

home of the idesign range



manhattan



integrale



da vinci

A choice of distinctive styles for all your food & drink service counters and displays.



Quality, style and simplicity combined.

counterline 
setting the standard



THE QUEEN'S AWARDS
FOR ENTERPRISE

ideesign

Quality, style and simplicity combined.

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Introducing idesign

The idesign range of drop-in, free-standing and countertop food service displays brings together Counterline's many years of experience and covers every conceivable market need.

Whether you're looking for an attractive and functional display or a high quality unit with exclusive styling and the most advanced technical features, idesign has the solution.

idesign offers a unique selection of distinctive style brands called: integrale, manhattan, da vinci and vision aire. All of which can be integrated within our bespoke counter systems (please see our bespoke counters brochure for more details) or your own shop-fitted projects.

Drop-in displays are available as traditional bain maries, ceramic glass hotplates, wells, decks, deli's, and multi-decks.

An extensive range of additions can be added to the basic units allowing you to customise your installation. These include carving pads, plate dispensers, mobile hot cupboards, soup displays, ice cream conservators and more.

Most units are available in a variety of sizes and configurations, allowing you to find the right product to suit your needs.

In addition to the drop-in range, idesign offers stylish and robust free-standing displays, which as the name implies are designed to stand alone without the need for a counter or counter-top.

A mix of heated chilled and ambient units are available and can be combined together to form a continuous and elegant display, being ideal for 'grab and go' situations in either retail or convenience outlets.

If space is a premium our idesign counter-top displays are ideal and sit on any suitable flat surface.

Countertop units are perfect for high street cafés, coffee shops and convenience stores.

WINNER OF THE QUEEN'S AWARDS FOR ENTERPRISE



Our £12 million turnover company designs and manufactures bespoke and standard food service counters and display units.

Initially serving the UK hotel industry, Counterline was soon asked to design, manufacture and fit out the food service areas of corporate headquarters, prestigious sports venues and leisure complexes.

The recent consumer trend for “grab & go” food has enabled Counterline to further show off their design capabilities in well-known supermarkets and coffee franchises, whilst also investing in ever-more environmentally friendly materials, technologies and manufacturing processes.

Counterline's reputation and pride in their “Made in the UK” credentials now have them exporting to countries across Europe, the Middle East, Africa, Far East, Central Asia and Australasia. Export sales have more than trebled over the last 6 years and now represent 25% of total turnover.

Managing Director, Tim Flood, states:

“It is unusual for a UK company in our line of business to export at such high levels, let alone report continuous year-on-year growth for export sales over 6 years”.

The Queen's Award for Enterprise is the UK's highest accolade for business success.

Our award for outstanding continuous growth in international trade rightfully acknowledges the dedication of all our staff and partners across the globe who continue to build Counterline's reputation as the “go to” company for quality products and design solutions within the food service counter and display market.

setting the standard



manhattan



The manhattan range of drop-in displays live up to their name.

With their uncompromisingly art deco inspired rectilinear design elements, the stunning display units mirror the famous Manhattan skyline.

The combination of satin and brightly polished stainless steel with the finely polished edges of bonded 10mm flat glass give the unit a timeless elegance based on simplicity and purity of design.

The manhattan range appeals to customers and clients by offering a more contemporary and minimalist appearance.

manhattan features

- Distinctive art deco styling.
- Optional alternative airflows for greater versatility.
- UV bonded glass sneeze guards removing screw fixings from customers line of sight.
- Super tropical condensing unit – 48 degree rated.
- Intelligent ECO - evaporation system.
- LED illumination (Chilled & Ambient Displays).

Various displays available in:



Chilled



Heated



Ambient







manhattan • chilled display well

- Flat bed chilled well, which is perfect for the display of salads, drinks and fruit.
- Gentle flow of convected air maintains pre-chilled food at a safe regulated temperature.
- The angle of the display deck can be adjusted for enhanced presentation.
- Gantry mounted controller installed on operators side (GO) as standard.
- The gantry controller can be installed on customer side (GC) on request.
- A wide range of optional extras are available for this display.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
MCW2-GO	2/1	825 x 660 x 560h	91	1.4	3300
MCW3-GO	3/1	1175 x 660 x 560h	108	1.7	3642
MCW4-GO	4/1	1525 x 660 x 560h	128	1.9	3925
MCW5-GO	5/1	1875 x 660 x 560h	141	1.9	4205
MCW6-GO	6/1	2225 x 660 x 560h	158	2.2	4734

manhattan • chilled display deck

- Flat bed chilled deck, which is perfect for the display of salads, drinks and fruit.
- Gentle flow of convected air maintains pre-chilled food at a safe regulated temperature.
- The angle of the display deck can be adjusted for enhanced presentation.
- Raised rear preparation shelf and glass riser to retain chilled air.
- Gantry mounted controller installed on operators side (GO) as standard.
- The gantry controller can be installed on customer side (GC) on request.
- A wide range of optional extras are available for this display.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
MCDK2-GO	2/1	825 x 764 x 560h	124	1.4	3670
MCDK3-GO	3/1	1175 x 764 x 560h	142	1.7	4090
MCDK4-GO	4/1	1525 x 764 x 560h	168	1.9	4400
MCDK5-GO	5/1	1875 x 764 x 560h	181	1.9	4715
MCDK6-GO	6/1	2225 x 764 x 560h	198	2.2	5335

manhattan • chilled display island well

- Flat bed chilled deck, which is perfect for the display of salads, drinks and fruit.
- Gentle flow of convected air maintains pre-chilled food at a safe regulated temperature.
- The angle of the display deck can be adjusted for enhanced presentation.
- Double-sided sneeze guard that can be accessed from both sides.
- A wide version is also available, which increases the depth to 810mm.
- Gantry mounted controller installed on operators side (GO) as standard.
- The gantry controller can be installed on customer side (GC) on request.
- A wide range of optional extras are available for this display.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
Chilled Island Well					
MCIW2-GO	2/1	825 x 660 x 560h	103	1.4	3885
MCIW3-GO	3/1	1175 x 660 x 560h	120	1.7	4300
MCIW4-GO	4/1	1525 x 660 x 560h	133	1.7	4630
MCIW5-GO	5/1	1875 x 660 x 560h	147	1.7	4980
MCIW6-GO	6/1	2225 x 660 x 560h	160	2.2	5580

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
Chilled Wide Island Well					
MCWIW3-GO	3/1	1175 x 810 x 560h	140	1.7	4550
MCWIW4-GO	4/1	1525 x 810 x 560h	160	1.9	4925
MCWIW5-GO	5/1	1875 x 810 x 560h	180	1.9	5280
MCWIW6-GO	6/1	2225 x 810 x 560h	200	2.2	5915



Image: MCW4-GO



Image: MCDK4-GO



Image: MCIW4-GO

manhattan • chilled display deli

- Fully enclosed chilled display deli designed for assisted service only.
- Gentle flow of convected air maintains pre-chilled food at a safe regulated temperature.
- Rear preparation shelf with optional chopping board.
- The angle of the display deck can be adjusted for enhanced presentation.
- The centre shelf is for the display of ambient produce.
- Gantry mounted controller installed on operators side (GO) as standard.
- New 2-tier version available on special request.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
Chilled Deli					
MCDL2-GO	2/1	825 x 763 x 560h	105	1.4	3965
MCDL3-GO	3/1	1175 x 763 x 560h	125	1.7	4400
MCDL4-GO	4/1	1525 x 763 x 560h	153	1.9	4775
MCDL5-GO	5/1	1875 x 763 x 560h	183	1.9	5370
MCDL6-GO	6/1	2225 x 763 x 560h	197	2.2	5880

Chilled Wide Deli

MCWDL2-GO	2/1	825 x 913 x 560h	105	1.4	4265
MCWDL3-GO	3/1	1175 x 913 x 560h	126	1.7	4695
MCWDL4-GO	4/1	1525 x 913 x 560h	158	1.9	5120
MCWDL6-GO	6/1	2225 x 913 x 560h	202	2.2	6240

manhattan • chilled display multideck

- Chilled display multidecks are designed for self help service.
- Gentle flow of convected air maintains pre-chilled food at a safe regulated temperature.
- Double-glazed, full height side hinged doors included as standard.
- The angle of the display deck can be adjusted for enhanced presentation.
- Gantry mounted controller installed on operators side (GO) - Doors.
- The gantry controller can be installed on customer side (GC) - Fixed Back.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price GO (£)	List Price GC (£)
Chilled 2 tier multideck						
MC2ASMD2-GO	2/1	825 x 660 x 560h	110	2.4	4590	4360
MC2ASMD3-GO	3/1	1175 x 660 x 560h	144	2.5	4900	4745
MC2ASMD4-GO	4/1	1525 x 660 x 560h	180	2.7	5415	5255
MC2ASMD5-GO	5/1	1875 x 660 x 560h	206	2.7	5635	—

Chilled 3 tier multideck

MC3ASMD2-GO	2/1	825 x 660 x 693h	144	2.4	4765	4535
MC3ASMD3-GO	3/1	1175 x 660 x 693h	161	2.5	5135	5020
MC3ASMD4-GO	4/1	1525 x 660 x 693h	204	2.7	5845	5720
MC3ASMD5-GO	5/1	1875 x 660 x 693h	248	2.7	6325	—

Chilled 4 tier multideck

MC4ASMD2-GO	2/1	825 x 660 x 853h	155	2.4	5060	4980
MC4ASMD3-GO	3/1	1175 x 660 x 853h	176	2.5	5590	5485
MC4ASMD4-GO	4/1	1525 x 660 x 853h	219	2.7	6140	6050

manhattan • cutlery condiment unit

- A self-contained unit with two levels of inclined container support frames.
- Offers capacity for 1/3 gastronorm cutlery containers at countertop level and 1/6 gastronorm high-level condiment containers.
- Optional extras are available (gastronorm containers not included as standard).

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	List Price (£)
MCCU2	2/1	825 x 660 x 598h	10	665
MCCU3	3/1	1175 x 660 x 598h	13	840





manhattan • heated display deli

- Fully enclosed heated display deli designed for assisted service only.
- This display deli maintains pre-heated, cooked food at a regulated temperature.
- Base display area is angled towards the customer for optimum food presentation.
- Gantry mounted controller installed on operators side (GO) as standard.
- A wide range of optional extras are available for this display.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
MHDL2-GO	2/1	825 x 660 x 560h	44	1.2	2890
MHDL3-GO	3/1	1175 x 660 x 560h	60	1.8	3315
MHDL4-GO	4/1	1525 x 660 x 560h	76	2.4	3740

manhattan • heated ceramic glass hotplate

- A ceramic hotplate display with individual elements per gastronorm module, collectively controlled by a single electronic controller.
- This display maintains pre-heated, cooked food at a regulated temperature.
- Quartz heat lights over display controlled electronically.
- Gantry mounted controller installed on operators side (GO) as standard.
- The gantry controller can be installed on customer side (GC) on request.
- A wide range of optional extras are available for this display.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
MHCGH2-GO	2/1	825 x 660 x 560h	29	1.0	2305
MHCGH3-GO	3/1	1175 x 660 x 560h	39	1.5	2585
MHCGH4-GO	4/1	1525 x 660 x 560h	50	1.9	2860
MHCGH5-GO	5/1	1875 x 660 x 560h	61	2.4	3215
MHCGH6-GO	6/1	2225 x 660 x 560h	75	2.9	3520

manhattan • heated bain marie

- The heated display bain marie offers unparalleled flexibility of use.
- This display maintains pre-heated, cooked food at a regulated temperature.
- Controllable top and base heat.
- Available as a wet well bain marie or dry well bain marie.
- Available in assisted service or self service.
- Gantry mounted controller installed on operators side (GO) as standard.
- The gantry controller can be installed on customer side (GC) on request.
- Gastronorm containers are an optional extra.
- A wide range of optional extras are available for this display.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
Dry Well Bain Marie					
MHBM2-GO	2/1	825 x 660 x 560h	30	1.5	2005
MHBM3-GO	3/1	1175 x 660 x 560h	40	2.2	2255
MHBM4-GO	4/1	1525 x 660 x 560h	51	2.9	2430
MHBM5-GO	5/1	1875 x 660 x 560h	62	3.7	2770
MHBM6-GO	6/1	2225 x 660 x 560h	89	4.4	3000

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
Wet Well Bain Marie					
MHWWBM2-GO	2/1	825 x 660 x 560h	30	1.9	2670
MHWWBM3-GO	3/1	1175 x 660 x 560h	40	3.1	3025
MHWWBM4-GO	4/1	1525 x 660 x 560h	51	3.9	3250
MHWWBM5-GO	5/1	1875 x 660 x 560h	62	5.1	3510
MHWWBM6-GO	6/1	2225 x 660 x 560h	89	6.3	3795



Image: MHDL4-GO



Image: MHCGH4-GO



Image: MHBM4-GO

manhattan - options and technical specifications

Optional extras

All Displays

	£
Glass edge protection (per edge).	From £27
Full height front glass and ends for assisted service	From £379
Supply lead (length)- 3.5 metre as standard. For lengths greater than 3.5m please specify.	£poa
Export packing case.	£95 (net price)

We strongly recommend the purchase of export packing cases for goods exported outside of mainland UK.

Gantry controllers are installed operator side (GO) as standard, but can be installed customer side (GC) on request- Not available for enclosed displays.

Chilled Displays

Non standard airflow kit for condensing unit.	£322
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Heated Displays

Drop-on 1/1 carving plate.	£370
Drop-in 1/1 ceran converter for bain marie.	£135
Drop-on round carving plate, adaptor and containers (Not available on deli).	£245

Cutlery Condiment Displays

Full set of stainless steel containers.	From £391
Set of two 1/1 inclined collars.	From £50

Chilled Multideck Displays

Shelf edge ticket strips (clear).	From £38
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Refrigerant

All chilled units supplied with R290 as standard refrigerant. Alternative gases available upon request.

List price

Standard technical specifications

All Displays

General construction from 304 and 430 grade polished stainless steel.
Toughened glass over-shelf/sneeze screen.
Full internal fuse protection.
Electronic controllers located in gantry as standard.

Heated Displays

Quartz top heat controlled by step-less electronic energy controller.
Lower heat rod elements on bain marie controlled electronically.
Lower heat mat elements on ceran hotplates controlled electronically.
Designed to take GN containers up to 150mm deep in all bain marie displays.

Chilled Displays

Chilled by recirculated cold air using fan blown evaporator.
Water level sensor with Integral condensing unit and automatic condensate evaporator.
Resettable high pressure safety switch.
Digital electronic temperature control.
Display temperature 3-5°C in 25°C ambient at 50% relative humidity.
Standard airflow comes in from the customer side and out of the operator side.
The angle of the display deck can be adjusted for enhanced presentation.
Chilled Wells are designed to take 65mm deep (max) GN containers

Power Supplies

All units are supplied with a 3.5m lead as standard, suitable for use with a 220/240volt supply.

We strongly recommend that the supply is protected by a suitably rated residual current protection device.

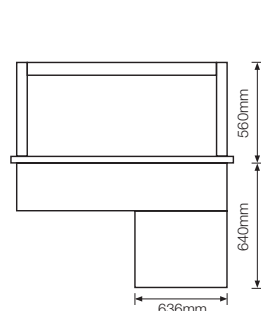
Wattage

Units range from 1.2 kw to 6.3kw.

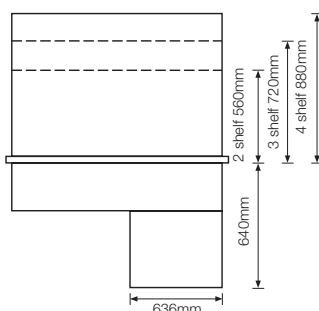
Units up to 3kw are supplied complete with 13amp plug-top. Items above 3kw will need to be hardwired or fitted with commando plug.

Chilled Displays

Well, Deck and Deli

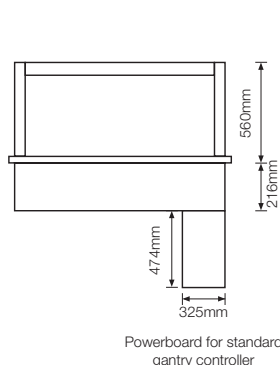


Multideck

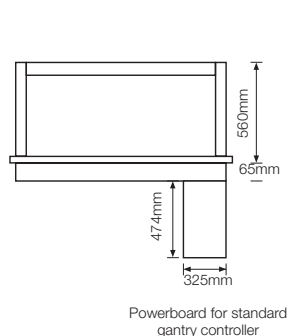


Heated Displays

Bain Marie and Deli



Ceramic Glass Hotplate



integrale



The original integrale is still going strong after over 17 years since the range was first introduced.

Over the years the efficiency of integrale has been developed and enhanced, whilst keeping its popular and traditional visual style.

integrale is sure to catch the eye of today's interior designer, as the specification ensures that the range offers exceptional value for money.

integrale displays feature satin and brightly polished stainless steel with multi-layered chromium plating and curved toughened glass. The vertical gantry arms give the range a simplistic but effective visual appearance.

If you're looking for a reliable and stylish display, which offers excellent value for money then integrale is the perfect solution.

integrale features

- Excellent value for money.
- Optional alternative airflows for greater versatility.
- Super tropical condensing unit – 48 degree rated.
- Intelligent ECO - evaporation system.
- LED illumination (Chilled & Ambient Displays).

Various displays available in:



Chilled



Heated



Ambient







integrale • chilled display well

- Flat bed chilled well, which is perfect for the display of salads, drinks and fruit.
- Gentle flow of convected air maintains pre-chilled food at a safe regulated temperature.
- The angle of the display deck can be adjusted for enhanced presentation.
- Gantry mounted controller installed on operators side (GO) as standard.
- The gantry controller can be installed on customer side (GC) on request.
- A wide range of optional extras are available for this display.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
ICW2-GO	2/1	825 x 660 x 535h	91	1.4	3010
ICW3-GO	3/1	1175 x 660 x 535h	108	1.7	3320
ICW4-GO	4/1	1525 x 660 x 535h	128	1.9	3590
ICW5-GO	5/1	1875 x 660 x 535h	141	1.9	3800
ICW6-GO	6/1	2330 x 660 x 535h	158	2.2	4380



Image: ICW4-GO

integrale • chilled display deck

- Flat bed chilled deck, which is perfect for the display of salads, drinks and fruit.
- Gentle flow of convected air maintains pre-chilled food at a safe regulated temperature.
- The angle of the display deck can be adjusted for enhanced presentation.
- Raised rear preparation shelf and glass riser to retain chilled air.
- Gantry mounted controller installed on operators side (GO) as standard.
- The gantry controller can be installed on customer side (GC) on request.
- A wide range of optional extras are available for this display.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
ICDK2-GO	2/1	825 x 764 x 535h	124	1.4	3325
ICDK3-GO	3/1	1175 x 764 x 535h	142	1.7	3680
ICDK4-GO	4/1	1525 x 764 x 535h	168	1.9	3990
ICDK5-GO	5/1	1875 x 764 x 535h	181	1.9	4230
ICDK6-GO	6/1	2330 x 764 x 535h	198	2.2	4880



Image: ICDK4-GO

integrale • chilled display island well

- Flat bed chilled deck, which is perfect for the display of salads, drinks and fruit.
- Gentle flow of convected air maintains pre-chilled food at a safe regulated temperature.
- The angle of the display deck can be adjusted for enhanced presentation.
- Double-sided sneeze guard that can be accessed from both sides.
- A wide version is also available, which increases the depth to 810mm.
- Gantry mounted controller installed on operators side (GO) as standard.
- The gantry controller can be installed on customer side (GC) on request.
- A wide range of optional extras are available for this display.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
Chilled Island Well					
ICIW3-GO	3/1	1175 x 660 x 535h	118	1.7	3870
ICIW4-GO	4/1	1525 x 660 x 535h	145	1.9	4160
ICIW6-GO	6/1	2330 x 660 x 535h	165	2.2	5145
Chilled Wide Island Well					
ICWIW3-GO	3/1	1175 x 810 x 535h	140	1.7	4185
ICWIW4-GO	4/1	1525 x 810 x 535h	160	1.9	4520
ICWIW6-GO	6/1	2330 x 810 x 535h	170	2.2	5565



Image: ICIW4-GO



integrale • chilled display deli

- Fully enclosed chilled display deli designed for assisted service only.
- Gentle flow of convected air maintains pre-chilled food at a safe regulated temperature.
- Rear preparation shelf with optional chopping board.
- The angle of the display deck can be adjusted for enhanced presentation.
- The centre shelf is for the display of ambient produce.
- Gantry mounted controller installed on operators side (GO) as standard.
- New 2-tier version available on special request.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
Chilled Deli					
ICDL2-GO	2/1	825 x 764 x 535h	103	1.4	3705
ICDL3-GO	3/1	1175 x 764 x 535h	125	1.7	4205
ICDL4-GO	4/1	1525 x 764 x 535h	153	1.9	4565
ICDL5-GO	5/1	1875 x 764 x 535h	183	1.9	4880
ICDL6-GO	6/1	2330 x 764 x 535h	197	2.2	5775

Chilled Wide Deli

ICWDL2-GO	2/1	825 x 914 x 535h	105	1.4	3890
ICWDL3-GO	3/1	1175 x 914 x 535h	126	1.7	4400
ICWDL4-GO	4/1	1525 x 914 x 535h	158	1.9	4795
ICWDL5-GO	5/1	1875 x 914 x 535h	190	1.9	5195
ICWDL6-GO	6/1	2330 x 914 x 535h	197	2.2	6050

integrale • chilled display multideck

- Chilled display multidecks are designed for self help service.
- Gentle flow of convected air maintains pre-chilled food at a safe regulated temperature.
- Double-glazed, full height side hinged doors included as standard.
- The angle of the display deck can be adjusted for enhanced presentation.
- Gantry mounted controller installed on operators side (GO) - Doors.
- The gantry controller can be installed on customer side (GC) - Fixed Back.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price GO (£)	List Price GC (£)
Chilled 2 tier multideck						
IC2ASMD2-GO	2/1	825 x 660 x 533h	110	2.4	4400	4280
IC2ASMD3-GO	3/1	1175 x 660 x 533h	144	2.5	4765	4595
IC2ASMD4-GO	4/1	1525 x 660 x 533h	180	2.7	5260	5090

Chilled 3 tier multideck

IC3ASMD2-GO	2/1	825 x 660 x 693h	144	2.4	4520	4435
IC3ASMD3-GO	3/1	1175 x 660 x 693h	161	2.5	4980	4855
IC3ASMD4-GO	4/1	1525 x 660 x 693h	204	2.7	5695	5570
IC3ASMD5-GO	5/1	1875 x 660 x 693h	238	2.7	5928	5928

Chilled 4 tier multideck

IC4ASMD2-GO	2/1	825 x 660 x 853h	155	2.4	4965	4875
IC4ASMD3-GO	3/1	1175 x 660 x 853h	176	2.5	5430	5290
IC4ASMD4-GO	4/1	1525 x 660 x 853h	219	2.7	5965	5925

integrale • cutlery condiment unit

- A self-contained unit with two levels of inclined container support frames.
- Offers capacity for 1/3 gastronorm cutlery containers at countertop level and 1/6 gastronorm high-level condiment containers.
- Optional extras are available (gastronorm containers not included as standard).

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	List Price (£)
ICCU2	2/1	825 x 660 x 625h	10	660
ICCU3	3/1	1175 x 660 x 625h	13	805



Image: ICDL4-GO



Image: IC2ASMD4-GO



Image: ICCU2-GO



integrale • heated display deli

- Fully enclosed heated display deli designed for assisted service only.
- This display deli maintains pre-heated, cooked food at a regulated temperature.
- Base display area is angled towards the customer for optimum food presentation.
- Gantry mounted controller installed on operators side (GO) as standard.
- A wide range of optional extras are available for this display.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
IHDL2-GO	2/1	825 x 660 x 535h	44	1.2	2555
IHDL3-GO	3/1	1175 x 660 x 535h	60	1.8	3050
IHDL4-GO	4/1	1525 x 660 x 535h	76	2.4	3470

integrale • heated ceramic glass hotplate

- A ceramic hotplate display with individual elements per gastronorm module, collectively controlled by a single electronic controller.
- This display maintains pre-heated, cooked food at a regulated temperature.
- Quartz heat lights over display controlled electronically.
- Gantry mounted controller installed on operators side (GO) as standard.
- The gantry controller can be installed on customer side (GC) on request.
- A wide range of optional extras are available for this display.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
IHCGH2-GO	2/1	825 x 660 x 535h	29	1.0	2205
IHCGH3-GO	3/1	1175 x 660 x 535h	39	1.5	2460
IHCGH4-GO	4/1	1525 x 660 x 535h	50	1.9	2735
IHCGH5-GO	5/1	1875 x 660 x 535h	61	2.4	3025
IHCGH6-GO	6/1	2330 x 660 x 535h	75	2.9	3425

integrale • heated bain marie

- The heated display bain marie offers unparalleled flexibility of use.
- This display maintains pre-heated, cooked food at a regulated temperature.
- Controllable top and base heat.
- Available as a wet well bain marie or dry well bain marie.
- Available in assisted service or self service.
- Gantry mounted controller installed on operators side (GO) as standard.
- The gantry controller can be installed on customer side (GC) on request.
- Gastronorm containers are an optional extra.
- A wide range of optional extras are available for this display.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
Dry Well Bain Marie					
IHBM2-GO	2/1	825 x 660 x 535h	30	1.5	1860
IHBM3-GO	3/1	1175 x 660 x 535h	40	2.2	2080
IHBM4-GO	4/1	1525 x 660 x 535h	51	2.9	2300
IHBM5-GO	5/1	1875 x 660 x 535h	62	3.7	2535
IHBM6-GO	6/1	2330 x 660 x 535h	89	4.4	2840

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
Wet Well Bain Marie					
IHWBWM2-GO	2/1	825 x 660 x 535h	30	1.9	2450
IHWBWM3-GO	3/1	1175 x 660 x 535h	40	3.1	2700
IHWBWM4-GO	4/1	1525 x 660 x 535h	51	3.9	2950
IHWBWM5-GO	5/1	1875 x 660 x 535h	62	5.1	3210
IHWBWM6-GO	6/1	2330 x 660 x 535h	89	6.3	3615



Image: IHDL4-GO



Image: IHCGH4-GO



Image: IHBM4-GO



integrale - options and technical specifications

Optional extras

All Displays	£
Glass edge protection (per edge).	From £20
Full height front glass and ends for assisted service.	From £344
Supply lead (length)- 3.5 metre as standard. For lengths greater than 3.5m please specify.	£poa
Export packing case.	£95 (net price)

We strongly recommend the purchase of export packing cases for goods exported outside of mainland UK.

Gantry controllers are installed operator side (GO) as standard, but can be installed customer side (GC) on request- Not available for enclosed displays.

Chilled Displays

Non standard airflow kit for condensing unit.	£322
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Heated Displays

Drop-on 1/1 carving plate.	£356
Drop-in 1/1 ceran converter for bain marie.	£133
Drop-on round carving plate, adaptor and containers (Not available on deli).	£235

Cutlery Condiment Displays

Full set of stainless steel containers.	From £391
Set of two 1/1 inclined collars.	From £50

Chilled Multideck Displays

Shelf edge ticket strips (clear).	From £38
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Refrigerant

All chilled units supplied with R290 as standard refrigerant. Alternative gases available upon request.

List price

Standard technical specifications

All Displays

General construction from 304 and 430 grade polished stainless steel.

Curved toughened glass over-shelf/sneeze screen.

Full internal fuse protection.

Electronic controllers located in gantry as standard.

Heated Displays

Quartz top heat controlled by step-less electronic energy controller.

Lower heat rod elements on bain marie controlled electronically.

Lower heat mat elements on ceran hotplates controlled electronically.

Designed to take GN containers up to 150mm deep in all bain marie displays.

Chilled Displays

Chilled by recirculated cold air using fan blown evaporator.

Water level sensor with Integral condensing unit and automatic condensate evaporator.

Resettable high pressure safety switch.

Digital electronic temperature control.

Display temperature 3-5°C in 25°C ambient at 50% relative humidity.

Standard airflow comes in from the customer side and out of the operator side.

The angle of the display deck can be adjusted for enhanced presentation.

Chilled Wells are designed to take 65mm deep (max) GN containers.

Power Supplies

All units are supplied with a 3.5m lead as standard, suitable for use with a 220/240volt supply.

We strongly recommend that the supply is protected by a suitably rated residual current protection device.

Wattage

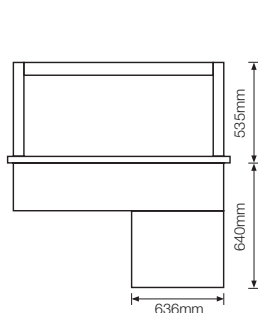
Units range from 1.2 kw to 6.3kw.

Units up to 3kw are supplied complete with 13amp plug-top.

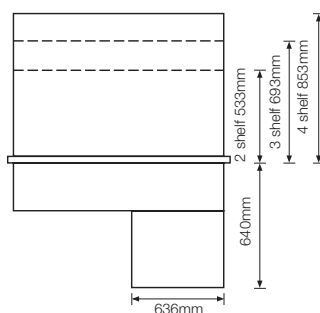
Items above 3kw will need to be hardwired or fitted with commando plug.

Chilled Displays

Well, Deck and Deli

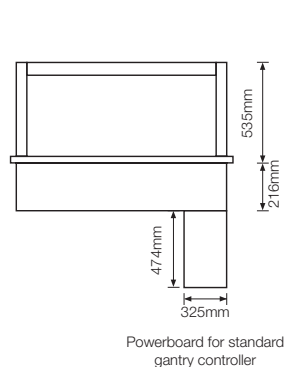


Multideck

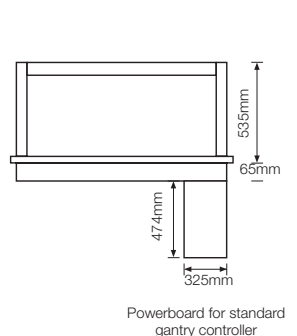


Heated Displays

Bain Marie and Deli



Ceramic Glass Hotplate



da vinci



Beautiful, sculpted and superbly engineered, the da vinci range is a work of art in itself.

The range combines of satin and brightly polished stainless steel, multi layer chromium plating, finely polished curved glass edges and subtly textured epoxy paint.

The glass curvature is also reflected in da vinci's gently arcing supports and elliptical lighting duct.

The result is a drop-in display range that gives you the best of both worlds. Stylish good looks, together with an unbeatable performance.

da vinci features

- Stunning curved styling.
- Optional alternative airflows for greater versatility.
- Super tropical condensing unit – 48 degree rated.
- Intelligent ECO - evaporation system.
- LED illumination (Chilled & Ambient Displays).

Various displays available in:



Chilled



Heated



Ambient







da vinci • chilled display well

- Flat bed chilled well, which is perfect for the display of salads, drinks and fruit.
- Gentle flow of convected air maintains pre-chilled food at a safe regulated temperature.
- The angle of the display deck can be adjusted for enhanced presentation.
- Gantry mounted controller installed on operators side (GO) as standard.
- The gantry controller can be installed on customer side (GC) on request.
- A wide range of optional extras are available for this display.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
DCW2-GO	2/1	825 x 660 x 607h	91	1.4	3380
DCW3-GO	3/1	1175 x 660 x 607h	108	1.7	3720
DCW4-GO	4/1	1525 x 660 x 607h	128	1.9	4040
DCW5-GO	5/1	1875 x 660 x 607h	141	1.9	4235



Image: DCW4-GO

da vinci • chilled display deck

- Flat bed chilled deck, which is perfect for the display of salads, drinks and fruit.
- Gentle flow of convected air maintains pre-chilled food at a safe regulated temperature.
- The angle of the display deck can be adjusted for enhanced presentation.
- Raised rear preparation shelf and glass riser to retain chilled air.
- Gantry mounted controller installed on operators side (GO) as standard.
- The gantry controller can be installed on customer side (GC) on request.
- A wide range of optional extras are available for this display.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
DCK2-GO	2/1	825 x 764 x 607h	124	1.4	3740
DCK3-GO	3/1	1175 x 764 x 607h	142	1.7	4140
DCK4-GO	4/1	1525 x 764 x 607h	168	1.9	4555
DCK5-GO	5/1	1875 x 764 x 607h	181	1.9	4760



Image: DCK4-GO

da vinci • chilled display island well

- Flat bed chilled deck, which is perfect for the display of salads, drinks and fruit.
- Gentle flow of convected air maintains pre-chilled food at a safe regulated temperature.
- The angle of the display deck can be adjusted for enhanced presentation.
- Double-sided sneeze guard that can be accessed from both sides.
- A wide version is also available, which increases the depth to 810mm.
- Gantry mounted controller installed on operators side (GO) as standard.
- The gantry controller can be installed on customer side (GC) on request.
- A wide range of optional extras are available for this display.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
Chilled Island Well					
DCIW3-GO	3/1	1175 x 660 x 535h	118	1.7	3995
DCIW4-GO	4/1	1525 x 660 x 535h	145	1.9	4395
Chilled Wide Island Well					
DCWIW3-GO	3/1	1175 x 810 x 560h	140	1.7	4315
DCWIW4-GO	4/1	1525 x 810 x 560h	160	1.9	4765



Image: DCIW4-GO

da vinci • chilled display deli

- Fully enclosed chilled display deli designed for assisted service only.
- Gentle flow of convected air maintains pre-chilled food at a safe regulated temperature.
- Rear preparation shelf with optional chopping board.
- The angle of the display deck can be adjusted for enhanced presentation.
- The centre shelf is for the display of ambient produce.
- Gantry mounted controller installed on operators side (GO) as standard.
- New 2-tier version available on special request.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
Chilled Deli					
DCDL2-GO	2/1	825 x 764 x 607h	103	1.4	4145
DCDL3-GO	3/1	1175 x 764 x 607h	125	1.7	4560
DCDL4-GO	4/1	1525 x 764 x 607h	153	1.9	5045
DCDL5-GO	5/1	1980 x 764 x 607h	183	1.9	5575

Chilled Wide Deli

DCWDL2-GO	2/1	825 x 914 x 607h	105	1.4	4295
DCWDL3-GO	3/1	1175 x 914 x 607h	126	1.7	4740
DCWDL4-GO	4/1	1525 x 914 x 607h	158	1.9	5280

da vinci • chilled display multideck

- Chilled display multidecks are designed for self help service.
- Gentle flow of convected air maintains pre-chilled food at a safe regulated temperature.
- Double-glazed, full height side hinged doors included as standard.
- The angle of the display deck can be adjusted for enhanced presentation.
- Gantry mounted controller installed on operators side (GO) - Doors.
- The gantry controller can be installed on customer side (GC) - Fixed Back.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price GO (£)	List Price GC (£)
Chilled 2 tier multideck						
DC2ASMD2-GO	2/1	825 x 660 x 613h	110	2.4	4940	4830
DC2ASMD3-GO	3/1	1175 x 660 x 613h	144	2.5	5360	5185
DC2ASMD4-GO	4/1	1525 x 660 x 613h	180	2.7	5795	6505

Chilled 3 tier multideck

DC3ASMD2-GO	2/1	825 x 660 x 773h	105	2.4	5110	5020
DC3ASMD3-GO	3/1	1175 x 660 x 773h	126	2.5	5615	5475
DC3ASMD4-GO	4/1	1525 x 660 x 773h	158	2.7	6275	6125

Chilled 4 tier multideck

DC4ASMD2-GO	2/1	825 x 660 x 933h	155	2.4	5590	5495
DC4ASMD3-GO	3/1	1175 x 660 x 933h	176	2.5	6100	5960
DC4ASMD4-GO	4/1	1525 x 660 x 933h	219	2.7	6580	6465

da vinci • cutlery condiment unit

- A self-contained unit with two levels of inclined container support frames.
- Offers capacity for 1/3 gastronorm cutlery containers at countertop level and 1/6 gastronorm high-level condiment containers.
- Optional extras are available (gastronorm containers not included as standard).

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	List Price (£)
DCCU2	2/1	825 x 660 x 578h	10	720
DCCU3	3/1	1175 x 660 x 578h	13	855



Image: DCDL4-GO



Image: DC3ASMD3-GO



Image: DCCU2-GO



da vinci • heated display deli

- Fully enclosed heated display deli designed for assisted service only.
- This display deli maintains pre-heated, cooked food at a regulated temperature.
- Base display area is angled towards the customer for optimum food presentation.
- Gantry mounted controller installed on operators side (GO) as standard.
- A wide range of optional extras are available for this display.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
DHDL2-GO	2/1	825 x 660 x 607h	44	1.2	2930
DHDL3-GO	3/1	1175 x 660 x 607h	60	1.8	3340
DHDL4-GO	4/1	1525 x 660 x 607h	76	2.4	3945



Image: DHDL4-GO

da vinci • heated ceramic glass hotplate

- A ceramic hotplate display with individual elements per gastronorm module, collectively controlled by a single electronic controller.
- This display maintains pre-heated, cooked food at a regulated temperature.
- Quartz heat lights over display controlled electronically.
- Gantry mounted controller installed on operators side (GO) as standard.
- The gantry controller can be installed on customer side (GC) on request.
- A wide range of optional extras are available for this display.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
DHCGH2-GO	2/1	825 x 660 x 607h	39	1.0	2445
DHCGH3-GO	3/1	1175 x 660 x 607h	39	1.5	2750
DHCGH4-GO	4/1	1525 x 660 x 607h	50	1.9	3130
DHCGH5-GO	5/1	1875 x 660 x 607h	61	2.4	3250



Image: DHCGH4-GO

da vinci • heated bain marie

- The heated display bain marie offers unparalleled flexibility of use.
- This display maintains pre-heated, cooked food at a regulated temperature.
- Controllable top and base heat.
- Available as a wet well bain marie or dry well bain marie.
- Available in assisted service or self service.
- Gantry mounted controller installed on operators side (GO) as standard.
- The gantry controller can be installed on customer side (GC) on request.
- Gastronorm containers are an optional extra.
- A wide range of optional extras are available for this display.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
Dry Well Bain Marie					
DHBM2-GO	2/1	825 x 660 x 607h	30	1.5	2130
DHBM3-GO	3/1	1175 x 660 x 607h	40	2.2	2395
DHBM4-GO	4/1	1525 x 660 x 607h	51	2.9	2690
DHBM5-GO	5/1	1875 x 660 x 607h	62	3.7	2860

Wet Well Bain Marie

DHWWBM2-GO	2/1	825 x 660 x 607h	30	1.9	2765
DHWWBM3-GO	3/1	1175 x 660 x 607h	40	3.1	3155
DHWWBM4-GO	4/1	1525 x 660 x 607h	51	3.9	3525
DHWWBM5-GO	5/1	1875 x 660 x 607h	62	5.1	3650



Image: DHBM4-GO

da vinci - options and technical specifications

Optional extras

All Displays	£
Glass edge protection (per edge).	From £20
Full height front glass and ends for assisted service.	From £379
Supply lead (length)- 3.5 metre as standard. For lengths greater than 3.5m please specify.	£poa
Export packing case.	£95 (net price)

We strongly recommend the purchase of export packing cases for goods exported outside of mainland UK.

Gantry controllers are installed operator side (GO) as standard, but can be installed customer side (GC) on request- Not available for enclosed displays.

Chilled Displays

Non standard airflow kit for condensing unit.	£322
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Heated Displays

Drop-on 1/1 carving plate.	£356
Drop-in 1/1 ceran converter for bain marie.	£133
Drop-on round carving plate, adaptor and containers (Not available on deli).	£235

Cutlery Condiment Displays

Full set of stainless steel containers.	From £391
Set of two 1/1 inclined collars.	From £50

Chilled Multideck Displays

Shelf edge ticket strips (clear).	From £38
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Refrigerant

All chilled units supplied with R290 as standard refrigerant. Alternative gases available upon request.

List price

Standard technical specifications

All Displays

General construction from 304 and 430 grade polished stainless steel.

Curved toughened glass over-shelf/sneeze screen.

Full internal fuse protection.

Electronic controllers located in gantry as standard.

Heated Displays

Quartz top heat controlled by step-less electronic energy controller.

Lower heat rod elements on bain marie controlled electronically.

Lower heat mat elements on ceran hotplates controlled electronically.

Designed to take GN containers up to 150mm deep in all bain marie displays.

Chilled Displays

Chilled by recirculated cold air using fan blown evaporator.

Water level sensor with Integral condensing unit and automatic condensate evaporator.

Re-settable high pressure safety switch.

Digital electronic temperature control.

Display temperature 3-5°C in 25°C ambient at 50% relative humidity.

Standard airflow comes in from the customer side and out of the operator side.

The angle of the display deck can be adjusted for enhanced presentation.

Chilled Wells are designed to take 65mm deep (max) GN containers

Power Supplies

All units are supplied with a 3.5m lead as standard, suitable for use with a 220/240volt supply.

We strongly recommend that the supply is protected by a suitably rated residual current protection device.

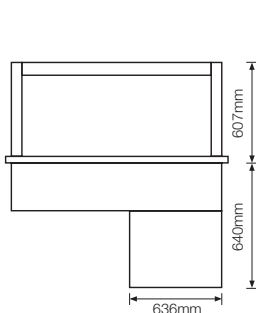
Wattage

Units range from 1.2 kw to 5.1 kw.

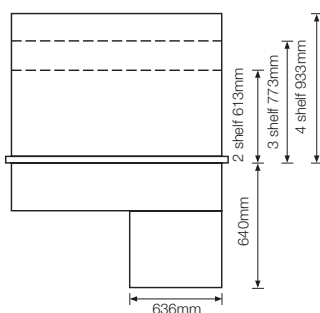
Units up to 3kw are supplied complete with 13amp plug-top. Items above 3kw will need to be hardwired or fitted with commando plug.

Chilled Displays

Well, Deck and Deli

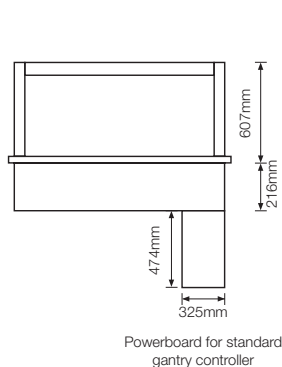


Multideck

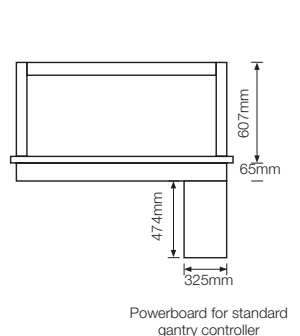


Heated Displays

Bain Marie and Deli



Ceramic Glass Hotplate



Please note that height of the Da Vinci Island Well is 591mm



Plate dispensers



- Self levelling plate dispensers.
- Heated and ambient units available.
- Accept plate sizes from 175mm to 295mm in diameter.
- Easily adjustable to accommodate a wide range of plate weights.
- Heated units controlled thermostatically.
- Designed to drop into a circular cut-out within countertop.
- Highest quality of finish to match display units.
- Low friction roller bearing plate supports.
- Mobile plate dispenser also available on request.
- Heated units supplied with 1000mm cable and 13amp plug without switch or neon, unit must be controlled through main counter body.

Stock Code	Overall max plate size mm	Weight kg	Wattage kw	List Price £
Ambient plate dispenser				
IA175	175	2	N/A	435
IA195	195	3	N/A	450
IA235	235	4	N/A	465
IA255	255	5	N/A	480
IA275	275	6	N/A	495
IA295	295	7	N/A	510
Heated plate dispenser				
IH175	175	2.5	0.6	575
IH195	195	3.5	0.6	595
IH235	235	4.5	0.6	615
IH255	255	5.5	0.6	635
IH275	275	6.5	0.6	655
IH295	295	7.5	0.6	675



Hot cupboard



- Roll under mobile hot cupboard.
- This unit maintains pre-heated cooked food at a regulated temperature.
- Includes mid shelf and sliding doors as standard.
- Supplied with 1500mm lead and 13amp plug top.

Stock Code	Overall size mm	Weight kg	Wattage kw	List Price £
IMHC9	942 x 693 x 569h	30	2.5	1255
IMHC12	1242 x 693 x 569h	40	2.5	1480
IMHC15	1542 x 693 x 569h	50	2.5	1605

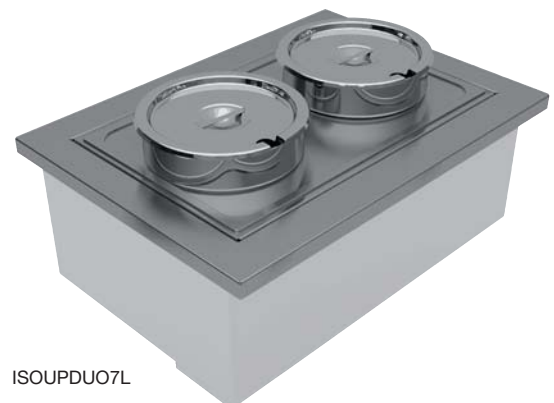


Heated display soup units



- This display maintains pre-heated cooked soup at a regulated temperature.
- The ISOUPDUO comes with 7L (x2) or 10L (x2) stainless steel containers complete with lids.
- The ISOUPSOLO comes with either a 7L or 10L container.
- The ISOUPSOLO (DT) option comes with either a 7L or 10L (x2) container plus drip tray.
- Thermostatically controlled.

Stock Code	Capacity litres	Overall size mm	Weight kg	Wattage kw	List Price £
ISOUPDUO7L	2 x 7	475 x 660 x 215	10	0.75	970
ISOUPDUO10L	2 x 10	475 x 660 x 215	12.5	0.75	970
ISOUPSOLO7L	1 x 7	475 x 660 x 215	10	0.75	815
ISOUPSOLO10L	1 x 10	475 x 660 x 215	12.5	0.75	815
ISOUPSOLO7LDT	1 x 7	475 x 660 x 215	10	0.75	870
ISOUPSOLO10LDT	2 x 10	475 x 660 x 215	12.5	0.75	870





Ice-cream conservator



- The units are built for drop-in application and are constructed internally from 304G stainless steel with a lockable glass sliding lid.
- The visible top flange and sliding door mechanism is protected from frost build up by an in-built thermal break and concealed trace heaters.
- The temperature range is adjustable to give a choice of working temperatures between +5°C and -25°C for storage of a wide range of products.
- Each unit has a top working tier and an additional lower tier for storage of 2No or 4No back containers dependent on model size.

Stock Code	Capacity litres	Overall size mm	Wattage kw	List Price £
IICU2	4 x 5 litres	600 x 535 x 730h	1.7	3150
IICU4	8 x 5 litres	950 x 535 x 730h	1.7	3465



IICU4

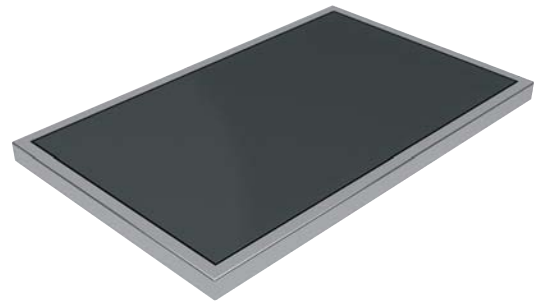
Bain marie drop-in options



Single hot ceran

- Available in 1/1 gastronorm size.
- For display of pre-heated food in ceramic or oven to table type dishes.

Stock Code	Weight kg	Capacity gn	List Price £
ICGI1	2.6	1 x 1/1	135



Rectangular carving pad

- Rectangular spiked vitreous enameled cast iron carving pad.
- Available in 1/1 gastronorm size.
- Juice collection channel with central spiked area for carving.

Stock Code	Weight kg	Capacity gn	List Price £
IGCP1	18	1 x 1/1	370



Circular carving pad

- 300 mm diameter spiked vitreous enameled cast iron carving pad.
- Adaptor plate to accept carving pad and two 1/6 gn containers.
- Containers included.
- Locates into 1/1 gn bain marie cut-out.

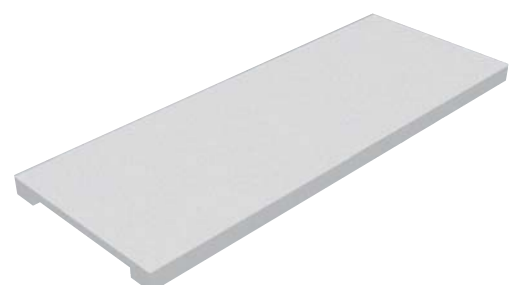
Stock Code	Description	Weight kg	Capacity gn	List Price £
ICCP1	(with containers)	12	1 x 1/1	245
ICCP2	(without containers)	12	1 x 1/1	185

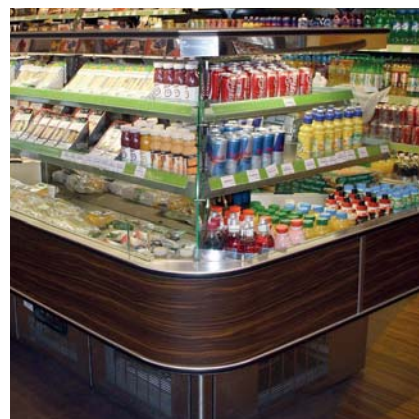
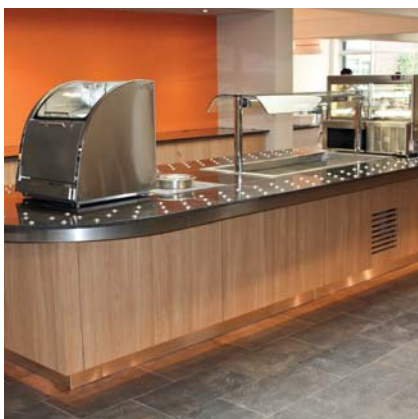
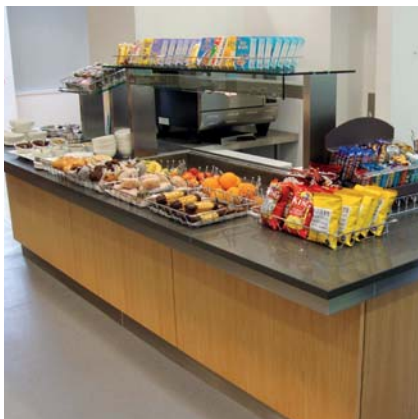


Polyethylene chopping board

- The chopping board is a part of a complementary range of optional extras for use with the idesign range.
- Specific to the chilled deli and chilled deck displays, it simply clips onto the rear preparation shelf.
- Other colours available - blue, red, yellow and green.

Stock Code	Overall size mm	Weight kg	List Price £
IPCB1	600 x 230 x 25h	2	75





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