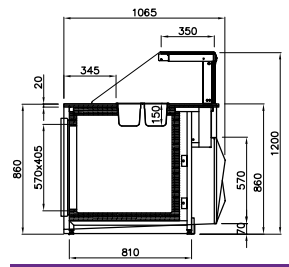
V DS SLS CG VD



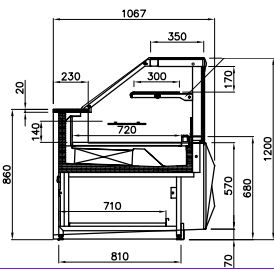
V DS GL CG VD



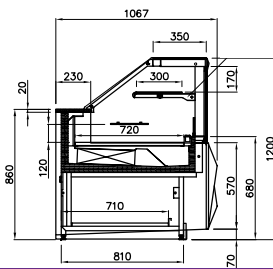
B DS PZ SG VD



B DS PZ CG VD



V DV VS SG VD



V DS VS CG VD

## DAISY Counters Options

Code	Description	Straight Cabinets – Sizes							Corners (E=External, I=Internal)			
		937	1250	1562	1875	2500	3125	3750	45°E	90°E	45°I	90°I
V DS VT CG	Daisy Ventilated with refrigerated storage. Integral		●	●	●	●						
V DS VT SG	Daisy ventilated with refrigerated storage. Remote		●	●	●	●	●	●				
V DS VT+P CG	Daisy ventilated with refrigerated storage. Refrigerated shelves. Integral		●	●	●	●						
V DS VT+P SG	Daisy ventilated with refrigerated storage. Refrigerated shelves. Remote		●	●	●	●	●	●				
V DS VS CG	Daisy Ventilated. Integral. No refrigerated storage	●	●	●	●	●						
V DS VS SG	Daisy Ventilated. Remote. No refrigerated storage	●	●	●	●	●	●	●				
V DS VS+P CG	Daisy ventilated with Refrigerated shelves. Integral. No refrigerated storage	●	●	●	●	●						
V DS VS+P SG	Daisy ventilated with Refrigerated shelves. Remote. No refrigerated storage	●	●	●	●	●	●	●				
V DS VSG CG	Daisy Ventilated. Integral. With drawers	●	●	●	●	●						
V DS VSG SG	Daisy Ventilated. Remote. With drawers	●	●	●	●	●						
V DS GL CG	Daisy refrigerated ice cream. Integral	●	●	●	●							
V DS CH CG	Daisy refrigerated chocolate. Integral	●	●	●	●							
V DS SLS CG	Daisy Refrigerated Salad. Integral		●		●							
V DS SLS SG	Daisy Refrigerated Salad. Remote		●		●							
V DS N	Daisy Neutral Display	●	●	●	●	●	●	●				
V DS PD	Daisy ambient bakery display		●	●	●	●						
V DS PDRI	Daisy ambient bakery. Roll in		●		●	●						
V DS AQV	Daisy ventilated dry heat with humidity		●		●							
V DS TA	Daisy dry heated deck		●		●							
V DS BM	Daisy Bain Marie heated wet well		●		●							
VM/SM DS CG	Daisy multideck display / Daisy Multideck. Integral	●	●		●	●						
VM/SM DS SG	Daisy multideck display / Daisy Multideck. Remote	●	●		●	●		●				
<b>GLASS OPTIONS</b>												
VD CH	Straight glass (without shelf) on Hydraulic pistons	●	●	●	●	●	●	●				
VD CHP	Straight glass (with int. Shelf) on Hydraulic pistons	●	●	●	●	●	●	●				
VS	Self glass	●	●	●	●	●	●	●				
VD CH BM	Straight glass (without shelf) on hydraulic pistons. Bain marie		●		●							
VD CHP TA	Straight glass (with shelf) on hydraulic pistons. Heated		●		●							
<b>CORNER SECTIONS</b>												
DS NT DS	Daisy corner. Neutral display								●	●	●	●
VS CG DS	Daisy refrigerated corner. Integral										●	●
VS SG DS	Daisy refrigerated corner. Remote								●	●	●	●
VS+P CG DS	Daisy refrigerated corner. Refrigerated shelf. Integral										●	●
VS+P SG	Daisy refrigerated corner. Refrigerated shelf. Remote								●	●	●	●
<b>GLASS OPTIONS FOR CORNER SECTIONS</b>												
VD CH	Straight glass (without shelf) on Hydraulic pistons								●	●	●	●
VD CHP	Straight glass (with int. Shelf) on Hydraulic pistons								●	●	●	●
VS	Self Glass								●	●	●	●
<b>FLAT COUNTERS</b>												
<b>NO GLASS</b>												
DS CX1N	Daisy support case	●							●	●	●	●
DS CXPMR	Daisy support case for wheelchair access	●										
<b>FLAT COUNTERS WITH GLASS</b>												
B DS NT	Daisy neutral counter with glass	●	●	●	●	●			●	●	●	●
<b>PIZZA COUNTERS</b>												
B DS PZ CG	Daisy refrigerated pizza counter with glass. Remote			●								
B DS PZ SG	Daisy refrigerated pizza counter with glass. Integral		●									



- Simply



- Amphora





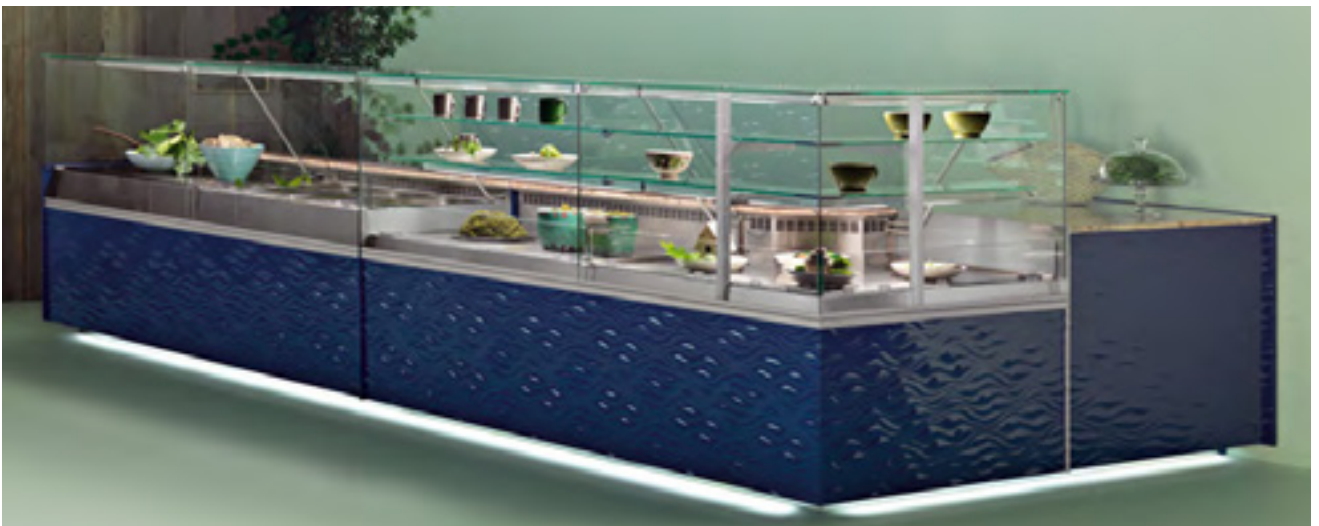
- Tradition



- Twist



- Seaside







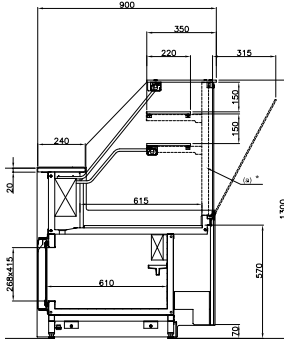




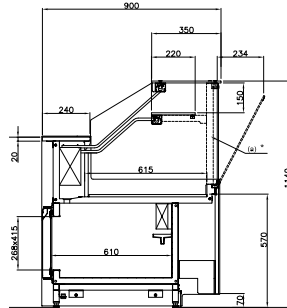
# Coffee Bar Counter



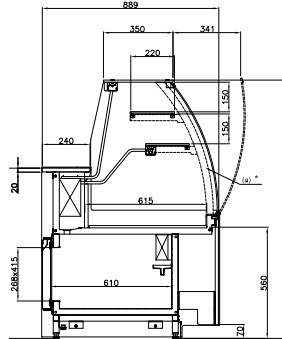
Simply



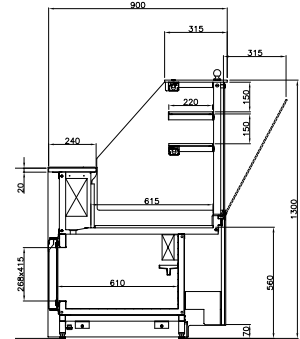
V EL ET CGP VDA



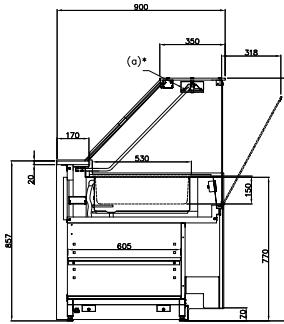
V EL ET CGP VDB



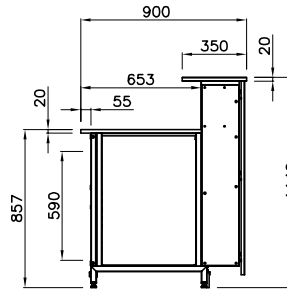
V EL ET CGP VCV



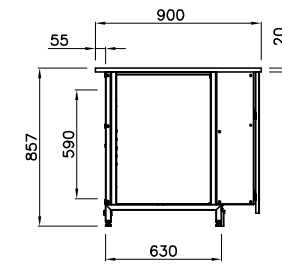
V EL ET CGP VP



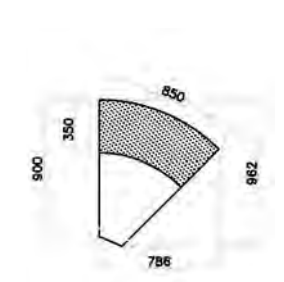
V EL BM VDA



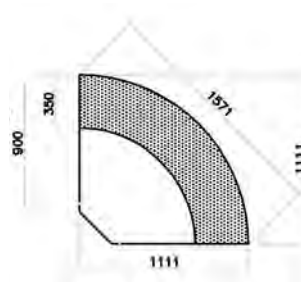
BA EL N



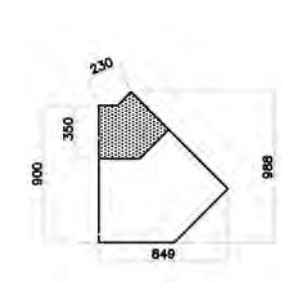
BB EL N



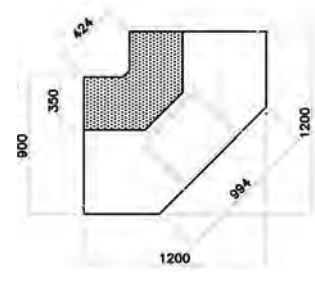
45°E



90°E



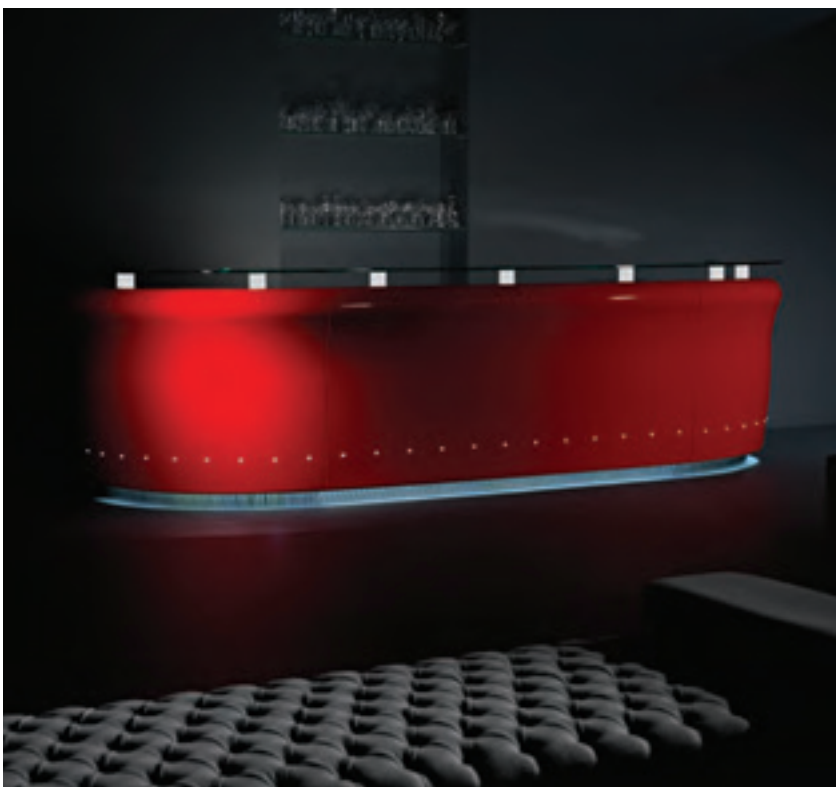
45°



90°

# SIMPLY Cabinet Options

Code	Description	Straight Cabinets – Sizes								Corners (E=External, I=Internal)				
		85	125	165	205	250	51	85	103	45°E	90°E	45°I	90°I	
<b>DISPLAY CABINETS, CORNERS AND SUPPORT CASES</b>														
EL-ET-CG	Chilled Integral Static with Storage		●	●	●	●								
EL-ET-SG	Chilled Remote Static with Storage		●	●	●	●								
EL-VT-CG	Chilled Integral Ventilated with Storage		●	●	●	●								
EL-VT-SG	Chilled Remote Ventilated with Storage		●	●	●	●								
EL-ES-CG	Chilled Integral Static without Storage	●	●	●	●	●								
EL-ES-SG	Chilled Remote Static without Storage	●	●	●	●	●								
EL-VS-CG	Chilled Integral Ventilated without Storage	●	●	●	●	●								
EL-VS-SG	Chilled Remote Ventilated without Storage	●	●	●	●	●								
EL-ETTR-CG	Chilled Integral static deck with Storage		●	●										
EL-ETTR-SG	Chilled Remote static deck with Storage		●	●										
EL-ESTR-CG	Chilled Integral static deck without Storage	●	●	●										
EL-ESTR-SG	Chilled Remote static deck without Storage	●	●	●										
EL-VSCH-CG	Chilled Integral Ventilated for Chocolates (no storage)	●	●											
EL-VSSL-CG	Chilled Integral Ventilated for Salads (no storage)	●	●	●										
EL-VSSL-SG	Chilled Remote Ventilated for Salads (no storage)	●	●	●										
EL-GL-CG	Chilled Integral for Ice Cream	●	●	●										
EL-BM	Heated Bain Marie - Wet	●	●	●										
EL-TA	Dry Heated Deck	●	●											
EL-AQV	Ventilated Dry Heated Deck	●	●											
EL-AQCH	Heated Deck with humidity control	●	●											
EL-NT	Ambient with Back	●	●	●	●	●								
EL-NA	Ambient without Back	●	●	●	●	●								
EL-P	Ambient Display for bread	●	●	●										
EL-CVNE	Ambient Corner (static type - for assemblage with static cases)										●	●	●	●
EL-CVE-CG	Chilled integral static cooled corner											●	●	●
EL-CVE-SG	Chilled remote static cooled corner											●	●	●
EL-CVNE	Ambient Corner (ventilated type - for assemblage with ventilated cases)										●	●	●	●
EL-CVV-CG	Chilled integral ventilated cooled corner											●	●	●
EL-CVV-SG	Chilled remote ventilated cooled corner											●	●	●
EL-CX-1N	Single level till support case							●		●	●	●	●	●
EL-CX-2N	Two level till support case							●	●	●	●	●	●	●
EL-CXPMR	Wheelchair access till support case									●				
EL-TV	Support glass with tower glass							●		●				
EL-TV	Support glass with tower and posts							●		●				
<b>GLASS OPTIONS</b>														
VDA	Straight High Glass	●	●	●	●	●					●	●	●	●
VDB	Straight Low Glass	●	●	●	●	●					●	●	●	●
VCV	Curved Glass	●	●	●	●	●					●	●	●	●
VP	Glass with posts	●	●	●	●	●					●	●	●	●
VDA-TA	Straight High Glass without shelves (Dry Heated Deck)	●	●											
VDB-TA	Straight Low Glass without shelves (Dry Heated Deck)	●	●											
VC-TA	Curved Glass without shelves (Dry Heated Deck)	●	●											
VP-TA	Glass with posts (Dry Heated Deck)	●	●											







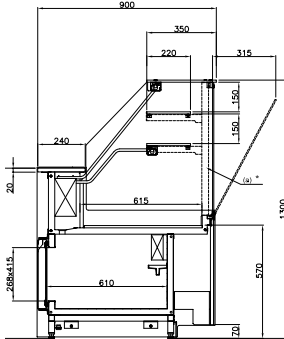
# Coffee Bar Counter



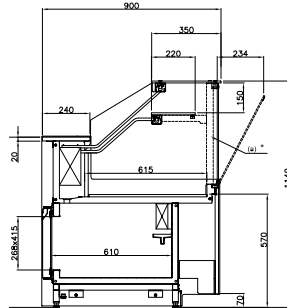
Amphora



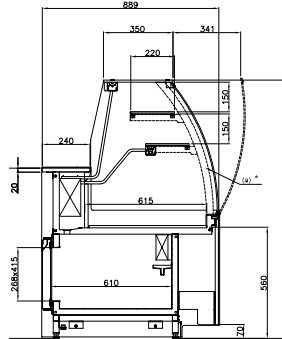
## Technical drawings



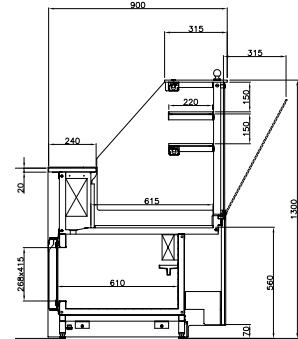
V EL ET CGP VDA



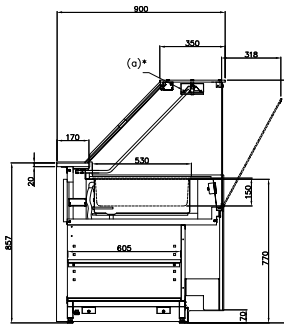
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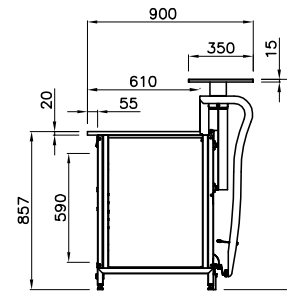
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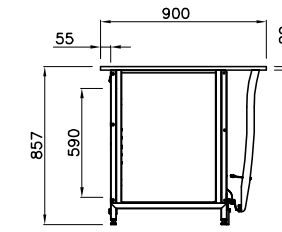
V EL ET CGP VP



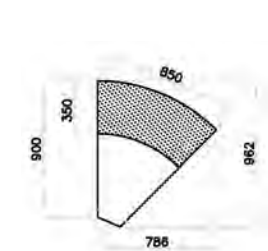
V EL BM VDA



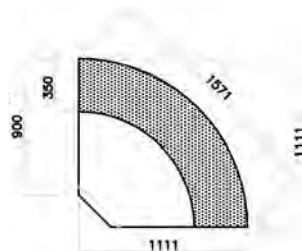
BA EL N



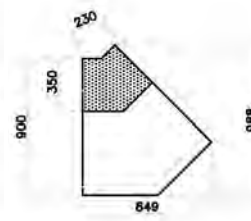
BB EL N



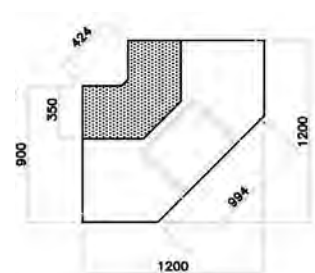
45°E



90°E



45°I



90°I

# AMPHORA Cabinet Options

		Straight Cabinets – Sizes								Corners (E=External, I=Internal)			
Code	Description	85	125	165	205	250	51	85	103	45°E	90°E	45°I	90°I
<b>DISPLAY CABINETS, CORNERS AND SUPPORT CASES</b>													
EL-ET-CG	Chilled Integral Static with Storage		●	●	●	●							
EL-ET-SG	Chilled Remote Static with Storage		●	●	●	●							
EL-VT-CG	Chilled Integral Ventilated with Storage		●	●	●	●							
EL-VT-SG	Chilled Remote Ventilated with Storage		●	●	●	●							
EL-ES-CG	Chilled Integral Static without Storage	●	●	●	●	●							
EL-ES-SG	Chilled Remote Static without Storage	●	●	●	●	●							
EL-VS-CG	Chilled Integral Ventilated without Storage	●	●	●	●	●							
EL-VS-SG	Chilled Remote Ventilated without Storage	●	●	●	●	●							
EL-ETTR-CG	Chilled Integral static deck with Storage		●	●									
EL-ETTR-SG	Chilled Remote static deck with Storage		●	●									
EL-ESTR-CG	Chilled Integral static deck without Storage	●	●	●									
EL-ESTR-SG	Chilled Remote static deck without Storage	●	●	●									
EL-VSCH-CG	Chilled Integral Ventilated for Chocolates (no storage)	●	●										
EL-VSSL-CG	Chilled Integral Ventilated for Salads (no storage)	●	●	●									
EL-VSSL-SG	Chilled Remote Ventilated for Salads (no storage)	●	●	●									
EL-GL-CG	Chilled Integral for Ice Cream	●	●	●									
EL-BM	Heated Bain Marie - Wet	●	●	●									
EL-TA	Dry Heated Deck	●	●										
EL-AQV	Ventilated Dry Heated Deck	●	●										
EL-AQCH	Heated Deck with humidity control	●	●										
EL-NT	Ambient with Back	●	●	●	●	●							
EL-NA	Ambient without Back	●	●	●	●	●							
EL-P	Ambient Display for bread	●	●	●									
EL-CVNE	Ambient Corner (static type - for assemblage with static cases)									●	●	●	●
EL-CVE-CG	Chilled integral static cooled corner										●	●	●
EL-CVE-SG	Chilled remote static cooled corner										●	●	●
EL-CVNE	Ambient Corner (ventilated type - for assemblage with ventilated cases)									●	●	●	●
EL-CVV-CG	Chilled integral ventilated cooled corner										●	●	●
EL-CVV-SG	Chilled remote ventilated cooled corner										●	●	●
EL-CX-1N	Single level till support case						●		●	●	●	●	●
EL-CX-2N	Two level till support case						●	●	●	●	●	●	●
EL-CXPMR	Wheelchair access till support case								●				
EL-TV	Support glass with tower glass						●		●				
EL-TV	Support glass with tower and posts						●		●				
<b>GLASS OPTIONS</b>													
VDA	Straight High Glass	●	●	●	●	●				●	●	●	●
VDB	Straight Low Glass	●	●	●	●	●				●	●	●	●
VCV	Curved Glass	●	●	●	●	●				●	●	●	●
VP	Glass with posts	●	●	●	●	●				●	●	●	●
VDA-TA	Straight High Glass without shelves (Dry Heated Deck)	●	●										
VDB-TA	Straight Low Glass without shelves (Dry Heated Deck)	●	●										
VC-TA	Curved Glass without shelves (Dry Heated Deck)	●	●										
VP-TA	Glass with posts (Dry Heated Deck)	●	●										







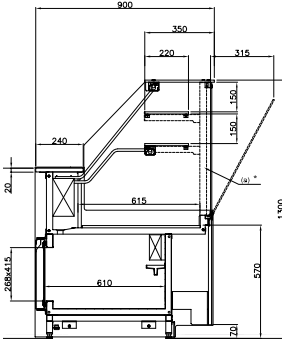
# Coffee Bar Counter



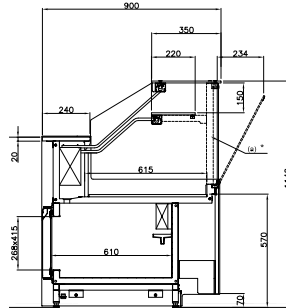
Tradition



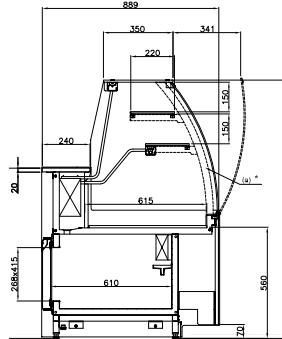
## Technical drawings



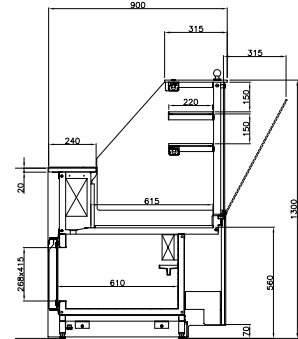
V EL ET CGP VDA



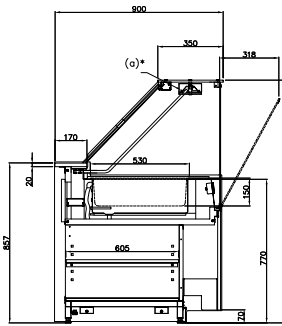
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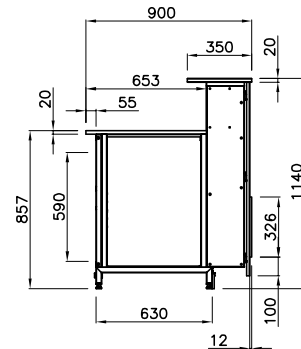
V EL ET CGP VCV



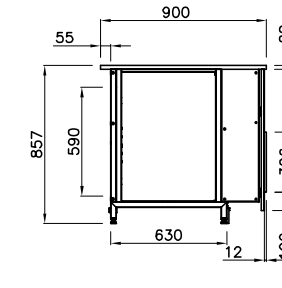
V EL ET CGP VP



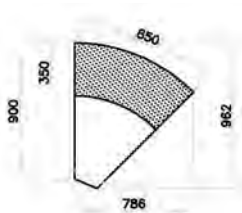
V EL BM VDA



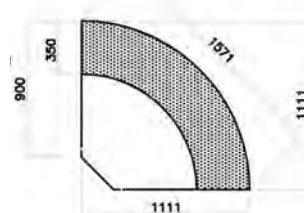
BA EL N



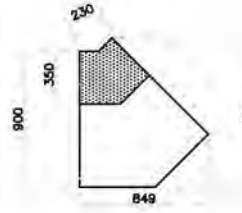
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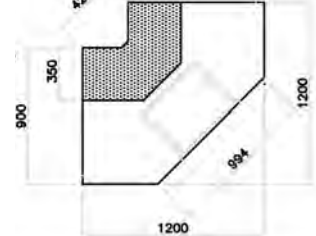
45°E



90°E



45°I



90°I



# TRADITION Cabinet Options

Code	Description	Straight Cabinets – Sizes								Corners (E=External, I=Internal)				
		85	125	165	205	250	51	85	103	45°E	90°E	45°I	90°I	
<b>DISPLAY CABINETS, CORNERS AND SUPPORT CASES</b>														
EL-ET-CG	Chilled Integral Static with Storage		●	●	●	●								
EL-ET-SG	Chilled Remote Static with Storage		●	●	●	●								
EL-VT-CG	Chilled Integral Ventilated with Storage		●	●	●	●								
EL-VT-SG	Chilled Remote Ventilated with Storage		●	●	●	●								
EL-ES-CG	Chilled Integral Static without Storage	●	●	●	●	●								
EL-ES-SG	Chilled Remote Static without Storage	●	●	●	●	●								
EL-VS-CG	Chilled Integral Ventilated without Storage	●	●	●	●	●								
EL-VS-SG	Chilled Remote Ventilated without Storage	●	●	●	●	●								
EL-ETTR-CG	Chilled Integral static deck with Storage		●	●										
EL-ETTR-SG	Chilled Remote static deck with Storage		●	●										
EL-ESTR-CG	Chilled Integral static deck without Storage	●	●	●										
EL-ESTR-SG	Chilled Remote static deck without Storage	●	●	●										
EL-VSCH-CG	Chilled Integral Ventilated for Chocolates (no storage)	●	●											
EL-VSSL-CG	Chilled Integral Ventilated for Salads (no storage)	●	●	●										
EL-VSSL-SG	Chilled Remote Ventilated for Salads (no storage)	●	●	●										
EL-GL-CG	Chilled Integral for Ice Cream	●	●	●										
EL-BM	Heated Bain Marie - Wet	●	●	●										
EL-TA	Dry Heated Deck	●	●											
EL-AQV	Ventilated Dry Heated Deck	●	●											
EL-AQCH	Heated Deck with humidity control	●	●											
EL-NT	Ambient with Back	●	●	●	●	●								
EL-NA	Ambient without Back	●	●	●	●	●								
EL-P	Ambient Display for bread	●	●	●										
EL-CVNE	Ambient Corner (static type - for assemblage with static cases)										●	●	●	●
EL-CVE-CG	Chilled integral static cooled corner											●	●	●
EL-CVE-SG	Chilled remote static cooled corner											●	●	●
EL-CVNE	Ambient Corner (ventilated type - for assemblage with ventilated cases)										●	●	●	●
EL-CVV-CG	Chilled integral ventilated cooled corner											●	●	●
EL-CVV-SG	Chilled remote ventilated cooled corner											●	●	●
EL-CX-1N	Single level till support case						●			●	●	●	●	●
EL-CX-2N	Two level till support case						●	●		●	●	●	●	●
EL-CXPMR	Wheelchair access till support case									●				
EL-TV	Support glass with tower glass						●			●				
EL-TV	Support glass with tower and posts						●			●				
<b>GLASS OPTIONS</b>														
VDA	Straight High Glass	●	●	●	●	●					●	●	●	●
VDB	Straight Low Glass	●	●	●	●	●					●	●	●	●
VCV	Curved Glass	●	●	●	●	●					●	●	●	●
VP	Glass with posts	●	●	●	●	●					●	●	●	●
VDA-TA	Straight High Glass without shelves (Dry Heated Deck)	●	●											
VDB-TA	Straight Low Glass without shelves (Dry Heated Deck)	●	●											
VC-TA	Curved Glass without shelves (Dry Heated Deck)	●	●											
VP-TA	Glass with posts (Dry Heated Deck)	●	●											



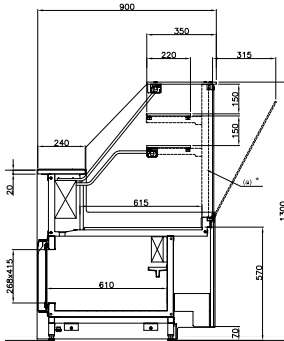




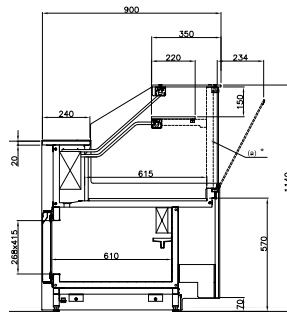
# Coffee Bar Counter



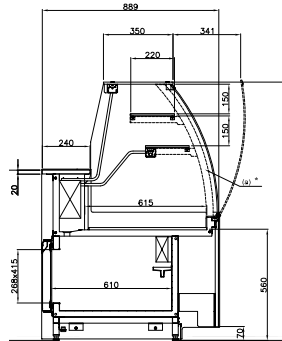
## Technical drawings



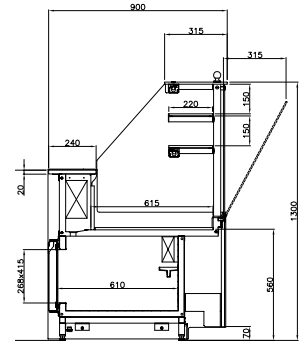
V EL ET CGP VDA



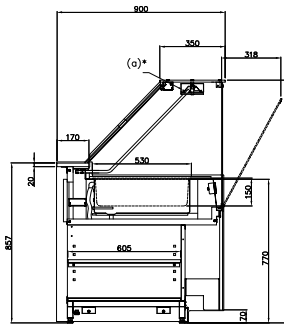
V EL ET CGP VDB



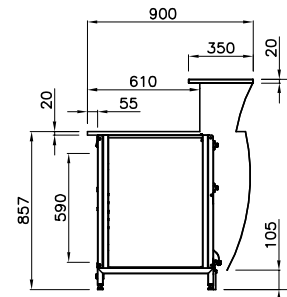
V EL ET CGP VCV



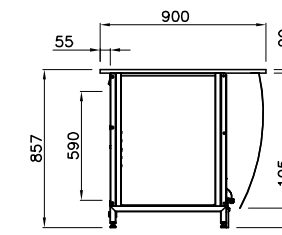
V EL ET CGP VP



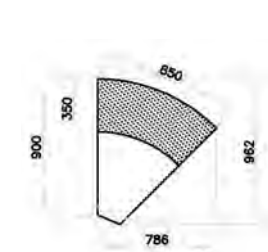
V EL BM VDA



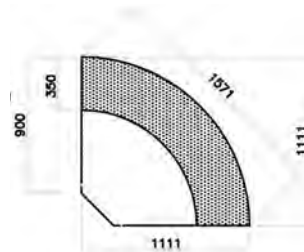
BA EL N



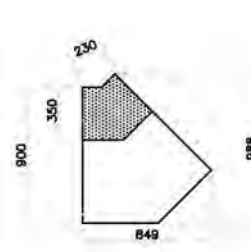
BB EL N



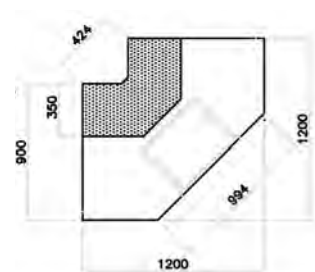
45°E



90°E



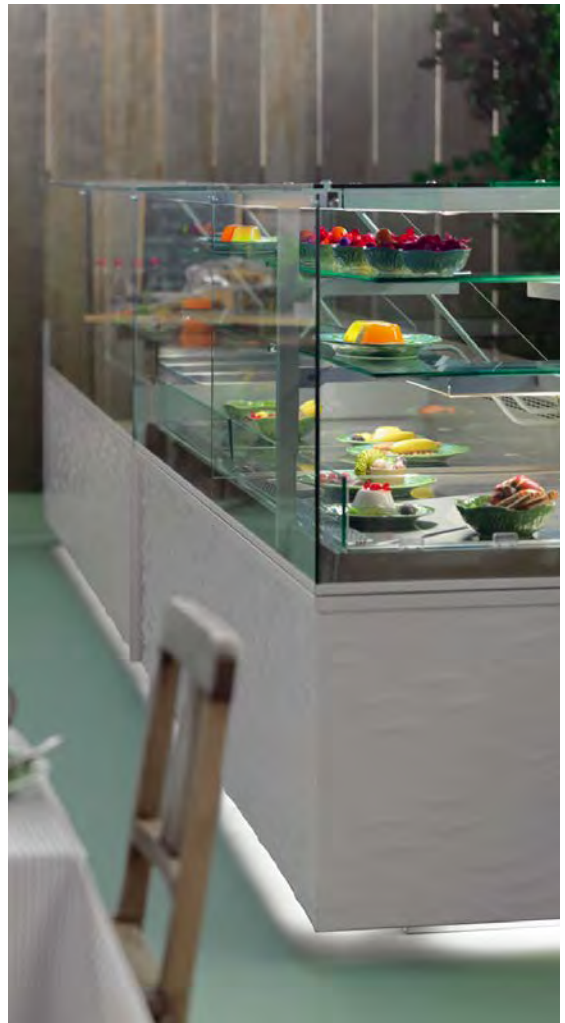
45°I



90°I

# TWIST Cabinet Options

		Straight Cabinets – Sizes								Corners (E=External, I=Internal)			
Code	Description	85	125	165	205	250	51	85	103	45°E	90°E	45°I	90°I
<b>DISPLAY CABINETS, CORNERS AND SUPPORT CASES</b>													
EL-ET-CG	Chilled Integral Static with Storage		●	●	●	●							
EL-ET-SG	Chilled Remote Static with Storage		●	●	●	●							
EL-VT-CG	Chilled Integral Ventilated with Storage		●	●	●	●							
EL-VT-SG	Chilled Remote Ventilated with Storage		●	●	●	●							
EL-ES-CG	Chilled Integral Static without Storage	●	●	●	●	●							
EL-ES-SG	Chilled Remote Static without Storage	●	●	●	●	●							
EL-VS-CG	Chilled Integral Ventilated without Storage	●	●	●	●	●							
EL-VS-SG	Chilled Remote Ventilated without Storage	●	●	●	●	●							
EL-ETTR-CG	Chilled Integral static deck with Storage		●	●									
EL-ETTR-SG	Chilled Remote static deck with Storage		●	●									
EL-ESTR-CG	Chilled Integral static deck without Storage	●	●	●									
EL-ESTR-SG	Chilled Remote static deck without Storage	●	●	●									
EL-VSCH-CG	Chilled Integral Ventilated for Chocolates (no storage)	●	●										
EL-VSSL-CG	Chilled Integral Ventilated for Salads (no storage)	●	●	●									
EL-VSSL-SG	Chilled Remote Ventilated for Salads (no storage)	●	●	●									
EL-GL-CG	Chilled Integral for Ice Cream	●	●	●									
EL-BM	Heated Bain Marie - Wet	●	●	●									
EL-TA	Dry Heated Deck	●	●										
EL-AQV	Ventilated Dry Heated Deck	●	●										
EL-AQCH	Heated Deck with humidity control	●	●										
EL-NT	Ambient with Back	●	●	●	●	●							
EL-NA	Ambient without Back	●	●	●	●	●							
EL-P	Ambient Display for bread	●	●	●									
EL-CVNE	Ambient Corner (static type - for assemblage with static cases)									●	●	●	●
EL-CVE-CG	Chilled integral static cooled corner										●	●	●
EL-CVE-SG	Chilled remote static cooled corner										●	●	●
EL-CVNE	Ambient Corner (ventilated type - for assemblage with ventilated cases)									●	●	●	●
EL-CVV-CG	Chilled integral ventilated cooled corner										●	●	●
EL-CVV-SG	Chilled remote ventilated cooled corner										●	●	●
EL-CX-1N	Single level till support case						●		●	●	●	●	●
EL-CX-2N	Two level till support case						●	●	●	●	●	●	●
EL-CXPMR	Wheelchair access till support case								●				
EL-TV	Support glass with tower glass						●		●				
EL-TV	Support glass with tower and posts						●		●				
<b>GLASS OPTIONS</b>													
VDA	Straight High Glass	●	●	●	●	●				●	●	●	●
VDB	Straight Low Glass	●	●	●	●	●				●	●	●	●
VCV	Curved Glass	●	●	●	●	●				●	●	●	●
VP	Glass with posts	●	●	●	●	●				●	●	●	●
VDA-TA	Straight High Glass without shelves (Dry Heated Deck)	●	●										
VDB-TA	Straight Low Glass without shelves (Dry Heated Deck)	●	●										
VC-TA	Curved Glass without shelves (Dry Heated Deck)	●	●										
VP-TA	Glass with posts (Dry Heated Deck)	●	●										







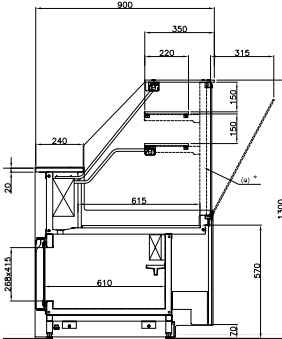
# Coffee Bar Counter



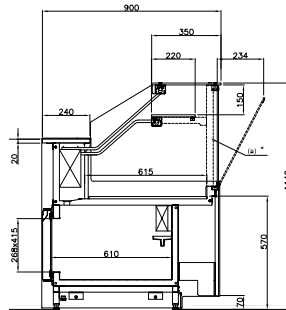
Seaside



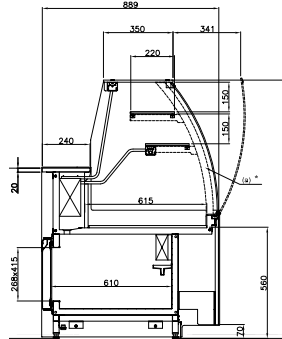
## Technical drawings



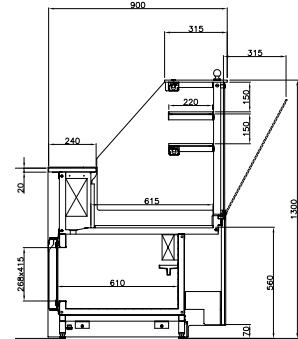
V EL ET CGP VDA



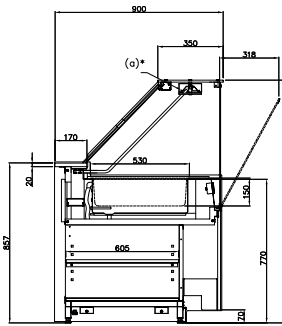
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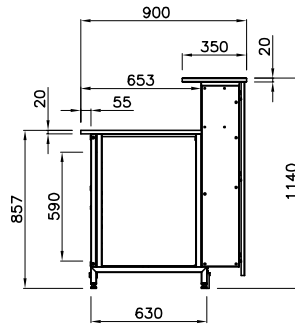
V EL ET CGP VCV



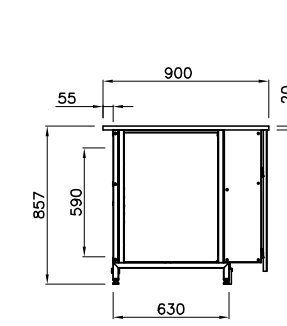
V EL ET CGP VP



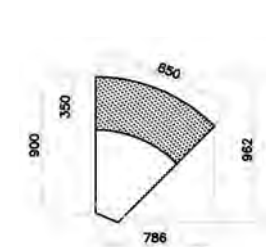
V EL BM VDA



BA EL N



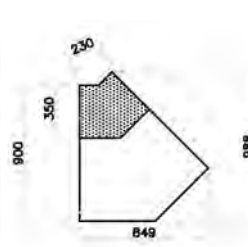
BB EL N



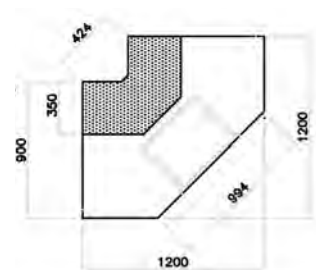
45°E



90°E



45°I



90°I

## SEASIDE Cabinet Options

Code	Description	Straight Cabinets – Sizes								Corners (E=External, I=Internal)				
		85	125	165	205	250	51	85	103	45°E	90°E	45°I	90°I	
<b>DISPLAY CABINETS, CORNERS AND SUPPORT CASES</b>														
EL-ET-CG	Chilled Integral Static with Storage		●	●	●	●								
EL-ET-SG	Chilled Remote Static with Storage		●	●	●	●								
EL-VT-CG	Chilled Integral Ventilated with Storage		●	●	●	●								
EL-VT-SG	Chilled Remote Ventilated with Storage		●	●	●	●								
EL-ES-CG	Chilled Integral Static without Storage	●	●	●	●	●								
EL-ES-SG	Chilled Remote Static without Storage	●	●	●	●	●								
EL-VS-CG	Chilled Integral Ventilated without Storage	●	●	●	●	●								
EL-VS-SG	Chilled Remote Ventilated without Storage	●	●	●	●	●								
EL-ETTR-CG	Chilled Integral static deck with Storage		●	●										
EL-ETTR-SG	Chilled Remote static deck with Storage		●	●										
EL-ESTR-CG	Chilled Integral static deck without Storage	●	●	●										
EL-ESTR-SG	Chilled Remote static deck without Storage	●	●	●										
EL-VSCH-CG	Chilled Integral Ventilated for Chocolates (no storage)	●	●											
EL-VSSL-CG	Chilled Integral Ventilated for Salads (no storage)	●	●	●										
EL-VSSL-SG	Chilled Remote Ventilated for Salads (no storage)	●	●	●										
EL-GL-CG	Chilled Integral for Ice Cream	●	●	●										
EL-BM	Heated Bain Marie - Wet	●	●	●										
EL-TA	Dry Heated Deck	●	●											
EL-AQV	Ventilated Dry Heated Deck	●	●											
EL-AQCH	Heated Deck with humidity control	●	●											
EL-NT	Ambient with Back	●	●	●	●	●								
EL-NA	Ambient without Back	●	●	●	●	●								
EL-P	Ambient Display for bread	●	●	●										
EL-CVNE	Ambient Corner (static type - for assemblage with static cases)										●	●	●	●
EL-CVE-CG	Chilled integral static cooled corner											●	●	●
EL-CVE-SG	Chilled remote static cooled corner											●	●	●
EL-CVNE	Ambient Corner (ventilated type - for assemblage with ventilated cases)										●	●	●	●
EL-CVV-CG	Chilled integral ventilated cooled corner											●	●	●
EL-CVV-SG	Chilled remote ventilated cooled corner											●	●	●
EL-CX-1N	Single level till support case						●			●	●	●	●	●
EL-CX-2N	Two level till support case						●	●		●	●	●	●	●
EL-CXPMR	Wheelchair access till support case									●				
EL-TV	Support glass with tower glass						●			●				
EL-TV	Support glass with tower and posts						●			●				
<b>GLASS OPTIONS</b>														
VDA	Straight High Glass	●	●	●	●	●					●	●	●	●
VDB	Straight Low Glass	●	●	●	●	●					●	●	●	●
VCV	Curved Glass	●	●	●	●	●					●	●	●	●
VP	Glass with posts	●	●	●	●	●					●	●	●	●
VDA-TA	Straight High Glass without shelves (Dry Heated Deck)	●	●											
VDB-TA	Straight Low Glass without shelves (Dry Heated Deck)	●	●											
VC-TA	Curved Glass without shelves (Dry Heated Deck)	●	●											
VP-TA	Glass with posts (Dry Heated Deck)	●	●											



- Passion Lux



- Vista



- Minimal











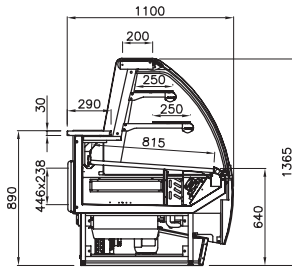
# Pâtisserie & Bakery Counter



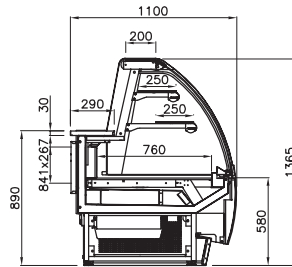
Passion Lux



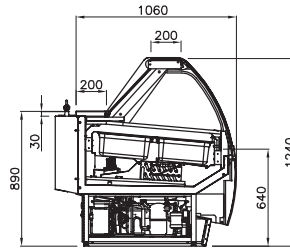
## Technical drawings



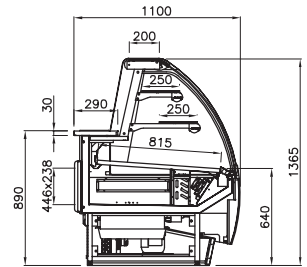
PARP-CG-VCVA-CH



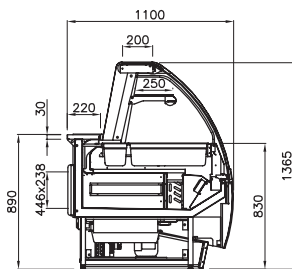
PARPGV-CG-VCVA-CH



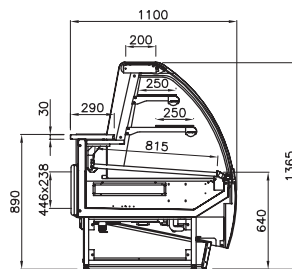
PARGL-CG-VCVAGL-CH



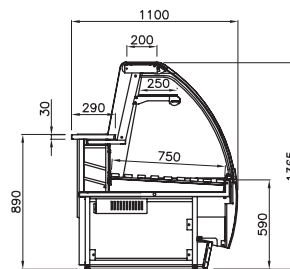
PARCH-CG-VCVA-CH



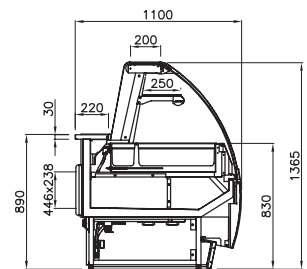
PARSL-CG-VCVA-CH



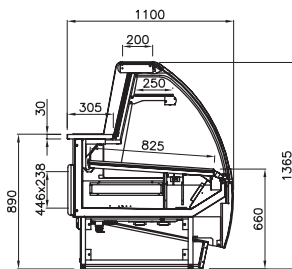
PAPN-VCVA-CH



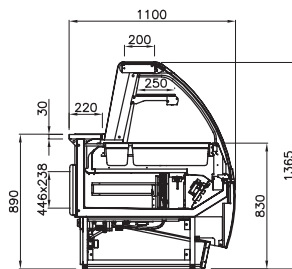
PAP-VCVA-CH



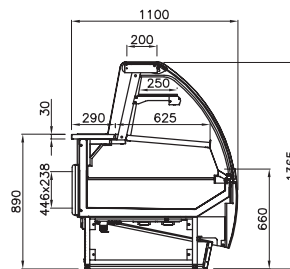
PABM-VCVA-CH



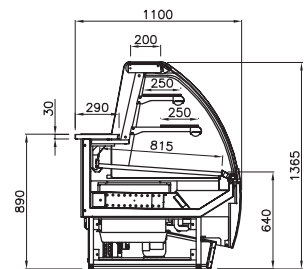
PATAV-VCVATA-CH



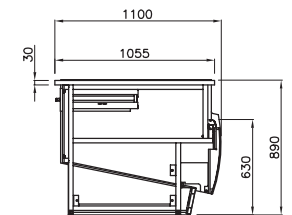
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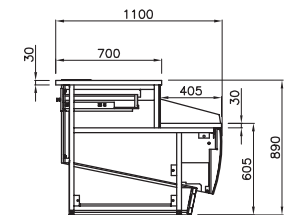
PATA-VCVATA-CH



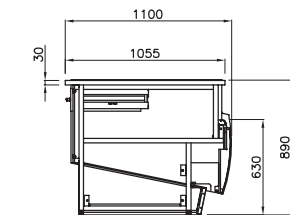
PACER-CG-VCVA-CH



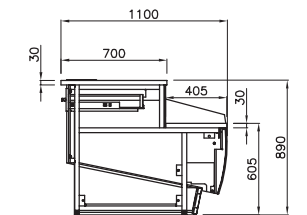
PACCX1N



PACCX2N

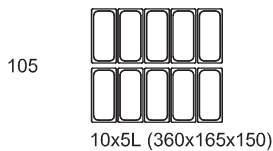


PACX1N

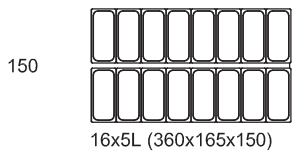


PACX2N

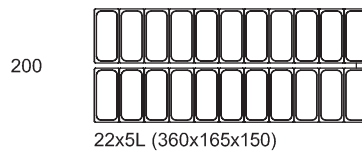
## Ice Cream Containers



10x5L (360x165x150)

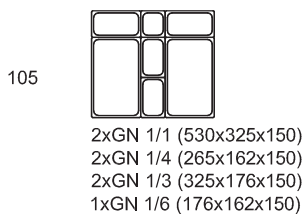


16x5L (360x165x150)

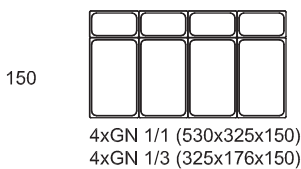


22x5L (360x165x150)

## Salad Containers (Also Bain Marie for 105 and 150)



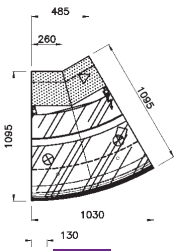
2xGN 1/1 (530x325x150)  
2xGN 1/4 (265x162x150)  
2xGN 1/3 (325x176x150)  
1xGN 1/6 (176x162x150)



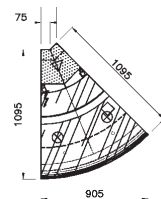
4xGN 1/1 (530x325x150)  
4xGN 1/3 (325x176x150)

# PASSION LUX Cabinet Options

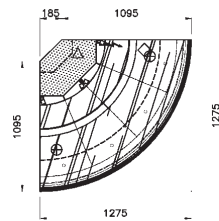
		Straight Cabinets – Sizes							Corners (E=External, I=Internal)						
Code	Description	70	105	150	200	250	290	295	30°E	45°E	90°E	30°I	45°I	90°I	
<b>DISPLAY CABINETS, CORNERS AND SUPPORT CASES</b>															
PARP-CG	Chilled Integral	●	●	●	●	●	●								
PARP-SG	Chilled Remote	●	●	●	●	●	●								
PARPGV-CG	Chilled Integral with Cake Drawer		●		●			●							
PARPG-SG	Chilled Remote with Cake Drawer		●		●			●							
PARGL-CG	Chilled Integral for Ice Cream		●	●	●										
PARCH-CG	Chilled Integral for Chocolate		●	●	●										
PARSL-CG	Chilled Integral for Salads		●	●											
PARSL-SG	Chilled Remote for Salads		●	●											
PAPN	Ambient Display	●	●	●	●	●	●								
PAP	Ambient Display for Bread		●	●	●										
PABM	Heated Bain Marie - Wet		●	●											
PATAV	Ventilated Dry Heated Deck		●	●											
PAAV	Heated Dry Well		●	●											
PACXS	Support Counter	●	●												
PACER-CG	Spherical Chilled Integral Corner								●		●	●			
PACER-SG	Spherical Chilled Remote Corner								●	●	●	●			
PACS	Corner Support Counter									●	●		●	●	
<b>GLASS OPTIONS</b>															
VCVA-CH	Convex High Glass with Hydraulics	●	●	●	●	●	●	●	●	●	●	●	●	●	



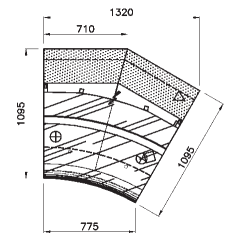
30°E



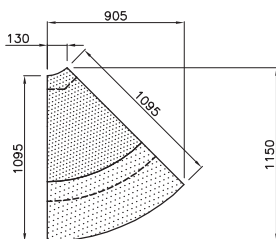
45°E



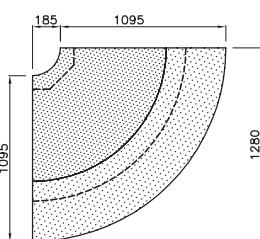
90°E



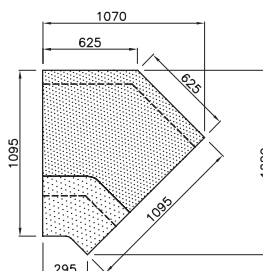
30°I



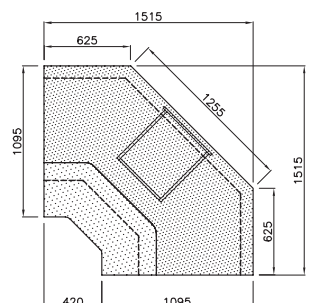
45°E



90°E



45°I



90°I





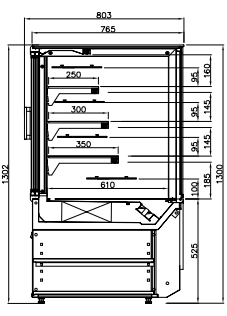




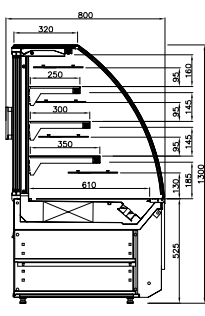
# Pâtisserie & Bakery Counter



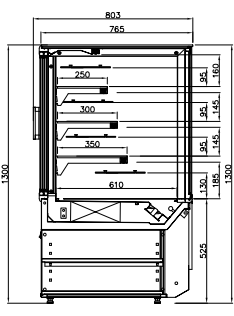
## Technical drawings



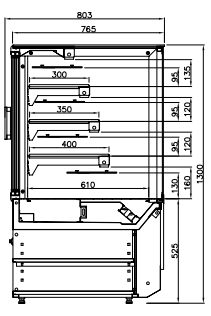
V VST VS CG VD



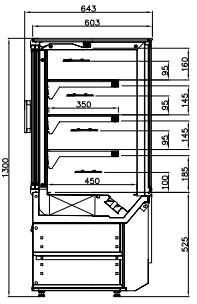
V VST VS CG VC



V VST CH CG VD



V VST AQ VD



V VST Slim VS CG VD



## VISTA Cabinet Options

		Straight Cabinets – Sizes			
Code	Description	600	850	1250	1650
VST VVS-CG VD/VC	Ventilated. Integral. Square or curved glass	●	●	●	●
VST VVS-SG VD/VC	Ventilated. Remote. Square or curved glass	●	●	●	●
VST VM-CG VC	Fan assisted Grab & Go. Integral. Curved glass	●	●	●	●
VST VM-CG VD	Fan assisted Grab & Go. Integral. Square glass	●	●	●	●
VST VM-SG VC	Fan assisted Grab & Go. Remote. Curved glass	●	●	●	●
VST VCH-CG VD/VC	Ventilated for chocolate. Integral. Square or Curved glass	●	●	●	
VST NT VD/VC	Ambient display. Square or curved glass	●	●	●	●
VST VPD VD/VC	Ambient bakery display. Square or curved glass		●	●	
VST VAQ VD/VC	Dry heated. Square or curved glass	●	●	●	
<b>EXPOSITION CASES</b>		<b>600</b>	<b>850</b>	<b>1250</b>	<b>1650</b>
VST CXE VD/VC	Ambient Exposition case. Square or curved glass	●	●		
<b>TILL SUPPORT CASES</b>		<b>515</b>	<b>1030</b>		
VST CXS1N	Single level till support case	●	●		
VST CX PMR	Single level till support case for wheelchair users		●		

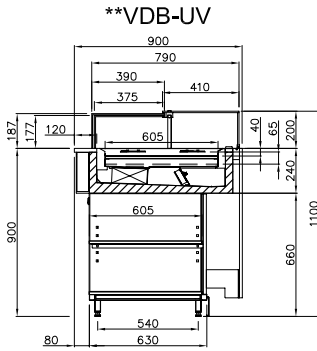




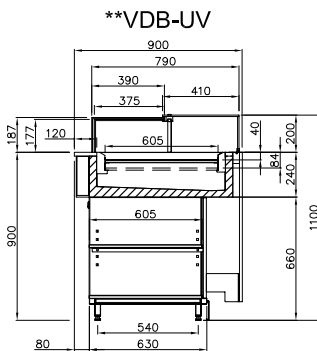
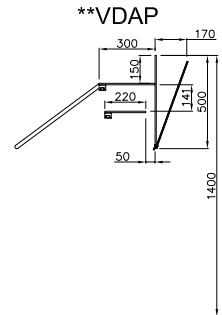
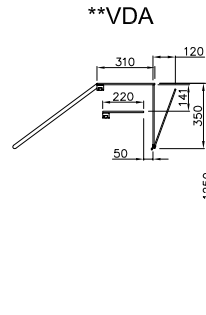
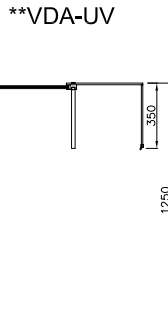




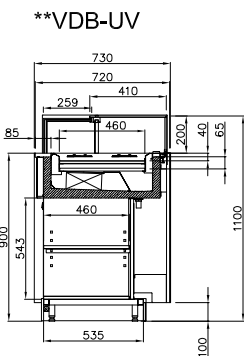
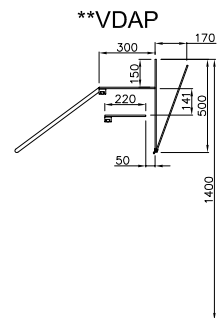
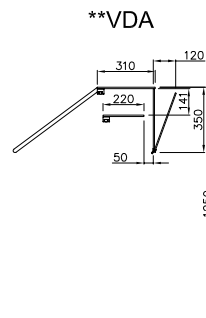
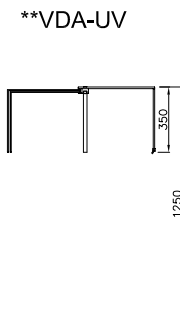
## Technical drawings



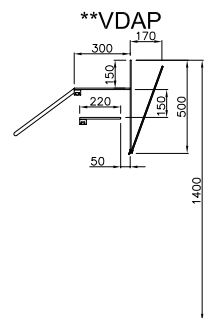
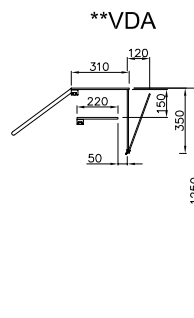
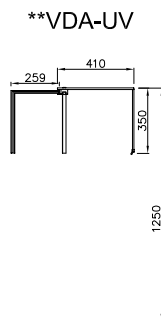
V MIN VS CG



V MIN NT B



V MIN S VS CG



## MINIMAL Cabinet Options

		Straight Cabinets – Sizes				
Code	Description	850	1250	1650	2050	2500
V-MIN-VS	Ventilated integral. Without storage	●	●	●	●	●
V-MIN-VT	Ventilated Integral. With Refrigerated storage		●	●	●	●
V-MIN-VS-C/HR	Ventilated Integral. Without storage. With Relative Humidity		●	●		
V-MIN-DUPLA	Dual Temperature		●	●		
V-MIN-CHS	Ventilated integral for chocolates	●	●	●		
V-MIN-NT-C/R	Ambient display with ambient storage	●	●	●	●	●
V-MIN-NT-S/R	Ambient display without storage	●	●	●	●	●
V-MIN-PD	Ambient bakery display	●	●	●	●	
V-MIN-CPPD-ASP	Ambient bakery display with crumb vacuum	●	●	●	●	
<b>SUPPORT CASES</b>		<b>515</b>	<b>1030</b>			
CX1N-MIN-C/R	Single level support case with drawer, base & Intermediate shelf	●	●			
CX1N-MIN-S/R	Single level support case with drawer. No storage	●	●			
<b>GLASS OPTIONS</b>		<b>850</b>	<b>1250</b>	<b>1650</b>	<b>2050</b>	<b>2500</b>
VDB-UV	Low square glass	●	●	●	●	●
VDA-UV	High square glass	●	●	●	●	●
VDA-CH	High glass (lift up)	●	●	●	●	●
VDA-SH	High glass (tilt down)	●	●	●	●	●

## Salad & Servery Counters









# Salad & Servery Counter



Fresco

## Stylish Servery Counters







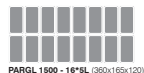




## PASSION LUX



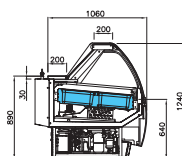
PARGL 1050 - 10\*5L (360x165x120)



PARGL 1800 - 16\*5L (360x165x120)



PARGL 1650 - 22\*5L (360x165x120)



## DAISY



VDSGL 937 - 10\*6L (360x165x120)



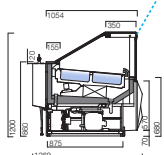
VDSGL 1280 - 14\*6L (360x165x120)



VDSGL 1862 - 18\*6L (360x165x120)



VDSGL 1879 - 20\*6L (360x165x120)



# KUBO



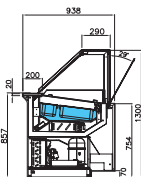
VKBGL 850\*6L (360x165x120)



VKBGL 1260\*10\*6L (360x165x120)



VKBGL 1660\*13\*6L (360x165x120)



# E-LINE



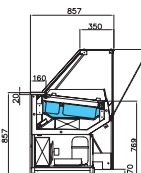
VELGL 850\*6\*6L (360x165x120)



VELGL 1260\*10\*6L (360x165x120)



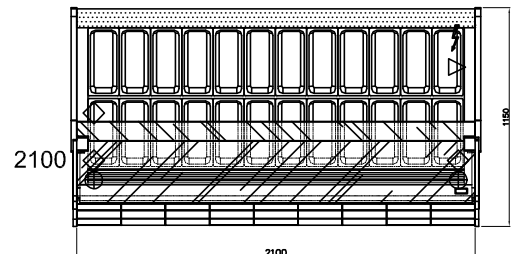
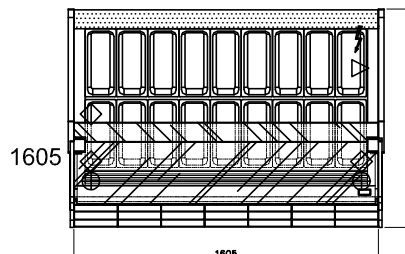
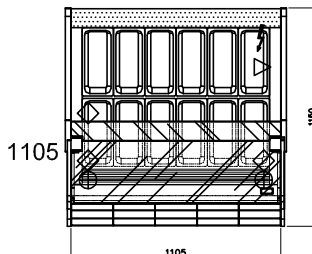
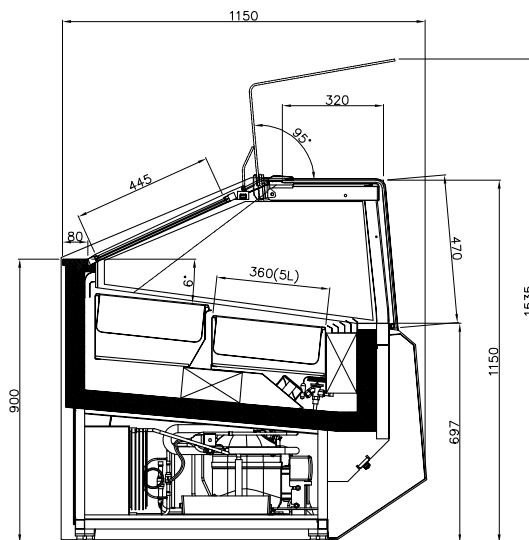
VELGL 1660\*13\*6L (360x165x120)





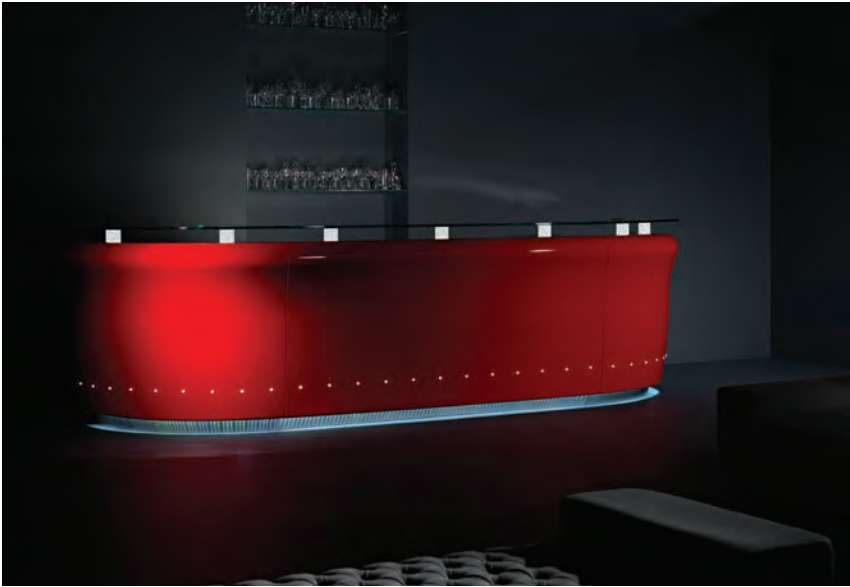




















## Rear Wall Units



Rectros

### Rear wall units to match your counters



The Rectros rear wall units are designed to be used in conjunction with our many counters and coffee bars. Whole units can be supplied or just canopies, or cupboards (ambient or refrigerated) or shelves only.

Made using the exact same materials and colours Rectros is sure to provide the finishing touch to any great display. Ambient shelves, cupboards and glass door displays all form part of this beautiful range.

- **Cupboards**
- **Glass shelves**
- **Sinks**
- **Mood lighting**
- **Coffee knock out drawers**
- **Bread displays**

RPP E33 Cherry with white marble



Starnight stainless steel shelves with uplighters and stainless steel cupboards



RPP Classica dark oak with brown granite top and skirting





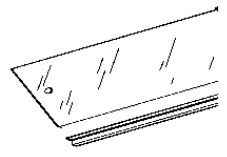
## Rear Wall Units - Rectros

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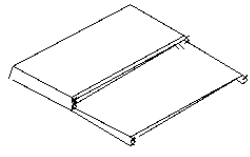


Available in finishes to suit your environment

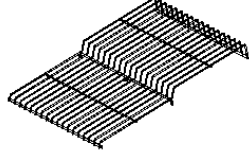
# Counter Options, Accessories & Finishes



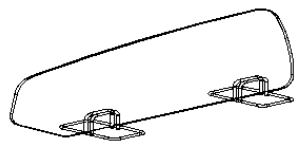
Acrylic rear sliding doors



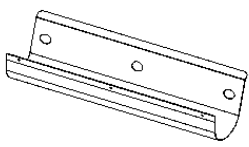
2 step deck, in stainless steel



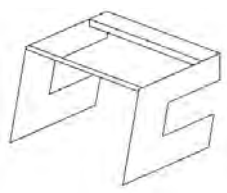
2 step deck, wire



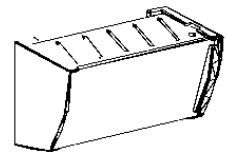
Movable product divider



Paper Bag Holder

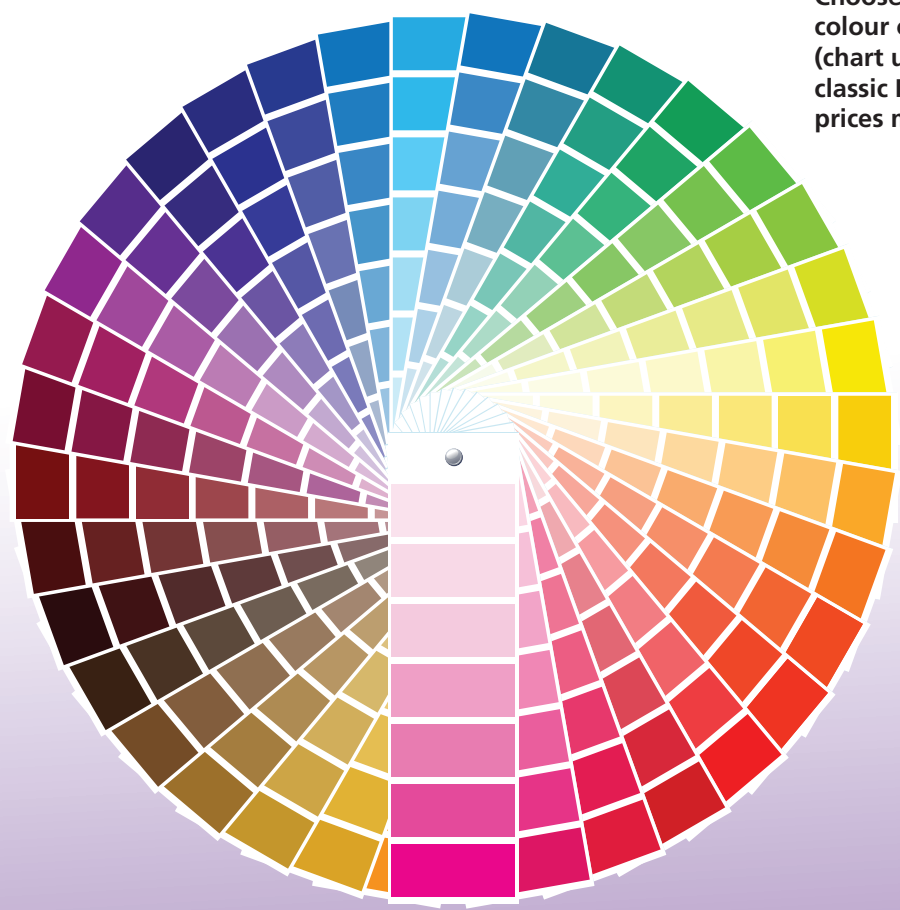


Paper Roll Holder



Knife Holder

## Lacquer Décor Finishes



Choose the RAL colour of your choice (chart used is classic RALK7, prices may vary)

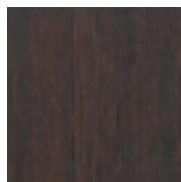


# Counter Options, Accessories & Finishes

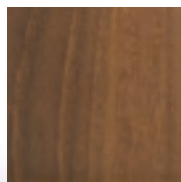


## Laminate Décor Finishes

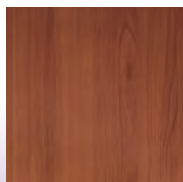
(Prestige, Passion Lux, Simply, Vista, Tradition, Seaside & Kubo)



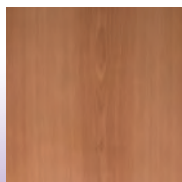
Dark Oak



Walnut



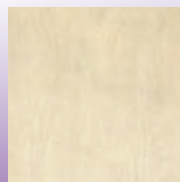
Cherry



Pear

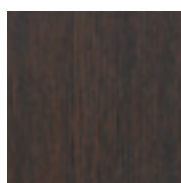


Light Oak

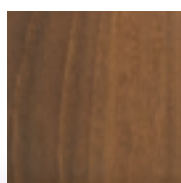


Birch

## Natural Wood Veneered Finishes



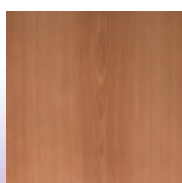
Dark Oak



Walnut



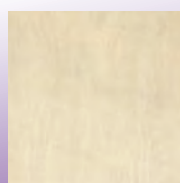
Cherry



Pear



Light Oak



Birch

## Simply Laminate Decor Finishes



Black



Cashmere



Cassis



Lime



Orange

## Worktop and Skirting Finishes



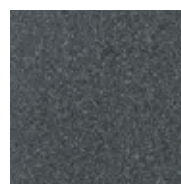
Estremoz Médio  
marble



Stainless Steel



Rosa Monção  
granite ref. 1



Preto Nacional  
granite ref. 2



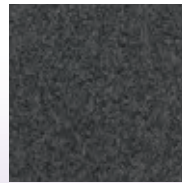
Rosa Porrinho  
granite ref. 2



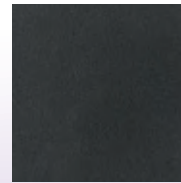
DC Azul  
granite ref. 1



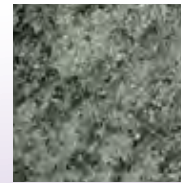
Pedras Salgadas  
granite ref. 1



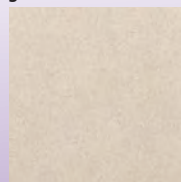
Preto Impala Médio  
granite ref. 3



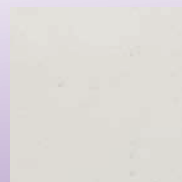
Black Zimbabwé  
granite ref. 4



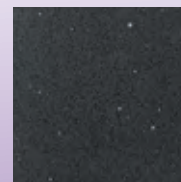
Verde Oliva  
granite ref. 4



Creme Minerva  
composite ref. 5



Branco Zeus  
composite ref. 6



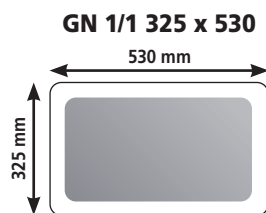
Stellar Black  
composite ref. 6



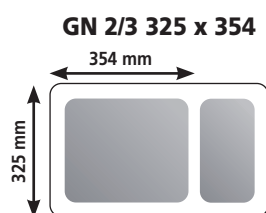




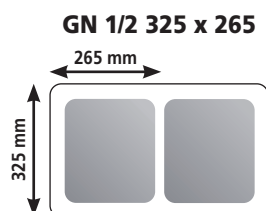
# Stainless Steel Pans, Lids & Support Bars



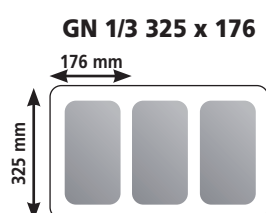
Item	Depth mm	Part Number	List Price
GN 1/1-20	20	ZI-7511/20	£15
GN 1/1-40	40	ZI-7511/40	£15
GN 1/1-60	60	ZI-7511/65	£15
GN 1/1-100	100	ZI-7511/100	£20
GN 1/1-150	150	ZI-7511/150	£30
GN 1/1 - 200	200	ZI-7511/200	£45
GN 1/1 Lid	-	ZI-7511/530	£16



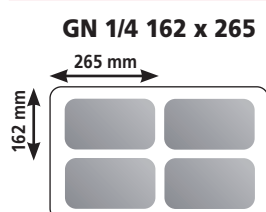
Item	Depth mm	Part Number	List Price
GN 2/3 - 20	20	ZI-7523/20	£9
GN 2/3 - 40	40	ZI-7523/40	£10
GN 2/3 - 65	65	ZI-7523/65	£13
GN 2/3 - 100	100	ZI-7523/100	£19
GN 2/3 - 150	150	ZI-7523/150	£25
GN 2/3 Lid	-	ZI-7523/325	£14



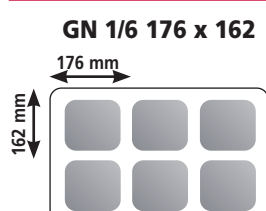
Item	Depth mm	Part Number	List Price
GN 1/2 - 20	20	ZI-7512/20	£8
GN 1/2 - 40	40	ZI-7512/40	£8
GN 1/2 - 65	65	ZI-7512/65	£9
GN 1/2 - 100	100	ZI-7512/100	£11
GN 1/2 - 150	150	ZI-7512/150	£18
GN 1/2 - 200	200	ZI-7512/200	£30
GN 1/2 Lid	-	ZI-7512/325	£9



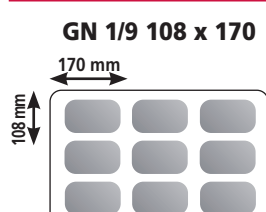
Item	Depth mm	Part Number	List Price
GN 1/3 - 20	20	ZI-7513/20	£7
GN 1/3 - 40	40	ZI-7513/40	£7
GN 1/3 - 65	65	ZI-7513/65	£7
GN 1/3 - 100	100	ZI-7513/100	£10
GN 1/3 - 150	150	ZI-7513/150	£15
GN 1/3 - 200	200	ZI-7513/200	£24
GN 1/3 Lid	-	ZI-7513/325	£6



Item	Depth mm	Part Number	List Price
GN 1/4 - 65	65	ZI-7514/65	£5
GN 1/4 - 100	100	ZI-7514/100	£8
GN 1/4 - 150	150	ZI-7514/150	£13
GN 1/4 - 200	200	ZI-7514/200	£18
GN 1/4 Lid	-	ZI-7514/265	£5



Item	Depth mm	Part Number	List Price
GN 1/6 - 65	65	ZI-7516/65	£5
GN 1/6 - 100	100	ZI-7516/100	£7
GN 1/6 - 150	150	ZI-7516/150	£10
GN 1/6 - 200	200	ZI-7516/200	£13
GN 1/6 - Lid	-	ZI-7516/176	£4



Item	Depth mm	Part Number	List Price
GN 1/9 - 65	65	ZI-7519/65	£4
GN 1/9 - 100	100	ZI-7519/100	£5
GN 1/9 Lid	-	ZI-7519/176	£3

Item	Depth mm	Part Number	List Price
<b>GN SUPPORT BARS</b>			
1/1 GN	530	ZI-7007530	£6
1/2 GN	325	ZI-700325	£4
<b>NAPOLI PANS (5 Litre)</b>			
Napoli Pan		ZI-7020/120	£24
Acrylic Lid		ZI-7022/360	£9

# Recommended Temperature Guide

(refers to product core temperature)

Please note apart from Blast Chillers & Freezers, all refrigerated storage and display cabinets are holding cabinets, i.e. designed to store or display pre-chilled or pre-frozen foods only. Heated display cabinets are designed to hold pre-heated foods.

Display cabinets are designed for short-term display of foods, after service, chilled food should be moved to a chilled storage cabinet.

## Temperature Guide

<b>Hot Foods</b>	65°C (minimum 63°C)
<b>Chilled Foods</b>	3 / 5°C (maximum 8°C)
<b>Fresh Meat</b>	-2 / +2°C
<b>Fresh Fish</b>	-1 / +1°C*
<b>Frozen Foods</b>	-18 / -22°C
<b>Soft Scoop Ice Cream</b>	-12 / -18°C (depends on type of ice cream)
<b>Wrapped Ice Cream</b>	-20 / -24°C
<b>Cans &amp; Bottled Beverages</b>	Personal choice (generally 1 / 10°C)
<b>White Wine</b>	Personal choice (generally 4 / 12°C)
<b>Red Wine</b>	Personal choice (generally 14 / 20°C)

\* Only specific cabinets also controlling humidity and are designed to resist corrosion

The above are given for guidance only.

For further details contact the Food Standard Agency [www.food.gov.uk](http://www.food.gov.uk)





# For best results from refrigeration equipment

Pre-ordering; ensure that the specification meets your requirements and that the chosen equipment will both fit the space available and will go through all doorways. If we are delivering to site, please advise any obstructions, steps etc and any parking restrictions.

On delivery, carefully check the item(s) before accepting and signing for them.

Unpack carefully and retain packaging until you are satisfied. Sometimes small parts are included and can be accidentally thrown away.

Position and level the equipment. This is particularly important with Serve-Over counters and Multidecks as defrost water needs to drain away. If the cabinets require installation or building, ensure you understand how to install or use our installation service.

Refrigerated cabinets should not be placed close to a heat source, for example cooking range or in direct sunlight. The last point is especially important for display cabinets. If necessary consider using an external blind or awning to reduce the sunlight.

With all open cabinets, avoid placing in cross draughts. These can be from open doors or windows, fans or air conditioning systems. If this is not possible, consider plastic strip curtains on Multidecks or rear doors to Serve-Over Counters.

All cabinets require the hot air produced to escape. Ensure that there is sufficient ventilation at all times, especially at night if doors are closed.

Do not set the controller at too low a temperature, not only will this increase running costs, but can also cause the cabinets to ice up. If this happens, temperatures will actually rise. If this happens, switch the cabinet off, allow to defrost overnight and then switch on and set the temperature higher.

Please note, all refrigerated cabinets except Blast Chillers and Freezers are designed to only take pre-chilled or pre-frozen foods and maintain the temperatures, trying to cool warm, even ambient foods, will have an adverse effect on the other product and also the refrigeration equipment. If you need to chill or freeze foods, use a Blast Chiller / Freezer. In addition Serve-Over Counters are designed to hold and display foods during the day and should be removed to storage cabinets or coldrooms overnight.

All Valera Multidecks include night blinds, these save energy and should be used. However, please note that they are sprung loaded and must not be simply released, but allowed to retract gently to avoid the recoil spring being damaged.

Clean the condensers regularly, as a minimum once every 3 months. Certain locations may require more frequently. We recommend that all cabinets are covered by a Planned Preventative Maintenance contract (PPM). By regularly cleaning the condensers and checking over the operation of the cabinet, you will reduce running costs, increase the life of the equipment. By not having a PPM contract in place, you may also invalidate the warranty.

Finally, read the Care and Use manual supplied with every cabinet and ensure your staff are aware of its contents.



# Additional Services

## DELIVERY

Delivery is included to UK mainland sites (Up to the M8 Motorway), and includes off loading only. For small equipment, we will normally take it into the site (ground floor, subject to sufficient, clear level access). For larger items or sites with access difficulties, i.e stairs, we can supply additional staff and equipment if request at the time of order (at extra cost), alternatively, the supplying dealer can supply the additional staff. When placing orders, please confirm there is suitable unloading area for our lorry.

Delivery is during our normal working hours  
Monday – Friday, 08.00 – 17.00

For Out of Hours or guaranteed delivery times – POA

Unpack, Position and Plug In, (stand alone products)

Undercounter cabinets	£25.00
Single door service cabinets	£50.00
Double door service cabinets, Multidecks & Serve-Overs up to 1.50m	£65.00
Multidecks & Serve-Overs over 1.51m	£95.00
Over 2.4m	£POA
<b>For Collection Disposal of old/ existing equipment</b>	<b>£POA</b>

## WAREHOUSE SERVICES

Reversing doors (where possible)

**Chillers £50.00**

**Freezers £95.00**

**Fitting Locks (where possible) £50**

**+ cost of lock**

**Fitting customers' own branding POA**

## CABINET INSTALLATION

We now have so many products in our range that require different levels of installation work it would be impossible to include them all here.

For some products we would recommend that only qualified engineers provide the installation we can provide this service when required.

Please call our sales office if you require more information we are here to help and provide you with unrivalled levels of support.

## REMOTE UNITS

Remote units do not include condensing unit, pipework etc and this work should be carried out by a qualified engineer. We can provide this service on request.

## LEASING

We are able to offer lease facilities for your clients. Please contact our sales office with your requirements.

## IMPORTANT INFORMATION ABOUT REFRIGERATION CABINETS

Where cabinets feature re-evaporation of defrost water, efficient operation is subject to site conditions... low ambient temperatures or high humidity areas may require the fitting of supplementary heaters (POA).

Please contact our sales office for further details.

\*All capacities quoted are gross unless stated otherwise

\*Unless stated otherwise, maximum ambient temperature 25°C, 60% RH

\*Where colour options are given, these are for guidance only.

## SITE SURVEY

For larger equipment including coldrooms and counter runs or where there is restricted access, a site survey must be completed prior to delivery. We can provide this service for £80 (refundable on receipt of order). Please note Valera cannot be held responsible if information given by others means that the delivery cannot be completed and abortive charges may apply.

## PLANNED PREVENTATIVE MAINTENANCE

We recommend on all refrigeration products a planned preventative maintenance contract. Failure to comply may invalidate warranty.



# Warranty Policy

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## GENERAL

Valera Warrants to the **original purchaser** that the equipment covered by the Warranty is free from defects in material and/or workmanship for its designated application. This Warranty is in addition to your statutory legal rights.

All equipment supplied by Valera is covered under a warranty for a period as specified in the relevant product page. The date will commence from the date purchased by the original purchaser from the Distributor.

The Warranty is applicable only when the equipment is purchased for use within and retained within the original location, in the UK Mainland. Additional charges will apply to any warranty calls outside the UK mainland. In addition, any 'high security areas' e.g. air-side at airports or site requiring on-site inductions will also incur additional charges.

During the Warranty period the equipment will be repaired or replaced (entirely at Valera's option) by a Valera Approved Service Partner without cost to the original purchaser. Warranty is not covered if an unauthorised service team is used.

The Warranty lapses if the equipment has been installed incorrectly by a third party, not authorised by Valera, and/or if changes have been made or repairs carried out of which Valera was not notified and for which Valera did not give authorisation. The foregoing is to be evaluated only by Valera.

The warranty applies only when the equipment has been paid for in full and is used under normal circumstances and conditions of use and in a professional manner, in accordance with the operating and maintenance regulations as described in the user's manual and in the context of the normal operation, as to be evaluated by Valera.

The warranty covers equipment failure in normal use due to defects in material and/or workmanship and excludes failure due to any misuse, misapplication, neglect, alteration, abuse, accident, fire, poor maintenance/lack of cleaning, inadequate installation conditions or any Act of God.

Any warranty call will be attended to as soon as possible during our normal working hours (Monday to Friday, 09.00 – 17.00). While we will try and accommodate any specific times

requested, we cannot guarantee this. If we are refused access, this may result in the warranty being suspended or cancelled and 'cancelled call' charges may apply. If out of hours calls are requested, this may be possible at extra cost. This charge must be paid when the call is placed.

Warranty is not valid on items that malfunction due to poor maintenance or installation conditions. Where replacement parts are sent, we may ask for the original parts to be returned for testing. These must be clearly labelled with your details, site name, model and serial number and reported fault. ("Faulty" is not acceptable). If no fault is found, then the replacement item will be invoiced.

The warranty does not cover the cost of or the cost of any service calls to reset any circuit breakers or timers unless caused by actual equipment malfunction.

Requests for warranty work should whenever possible be made by the ultimate customer. A charge will be made by Valera if the engineer's call-out is not deemed to be caused by manufacturing defects. This charge will be made to the person logging in the call.

Valera assumes no responsibility for any extended delay or the impossibility of replacing or repairing any defective components or parts due to circumstance beyond the control of Valera.

The warranty does not cover damage incurred due to calcification, maltreatment, negligence or intent, nor any damage done to paintwork; scratches & normal wear & tear.

The warranty does not cover secondary damage or force majeure, which include amongst other: damage by water as result of leaks from the appliance, loss resulting from an injury, trading loss or any other consequential loss incurred by the user as result of the incorrect functioning of the appliance, fire, statutory liability of the user to third parties and the like.

For the Warranty Cover period, please refer to the individual product page.

# Warranty Policy

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## CONDITIONS AND EXCLUSIONS

The following conditions and exclusions apply to the products supplied by Valera:

### Commercial Microwave Ovens

- The warranty does not cover the parts or the cost of replacing lamps, filters, stirrer covers, light and antenna covers, base plates, inner door window covers, filters, knobs, correcting programme errors, nor the cost of any service calls to replace the aforementioned items.

### Fat Free Regeneration Fryers

- The warranty does not cover the parts or the cost of replacing membranes, filters, handles, baskets, drip trays, correcting programme errors, nor the cost of any service calls to replace the aforementioned items.

### Combi-Steam Ovens

- An adequate water treatment system must be fitted.
- The warranty does not cover the parts or the cost of replacing glass, lamps, filters, door gaskets or correcting programme errors, nor the cost of any service calls to replace the aforementioned items.
- The warranty does not cover damage incurred due to calcification, maltreatment, negligence or intent, nor any damage done to paintwork; scratches & normal wear & tear.
- The warranty does not cover the cost of clearing blocked pipes, drains and scale related matters nor the cost of any related service calls.

### Induction Hobs

- The warranty does not cover the parts or the cost of replacing membranes, glass-tops, filters, knobs nor the cost of any service calls to replace the aforementioned items.

### Refrigeration Equipment

- The equipment must be installed correctly and sited in suitable ventilated conditions, regularly cleaned and serviced, i.e. condenser filters and condensers kept free of dirt and dust, (this will also reduce running and operating costs).

- The warranty does not cover the parts or the cost of replacing gaskets, lamps, switches, locks, light bulbs, shelves, baskets, night blinds, fish trays, refrigerant, dryers, brazing materials and items that have been mistreated in any way whatsoever or any service calls to replace the aforementioned items.
- All units holding over 3 K gas should be maintained at least twice a year. We therefore ask our customers to produce the maintenance check papers before warranty service calls are placed. If they do not produce their preventative maintenance check, the warranty becomes void.

### Icemakers & Ice Flakers

- An adequate water filtration system must be fitted.
- The warranty does not cover the parts or the cost of replacing door seals and water tank bungs nor the cost of any service calls to replace the aforementioned items.
- The warranty does not cover the cost of clearing blocked pipes, drains and scale related blockages nor the cost of any related service calls.









# General Terms of Sale

## 1. PARTIES

- 1.1. In these general terms of sale the "the Company" means Corsair Wholesale Ltd T/a Valera and the "the Purchaser" means any individual, firm, company or corporation placing an order with the Company.

## 2. APPLICATION

- 2.1. Unless otherwise specifically agreed in writing by the Company, these terms shall be deemed to be incorporated in every quotation and contract made or agreed to be made for the sale of goods and no additions or amendments shall be made except in writing and with the Company's consent. Any conditions proposed by the Purchaser are hereby excluded.

## 3. FORMATION OF CONTRACT

- 3.1. Quotations given by the Company are not offers capable of acceptance by the Purchaser. There shall be no binding contract until written acceptance of the Purchaser's order by the Company has been sent by letter, facsimile or e-mail.

## 4. PRICES

- 4.1. Unless otherwise stated in writing, all prices quoted are ex-warehouse and the Purchaser shall be charged extra with all packaging and delivery costs, if any.
- 4.2. All prices are subject to Value Added Tax (VAT) and any other government duty or tax applicable.
- 4.3. Prices stated are for stipulated quantities only.
- 4.4. Any extra costs incurred by the Company as a result of delays, interruptions or suspension of work due to default on the part of the Purchaser shall be added to the contract price.

## 5. PAYMENT

- 5.1. Unless otherwise agreed in writing by the Company, payment shall be due by the end of the month following the invoice date.
- 5.2. Payment shall be made in the currency invoiced.
- 5.3. Non payment on or before the due date, time being of the essence, shall entitle the Company without prejudice to any other rights to :-
  - 5.3.1. suspend any further deliveries of goods, whether under this contract or other;
  - 5.3.2. repossess the goods (the Purchaser granting the Company all necessary access); and
  - 5.3.3. receive interest at a rate of 5% per annum above HSBC Bank PLC's base rate from time to time on the unpaid balance, whether before or after judgment.
- 5.4. and for the purposes of this Clause, payment shall not be deemed to have been made until the receipt by the Company of readily available funds.
- 5.5. The Purchaser shall not be entitled to delay, withhold or offset any payment due on the grounds that it has a claim or right of set-off against the Company.

## 6. DISPATCH, DELIVERY & RETURNS

- 6.1. Availability dates quoted are the Company's best estimates and whilst every effort will be made to keep to the same, the Company shall be under no liability whatsoever if for any reason goods are not available on the stated date.
- 6.2. If the Purchaser is unwilling or unable to take delivery within two weeks after the confirmed availability date the Company shall have the right, along with any other rights, to charge the Purchaser reasonable handling, insurance and storage charges.
- 6.3. When returning new items back to stock, they must comply with the following conditions – in full original packaging/unused and in a saleable condition. A minimum 20% restocking fee will be applied to all returns + postage fees.

## 7. CANCELLATION

- 7.1. Any order placed on and accepted by the Company may be cancelled only with the Company's written consent and on such terms as the Company may in its absolute discretion determine.

## 8. RISK

- 8.1. The risk in goods shall pass to the Purchaser upon delivery to the Purchaser or his agent and the Company shall, notwithstanding that ownership of the goods may be retained by it, have no responsibility in respect of those goods thereafter, the Purchaser being responsible for effecting adequate insurance in respect of those goods.

## 9. OWNERSHIP

- 9.1. Legal and beneficial ownership of all goods supplied by the Company shall remain vested in the Company until payment for those goods and all other goods referred to in the relevant order has been made in full.
- 9.2. Until the full purchase price has been paid, goods remaining in the Purchaser's possession shall be held by it as bailee and in a fiduciary capacity for the Company which shall be entitled to terminate such bailment at any time and the Purchaser will not deal with the Company's products except in accordance with the written instructions of the Company and the Purchaser hereby grants the Company irrevocable licence to enter upon its premises to recover all or any of those goods which in the meantime shall be stored in such a way as to be clearly identifiable as the Company's property.
- 9.3. The Purchaser shall keep all goods fully insured in the joint names of the Purchaser and the Company against all usual risks throughout the period between the risk passing to the Purchaser and the property therein ceasing to remain with the Company and shall provide evidence of that insurance to the Company upon request.
- 9.4. Unless the Company shall give notice of default pursuant to Clause 12 of these General Terms of Sale the Purchaser shall, notwithstanding Clause 9.2. above, be entitled to sell any goods in the ordinary course of its business so as to pass good title to any third party provided always that claims for the proceeds from any such re-sale shall be deemed to be

assigned to the Company. Any such proceeds received by the Purchaser shall be held by it on trust for the Company to the extent necessary to effect full payment to the Company. Following any sale to a third party, the Purchaser shall if required by the Company supply it with full details of that re-sale and the Company shall be entitled to notify the ultimate purchaser that the re-sale price is to be paid direct to the Company.

## 10. SHORTAGES, DAMAGE AND NON-DELIVERY

- 10.1. The Purchaser shall advise the Company of any shortages of delivery or damage to the goods on the day of delivery, specifying the shortage or damage and provided the shortage or damage is noted on the delivery note and the delivery note has been signed by a person authorised to do so. In no case shall the Purchaser be entitled to reject the goods on the grounds of shortage.
- 10.2. In any case where the Company has accepted responsibility for delivery, the Company shall not be liable for non-delivery of the whole consignment unless the Purchaser notifies the Company of such within ten days of receipt by the Purchaser of the Company's invoice.
- 10.3. Where goods have been consigned by an outside carrier, the Purchaser must comply in all respects with that carrier's conditions for notifying claims.
- 10.4. Goods that are the subject of a complaint shall be retained by the Purchaser who will submit a claim to the Company. The Company shall repair or replace the goods at its option, upon verification of the claim by the Company.

## 11. WARRANTY

- 11.1. The Company will, at its option, replace free of charge or grant credit for any goods which are defective in workmanship or material provided that the Purchaser gives the Company written notice of the alleged defect promptly and in any event within twelve months from the date of invoice.
- 11.2. The Company specifically reserves the right to inspect all allegedly defective goods prior to replacement or granting such credit and if requested by the Company, the Purchaser shall return to the Company any such goods, freight pre paid.
- 11.3. Except as provided herein the Company makes no warranty, express or implied, as to goods sold hereunder and shall not be liable for any loss, damage or injury of any nature whether direct, indirect or consequential in connection with or resulting from the re-sale or use of the goods.
- 11.4. Specifically, but not in limitation of the above, the Company makes no warranty with respect to components supplied by it which are not of its manufacture nor shall the Company's warranty apply to goods or components of its own manufacture if persons other than the Company or a dealer authorised by the Company shall have performed any repair work on or made any alterations to the goods as originally supplied by the Company.

## 12. TERMINATION / SUSPENSION

- The Company reserves the right by written notice to suspend or cancel any order or part thereof :-
- 12.1. if compelled to do so by reasons beyond the Company's reasonable control including but not limited to strikes, lockouts, accidents, breakdown of plant or machinery or shortage or unavailability of material or components from normal sources of supply;
  - 12.2. in the event of the failure by the Purchaser to comply with any of its obligations under this contract;
  - 12.3. if the Company is reasonably of the opinion that the Purchaser is not in a position to meet its financial commitments to the Company and such suspension of delivery or termination of the contract by the Company or failure or delay by the Company in exercising any right under any of these terms shall be without prejudice to any other rights which the Company may have against the Purchaser.

## 13. FORCE MAJEURE

- 13.1. The Company shall be relieved of its obligations arising under this contract to the extent that the fulfilment of those obligations is prevented, frustrated, impeded or delayed directly or indirectly as a consequence of any occurrence beyond the reasonable control of the Company.

## 14. NOTICES

- 14.1. Any notice to be given these terms may be delivered or be sent by first class prepaid post addressed to the party to be served at the address for such party last known to the party giving the notice or may be transmitted by telex or facsimile to the telex or facsimile number of the party to be served last known to the party giving the notice.
- 14.2. Notices served by post shall be deemed served 48 hours after posting and notices served by telex or facsimile shall be deemed served 24 hours after the recipient's telex or facsimile machine shall have acknowledged receipt.

## 15. ASSIGNMENT

- 15.1. The benefit of this contract may not be assigned except with the prior consent in writing of the Company which may be given or withheld in the Company's absolute discretion.

## 16. SEVERANCE

- 16.1. If any term of this contract shall be declared by any court of competent jurisdiction to be invalid or unenforceable in any way, such invalidity or unenforceability shall in no way impair or affect any other term all of which shall remain in full force and effect.

## 17. PROPER LAW

- 17.1. This contract shall in all respects be construed and will operate as an English contract in conformity with English Law and the parties hereto submit to the jurisdiction of the English Courts. The interpretation of the English edition shall prevail over any translation.





**Corsair Wholesale LTD T/A Valera**

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Beaumont Industrial Estate  
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Oxon  
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