Manufacturers and Suppliers of Raljac
High Quality Commercial Catering Equipment

Established 1972

1972-2013
CELEBRATING 41 YEARS

Edition 4

Heavy Duty Catering Equipment

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The Raljac Range of Catering Equipment

Under the Raljac brand name Ralph Jacobsberg & Co manufacture and supply ultra-reliable standard and customised industrial heavy duty catering equipment incorporating high quality materials, finishes, safety and fuel saving features for the most demanding professionals.

Each stage of manufacture is driven by the same concern for excellence: to continue to meet the highest criteria of durability and functionality necessary for operational success.

The Raljac Range comprises of tilting frying pans, oil jacketed pots, fish/chip fryers, cast iron boiling tables, grillers, stainless steel tables, sinks, fume extraction systems and walk-in cold/freezer rooms etc.

We supply a wide selection of well supported electric and gas operated commercial appliances as well as kitchen-ware, buffet-ware, serve-ware and refrigeration that may be required.

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Heinz Jacobsberg was among the pioneers of manufacturing Stainless Steel Catering Equipment in South Africa in the early 1940’s. Under the ‘Geraldo’ Brand Name he developed a reputation for manufacturing high quality, ultra-durable catering equipment. This company was sold in 1969.

Ralph Jacobsberg and Company was established in 1972. The factory was in Fordsburg then moved to Industria in 1988 where Ralph and his partner Rodney Salkinder have proudly carried on the family tradition of manufacturing high quality kitchen equipment under the ‘Raljac’ brand name.

All these years of experience really count in practise. We have seen it all before, enabling us to spot problems before they turn to disaster. Much of the equipment has been developed in our factory with input from ourselves and our customers.

The focus of the company has always been on personal service and creating foodservice solutions to fit individual needs. Our specialist consultants assist and guide customers through each step of their planning and purchase.

The kitchen design process will be most effective when working with clients, architects and quantity surveyors from project inception to enable us to provide a comprehensive service.

In order to maximize the value of the kitchen it is important to have input and feedback from the Chef, Owner and Managers. A well designed efficient workplace boosts profitability, keeps workers focussed and morale high.

We proudly continue a history of business integrity combined with top class personal service.
At Ralph Jacobsberg & Co we manufacture heavy duty catering equipment, refrigeration and fume extraction systems.

Our consultants are familiar with the complex operational challenges posed by commercial kitchens which enables them to design and provide a complete kitchen solution to meet your needs.

Coupled with a professional drafting service we are able to assess your needs and plan your kitchen layout taking into account available space, employee mobility, equipment required etc.

We will gladly share our expertise with you. We firmly believe in personal service and reliability. Our specialist sales team is on hand to assist and guide you through every step of your planning and purchase.

Our company trades throughout Africa.
**Project Management**

The design and layout of your kitchen will affect everything from work flow and efficiency to utility costs and is every bit as important as the equipment you use.

We believe in working closely with customers, architects and other consultants on projects ranging from institutional kitchens and canteens to catering facilities for hospitality, restaurants and other food outlets.

We also supply refrigeration and storage equipment, essential for a neat professional kitchen.

**Cold Rooms / Holding Freezer Rooms**

Our scope of work and supply includes for the provision of customised temperature controlled cold rooms that are hygienic and corrosive resistant. (See page 33 for more information)

**Fume Extraction Canopies**

Fume extraction is an essential part of any commercial Kitchen. Ventilation systems can be manufactured depending on the kitchen layout, type of cooking, equipment used etc. (See page 34 for more information)
Oil Jacketed Cooking Pots (Electric)

- Inner Pan – 1.6mm Grade 304 Stainless steel with integral top rim
- Oil Jacket – 2mm Mild steel complete with filler tube, breather pipe and drain cock
- Outer Casing – 0.9mm Stainless steel with 38mm thick insulation
- Lid – 0.9mm Grade 304 Stainless steel, balanced lid with heat insulated handle
- Draw Off – 32mm nominal bore outlet controlled by valve with heat insulated handle
- Sheathed immersion elements in oil jacket pocket for easy replacement and extended oil life
- Thermostatically controlled with over riding safety thermostat

Model 328 – 136 litre (Electric)

Specifications:
Dimensions: Ø890 x 960mm high
Pan Capacity: 136 litres
Oil Jacket Capacity: Approx. 50 litres
Electrical Load: 12 kW – 400 Volt 3 Phase
Neutral and Earth
Weight: 120 kg

Model 329 – 225 litre (Electric)

Specifications:
Dimensions: Ø890 x 1100mm high
Pan Capacity: 225 litres
Oil Jacket Capacity: Approx. 50 litres
Electrical Load: 18 kW – 400 Volt 3 Phase
Neutral and Earth
Weight: 145 kg

Optional extras
- Side Mounted Cold Water Swivel Inlet Tap
- High Flashpoint Heat Transfer Oil per 20 litre drum

DIRECT-ON-LINE STEAM JACKETED COOKING POTS AVAILABLE ON REQUEST. MODEL RAL324 - 136 LITRE CAPACITY, MODEL RAL323 - 225 LITRE CAPACITY.
Oil Jacketed Cooking Pots (Gas)

- Inner Pan – 1.6mm Grade 304 Stainless steel with integral top rim
- Oil Jacket – 2mm Mild steel with 6mm base complete with filler tube, breather pipe and drain cock
- Outer Casing – 0.9mm Stainless steel with 38mm thick insulation
- Lid – 0.9mm Grade 304 Stainless steel, balanced lid with heat insulated handle
- Draw Off – 32mm nominal bore outlet controlled by valve with heat insulated handle
- Special Burners
- Thermostatically controlled with over-riding safety thermostat.
- Fitted with Flame Failure Safety Device

Model 331 – 136litre (Gas)

Specifications:
- Dimensions: Ø890 x 960mm high
- Pan Capacity: 136 litres
- Oil Jacket Capacity: Approx. 50 litres
- Gas Rating: 95 000 kJ / hr
- Gas Connection: 20mm BSP
- Weight: 140 kg

Model 330 – 225 litre (Gas)

Specifications:
- Dimensions: Ø890 x 1100mm high
- Pan Capacity: 225 litres
- Oil Jacket Capacity: Approx. 50 litres
- Gas Rating: 95 000 kJ / hr
- Gas Connection: 20mm BSP
- Weight: 172kg

Optional extras
- Side Mounted Cold Water Swivel Inlet Tap
- High Flashpoint Heat Transfer Oil per 20 litre drum

DIRECT-ON-LINE STEAM JACKETED COOKING POTS AVAILABLE ON REQUEST.
MODEL RAL324 - 136 LITRE CAPACITY, MODEL RAL323 - 225 LITRE CAPACITY.
Construction:
- Close grained, non-porous Cast iron pan with integral pouring lip
- Smooth tilting action throughout 80 degrees
- Heavy Duty pedestal clad in stainless steel
- Self raising Stainless steel lid with insulated handle
- Tilting mechanism consists of a screwed spindle and bush, which is self locking upon release of hand wheel
- Thermostatically controlled
- Underside of casting scrolled to accept spiral elements covering 90% of pan to ensure even heat distribution on electric models.

Model 650 – 80 Litre (Electric)
Specifications:
Dimensions: 1360 x 900 x 914mm high
Electrical load: 15 kW – 400 Volt 3 Phase, Neutral & Earth
Weight: 260 kg

Model 653 – 40 Litre (Electric)
Specifications:
Dimensions: 970 x 900 x 914mm high
Electrical load: 7.5 kW – 400 Volt 3 Phase, Neutral & Earth
Weight: 180 kg

Gas Construction:
- L.P. Gas heated by means of ribbon burners
- Thermostatically controlled with flame failure safety device
- Piezo ignition

Model 651 – 80 Litre (Gas)
Specifications:
Dimensions: 1360 x 900 x 914mm high
Gas Burner Rating: 72 000 kJ / hr
Weight: 260 kg

Model 654 – 40 Litre (Gas)
Specifications:
Dimensions: 970 x 900 x 914mm high
Gas Burner Rating: 36 000 kJ / hr
Weight: 180 kg
**Fry Top Grillers (Electric)**

**Construction:**
- Heavy cast iron plates with integral turn-up at back and sides – 610 x 457mm grill area
- Ribbed, Smooth or a Combination of both (only on two plate units)
- Removable fat collecting tray
- Grooved underside to accept embedded elements for even heat distribution
- Stainless steel body mounted on stainless steel tubular legs with adjustable foot pieces
- Thermostatically controlled

**Model 258 – Double Smooth Plate Fry Top Griller**
 Specifications:
- Dimensions: 920 x 665 x 914mm high
- Griddle surface: 2 off 457 x 610mm (Smooth)
- Electrical load: 9 kW – 400 Volt 3 Phase, Neutral and Earth
- Weight: 147 kg

**Model 259 – Double Ribbed Plate Fry Top Griller**
 Specifications:
- Dimensions: 920 x 665 x 914mm high
- Griddle surface: 2 off 457 x 610mm (Ribbed)
- Electrical load: 9 kW – 400 Volt 3 Phase, Neutral and Earth
- Weight: 147 kg

**Model 260 - ½ Smooth & ½ Ribbed Fry Top Griller**
 Specifications:
- Dimensions: 920 x 665 x 914mm high
- Griddle surface: 2 off 457 x 610mm (1 – Ribbed; 1 – Smooth)
- Electrical load: 9 kW – 400 Volt 3 Phase, Neutral and Earth
- Weight: 147 kg

**Model 261 – Single Smooth Plate Fry Top Griller**
 Specifications:
- Dimensions: 460 x 665 x 914mm high
- Griddle surface: 457 x 610mm (Smooth)
- Electrical load: 4.5 kW – 400 Volt 3 Phase, Neutral and Earth
- Weight: 77 kg

**Model 262 – Single Ribbed Plate Fry Top Griller**
 Specifications:
- Dimensions: 460 x 665 x 914mm high
- Griddle surface: 457 x 610mm (Ribbed)
- Electrical load: 4.5 kW – 400 Volt 3 Phase, Neutral and Earth
- Weight: 77 kg

Model 261 & 262 available as table models on request.
Flat Top Grillers (Gas)

Model 600 – Flat Top Griller
Specifications:
Grill Surface: 600 x 500mm - 75mm up-stand, back & sides
Dimensions: 600 x 600 x 850mm high
No. of burners: 4. Total gas rating: 63 500 kJ / hr

Model 900 – Flat Top Griller
Specifications:
Grill Surface: 900 x 500mm
Dimensions: 900 x 600 x 850mm high
No. of burners: 6. Total gas rating: 95 000 kJ / hr

Model 1200 – Flat Top Griller
Specifications:
Grill Surface: 1200 x 500mm
Dimensions: 1200 x 600 x 850mm high
No. of burners: 8. Total gas rating: 126 500 kJ / hr

Optional extra: Regulator and Hose

Staggered Boiling Tables (Gas)

Model 311ST – Two Burner Staggered Boiling Table
Dimensions: 500 x 720 x 850mm high
Total gas rating: 32 000 kJ / hr

Model 313ST – Four Burner Staggered Boiling Table
Dimensions: 920 x 720 x 850mm high
Total gas rating: 63 500 kJ / hr

Model 315ST – Six Burner Staggered Boiling Table
Dimensions: 1340 x 720 x 850mm high
Total gas rating: 95 000 kJ / hr

Model 317ST – Eight Burner Staggered Boiling Table
Dimensions: 1760 x 720 x 850mm high
Total gas rating: 126 500 kJ / hr

Construction:
- Drip channel over full front length of griller with fat collecting drawer.
- Free standing robust construction
- Each grid size: 420 x 520mm
- Burners positioned diagonally opposite each other
- Each burner rated at 16 000 kJ / hr
- Burners individually controlled by ball valves
- Painted frame with removable galvanised drip tray
- Removable open top grids
- Regulator and Hose as optional extra's
Boiling Tables (Gas)

Model 310 – Single Burner Boiling Table
Specifications:
Dimensions: 480 x 480 x 700mm high
Total gas rating: 16 000 kJ / hr

Model 311 – Two Burner Boiling Table
Specifications:
Dimensions: 880 x 480 x 700mm high
Total gas rating: 32 000 kJ / hr

Model 312 – Three Burner Boiling Table
Specifications:
Dimensions: 1280 x 480 x 700mm high
Total gas rating: 47 500 kJ / hr

Model 313 – Four Burner Boiling Table
Specifications:
Dimensions: 1720 x 480 x 700mm high
Total gas rating: 63 500 kJ / hr

Optional extras:
• Regulator and Hose

LARGER UNITS AVAILABLE ON REQUEST

Stock Pot Stands (Gas)

Model 304 – Single Burner Stock Pot Stand
Specifications:
Dimensions: 580 x 580 x 700mm high
Total gas rating: 24 500 kJ / hr

Model 305 – Two Burner Stock Pot Stand
Specifications:
Dimensions: 1080 x 580 x 700mm high
Total gas rating: 48 500 kJ / hr

Model 306 – Three Burner Stock Pot Stand
Specifications:
Dimensions: 1580 x 580 x 700mm high
Total gas rating: 73 000 kJ / hr

Model 307 – Four Burner Stock Pot Stand
Specifications:
Dimensions: 2080 x 580 x 700mm high
Total gas rating: 97 000 kJ / hr

Construction:
• Free standing robust construction
• Each grid size: 400 x 400mm
• Each burner rated at 16 000 kJ / hr
• Burners individually controlled by ball valves
• Painted frame with removable galvanised drip tray
• Removable open top grids

Construction:
• Free standing robust construction
• Each grid size: 500 x 500mm
• Each burner rated at 24 500 kJ / hr
• Burners individually controlled by ball valves
• Painted frame with removable galvanised drip tray
• Removable open top grids
Open Gas Grillers – (Cast Iron Grids)

Construction:
- Free standing robust construction
- Painted frame with Stainless steel work surface and trim
- Galvanised splash back and removable drip tray
- Manufactured with either full open grill area or a combination of open grill area with solid top
- Each burner individually controlled by ball valves
- Mild steel ribbon burners
- Stainless steel radiant heat deflectors

**450 Series** - Grill Area 450mm front to back
Each burner rated at 16 000 kJ / hr

**Model 282** – 6 Burner Charbraai Griller
Specifications:
- Dimensions: 780 x 700 x 850mm high
- Grilling area: 700 x 450mm
- Total gas rating: 95 000 kJ / hr

**Model 282A** – 8 Burner Charbraai Griller
Specifications:
- Dimensions: 1000 x 700 x 850mm high
- Grilling area: 920 x 450mm
- Total gas rating: 126 500 kJ / hr

**Model 283** – 9 Burner Charbraai Griller
Specifications:
- Dimensions: 1130 x 700 x 850mm high
- Grilling area: 1050 x 450mm
- Total gas rating: 142 500 kJ / hr

**Model 284** – 10 Burner Charbraai Griller
Specifications:
- Dimensions: 1250 x 700 x 850mm high
- Grilling area: 1170 x 450mm
- Total gas rating: 158 500 kJ / hr

**600 Series** - Grill Area 600mm front to back
Each burner rated at 17 000 kJ / hr

**Model 290** – 6 Burner Charbraai Griller
Specifications:
- Dimensions: 780 x 840 x 850mm high
- Grilling area: 700 x 600mm
- Total gas rating: 101 500 kJ / hr

**Model 290A** – 8 Burner Charbraai Griller
Specifications:
- Dimensions: 1000 x 840 x 850mm high
- Grilling area: 920 x 600mm
- Total gas rating: 135 000 kJ / hr

**Model 291** – 9 Burner Charbraai Griller
Specifications:
- Dimensions: 1130 x 840 x 850mm high
- Grilling area: 1050 x 600mm
- Total gas rating: 152 000 kJ / hr

**Model 294** – 10 Burner Charbraai Griller
Specifications:
- Dimensions: 1250 x 840 x 850mm high
- Grilling area: 1170 x 600mm
- Total gas rating: 158 500 kJ / hr

Optional extras:
- Regulator and Hose

TABLE MODELS AND LARGER UNITS AVAILABLE ON REQUEST.
Boiling Tables (Electric)

Construction:
- Heavy cast iron plates with machined surface
- Angle iron framework
- Stainless steel cladding
- Stainless steel tubular legs with adjustable foot pieces
- Heavy duty incoloy elements
- On / Off indicator lights
- Each plate individually thermostatically controlled
- Table model on a Stainless Steel Base

Table Models

Model 236 – Single Plate Boiling Table
Specifications:
- Dimensions: 305 x 305 x 210mm high
- Plate size: 305 x 305mm
- Electrical load: 1.1 kW – 230 Volt Single Phase, Neutral and Earth
- Weight: 16 kg

Model 237 – Single Plate Boiling Table
Specifications:
- Dimensions: 457 x 305 x 210mm high
- Plate size: 457 x 305mm
- Electrical load: 2.2 kW – 230 Volt Single Phase, Neutral and Earth
- Weight: 19 kg

Model 238 – Single Plate Boiling Table
Specifications:
- Dimensions: 610 x 457 x 210mm high
- Plate size: 457 x 457mm
- Electrical load: 5 kW – 230 / 400 Volt Single or 3 Phase, Neutral and Earth
- Weight: 35 kg

Floor Standing Models

Model 239 – Three Plate Boiling Table
Specifications:
- Dimensions: 1371 x 610 x 914mm high
- Plate size: 457 x 610mm
- Electrical load: 15 kW – 400 Volt 3 Phase, Neutral and Earth
- Weight: 140 kg

Model 240 – Double Plate Boiling Table
Specifications:
- Dimensions: 914 x 610 x 914mm high
- Plate size: 457 x 610mm
- Electrical load: 10 kW – 400 Volt 3 Phase, Neutral and Earth
- Weight: 102 kg

Model 241 – Single Plate Boiling Table
Specifications:
- Dimensions: 457 x 610 x 914mm high
- Plate size: 457 x 610mm
- Electrical load: 5 kW – 400 Volt 3 Phase, Neutral and Earth
- Weight: 62 kg
Stoves (Electric Ranges)

Construction:
- Stainless steel exterior finish
- Oven size: 610 x 700 x 340mm
- 145 litre capacity oven with 2 grid shelves
- 3 position runners
- Oven with drop down door
- Oven thermostatically controlled (50 to 300°C)
- Various tops available

Optional extras
- Range Mount for Salamander
- High splash back with double shelf
- Joining Strip (for linking units)

Model R-E3 – 3 Solid Plate Electrical Range with Oven

Specifications:
- Each Plate size: 330 x 640mm
- Each Plate Electrical load: 4 kW
- Oven Electrical load: 6 kW
- Total Electrical load: 18 kW – 400 Volt 3 Phase, Neutral & Earth
- Overall dimensions: 1000 x 850 x 1110mm high

Model R-E/GT – Griddle Top Electrical Range with Oven

Specifications:
- Plate size: 990 x 640mm
- Plate Electrical load: 10 kW
- Oven Electrical load: 6 kW
- Total Electrical load: 16 kW – 400 Volt 3 Phase, Neutral & Earth
- Overall dimensions: 1000 x 850 x 1110mm high

Model R-E 2/2 – 2 Solid Top Plate – 2 Solid Round Top Electrical Range with Oven

Specifications:
- Solid Plate size: 330 x 640mm each
- Solid Plate Electrical load: 4 kW per plate
- Solid Round Plate size: 220mm diameter each
- Solid Round Plate Electrical load: 2 kW each
- Oven Electrical load: 6 kW
- Total Electrical load: 18 kW – 400 Volt 3 Phase, Neutral & Earth
- Overall dimensions: 1000 x 850 x 1110mm high

All stoves available on open cabinet without oven.
Model R-G4 – 4 Open Burner Gas Range with Oven

Specifications:
- Each Grid Size: 500 x 315mm
- Burner Rating: 22 000 kJ / hr each
- Oven Rating: 30 000 kJ / hr
- Total Gas rating: 118 000 kJ / hr
- Overall dimensions: 1000 x 850 x 1110mm high

Model R-G6 – 6 Open Burner Gas Range with Oven

Specifications:
- Each Grid Size: 330 x 315mm
- Burner Rating: 24 500 kJ / hr each
- Oven Rating: 30 000 kJ / hr
- Total Gas rating: 177 000 kJ / hr
- Overall dimensions: 1000 x 850 x 1110mm high

Model R-G / GT – Griddle Top Gas Range with Oven

Specifications:
- Plate size: 990 x 640mm
- Burner Rating: 3 Top Burners 30 000 kJ / hr each
- Oven Rating: 30 000 kJ / hr
- Total Gas rating: 120 000 kJ / hr
- Overall dimensions: 1000 x 850 x 1110mm high

Model R-G3 – 3 Solid Plate Gas Range with Oven

Specifications:
- Each Plate size: 330 x 640mm
- Burner Rating: 3 burners rated at 30 000 kJ / hr each
- Oven Rating: 30 000 kJ / hr
- Total Gas rating: 120 000 kJ / hr
- Overall dimensions: 1000 x 850 x 1110mm high

All stoves available on open cabinet without oven.
Convection / Steaming Ovens

Basic Construction:
- Designed with rounded corners for easy cleaning
- Double-glazing in the door allows for easy, clear and safe viewing
- Motor fan protects against overheating
- Oven door cut-off switch automatically turns the motor and element off when opened
- Sides holding the tray racks are removable for easy cleaning
- Manual temperature controller thermostatically controlled (Electronic temperature control on request)
- Steam is released at set intervals via the solenoid valve and is controlled by a timer
- Steam is functional from 100ºC upwards

Model CO4E – 4 Pan

Specifications:
- Dimensions: 885 x 610 x 558mm high
- Chamber dimensions: 580 x 350 x 460mm – 1 Motor Fan
- Capacity: 4 x Pans or Grids (530 x 325mm)
- Runner spacing: 65mm
- Electrical load: 4 kW – 230 Volt Single Phase Cable Connection

Optional extras:
- Pans, Grids, Baking Trays etc.
- Stainless Steel Floor Stand

Model CO6E – 6 Pan

Specifications:
- Dimensions: 960 x 760 x 700mm high
- Chamber dimensions: 540 x 400 x 530mm – 1 Motor Fan
- Capacity: 6 x GN1/1 or EN1/1 Pans or Grids
- Runner spacing: 65mm
- Electrical load: 7.5 kW – 400 Volt 3 Phase, Neutral & Earth – 35 Amps (12 Amps per phase)

Optional extras:
- Pans, Grids, Baking Trays etc.
- Stainless Steel Floor Stand

Model CO10E – 10 Pan

Specifications:
- Dimensions: 960 x 805 x 960mm high
- Chamber dimensions: 540 x 400 x 735mm – 1 Motor Fan
- Capacity: 10 x GN1/1 or EN1/1 Pans or Grids
- Runner spacing: 65mm
- Electrical load: 15 kW – 400 Volt 3 Phase, Neutral & Earth – 69 Amps (24 Amps per phase)

Optional extras:
- Pans, Grids, Baking Trays etc.
- Stainless Steel Floor Stand
- Roll-in-Rack
- Trolley for Roll-in-Rack
Model CO20 VE – 20 Pan Vertical

Specifications:
- Dimensions: 890 x 830 x 1760mm high
- Chamber dimensions: 600 x 690 x 1500mm – 2 Motor Fans
- Capacity: 20 x GN1/1 or EN1/1 Pans or Grids
- Runner spacing: 63mm
- Electrical load: 30 kW – 400 Volt 3 Phase, Neutral & Earth – 136 Amps (50 Amps per phase)

Unit supplied complete with Floor-level Roll-in-Trolley with Racks.

Optional extras:
- Pans, Grids, Baking Trays etc.
- Additional Roll-in-Trolley

Model CO40 VE – 40 Pan Vertical

Specifications:
- Dimensions: 1150 x 953 x 1760mm high
- Chamber dimensions: 860 x 820 x 1500mm – 2 Motor Fans
- Capacity: 40 x GN1/1 or 20 x GN2/1 Pans or Grids
- Runner spacing: 63mm
- Electrical load: 45 kW – 400 Volt 3 Phase, Neutral & Earth – 204 Amps (70 Amps per phase)

Unit supplied complete with Floor-level Roll-in-Trolley with Racks.

Optional extras:
- Pans, Grids, Baking Trays etc.
- Additional Roll-in-Trolley

Model CO10G – 10 Pan (Gas)

Specifications:
- Dimensions: 960 x 805 x 1180mm high
- Chamber dimensions: 540 x 400 x 735mm – 1 Motor Fan
- Capacity: 10 x GN1/1 or EN1/1 Pans or Grids
- Runner spacing: 65mm
- Electrical load: 1.5 kW – 230 Volt Single Phase Plug-in (7 Amps)
- Gas rating: L.P.Gas – 3.5 kW per burner – 0.28 kg/hr consumption – 16 000 kJ / hr with flame failure safety device.

Optional extras:
- Pans, Grids, Baking Trays etc.
- Stainless steel Floor Stand
- Roll-in-Rack
- Trolley for Roll-in-Rack
Deep Fryers (Floor Standing)

- All Stainless Steel Construction
- Cabinet Base with door/s
- Pan/s with Cold Zone
- Element protected by perforated Stainless steel cover plate
- Fitted with drain cock and supplied complete with oil draining tank, cone holder and 50 filter papers – Fryer Baskets Sold Separately
- Each pan thermostatically controlled

Model 556 – Double Pan 2 x 20 Litre (Electric) 24 kW

Specifications:
Dimensions: 880 x 630 x 914mm high
Pan Capacity: 2 x 20 litres
Pan size: 375 x 400 x 370mm
Electrical load: 12 kW – 400 Volt 3 Phase, Neutral and Earth
Weight: 38 kg

Model 557 – Double Pan 2 x 20 Litre (Electric) 12 kW

Specifications:
Dimensions: 880 x 630 x 914mm high
Pan Capacity: 2 x 20 litres
Pan size: 375 x 400 x 370mm
Electrical load: 6 kW – 400 Volt 3 Phase, Neutral and Earth
Weight: 38 kg

Optional extras
- Full size Fryer Basket – 350 x 370 x 150mm
- Half size Fryer Basket – 175 x 370 x 150mm
- Oil draining tank
- Cone holder
- Filter papers

Also available in 20 litre Single Pan Gas Operated Units.
Deep Fryers (Floor Standing)

Model 558 – Double Pan 2 x 10 Litre (Electric) 16 kW
- All Stainless Steel Construction
- Cabinet Base with doors
- Pans with Cold Zone
- Elements protected by perforated Stainless steel cover plates
- Fitted with drain cock and supplied complete with 1 x oil draining tank, cone holder, 50 filter papers and 2 x Full size Fryer Baskets
- Each pan thermostatically controlled

Specifications:
Dimensions: 480 x 610 x 914mm high
Pan Capacity: 2 x 10 litres
Pan size: 195 x 370 x 370mm
Loading per Pan: 8 kW
Electrical load: 16 kW – 400 Volt 3 Phase, Neutral and Earth

Optional extras
- Full size Fryer Basket – 175 x 340 x 110mm
- Oil draining tank
- Cone holder
- Filter papers

Deep Fryers (Table Model)

Model 542 – Single Pan 20 Litre (Electric) 4 kW
- All Stainless steel Construction
- Element protected by perforated Stainless steel cover plate
- Fryer Baskets Sold Separately
- Thermostatically controlled

Specifications:
Dimensions: 470 x 625 x 465mm high
Pan Capacity: 20 litres
Pan size: 375 x 400 x 230mm
Electrical load: 4 kW – 230 Volt Single Phase, Neutral and Earth (Cable Connection)

Model 543 – Single Pan 20 Litre (Electric) 6 kW
Specifications:
Dimensions: 470 x 625 x 465mm high
Pan Capacity: 20 litres
Pan size: 375 x 400 x 230mm
Electrical load: 6 kW – 400 Volt Three Phase, Neutral and Earth

Optional extras
- Full size Fryer Basket – 350 x 370 x 150mm
- Half size Fryer Basket – 175 x 370 x 150mm

Other Models available on request.
Construction:
- Heavy duty angle iron framework
- Grade 304 stainless steel well and top surround
- Stainless steel exterior panels
- Galvanised interior base and shelf
- Bain Marie Well controlled by energy regulator
- Hot Closet thermostatically controlled
- Sliding doors on roller bearings
- 15mm drain valve to well
- Adjustable foot pieces

Model 375 – 3 Division Hot Closet Bain Marie
Specifications:
- Dimensions: 1130 x 750 x 914mm high
- No. of divisions: 3 (Inserts and Lids optional extra)
- Electrical load: 5 kW – 400 Volt 3 Phase, Neutral and Earth
- Weight: 149 kg

Model 377 – 5 Division Hot Closet Bain Marie
Specifications:
- Dimensions: 1800 x 750 x 914mm high
- No. of divisions: 5 (Inserts and Lids optional extra)
- Electrical load: 6 kW – 400 Volt 3 Phase, Neutral and Earth
- Weight: 207 kg

Model 379 – 6 Division Hot Closet Bain Marie
Specifications:
- Dimensions: 2300 x 750 x 914mm high
- No. of divisions: 6 (Inserts and Lids optional extra)
- Electrical load: 9 kW – 400 Volt 3 Phase, Neutral and Earth
- Weight: 266 kg

Optional extras:
- Inserts and Lids
- Stainless Steel Riser Shelf with Glass Sneeze Guard
- Heated Riser Shelf - 2 tier
- Stainless steel interior base and shelf
- Tray Slide
Serving Counter Bain Marie

Model 383 – 3 Division Serving Counter Bain Marie

Specifications:
- Dimensions: 1130 x 750 x 914mm high
- No. of divisions: 3 (Inserts and Lids optional extra)
- Electrical load: 3 kW – 230 Volt Single Phase Plug-In
- Weight: 124 kg

Model 385 – 5 Division Serving Counter Bain Marie

Specifications:
- Dimensions: 1800 x 750 x 914mm high
- No. of divisions: 5 (Inserts and Lids Optional extra)
- Electrical load: 3 kW – 230 Volt Single Phase Plug-In
- Weight: 180 kg

Model 387 – 6 Division Serving Counter Bain Marie

Specifications:
- Dimensions: 2300 x 750 x 914mm high
- No. of divisions: 6 (Inserts and Lids optional extra)
- Electrical load: 3 kW – 230 Volt Single Phase Plug-In
- Weight: 236 kg

Optional extras:
- Sliding Doors
- Inserts and Lids
- Stainless Steel Riser Shelf with Glass Sneeze Guard
- Heated Riser Shelf - 2 tier
- Stainless steel interior base and shelf
- Tray Slide

Construction:
- Heavy duty angle iron framework
- Grade 304 stainless steel well and top surround
- Stainless steel exterior panels
- Galvanised interior base and shelf
- Bain Marie Well controlled by energy regulator
- 15mm drain valve to well
- Adjustable foot pieces

Ralph Jacobsberg & Co
Heavy Duty Catering and Kitchen Equipment

Design and specification subject to alteration without prior notice
Hot Closets

Model 355 – 1130 Hot Closet
Specifications:
- Dimensions: 1130 x 750 x 914mm high
- Electrical load: 3 kW – 230 Volt Single Phase Plug-In
- Weight: 149 kg

Model 357 – 1800 Hot Closet
Specifications:
- Dimensions: 1800 x 750 x 914mm high
- Electrical load: 6 kW – 400 Volt 3 Phase, Neutral and Earth
- Weight: 207 kg

Model 359 – 2300 Hot Closet
Specifications:
- Dimensions: 2300 x 750 x 914mm high
- Electrical load: 9 kW – 400 Volt 3 Phase, Neutral and Earth
- Weight: 266 kg

Optional extras:
- Stainless Steel Riser Shelf and Glass Sneeze Guard
- Heated Riser Shelf - 1 or 2 tier
- Stainless steel interior base and shelf
- Tray Slide

Unheated Serving Counters

Model 392 – Unheated Serving Counter
Specifications:
- Dimensions: 1130 x 750 x 914mm high
- Weight: 51 kg

Model 393 – Unheated Serving Counter
Specifications:
- Dimensions: 1800 x 750 x 914mm high
- Weight: 67 kg

Model 394 – Unheated Serving Counter
Specifications:
- Dimensions: 2300 x 750 x 914mm high
- Weight: 83 kg

Optional extras:
- Sliding Doors
- Stainless Steel Riser Shelf and Glass Sneeze Guard
- Heated Riser Shelf - 1 or 2 tier
- Stainless steel interior base and shelf
- Tray Slide

Construction:
- Heavy duty angle iron framework
- Hot Closet thermostatically controlled
- Stainless steel work surface and exterior panels
- Galvanised interior base and shelf
- Stainless steel sliding doors on roller bearings
- Adjustable foot pieces
## Table Model Bain Marie

### Model 342 – Single Division Table Model Bain Marie

**Specifications:**
- Dimensions: 595 x 445 x 270mm high
- No. of divisions: 1 (Inserts and Lids optional extra)
- Electrical load: 2.7 kW – 230 Volt Single Phase Plug-In
- Weight: 16 kg

### Model 348 – 2 Division Table Model Bain Marie

**Specifications:**
- Dimensions: 720 x 655 x 270mm high
- No. of divisions: 2 (Inserts and Lids optional extra)
- Electrical load: 2.7 kW – 230 Volt Single Phase Plug-In
- Weight: 20 kg

### Model 349 – 3 Division Table Model Bain Marie

**Specifications:**
- Dimensions: 1050 x 655 x 270mm high
- No. of divisions: 3 (Inserts and Lids optional extra)
- Electrical load: 2.7 kW – 230 Volt Single Phase Plug-In
- Weight: 25 kg

### Model 350 – 5 Division Table Model Bain Marie

**Specifications:**
- Dimensions: 1725 x 655 x 270mm high
- No. of divisions: 5 (Inserts and Lids optional extra)
- Electrical load: 3 kW – 230 Volt Single Phase Plug-In
- Weight: 34 kg

### Model 351 – 6 Division Table Model Bain Marie

**Specifications:**
- Dimensions: 2335 x 655 x 270mm high
- No. of divisions: 6 (Inserts and Lids optional extra)
- Electrical load: 3 kW – 230 Volt Single Phase Plug-In
- Weight: 43 kg

**Optional extras:**
- Floor Stand or Mobile Trolley
- Inserts and Lids

*Note: Each division will accommodate 1 x Full size or 2 x Half size or 3 x Third size Inserts.*
Stainless Steel Sinks with Splash Back

- Grade 430 Stainless Steel Top and Bowls
- Stainless steel tubular legs with adjustable foot pieces
- Mild steel undersheet on angle iron framework suitably painted for protection against rust
- 150mm splash back to rear

Optional extras
- Solid Galvanised Sheet Shelf
- Solid Stainless Steel Sheet Shelf
- Stainless Steel Tubular Shelf
- Position of bowls can be altered to suit the clients requirements
- Epoxy coated tubular legs
- Optional Grade 304 stainless steel

Standard Bowl Sinks

Model 434 – Single Standard Centre Bowl Sink with Splash Back

Specifications:
Dimensions: 1650 x 650 x 914mm high
Bowl dimensions: 500 x 500 x 270mm
Weight: 62 kg

Model 435 – Single Standard Centre Bowl Sink with Splash Back

Specifications:
Dimensions: 1850 x 650 x 914mm high
Bowl dimensions: 500 x 500 x 270mm
Weight: 66 kg

Model 436 – Double Standard Centre Bowl Sink with Splash Back

Specifications:
Dimensions: 1850 x 650 x 914mm high
Bowl dimensions: 500 x 500 x 270mm
Weight: 72 kg

Model 437 – Double Standard Centre Bowl Sink with Splash Back

Specifications:
Dimensions: 2250 x 650 x 914mm high
Bowl dimensions: 500 x 500 x 270mm
Weight: 86 kg
Combination Sink

Model 439 – Single Bowl Pot Sink

Specifications:
Dimensions: 900 x 650 x 914mm high
Bowl dimensions: 600 x 500 x 580 mm
Weight: 40 kg

Model 440 – Single Bowl Pot Sink

Specifications:
Dimensions: 1650 x 650 x 914mm high
Bowl dimensions: 600 x 500 x 380 mm
Weight: 64 kg

Model 441 – Double Bowl Pot Sink

Specifications:
Dimensions: 1850 x 650 x 914mm high
Bowl dimensions: 600 x 500 x 380 mm
Weight: 78 kg

Optional extras
- Solid Galvanised or Stainless Steel Sheet Shelf
- Stainless steel tubular shelf
- Epoxy coated tubular legs
- Optional Grade 304 stainless steel

Model 442 – Double Bowl Pot Sink

Specifications:
Dimensions: 2250 x 650 x 914mm high
Bowl dimensions: 600 x 500 x 380 mm
Weight: 87 kg

Optional extras
- Chip cutter and bridge
A dish washing system is integral to any busy commercial kitchen requiring a continuous flow of professional, sparkling clean crockery and cutlery.

**Hood Type Dishwasher**

**Model DWD0011**

**Specifications**
- Capacity: ± 1000 Pieces per hour
- Complete with 3 x Wash Racks
- Rack size: 500 x 500mm
- 2 Wash Cycles (60 & 120 second)
- Wash Tank capacity: 30 litre
- Boiler Tank capacity: 10 litre
- Water consumption: 3.5 litre per cycle
- Water Pressure: 2.5 bar (minimum) – 4 bar (maximum)
- ¾” Gas Water Inlet – 30mm Drain Outlet (Gravity)
- Loading: 13.2 kW – 400 Volt 3 Phase, Neutral & Earth
- Size: 690 x 722 x 1400mm high (Hood closed)

**GS50 Front Loading Dishwasher**

**Model DWD0500**

**Specifications**
- Capacity: ± 500 Pieces per hour
- Complete with 2 x Wash Racks & Cutlery Insert
- Rack size: 500 x 500mm
- 1 Wash Cycle (120 seconds)
- Wash Tank capacity: 20 litre
- Water consumption: 3 litre per cycle
- Water Pressure: 2.5 bar (minimum) – 4 bar (maximum)
- ¾” Gas Water Inlet – 30mm Drain Outlet (Gravity)
- Loading: 2.7 kW – 230 Volt, Single Phase
- Size: 600 x 600 x 825mm high

**Dishwasher Configuration**

- Various Wash Racks
- Cutlery Holders
- Plate Rack
- Glass Racks
- Flatware Rack

Smaller Front Loading Dishwashers and Glass Washers also available.
Stainless Steel Dirties Receiving Tables

Construction:
- Stainless Steel Top
- Mild steel under sheet on angle iron framework suitably painted for protection against rust
- Mounted on stainless steel tubular legs with adjustable foot pieces
- Turn up all round with Scrape Hole & Rubber Ring

Model 420 – Dirties Receiving Table

Specifications:
Dimensions: 1050 x 620 x 914mm high
Approx. weight: 40 kg

Model 421 – Dirties Receiving Table

Specifications:
Dimensions: 1650 x 620 x 914mm high
Approx. weight: 52 kg

Model 422 – Dirties Receiving Table

Specifications:
Dimensions: 2250 x 620 x 914mm high
Approx. weight: 55 kg
Optional Extras
- Mushroom shelf fitted above unit
- Refuse bin on dolly

Stainless Steel Dishwasher Inlet Tables

Construction:
- Stainless Steel Top, Pre-rinse Bowls and Splash Back
- Mild steel under sheet on angle iron framework suitably painted for protection against rust
- Mounted on stainless steel tubular legs with adjustable foot pieces

Model 415i – Dishwasher Inlet Table

Specifications:
No. of Bowls: 1 off (450 x 450 x 230mm)
Dimensions: 1050 x 620 x 914mm high
Approx. weight: 40 kg

Model 416i – Dishwasher Inlet Table

Specifications:
No. of Bowls: 1 off (450 x 450 x 230mm)
Dimensions: 1650 x 620 x 914mm high
Approx. weight: 52 kg

Model 417i – Dishwasher Inlet Table

Specifications:
No. of Bowls: 2 off (450 x 450 x 230mm)
Dimensions: 1650 x 620 x 914mm high
Approx weight: 55 kg
Optional Extras
- Extra high splash back at rear of Pre-rinse Bowl
- Fitted with overhead Pre-rinse Spray

Stainless Steel Dishwasher Outlet Tables

Construction:
- Stainless steel Top
- Mild steel under sheet on angle iron framework suitably painted for protection against rust
- Mounted on stainless steel tubular legs with adjustable foot pieces
- Splash back at back

Model 415o – Dishwasher Outlet Table

Specifications:
Dimensions: 1050 x 620 x 914mm high
Approx. weight: 40 kg

Model 416o – Dishwasher Outlet Table

Specifications:
Dimensions: 1650 x 620 x 914mm high
Approx. weight: 52 kg

Model 417o – Dishwasher Outlet Table

Specifications:
Dimensions: 2250 x 620 x 914mm high
Approx. weight: 60 kg
Optional Extras
- Refuse Bin on Mobile Dolly
- Additional Wash Racks
- Wash Rack Dolly and Cover
- Chemical Dosing Unit
- Overhead shelves for Dirties Receiving Table
- Mobile Crockery Racks

Dishwasher layouts can be designed to suit clients requirements.
Plain Top Tables

Model 401 - Plain Top Table
Specifications:
Dimensions: 1050 x 750 x 914mm high
Weight: 40 kg

Model 403 - Plain Top Table
Specifications:
Dimensions: 1650 x 750 x 914mm high
Weight: 52 kg

Model 403SP - Plain Top Table
Specifications:
Dimensions: 1840 x 750 x 914mm high
Weight: 56 kg

Model 405 - Plain Top Table
Specifications:
Dimensions: 2250 x 750 x 914mm high
Weight: 60 kg

Tables with Splash Back

Model 402
Specifications:
Dimensions: 1050 x 650 x 914mm high
Weight: 40 kg

Model 404
Specifications:
Dimensions: 1650 x 650 x 914mm high
Weight: 52 kg

Model 404SP
Specifications:
Dimensions: 1840 x 650 x 914mm high
Weight: 56 kg

Model 406
Specifications:
Dimensions: 2250 x 650 x 914mm high
Weight: 60 kg

Optional extras
- Solid Galvanised Sheet Shelf
- Solid Stainless Steel Sheet Shelf
- Stainless Steel Tubular Shelf
- Castors
Cold and Freezer Room Shelves

Construction:
• Electro-Galvanised framework with slatted wire shelves for air circulation

Model 453C – Cold / Freezer Room Shelves
Specifications:
Dimensions: 914 x 550 x 1680mm
Shelves: 4 Tier

Model 455C – Cold / Freezer Room Shelves
Specifications:
Dimensions: 1220 x 550 x 1680mm high
Shelves: 4 Tier

OTHER SIZES AVAILABLE ON REQUEST

Free Standing Pot Racks

Construction:
• Electro-Galvanised framework and heavy duty wire shelves
• Also available in Stainless steel
• Castors as optional extras

Model 453P – Pot Rack (Free Standing or Mobile)
Specifications:
Dimensions: 914 x 610 x 1680mm high
Shelves: 4 Tier

Model 455P – Pot Rack (Free Standing or Mobile)
Specifications:
Dimensions: 1220 x 610 x 1680mm high
Shelves: 4 Tier

AVAILABLE ON REQUEST:
• Stainless Steel Frame and Tubular Racks
• Wall Mounted Units available

General Purpose Storage Racks

Construction:
• Available in either Epoxy Coated, Galvanised or Stainless Steel
• Various sizes and configurations available
• Supplied either assembled or in knock-down form
Mobile Crockery Racks

Construction:
- Epoxy Coated Framework with Tin Plated Wire Racks
- Tin plated wire racks
- Stainless steel drip tray
- Fitted with castors

Model 461 – 600 Piece Mobile Crockery Rack
Specifications:
Dimensions: 1140 x 610 x 1680mm high
Capacity: 600 Piece
(280 large plates, 280 small plates & 100 Cups / Glasses)

Model 462 – 400 Piece Mobile Crockery Rack
Specifications:
Dimensions: 840 x 610 x 1680mm high
Capacity: 400 Piece
(160 large plates, 160 small plates & 80 Cups / Glasses)

Model 463 – 300 Piece Mobile Crockery Rack
Specifications:
Dimensions: 1140 x 610 x 1010mm high
Capacity: 300 Piece
(114 large plates, 114 small plates & 75 Cups / Glasses)

Vegetable Rack (Free Standing)
- Electro Galvanised Framework (mirror finish), deep Galvanised Wire Baskets
- Castors as optional extra

Model 453V Vegetable Storage Rack
Specifications:
Dimensions: 914 x 610 x 1676mm high
Capacity: 4 Baskets - 850 x 600 x 150mm Deep

Model 455V Vegetable Storage Rack
Specifications:
Dimensions: 1200 x 610 x 1676mm high
Capacity: 4 Baskets - 1200 x 600 x 150mm Deep

Dunnage Rack
Specifications:
Dimensions: 900 x 600 x 150mm high
Stainless Steel Heavy Angle Framework with Stainless Steel Cross Supports

OTHER SIZES AVAILABLE ON REQUEST. ALSO AVAILABLE IN 2 & 3 TIER WALL MOUNTED UNITS.

BREAD TROLLEYS AVAILABLE ON REQUEST; ELECTRO GALVANISED FRAME WITH CHROME WIRE BASKETS
Trolleys

Mobile Bulk Food Trolley (Electric)

Construction:
- Fully insulated body
- All Stainless steel construction
- Drain facility with valve
- Supplied with either one GN2/1 Stainless steel Lid or two GN1/1 Stainless steel lids
- 2 x swivel and 2 x fixed castors

Specifications:
- Dimensions: 830 x 565 x 750mm high
- Capacity: 150 litres
- Electrical load: 1 kW – 230 Volt Single Phase Plug-In

Optional extras:
- Can also be supplied as a Non-Electric Unit

Tea Trolleys

Construction:
- Epoxy coated or Stainless steel framework
- Mounted on plate swivel castors (Not Peg Type)
- Stainless steel shelves in 2 or 3 tiers
- Size: 855 x 525 x 990mm high

Optional extras:
- Reinforced shelves

Dish Clearing Trolleys

Construction:
- Epoxy coated or Stainless steel framework
- Mounted on plate swivel castors (Not Peg Type)
- Supplied with either 4 or 6 heavy duty plastic containers (tote boxes) or a combination of tote boxes and Stainless steel shelf
- Size: 855 x 525 x 990mm high

Optional extras:
- Stainless steel Trash bin
Hospital Food Service Trolley

Electrically Heated Food Conveyor (Hospital Trolley)

Construction:
- Stainless steel and aluminium construction
- Dry heated aluminium Bain Marie Well (3 division)
- Hinged flaps over Bain Marie which act as serving trays when in the open position
- 1 x heated and 1 unheated storage compartment below with tip up doors
- PVC covered buffer rail all round which also act as a push handle
- 2 x swivel and 2 x fixed heavy duty castors
- Bain Marie well and heated compartment controlled by pre-set thermostats
- Electric control by On / Off switches with pilot lights

Specifications:
Dimensions: 1416 x 690 x 1035mm high
Electrical load: 1.5 kW – 230 Volt Single Phase Plug-In
Weight: 140 kg

Optional extras:
- Inserts and Lids

Bread Slicers

Construction:
- Mild Steel Body – Epoxy Coated
- Semi-Automatic
- Work Surfaces all Stainless Steel
- 13mm Standard cut thickness
- Also available with either 10, 11, 12, 14, 15 or 16mm cut thickness
- Removable crumb tray
- Knives – Stainless steel and sharpened to cut on up and down strokes
- The cutting action is automatic when the operating lever is activated
- 0,37kW Motor with a Micro-Switch safety cut-off after the loaf passes through.
- We offer a large range of Bread Slicers for any application in the retail and catering industries
- Mounted on Swivel Castors
- 2 x Castors with Brakes
- “B” Series 350mm Blade Frame width
- “A” Series 450mm Blade Frame width
- Larger units with Chutes available on request

Optional extras:
- Safety Cover

Larger units with Single and Double Chutes available.
Band Saws

Construction:
- Robust fabricated head and door
- Mounted on heavy fabricated epoxy coated steel base with four levelling feet
- Cast iron saw wheels running on heavy-duty bearings with scrapers on both wheels
- Blade supported by metal guides and thrust bearings above & below cut
- Stainless Steel work surfaces - 980mm from Floor Level

Floor Standing Band Saw

Accessories Supplied:
- 1 Bone Dust Box

Dimensions: 890 x 990 x 1860mm high
- Vertical Cutting Clearance – 380mm
- Horizontal Cutting Clearance – 340mm
- Wheel diameter – 356mm
- Blade length: 2850mm
- Blade cutting speed – 800 m/min
- Power transfer by means of Poly V Drive

Electrical Specifications:
- 1.5 kW – 3 Phase - 400 Volt, 50Hz or
- 1.5 kW – Single Phase – 220/240 Volt, 50Hz

Floor Standing Mincers

Construction:
- Stainless Steel Body Panels with Type 304 Stainless Steel Tray
- Motor fitted with thermal overload reset switch
- Starter switch button mounted in front of mincer
- Supplied with cast iron worm and barrel, stomper with safety guard, guard grill protector, over feed throat and 1 x Lock ring spanner
- Supplied with either; 1 off 8mm, or 13mm front plate (Client to Specify) and 1 off Knife

No.32 Mincer

Specifications:
- Motor: 3 h.p. - 2.2 kW, 400 Volt, Chain Driven
- Overall Size: 600 x 1050 x 1100mm high

No.52 Mincer

Specifications:
- Motor: 7.5 h.p. - 5.5 kW, 380 Volt, Chain Driven
- Overall Size: 740 x 1300 x 1100mm high

Optional extras:
- Mincer Plates (various sizes)
- Knives
Underbar Refrigerators

Model 800 - 1½ Door Underbar
Specifications:
Dimensions: 1200 x 720 x 900mm high
Electrical: 230 Volt Single Phase Plug-In

Model 801 - 2½ Door Underbar
Specifications:
Dimensions: 1800 x 720 x 900mm high
Electrical: 230 Volt Single Phase Plug-In

Model 802 - 3½ Door Underbar
Specifications:
Dimensions: 2400 x 720 x 900mm high
Electrical: 230 Volt Single Phase Plug-In
Optional extras:
- Glass doors
- Locking bar (up to 3½ door)
- Splash back
- Pizza cut-out
Also available in larger units.

Showmaster

Curved Front Glass Display Refrigerator
Specifications:
Chromodek White Interior and Exterior Finish.
Fitted with Bottom Shelf and raised Back Shelf.
Stainless Steel Serve Top with Perspex Back Sliding Doors. Storage provided under unit.
Electrical: 230 Volt Single Phase Plug-In
Dimensions (Both Units): 4 Sizes available;
1200/1800/2400/3000mm x 1080 x 1300mm high

Flat Front Glass Display Refrigerator
Cold Rooms / Holding Freezer Rooms

Ralph Jacobsberg & Company custom design and manufacture Cold Rooms and Freezer Rooms of any size for all applications. We will produce customised drawings, taking into consideration your requirements and space availability.

In commercial cases it is strongly recommended to connect Cold Rooms and Freezer Rooms to each other. This saves on material and installation costs and results in big energy savings. Cold Rooms will be constructed from 75mm Polystyrene Panels with 120mm Panels for Holding Freezer Rooms. The insulated panels are clad with white chromadek metal.

Our Cold Rooms are equipped with dial thermometers. The customer can easily see the temperature on the dial. Generally used temperatures for cold rooms are +2°C to +7°C, while freezers are working between –18°C and –20°C.

While walk-in cold rooms can be used with or without insulated floors, freezer rooms must have insulated floors. Because of installation cost savings and hygienic reasons we usually do not propose to use insulated floors in positive temperature cold rooms that are on ground level. On the other hand energy savings is a big concern these days.

Our Cold Rooms can be supplied in knock-down form for easy transportation to remote locations where it can be erected by your own refrigeration technicians if required.

Condensing units should be installed externally with adequate ventilation. Electrical points and drain points for water condensation must be supplied and installed by your electrical and plumbing contractor.

Door types
Doors can be hinged or sliding in either Double Glazed Glass or Solid White Chromadek. The perfect insulation and sealing of the chromadek doors prevents the formation of ice and helps to constantly save energy. All freezer room doors seals are heated to prevent ice formation and have a smooth metal surface which can be easily and hygienically cleaned.

Optional Extra’s
Meat Rails, Strip Curtains, Cold Room Racks, Meat Trays, Air Curtains, Double Glazed Windows, Custom Lighting etc.

Ralph Jacobsberg & Company
Heavy Duty Catering and Kitchen Equipment
Commercial Kitchen Ventilation Systems

Kitchen Extraction Hoods

A Kitchen Hood is not just a box. Every commercial kitchen requires ventilation. Today’s designers and operators recognise the value in well-designed commercial kitchen ventilation systems which use the latest technology. We would like to emphasize the word “system”, as it is not just a box. An extraction canopy consists of an engineered system of exhaust hoods, make-up air ventilators, grease removal apparatuses, ducting, fans etc. A well designed extraction system will improve the health and safety of a kitchen while increasing the efficiency and energy savings for the owner.

Extraction Hoods can be divided into two main groups; wall mounted and island style canopies.

Wall Mounted Canopy
The wall mounted canopy is a convenient effective way of extracting vapour. Wall mounted canopies need less exhaust airflow than island type canopies. Canopies can be manufactured “Square” (Box type) or “Slope Sided”. Make up air supplied into the kitchen at low velocity from the ceiling replaces the air being exhausted by the extraction hood. The wall behind the hood will cause the make-up air to enter from the front and sides of the hood, creating a front to rear airflow pattern. Cross drafts still threaten spillage, but to a lesser extent than an island type canopy.

Island Style Hoods
This configuration is made up of modules similar to the wall mounted type canopies. Various sized modules can be placed back to back and side by side. Island type canopies perform similar to the wall mounted canopies due to the two thermal plumes rising against each other, but is more susceptible to cross drafts.

Capture Jet™ Technology (TM Halton Food Service)
Capture Jet™ Technology combines horizontal and vertical ambient air jets positioned at the bottom front and side edges of the hood to improve the capture and containment of the heat plume generated by the cooking equipment. Capture Jet™ Technology works for all professional food service ventilation applications and virtually any cooking process. They efficiently induce ambient air at the critical front and side area of the hood, minimising spillage of the contaminated air and maintaining excellent air quality in the work area. In addition, this technology allows for up to a 60% more efficient system which in turn makes for savings through smaller exhaust ducting, fans and make up air.

Capture Ray™
Indoor and outdoor air quality is becoming a major concern and many kitchens will require emission control solutions in their exhaust systems to comply with the growing demand for environmentally-friendly operations.

The Capture Ray™ Technology keeps the ducting virtually grease-free and reduces the cooking odours and emissions. The system uses ultraviolet lamps which neutralises grease vapour. Capture Jet™ technology combined with ultraviolet light (Capture Ray™), creates a highly efficient kitchen ventilation canopy that removes contaminated air and excess heat emitted by cooking equipment.

- Capture Jet™ and Capture Ray™ requires up to 60% less exhaust air volume than traditional kitchen extraction canopies to remove an equal heat load.
- Duct cleaning costs are reduced to a minimum through the absence of grease deposits. Significantly reduces odours in exhausted air.
- Integrated Capture Ray™ Ultraviolet cassette with complete controls and safety features. Plug and Play CE-certified control system providing easy access to UV cassettes for maintenance.
- Draught-free integrated air distribution for enhanced capture and containment, comfort and productivity.
- Complete installation with Lighting, Dampers, Testing and Balancing (T.A.B.)
Construction:
- A wide range of hinged and sliding door display coolers and freezers
- Capacities range from 94 litres through to 1110 litres
- Self contained units
- Fan assisted cooling on all models
- Brightly lit logo panel and interior
- Chromodek white interior and exterior
- Galvanised exterior back panel
- Black or Grey trim
- Epoxy coated wire shelves
- Temperature adjustment from 2°C to 10°C
- 40mm energy saving insulation
- Front ventilation
- R134a refrigerant
- 100% CFC Free
- Freezers pre-set at -25°C

Optional extras:
- Security locks
- Stainless steel end panels
- Solid Stainless steel doors
- Digital temperature display
- Voltage stabilizer / regulator
- Additional shelves

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Illuminated header with light switch.

Fan assisted cooling for even temperature distribution.

Exceptional anti-corrosion with silicone coated galvanised steel interior/exterior.

Bright interior illumination.

High pressure injected 40mm Polyurethane insulation and structural strength.

Adjustable shelves with 5 cross pieces to ensure no bending. Flat bar on shelves.

Environmentally friendly R135A refrigerant.

Low emission and double tempered glass ensure minimum energy loss.

Aluminium and copper heat exchangers and copper piping.

Front ventilation allows all models to be built-in.
Ice Machines

Self Contained Unit

- Contemporary design unites excellent operational features with the reliability obtained through years of experience in the industry
- These units are self-contained with the insulated Ice Storage Bin being an integral part of the unit
- These Ice Machines produce Gourmet Ice Cubes of either 20gm or 39gm (see graphic below)
- Electromechanic controls maximise reliability and ease of repair extending the life of the equipment

Modular Ice Makers

- These Units are Modular meaning that the Ice Maker is a loose unit that sits on top of a Ice Bin.
- These Ice Machines produce 10gm Full Dice Ice Cubes (see graphic below).

Various Ice Cube Shapes and Sizes pertain to specific Models

<table>
<thead>
<tr>
<th>Ice Cube</th>
<th>Dimensions</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Medium Gourmet Ice Cube 20gm</td>
<td>Ø 30mm x 34mm High (Standard AC &amp; MC Models)</td>
<td></td>
</tr>
<tr>
<td>Large Gourmet Ice Cube 39gm</td>
<td>Ø 38mm x 41mm High (Special request only)</td>
<td></td>
</tr>
<tr>
<td>Full Dice Ice Cube 10gm</td>
<td>W 23 x D 23 x H 26mm (Standard MV Models)</td>
<td></td>
</tr>
</tbody>
</table>

Hygienic Scoop Holder inside the Bin.
Ergonomic access to ice.
Progressive water discharge solves all your drainage problems and keeps the ice away from stagnant drainage water.
Removeable Condenser Air Filter, with front access for ease of cleaning.
Front Panel ON-OFF switch.
Visual Alarm for scheduled routine maintenance.
Adjustable legs allow height variation and leveling on uneven surfaces.
Appliances

We also stock a wide range of Kitchen Appliances and “Smalls”. See our thick Catalogue.