

## Capital Equipment for the Public Sector



Proudly Partnered with Leading Brands



# Capital Equipment for the Public Sector



## The iCombi Pro. This is me.

I am experienced, think, learn, forget nothing, watch and adapt. I know the desired result, adapt the humidity, air speed and temperature automatically. Thanks to my intelligence, I will dynamically respond to your requirements.

Has the cooking cabinet door been open too long? Is the steak thicker than usual? Are there more chips than the last time? I will automatically adjust the settings and deliver your desired result. Time and time again. With extreme efficiency.

After all, that's what my intelligence is for.

### Rational iCombi Pro Combination Ovens

MODEL	DESCRIPTION	SIZE	GASTRONORM	STOCK CODE
6-1/1	6 Grid	850mm W x 842mm D x 804mm H	6x1/1	WICP0611
10-1/1	10 Grid	850mm W x 842mm D x 1064mm H	10x1/1	WICP1011
20-1/1	20 Grid	877mm W x 913mm D x 1872mm H	20x1/1	WICP2011
20-2/1	40 Grid	1082mm W x 1118mm D x 1872mm H	20x2/1	WICP2021

### Rational iVario VCC Oil Cart

MODEL	DESCRIPTION	SIZE	POWER	STOCK CODE
FRIMA VCC	iVario	603mm W x 655mm D x 1085mm H	2.8KW	WFRIM999



## CiBO+ Counter Top Fast Ovens by Lincat



CiBO+ uses a unique combination of three different heat sources – Microwave, TurboAir and ContactBase – to deliver fast, quality results. Space-saving and compact, it operates from a 13-amp plug and is ventless.

This eliminates the need for costly ventilation and makes it suitable for a wide variety of cafés, bars, restaurants and quick-serve outlets, as well as event and mobile catering.

### CiBO+ Counter Top Fast Oven

MODEL	DESCRIPTION	SIZE	STOCK CODE
CIBOPLUS/B	Black	395mm W x 728mm D x 640mm H	WRCB6000
CIBOPLUS/P	Purple	395mm W x 728mm D x 640mm H	WRCB6002
CIBOPLUS/G	Green	395mm W x 728mm D x 640mm H	WRCB6014
CIBOPLUS/R	Red	395mm W x 728mm D x 640mm H	WRCB6006



# Capital Equipment for the Public Sector

## Bratt Pans

Bratt pans have 6 different cooking options which are: griddle, shallow and deep fry, boil, simmer and stew. They have precise control with a variable fast acting thermostat.



### Rational iVario Pro

**Model:** Pro L  
**Size:** 1030mm W x 894mm D x 1078mm H  
**Power (Electric):** 27kW  
**Capacity:** 100Ltr  
**Tilt:** Electric  
**Stock Code:** WIVC0100



### Chieftain Manual Bratt Pan (Gas)

**Model:** G2994  
**Size:** 900mm W x 770mm D x 890mm H  
**Power (Gas):** 59,700btu/hr  
**Capacity:** 60Ltr Water, 21Ltr Oil  
**Tilt:** Manual  
**Stock Code:** WRBP2994

### Chieftain Manual Bratt Pan (Electric)

**Model:** E2994  
**Size:** 900mm W x 770mm D x 890mm H  
**Power (Electric):** 8.8kW  
**Capacity:** 60Ltr Water, 21Ltr Oil  
**Tilt:** Manual  
**Stock Code:** WRBP1995



### Blue Seal Powered Tilt Bratt Pan (Gas)

**Model:** G580-12E  
**Size:** 1200mm W x 870mm D x 1255mm H  
**Power (Gas):** 85,300btu/hr  
**Capacity:** 120Ltr  
**Tilt:** Manual  
**Stock Code:** WBSB9580

### Blue Seal Powered Tilt Bratt Pan (Electric)

**Model:** E580-12  
**Size:** 1200mm W x 812mm D x 1085mm H  
**Power (Electric):** 17kW  
**Capacity:** 120Ltr  
**Tilt:** Powered  
**Stock Code:** BSBP5812



## Falcon Dominator Fryers

The Dominator Plus gas and electric, single and twin pan fryers, are all designed to be easy to use and easy to clean. High output and fast recovery times ensure that you cope with the busiest service periods, whilst features such as the removable basket hanger make cleaning quick and easy.



### Falcon Dominator Single & Twin Tank Fryers (Natural or Propane Gas)

MODEL	DESCRIPTION	SIZE	POWER	STOCK CODE
G3830	Single Basket	300mm W x 770mm D x 1090mm H	19.91kW	WWFF2830
G3860	Twin Basket	600mm W x 770mm D x 1090mm H	35.75kW	WWFF2860
G3865	Twin Basket	600mm W x 770mm D x 1090mm H	39.82kW	WWFF2865

### Falcon Dominator Single & Twin Tank Fryers (Electric)

MODEL	DESCRIPTION	SIZE	POWER	STOCK CODE
E3860	Twin Basket	600mm W x 770mm D x 1000mm H	400V	WWEF3860
E3865	Twin Basket	600mm W x 770mm D x 1000mm H	400V	WWEF3865

## Lincat Opus 800 Fryers

High volume, high quality cooking is simple with the powerful Opus 800 series of 800mm deep oven ranges, boiling tops, fryers, grills, griddles, and bratt pans. Designed to heat quickly, the Opus 800 series is made for non-stop establishments where kitchens are a constant hive of activity.



### Lincat Opus 800 Single & Twin Tank Fryers (Natural or Propane Gas)

MODEL	DESCRIPTION	SIZE	POWER	STOCK CODE
OG8110	Single Basket	300mm W x 815mm D x 1020mm H	16kW	WLOG8110
OG8106	Single Basket	400mm W x 800mm D x 1020mm H	23kW	WLOG8106
OG8107	Twin Basket	600mm W x 800mm D x 1020mm H	30kW	WLOG8107
OG8111	Twin Basket	600mm W x 800mm D x 1020mm H	32kW	WLOG8111

### Lincat Opus 800 Single & Twin Tank Fryers (Electric)

MODEL	DESCRIPTION	SIZE	POWER	STOCK CODE
OE8112	Single Tank/Basket	300mm W x 800mm D x 1020mm H	12kW	WLOE8112
OE8114	Single Tank/Twin Basket	400mm W x 800mm D x 1020mm H	14kW	WLOE8114
OE8105	Twin Tank/Basket	400mm W x 800mm D x 1020mm H	14kW	WLOE8105
OE8108	Single Tank/Twin Basket	600mm W x 800mm D x 1020mm H	22kW	WLOE8108
OE8113	Twin Tank/Basket	600mm W x 800mm D x 1020mm H	24kW	WLOE8113

# Capital Equipment for the Public Sector

## HOP Ventless Self-Cleaning Air Fryer

The HOP ventless self-cleaning Air Fryer fits anywhere and is easy for everyone to use every day. Designed for all kinds of frozen ready-made foods, it delivers a reliable performance and great results. Tasty, crispy, and healthy meals every time.



### HOP Ventless Air Fryer

Size: 732mm W x 871mm D x 593mm H  
Power: 9.5kW  
Voltage: 400v  
Temperature: Max 260°C  
Stock Code: WHAF0002

## Key Features



#### Ventless System:

Catalytic/condensation system ensures clean, odour-free air.



#### High Cook Capacity:

Up to 2.2kg of chips in 8-10 minutes.



#### V-Dry System:

Removes moisture for perfect texture, crispiness, and browning.



#### Self-Cleaning:

Automatic wash cycles via one-touch keypad.



#### Stackable:

Optional stacking kit for increased capacity.



#### Programmable:

Basket rotation and menu programming for consistent cooking.



#### No Oil:

Eliminates costs for oil purchase, filtration, and disposal.



#### No extraction:

The unit can be used front-of-house if required.



#### Connectivity:

USB port, Wi-Fi/Cloud, and Web Server for remote menu management.



#### Web server:

Easily connect to smartphones and tablets to access the menu recipe book.

# Capital Equipment for the Public Sector



## Commercial Stick Blenders

### Sammic Commercial Stick Blenders

- Stainless steel arm / shaft
- Blade protection hood
- Ergonomic handle with easy press operation
- NSF-International certified
- 1 Year Parts & Labour and 2 Years Parts Only

MODEL	SHAFT LENGTH	SPEED	CAPACITY	STOCK CODE
XM-12	223mm	1500-15000rpm	10Ltr	WMXM2230
XM-21	250mm	1500-15000rpm	12Ltr	WSSB0024
XM-22	300mm	1500-15000rpm	15Ltr	WSSB0022
XM-33	420mm	12000rpm	60Ltr	WSTR0350



### Robot Coupe Commercial Stick Blenders

- Compact, easy-to-handle
- Optimum blending quality for a fine textured and homogenous finish in a minimum amount of time
- All stainless steel foot, bell, motor cover and attachments
- The bell and blade can be removed for easy cleaning

MODEL	SHAFT LENGTH	SPEED	CAPACITY	STOCK CODE
CMP250 VV	250mm	2300-9600rpm	15Ltr	LFPRS401
CMP300 VV	300mm	2300-9600rpm	30Ltr	LFPRS404
CMP350 VV	350mm	2300-9600rpm	45Ltr	LFPRS405
CMP400 VV	400mm	2300-9600rpm	73Ltr	LFPRS406



## Vegetable Preparation

Whatever your equipment requirements in vegetable preparation, Robot Coupe can help. With machine outputs ranging from 70 to 900kgs per hour, a wide selection of discs and grids and speciality hoppers, for some models.

### Robot Coupe CL50 Ultra Vegetable Preparation Machine

**Model:** CL50 Ultra  
**Size:** 380mm W x 305mm D x 595mm H  
**Power Source:** Electric  
**Speed:** 375-750rpm  
**Effective Throughput:** 150kg/h  
**Warranty:** 1 Year Parts & Labour  
**Stock Code:** LFCL0048

### Robot Coupe CL55 Continuous Feed Vegetable Preparation Machine

**Model:** CL55  
**Size:** 700mm W x 359mm D x 1100mm H  
**Power Source:** Electric  
**Speed:** 375-750rpm  
**Effective Throughput:** 150kg/h  
**Warranty:** 1 Year Parts & Labour  
**Stock Code:** LFCL0046



# Capital Equipment for the Public Sector

## Falcon Vario-Therm Meal Delivery Trolleys

The Vario-Therm Series comprises a range of products able to cook, chill or reheat food to perfection. Although designed predominantly for the healthcare and education sectors, all the products in the range can be utilised in any operation where the serving of multiple meals takes place.

The Vario-Therm Series is headlined by these technologically-advanced Meal Delivery Trolleys, which take HACCP recording to new levels of automation, ease and convenience, while also being "Connected Kitchen" enabled. These include the single compartment F1H, as well as the double compartment F2HR.



- 8 x 1/1 GN oven can be zoned to allow for a wide range of food items to be cooked perfectly
- Colour touch screen is simple and intuitive to use and provides the ability to programme the oven, access and store HACCP information and run self diagnostic checks amongst other functions

- Gantry message bar on controller and different coloured LED lights
- Integrated core probe automatically records HACCP data for peace of mind and compliance
- Ceramic hot top and gantry lights ensure food is kept warm during service

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### Falcon Meal Delivery Trolley F1H

Model: F1H  
Size: 790mm W x 734mm D x 1335mm H  
Power: 3kW  
Stock Code: WWGF4006



### Falcon Meal Delivery Trolley F2HR

Model: F2HR  
Size: 1300mm W x 734mm D x 1335mm H  
Power: 3kW  
Stock Code: WWGF4004



# Capital Equipment for the Public Sector

## Refrigeration Cabinets



**Foster Double Door Cabinet Fridge**

Model: XR1300H  
Size: 1390mm W x 850mm D x 1985mm H  
Capacity: 1300Ltr  
Stock Code: WXFR1300



**Foster Double Door Slimline Fridge**

Model: FSL800H  
Size: 1200mm W x 700mm D x 1910mm H  
Capacity: 800Ltr  
Stock Code: WRS0800



**Foster EcoPro G3 Double Door Fridge**

Model: EP1440H  
Size: 1440mm W x 855mm D x 2080mm H  
Capacity: 1350Ltr  
Stock Code: WREP1440

**Foster EcoPro Double Door Meat Fridge**

Model: EP1440M  
Size: 1440mm W x 855mm D x 2080mm H  
Capacity: 1350Ltr  
Stock Code: WRMT1440



**Williams Double Door Refrigerator**

Model: HJ2  
Size: 1400mm W x 824mm D x 1960mm H  
Capacity: 1295Ltr  
Stock Code: WRHJ0002

**Williams Double Door Meat Refrigerator**

Model: MJ2  
Size: 1440mm W x 824mm D x 1960mm H  
Capacity: 1295Ltr  
Stock Code: WRMJ0002



## Dishwashers

**CLASSEQ**

### Classeq Hood Dishwashers

Classeq's range of Pass Through dishwashers (also known as hood types) are perfectly suited to any busy kitchen and are capable of cleaning up to 720 plates per hour. All Classeq hood dishwashers come with 2 years parts and labour on site warranty.

MODEL	POWER	STOCK CODE
CP500-30	220-240v, 50Hz, 1 Phase, 6.5kW	WCPT0022
CP500WS-30	220-240v, 50Hz, 1 Phase, 6.5kW	WCPT0024
CP500SR-30	220-240v, 50Hz, 1 Phase, 6.5kW	WCPT0026
CP500WSSR-30	220-240v, 50Hz, 1 Phase, 6.5kW	WCPT0028
CP500WSSR-16	380-415v, 50Hz, 3 Phase, 9.5kW	WCPT0038
CP500WS-16	380-415v, 50Hz, 3 Phase, 9.5kW	WCPT0032
CP500WS-22	380-415v, 50Hz, 3 Phase, 12.5kW	WCPT0040
CP500WSSR-22	380-415v, 50Hz, 3 Phase, 12.5kW	WCPT0046

**winterhalter**

### Winterhalter Undercounter Dishwashers

Winterhalter are the true warewashing specialists. Whatever size you need, and for whatever wash function, the UC has it all. Available in sizes S, M, L and XL, and available in glass, dish, cutlery, bistro and even bottle washer, the UC Series is designed to be programmed to tackle any type of wash, all while delivering perfect results.

MODEL	SIZE	STOCK CODE
UC-M	600mm W x 657mm D x 725mm H	WWUC0002
UC-M Energy	600mm W x 657mm D x 810mm H	WWUC0023
UC-L	600mm W x 657mm D x 820mm H	WWUC0003
UC-L Energy	600mm W x 657mm D x 905mm H	WWUC9003
UC-XL	600mm W x 691mm D x 820mm H	WWUC0004
UC-XL Energy	600mm W x 691mm D x 905mm H	WUXL0024

# Capital Equipment for the Public Sector

## Automatic Water Boilers

Permanently plumbed into the mains water supply, the FilterFlow range from Lincat will ensure you keep your hot drinks coming.



- Built in filtration systems ensures water quality and reduces scale
- Reliable electronic control system
- Low cost, easy fit replacement filter cartridges
- Stylish contemporary design
- 2 Years Parts & Labour Manufacturers Warranty

### Lincat FilterFlow Wall Mounted Water Boilers (Electric)

MODEL	SIZE	POWER	LTR/HOUR	TEMP	STOCK CODE
WMB3F/B	300mm W x 184mm D x 413mm H	3kW	31	70°-96°	WMBB0003
WMB3F/W	300mm W x 184mm D x 413mm H	3kW	31	70°-96°	WMBW0003

MODEL	SIZE	POWER	LTR/HOUR	TEMP	STOCK CODE
M3F	300mm W x 269mm D x 398mm H	3kW	28	70°-96°	WWMB0035
M5F	340mm W x 269mm D x 448mm H	3kW	28	70°-96°	WWMB0055
M10F	340mm W x 296mm D x 580mm H	3kW	28	70°-96°	WWMB0010

### Lincat FilterFlow Countertop Water Boilers (Electric)

MODEL	SIZE	POWER	LTR/HOUR	TEMP	STOCK CODE
EB3FX	250mm W x 525mm D x 596mm H	3kW	31	70°-98°	WLEB0003
EB4FX	250mm W x 525mm D x 596mm H	4.5kW	45	70°-98°	WLEB0004
EB6FX	250mm W x 525mm D x 685mm H	6kW	60	70°-98°	WLEB0006

With over 25 years of experience, Alliance is a trusted partner to schools, colleges, and universities. We supply over 20,000 quality products, from catering equipment and kitchen essentials to cleaning chemicals, crockery, and sustainable packaging.

With nationwide delivery and dedicated customer support, Alliance helps educational institutions stay clean, efficient, and ready to thrive.

- Unrivalled industry knowledge
- Network of 12 regional branches
- Central national distribution centre
- Our own fleet of delivery vehicles
- Free delivery in the UK & Ireland
- Fast new line product sourcing
- No minimum order quantity
- Product substitution facility
- Trusted partner suppliers
- Alliance is an EOT

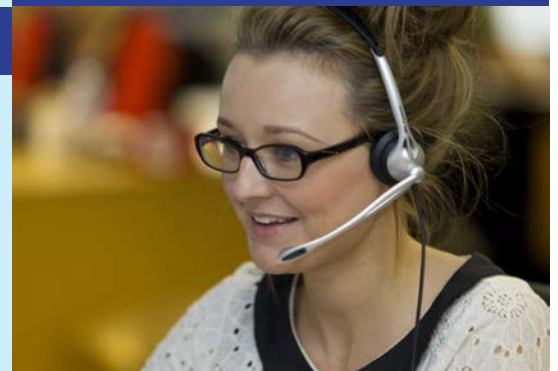
## How to contact us.

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### Option 2.

Call: 0844 844 4300



All requested quotations will be provided within 3 working days