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SIMCO
 Catering Equipment Australia
 "The best commercial equipment for your kitchen"

Volume One June
2018-2019



CONTACT US

The people behind the Simco-group

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Warehouse open from 8am – 4pm Mon-Friday

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After hours please call Daniel on 0450 388 138

SIMCO

INNOVATION
INTRODUCING OUR
GAS COOKING RANGE





SIMCO CATERING EQUIPMENT AUSTRALIA THE SIMCO-GROUP

WELCOME TO THE SIMCO-GROUP AUSTRALIA

Simco Catering Equipment Australia brings a breath of fresh air to the industry, showcasing the most affordable variety of commercial catering equipment ever seen in Australia.

Now the reality of starting a business in Australia is within every one's reach, thanks to the price point of the Simco range of products.

INTRODUCING SIMCO CATERING EQUIPMENT AUSTRALIA

Australia's most economical & affordable range of commercial catering equipment is here!

- Commercial refrigeration & freezers
- Commercial gas cooking equipment
- Stainless steel benching & sinks
- Stainless steel hood canopy solutions
- Ductless hood canopies
- Bench-top buffet equipment
- Bench-top cooking and preparation equipment.



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- *Simco covers a large range of commercial equipment tailor made for the Australian industry.*
 - *Simco recognised that Australia needed a better solution to its commercial catering equipment & refrigeration demands. We are committed to provide Australia with equipment that is environmentally responsible, and built to withstand the harshest of Australian conditions. The Simco range of products are backed by an Australia wide, full parts and labour warranty. We have refrigeration mechanics and gas fitters in place throughout Australia, so you can have piece of mind when purchasing our products. With many years of experience in the Australian hospitality industry, our directors have left no stone unturned to deliver a high standard in commercial catering equipment & refrigeration. Our expert team of engineers have developed a great range of refrigeration tailored for hot kitchens.*
 - *SIMCO understands the Australian way of cooking with our heavy-duty ranges that can withstand the day to day activities of any chef. Designed to suit many sectors such as restaurants, hotels and other food manufacturing facilities, our Euro design appearance is smart, sleek and unique to the industry. Internationally our products are recognized as the benchmark of engineering, functionality and reliability.*
 - *SIMCO realises the importance of keeping products cool all year round, so we have come up with an affordable range of Commercial Refrigeration that can cope with conditions of up to 43°C.*
 - *Our gas cooking equipment, along with our stainless steel benching, sinks & our exhaust hood canopy systems are all within everyone's reach now with Simco making them affordable.*

OUR MISSION

- *Our mission is to deliver affordable and reliable products under the Simco-group banner to the Australian hospitality industry. We pride ourselves in service and the quality of our equipment. Our main goal is to provide new designs and innovation to the Australian market place. It is very important to us to build and maintain a strong relationship with our selected group of distributors. We will give them ongoing support making Simco an easy company to deal with.*
- *Our mission is to make Australian kitchens better & be able to keep up with the never-ending demand of supply & distribution of equipment to every state of Australia.*

WE SELL THROUGH OUR DISTRIBUTORS AUSTRALIA WIDE & CAN CONNECT YOU TODAY WITH OUR DEALERS IN EVERY CORNER OF AUSTRALIA.

- *Simco works closely with & supports our dealer network across the country.*
 - *Our distributors can help you with our products, as they have access to all of our brands & they are able to help you at a location near you.*
 - *Simco has a national service network of gas & refrigeration technicians set up across Australia.*
 - *All our products are fully backed with an Australia wide warranty, giving you peace of mind when choosing to buy a product from Simco.*
 - *All our terms & conditions are on our website www.simcogroup.com.au*
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Our Reputation

- Simco Catering Equipment Australia is a family owned Australian company. The owners and the sales team have been in the Australian hospitality industry for over 15 years & are always keeping up with new trends and technology in this field.
- Our reputation is about quality service, providing our customers a better solution than they have ever had before with our products and the affordability we offer.
- We are about giving our customers a personal level of service & building long term relationships.
- We pride ourselves, along with our dealer network, that we can deliver our promise of service & solutions to our industry.
- With the backing of our technical support & experienced sales teams, we can specialise in offering ongoing professional service and accurate advice.
- Our main goal at Simco is to listen to our customers needs and respond quickly.
- Simco Catering Equipment has been in operation now for 5 years in Australia.
- We have Sydney and Perth warehouses and our head office is in Sydney .
- We are making kitchens better and we provide simple solutions. You will not find a more economical range of products anywhere in Australia.
- Come & visit us today, contact us by phone, email or our website and we will make it happen for you.



THE SIMCO GROUP HAS MANY BRANDS UNDER THEIR UMBRELLA.

THESE BRANDS ARE GLOBAL BRANDS NOW BEING SOLD FOR THE FIRST TIME IN AUSTRALIA

- Our manufacturer is the largest commercial catering equipment factory in China.
- New products are currently under development and will be available in the near future. We are constantly working on expanding our line to meet the growing demands of the food service industry.
- All our products are environmentally safe, utilizing CFC-free refrigerants in both our refrigerators and freezers. Our factory have built their reputation on service, quality and price!
- Over the past several years, our factory has made substantial investments in new state-of-the-art equipment, to ensure that every product exceeds local standards. We have introduced advanced technologies from Italy, Japan, and Germany, so every stage of the manufacturing process, engineering, design, and fabrication, is done in-house by our qualified and experienced personnel.
- We are also dedicated to designing and producing professional grade stainless steel food pans, chafing dishes, food warmers, and beverage dispensers. We keep in mind the people that have to use our product on a day-to-day basis, in order to create products that have real value and can help make your operation run more efficiently and effectively. It is our constant goal to give you exactly what you need in your professional kitchen. To meet our customers immediate needs, we maintain a large variety of inventory in our corporate warehouses. Our brands are presently located in the USA, UK, Germany, Italy and France. Prior to shipping, all refrigeration units must pass an intense series of tests during a minimum run time of 24 hours. These tests include computer refrigerant charging and vacuum leak decay checks, helium leak detection, vibration noise level, visual examination and a temperature analysis.
- We are also very proud to announce the introduction of our very own gas line. Using the latest technologies, We have developed new gas equipment. We have a broad line of products that include hot plates, chargrills, lava rock chargrills, deep fryers, ovens and ranges, with both natural and L.P.G. gas options. Our world class manufacturing facilities, highly skilled employees, combined with our innovative manufacturing processes, ensure that our customers always receive top quality products at economical prices.
- We are bringing our major global brands to the Australian Market.
- The best commercial equipment for your kitchen is at Simco!



Atosa Refrigeration

- 02 Top Mounted Refrigerators / Freezers
- 08 Cooling / Freezer Tables
- 12 Refrigerator / Freezer Undercounters
- 14 Sandwich Prep Table Refrigerators
- 16 Pizza Prep Table Refrigerators
- 22 Saladettes
- 32 VRX Counter Top Fridges
- 34 Chef Bases
- 36 Cake Showcases



CookRite Gas Equipment

- 44 Open Burner Cook Tops
- 46 Manual Griddles
- 48 Char Grills (Rock)
- 50 Char Grills (Radiant)
- 52 Stainless Steel Stands Suit For Series
- 54 Deep Fryers
- 56 Burners with Oven



Catering Equipment



Stainless Steel Benches Sinks and Shelves

- 59 Catering Equipment
- 66 Heavy Duty Planetary Mixer
- 68 Stainless Steel Benches
- 72 Stainless Steel Sinks
- 74 Stainless Steel Shelves
- 75 Simco Hood



Atosa Refrigeration

- Atosa has some of the most energy efficient refrigeration in the Australian market whilst combining high grade stainless steel, maximising usable space and reducing energy costs. Our units are ideal for any commercial kitchen environment with ambient working temperatures up to 43 °C. All our refrigeration has various options to cater for any size of kitchen. Our powerful and reliable refrigeration comes with robust shelves and strong lockable self-closing doors.
- All our refrigeration comes with castors as standard with lockable wheels making it simple to clean and manoeuvre, whilst the user friendly control panel ensures accurate and precise temperature control making our range of refrigeration perfect for any commercial kitchen.
- We use European parts as standard on all our refrigeration and these lines are no exception with the Embraco compressor and the Dixell/Carel controller all included. With the introduction of hydrocarbon these models are very energy efficient.





WE ARE THE SPECICOOOLIST!



MBF8004/MBF8001
MBF8005/MBF8002

TOP MOUNTED REFRIGERATORS & FREEZERS



**Top Mounted Single Door
Refrigerator / Freezer**

MBF8004
MBF8001



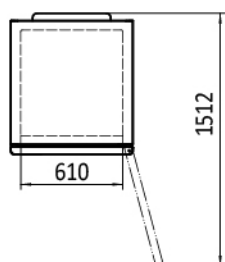
**Top Mounted Double Door
Refrigerator / Freezer**

MBF8005
MBF8002

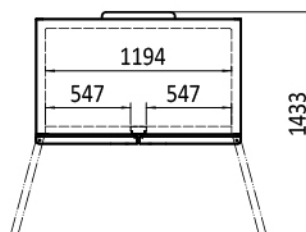
FEATURES

- *Top mount compressor units*
- *Exterior & interior stainless steel construction*
- *Dixell digital temperature control system*
- *Heavy duty Embraco compressor*
- *Self-closing and stay open door*
- *Efficient refrigeration system*
- *Round corner design*
- *Recessed door handle*
- *Standard safety door lock*
- *Magnetic door gaskets*
- *Pre-installed castors*
- *Pre-installed shelves*
- *70kg loading capacity per shelf*

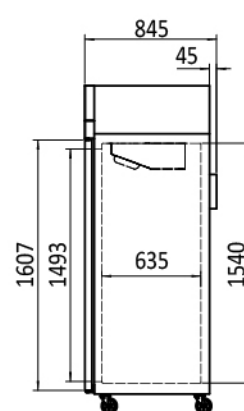
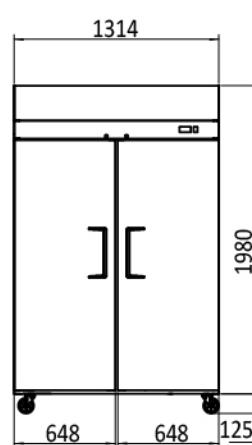
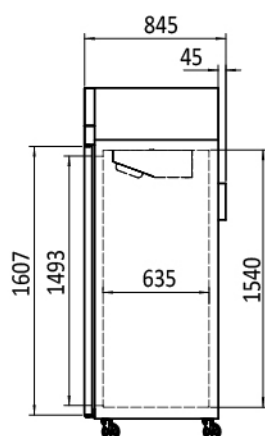
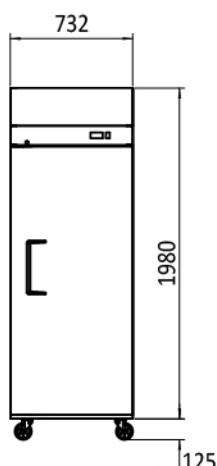




MBF8004
MBF8001



MBF8005
MBF8002



INFORMATION	MBF8004	MBF8001	MBF8005	MBF8002
Capacity	670L	670L	1260L	1300L
Power	330W	600W	408W	950W
Voltage	240V/50Hz	240V/50Hz	240V/50Hz	240V/50Hz
Working Temp	-2°C~+8°C	-22°C~-17°C	-2°C~+8°C	-22°C~-17°C
Ambient Temp	43°C	43°C	43°C	43°C
Dimensions(mm)	W730 x D845 x H2130,107kg	W730 x D845 x H2130,120kg	W1314 x D845 x H2130,175kg	W1314 x D845 x H2130,185kg
Packaging Dimensions(mm)	W774 x D879 x H2147,146kg	W774 x D879 x H2147,153kg	W1368 x D889 x H2147,214kg	W1368 x D889 x H2147,220kg
RRP	\$2,620.00	\$2,940.00	\$3,628.00	\$3,990.00



2 YEARS WARRANTY ON ALL PARTS & LABOUR
EXTRA 2 YEARS WARRANTY ON PARTS WHEN YOU REGISTER WITH US ONLINE

MBF8006
MBF8003

TOP MOUNTED REFRIGERATORS & FREEZERS



FEATURES

- *Top mount compressor units*
- *Exterior & interior stainless steel construction*
- *Dixell digital temperature control system*
- *Heavy duty Embraco compressor*
- *Self-closing and stay open door*
- *Efficient refrigeration system*
- *Round corner design*
- *Recessed door handle*
- *Standard safety door lock*
- *Magnetic door gaskets*
- *Pre-installed castors*
- *Pre-installed shelves*
- *70kg loading capacity per shelf*

Top Mounted Three Door Refrigerator/Freezer

MBF8006
MBF8003

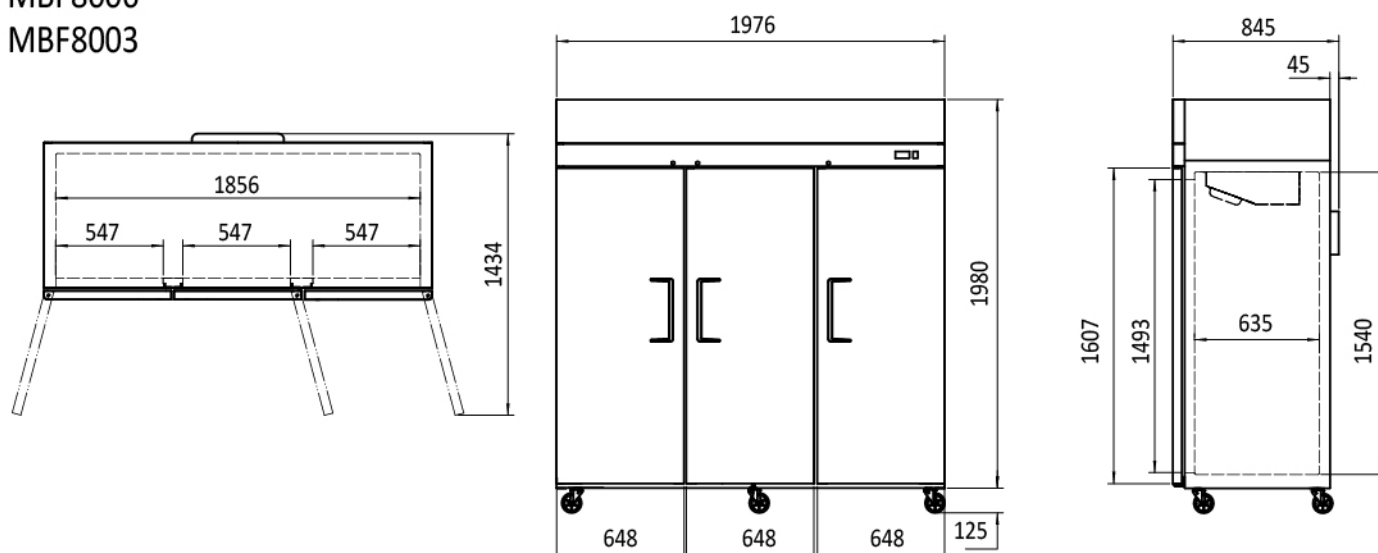


MBF8006
MBF8003

TOP MOUNTED REFRIGERATORS & FREEZERS



MBF8006
MBF8003



INFORMATION	MBF8006	MBF8003
Capacity	1968L	1968L
Power	570W	1200W
Voltage	240V/50Hz	240V/50Hz
Working Temp	-2°C~+8°C	-22°C~-17°C
Ambient Temp	43°C	43°C
Dimensions(mm)	W1976 x D845 x H2130,200kg	W1976 x D845 x H2130,200kg
Packaging Dimensions(mm)	W2030 x D889 x H2147,289kg	W2030 x D889 x H2147,301kg
RRP	\$5,080.00	\$5,290.00



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2 YEARS WARRANTY ON ALL PARTS & LABOUR
EXTRA 2 YEARS WARRANTY ON PARTS WHEN YOU REGISTER WITH US ONLINE

* All prices are EX-GST

MCF8604 / MCF8601
MCF8605 / MCF8602

TOP MOUNTED REFRIGERATORS & FREEZERS



**Top Mounted Single Door
Refrigerator/Freezer Showcase**

MCF8604
MCF8601



**Top Mounted Double Door
Refrigerator/Freezer Showcase**

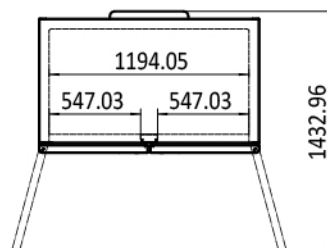
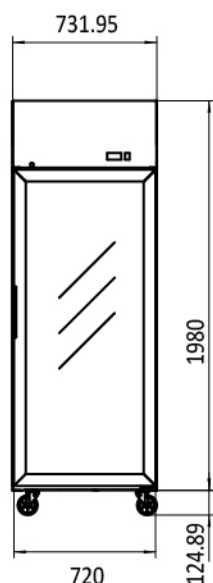
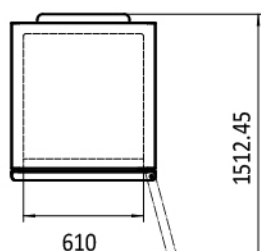
MCF8605
MCF8602

FEATURES

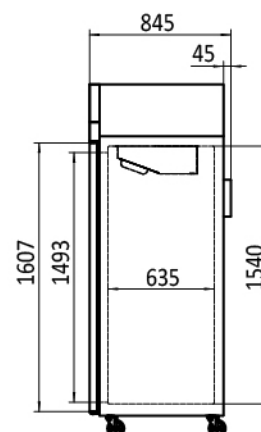
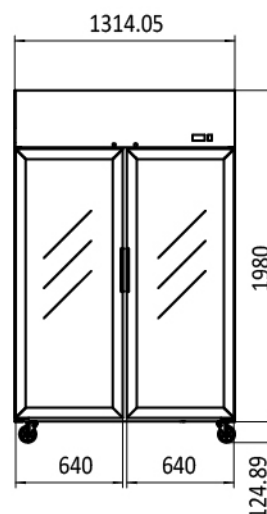
- *Glass door refrigerated cabinet*
- *Compressor:Embraco*
- *Digital controller: Dixell*
- *Gastronorm type,available to put GN2/1 pan*
- *43°C ambient temperature*
- *Cooling Type: Ventilated*



MCF8604
MCF8601



MCF8605
MCF8602



INFORMATION	MCF8604	MCF8601	MCF8605	MCF8602
Capacity	670L	670L	1300L	1300L
Power	338W	520W	390W	950W
Voltage	240V/50Hz	240V/50Hz	240V/50Hz	240V/50Hz
Working Temp	+2~+8°C	-20°C~-17°C	+2°C~+8°C	-20°C~-17°C
Ambient Temp	43°C	43°C	43°C	43°C
Dimensions(mm)	W730 x D845 x H2130,115kg	W730 x D845 x H2130,120kg	W1314 x D845 x H2130,190kg	W1314 x D845 x H2130,200kg
Packaging Dimensions(mm)	W764 x D879 x H2147,159kg	W764 x D879 x H2147,175kg	W1368 x D889 x H2147,241kg	W1368 x D889 x H2147,261kg
RRP	\$2,890.00	\$3,990.00	\$3,990.00	\$5,350.00



2 YEARS WARRANTY ON ALL PARTS & LABOUR
EXTRA 2 YEARS WARRANTY ON PARTS WHEN YOU REGISTER WITH US ONLINE

Two Door Cooling Table

EPF3422



FEATURES

- Stainless steel interior and exterior
- Gas: R134A for Fridges, R404A for Freezers
- Insulation Foam: C5H10, ODP, Zero emissions
- 43°C ambient working temperature
- Good for all the hottest environments and operations
- Castors as standard
- All European parts, Aspera compressor, EBM fan motor
- Carel or Dixell digital controller

Two Door Freezer Table

EPF3462

Three Door Cooling Table

EPF3432

Three Door Freezer Table

EPF3472



Four Door Cooling Table

EPF3442

Four Door Freezer Table

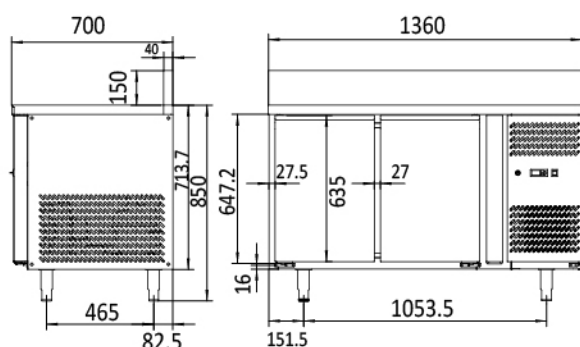
EPF3482



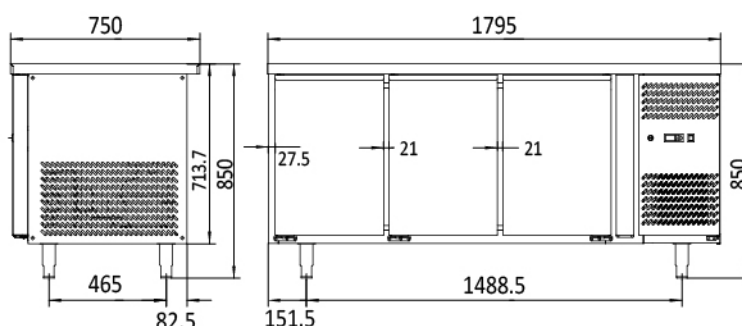
2 YEARS WARRANTY ON ALL PARTS & LABOUR

* EXTRA 2 YEARS WARRANTY ON PARTS WHEN YOU REGISTER WITH US ONLINE

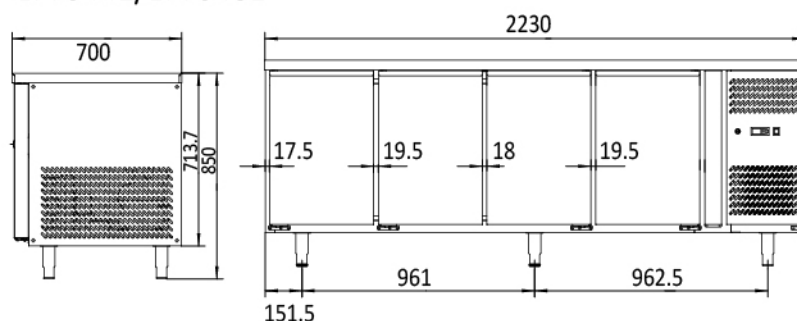
EPF3422/EPF3462



EPF3432/EPF3472



EPF3442/EPF3482



INFORMATION	EPF3422 EPF3462	EPF3432 EPF3472	EPF3442 EPF3482
Capacity	280L	450L	560L
Power	250W/300W	330W/400W	330W/550W
Voltage	240V/50Hz	240V/50Hz	240V/50Hz
Working Temp	+2°C ~ +8°C -22°C ~ -18°C	-2°C ~ +8°C -22°C ~ -18°C	-2°C ~ +8°C -18°C ~ -22°C
Ambient Temp	43°C	43°C	43°C
Dimensions(mm)	W1360 x D700 x H850,95kg	W1795 x D700x H850,120kg	W2230 x D700 x H850,145kg
Packaging Dimensions(mm)	W1414 x D765 x H872,127kg W1414 x D765 x H872,131kg	W1849 x D765 x H872,156kg W1849 x D765 x H872,160kg	W2284 x D765 x H872,192kg W2284 x D765 x H872,193kg
RRP	\$2,177.00 \$2,580.00	\$2,445.00 \$2,880.00	\$2,998.00 \$4,100.00

FEATURES

- *Stainless steel interior and exterior*
- *Gas: R134A for Fridges, R404A for Freezers*
- *Insulation Foam: C5H10, ODP, Zero emissions*
- *43°C ambient working temperature*
- *Good for all the hottest environments and operations*
- *Castors as standard*
- *All European parts, Aspera compressor, EBM fan motor*
- *Carel or Dixell digital controller*

Glass Two Door Cooling Table

EPF3721



Glass Three Door Cooling Table

EPF3731



Glass Four Door Cooling Table

EPF3741

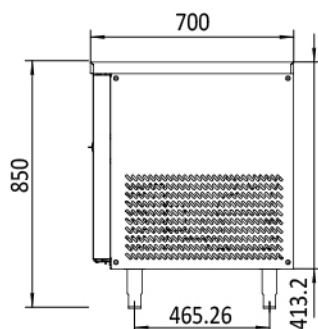


EPF3721
EPF3731
EPF3741

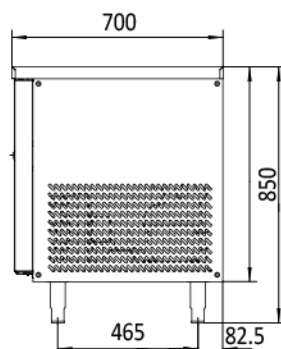
COOLING/FREEZER TABLES



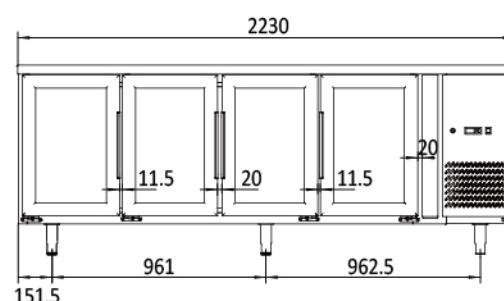
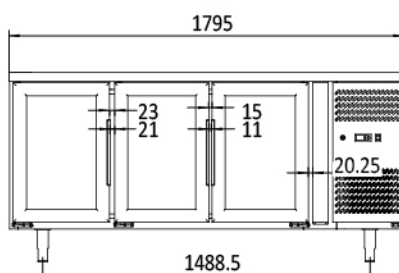
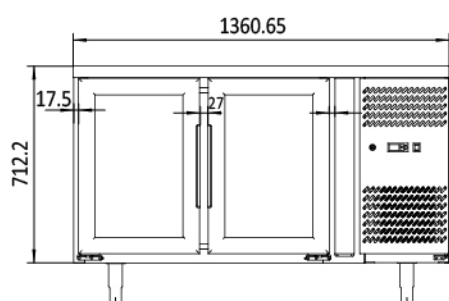
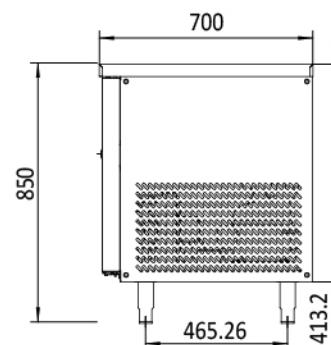
EPF3721



EPF3731



EPF3741



INFORMATION	EPF3721	EPF3731	EPF3741
Capacity	300L	450L	560L
Power	330W	330W	350W
Voltage	240V/50Hz	240V/50Hz	240V/50Hz
Working Temp	-2°C~+8°C	-2°C~+8°C	-2°C~+8°C
Ambient Temp	43°C	43°C	43°C
Dimensions(mm)	W1360 x D700 x H850,100kg	W1795 x D700 x H850,125kg	W2230 x D700 x H850,162kg
Packaging Dimensions(mm)	W1414 x D765 x H872,133kg	W1849 x D765 x H872,165kg	W2284 x D765x H872,204kg
RRP	\$2,420.00	\$2,790.00	\$3,490.00



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2 YEARS WARRANTY ON ALL PARTS & LABOUR

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YPF9020/YPF9025
YPF9030/YPF9045
YPF9040/YPF9045

REFRIGERATOR/FREEZER UNDERCOUNTERS



1.2m Refrigerator Undercounter

YPF9020

1.2m Freezer Undercounter

YPF9025

1.5m Refrigerator Undercounter

YPF9030

1.5m Freezer Undercounter

YPF9035



FEATURES

- Stainless steel interior and exterior
- Gas: R134A for Fridges, R404A for Freezers
- Insulation Foam: C5H10, ODP, Zero emissions
- 43°C ambient working temperature
- Good for all the hottest environments and operations
- Castors as standard
- All European parts, Aspera compressor, EBM fan motor
- Carel or Dixell digital controller

1.8m Refrigerator Undercounter

YPF9040

1.8m Freezer Undercounter

YPF9045



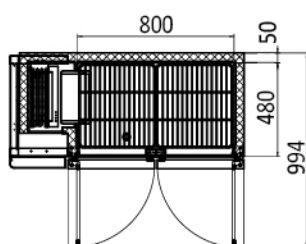
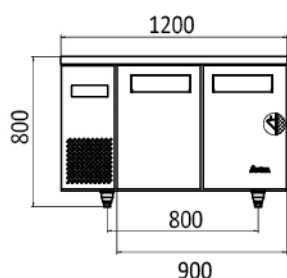
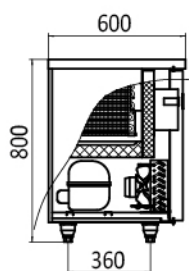
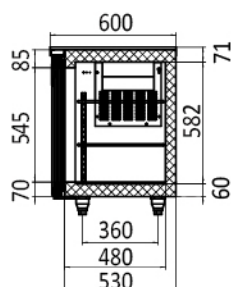
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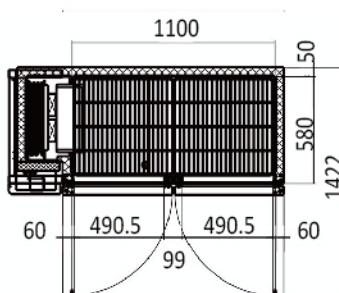
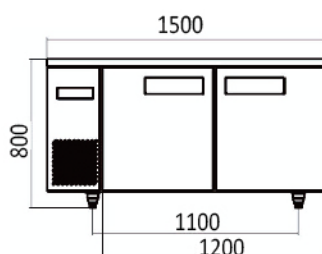
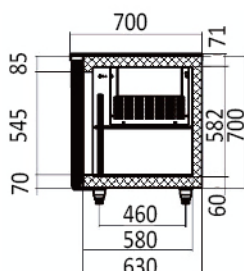
2 YEARS WARRANTY ON ALL PARTS & LABOUR

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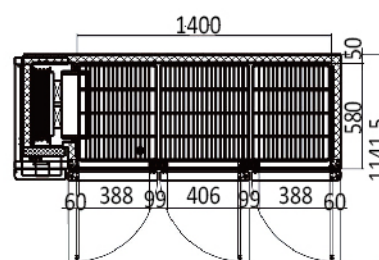
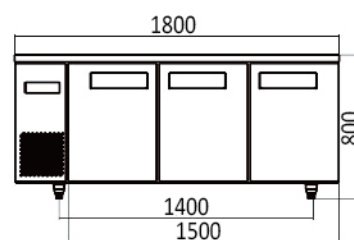
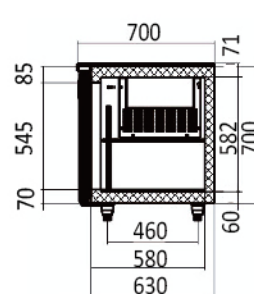
YPF9020/YPF9025



YPF9030/YPF9035



YPF9040/YPF9045



INFORMATION	YPF9020 YPF9025	YPF9030 YPF9035	YPF9040 YPF9045
Capacity	200L	280L	360L
Power	350W/450W	330W/340W	330W/400W
Voltage	240V/50Hz	240V/50Hz	240V/50Hz
Working Temp	+2°C~+8°C -22°C~-17°C	+2°C~+8°C -22°C~-17°C	+2°C~+8°C -22°C~-17°C
Ambient Temp	43°C	43°C	43°C
Dimensions(mm)	W1200 x D600 x H850,71kg	W1500 x D600 x H850,74kg	W1800 x D600 x H850,81kg
Packaging Dimensions(mm)	W1254 x D654 x H867,106kg W1254 x D654 x H867,111kg	W1554 x D654 x H867,122kg W1554 x D654 x H867,127kg	W1854 x D654 x H867,144kg W1854 x D654 x H867,146kg
RRP	\$2,177.00 \$2,580.00	\$2,350.00 \$2,780.00	\$2,445.00 \$2,880.00



**Single Door Sandwich Prep
Table Refrigerator**

MSF8301

Stainless steel GN pans included



**Double Door Sandwich
Prep Table Refrigerator**

MSF8302

Stainless steel GN pans included

FEATURES

- Front breathing, side mount compressor unit
- Exterior & interior stainless steel construction
- Stainless steel food pans included
- Heavy duty Embraco compressor
- Self-closing and stay open doors
- Efficient refrigeration system
- Round corner design
- Recessed door handle
- Standard safety door lock
- Magnetic door gaskets
- Pre-installed castors
- Pre-installed shelves
- 70kgs loading capacity per shelf

**Three Door Sandwich
Prep Table Refrigerator**

MSF8304



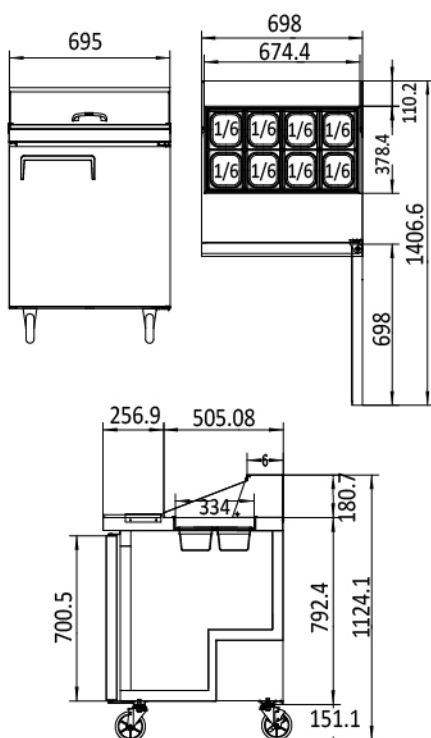
Stainless steel GN pans included

MSF8301
MSF8302
MSF8304

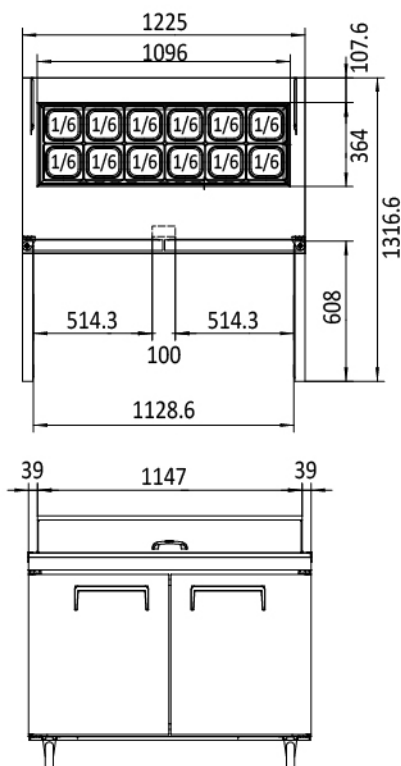
SANDWICH PREP TABLE REFRIGERATORS



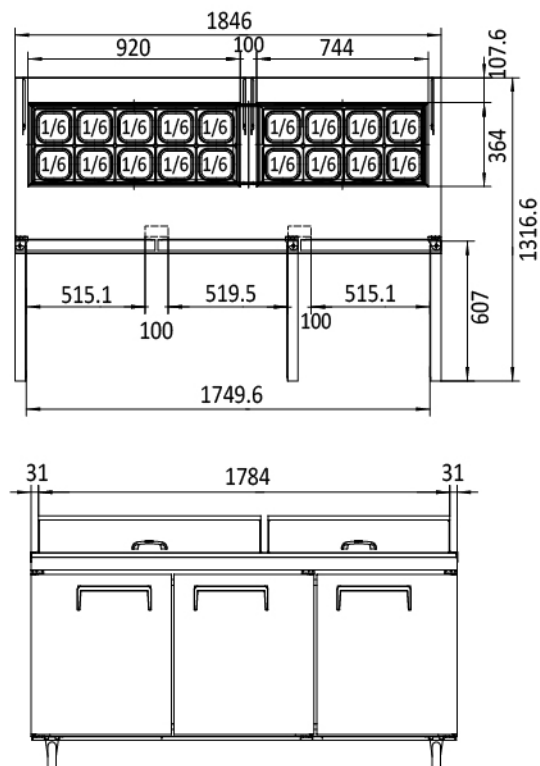
MSF8301



MSF8302



MSF8304



INFORMATION	MSF8301	MSF8302	MSF8304
Capacity	202.5L	379L	598L
Power	270W	370W	430W
Voltage	240V/50Hz	240V/50Hz	240V/50Hz
Working Temp	+1°C~+8°C	+1°C~+8°C	+1°C~+8°C
Ambient Temp	43°C	43°C	43°C
Dimensions(mm)	W698 x D762 x H1109,90kg	W1225 x D762 x H1109,110kg	W1846 x D762 x H1109,170kg
Packaging Dimensions(mm)	W752 x D831 x H1186,102kg	W1279 x D831 x H1186,141kg	W1900 x D831 x H1186,191kg
RRP	\$2,069.00	\$2,619.00	\$3,891.00



2 YEARS WARRANTY ON ALL PARTS & LABOUR

* EXTRA 2 YEARS WARRANTY ON PARTS WHEN YOU REGISTER WITH US ONLINE

* All prices are EX-GST



**Single Door Pizza Prep
Table Refrigerator**

MPF8201

Stainless steel GN pans included



**Double Door Pizza Prep
Table Refrigerator**

MPF8202

Stainless steel GN pans included

**Three Door Pizza Prep
Table Refrigerator**

MPF8203

FEATURES

- Exterior & interior stainless steel construction
- Stainless steel food pans included
- Heavy duty Embraco compressor
- Dixell Digital Temperature Control System
- Self-closing and stay open doors
- Efficient refrigeration system
- Round corner design
- Recessed door handle
- Standard safety door lock
- Magnetic door gaskets
- Pre-installed castors
- Pre-installed shelves



Stainless steel GN pans included

MPF8201
MPF8202
MPF8203

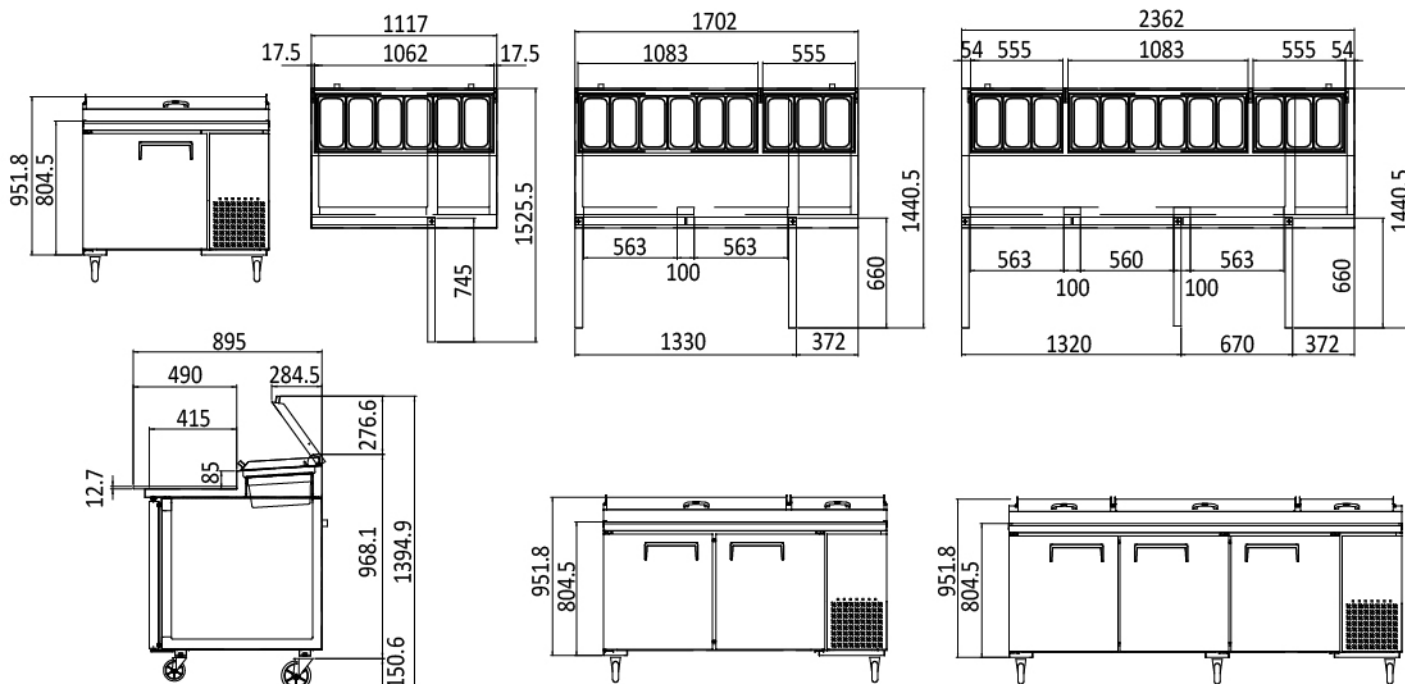
PIZZA PREP TABLE REFRIGERATORS



MPF8201

MPF8202

MPF8203



INFORMATION	MPF8201	MPF8202	MPF8203
Capacity	274L	523L	804L
Power	300W	410W	600W
Voltage	240V/50Hz	240V/50Hz	240V/50Hz
Working Temp	+1°C~+8°C	+1°C~+8°C	+1°C~+8°C
Ambient Temp	43°C	43°C	43°C
Dimensions(mm)	W1117 x D840 x H1035,140kg	W1702 x D840 x H1035,249kg	W2362 x D840 x H1035,316kg
Packaging Dimensions(mm)	W1171 x D909 x H1167,150kg	W1755 x D909 x H1167,200kg	W2416 x D909 x H1167,262kg
RRP	\$2,855.00	\$3,839.00	\$5,324.00



2 YEARS WARRANTY ON ALL PARTS & LABOUR

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* All prices are EX-GST

**EPF3480
EPF3485**

PIZZA PREP TABLE REFRIGERATORS



Optional VRX2000



2 Door Refrigerated Pizza Table with Drawers

EPF3480

Optional VRX2000



3 Door Refrigerated Pizza Table

EPF3485



FEATURES

- *Stainless steel interior and exterior*
- *Gas: R134A for Fridges, R404A for Freezers*
- *Insulation Foam: C5H10, ODP, Zero emissions*
- *43°C ambient working temperature*
- *Good for all the hottest environments and operations*
- *Castors as standard*
- *All European parts, Aspera compressor, EBM fan motor*
- *Carel or Dixell digital controller*
- *Can fit in VRX2000 (optional)*

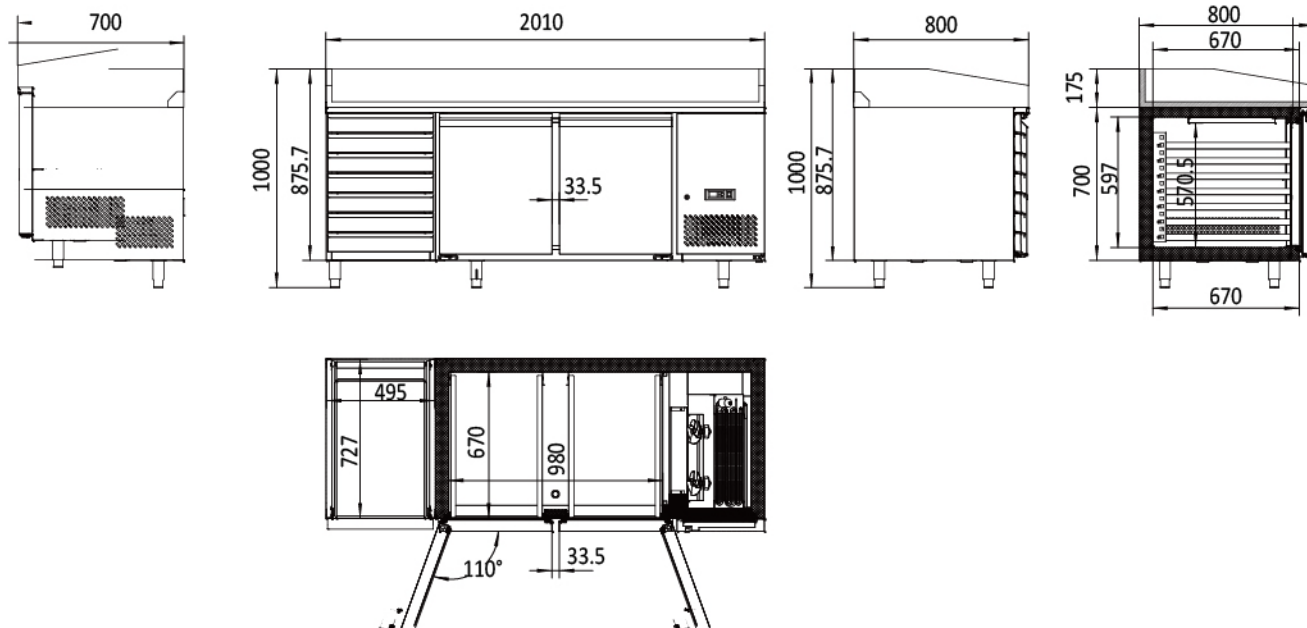
EPF3480 EPF3485

PIZZA PREP TABLE REFRIGERATORS



EPF3480

EPF3485



INFORMATION	EPF3480	EPF3485
Capacity	485L	560L
Power	330W	330W
Voltage	240V/50Hz	240V/50Hz
Working Temp	-2°C~+8°C	-2°C~+8°C
Ambient Temp	43°C	43°C
Dimensions(mm)	W2010 x D800 x H1000,360kg	W2010 x D800 x H1000,267kg
Packaging Dimensions(mm)	W2064 x D854 x H1051,384kg	W2064 x D854 x H1051,353kg
RRP	\$3,799.00	\$3,380.00



2 YEARS WARRANTY ON ALL PARTS & LABOUR

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* All prices are EX-GST

EPF3490
EPF3495

PIZZA PREP TABLE REFRIGERATORS



Optional VRX1500



Single Door Refrigerated Pizza Table with Drawers

EPF3490

Optional VRX1500



2 Door Refrigerated Pizza Table

EPF3495



FEATURES

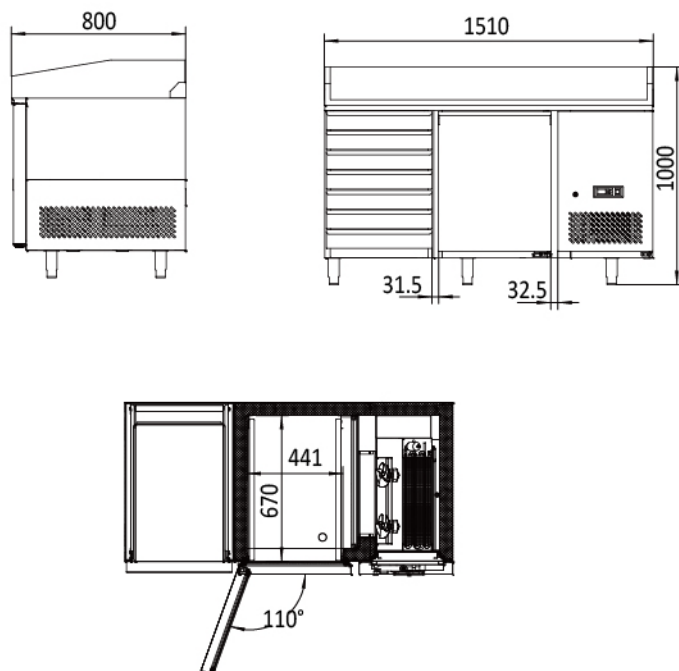
- Stainless steel interior and exterior
- Gas: R134A for Fridges, R404A for Freezers
- Insulation Foam: C5H10, ODP, Zero emissions
- 43°C ambient working temperature
- Good for all the hottest environments and operations
- Castors as standard
- All European parts, Aspera compressor, EBM fan motor
- Carel or Dixell digital controller
- Can fit in VRX1500 (optional)

EPF3490 EPF3495

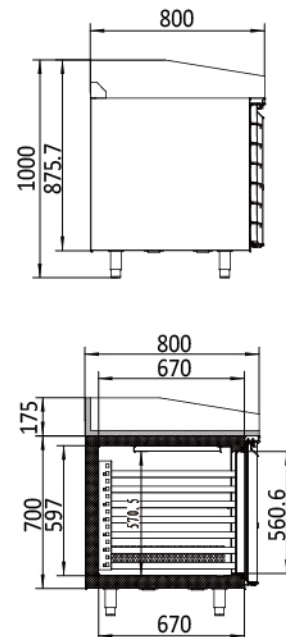
PIZZA PREP TABLE REFRIGERATORS



EPF3490



EPF3495



INFORMATION	EPF3490	EPF3495
Capacity	180L	300L
Power	330W	270W
Voltage	240V/50Hz	240V/50Hz
Working Temp	-2°C~+8°C	-2°C~+8°C
Ambient Temp	43°C	43°C
Dimensions(mm)	W1510 x D800 x H1000,246kg	W1510 x D800 x H1000,209kg
Packaging Dimensions(mm)	W1564 x D854 x H1051,315kg	W1564 x D854 x H1051,275kg
RRP	\$2,899.00	\$2,740.00



2 YEARS WARRANTY ON ALL PARTS & LABOUR

* EXTRA 2 YEARS WARRANTY ON PARTS WHEN YOU REGISTER WITH US ONLINE

* All prices are EX-GST

ESL3800
ESL3801

SALADETTES



Two Doors Sliding Lid Saladette

ESL3800



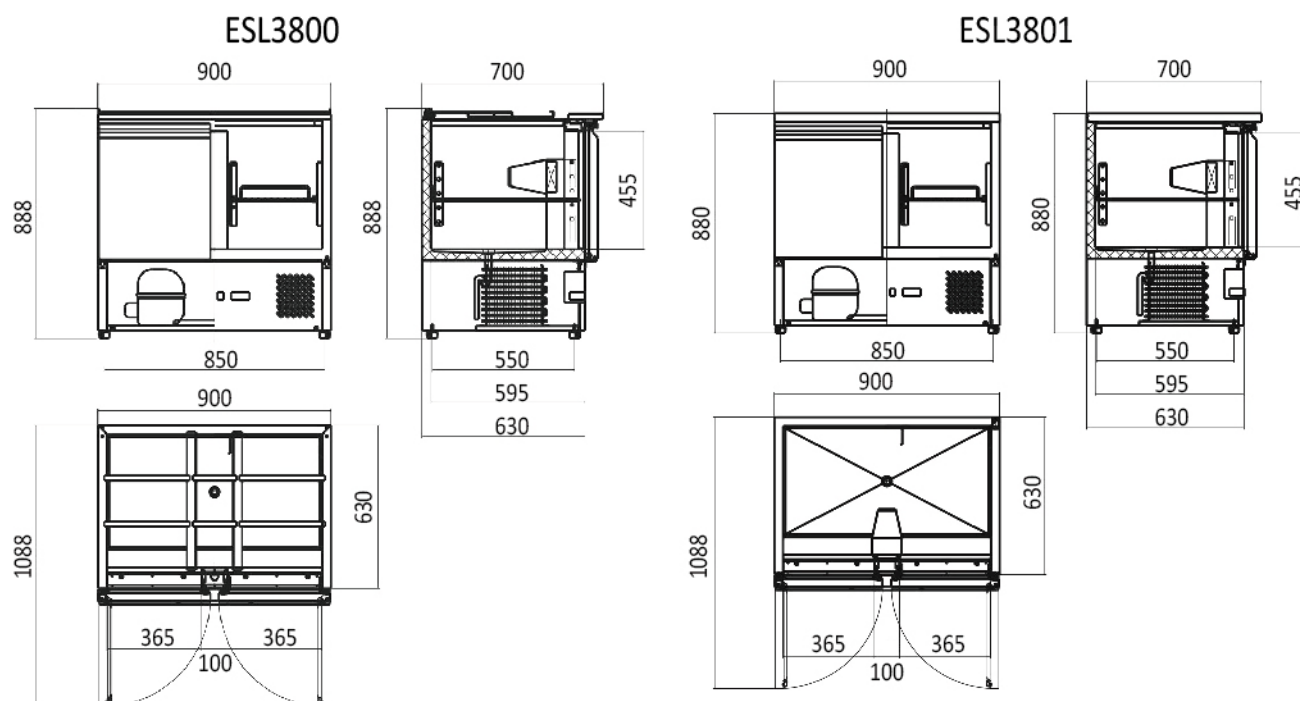
Two Doors Table Saladette

ESL3801

FEATURES

- Performs well in hot environments
- High grade stainless steel interior & exterior
- Heavy duty marble prep area
- Heavy duty stainless steel top
- All fitted with European parts Compressor & EBM fan motor
- Aspera compressor
- 43-degree ambient working temperature
- Gas 134A refrigerant
- 2-8 degrees working temp
- Insulation foam CH10, ODP zero emissions
- Static cooling system
- Carel / Dixell Italian digital controls
- Self-evaporating drainage
- Manual defrosting system take note
- We recommend you defrost regularly for better maintenance of temperatures
- Compressor & condenser situated on the bottom, so motor can breathe
- Unit can be positioned against a wall
- Fits Australian GN pans
- Self-closing doors
- White Epoxy shelves & stainless-steel rails
- Comes installed with 4 castors for easy mobility
- GN / pans & Lids not included





INFORMATION	ESL3800	ESL3801
Capacity	300L	300L
Power	250W	250W
Voltage	240V/50Hz	240V/50Hz
Working Temp	+2°C~+8°C	+2°C~+8°C
Ambient Temp	43°C	43°C
Dimensions(mm)	W900 x D700 x H888,72kg	W900 x D700 x H880,72kg
Packaging Dimensions(mm)	W954 x D754 x H1022,92kg	W954 x D754 x H1022,91kg
RRP	\$1,399.00	\$1,399.00



2 YEARS WARRANTY ON ALL PARTS & LABOUR

*** EXTRA 2 YEARS WARRANTY ON PARTS WHEN YOU REGISTER WITH US ONLINE**

ESL3831
ESL3832

SALADETTES



**Two Doors Pizzatable
Marble Top Saladette**

ESL3831



Two Doors Open Top Saladette

ESL3832

FEATURES

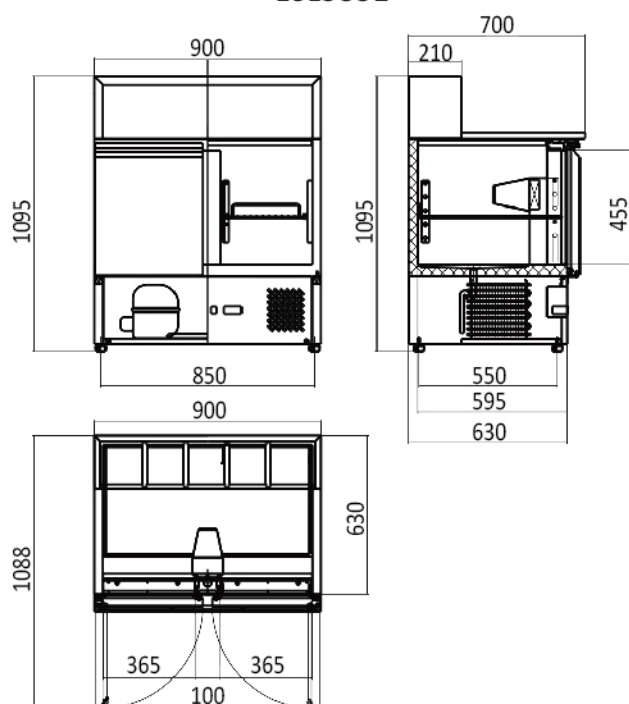
- Performs well in hot environments
- High grade stainless steel interior & exterior
- Heavy duty marble prep area
- Heavy duty stainless steel top
- All fitted with European parts Compressor & EBM fan motor
- Aspera compressor
- 43-degree ambient working temperature
- Gas 134A refrigerant
- Insulation foam CH10, ODP zero emissions
- Static cooling system
- Carel / Dixell Italian digital controls
- Self-evaporating drainage
- Manual defrosting system
- We recommend you defrost regularly for better maintenance of temperatures
- Compressor & condenser situated on the bottom, so motor can breathe
- Unit can be positioned against a wall
- Fits Australian GN pans
- Self-closing doors
- White Epoxy shelves & stainless-steel rails
- Comes installed with 4 castors for easy mobility
- ESL 3831 fits 5x 1/3 GN Pans
- ESL 3832 fits 6 x 1/3 GN Pans
- GN/ pans & Lids not included

ESL3831
ESL3832

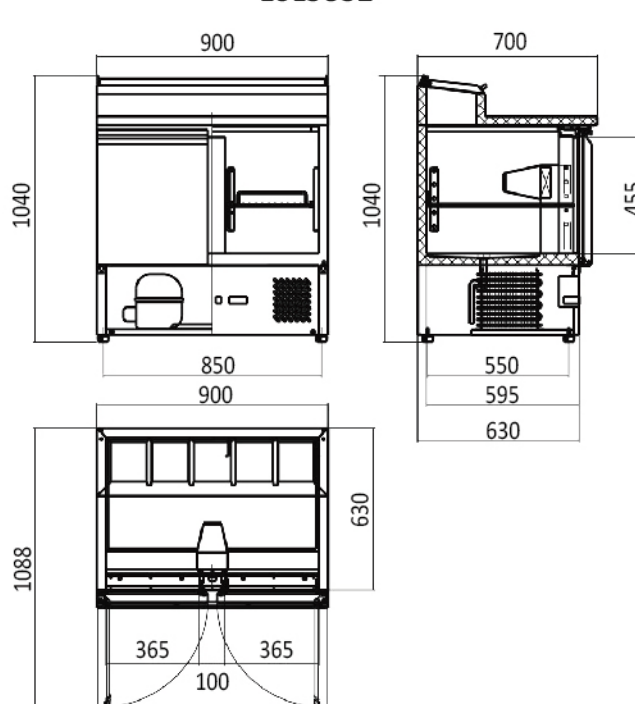
SALADETTES



ESL3831



ESL3832



INFORMATION	ESL3831	ESL3832
Capacity	300L	300L
Power	250W	250W
Voltage	240V/50Hz	240V/50Hz
Working Temp	+2°C~+8°C	+2°C~+8°C
Ambient Temp	43°C	43°C
Dimensions(mm)	W900 x D700 x H1100,92kg	W900 x D700 x H1040,68kg
Packaging Dimensions(mm)	W954 x D754 x H1042,131kg	W954 x D754 x H1022,102kg
RRP	\$1,640.00	\$1,670.00



2 YEARS WARRANTY ON ALL PARTS & LABOUR

* EXTRA 2 YEARS WARRANTY ON PARTS WHEN YOU REGISTER WITH US ONLINE

* All prices are EX-GST

ESL3850
ESL3851

SALADETTES



Three Doors Sliding Lid Saladette

ESL3850



Three Doors Table Saladette

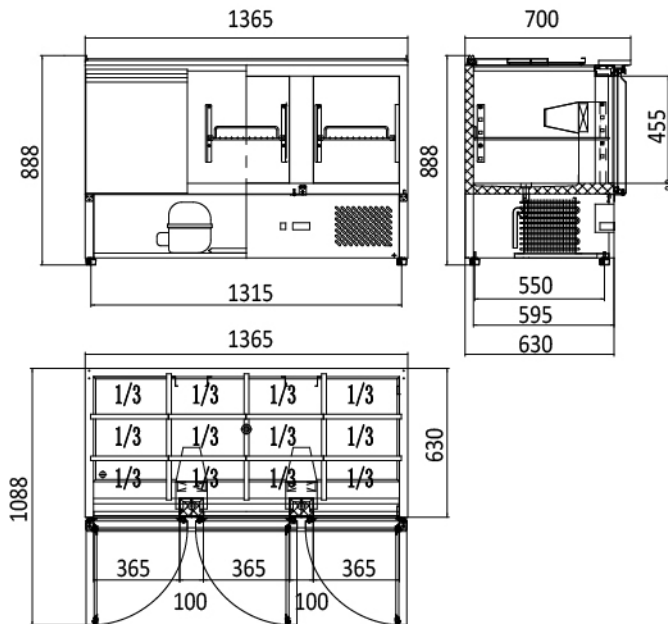
ESL3851

FEATURES

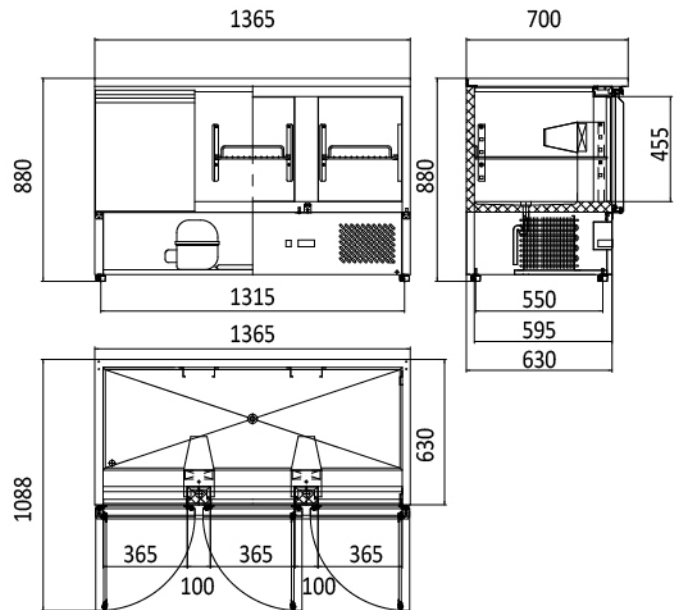
- Performs well in hot environments
- High grade stainless steel interior & exterior
- Sliding lid cover on the ESL 3850
- Heavy duty stainless steel top prep area
- All fitted with European parts Compressor & EBM fan motor
- Aspera compressor
- 43-degree ambient working temperature
- Gas 134A refrigerant
- Insulation foam CH10, ODP zero emissions
- **STATIC COOLING SYSTEM**
- Carel / Dixell Italian digital controls
- Self-evaporating drainage
- Manual defrosting system
- We recommend you defrost regularly for better maintenance of temperatures
- Compressor & condenser situated on the bottom, so motor can breathe
- Unit can be positioned against a wall
- Fits Australian GN pans
- 3 Self-closing doors
- White Epoxy shelves & stainless-steel rails
- Comes installed with 4 castors for easy mobility
- ESL 3850 can fit GN Pans
- G/N pans & Lids are not included



ESL3850



ESL3851



INFORMATION	ESL3850	ESL3851
Capacity	380L	380L
Power	300W	300W
Voltage	240V/50Hz	240V/50Hz
Working Temp	+2°C~+8°C	+2°C~+8°C
Ambient Temp	43°C	43°C
Dimensions(mm)	W1365 x D700 x H888,90kg	W1365 x D700 x H880,90kg
Packaging Dimensions(mm)	W1419 x D754 x H1022,113kg	W1419 x D754 x H1022,122kg
RRP	\$2,179.00	\$1,899.00



2 YEARS WARRANTY ON ALL PARTS & LABOUR

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* All prices are EX-GST

ESL3852
ESL3853

SALADETTES



Three Doors Pizza Table Without Top VRX

ESL3852



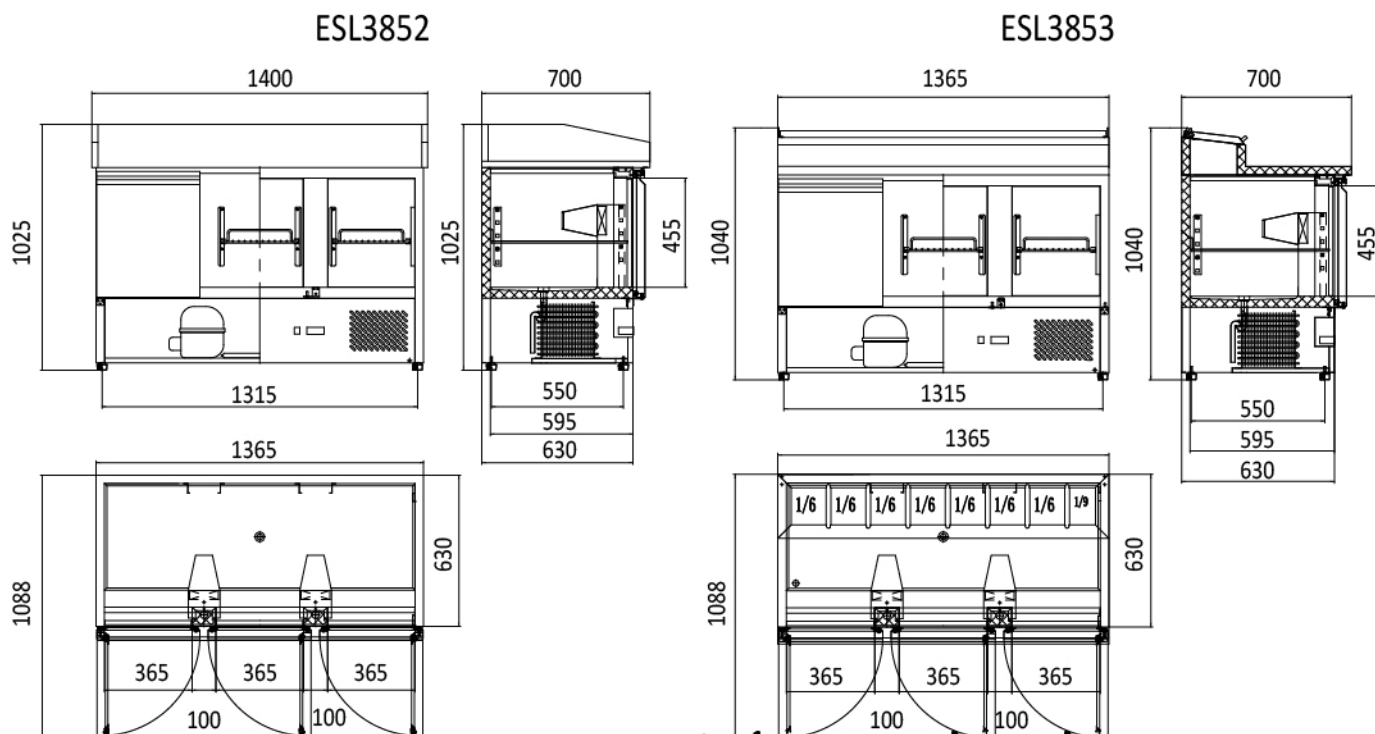
Three Doors Open Top Saladette

ESL3853

FEATURES

- Performs well in hot environments
- High grade stainless steel interior & exterior
- Heavy duty marble prep area
- Heavy duty stainless steel top prep area
- All fitted with European parts Compressor & EBM fan motor
- Aspera compressor
- 43-degree ambient working temperature
- Gas 134A refrigerant
- Insulation foam CH10, ODP zero emissions
- STATIC COOLING SYSTEM
- Carel / Dixell Italian digital controls
- Self-evaporating drainage
- Manual defrosting system
- We recommend you defrost regularly for better maintenance of temperatures
- Compressor & condenser situated on the bottom, so motor can breathe
- Unit can be positioned against a wall
- Fits Australian GN pans
- 3 Self-closing doors
- White Epoxy shelves & stainless-steel rails
- Comes installed with 4 castors for easy mobility
- ESL 3853 can fit GN Pans
- G/N pans & Lids are not included





INFORMATION	ESL3852	ESL3853
Capacity	380L	380L
Power	300W	300W
Voltage	240V/50Hz	240V/50Hz
Working Temp	+2°C~+8°C	+2°C~+8°C
Ambient Temp	43°C	43°C
Dimensions(mm)	W1365 x D700 x H1025,170kg	W1365 x D700 x H1040,91kg
Packaging Dimensions(mm)	W1419 x D754 x H1172,220kg	W1419 x D754 x H1172,138kg
RRP	\$2,300.00	\$2,180.00



2 YEARS WARRANTY ON ALL PARTS & LABOUR

* EXTRA 2 YEARS WARRANTY ON PARTS WHEN YOU REGISTER WITH US ONLINE



Pizzatable Saladette

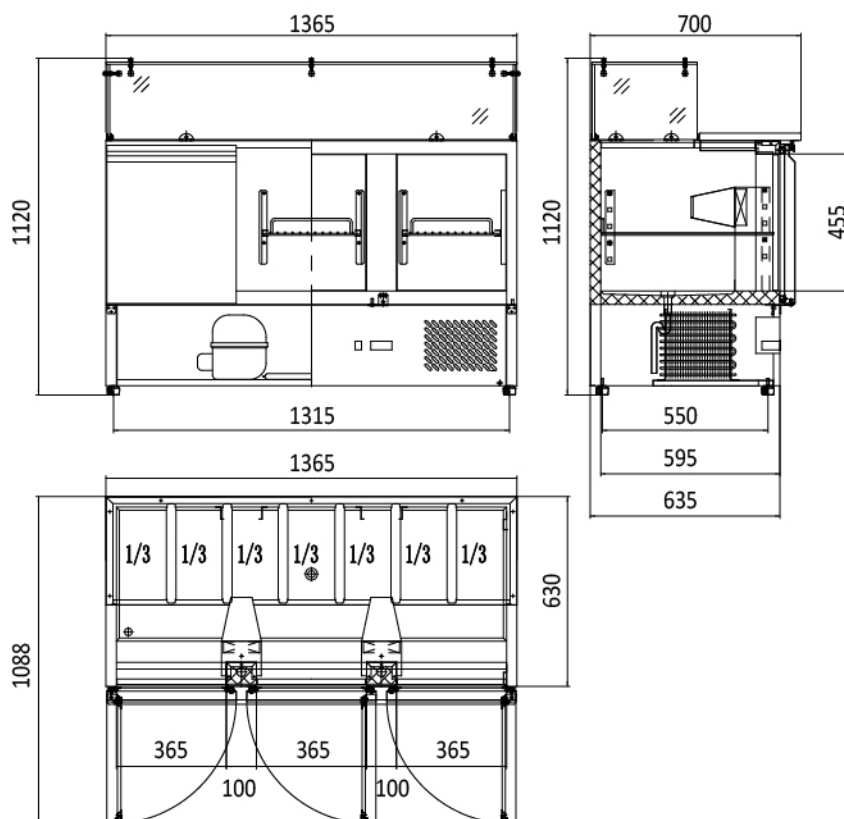
ESL3864



FEATURES

- Performs well in hot environments
- High grade stainless steel interior & exterior
- Heavy duty marble prep area
- Comes with square glass sneeze guard canopy
- All fitted with European parts Compressor & EBM fan motor
- Aspera compressor
- 43-degree ambient working temperature
- Gas 134A refrigerant
- Insulation foam CH10, ODP zero emissions
- Static cooling system
- Carel / Dixell Italian digital controls
- Self-evaporating drainage
- Manual defrosting system
- We recommend you defrost regularly for better maintenance of temperatures
- Compressor & condenser situated on the bottom, so motor can breathe
- Unit can be positioned against a wall
- Fits Australian GN pans
- 3 Self-closing doors
- White Epoxy shelves & stainless-steel rails
- Comes installed with 4 castors for easy mobility
- ESL 3864 can fit 7 x 1/3 GN Pans
- G/N pans & Lids are not included





INFORMATION	ESL3864
Capacity	380L
Power	300W
Voltage	240V/50Hz
Working Temp	+2°C~+8°C
Ambient Temp	43°C
Dimensions(mm)	W1365 x D700 x H970 ,170kg
Packaging Dimensions(mm)	W1419 x D754 x H1047,200kg
RRP	\$2,300.00



2 YEARS WARRANTY ON ALL PARTS & LABOUR

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* All prices are EX-GST

VRX1200/1400
VRX1500/1600
VRX1800/2000

VRX COUNTER TOP FRIDGES



VRX Counter Top

VRX1200/1400/1500/1600/1800/2000

FEATURES

- Available in 6 sizes
- Ideal for Pizza, kebab, hot dog, fast food outlets, food trucks many sizes available
- Ideal for any food preparation
- Quality counter top refrigerated prep unit
- Constructed in high quality stainless steel exterior & interior
- Glass sneeze canopy guard structure or steel canopy structure
- All units take 1/3 GN pans OR 1/4 GN pans
- Italian dixell digital controller with temperature display
- Static cooling system



L=1, 200



L=1, 400



L=1, 500



L=1, 600



L=1, 800



L=2, 000



L=1, 200



L=1, 400



L=1, 500



L=1, 600



L=1, 800



L=2, 000



INFORMATION	Dimensions (mm)	Packaging Dimensions(mm)	Capacity	RRP
VRX1200/330 Glass	W1205 x D335 x H460, 38kg	W1265 x D415 x H419, 55kg	BAC GN1/4 x 5	\$899.00
VRX1200/380 Glass	W1205 x D395 x H460, 41kg	W1265 x D475 x H475, 59kg	BAC GN1/3 x 4	\$899.00
VRX1400/330 Glass	W1405 x D335 x H460, 41kg	W1465 x D415 x H419, 60kg	BAC GN1/4 x 6	\$959.00
VRX1400/380 Glass	W1415 x D395 x H460, 45kg	W1465 x D475 x H419, 66kg	BAC GN1/3 x 6	\$959.00
VRX1500/330 Glass	W1505 x D335 x H460, 43kg	W1565 x D415 x H419, 65kg	BAC GN1/4 x 7	\$999.00
VRX1500/380 Glass	W1505 x D395 x H460, 47kg	W1565 x D475 x H419, 70kg	BAC GN1/3 x 6	\$999.00
VRX1600/330 Glass	W1600 x D335 x H435, 45kg	W1665 x D415 x H419, 67kg	BAC GN1/4 x 7	\$1,099.00
VRX1600/380 Glass	W1600 x D395 x H435, 49kg	W1665 x D475 x H419, 73kg	BAC GN1/3 x 7	\$1,099.00
VRX1800/330 Glass	W1805 x D335 x H460, 49kg	W1865 x D415 x H419, 74kg	BAC GN1/4 x 8	\$1,199.00
VRX1800/380 Glass	W1805 x D395 x H460, 53kg	W1865 x D475 x H419, 79kg	BAC GN1/3 x 8	\$1,199.00
VRX2000/330 Glass	W2005 x D335 x H460, 53kg	W2065 x D415 x H419, 80kg	BAC GN1/4 x 10	\$1,299.00
VRX2000/380 Glass	W2005 x D395 x H460, 58kg	W2065 x D475 x H419, 86kg	BAC GN1/3 x 9	\$1,299.00



2 YEARS WARRANTY ON ALL PARTS & LABOUR

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* All prices are EX-GST

MGF8450
MGF8453

CHEF BASES



Chef Base - 2 Drawers

MGF8450

Stainless steel GN pans included



Chef Base - 4 Drawers

MGF8453

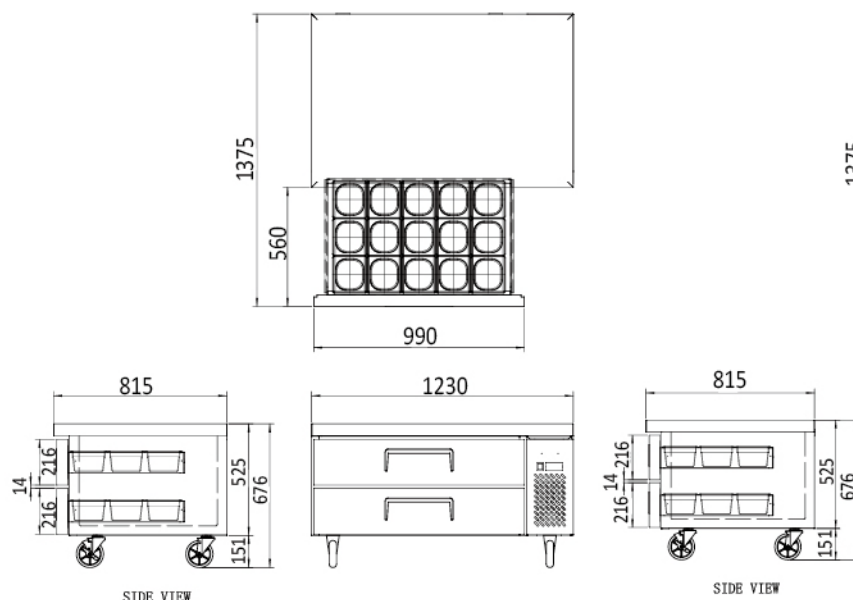
Stainless steel GN pans included

FEATURES

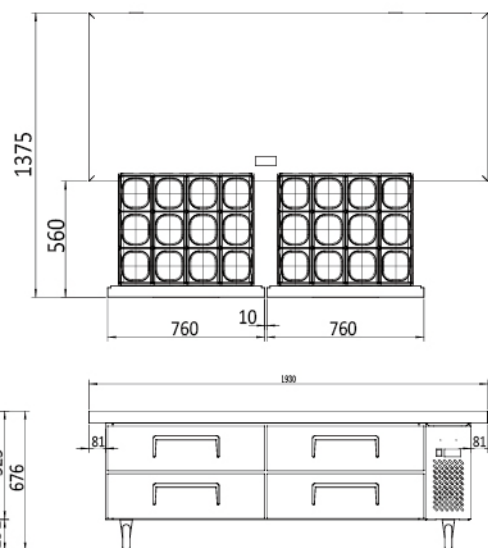
- Low base chef's table
- Constructed in Stainless steel
- 43-degree ambient working temp
- 2-8 degrees working temp
- Italian digital control
- Embraco compressor
- Automatic defrost
- Self-evaporating drainage
- Heavy duty stainless steel drawer slides and rollers
- Drawers come off easily for cleaning
- Magnetic drawer gasket is removable for easy cleaning and maintenance
- Recessed door handle
- Pre-installed heavy-duty castors with brakes.
- Designed with corrosion-resistant stainless steel of the highest quality
- Cabinet top is one-piece, heavy duty reinforced stainless steel to support countertop equipment
- Gravity fed self-closing drawers



MGF8450



MGF8453



INFORMATION	MGF8450	MGF8453
Capacity	260L	420L
Power	260W	390W
Voltage	240V/50Hz	240V/50Hz
Working Temp	+1°C~+8°C	+1°C~+8°C
Ambient Temp	43°C	43°C
Dimensions(mm)	W1230 x D815 x H520,95kg	W1840 x D815 x H520,120kg
Packaging Dimensions(mm)	W1284 x D884 x H711,132kg	W1894 x D884 x H711,189kg
RRP	\$3,630.00	\$4,480.00



2 YEARS WARRANTY ON ALL PARTS & LABOUR

*** EXTRA 2 YEARS WARRANTY ON PARTS WHEN YOU REGISTER WITH US ONLINE**

TY110L/TY130L
TF120L/TF160L

CAKE SHOWCASES



Countertop Round Cake Showcase

700mm: TY110L
900mm: TY130L



Countertop Square Cake Showcase

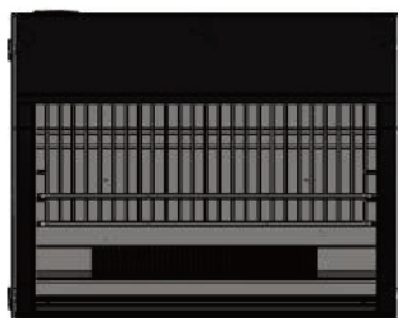
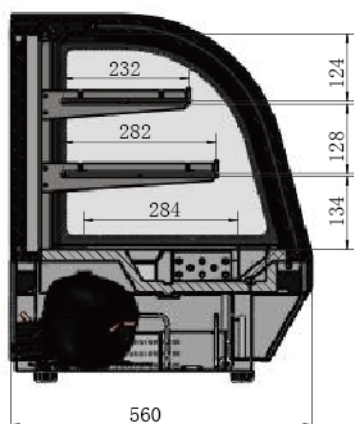
700mm: TF120L
900mm: TF160L

FEATURES

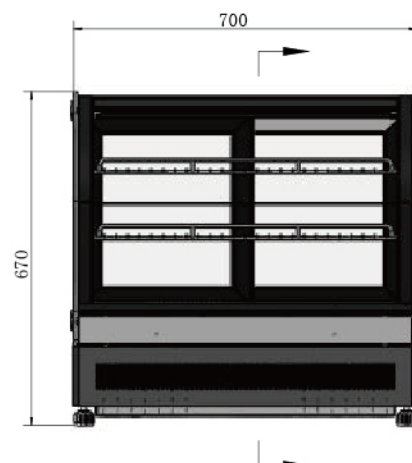
- Available in curved & square glass
- 2 width size options
- Works from 2-8 degrees temp range
- Easy to maintain & clean
- Removable back doors
- Stainless steel wire shelving racks
- LED lights
- Showcase your products with maximum exposure
- Superb for installing on top of counters
- 2 Years parts & labour warranty



TY110L/TY130L



TF120L/TF160L



INFORMATION	TY110L	TY130L	TF120L	TF160L
Capacity	110L	130L	120L	160L
Power	226W	242W	226W	242W
Voltage	240V/50Hz	240V/50Hz	240V/50Hz	240V/50Hz
Working Temp	+2~+8°C	+2~+8°C	+2~+8°C	+2~+8°C
Ambient Temp	43°C	43°C	43°C	43°C
Dimensions(mm)	W700 x D560 x H670,63kg	W900 x D560 x H670,70kg	W700 x D560 x H670,65kg	W900 x D560 x H670,75kg
Packaging Dimensions(mm)	W784 x D641 x H790,87kg	W984 x D641 x H790,94kg	W784 x D641 x H790,89kg	W984 x D641 x H790,99kg
RRP	\$1,190.00	\$1,390.00	\$1,377.00	\$1,512.00



MEPS



+



2 YEARS WARRANTY ON ALL PARTS & LABOUR

* EXTRA 2 YEARS WARRANTY ON PARTS WHEN YOU REGISTER WITH US ONLINE

* All prices are EX-GST



Upright Square Cake Showcase

900mm: DF097F
1200mm: DF127F



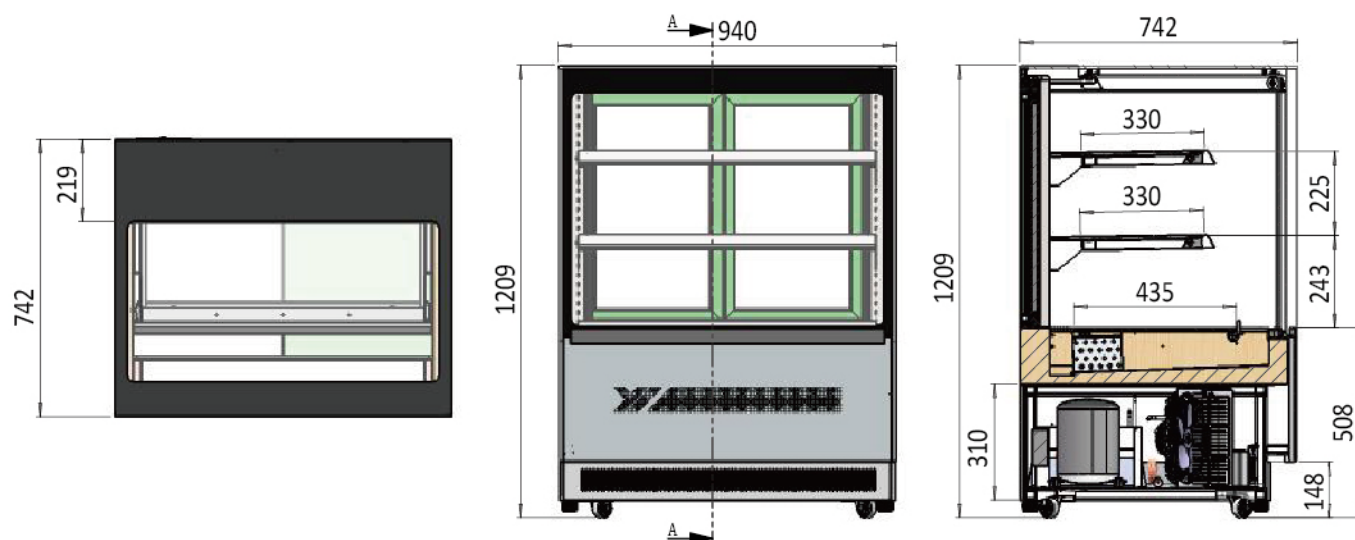
Upright Square Cake Showcase

1500mm: DF157F
1700mm: DF177F

FEATURES

- Stylish Square glass cake displays
- Available in 900/1200/1500/1700 width sizes
- Comes with 2 shelves
- Sliding removable back doors
- Keep your products nice & cool
- Works from 2-8 degrees
- Italian Digital controls
- SECOP compressor
- LED lights
- Heated glass to remove condensation
- Fitted with castors for easy mobility
- MEPS approved
- 2 years parts & labour warranty





INFORMATION	DF097F	DF127F	DF157F	DF177F
Capacity	290L	395L	497L	570L
Power	510W	700W	800W	920W
Voltage	240V/50Hz	240V/50Hz	240V/50Hz	240V/50Hz
Working Temp	+2°C~+8°C	+2°C~+8°C	+2°C~+8°C	+2°C~+8°C
Ambient Temp	43°C	43°C	43°C	43°C
Dimensions(mm)	W900 x D750 x H1200,201kg	W1200 x D750 x H1200,232kg	W1500 x D750 x H1200,262kg	W1700 x D750 x H1200,313kg
Packaging Dimensions(mm)	W960 x D800 x H1320,232kg	W1260 x D800 x H1320,273kg	W1560 x D800 x H1320,310kg	W1760 x D800 x H1320,383kg
RRP	\$3,290.00	\$3,599.00	\$4,199.00	\$4,399.00



MEPS



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2 YEARS WARRANTY ON ALL PARTS & LABOUR

* EXTRA 2 YEARS WARRANTY ON PARTS WHEN YOU REGISTER WITH US ONLINE



Upright Round Cake Showcase

900mm: DF097D
1200mm: DF127D



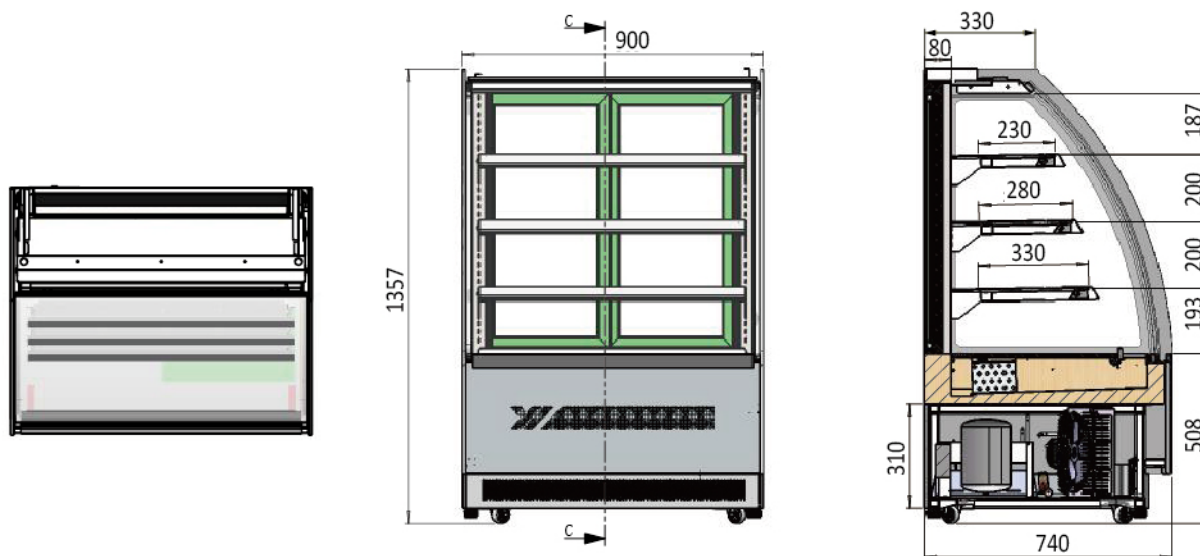
Upright Round Cake Showcase

1500mm: DF157D
1700mm: DF177D

FEATURES

- Stylish square glass cake displays
- Available in 900/1200/1500/1700 width sizes
- Comes with 3 shelves for maximum exposure plus the floor
- 4 levels to display your products
- Keep your products nice & cool
- 2-8 degrees temp range
- Sliding removable back doors
- Italian digital temp controls
- SECOP compressor
- LED lights
- Heated glass to remove condensation
- Fitted with castors for easy mobility





INFORMATION	DF097D	DF127D	DF157D	DF177D
Capacity	290L	400L	520L	600L
Power	510W	700W	800W	900W
Voltage	240V/50Hz	240V/50Hz	240V/50Hz	240V/50Hz
Working Temp	+2°C~+8°C	+2°C~+8°C	+2°C~+8°C	+2°C~+8°C
Ambient Temp	43°C	43°C	43°C	43°C
Dimensions(mm)	W900 x D750 x H1350,204kg	W1200 x D750 x H1350,238kg	W1500x D750 x H1350,275kg	W1700 x D750 x H1350,318kg
Packaging Dimensions(mm)	W960 x D800 x H1500,235kg	W1260 x D800 x H1500,285kg	W1560 x D800 x H1500,315kg	W1760 x D800 x H1500,388kg
RRP	\$3,699.00	\$4,399.00	\$4,999.00	\$5,549.00



MEPS



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2 YEARS WARRANTY ON ALL PARTS & LABOUR

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CookRite Gas Equipment

- Australia's most economical & affordable range of commercial bench top gas cooking equipment
- Gas approved Australia wide
- CookRite is fully backed with a national service network of gas technicians to give you peace of mind when choosing to buy CookRite
- CookRite is our latest brand to come on board within the Simco-Group range of products. This is an exceptional and economical gas cooking range that has taken over 100 countries by surprise with its quality and most of all the price. CookRite has been sold all over Europe & also in the Middle East and the USA for the last few years and has had a great reputation for being economical and affordable and most of all it performs and works. CookRite is built and designed to perform for the Australian way of cooking, great to suit any application in any kitchen
- CookRite ranges are constructed in 304 stainless steel and have Robert Shaw American components



Cook Rite
TO COOK NICELY!



ATHP-12-2
ATHP-24-4
ATHP-36-6

OPEN BURNER COOK TOPS



2 Burner Cook Tops

ATHP-12-2



6 Burner Cook Tops

ATHP-36-6

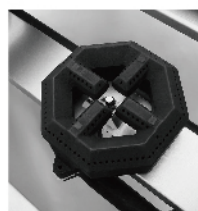
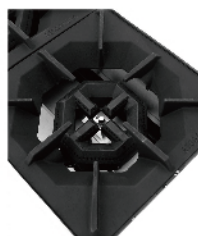


4 Burner Cook Tops

ATHP-24-4

FEATURES

- Heavy duty constructed frame
- Heavy duty burners & standby pilots
- Flame failure
- American Robert Shaw valves & controls
- Stainless steel burners
- Constructed in 304 stainless steel
- 3/4 inch pipe gas inlet
- 4 stainless steel screws on adjustable legs designed to sit on a bench
- Removal drip tray
- Manual controls
- Easy manual ignition to all burners
- Independent burner controls
- Heavy duty black matt trivets
- Available in NG & LPG
- Corrosion resistant & easy to maintain & keep clean
- Stands to suit all griddles available in stainless steel
- 2 years parts & labour warranty Australia wide

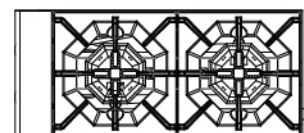
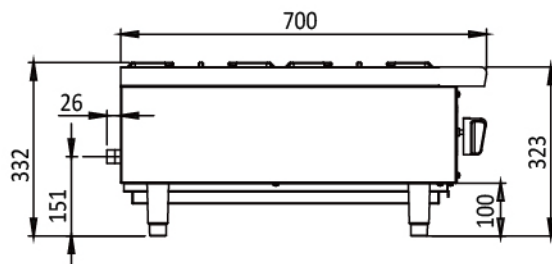
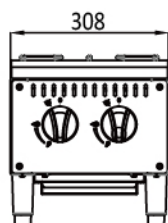


ATHP-12-2
ATHP-24-4
ATHP-36-6

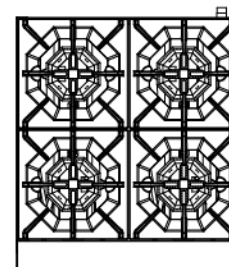
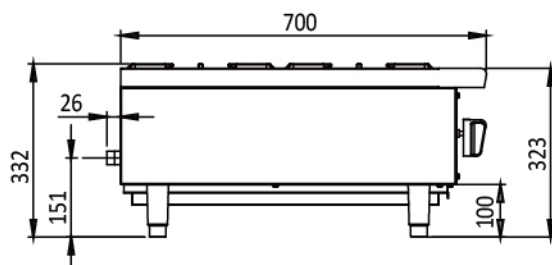
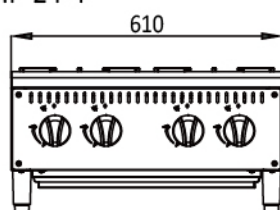
OPEN BURNER COOK TOPS



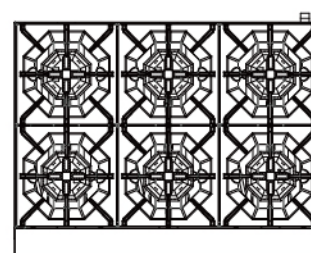
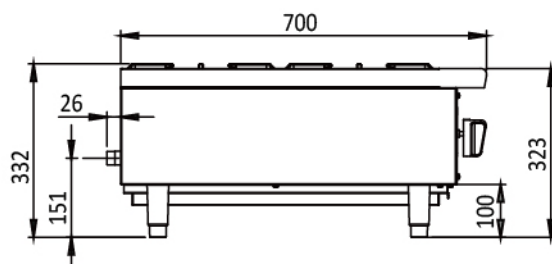
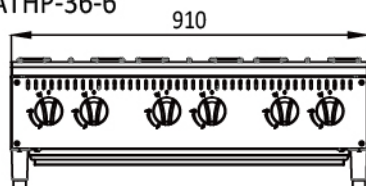
ATHP-12-2



ATHP-24-4



ATHP-36-6



INFORMATION	ATHP-12-2	ATHP-24-4	ATHP-36-6
Gas Type	NG/LPG	NG/LPG	NG/LPG
Gas Output per Burner Mj/h	23	23	23
Total power Output Mj/h(For even frying)	46	92	138
Dimensions(mm)	W310 x D700 x H333, 24.5kg	W610 x D700 x H333, 42.5kg	W910 x D700 x H333, 61kg
Packaging Dimensions(mm)	W380 x D760 x H425, 33.5kg	W680 x D760 x H425, 56.5kg	W980 x D760 x H425, 80kg
RRP	\$1,395.00	\$1,868.00	\$2,510.00



AUSTRALIA AND NEW ZEALAND
GAS SAFETY CERTIFICATION
SAI-400248 AS 4563:2004 SAI Global



2 YEARS WARRANTY ON ALL PARTS & LABOUR
EXTRA 2 YEARS WARRANTY ON PARTS
WHEN YOU REGISTER WITH US ONLINE

* All prices are EX-GST

ATMG-24
ATMG-36
ATMG-48

GRIDDLE



610mm Griddle

ATMG-24



910mm Griddle

ATMG-48



1220mm Griddle

ATMG-36

FEATURES

- Heavy duty constructed frame
- Heavy duty burners & standby pilots
- Flame failure
- American Robert Shaw valves & controls
- Constructed in 304 stainless steel
- Stainless steel burners
- Heavy duty matt black cast iron grill
- Stainless steel splash back
- 3/4 inch pipe gas inlet
- 4 stainless steel screws on adjustable legs designed to sit on a bench
- Removal drip tray
- Manual controls
- Easy manual ignition to all burners
- Independent burner controls
- Heavy duty black matt trivets
- Available in NG & LPG
- Corrosion resistant & easy to maintain & keep clean
- Stands to suit all griddles available in stainless steel
- 2 years parts & labour warranty Australia wide

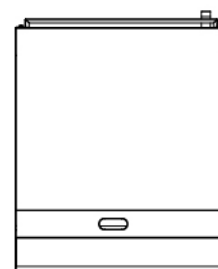
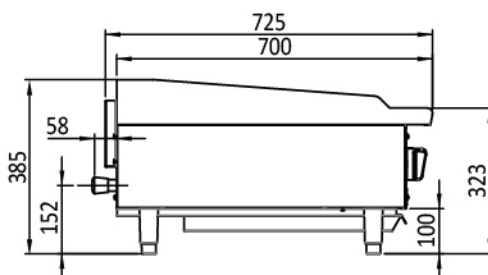
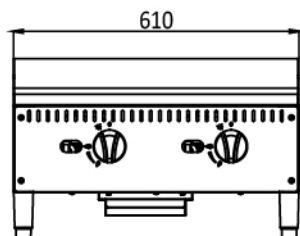


ATMG-24
ATMG-36
ATMG-48

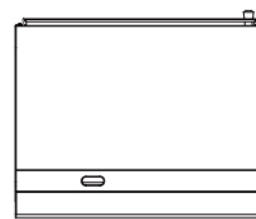
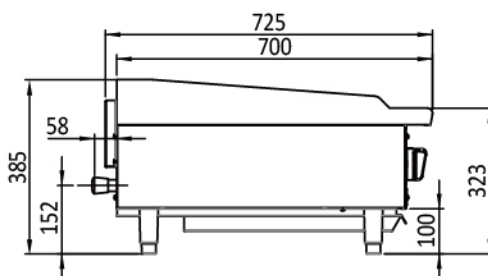
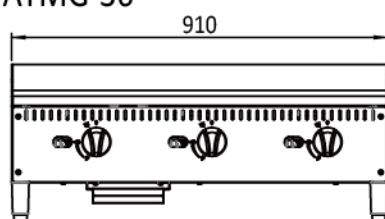
GRIDDLE



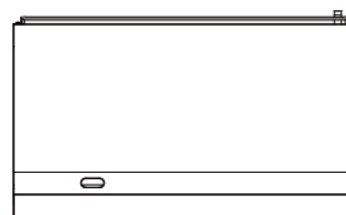
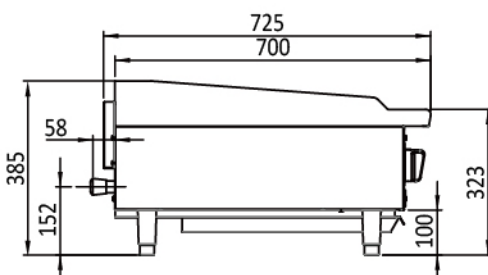
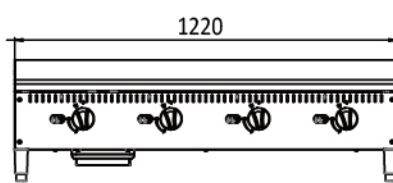
ATMG-24



ATMG-36



ATMG-48



INFORMATION	ATMG-24	ATMG-36	ATMG-48
Gas Type	NG/LPG	NG/LPG	NG/LPG
Gas Output per Burner Mj/h	30	30	30
Total power Output Mj/h(For even frying)	60	90	120
Dimensions(mm)	W610 x D725 x H385, 73kg	W910 x D725 x H385, 105kg	W1220 x D725 x H385, 134kg
Packaging Dimensions(mm)	W680 x D790 x H465, 88.5kg	W980 x D790 x H465, 127.5kg	W1310 x D830 x H450, 188.5kg
RRP	\$1,430.00	\$2,572.00	\$3,280.00



AUSTRALIA AND NEW ZEALAND
GAS SAFETY CERTIFICATION
SAI-400232 AS 4563:2004 SAI Global



2 YEARS WARRANTY ON ALL PARTS & LABOUR
EXTRA 2 YEARS WARRANTY ON PARTS
WHEN YOU REGISTER WITH US ONLINE

* All prices are EX-GST

610mm Char-Rock Broiler

ATCB-24



910mm Char-Rock Broiler

ATCB-48

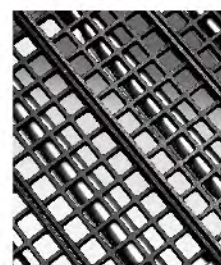
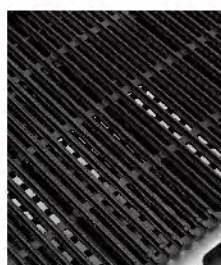


1220mm Char-Rock Broiler

ATCB-36

FEATURES

- Heavy duty constructed frame
- Heavy duty burners & standby pilots
- Flame failure
- American Robert Shaw valves & controls
- Constructed in 304 stainless steel
- ¾ inch pipe gas inlet
- Stainless steel burners
- Stainless steel splash back
- Heavy duty black cast-iron grill to cook on
- Comes with rocks
- 4 stainless steel screws on adjustable legs designed to sit on a bench
- Removal drip tray
- Controls
- Easy manual ignition to all burners
- Independent burner controls
- Available in NG & LPG
- Corrosion resistant & easy to maintain & keep clean
- Stands to suit all Char-grills available in stainless steel
- 2 years parts & labour warranty Australia wide

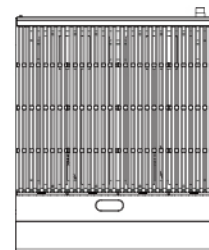
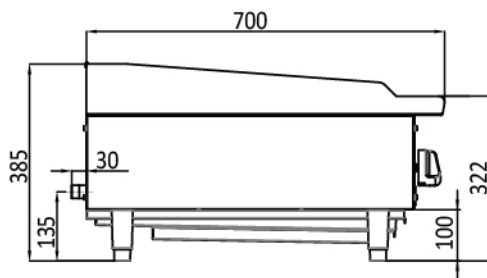
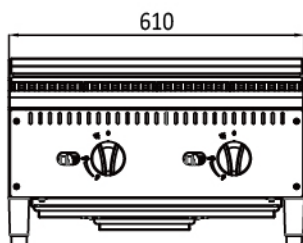


ATCB-24
ATCB-36
ATCB-48

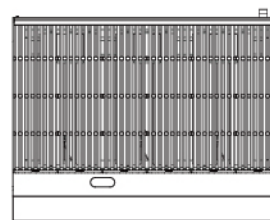
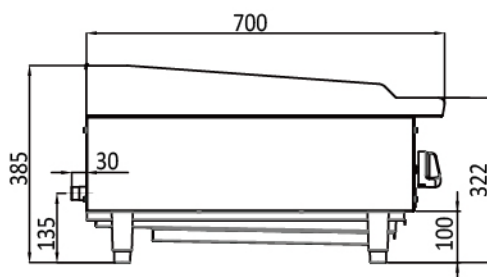
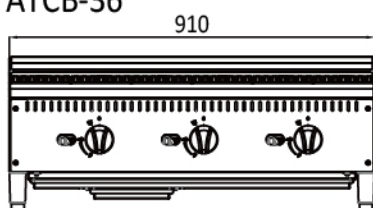
CHAR GRILL (ROCK)



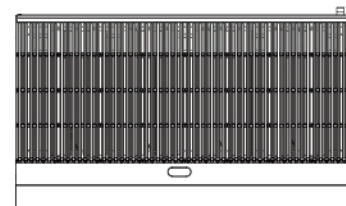
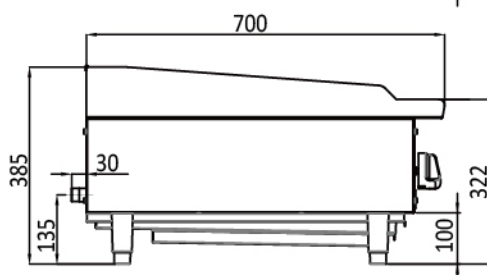
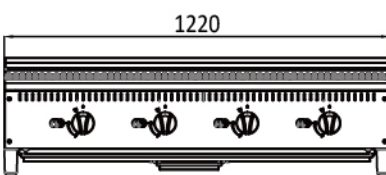
ATCB-24



ATCB-36



ATCB-48



INFORMATION	ATCB-24	ATCB-36	ATCB-48
Gas Type	NG/LPG	NG/LPG	NG/LPG
Gas Output per Burner Mj/h	33	33	33
Total power Output Mj/h(For even frying)	66	99	132
Dimensions(mm)	W610 x D700 x H385, 62.5kg	W910 x D700 x H385, 87kg	W1220 x D701 x H386, 93kg
Packaging Dimensions(mm)	W680 x D760 x H465, 76.5kg	W980 x D760 x H465, 108kg	W1290 x D760 x H465, 142.5kg
RRP	\$1,890.00	\$2,188.00	\$2,922.00



AUSTRALIA AND NEW ZEALAND
GAS SAFETY CERTIFICATION
SAI-400232 AS 4563:2004 SAI Global



2 YEARS WARRANTY ON ALL PARTS & LABOUR
EXTRA 2 YEARS WARRANTY ON PARTS
WHEN YOU REGISTER WITH US ONLINE

* All prices are EX-GST

ATRC-24
ATRC-36
ATRC-48

CHAR GRILL (RADIANT)



610mm Radiant Broiler

ATRC-24



910mm Radiant Broiler

ATRC-48

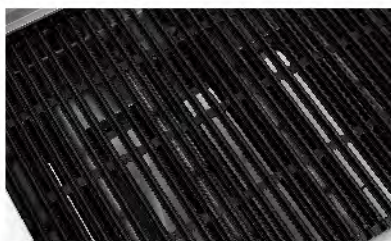


1220mm Radiant Broiler

ATRC-36

FEATURES

- Heavy duty constructed frame
- Heavy duty burners & standby pilots
- Flame failure
- American Robert Shaw valves & controls
- Constructed in 304 stainless steel
- 3/4 inch pipe gas inlet
- 4 stainless steel screws on adjustable legs designed to sit on a bench
- Removal drip tray
- Manual controls
- Easy manual ignition to all burners
- Independent burner controls
- Available in NG & LPG
- Corrosion resistant & easy to maintain & keep clean
- Stands to suit all griddles available in stainless steel
- 2 years parts & labour warranty Australia wide

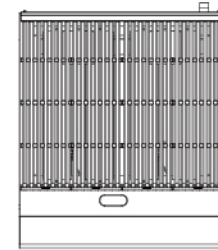
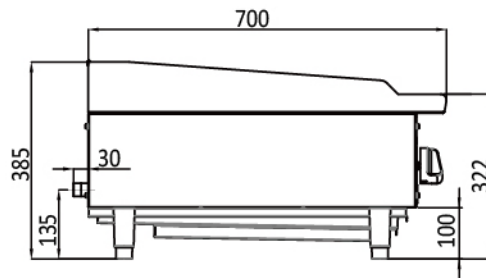
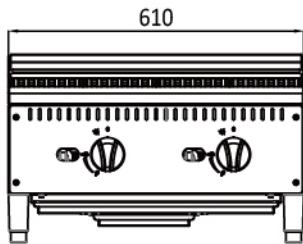


ATRC-24
ATRC-36
ATRC-48

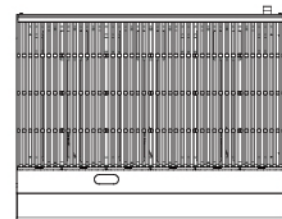
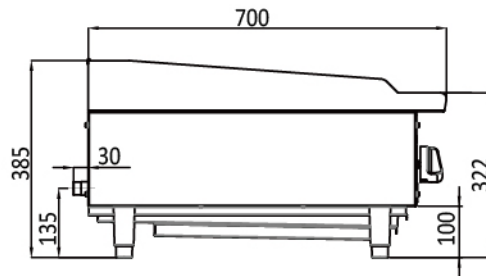
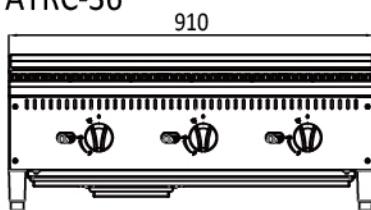
CHAR GRILL (RADIANT)



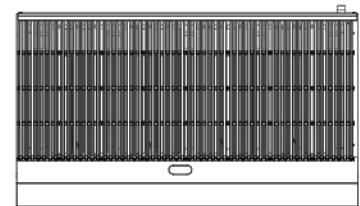
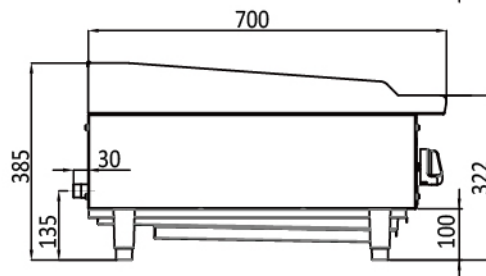
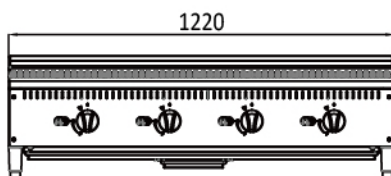
ATRC-24



ATRC-36



ATRC-48



INFORMATION	ATRC-24	ATRC-36	ATRC-48
Gas Type	NG/LPG	NG/LPG	NG/LPG
Gas Output per Burner Mj/h	33	33	33
Total power Output Mj/h(For even frying)	66	99	132
Dimensions(mm)	W610 x D700 x H385, 53kg	W910 x D700 x H385, 72kg	W1220 x D700 x H385, 91kg
Packaging Dimensions(mm)	W680 x D760 x H465, 66.5kg	W980 x D760 x H465, 93kg	W1290 x D760 x H465, 116.5kg
RRP	\$1,890.00	\$2,188.00	\$2,922.00



AUSTRALIA AND NEW ZEALAND
GAS SAFETY CERTIFICATION
SAI-400232 AS 4563:2004 SAI Global



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615mm Stainless Steel Stand

ATSE-2824



1225mm Stainless steel Stand

ATSE-2848



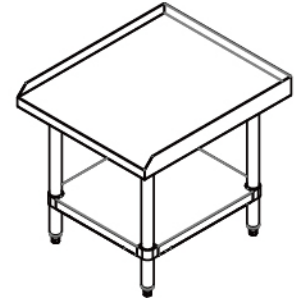
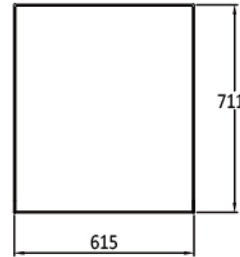
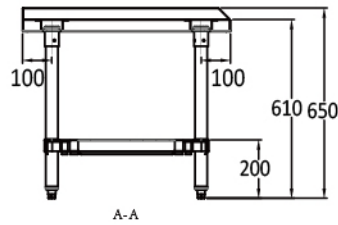
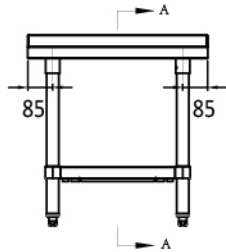
915mm Stainless Steel Stand

ATSE-2836

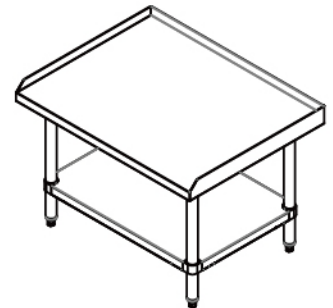
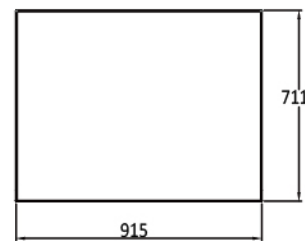
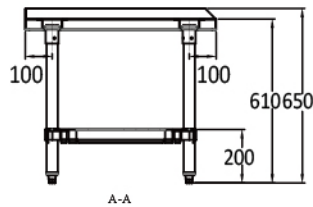
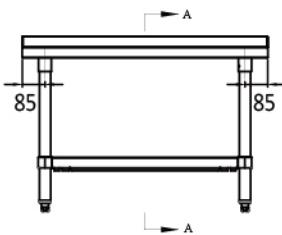
FEATURES

- 1.2mm thick stainless steel
- Perfect stands for ATHP/ATMG/ATCB/ATRC Series
- Full stainless steel stand

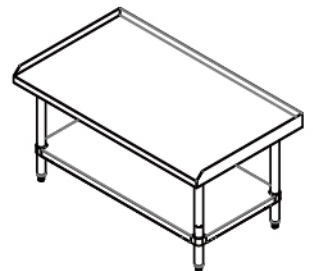
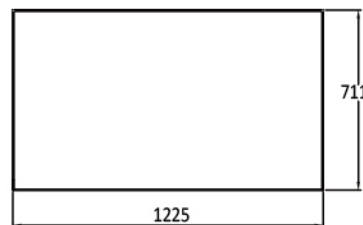
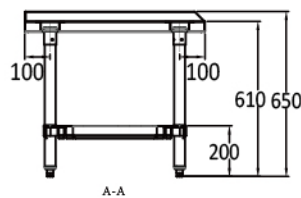
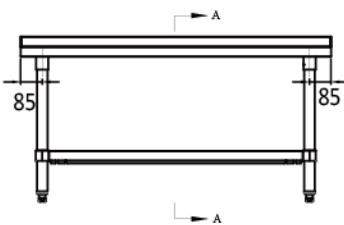
ATSE-2824



ATSE-2836



ATSE-2848



INFORMATION	ATSE-2824	ATSE-2836	ATSE-2848
Dimensions(mm)	W615 x D711 x H610,18kg	W915 x D711 x H610,24kg	W1225 x D711 x H610,29kg
Packaging Dimensions(mm)	W640 x D740 x H180,20kg	W940 x D740 x H180,26kg	W1250 x D740 x H180,32.5kg
RRP	\$300.00	\$350.00	\$410.00

3 Tubes Gas Deep Fryer

ATFS-40



5 Tubes Gas Deep Fryer

ATFS-75

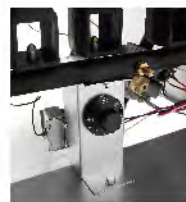


4 Tubes Gas Deep Fryer

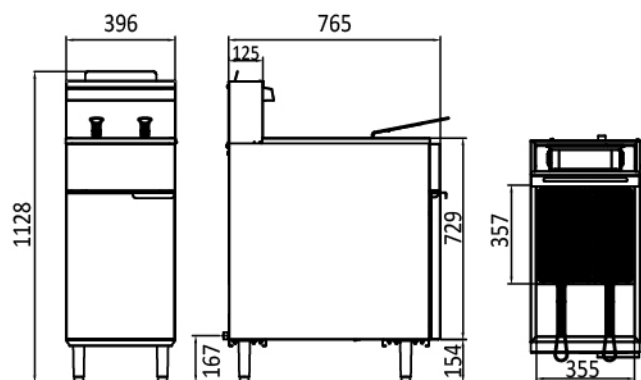
ATFS-50

FEATURES

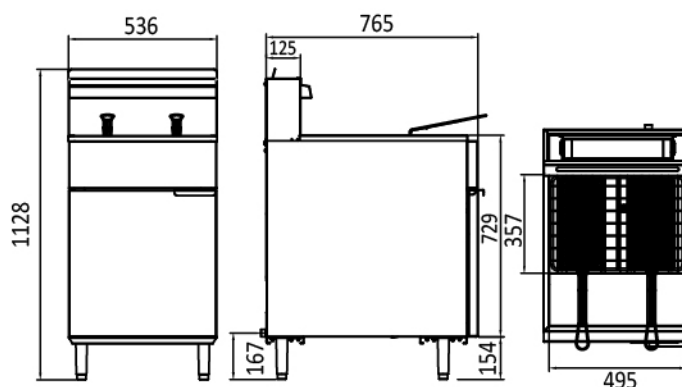
- Constructed in 304 stainless steel
- Available in 3 sizes
- Gas Approved Australia wide
- Heavy duty constructed frame
- Stainless steel splash back
- Nickel plated frying baskets
- Standard flame failure
- Quick recovery
- Automatic safety valve stabilizing function
- Heavy duty tube burners with stable flame & standby pilots
- Easy to use low & high temp controls
- Fitted with American Robert Shaw valves & controls
- Heavy duty Robert Shaw USA thermostat
- Thermostatic temp control from 0 ~ 240 degrees
- Manual ignition
- Front screw on drain pipe for oil
- Oil cooling zone seated at bottom of the tank to avoid food residue
- Adjustable stainless-steel legs
- ¾ inch gas inlet
- Available in NG & LPG
- 2 Years parts & labour warranty



ATFS-40/ATFS-50



ATFS-75



INFORMATION	ATFS-40	ATFS-50	ATFS-75
Oil Capacity	26.4L	26.6L	34.7L
Gas Type	NG/LPG	NG/LPG	NG/LPG
Gas Output per Burner Mj/h	28	28	28
Total power Output Mj/h(For even frying)	84	112	140
Dimensions(mm)	W395 x D765 x H1128, 59.5kg	W395 x D765 x H1128, 65.5kg	W535 x D765 x H1128, 76.5kg
Packaging Dimensions(mm)	W450 x D850 x H965, 72.5kg	W450 x D850 x H965, 78kg	W590 x D850 x H965, 90.5kg
RRP	\$1,580.00	\$2,190.00	\$2,670.00



AUSTRALIA AND NEW ZEALAND
GAS SAFETY CERTIFICATION
SAI-400249 AS 4563:2004 SAI Global



2 YEARS WARRANTY ON ALL PARTS & LABOUR
EXTRA 2 YEARS WARRANTY ON PARTS
WHEN YOU REGISTER WITH US ONLINE

ATO-4B-F
ATO-6B-F
ATO-8B-F

BURNERS WITH OVEN



4 Burner with Oven

ATO-4B-F



6 Burner with Oven

ATO-6B-F



8 Burner with Oven

ATO-8B-F

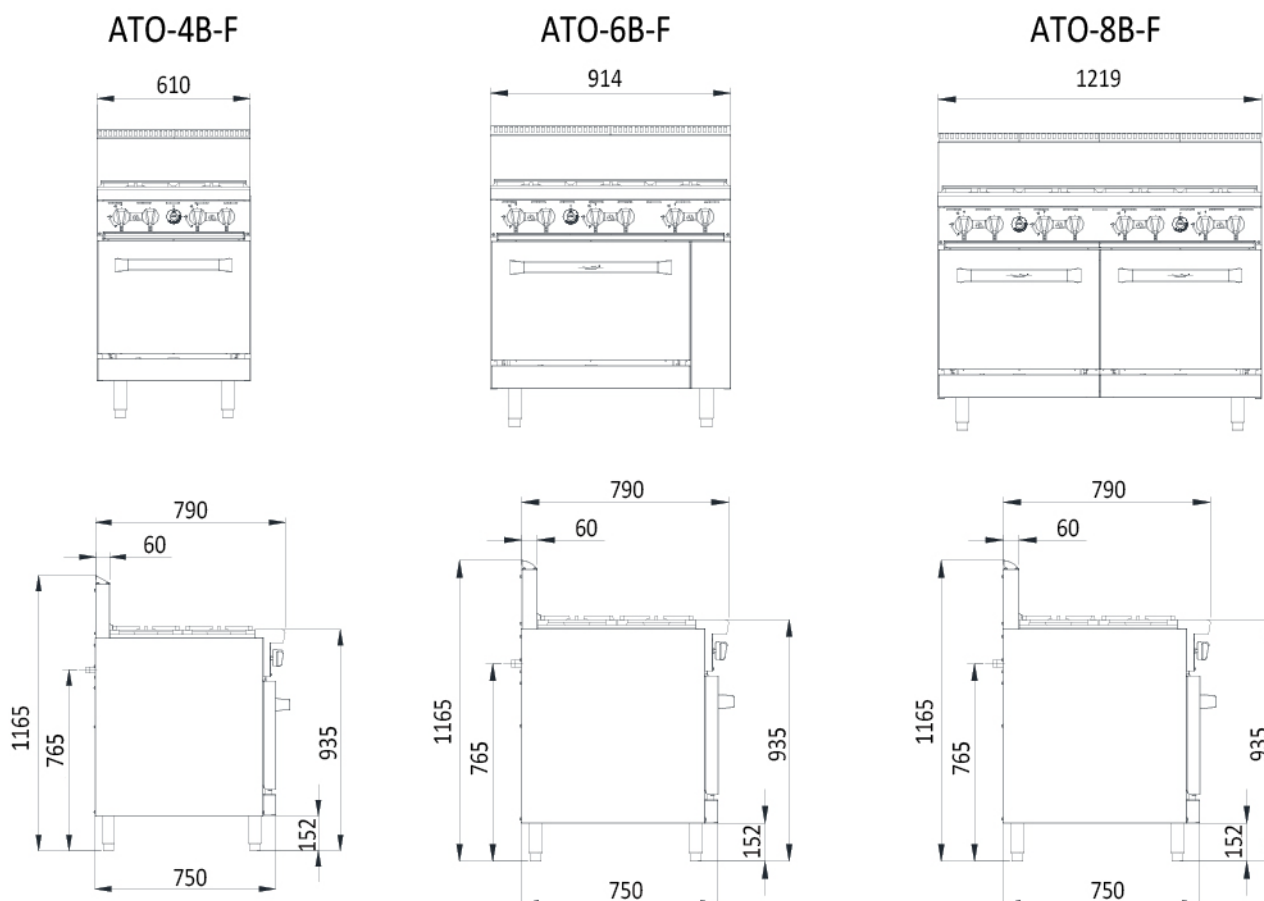
FEATURES

- Constructed in 304 stainless steel front back & sides
- Stainless kick plate including back guard & high shelf
- Heavy duty constructed frame
- Tall stainless-steel splash back
- Standard flame failure
- Heavy duty burners with a stable flame & standby pilots
- Stainless steel tubing for burners & pilots
- Easy to use low & high temp controls
- Heavy duty cast iron trivets
- Oven pilot with 100% safety shut off
- Heavy duty Robert Shaw USA thermostat
- American Robert Shaw components
- Manual ignition
- Piezo ignitors on oven only
- Adjustable stainless-steel legs
- ¾ inch gas inlet
- Multiple position oven rack guides
- Comes with one chrome rack per oven
- Static oven
- Stainless steel legs
- Available in NG & LPG
- Each burner power is 21MJ



ATO-4B-F
ATO-6B-F
ATO-8B-F

BURNERS WITH OVEN



INFORMATION	ATO-4B-F	ATO-6B-F	ATO-8B-F
Gas Type	NG/LPG	NG/LPG	NG/LPG
Oven Power(MJ)	26	30	26
Total Power(MJ)	110	156	220
Dimensions(mm)	W610 x D790 x H1165, 132kg	W914 x D790 x H1165, 175kg	W1219 x D790 x H1165, 250kg
Packaging Dimensions(mm)	W675 x D990 x H1050, 185kg	W980 x D990 x H1050, 245kg	W1285 x D990 x H1050, 330kg
RRP	\$3,490.00	\$3,950.00	\$6,590.00



2 YEARS WARRANTY ON ALL PARTS & LABOUR
EXTRA 2 YEARS WARRANTY ON PARTS WHEN YOU REGISTER WITH US ONLINE

* All prices are EX-GST

Catering Equipment

- We provide a wide range of excellent quality catering equipment such as bain maries, drink dispensers and chafing dishes, which are perfect for commercial businesses.
- They are all innovative, low cost and easy to use.



AT51588/8700
8710/AT90512

CATERING EQUIPMENT



Cook Rite
TO COOK NICELY!

Soup Kettle

AT51588

Dimension (DxH mm)

360 x 355

Capacity (Litre): 10

RRP \$139.00

Cook Rite
TO COOK NICELY!

Bain Marie with Mechanical Controller

8700

Dimension (WxDxH mm)

580 x 340 x 245

For 150mm GN1/1 food pan

RRP \$180.00



Cook Rite
TO COOK NICELY!

Bain Marie with Mechanical Controller and Drain

8710

Dimension (WxDxH mm)

580 x 340 x 245

For 150mm GN1/1 food pan

RRP \$259.00



MIX RITE
MAKE THE STEEL RITE!

Juice Dispenser with Stainless Steel Legs

AT90512

Dimension (WxDxH mm)

350 x 260 x 580

Capacity (Litre): 8

RRP \$179.00



* All prices are EX-GST

AT80012/AT90133
AT61363/KS51363
AT761L63-1

CATERING EQUIPMENT



12L Deluxe Coffee Urn With Chrome Legs

AT80012

Dimension (WxDxH mm)

350 x 310 x 500

Capacity (Litre): 12

RRP \$390.00

Stainless Steel Cereal Dispenser

AT90133

Dimension (WxDxH mm)

360 x 230 x 660

Capacity (Litre): 9

RRP \$250.00



Economic Oblong Chafing Dish

AT61363

Dimension (WxDxH mm)

645 x 475 x 435

Capacity (Litre): 8.5

RRP \$299.00

Economic Round Chafing Dish

AT51363

Dimension (WxDxH mm)

500 x 530 x 450

Capacity (Litre): 5

RRP \$245.00



Economic Oblong Chafing Dish

AT761L63-1

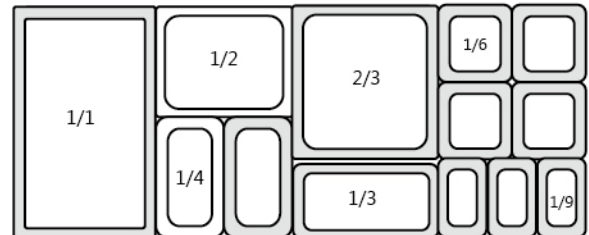
Dimension (WxDxH mm)

600 x 360 x 300

Capacity (Litre): 9

RRP \$95.00

CATERING EQUIPMENT



GN Pans (201 Stainless Steel)

Model	Item	Size(mm)	Qty/Box	RRP	Model	Item	Size(mm)	Qty/Box	RRP
21020	2/1x20mm pan	650×530×20	6	\$34.9	23020	2/3x20mm pan	353×325×20	12	\$10.9
21040	2/1x40mm pan	650×530×40	6	\$37.9	23040	2/3x40mm pan	353×325×40	12	\$11.9
21065	2/1x65mm pan	650×530×65	6	\$41.9	23065	2/3x65mm pan	353×325×65	12	\$12.9
21100	2/1x100mm pan	650×530×100	6	\$52.9	23100	2/3x100mm pan	353×325×100	12	\$16.9
21150	2/1x150mm pan	650×530×150	6	\$63.9	23150	2/3x150mm pan	353×325×150	12	\$24.9
21200	2/1x200mm pan	650×530×200	6	\$74.9	23200	2/3x200mm pan	353×325×200	12	\$35.9
11020	1/1x20mm pan	530×325×20	6	\$12.9	12020	1/2x20mm pan	325×265×20	12	\$7.9
11040	1/1x40mm pan	530×325×40	6	\$15.9	12040	1/2x40mm pan	325×265×40	12	\$8.9
11065	1/1x65mm pan	530×325×65	6	\$15.9	12065	1/2x65mm pan	325×265×65	12	\$9.9
11100	1/1x100mm pan	530×325×100	6	\$20.9	12100	1/2x100mm pan	325×265×100	12	\$12.9
11150	1/1x150mm pan	530×325×150	6	\$32.9	12150	1/2x150mm pan	325×265×150	12	\$19.9
11200	1/1x200mm pan	530×325×200	6	\$39.9	12200	1/2x200mm pan	325×265×200	12	\$24.9

Model	Item	Size(mm)	Qty/Box	RRP	Model	Item	Size(mm)	Qty/Box	RRP
13020	1/3x20mm pan	325×176×20	18	\$5.9	16065	1/6x65mm pan	176×162×65	36	\$5.9
13040	1/3x40mm pan	325×176×40	18	\$7.9	16100	1/6x100mm pan	176×162×100	36	\$7.9
13065	1/3x65mm pan	325×176×65	18	\$8.9	16150	1/6x150mm pan	176×162×150	36	\$10.9
13100	1/3x100mm pan	325×176×100	18	\$10.9	16200	1/6x200mm pan	176×162×200	36	\$13.9
13150	1/3x150mm pan	325×176×150	18	\$16.9	19065	1/9x65mm pan	176×108×65	48	\$3.9
13200	1/3x200mm pan	325×176×200	18	\$19.9	19100	1/9x100mm pan	176×108×100	48	\$6.9
14020	1/4x20mm pan	265×162×20	24	\$4.9	19150	1/9x150mm pan	176×108×150	48	\$11.9
14040	1/4x40mm pan	265×162×40	24	\$6.9	24040	2/4x40mm pan	530×162×40	12	\$15.9
14065	1/4x65mm pan	265×162×65	24	\$6.9	24065	2/4x65mm pan	530×162×65	12	\$15.9
14100	1/4x100mm pan	265×162×100	24	\$8.9	24100	2/4x100mm pan	530×162×100	12	\$20.9
14150	1/4x150mm pan	265×162×150	24	\$13.9	24150	2/4x150mm pan	530×162×150	12	\$29.9
14200	1/4x200mm pan	265×162×200	24	\$15.9					

* All prices are EX-GST


Perforated GN Pan

Model	Item	Size(mm)	Qty/Box	RRP
P21020	2/1x20mm perforated pan	650×530×20	6	\$39.9
P21040	2/1x40mm perforated pan	650×530×40	6	\$42.9
P21065	2/1x65mm perforated pan	650×530×65	6	\$46.9
P21100	2/1x100mm perforated pan	650×530×100	6	\$57.9
P21150	2/1x150mm perforated pan	650×530×150	6	\$68.9
P21200	2/1x200mm perforated pan	650×530×200	6	\$79.9
P11020	1/1x20mm perforated pan	530×325×20	6	\$15.9
P11040	1/1x40mm perforated pan	530×325×40	6	\$18.9
P11065	1/1x65mm perforated pan	530×325×65	6	\$18.9
P11100	1/1x100mm perforated pan	530×325×100	6	\$23.9
P11150	1/1x150mm perforated pan	530×325×150	6	\$35.9
P11200	1/1x200mm perforated pan	530×325×200	6	\$42.9
P23020	2/3x20mm perforated pan	353×325×20	12	\$12.9
P23040	2/3x40mm perforated pan	353×325×40	12	\$13.9
P23065	2/3x65mm perforated pan	353×325×65	12	\$14.9
P23100	2/3x100mm perforated pan	353×325×100	12	\$18.9
P23150	2/3x150mm perforated pan	353×325×150	12	\$26.9
P23200	2/3x200mm perforated pan	353×325×200	12	\$37.9
P12020	1/2x20mm perforated pan	325×265×20	12	\$9.9
P12040	1/2x40mm perforated pan	325×265×40	12	\$10.9
P12065	1/2x65mm perforated pan	325×265×65	12	\$11.9
P12100	1/2x100mm perforated pan	325×265×100	12	\$14.9
P12150	1/2x150mm perforated pan	325×265×150	12	\$21.9
P12200	1/2x200mm perforated pan	325×265×200	12	\$26.9
P13020	1/3x20mm perforated pan	325×176×20	18	\$7.9
P13040	1/3x40mm perforated pan	325×176×40	18	\$9.9
P13065	1/3x65mm perforated pan	325×176×65	18	\$10.9
P13100	1/3x100mm perforated pan	325×176×100	18	\$12.9
P13150	1/3x150mm perforated pan	325×176×150	18	\$18.9
P13200	1/3x200mm perforated pan	325×176×200	18	\$21.9



Stainless Steel Lids

Model	Item	Size(mm)	Qty/Box	RRP
21000	2/1 Standard Lids	650×530	6	\$38.9
11000	1/1 Standard Lids	530×325	6	\$14.9
12000	1/2 Standard Lids	325×265	12	\$8.9
23000	2/3 Standard Lids	353×325	12	\$10.9
13000	1/3 Standard Lids	325×176	18	\$5.9
14000	1/4 Standard Lids	265×162	24	\$5.9
16000	1/6 Standard Lids	176×162	36	\$3.9
19000	1/9 Standard Lids	176×108	48	\$2.9
24000	2/4 Standard Lids	530×162	12	\$10.9



Stainless Steel Lids with Cut for Spoon

Model	Item	Size(mm)	Qty/Box	RRP
P21000	2/1 Lids with cut for spoon	650×530	6	\$39.9
P11000	1/1 Lids with cut for spoon	530×325	6	\$14.9
P12000	1/2 Lids with cut for spoon	325×265	12	\$8.9
P23000	2/3 Lids with cut for spoon	353×325	12	\$11.9
P13000	1/3 Lids with cut for spoon	325×176	18	\$5.9
P14000	1/4 Lids with cut for spoon	265×162	24	\$5.9
P16000	1/6 Lids with cut for spoon	176×162	36	\$3.9
P19000	1/9 Lids with cut for spoon	176×108	48	\$3.9
P24000	2/4 Lids with cut for spoon	530×162	12	\$10.9



Silicone Cover

Model	Item	Size(mm)	Qty/Box	RRP
SC11000A	Cover for GN 1/1 w / silicon rim	530×325	6	\$51.9
SC23000A	Cover for GN 2/3 w / silicon rim	353×325	12	\$36.9
SC12000A	Cover for GN 1/2 w / silicon rim	325×265	12	\$26.9
SC13000A	Cover for GN 1/3 w / silicon rim	325×176	18	\$20.9
SC14000A	Cover for GN 1/4 w / silicon rim	265×162	24	\$16.9
SC16000A	Cover for GN 1/6 w / silicon rim	176×162	36	\$13.9



Stainless Steel Tray GN for Oven

Model	Item	Size(mm)	RRP
R11010	1/1x10mm tray	530×325×10	\$29.9
R12010	1/2x10mm tray	325×265×10	\$22.9
R23010	2/3x10mm tray	353×325×10	\$25.9

Material: 0.8mm 304 stainless steel

Stainless Steel Drain Shelf

Model	Description	Size(mm)	Qty/Box	RRP
1101	GN 1/1 Drain Shelf	454×252×16	24	\$16.9
1123	GN 2/3 Drain Shelf	276×250×16	24	\$15.9
1124	GN 2/4 Drain Shelf	473×103×16	48	\$14.9
1102	GN 1/2 Drain Shelf	250×190×16	48	\$11.9
1103	GN 1/3 Drain Shelf	263×113×16	72	\$9.9
1104	GN 1/4 Drain Shelf	163×100×16	96	\$8.9
1106	GN 1/6 Drain Shelf	114×100×16	96	\$6.9





GN1/1 Wire Grates

1001

Size (mm): 436×252×21

RRP \$19.9

GN1/2 Wire Grates

1002

Size (mm): 250×190×21

RRP \$13.9



GN1/1 Adaptor Bars

1021

Size (mm): 532×25×6

RRP \$5.9

GN1/2 Adaptor Bars

1022

Size (mm): 329×25×6

RRP \$6.9



HEAVY DUTY PLANETARY MIXER

PrepPal
YOUR KITCHEN PAL

SIMCO
CATERING EQUIPMENT



**Heavy Duty
Planetary Mixer 10L**

PPMA-10



**Heavy Duty
Planetary Mixer 20L**

PPMA-20



**Heavy Duty
Planetary Mixer 30L**

PPMA-30

FEATURES

- Three speed gear driven
- 30 minute timer stops the mixer when timer ends
- Safety cut-switch temporarily interrupts power if gears are changed without stopping the mixer
- Number 12 hub accommodates meat grinder or shredder attachments for flexibility between grinding, and mixing
- Comes standard with: stainless steel dough hook, wire whisk, flat beater, stainless steel mixing bowl, and safety guard
- Interlocked bowl lift and bowl guard opening
- 6 ft. (1.8 m) cord with plug



Standard Accessories

- Stainless steel bowl
- Stainless steel flat beater
- Stainless steel wire whip
- Stainless steel spiral dough hook
- Non-slip rubber feet

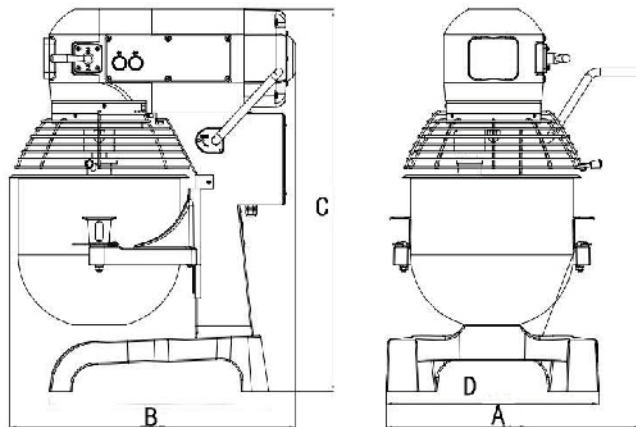


HEAVY DUTY PLANETARY MIXER

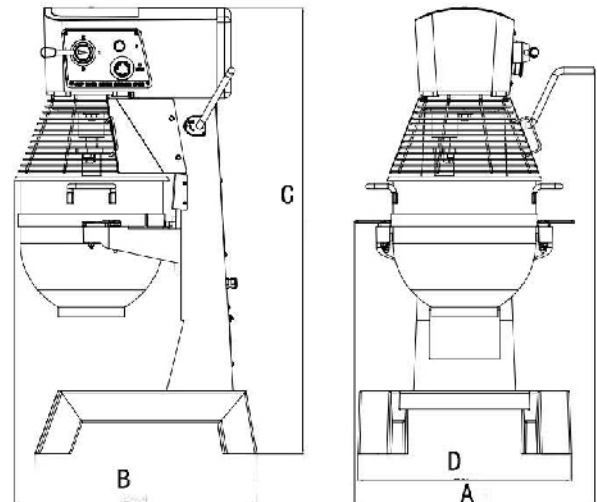
PrepPaU
YOUR KITCHEN PAL!

SIMCO
CATERING EQUIPMENT

PPMA-10/PPMA-20



PPMA-30



INFORMATION	PPMA-10	PPMA-20	PPMA-30
Motor(HP/W)	1/750	1.5/1100	2/1500
Electric	220V~240V,50Hz	220V~240V,50Hz	220V~240V,50Hz
Capacity Liter	10L	20L	30L
Overall Dimension(cm) A/B/C/D	50/48/71/25	63/59/89/38	71/67/127/41
Agitator Speed (I/II/III)RPMs	108/195/355	106/180/367	91/166/282
NW/GW (kg)	36/41	114/120	180/190
RRP	\$1589	\$2089	\$3589



2 YEARS WARRANTY ON ALL PARTS & LABOUR
* EXTRA 2 YEARS WARRANTY ON PARTS WHEN YOU
REGISTER WITH US ONLINE

* All prices are EX-GST

Stainless Steel Benches, Sinks and Shelves

- A broad range of hygienic and durable stainless steel benches, sinks and shelves are supplied by Simco Catering Equipment.
- There are various sizes and dimensions available and all our models are very easy to assemble.
- Competitive pricing helps you to get more for your money.
- You will definitely find suitable benches and shelving to fit your business needs.



Flat Top Work Bench

FEATURES

- Flat top work bench available in 600 or 700 deep
- 1.2mm thick stainless steel top
- 3mm zinalume coated steel reinforced backing to work top
- 41mm diameter round stainless steel tube legs, 1.2mm thick
- Adjustable stainless steel disk feet fitted as standard
- 1.2mm thick stainless steel under-shelf with top hat stiffening
- 2100 & 2400mm length units supplied with 6 legs
- Supplied flat packed ready for assembly



Model	Dimensions (mm)	Net weight (kg)	Packaging Dimensions (mm)	Gross weight (kg)	RRP ex GST
WTS606	W600 x D600 x H900	14.7	W920 x D620 x H80	16	\$319
WTS609	W900 x D600 x H900	16.4	W920 x D620 x H80	17.8	\$369
WTS612	W1200 x D600 x H900	22.3	W1220 x D620 x H80	24.2	\$449
WTS615	W1500 x D600 x H900	26.7	W1520 x D620 x H80	29	\$519
WTS618	W1800 x D600 x H900	32.5	W1820 x D620 x H80	35.3	\$589
WTS621	W2100 x D600 x H900	38.2	W2120 x D620 x H80	41.5	\$719
WTS624	W2400 x D600 x H900	43	W2420 x D620 x H80	46	\$799



WTS706	W600 x D700 x H900	15.2	W920 x D720 x H80	16.5	\$329
WTS709	W900 x D700 x H900	17.9	W920 x D720 x H80	19.5	\$389
WTS712	W1200 x D700 x H900	25.6	W1220 x D720 x H80	27.8	\$459
WTS715	W1500 x D700 x H900	29.9	W1520 x D720 x H80	32.5	\$539
WTS718	W1800 x D700 x H900	36.5	W1820 x D720 x H80	39.7	\$619
WTS721	W2100 x D700 x H900	44.8	W2120 x D720 x H80	48.7	\$749
WTS724	W2400 x D700 x H900	49.7	W2420 x D720 x H80	54	\$829



Model	Dimensions (mm)	Net weight (kg)	Splashback	Packaging Dimensions (mm)	Gross weight (kg)	RRP ex GST
WTCS606	W600 x D600 x H900	20	150mm	W650 x D700 x H170	23	\$459
WTCS706	W700 x D700 x H900	23	150mm	W750 x D800 x H170	26	\$499

STAINLESS STEEL BENCHES

Work Bench with Splash-back

FEATURES

- Work bench with rear splashback, available in 600mm or 700mm depth
- 1.2mm thick stainless steel top
- 3mm zincalume coated steel reinforced backing to work top
- 41mm diameter round stainless steel tube legs, 1.2mm thick
- Adjustable stainless steel disk feet fitted as standard
- 1.2mm thick stainless steel under-shelf with top hat stiffening
- 2100 & 2400mm length units supplied with 6 legs
- Supplied flat packed ready for assembly
- Splash back high 150mm



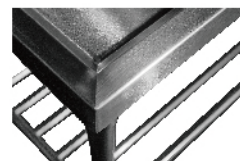
Model	Dimensions (mm)	Net weight (kg)	Splashback	Packaging Dimensions (mm)	Gross weight (kg)	RRP ex GST
WTS606B	W600 x D600 x H900	15.6	150mm	W920 x D700 x H100	17	\$359
WTS609B	W900 x D600 x H900	17.3	150mm	W920 x D700 x H100	18.8	\$399
WTS612B	W1200 x D600 x H900	23.2	150mm	W1220 x D700 x H100	25.2	\$469
WTS615B	W1500 x D600 x H900	27.6	150mm	W1520 x D700 x H100	30	\$559
WTS618B	W1800 x D600 x H900	33.4	150mm	W1820 x D700 x H100	36.3	\$619
WTS621B	W2100 x D600 x H900	39.1	150mm	W2120 x D700 x H100	42.5	\$749
WTS624B	W2400 x D600 x H900	44.8	150mm	W2420 x D700 x H100	48.7	\$829
WTS706B	W600 x D700 x H900	17.1	150mm	W920 x D700 x H100	18.6	\$359
WTS709B	W900 x D700 x H900	18.9	150mm	W920 x D800 x H100	20.5	\$429
WTS712B	W1200 x D700 x H900	26.5	150mm	W1220 x D800 x H100	28.8	\$479
WTS715B	W1500 x D700 x H900	30.8	150mm	W1520 x D800 x H100	33.5	\$569
WTS718B	W1800 x D700 x H900	37.4	150mm	W1820 x D800 x H100	40.7	\$649
WTS721B	W2100 x D700 x H900	45.7	150mm	W2120 x D800 x H100	49.7	\$769
WTS724B	W2400 x D700 x H900	50.8	150mm	W2420 x D800 x H100	55.2	\$859

STAINLESS STEEL BENCHES

Sink Bench with Splashback - 600mm Depth

FEATURES

- Wet bench with fabricated sink bowl
- 1.2mm thick stainless steel top
- 41mm diameter round stainless steel tube legs, 1.2mm thick
- Adjustable stainless steel feet fitted as standard (2100 & 2400) models supplied with six legs as standard)
- Bowl size 450mm x 450mm x 300mm available Left, Right or Centre of bench - please specify L, R or C on order
- For the suitability of fitting a dishwasher underneath sink benches supplied with leg braces, contact your dealer representative
- Pre-punched waste hole to suit 90mm waste
- Supplied flat packed ready for assembly
- Splash back hight 150mm



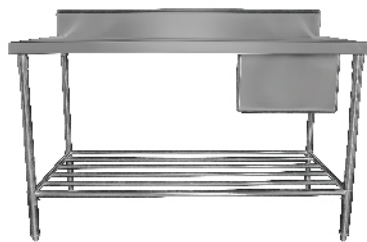
Model	Dimensions (mm)	Net weight (kg)	Splashback	Packaging Dimensions (mm)	Gross weight (kg)	RRP ex GST
SS1606	W600 x D600 x H900	18.9	150mm	W640 x D640 x H480	20.5	\$599
SS1609C	W900 x D600 x H900	21.8	150mm	W940 x D640 x H480	23.7	\$689
SS1612C	W1200 x D600 x H900	25	150mm	W1240 x D640 x H480	27.2	\$729
SS1612L	W1200 x D600 x H900	25	150mm	W1240 x D640 x H480	27.2	\$729
SS1612R	W1200 x D600 x H900	25	150mm	W1240 x D640 x H480	27.2	\$729
SS1615C	W1500 x D600 x H900	27.8	150mm	W1240 x D640 x H480	30.2	\$839
SS1615L	W1500 x D600 x H900	27.8	150mm	W1540 x D640 x H480	30.2	\$839
SS1615R	W1500 x D600 x H900	27.8	150mm	W1540 x D640 x H480	30.2	\$839
SS1618C	W1800 x D600 x H900	34.6	150mm	W1840 x D640 x H480	37.6	\$889
SS1618L	W1800 x D600 x H900	34.6	150mm	W1840 x D640 x H480	37.6	\$889
SS1618R	W1800 x D600 x H900	34.6	150mm	W1840 x D640 x H480	37.6	\$889
SS1621C	W2100 x D600 x H900	41.4	150mm	W2140 x D640 x H480	45	\$999
SS1621L	W2100 x D600 x H900	41.4	150mm	W2140 x D640 x H480	45	\$999
SS1621R	W2100 x D600 x H900	41.4	150mm	W2140 x D640 x H480	45	\$999
SS1624C	W2400 x D600 x H900	45	150mm	W2440 x D640 x H480	48.9	\$1099
SS1624L	W2400 x D600 x H900	45	150mm	W2440 x D640 x H480	48.9	\$1099
SS1624R	W2400 x D600 x H900	45	150mm	W2440 x D640 x H480	48.9	\$1099

* All prices are EX-GST

Sink Bench with Splashback - 700mm Depth

FEATURES

- Wet bench with fabricated sink bowl
- 1.2mm thick stainless steel top
- 41mm diameter round stainless steel tube legs, 1.2mm thick
- Adjustable stainless steel feet fitted as standard (2100 & 2400) models supplied with six legs as standard)
- Bowl size 450mm x 450mm x 300mm available Left, Right or Centre of bench - please specify L, R or C on order
- For the suitability of fitting a dishwasher underneath sink benches supplied with leg braces, contact your dealer representative
- Pre-punched waste hole to suit 90mm waste
- Supplied flat packed ready for assembly
- Splash back hight 150mm



Model	Dimensions (mm)	Net weight (kg)	Splashback	Packaging Dimensions (mm)	Gross weight (kg)	RRP ex GST
SS1706	W600 x D700 x H900	19.8	150mm	W 640 x D 740 x H 480	21.5	\$629
SS1709C	W900 x D700 x H900	22.7	150mm	W 940 x D 740 x H 480	24.7	\$699
SS1712C	W1200 x D700 x H900	25.9	150mm	W 1240 x D 740 x H 480	28.2	\$799
SS1712L	W1200 x D700 x H900	25.9	150mm	W 1240 x D 740 x H 480	28.2	\$799
SS1712R	W1200 x D700 x H900	25.9	150mm	W 1240 x D 740 x H 480	28.2	\$799
SS1715C	W1500 x D700 x H900	28.7	150mm	W 1240 x D 740 x H 480	31.2	\$889
SS1715L	W1500 x D700 x H900	28.7	150mm	W 1540 x D 740 x H 480	31.2	\$889
SS1715R	W1500 x D700 x H900	28.7	150mm	W 1540 x D 740 x H 480	31.2	\$889
SS1718C	W1800 x D700 x H900	35.5	150mm	W 1840 x D 740 x H 480	38.6	\$989
SS1718L	W1800 x D700 x H900	35.5	150mm	W 1840 x D 740 x H 480	38.6	\$989
SS1718R	W1800 x D700 x H900	35.5	150mm	W 1840 x D 740 x H 480	38.6	\$989
SS1721C	W2100 x D700 x H900	42.3	150mm	W 2140 x D 740 x H 480	46	\$1099
SS1721L	W2100 x D700 x H900	42.3	150mm	W 2140 x D 740 x H 480	46	\$1099
SS1721R	W2100 x D700 x H900	42.3	150mm	W 2140 x D 740 x H 480	46	\$1099
SS1724C	W2400 x D700 x H900	45.9	150mm	W 2440 x D 740 x H 480	49.9	\$1259
SS1724L	W2400 x D700 x H900	45.9	150mm	W 2440 x D 740 x H 480	49.9	\$1259
SS1724R	W2400 x D700 x H900	45.9	150mm	W 2440 x D 740 x H 480	49.9	\$1259

STAINLESS STEEL SINKS

Double Sink Bench - 600mm / 700mm Depth

FEATURES

- Wet bench with fabricated sink bowl
- 1.2mm thick stainless steel top
- 41mm diameter round stainless steel tube legs, 1.2mm thick
- Adjustable stainless steel feet fitted as standard (2100 & 2400) models supplied with six legs as standard)
- Bowl size 450mm x 450mm x 300mm available Left, Right or Centre of bench - please specify L, R or C on order
- For the suitability of fitting a dishwasher underneath sink benches supplied with leg braces, contact your dealer representative
- Pre-punched waste hole to suit 90mm waste
- Supplied flat packed ready for assembly
- Splash back height 150mm



Model	Dimensions (mm)	Net weight (kg)	Splashback	Packaging Dimensions (mm)	Gross weight (kg)	RRP ex GST
SS2612	W1200 x D600 x H900	29	150mm	W1240 x D640 x H480	31.5	\$869
SS2615	W1500 x D600 x H900	31.5	150mm	W1540 x D640 x H480	34.2	\$939
SS2618 L/R/C	W1800 x D600 x H900	38.3	150mm	W1840 x D640 x H480	41.6	\$1099
SS2621 L/R/C	W2100 x D600 x H900	46	150mm	W2140 x D640 x H480	50	\$1159
SS2624 L/R/C	W2400 x D600 x H900	49.7	150mm	W2440 x D640 x H480	54	\$1259
SS2712	W1200 x D700 x H900	29.9	150mm	W1240 x D740 x H480	32.5	\$899
SS2715	W1500 x D700 x H900	32.3	150mm	W1540 x D740 x H480	35.1	\$1029
SS2718 L/R/C	W1800 x D700 x H900	40.9	150mm	W1840 x D740 x H480	44.5	\$1089
SS2721 L/R/C	W2100 x D700 x H900	49.7	150mm	W2140 x D740 x H480	54	\$1389
SS2724 L/R/C	W2400 x D700 x H900	53.4	150mm	W2440 x D740 x H480	58	\$1599

* All prices are EX-GST

STAINLESS STEEL SHELVES

FEATURES

- 1.2mm thick stainless steel brackets (number supplied according to length)
- Supplied flat packed ready for assembly and fitting (1 box including brackets)

Solid Wall Shelves



Model	Dimensions (mm)	Packaging Dimensions (mm)	RRP ex GST
SWS06	W600 x D300 x H255	W620 x D320 x H120	\$109
SWS09	W900 x D300 x H255	W920 x D320 x H120	\$129
SWS12	W1200 x D300 x H255	W1220 x D320 x H120	\$159
SWS15	W1500 x D300 x H255	W1520 x D320 x H120	\$189
SWS18	W1800 x D300 x H255	W1820 x D320 x H120	\$209
SWS21	W2100 x D300 x H255	W2120 x D320 x H120	\$249
SWS24	W2400 x D300 x H255	W2420 x D320 x H120	\$279

Pipe Wall Shelves



PWS06	W600 x D300 x H255	W620 x D320 x H50	\$109
PWS09	W900 x D300 x H255	W920 x D320 x H50	\$129
PWS12	W1200 x D300 x H255	W1220 x D320 x H50	\$149
PWS15	W1500 x D300 x H255	W1520 x D320 x H50	\$169
PWS18	W1800 x D300 x H255	W1820 x D320 x H50	\$199
PWS21	W2100 x D300 x H255	W2120 x D320 x H50	\$239
PWS24	W2400 x D300 x H255	W2420 x D320 x H50	\$269

Over-shelves

FEATURES

- Single & double tier shelves for top mounting on benches
- 1.2mm thick stainless steel tops
- 3mm zincalume coated steel reinforced backing to over-shelf
- Stainless steel flanged feet for fixing to bench tops with covers
- Supplied flat packed ready for assembly

Model	Dimensions (mm)	Packaging Dimensions (mm)	RRP ex GST
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SOS109	W900 x D300 x H450	W920 x D320 x H60	\$189
SOS112	W1200 x D300 x H450	W1220 x D320 x H60	\$219
SOS115	W1500 x D300 x H450	W1520 x D320 x H60	\$259
SOS118	W1800 x D300 x H450	W1820 x D320 x H60	\$269
SOS121	W2100 x D300 x H450	W2120 x D320 x H60	\$339



SOS209	W900 x D300 x H750	W920 x D320 x H90	\$289
SOS212	W1200 x D300 x H750	W1220 x D320 x H90	\$329
SOS215	W1500 x D300 x H750	W1520 x D320 x H90	\$369
SOS218	W1800 x D300 x H750	W1820 x D320 x H90	\$429
SOS221	W2100 x D300 x H750	W2120 x D320 x H90	\$539



Ductless Exhaust Hood System

FEATURES

- Made for electrical appliances up to 8kw each
- Can handle a 3-phase unit underneath it
- Fit up 3 or 4 appliances
- Quiet motor with plenty of (suction power) 400- 500 litres per second
- 334 watt motor only drawing 1.4amp
- Made in 304 stainless steel (for easy cleaning)
- LED lights (for great illumination when cooking)
- Fitted with 3 standard removable honey comb filters 380 x 455 in size
- Fitted with a Polyester Filter (that you change every 8-12 weeks)
- Fitted with a carbon filter (that you change every 12 months)
- Comes standard on heavy duty legs (for a sturdy operation)
- Comes included with heavy duty castors
- Comes with 12 months' warranty Australia wide (parts and labour)



Ductless Hood

W 1500mm x D 750mm X H 1400mm
 W 1500mm x D 850mm X H 1400mm
 W 1800mm x D 750mm X H 1400mm
 (620mm bench height)

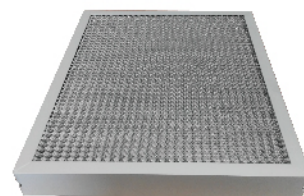
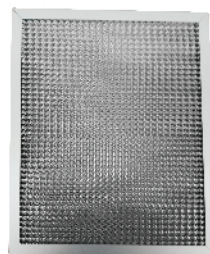
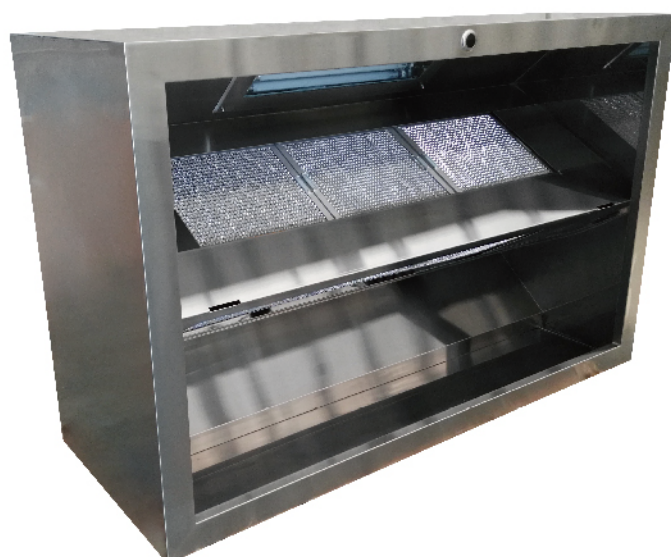
RRP \$7990



Asian Type SHA Series Exhaust Canopy

FEATURES

- Fully constructed in stainless steel
- Only top of canopy is constructed in galvanized steel
- Complies with Australian standard 1668
- Designed in a way that makes it easy to maintain & clean
- Tapered plenum design at higher front for less grease residue
- Fully welded corners
- Easy to install in any position or location
- No dividers between filters
- Removable grease drain tray
- Fitted with vapour proof led lights mdera toughened glass panel
- Hood takes standard honey comb filters 381 x 457 x50 mm
- Filters are all included in every hood
- No waiting time , ready to go
- Different sizes available



*Honey Comb Filters

Code	Size (mm)	RRP (Ex GST)
SHA1000	1000 x 1150	\$1580
SHA1100	1100 x 1150	\$1750
SHA1200	1200 x 1150	\$1880
SHA1300	1300 x 1150	\$2050
SHA1400	1400 x 1150	\$2280
SHA1500	1500 x 1150	\$2350
SHA1600	1600 x 1150	\$2580
SHA1700	1700 x 1150	\$2680
SHA1800	1800 x 1150	\$2850
SHA1900	1900 x 1150	\$2980
SHA2000	2000 x 1150	\$3150
SHA2100	2100 x 1150	\$3350

Code	Size (mm)	RRP (Ex GST)
SHA2200	2200 x 1150	\$3450
SHA2300	2300 x 1150	\$3650
SHA2400	2400 x 1150	\$3880
SHA2500	2500 x 1150	\$3950
SHA2600	2600 x 1150	\$4080
SHA2700	2700 x 1150	\$4250
SHA2800	2800 x 1150	\$4450
SHA2900	2900 x 1150	\$4550
SHA3000	3000 x 1150	\$4750
SHA3100	3100 x 1150	\$4880
SHA3200	3200 x 1150	\$5050

Code	Size (mm)	RRP (Ex GST)
SHA3300	3300 x 1150	\$5180
SHA3400	3400 x 1150	\$5350
SHA3500	3500 x 1150	\$5500
SHA3600	3600 x 1150	\$5650
SHA3700	3700 x 1150	\$5850
SHA3800	3800 x 1150	\$5980
SHA3900	3900 x 1150	\$6150
SHA4000	4000 x 1150	\$6180

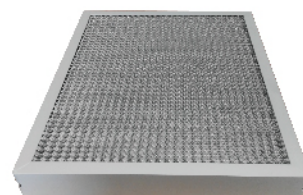
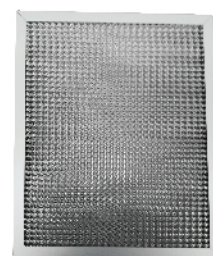
SH Series Exhaust Canopy

FEATURES

- Fully constructed in stainless steel
- Only top of canopy is constructed in galvanized steel
- Complies with Australian standard 1668
- Designed in a way that makes it easy to maintain & clean
- Tapered plenum design at higher front for less grease residue
- Fully welded corners
- Easy to install in any position or location
- No dividers between filters
- Removable grease drain tray
- Fitted with vapour proof led lights under a toughened glass panel
- Hood takes standard honey comb filters 381 x 457 x50 mm
- Filters are all included in every hood
- No waiting time , ready to go
- Different sizes available



*Honey Comb Filters



Code	Size (mm)	RRP (Ex GST)
SH1000	1000x1000	\$1450
SH1100	1100x1000	\$1580
SH1200	1200x1000	\$1750
SH1300	1300x1000	\$1850
SH1400	1400x1000	\$2000
SH1500	1500x1000	\$2150
SH1600	1600x1000	\$2280
SH1700	1700x1000	\$2450
SH1800	1800x1000	\$2580
SH1900	1900x1000	\$2750
SH2000	2000x1000	\$2850

Code	Size (mm)	RRP (Ex GST)
SH2100	2100x1000	\$3000
SH2200	2200x1000	\$3150
SH2300	2300x1000	\$3280
SH2400	2400x1000	\$3450
SH2500	2500x1000	\$3580
SH2600	2600x1000	\$3750
SH2700	2700x1000	\$3850
SH2800	2800x1000	\$4000
SH2900	2900x1000	\$4150
SH3000	3000x1000	\$4280

Code	Size (mm)	RRP (Ex GST)
SH3100	3100x1000	\$4450
SH3200	3200x1000	\$4580
SH3300	3300x1000	\$4750
SH3400	3400x1000	\$4850
SH3500	3500x1000	\$5000
SH3600	3600x1000	\$5150
SH3700	3700x1000	\$5280
SH3800	3800x1000	\$5450
SH3900	3900x1000	\$5580
SH4000	4000x1000	\$5750

Pizza and Bakery oven

FEATURES

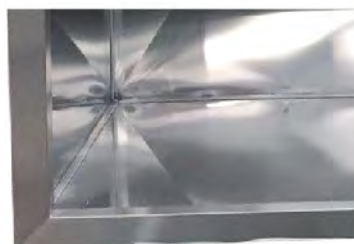
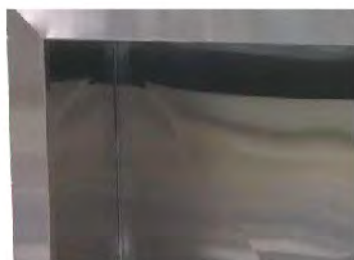
- 75mm gutter all around
- Compiled to Australian standard 1668
- All stainless-steel construction including the top.
- Very rigid build, will not distort when hung
- No light or filters.
- Duct can be connected anywhere, front, side back top.
- Good appearance
- Suit most of conveyor GAS or electric pizza and bakery oven.



Pizza Canopy

W 2200mm x D 1700mm X H 700mm

RRP \$2690





Simco Catering Equipment Warranty Terms and Conditions Important Notice

It is a term of the sale of the Product that the Product will be and is used solely for commercial operations and not for personal, domestic or household use.

1. Definitions

"Authorised Service Agent" means an agent authorised by Simco to provide inspection, repair and maintenance service on a Product

"Business Day" means a day that is not a Saturday, a Sunday or a public holiday in the city, state or territory where the Product is situated

"Customer" means the purchaser of a Product supplied new by Simco to the Dealer or the Customer

"Dealer" means a dealer, supplier or retailer of the Product

"Inspection Fee" means the fee payable by the Customer in order for Simco to inspect the Product to determine whether the Customer's warranty claim falls within the warranty terms and conditions contained in this document

"Product" means the product supplied new by Simco

"Simco" means Australian Catering Equipment Holdings Pty Ltd (ACN 767 893 606) as Trustee for Australian Catering Equipment Holdings Unit Trust trading as Simco Catering Equipment of 2/26 McIlwraith Street, Wetherill Park, NSW 2164.

2. Application of the Warranty Terms and Conditions

2.1 These Warranty Terms and Conditions and no other terms and conditions whether written or oral shall apply to the Product.

2.2 These Warranty Terms and Conditions supersede all prior understanding, arrangements and agreements between Simco and the Customer and constitute the sole and only agreement with respect to the warranty provided by Simco.

3. Warranty

3.1 Subject to the terms and conditions contained in this document, Simco warrants the Product purchased against all defects in material or workmanship for a period of: -

3.1.1 two (2) years for both on-site repair service and replacement of parts free of any charge from the date of the purchase of the Product;

3.1.2 followed by an additional two (2) years for replacement of parts only free of any charge with the costs of the on-site service to be paid by the Customer

save and except that of all consumable spare parts including but not limited to knobs, thermocouple, piezo leads, igniters, ignition box, fuses, pilot burners and burner jets will only have a warranty period of twelve (12) months only for both parts and service. In addition, Simco's warranty extends to a replacement or refund for a major failure of the Product. This warranty will not apply if the Product has been purchased for resale.

3.2 All warranty claims must be lodged with: -

3.2.1 proof of purchase by way of tax invoice or delivery docket in relation to the Product. Without proof of purchase, the warranty will not apply; and

3.2.1 a Gas Certificate of Compliance if the Product is a gas appliance.

3.3 The Customer must give Simco written notice to Simco via

the Warranty Request Form available on SIMCO's website <http://www.simcogroup.com.au/> immediately upon becoming aware of any defect and must give such notice

prior to the expiry of the respective warranty periods of: -

3.3.1 two (2) years for both on-site repair service and replacement of parts;

3.3.2 four (4) years for on-site replacement of parts only.

Any defect which arises prior to the expiry of the relevant warranty periods will not be covered under the warranty if the Customer notifies Simco or the Dealer of such defect after the relevant warranty periods have expired.

3.4 Simco's warranty against all defects in material and workmanship for the respective warranty periods set out in Clause 3.1 above is subject to the following: -

3.4.1 if the defect arises from the customer's failure to:

(a) carry out regular servicing, at the customer's cost, by Simco or an Authorised Service Agent; and or
(b) the customer fails to maintain the product as specified in the operation manual;

then the warranty against defects will be void.

3.4.2 the repair of the Product will be carried out within a reasonable period of time after notification of the defect is received by Simco and during the hours of 8.00 am to 4.00 pm on a Business Day. If the Customer requires the

Product to be repaired immediately or outside the hours of 8.00 am to 4.00 pm on a Business Day, such repair is subject to availability and the Customer must pay the urgent service fee plus GST. The Customer will be

informed of such urgent service fee plus GST prior to the Customer's confirmation for the service to be provided;

3.4.3 if the Product is situated within a 50km radius of the General Post Office of the capital city of each state and territory in Australia or if outside of this area, within 30 km from an Authorised Service Agent, the on-site repair and replacement of parts is free of any travel costs.

If the Product is situated outside of these areas, the Customer must return the Product to Simco's head office located at 3-9B Forge Street, Blacktown NSW 2148 or to the nearest Authorised Service Agent as directed by SIMCO, if available for repair with the costs of the delivery and collection of the Product to be borne by the Customer.

If the Customer requires or prefers on-site service, the Customer is liable for the travel fee plus GST if on-site service is available at the location where the Product is situated and the Customer will be informed of such travel fee plus GST prior to the Customer's confirmation of the service to be provided;

3.4.4 all other costs and charges related to the repair and replacement of the defective parts of the Product including but not limited to re-installation and commissioning costs shall be borne by the Customer; and

3.4.5 Simco is not required to provide a replacement product for the Customer's use while the Product is being repaired or while waiting for a replacement part to be available for repair.

3.5 As an alternative to the repair and replacement of the defective parts of the Product, Simco reserves the right to replace the Product with a product with similar features or to refund to the Customer the costs of the Product purchased at the discretion of Simco.



4. Warranty Claim Procedure

4.1 To make a claim under this warranty, the customer must do the following: -

4.1.1 Complete the Warranty Request Form online available on Simco Catering's website at

<http://www.simcogroup.com.au/enquiry/index/service> and forward the completed form to SIMCO by email.

4.1.2 Provide a copy of the tax invoice or delivery docket as proof of purchase.

4.1.3 Provide a copy of the Gas Certificate of Compliance in relation to a gas appliance.

4.1.4 Provide the Customer's credit card / debit card details required in the Warranty Request Form as security for the payment of the Inspection Fee in the event that the warranty claim is not related to any defect in material or workmanship of the Product or the warranty has been voided by the Customer or the warranty claim does not fall within the warranty terms and conditions contained in this document.

4.2 Upon the Customer completing the procedures set out in paragraph 4.1 above, Simco or its Authorised Service Agent will carry out an inspection of the Product and determine whether the Product is under warranty in accordance with the terms contained in this document.

4.3 In providing the credit card / debit card details required in the Warranty Request Form, the Customer authorises Simco to place a temporary hold on the Customer's credit card / debit card for the Inspection Fee which amounts to a pre-authorisation to Simco to process the credit card / debit card, if required. This pre-authorisation is not a charge and at this stage, no funds will be debited from the Customer's credit card / debit card account.

4.4 If upon inspection by Simco or its Authorised Service Agent, the Product is not under warranty, the Customer is liable for the Inspection Fee and the Customer's credit card / debit card will at this stage be processed for the payment of the Inspection Fee.

4.5 If the product is under warranty for both on-site repair service and replacement of parts or replace of parts only, Simco will not charge the Customer the Inspection Fee and the pre-authorisation on the credit card / debit card will be cancelled. Simco or its Authorised Service Agent will then proceed with the repair of the Product at no charge to the Customer.

4.6 If the Product is not under warranty for both on-site repair service and replacement of parts, Simco will inform the Customer of the estimated costs of the on-site repair service and replacement of parts or the costs of the on-site repair service only (as the case may be in accordance with the terms of the warranty) required for the repair of the Product. When the Customer authorises Simco to proceed with the repair of the Product, the Customer also authorises Simco to place a temporary hold on the credit card / debit card for the estimated costs of the repair amounting to a pre-authorisation to Simco to process the credit card / debit card, if required. This pre-authorisation is not a charge and

at this stage, no funds will be debited from the Customer's credit card / debit card account. Upon completion of the repair by Simco or its Authorised Service Agent, the Customer's credit card / debit card will be processed for the payment of the costs of the repair.

5. Warranty Limitations and Exclusions

5.1 Simco's warranty covers only new Products purchased by the Customer and is not transferrable to any other party.

5.2 Simco's warranty will be suspended if the Customer has not paid for the cost of the purchase of the Product in full.

5.3 Simco's warranty does not cover the use of the Product outside of Australia or if the Product is situated out of Australia.

5.4 Simco's warranty does not cover: -

5.4.1 any component of the Product made of glass.

5.4.2 any light globes, infra-red tubes, quartz tubes or any other type of globes or tubes fitted to the Product.

5.4.3 any defect or damage to the Product caused or partly caused by blocked pilot assembly or burner jets from food stuff, oils, chemicals or debris or by a failure to clean and maintain the Product as specified in the user manual.

5.4.4 any unsuitability or limitations as to the use of the Product or any defect or damage to the Product caused as a result of any fault in the Customer's specification or design provided by the Customer to Simco or the Dealer.

5.5 Simco's warranty will be voided: -

5.5.1 if the serial number of the Product has been tampered with or removed;

5.5.2 if the Product has been repaired or serviced by any person other than the Authorised Service Agent;

5.5.3 if the defect or damage to the Product is caused by the Customer: -

(a) failing to follow the instructions in the installation, commissioning, use or maintenance of the Product.

(b) carrying out any modification or repair to the Product without the authority of Simco or its Authorised Service Agent;

(c) causing accidental damage to the Product;

(d) using the Product in a manner which is inconsistent with the proper and recommended use of the Product by Simco;

(e) being negligent in the installation, commissioning, use or maintenance of the Product;

(f) failing to obtain a Gas Certificate of Compliance when required and/or the Customer failing to install all gas related Products in accordance with the installation requirements of AS/NZS 5601.1 and any other relevant legislation.

5.6 Simco will not in any circumstance be liable for any consequential loss or damage including any actual or expected loss of revenue claimed to have arisen from the Customer's use of the Product.

5.7 The Dealer is not authorised by Simco to give any additional warranty in relation to the Product or to make any representation about the Product's performance or fitness for any specific purpose.



SIMCO CATERING EQUIPMENT AUSTRALIA

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