

MOBILE

UK LIMITED

Specialists in crockery dispensing systems

PRICE LIST – JANUARY 2010

Issue N° 14

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Prices are in £ Sterling and exclude VAT. All products are as described in our technical data sheets. Prices apply to electrical supplies of 230V – 50HZ – 1PH. Continual improvement means strict accuracy of descriptions and illustrations cannot be guaranteed. Our Terms of Sale always apply.

Place your orders by:

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Visit our website www.mukl.com
to download drawings, brochures and user manuals

Mobile UK Limited PO Box 286 Rossendale BB4 0EQ

**T(H) SERIES ADJUSTABLE
INCOUNTER DISPENSERS**



Unheated adjustable

<u>Product code</u>	<u>Model</u>	<u>Plate diameter</u>	<u>Cutout diameter</u>	<u>Flange diameter</u>	<u>Depth below counter</u>	<u>Price £</u>
01.1220.02	T245	150-220	306*	317	660	335.00
01.1230.02	T280	180-260	342*	359	660	335.00
01.1240.02	T310	210-290	370*	382	660	335.00
01.1290	TX (for oval plates)	180x180 to 295x295	372x372	390x390	645	520.00

General specification Incounter unheated plate dispenser. With three adjustable guide rods mounted through circular flange, with 'flat' guide tops. Capacity of approximately 55-60 plates. Multispring mechanism to give easy adjustment for different plate weights. Generally finished in stainless steel.

Heated adjustable



<u>Product code</u>	<u>Model</u>	<u>Plate diameter</u>	<u>Cutout diameter</u>	<u>Flange diameter</u>	<u>Depth below counter</u>	<u>Price £</u>
03.1610.02	TH245	150-220	306*	317	670	586.00
03.1620.02	TH280	180-260	342*	359	670	586.00
03.1630.02	TH310	210-290	370*	382	670	586.00
03.1670	THX (for oval plates)	180x180 to 295x295	372x372	390x390	670	916.00

* These cutout diameters apply to counter tops up to 2 mm thick. It is permissible to increase the diameter of the cutout by up to 4 mm to facilitate fitment of the dispenser in thicker counter tops.

General specification Incounter heated plate dispenser. With three adjustable guide rods mounted through circular flange, with 'flat' guide tops. Capacity of approximately 55-60 plates. Multispring mechanism to give easy adjustment for different plate weights. Generally finished in stainless steel. Heating element of 400W, located in base, controlled by fixed 70°C thermostat. Fitted with rocker switch and neon protected from ingress of moisture by a neoprene cap. Supplied with cable and plug. Operates from 230V - 50HZ - 1PH electric supply.



Option for heated units to be thermostatically controlled by remote (up to 1500mm) thermostat, mounted in bezel. Bezel cutout 148 mm high x 86 mm wide. No cost option

95.7002.BOX Bezel back box, requires 149 x 90 mm cutout 42.00

For lids, see page 3

**DFE SERIES FIXED
INCOUNTER DISPENSERS**Unheated fixed

<u>Product code</u>	<u>Plate diameter</u>	<u>Cutout diameter</u>	<u>Flange diameter</u>	<u>Depth below counter</u>	<u>Price £</u>
01.1210.02	145-160	243	254	650	287.00
01.1323	160-205	288	300	650	287.00
01.1333	190-240	318	330	650	287.00
01.1343	230-280	358	370	650	287.00
01.1353	260-310	388	400	650	287.00
01.1363	290-338	418	430	650	329.00

General specification DFE incounter unheated plate dispenser, with four fixed guides. Circular flange with 'flat' guide top. Capacity of approximately 55-60 round plates. Multispring mechanism to give easy adjustment for different plate weights. Generally finished in stainless steel.

Heated fixed

<u>Product code</u>	<u>Plate diameter</u>	<u>Cutout diameter</u>	<u>Flange diameter</u>	<u>Depth below counter</u>	<u>Price £</u>
03.1713	160-205	288*	300	670	586.00
03.1723	190-240	318*	330	670	586.00
03.1733	230-280	358*	370	670	586.00
03.1743	260-310	388*	400	670	586.00
03.1753	290-338	418*	430	670	636.00

* These cutout diameters apply to counter tops up to 2 mm thick. It is permissible to increase the diameter of the cutout by up to 4 mm to facilitate fitment of the dispenser in thicker counter tops.

General specification DFE incounter heated plate dispenser, with four fixed guides. Circular flange with 'flat' guide top. Capacity of approximately 55-60 round plates. Multispring mechanism to give easy adjustment for different plate weights. Generally finished in stainless steel. Heating element of 400W, located in base, controlled by fixed 70°C thermostat. No switch or neon. Supplied with cable and plug. Operates from 230V - 50HZ - 1PH electric supply.



Option for heated units to be thermostatically controlled by remote (up to 1500mm) thermostat, mounted in bezel. Bezel cutout 148 mm high x 86 mm wide. No cost option

95.7002.BOX Bezel back box, requires 149 x 90 mm cutout 42.00

Brass flange option for DFE dispenser 188.00

For lids, see page 3

**DFR SERIES INSULATED
INCOUNTER DISPENSERS****Insulated fixed, heated**

<u>Product code</u>	<u>Plate diameter</u>	<u>Cutout diameter</u>	<u>Flange diameter</u>	<u>Depth below counter</u>	<u>Price £</u>
03.1718	160-205	320*	450	670	699.00
03.1728	190-240	360*	450	670	699.00
03.1738	230-280	390*	450	670	699.00
03.1748	260-310	420*	450	670	699.00
03.1768	290-338	450*	470	670	749.00
95.7002.BOX	Bezel back box, requires 149 x 90 mm cutout				42.00

* These cutout diameters apply to counter tops up to 2 mm thick. It is permissible to increase the diameter of the cutout by up to 4 mm to facilitate fitment of the dispenser in thicker counter tops.

General specification DFR incounter insulated heated plate dispenser, with four fixed guides. Circular flange with 'flat' guide top and locking lugs for lids. Capacity of approximately 55-60 round plates. Multispring mechanism to give easy adjustment for different plate weights. Double skinned with 15 mm mineral wool insulation. Generally finished in stainless steel. Heating element of 400 W, located in base, controlled by remote (up to 1500 mm) thermostat, adjustable between 30-120°C. Thermostat and switch are mounted in bezel. Bezel cutout 148 mm high x 86 mm wide. Supplied with cable and plug. Operates from 230V - 50HZ - 1PH electric supply.

**LIDS FOR INCOUNTER
DISPENSERS**

<u>Product code</u>	<u>Description</u>	<u>To fit</u>	<u>Price £</u>
91.5015	Light grey polycarb lid	205 (un)heated	33.00
91.5020	Light grey polycarb lid	240 + 245 (un)heated	33.00
91.5030	Light grey polycarb lid	280 (un)heated	33.00
91.5040	Light grey polycarb lid	310 + 340 (un)heated	33.00
91.5021	Smoked clear polycarb lid	205 (un)heated	55.00
91.5021	Smoked clear polycarb lid	240+245 (un)heated	55.00
91.5031	Smoked clear polycarb lid	280 (un)heated	55.00
91.5041	Smoked clear polycarb lid	310 + 340 (un)heated	55.00
91.5061	Smoked clear polycarb lid	T(H)X	74.00
91.5050	Light grey polycarb lid	All DFR insulated units	34.00



Stainless steel lids also available.

INCOUNTER TRAY AND BASKET DISPENSERS

<u>Product code</u>	<u>Model</u>	<u>Basket/ tray size</u>	<u>Cutout size</u>	<u>Flange size</u>	<u>Depth below counter</u>	<u>Price £</u>
<u>Unheated without flange</u>						
04.1815	OR-C/A	650 x 530	674 x 544	n/a	680	540.00
04.1825	OR-C/B	500 x 500	514 x 514	n/a	680	540.00
04.1835	OR-C/C	530 x 370	544 x 384	n/a	680	540.00
04.1845	OR-C/D	460 x 360	474 x 374	n/a	680	540.00
04.1855	OR-C/E	530 x 325	544 x 339	n/a	680	540.00
04.1890	OR-C/S	made to size		n/a	680	605.00

**Unheated with flange**

05.1915	FOR-C/A	650 x 530	675 x 595	726 x 620	667	793.00
05.1925	FOR-C/B	500 x 500	565 x 515	590 x 566	667	793.00
05.1935	FOR-C/C	530 x 370	595 x 385	620 x 436	667	793.00
05.1945	FOR-C/D	460 x 360	525 x 375	550 x 426	667	793.00
05.1955	FOR-C/E	530 x 325	595 x 340	620 x 391	667	793.00
05.1960	FOR-C/S	made to size			667	864.00

Fan assisted heated

06.2030	OR-CHU/B	500 x 500	514 x 514	n/a	840	1880.00
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General specification Incounter dispenser. Multispring mechanism to give easy adjustment for different item weights. Generally finished in stainless steel.

INCOUNTER SOUP WELL

<u>Product code</u>	<u>Description</u>	<u>Cutout diameter</u>	<u>Flange diameter</u>	<u>Price £</u>
08.2057V	Heated incounter soup well with drain kit. Complete with soup pot and hinged lid with ladle notch.	274	312	315.00
95.7002.BOX	Bezel back box, requires 149 x 90 mm cutout			42.00

General specification Heated incounter soup well with drain kit. Capacity approximately 10 litres. Thermostatically controlled by remote (up to 1500mm) thermostat, mounted in bezel. Bezel cutout 148 high mm x 86 mm wide. Overall incounter dimensions 260 mm high (320 mm with drain valve) x 312 mm diameter. Supplied with lift out soup pot and hinged lid with ladle notch. Fitted with cable and plug. Electric load of 400W. Operates from 230V - 50HZ - 1PH electric supply. Includes drain kit which we recommend be installed.

08.2057 (Original specification)	Heated incounter soup well with drain kit. Complete with soup pot with handles and lockable hinged lid with ladle notch.	274	312	430.00
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**INCOUNTER FREEZER
MERCHANDISER**

<u>Product code</u>	<u>Description</u>	<u>Cutout size</u>	<u>Flange size</u>	<u>Depth below counter</u>	<u>Price £</u>
SKCTMDI	Incounter freezer merchandiser	540 x 616	591 x 667	527	1929.00

General specification Incounter freezer merchandiser. Heavy duty stainless steel with coved corners throughout for ease of cleaning. Freezer has refrigerated divider with removable frost shield. Insulated plexiglass lid, readily removable. Foamed in place polyurethane insulation. CFC free refrigerant, self contained refrigeration system with adjustable temperature control. Manual defrost. Operates from 230V - 50HZ - 1PH electric supply. Compressor load of 1/5 HP to freezer.

Installation data sheet available.

**HEATED
CUP CAROUSELS**

<u>Product code</u>	<u>Model</u>	<u>Cup diameter</u>	<u>Height x diameter</u>	<u>Price £</u>
88.4806.7035	KCV60/75grey	60-75	695 x 400	621.00
88.4805.7035	KCV70/88grey	70-88	695 x 400	621.00
88.4808.7035	KCV105grey	88-105	695 x 400	799.00

General specification Heated cup carousel, stores approximately 60 cups and saucers. Six integral spoon holders. Standard finish to carousel is durable light grey powder coat in RAL 7035. Carousel base and saucer stacking plate in stainless steel. Overall dimensions 695mm high x 400mm diameter. Height between saucer stacking surface and carousel base is 150mm. Electric load of 200W. Supplied with cable and plug. Operates from 230V - 50HZ - 1PH electric supply.

**AFW-MS MOBILE TRAY
DISPENSER / RECEIVER**

<u>Product code</u>	<u>Model</u>	<u>Tray size</u>	<u>L x b x h, over corner bumpers, exc push bar</u>	<u>Price £</u>
82.4025	AFW-MS	530x325	590 x 489 x 1047	1692.00

These are typical dimensions and can be customised to suit any tray or conveyor.

General specification Mobile tray dispenser / receiver, designed for use in tray washing and servery systems. Can be customised to suit any size of tray. Capacity up to 120 trays, maximum loading 200 kg. Multispring mechanism to give easy adjustment for different tray weights. Removable panels to facilitate spring adjustment. Fitted with push handles, side and corner bumpers and four 125mm diameter castors, two braked. Generally finished in stainless steel.

DBS DISPENSER FOR TRAYS, BASKETS AND PLATES



The DBS range of dispensers is designed to facilitate tray, basket and plate handling by restaurant staff and customers. Each DBS product allows easy fitment of decorative panels to match a servery frontage or other element of interior décor. DBS is custom built to suit item size and weight.

<u>Product Code</u>	<u>Model</u>	<u>Price £</u>
45.3550	DBS tray dispenser to suit trays 457 x 356 mm Available to suit other standard trays at same cost	718.00
45.3555	DBS basket dispenser to suit 500 mm square dishwash baskets	718.00
DBS 1H	DBS heated one stack plate dispenser Plate size to be specified, in range 145-310 mm dia	1345.00
DBS 2H	DBS heated two stack plate dispenser Plate size to be specified, in range 145-310 mm dia	1763.00
	Signage gantry, artwork by others	212.00
	Cutlery / condiment gantry	320.00



General specification Mobile tray, basket or plate dispenser, custom built to suit item size and weight. Welded and bolted tubular construction with moulded corner elements forming corner buffers and push 'points'. Corner elements fitted with lugs to allow easy fitment of decorative panels, by others. Four 100 mm diameter castors, two braked. Generally finished in stainless steel.

Available with the option of cutlery / condiment containers mounted in a removable tubular gantry.

Available with the option of a panel mounted in a removable tubular gantry to accept signage, by others.



Tray and basket dispensers have a carrier mounted in four tubular stanchions, on to stainless steel compression springs. Noise suppression lining fitted internally to stanchions. With moulded guides to locate tray or basket carrier in the dispenser. Effective stacking height of 490 mm, approximately 70 trays or 5 x 110 mm deep baskets. Available to suit any size of square or rectangular tray or basket.

Plate dispensers available as one or two stack units, each stack having a capacity of approximately 55-60 round plates. Multispring mechanism to give easy adjustment for different plate weights. Heating element of 400W, controlled by on / off switch and thermostat, mounted in bezel. Top plate manufactured from grey Volkern. Operates from 230V - 50HZ - 1PH electric supply. Available to suit any size or shape of plate. Also available as unheated units.

More detailed information on our website at www.mukl.com



DBS is custom built to suit item size and weight.

EQUALIZER SERIES
MOBILE DISPENSERS FOR ROUND PLATES

<u>Product code</u>	<u>Model</u>	<u>Plate diameter</u>	<u>L x b x h, over corner bumpers, exc push bar</u>	<u>Price £</u>
Unheated one stack fixed				
10.2165	1TN-MS210	160-205	520 x 485 x 910	780.00
10.2170	1TN-MS240	190-240	520 x 485 x 910	780.00
10.2180	1TN-MS280	230-280	520 x 485 x 910	780.00
10.2190	1TN-MS310	260-310	520 x 485 x 910	780.00

Unheated two stack fixed

11.2317	2TN-MS210	160-205	920 x 485 x 910	990.00
11.2320	2TN-MS240	190-240	920 x 485 x 910	990.00
11.2330	2TN-MS280	230-280	920 x 485 x 910	990.00
11.2340	2TN-MS310	260-310	920 x 485 x 910	990.00

Heated one stack fixed

20.2715	1THN-MS210	160-205	520 x 485 x 910	810.00
20.2725	1THN-MS240	190-240	520 x 485 x 910	810.00
20.2735	1THN-MS280	230-280	520 x 485 x 910	810.00
20.2745	1THN-MS310	260-310	520 x 485 x 910	810.00

Heated two stack fixed

21.2889	2THN-MS210	160-205	920 x 485 x 910	1045.00
21.2895	2THN-MS240	190-240	920 x 485 x 910	1045.00
21.2905	2THN-MS280	230-280	920 x 485 x 910	1045.00
22.2995	2THN-MS310	260-310	920 x 485 x 910	1045.00

General specification Equalizer mobile plate dispenser, with four fixed guides. Capacity of approximately 55-60 round plates per stack. Multispring mechanism to give easy adjustment for different plate weights. Generally finished in stainless steel. Heated units are double skinned and insulated and fitted with an adjustable 30-120°C thermostat and on/off switch. Fitted with push bar with heat insulated mountings, corner bumpers and four 125mm diameter castors, two braked and heavy duty spiral cable with plug and plug holder. Electric loading of 600W to one stack unit, 1600W to two stack unit. Operates from 230V - 50HZ - 1PH electric supply.

EQUALIZER dispensers also available with adjustable guide rods to suit oval plates.

LIDS FOR MOBILE DISPENSERS

<u>Product code</u>	<u>Description</u>	<u>To fit</u>	<u>Price £</u>
91.5015	Light grey polycarb lid	205 (un)heated	33.00
91.5020	Light grey polycarb lid	240 (un)heated	33.00
91.5030	Light grey polycarb lid	280 (un)heated	33.00
91.5040	Light grey polycarb lid	310 (un)heated	33.00
91.5021	Smoked clear polycarb lid	205 (un)heated	55.00
91.5021	Smoked clear polycarb lid	240 (un)heated	55.00
91.5031	Smoked clear polycarb lid	280 (un)heated	55.00
91.5041	Smoked clear polycarb lid	310 (un)heated	55.00

Note two lids are required for two stack units! Stainless steel lids also available.

EQUALIZER SERIES
MOBILE DISPENSERS FOR TRAYS AND BASKETS

<u>Product code</u>	<u>Model</u>	<u>Platform dimension</u>	<u>L x b x h, over corner bumpers, exc push bar</u>	<u>Price</u> £
<u>Unheated cantilever</u>				
61.3820	OX-MS/B	660 x 540	800 x 685 x 910	947.00
60.3760	OX-MS/C	480 x 380	800 x 560 x 910	947.00
60.3770	OX-MS/D	540 x 380	800 x 560 x 910	947.00
60.3780	OX-MS/E	510 x 510	800 x 560 x 910	947.00
60.3790	OX-MS/F	530 x 325	800 x 560 x 910	947.00

Unheated two sides open

<u>For baskets</u>				
80.4000	ORT-MS/A	650 x 530	800 x 655 x 910	947.00
81.4010	ORT-MS/B	500 x 500	650 x 625 x 910	947.00
<u>For trays</u>				
82.4020	ORT-MS/C	530 x 370	655 x 520 x 910	947.00
83.4030	ORT-MS/D	480 x 370	605 x 520 x 910	947.00
84.4040	ORT-MS/E	530 x 325	655 x 475 x 910	947.00

Unheated enclosed

<u>For trays</u>				
40.3410	SE-MS/A	530 x 325	700 x 500 x 910	947.00
40.3420	SE-MS/B	530 x 370	700 x 500 x 910	947.00
40.3430	SE-MS/C	480 x 370	700 x 500 x 910	947.00
<u>For baskets</u>				
41.3460	S-MS/A	650 x 530	795 x 695 x 910	947.00
41.3470	S-MS/B	500 x 500	795 x 695 x 910	947.00
<u>Platform</u>				
41.3480	S-MS/D	580 x 580	795 x 695 x 910	1210.00

Heated enclosed

<u>For baskets</u>				
51.3615	SH-MS/A	650 x 530	910 x 695 x 910	1292.00
50.3565	SH-MS/B	500 x 500	750 x 695 x 910	1292.00
<u>Platform</u>				
51.3625	SH-MS/D	580 x 580	910 x 695 x 910	1511.00

General specification Equalizer mobile dispenser/receiver. Multispring mechanism to give easy adjustment for different item weights. Generally finished in stainless steel. Heated units are double skinned and insulated and fitted with an adjustable 30-120°C thermostat and on/off switch. Fitted with corner bumpers and four 125mm diameter castors, two braked and heavy duty spiral cable with plug and plug holder to heated units. Electric loading of 1600W. Operates from 230V - 50HZ - 1PH electric supply.

CAMSHELVING®
STORAGE SHELVING

<u>Product code</u>	<u>Width x height</u>	<u>Depth</u>	<u>Price</u> £
<u>Camshelving® basic 4 tier vented shelving starter units</u>			
MSU44918PKG	980 x 1800	400 deep 4 tier vented shelving starter unit	269.00
MSU441018PKG	1080 x 1800		281.00
MSU441118PKG	1180 x 1800		292.00
MSU441318PKG	1380 x 1800		330.00
MSU441518PKG	1580 x 1800		356.00
MSU45918PKG	980 x 1800	500 mm deep 4 tier vented shelving starter unit	291.00
MSU451018PKG	1080 x 1800		304.00
MSU451118PKG	1180 x 1800		317.00
MSU451318PKG	1380 x 1800		360.00
MSU451518PKG	1580 x 1800		388.00
MSU46918PKG	980 x 1800	600 mm deep 4 tier vented shelving starter unit	312.00
MSU461018PKG	1080 x 1800		327.00
MSU461118PKG	1180 x 1800		340.00
MSU461318PKG	1380 x 1800		355.00
MSU461518PKG	1580 x 1800		388.00



General specification Camshelving® easy and quick to clean. Smooth wipe clean polypropylene surface. Weldless construction so liquids and dirt cannot get inside crevices. Each Camshelving® component is dishwasher safe. Easy cleaning makes HACCP compliance simpler. Embedded Camguard™ silver-ion technology continuously works to suppress the growth of mould, fungus and bacteria. Easy to adjust and configure. Build any configuration and fit any size area. Available in 5 heights, 4 depths and 12 widths. Shelf heights adjustable in 100mm increments without disassembling the unit. No bolts, no nuts! Easy 1-step slide together construction. Available with level footing, wheels and solid or vented shelves. Strong, durable and stable. 150 to 200kg load per shelf depending on the length of the traverse. ‘Strong as steel’ weight bearing upright posts and horizontal traverses. Unique engineering of the post connectors (top and bottom) provide exceptional cross stabilization. Built in straight lines, two shelving units can share an upright post with no loss in weight bearing capacity. Rust free polypropylene surface won’t rust even when washed or placed in wet or humid environments. Not even salt water or sea air will corrode Camshelving®. Ideal for walk-in refrigerators and freezers as cold as -38°C or wet environments. Lifetime limited warranty against rust and corrosion for traverses and posts. Rust-free environment is vital for sanitary, HACCP compliant operation.

**Camshelving® basic 4 tier vented shelving starter units**

CSWS1436SK	910 x 340	360	77.00
CSWS1448SK	1220 x 340	360	89.00

General specification Solid polypropylene high strength shelf with brackets. Rust free and easy to clean.

**Dunnage racks**

DRS300	760 x 310	530	140.00
DRS360	910 x 310	530	151.00
DRS480	1220 x 310	530	183.00

General specification Dunnage racks for storage off the floor. One piece polyethylene construction. Easy to clean.

CAMRACK®
DISHWASHER RACKS

<u>Product code</u>	<u>Description</u>	<u>External dimension</u>	<u>Internal depth</u>	<u>Price</u> £
BR258	Open rack for pots, pans and bowls	500 x 500 x 102	67	18.00



25S318	25 compartment glass rack maximum 87 mm dia	500 x 500 x 143	90	27.00
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16C258	16 compartment cup rack	500 x 500 x 101	66	19.00
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PR314	Plate rack with 9 x 9 pegs	500 x 500 x 143	67	19.00
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PR59314	Plate rack with 5 x 9 pegs	500 x 500 x 101	67	19.00
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FR258	Cutlery rack	500 x 500 x 102	67	19.00
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OETR314	Open end tray rack	500 x 500 x 102	67	19.00
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8FBNH434	8 compartment cutlery basket for sorting, soaking and washing. Two will fit in FR258 cutlery rack			13.00
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CDR2020	Camdolly without handle	545 x 545 x 205		115.00
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CDR2020H	Camdolly with handle	545 x 595 x 940		186.00
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General specification Open inside compartments provide thorough circulation of water and cleaning solution and promote quick and thorough drying. Easy-to-grip, rounded handles on all four sides, smooth sides and rounded corners reduce risk of injury. Extremely durable long lasting polypropylene Camracks® are built to withstand chemicals and high temperatures up to 93°C. Closed external walls are designed for optimum cleaning and storage, keeping fingers and contaminants out and reducing the risk of breakage / injury. Easy to handle with 13mm overlap and smooth sides. Stacks with all racks from major dishrack manufacturers. Content labelling options include one colour custom hot stamping or pre- printed clips which are added at the factory during assembly.

A wide range of accessories is available to facilitate dishwashing of all types of glassware and crockery.



**CUTLERY
CYLINDERS**

<u>Product code</u>	<u>Description</u>	<u>Dimensions</u>	<u>Cutout diameter</u>	<u>Price</u> £
B1088	Perforated cutlery cylinder polished stainless steel	114 dia x 140 high	102	27.50
B1085	Solid cutlery cylinder polished stainless steel	121 dia x 146 high	108	22.50
B1086	Perforated cutlery cylinder	110 dia x 140 high	102	2.50
B1096	Cutlery cylinder holder, stainless steel, to hold 6 perforated cylinders, cylinders not included	378 x 292 x 216 lxbxh		61.00
B1084	Cutlery cylinder holder, grey plastic, to hold 6 perforated cylinders, cylinders not included	384 x 273 x 279 lxbxh		43.00

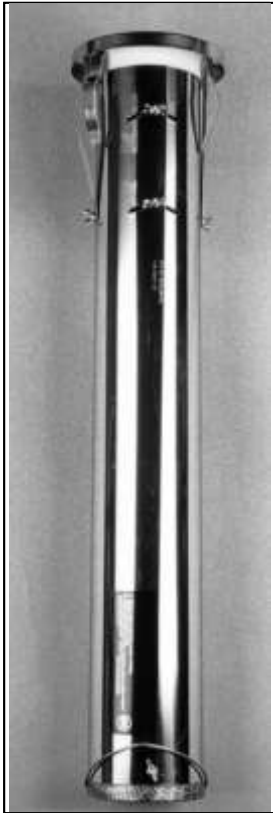
**FOUR COMPARTMENT
CUTLERY BOXES**

<u>Product code</u>	<u>Length x width</u>	<u>Depth</u>	<u>Cutout</u>	<u>Price</u> £
B1097	480 x 312	95	440 x 265	320.00
General specification Stainless steel 'drop in' cutlery or condiment box. Fitted with flange to facilitate incounter mounting. With rounded compartments for safe and easy cutlery removal. Manufactured in stainless steel, satin finish.				
1120CBP	520 x 289	95	485 x 255	12.00
General specification Four Compartment cutlery box. Durable black polyethylene construction.				

**INCOUNTER
NAPKIN DISPENSERS**

<u>Product code</u>	<u>Folded napkin size</u>	<u>Cutout size</u>	<u>Flange size</u>	<u>Depth below counter</u>	<u>Price</u> £
07.2050.GR	85-90 x 120-125	130 x 165	160 x 190	650	215.00
07.2050.BO	91-95 x 161-165	135 x 205	165 x 235	650	215.00
07.2050.BS	166-170 x 166-170	210 x 210	240 x 240	650	215.00
07.2050.BL	Up to 210 x 210	Subject to napkin size			246.00

General specification Incounter napkin dispenser. Multispring mechanism to facilitate dispensing. Approximate capacity up to 500 napkins. Generally finished in stainless steel.

**INCOUNTER
CUP TUBES**

<u>Product code</u>	<u>Item</u>	<u>Cup rim diameter</u>	<u>Cup capacity</u>	<u>Cutout + flange dia</u>	<u>Length</u>	<u>Price £</u>
1003755	ELC1010 incounter cup tube	59-68	Up to 4oz	112 mm 126 mm	597 mm	62.00
1003761	ELC1015 incounter cup tube	64-75 mm	4-7oz 107-187ml	112 mm 126 mm	597 mm	62.00
1003767	ELC1001 incounter cup tube	70-86 mm	6-12oz 160-320ml	112 mm 126 mm	597 mm	70.00
1003782	ELC1002 incounter cup tube	83-92 mm	11-24oz 294-641ml	112 mm 126 mm	597 mm	72.00
1003799	ELC1017 incounter cup tube	89-103 mm	24-46oz 641-1228ml	140 mm 162 mm	597 mm	84.00

General specification ELC incounter cup tube, adjustable and spring loaded, suitable for vertical or horizontal mounting. With stainless steel collar. Accommodates paper, plastic or foam cups. Easy to clean and dishwasher safe. Seals out contamination by minimising gaps between cups and dispenser tube. Generally manufactured in stainless steel.

Note cup capacity for guidance only, always check rim diameter.

**SIMPLI-FLEX® 2000
INCOUNTER CUP TUBE**

<u>Product code</u>	<u>Item</u>	<u>Cup rim diameter</u>	<u>Cup capacity</u>	<u>Cutout + flange dia</u>	<u>Length</u>	<u>Price £</u>
1015023	SF2000 incounter cup tube	57-117	3.5-44oz 103-1300ml	140 mm 172 mm	585 mm below flange	84.00

General specification Simpli-Flex® 2000 incounter cup tube, self adjusting and spring loaded, suitable for vertical or horizontal mounting. Supplied with three gaskets to fit any size paper, plastic or foam cup with rim diameter between 57-117 mm. Generally manufactured in durable moulded black high impact plastic.

Note cup capacity for guidance only, always check rim diameter.

**WALL OR STAND
MOUNTING CUP TUBES**

<u>Product code</u>	<u>Item</u>	<u>Cup rim diameter</u>	<u>Cup capacity</u>	<u>Diameter</u>	<u>Length</u>	<u>Price</u> £
1003700	1001 wall mount cup tube	70-86 mm	6-12oz 160-320ml	91 mm	587 mm	46.00
1003713	1002 wall mount cup tube	83-95 mm	11-24oz 294-641ml	102 mm	587 mm	46.00

General specification Cup tube, suitable for wall or stand mounting. Adjustable and gravity fed. Accommodates paper, plastic or foam cups. Easy to clean and dishwasher safe. Seals out contamination by minimising gaps between cups and dispenser tube. With wall or stand mounting bracket. Generally manufactured in stainless steel.

Note cup capacity for guidance only, always check rim diameter.

**WALL OR STAND
MOUNTING LID DISPENSERS**

<u>Product code</u>	<u>Description</u>	<u>Maximum lid diameter</u>	<u>Length x diameter</u>	<u>Price</u> £
1011795	LO24 adjustable lid dispenser	102 mm	587 x 108 mm	51.00
1011796	LO46 adjustable lid dispenser	133 mm	587 x 137 mm	63.00

General specification Lid dispenser, suitable for wall or stand mounting. Adjustable. Easy to clean and dishwasher safe. With wall or stand mounting bracket. Generally manufactured in stainless steel.

**ROTARY STAND FOR
CUP TUBES AND LID DISPENSERS**

<u>Product code</u>	<u>Description</u>	<u>Height x diameter</u>	<u>Price</u> £
1003860	1007-024 four side rotary stand	1067 x 330 mm	104.00

General specification Countertop rotating stand for cup tubes and lid dispensers. Generally manufactured in stainless steel.

**INCOUNTER
WASTE BIN**

<u>Product code</u>	<u>Diameter</u>	<u>Depth</u>	<u>Cutout diameter</u>	<u>Price</u> £
300-47	310	400	280	140.00

General specification Incounter waste bin, 15 litre capacity polyethylene bin with carrying handle, removable from counter top. Stainless steel flange for incounter mounting. Stainless steel lid with flush mounted handle. Removable scrapping ring.

**PROBAX
WASTE BINS**

<u>Product code</u>	<u>Description</u>	<u>Dimensions</u> <u>lxbxh</u>	<u>Capacity</u> litres	<u>Price</u> £
PB-1080-GRY	Standard bin only	340 x 470 x 580	60	24.00
PB-1081-GRY	Standard bin with 'push' swing top	340 x 470 x 800	60	36.00
PB-1082-GRY	Standard bin with 'can / bottle' top	340 x 470 x 800	60	36.00
PB-1083-GRY	Standard bin with 'paper' top	340 x 470 x 800	60	36.00

General specification Waste separation recycling bins. Made from durable polyethylene designed for outdoor use. Efficient size designed for restricted and smaller spaces. Swing top or small opening lids keep waste hidden and allow use without touching. Built-in handles for easy lifting and transportation.



SO-1270-GRY	'Step on' bin	504 x 412 x 673	80	74.00
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General specification Rectangular step on bin. Durable, impact and rust resistant polyethylene construction. Easy to clean and empty. Robust pedal mechanism for extended product life. The pedal mechanism prevents contact between hands and bin or waste.

**SUPER PAN® STAINLESS STEEL
GASTRONORM PANS**

	<u>Product code</u>	<u>Item</u>	<u>Length x width</u>	<u>Depth</u>	<u>Capacity Litres, approx</u>	<u>Price £</u>
	42000	GN 2/1 20	650 x 530	20	n/a	33.00
	42001	GN 2/1 40	650 x 530	40	11.9	44.00
	42002	GN 2/1 65	650 x 530	65	19.1	45.00
	42004	GN 2/1 100	650 x 530	100	29.4	56.00
	42006	GN 2/1 150	650 x 530	150	43.7	80.00
	42008	GN 2/1 200	650 x 530	200	57.5	88.00
	40002	GN 1/1 20	530 x 325	20	n/a	15.00
	40012	GN 1/1 40	530 x 325	40	5.4	16.00
	40052	GN 1/1 55	530 x 325	55	7.3	20.00
	40022	GN 1/1 65	530 x 325	65	8.6	20.00
	40042	GN 1/1 100	530 x 325	100	12.9	24.00
	40062	GN 1/1 150	530 x 325	150	19.2	35.00
	40082	GN 1/1 200	530 x 325	200	25.2	44.00
	49002	GN 1/1 LID				18.00
	40102	GN 2/3 20	354 x 325	20	n/a	14.00
	40112	GN 2/3 40	354 x 325	40	3.4	17.00
	40122	GN 2/3 65	354 x 325	65	5.4	18.00
	40142	GN 2/3 100	354 x 325	100	8	25.00
	40162	GN 2/3 150	354 x 325	150	11.9	30.00
	40182	GN 2/3 200	354 x 325	200	15.5	37.00
	49102	GN 2/3 LID				14.00
	40202	GN 1/2 20	325 x 265	20	n/a	12.00
	40212	GN 1/2 40	325 x 265	40	2.5	13.00
	40222	GN 1/2 65	325 x 265	65	3.8	14.00
	40242	GN 1/2 100	325 x 265	100	5.7	15.00
	40262	GN 1/2 150	325 x 265	150	8.5	24.00
	40282	GN 1/2 200	325 x 265	200	11	31.00
	49202	GN 1/2 LID				11.00
	40502	GN 2/4 20	530 x 162	20	n/a	18.00
	40512	GN 2/4 40	530 x 162	40	2.3	20.00
	40522	GN 2/4 65	530 x 162	65	3.6	22.00
	40542	GN 2/4 100	530 x 162	100	5.3	25.00
	40562	GN 2/4 150	530 x 162	150	7.9	30.00
	49502	GN 2/4 LID				15.00
	40302	GN 1/3 20	325 x 176	20	n/a	11.00
	40312	GN 1/3 40	325 x 176	40	1.5	12.00
	40322	GN 1/3 65	325 x 176	65	2.3	14.00
	40342	GN 1/3 100	325 x 176	100	3.3	16.00
	40362	GN 1/3 150	325 x 176	150	4.9	20.00
	40382	GN 1/3 200	325 x 176	200	6.6	24.00
	49302	GN 1/3 LID				10.00



**SUPER PAN® STAINLESS STEEL
GASTRONORM PANS**

<u>Product code</u>	<u>Item</u>	<u>Length x width</u>	<u>Depth</u>	<u>Capacity litres</u>	<u>Price £</u>
40402	GN 1/4 20	265 x 162	20	n/a	10.00
40412	GN 1/4 40	265 x 162	40	1.1	11.00
40422	GN 1/4 65	265 x 162	65	1.6	13.00
40442	GN 1/4 100	265 x 162	100	2.4	14.00
40462	GN 1/4 150	265 x 162	150	3.5	16.00
49402	GN 1/4 LID				7.00
40622	GN 1/6 65	176 X 162	65	1.1	9.00
40642	GN 1/6 100	176 X 162	100	1.5	11.00
40662	GN 1/6 150	176 X 162	150	2.2	14.00
49602	GN 1/6 LID				7.00
40922	GN 1/9 65	176 x 108	65	0.6	9.00
40942	GN 1/9 100	176 x 108	100	0.8	11.00
49902	GN 1/9 LID				7.00
75012	325 MM BRIDGE BAR				5.00
75020	530 MM BRIDGE BAR				7.00

General specification Stainless steel gastronorm container, manufactured from 18-8, Type 304 stainless steel. Top outside corners designed with built-in concave, diagonal groove for impact resistance. All depths of solid pans have anti-jamming design to prevent pans from sticking together. Reverse formed edge polished and flattened for consistent tangent to well opening and for hand comfort. Pan capacity and portion yield stamped on pan. NSF Certified.

A range of stainless steel perforated and polycarbonate gastronorm containers is also available.

**SUPER PAN® SUPER SHAPES
GASTRONORM PANS**

<u>Product code</u>	<u>Item</u>	<u>Length x width</u>	<u>Depth</u>	<u>Capacity litres</u>	<u>Price £</u>
3101020	Full Oval	530 x 325	65	4.6	35.00
3101120	Full Kidney	530 x 325	65	4.8	35.00
3102020	Half Oval	265 x 325	65	2.1	25.00
3102120	Half Kidney	265 x 325	65	2.1	25.00
3100020	Wild Pan	530 x 325**	65	3.5	31.00
49002	Lid full size				18.00
49202	Lid half size				11.00

**Overall dimension for a set of 2

General specification Upscale food presentation with minimal investment. No investment in templates, tiles or other accessories required. Easy to use and easy to change. Full and half size units fit with Super Pan 3® covers and flexible lids. 300 series stainless provides great durability, clean ability and thermal transfer. 22 gauge pan for durability. Reinforced edges and corners reduce potential for dents, dings, or energy escaping from the well. Pans stack neatly within themselves for easy storage. Also available in new Wild Pan format - a geometric shape that will enhance any buffet! Wild Pans stack for easy storage.

**SPARE PARTS
DISPENSERS AND SOUP WELLS**

<u>Product code</u>	<u>Description</u>	<u>Price</u> £
<u>INCOUNTER DISPENSERS</u>		
95.7110	Switch/neon for TH and THN	20.40
95.7035	Switch/neon, remote	26.40
95.7110.SOL	Switch/neon for TH, with soldered tails, after serial no 138902	71.40
95.7170	Plastic cap for switch/neon	2.20
95.7130	Thermostat 70°C	43.20
95.7050	Thermostat 30-120°C, remote	54.30
95.7065/8	Thermostat knob + insert	5.30
95.7400	Heating element 400W	80.00
95.7610	Spring 6 g/mm for all incounter plate dispensers	3.90
95.8330	Plastic guide (black) for THN with hole for switch/neon	4.80
95.8340	Plastic guide (black) for T(H)N	4.80
95.8350	Skiffy (black) for plastic guide	0.60

MOBILE DISPENSERS EQUALIZER SERIES

95.7020	Spiral cable with 13A plug	104.20
95.7040	Switch/neon up to serial number 111789 (approx June 2005)	26.40
95.7042	Moisture protection cap for switch/neon	3.20
95.7035	Switch/neon after serial number 11789	26.40
95.7050	Thermostat 30-120°C	54.30
95.7060	Thermostat knob	5.30
95.7010	Bare control panel	30.00
95.7420	Heating element 600W U-shape for 1THN-MS	84.30
95.7460	Heating element 1600W U-shape for 2THN-MS	63.20
95.7500	Heating element 1600W W-shape for SH-MS	84.30
95.7610	Spring 6 g/mm for all mobile models	3.90
95.8340	Plastic guide (black) for T(H)N	4.80
95.8350	Skiffy (black) for plastic guide	0.60
95.8000	Corner bumper	11.60

SM-50-11D INCOUNTER SOUP WELL

55964	Heating element	80.70
56527	Thermostat	102.40

08.2055 / 08.2057 INCOUNTER SOUP WELL

95.7401	Heating element 400W (interchangeable with 95.7400)	80.00
95.7050	Thermostat 30-120°C	54.30
95.7065/8	Thermostat knob + insert	5.30
95.7035	Switch/neon	26.40
95.7002	Bare control panel	39.20
95.8235	Soup pot with handles	91.00
95.8239	Lockable hinged lid with ladle notch	118.00
08.2057REP	Outer well, with 95.7401 element and insulation, as an assembly	305.00

Carriage for spare parts is charged at £12 per consignment to UK mainland addresses.

TERMS OF SALE
JANUARY 2010

CONTRACT

Mobile UK Limited ('the Seller') contracts with the buyer in accordance with the following terms only. These terms are deemed to be accepted by the buyer unless variations are agreed in writing.

QUOTATIONS

All quotations are made subject to the Seller's approval of credit references.

ACCEPTANCE AND PRICES

The Seller's quotations and price lists are statements of the basis on which the Seller will be prepared to accept offers to purchase. The Seller shall be deemed to have accepted such an offer, and the buyer shall be deemed to have accepted these terms of sale, upon despatch by the Seller of a written acceptance of offer, or on the Seller despatching any part or all of the goods specified in such offer. Prices will be those ruling at the time of despatch.

SPECIFICATIONS

The Seller reserves the right to modify specifications, designs, materials and finishes of goods at any time without notice.

DELIVERY

The Seller will endeavour to fulfil any stipulated or desired delivery date but shall not be liable for any loss or damage occasioned by failure to do so. The Seller shall not be required to store or hold equipment after manufacture is complete or after the stipulated or desired delivery date, if any, and may charge storage if the buyer does not take delivery. The buyer will also be liable for cost and loss arising out of failure to take delivery. Delivery of goods to the buyer, his servant or agent, shall be deemed to constitute acceptance for all statutory purposes.

DAMAGE AND LOSS IN TRANSIT

Damage to goods or short delivery must be notified by the buyer to the carriers and to the Seller within seven days of delivery. The buyer shall be liable for any loss or damage consequent upon failure to notify as stipulated in this condition.

PROPERTY AND RISK

The risk in the goods shall pass from the seller to the buyer upon delivery of such goods to the buyer. However, notwithstanding delivery and the passing of risk in the goods, title and property in the goods, including full legal and beneficial ownership, shall not pass to the buyer until the seller has received in cash or cleared funds payment in full for all goods delivered to the buyer under this and all other contracts between the seller and the buyer for which payment of the full price of the goods thereunder has not been paid. Payment of the full price of the goods shall include the amount of any interest or other sum payable under the terms of this and all other contracts between the seller and the buyer under which the goods were delivered. The buyer grants the Seller the irrevocable right and licence to enter the buyer's premises where the Seller's goods are in possession for the purpose of repossession and this right and licence shall extend to any authorised employee or agent with or without vehicles.

WARRANTY

The buyer is responsible for ensuring that the capacity and performance of any goods purchased by him from the Seller are sufficient and suitable for the buyer's purposes. The Seller's liability for defects is limited to the terms of the Seller's guarantee. Any statutory or other warranty, express or implied as to the state, quality, merchantability or fitness for purpose, is hereby expressly excluded and the Seller shall in no circumstances be liable for any damage or loss of any kind.

INSTRUCTIONS FOR SAFE USE

Buyers must read and follow the instructions supplied with the goods. If the buyer has any difficulty with the instructions, he must seek advice from the Seller before using the goods.

UK TERMS OF DELIVERY

Delivery to buyers in mainland England, Scotland, and Wales is carriage paid. This is subject to a minimum order value of £300 excluding VAT, unless otherwise agreed. Orders below this value will be subject to a carriage charge of £20.00. Carriage is charged at cost to Northern Ireland, Scottish Isles, Channel Islands, Isle of Man and Eire. Carriage charges resulting from special instructions (e.g. private carrier) will be charged at cost. Extra carriage charges will be advised at time of order. Any carriage cost will be subject to VAT at the ruling rate.

CANCELLATION

Orders for goods manufactured to buyer's requirements cannot be cancelled. If the Seller permits cancellation of other orders it may impose cancellation charges.

GUARANTEE

For goods supplied by the Seller: for a period of 1 year from the date of despatch to the buyer the Seller will make good any defect arising from defective design material or workmanship provided that no alteration addition or repair has been carried out without the Seller's written authorisation. Incounter products have a parts only warranty - for a period of 1 year from the date of despatch to the buyer the Seller warrants that it will supply to the buyer replacements for any defective component returned by the buyer carriage paid to the Seller. Products or components manufactured from glass are excluded from the guarantee.

TERMS OF PAYMENT

Unless otherwise specified in writing, payment is due within 30 days from the end of month of the invoice. The Seller reserves the right to charge the cost of debt recovery and interest on overdue amounts at 8% above National Westminster Bank Plc base lending rate from time to time. The Seller further reserves the right to suspend deliveries until any overdue monies and interest has been paid.