



PRICE LIST

Effective 1st January 2009

SERVER CONCESSION EQUIPMENT

- FUDGE & TOPPING EQUIPMENT
- SYRUP RAILS
- SYRUP RAIL ACCESORIES
- HOT CHEESE NACHO SERVING EQUIPMENT
- CONDIMENT DISPENSERS
- SPECIALIST SERVING EQUIPMENT
- FOOD WARMERS & ACCESSORIES
- HOLDCOLD™ JARS

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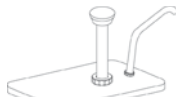
SERVER CONCESSION EQUIPMENT


FUDGE AND TOPPING EQUIPMENT


Product Code	Description	Sell Price ex GST
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BASIC TOPPING PUMPS


82000	 <p>Server Pump SP. Stainless Steel. Pumps cold topping direct from #10 can or #94009 2.8Lt stainless steel jar. Pump yield 29.6mL max. Collars provided to reduce yield.</p>	\$229
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82070	 <p>Fountain Pump FP. Stainless Steel Pump to fit deep soda fountain jar on slanted rail. For cold syrups. Coloured knobs to suit flavours upon request. Pump yield 37mL max. Collars provided to reduce yield.</p>	\$229
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82120	 <p>Fountain Pump Vertical FP-V. Stainless Steel Pump to fit deep soda fountain jar on horizontal rail. For cold syrups. Coloured knobs to suit flavours upon request. Pump yield 37mL max. Collars provided to reduce yield.</p>	\$229
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82520	 <p>Fountain Pump Vertical Drop-In FPV-DI. Same as #FP-V 82120, but with higher discharge tube to allow dropping pump into counter. Pump yield 37mL max. Collars provided to reduce yield.</p>	\$247
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82990	 <p>Fountain Pump Drop-In FP-DI. Same as #FPV-DI 82520, but for slanted rail. Pump yield 37mL max. Collars provided to reduce yield.</p>	\$247
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82100	 <p>Fountain Pump FP-200. Same as #FP 82070 but for shallow jar. Pump yield 29.6mL max. Collars provided to reduce yield.</p>	\$229
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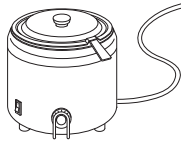
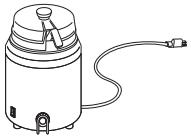
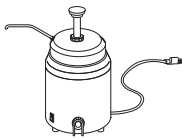

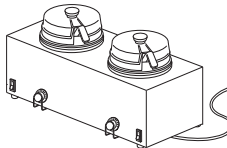
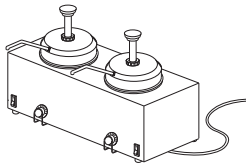
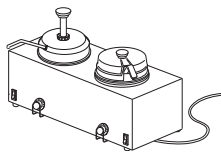
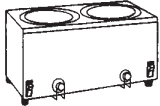
BOTTLE PUMP EQUIPMENT

88000	 <p>Bottle Pump BP-1. Stainless Steel. Will pump from standard 3.8 Lt bottle with 38mm neck. Pump yield 29.6mL max. Collars provided to reduce yield.</p>	\$210
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88060	 <p>Plastic Pump with Stainless Steel balls and spring. Will pump from standard 3.8 Lt bottle with 38mm neck. Pump yield 29.6mL max.</p>	\$10
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SERVER CONCESSION EQUIPMENT

FUDGE AND TOPPING EQUIPMENT

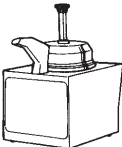

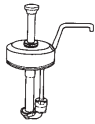

Product Code	Description	Sell Price ex GST
HOT TOPPING SERVERS		
82770	 <p>Warmer FS-2. Stainless Steel water bath warmer. Stainless steel inset with ladle. 1.4Lt</p> <p>ELECTRICAL REQUIREMENTS : 250W, 240 volts</p>	\$449
82540	 <p>Fudge Server FS. Stainless Steel water bath warmer. Ladle direct from #10 can. 29.6mL ladle included.</p> <p>ELECTRICAL REQUIREMENTS : 500W, 240 volts</p>	\$449
82270	 <p>Fudge Server with Pump FSP. Stainless Steel complete pump and water bath warmer. Pumps directly from #10 can. Pump yield 29.6mL max. Collars provided to reduce yield.</p> <p>ELECTRICAL REQUIREMENTS : 500W, 240 volts</p>	\$574
82280	 <p>Base only for FS and FSP.</p> <p>ELECTRICAL REQUIREMENTS : 500W, 240 volts</p>	\$346
81420	 <p>Twin Fudge Server Twin FS. Stainless Steel water bath warmer. Ladle direct from #10 cans. 29.6mL ladles included.</p> <p>ELECTRICAL REQUIREMENTS : 1000W, 240volts</p>	\$794
81460	 <p>Twin Fudge Server with Pumps Twin FSP. Stainless Steel water bath warmer complete with pumps. Pumps directly from #10 cans. Pumps yield 29.6 mL max. Collars provided to reduce yield.</p> <p>ELECTRICAL REQUIREMENTS : 1000W, 240 volts</p>	\$1,108
80850	 <p>Twin Fudge Server FS/FSP. Stainless Steel equipped with pump on one side; lid and ladle on the other. Pump yield 29.6mL. Collars provided to reduce yield.</p> <p>ELECTRICAL REQUIREMENTS : 1000W, 240 volts</p>	\$937
81430	 <p>Base only for Twin FS, Twin FSP and FS/FSP.</p> <p>ELECTRICAL REQUIREMENTS : 1000W, 240 volts</p>	\$545

SERVER CONCESSION EQUIPMENT

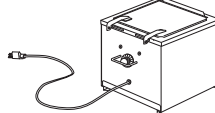
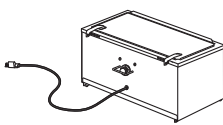
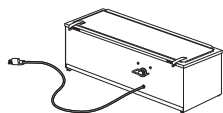
FUDGE AND TOPPING EQUIPMENT

Product Code	Description	Sell Price ex GST
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HOT TOPPING SERVERS (continued)

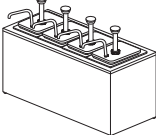
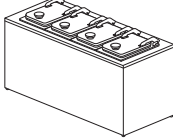
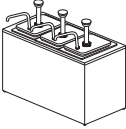
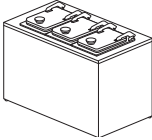
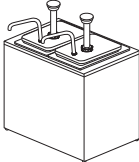
83694	 <p>Fudge Server with Pump and Spout Warmer without lighted sign FSPW. Stainless Steel pump and spout warmer dispenses from picture side. Stainless steel housing all four sides. Pump yield 29.6mL max. Collars provided to reduce yield. Please specify picture: Hot Fudge, Hot Caramel or Hot Butterscotch.</p> <p>ELECTRICAL REQUIREMENTS : 515W, 240 volts</p>	\$769
83666	 <p>Base only for FSPW. Stainless steel housing all four sides.</p> <p>ELECTRICAL REQUIREMENTS : 515W, 240 volts</p>	\$461
81320	 <p>Pump only for FSP, FSPW, FSPWI, LFSP, LFSPW, LFSPWI and Twins. Stainless Steel. Pump yield 29.6mL max. Collars provided to reduce yield.</p>	\$238
94009	 <p>Stainless steel jar for FS, FSP, FSPW, FSPWI, LFS, LFSP, LFSPW, LFSPWI, Twins and Dip Servers. 2.8Lt. Case pack of 12 each.</p>	\$71 ea

DIP SERVERS

92070	 <p>Single Dip Server DI-1. For dipping cones in topping. Accepts a #10 can or #94009 jar and holds it at required temperature.</p> <p>ELECTRICAL REQUIREMENTS : 100W, 240 volts</p>	\$431
92080	 <p>Double Dip Server DI-2. For dipping cones in topping. Accepts two #10 can or #94009 and holds it at required temperature.</p> <p>ELECTRICAL REQUIREMENTS : 120W, 240 volts</p>	\$469
92090	 <p>Triple Dip Server DI-3. For dipping cones in topping. Accepts three #10 can or #94009 and holds it at required temperature.</p> <p>ELECTRICAL REQUIREMENTS : 180W, 240 volts</p>	\$533

SERVER CONCESSION EQUIPMENT

SYRUP RAILS

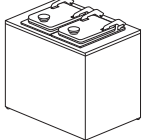
Product Code	Description	Sell Price ex GST
SYRUP RAILS		
82830	 <p>Syrup Rail SR-4. Stainless Steel complete with four #82557 plastic fountain jars and four #82120 FP-V fountain pumps. Pumps yield 37mL max. Collars provided to reduce yield.</p>	\$1,243
80550	 <p>Syrup Rail SR-4. Stainless Steel complete with four #82558 plastic jars, four #82545 hinged lids and four #82562 ladles</p>	\$587
82870	 <p>Syrup Rail SR-3. Stainless Steel complete with three #82557 plastic fountain jars and three #82120 FP-V fountain pumps. Pumps yield 37mL max. Collars provided to reduce yield.</p>	\$953
80560	 <p>Syrup Rail SR-3. Stainless Steel complete with three #82558 plastic fountain jars, three #82545 hinged lids and three #82562 ladles.</p>	\$460
82910	 <p>Syrup Rail SR-2. Stainless Steel complete with two #82557 plastic fountain jars and two #82120 FP-V fountain pumps. Pumps yield 37mL max. Collars provided to reduce yield.</p>	\$691

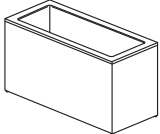
SERVER CONCESSION EQUIPMENT

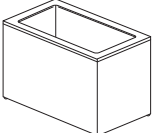
SYRUP RAILS

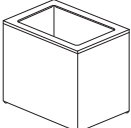
Product Code	Description	Sell Price ex GST
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SYRUP RAILS (continued)

80570	 Syrup Rail SR-2. Stainless Steel complete with two #82558 plastic fountain jars, two #82545 hinged lids and two #82562 ladles.	\$361
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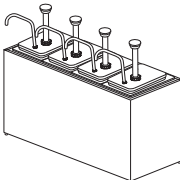
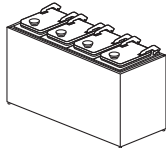
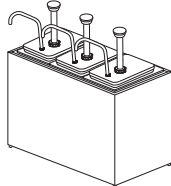
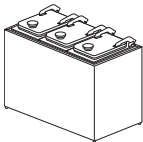
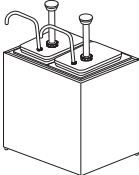
82550	 Syrup Rail SR-4. Will hold four fountain jars. Uninsulated. All stainless steel.	\$260
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82600	 Syrup Rail SR-3. Will hold three fountain jars. Uninsulated. All stainless steel.	\$215
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82570	 Syrup Rail SR-2. Will hold two fountain jars. Uninsulated. All stainless steel.	\$199
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SERVER CONCESSION EQUIPMENT

SYRUP RAILS

Product Code	Description	Sell Price ex GST
83700	 <p>Serving Bar SB-4. Stainless steel. Insulated with foamed-in-place polyurethane. Complete with four #83330 CP-F pumps and four #82557 plastic jars. Pumps yield 37mL max. Collars provided to reduce yield.</p>	\$1,345
80540	 <p>Serving Bar SB-4. Stainless steel. Insulated with foamed-in-place polyurethane. Complete with four #82558 plastic jars, four #82545 hinged lids and four #82562 ladles.</p>	\$689
83790	 <p>Serving Bar SB-3. Stainless steel. Insulated with foamed-in-place polyurethane. Complete with three #83330 CP-F pumps and three #82557 plastic jars. Pumps yield 37mL max. Collars provided to reduce yield.</p>	\$1,068
80510	 <p>Serving Bar SB-3. Stainless steel. Insulated with foamed-in-place polyurethane. Complete with three #82558 plastic jars, three #82545 hinged lids and three #82562 ladles.</p>	\$574
79890	 <p>Serving Bar SB-2. Stainless steel. Insulated with foamed-in-place polyurethane. Complete with two #83330 CP-F pumps and two #82557 plastic jars. Pumps yield 37mL max. Collars provided to reduce yield.</p>	\$799

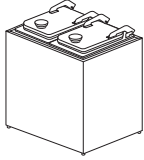
SERVER CONCESSION EQUIPMENT

SYRUP RAILS

Product Code	Description	Sell Price ex GST
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SYRUP RAILS (continued)

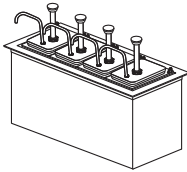
79930



Serving Bar SB-2. Stainless steel. Insulated with foamed-in-place polyurethane. Complete with two #82558 plastic jars, two #82545 hinged lids and two #82562 ladles.

\$469

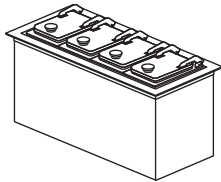
83720



Drop In Serving Bar SB-4DI. Stainless steel. Insulated with foamed-in-place polyurethane. Complete with four #83330 CP-F pumps and four #82557 plastic jars. Flange allows unit to be dropped into counter top. Pumps yield 37mL max. Collars provided to reduce yield.

\$1,405

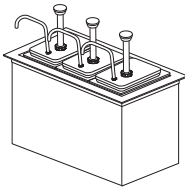
80530



Drop In Serving Bar SB-4DI. Stainless steel. Insulated with foamed-in-place polyurethane. Complete with four #82558 plastic jars, four #82545 hinged lids and four #82562 ladles. Flange allows unit to be dropped into counter top.

\$745

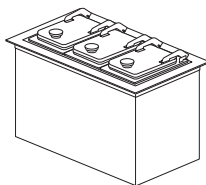
83860



Drop In Serving Bar SB-3DI. Stainless steel. Insulated with foamed-in-place polyurethane. Complete with three #83330 CP-F pumps and three #82557 plastic jars. Flange allows unit to be dropped into counter top. Pumps yield 37mL max. Collars provided to reduce yield.

\$1,114

80520



Drop In Serving Bar SB-3DI. Stainless steel. Insulated with foamed-in-place polyurethane. Complete with three #82558 plastic jars, three #82545 hinged lids and three #82562 ladles. Flange allows unit to be dropped into counter top.

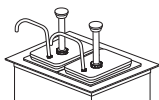
\$619

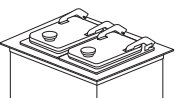
SERVER CONCESSION EQUIPMENT

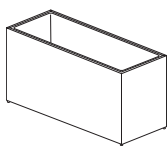
SYRUP RAILS

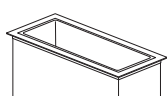
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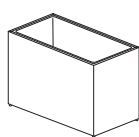
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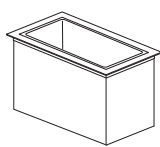
79950	 <p>Drop In Serving Bar SB-2DI. Stainless steel. Insulated with foamed-in-place polyurethane. Complete with two #83330 CP-F pumps and two #82557 plastic jars. Flange allows unit to be dropped into counter top. Pumps yield 37mL max. Collars provided to reduce yield.</p>	\$845
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79990	 <p>Drop In Serving Bar SB-2DI. Stainless steel. Insulated with foamed-in-place polyurethane. Complete with two #82558 plastic jars, two #82545 hinged lids and two #82562 ladles. Flange allows unit to be dropped into counter top.</p>	\$515
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83600	 <p>Serving Bar SB-4. Stainless steel. Insulated with foamed-in-place polyurethane. Will hold four fountain jars with ice or ice packs.</p>	\$361
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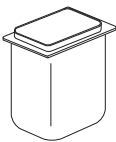
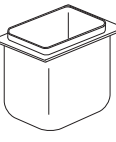

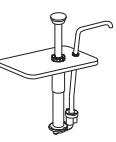
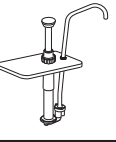
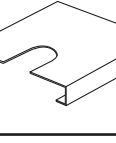
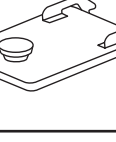

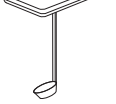


83620	 <p>Drop In Serving Bar SB-4DI. Stainless steel. Insulated with foamed-in-place polyurethane. Will hold four fountain jars with ice or ice packs #94141. Insulated with flange for drop in installation. Drops into cut out 51.43cm x 22.54cm.</p>	\$421
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83760	 <p>Serving Bar SB-3. Will hold three fountain jars with ice or ice packs #94141. Insulated with foamed-in-place polyurethane.</p>	\$331
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83830	 <p>Drop In Serving Bar SB-3DI. Will hold three fountain jars with ice or ice packs #94141. Insulated with flange for drop in installation. Drops into cut out 39.68cm x 22.54cm.</p>	\$377
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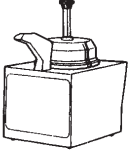

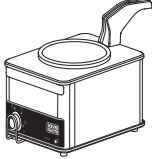
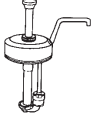




SERVER CONCESSION EQUIPMENT

SYRUP RAIL ACCESSORIES

Product Code		Description	Sell Price ex GST
SYRUP RAIL ACCESSORIES			
82555		Stainless Steel fountain jar. 25.4cm deep. 3.3Lt	\$322
82557		Polypropylene fountain jar. 25.4cm deep. 3.3Lt. Sold individually or case pack of 20 ea.	\$17 ea
82556		Stainless Steel fountain jar. 19.05cm deep. 1.9Lt	\$276
82558		Polypropylene fountain jar. 19.05cm deep. 1.9Lt. Sold individually or case pack of 26 ea.	\$17 ea
83640		Sanitary one piece hinged lid on stainless steel fountain jar. 19.05cm. 1.9 Lt	\$311
82120		Fountain Pump Vertical FP-V. Stainless Steel pump to fit deep soda fountain jar on horizontal rail. For cold syrups. Coloured knobs to suit flavours. Pump yields 37mL max. Collars provided to reduce yield.	\$229
83330		Condiment Pump CP-F. Stainless Steel. Pumps condiments from deep fountain jars. Pumps yield 37mL max. Collars provided to reduce yield.	\$229
80443		Pump Lock. Stainless Steel lock made for tamper proof pumping. Will lock pump to fountain jar.	\$17
82545		Stainless steel sanitary hinged lid for fountain jars #82557 & #82558 only. Contains slot for ladle.	\$46
82559		Stainless lid for fountain jars. Contains slot for ladle. Fits all fountain jars.	\$26
82595		Stainless steel lid and ladle assembly. Combines fountain jar lid and ladle. Fits all 7 1/2" fountain jars.	\$62

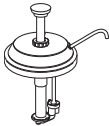

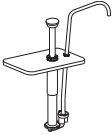

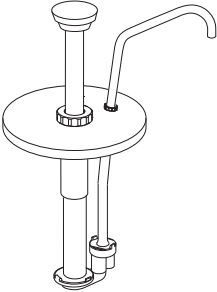

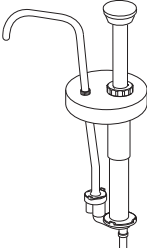
SERVER CONCESSION EQUIPMENT

HOT CHEESE NACHO SERVING EQUIPMENT

Product Code	Description	Sell Price ex GST
HOT CHEESE NACHO SERVING EQUIPMENT		
83694	 <p>Nacho cheese server with pump and spout warmer without lighted sign FSPW. Stainless steel housing all four sides. Pump and spout warmer dispenses from picture side. Pump yields 29.6mL max. Collars provided to reduce yield.</p> <p>ELECTRICAL REQUIREMENTS: 515W, 240 volts</p>	\$769
83677	 <p>Nacho cheese server with pump and spout warmer on instrument panel side FSPWI. Stainless steel housing all four sides. Pump and spout warmer on instrument panel side. Pump yields 29.6mL max. Collars provided to reduce yield.</p> <p>ELECTRICAL REQUIREMENTS: 515W, 240 volts</p>	\$769
83666	 <p>Base only for FSPW. Stainless steel for all four sides.</p> <p>ELECTRICAL REQUIREMENTS: 515W, 240 volts</p>	\$461
81320	 <p>Stainless Steel Pump only for LNCSW, LNCSWI, FSPW and FSPWI. Pump yields 29.6mL. Collars provided to reduce yield.</p>	\$238
83711	 <p>Food server FSP rectangular. Stainless Steel water bath warmer with black thermoset plastic bottom and top ladles directly from 2.8Lt stainless steel jar #94009 or #10 can. Includes 30mL ladle.</p>	\$541
83716	 <p>Food server FSP rectangular. Stainless Steel water bath warmer with black thermoset plastic bottom and top ladles directly from 2.8Lt stainless steel jar #94009 or #10 can.</p>	\$712
94009	 <p>Stainless steel jar. 2.8Lt. Replaces #10 can in LNCSL, LNCSW, LNCSWI, FSPW and FSPWI. Sold individually or case pack of 12 ea.</p>	\$71 ea
04460	 <p>Nacho Chip Server CS. Heated warmer/dispenser with 3.6-4.5kg chip capacity. Stainless steel with clear glass panels.</p> <p>ELECTRICAL REQUIREMENTS: 71W, 240 volts</p>	\$785

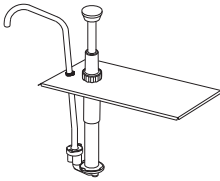
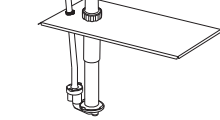


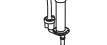
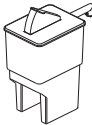
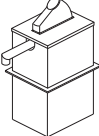
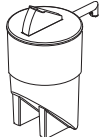
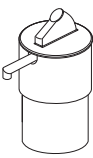

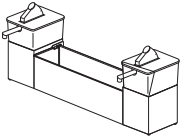
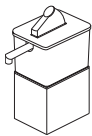
SERVER CONCESSION EQUIPMENT

CONDIMENT DISPENSERS

Product Code		Description	Sell Price ex GST
BASIC CONDIMENT PUMPS			
83000		Condiment Pump CP-10. Stainless steel. Pumps condiments direct from #10 can or #94009 2.8Lt stainless steel jar. Pump yield 29.6mL max. Collars provided to reduce yield.	\$229
94009		Stainless steel jar. 2.8Lt. Can be used in place of #10 can. Case pack of 12 each	\$71 ea
83330		Condiment Pump CP-F. Stainless steel. Pumps condiments from deep fountain jars. Pump yield 37mL max. Collars provided to reduce yield.	\$229
83300		Condiment Pump CP-200. Stainless steel. Pumps condiments from shallow fountain jars. Pump yield 29.6mL max. Collars provided to reduce yield.	\$229
83920		Condiment Pump CP-5. Stainless steel. Fits 12.7cm, 2.4Lt inset. Pumps yield 29.6mL max. Collars provided to reduce yield.	\$229
83200		Condiment Pump CP-6 1/2. Stainless steel. Fits 16.51cm, 3.8Lt inset. Pumps yield 29.6mL max. Collars provided to reduce yield.	\$229
83220		Condiment Pump CP-8 1/2. Stainless steel. Fits 21.59cm, 6.6Lt inset. Pumps yield 29.6mL max. Collars provided to reduce yield.	\$238
83910		Condiment Pump CP-8 1/2L. Stainless steel. Fits 21.59cm, 6.6Lt inset with hold down screw on lid. Pumps yield 29.6mL max. Collars provided to reduce yield.	\$282
83240		Condiment Pump CP-10 1/2. Stainless steel. Fits 26.67cm, 10.4Lt inset. Pumps yield 29.6mL max. Collars provided to reduce yield.	\$252
81066			Stainless steel Inset for CP-5 #83920 pump. 2.4Lt capacity.
81031		Stainless steel Inset for CP-6 1/2 #83200 pump. 3.8Lt capacity.	\$59
84031		Stainless steel Inset for CP-8 1/2 #83220 and CP-8 1/2L #83910 pumps. 6.6 Lt capacity.	\$76
84131		Stainless steel Inset for CP-10 1/2 #83240 pump. 10.4Lt capacity.	\$77
83130		Condiment Pump CP-G 89mm. Stainless steel. Pumps will slip over manufacturer's glass or plastic jars. Top diameter over threads: 89mm. Pumps yield 29.6mL max. Collars provided to reduce yield.	\$229
83120		Condiment Pump CP-G 110mm. Stainless steel. Pumps will slip over manufacturer's glass or plastic jars. Top diameter over threads: 110mm. Pumps yield 29.6mL max. Collars provided to reduce yield.	\$229
83110		Condiment Pump CP-G 120mm. Stainless steel. Pumps will slip over manufacturer's glass or plastic jars. Top diameter over threads: 120mm. Pumps yield 29.6mL max. Collars provided to reduce yield.	\$229

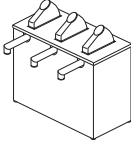
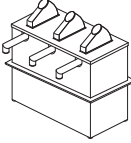

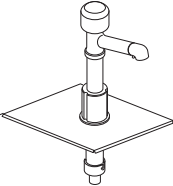
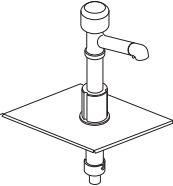
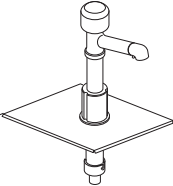


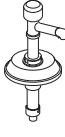

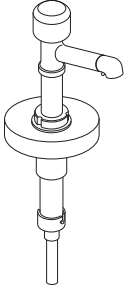
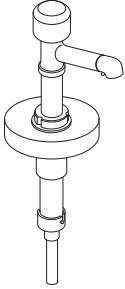
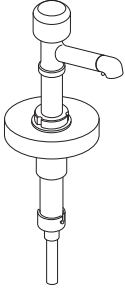
SERVER CONCESSION EQUIPMENT

CONDIMENT DISPENSERS

Product Code	Description	Sell Price ex GST
BASIC CONDIMENT PUMPS (continued)		
83400	 Condiment Pump CP-1/6. Stainless steel. Fits standard steam table pans 15.4cm deep. Fits 1/6 Pan (not included). Pumps yield 29.6mL max. Collars provided to reduce yield.	\$229
83420	 Condiment Pump CP-1/4. Stainless steel. Fits 1/4 Pan (not included). Pumps yield 29.6mL max. Collars provided to reduce yield.	\$238
83430	 Condiment Pump CP-1/3. Stainless steel. Fits 1/3 Pan (not included). Pumps yield 29.6mL max. Collars provided to reduce yield.	\$252
67540	 Condiment Pump CPSS-F. Stainless steel. Fits on serving station or single stand assembly. Pumps yield 29.6mL max. Collars provided to reduce yield.	\$229
67570	 Condiment Pump CPSS-FL. Stainless steel. Fits on lockable single stand assembly. Pumps yield 29.6mL max. Collars provided to reduce yield.	\$251
07000	 Server Express™ Rectangular SE. Black thermoset unit will dispense from an air tight, flexible Cryovac® pouch with fitment. Pump yield 29.6mL max.	\$383
07020	 Server Express™ Rectangular stainless SE-SS. Stainless steel unit will dispense from an air tight, flexible Cryovac® pouch with fitment. Pump yield 29.6mL max.	\$472
07010	 Server Express™ Round SE. Black thermoset unit will dispense from an air tight, flexible Cryovac® pouch with fitment. Pump yield 29.6mL max.	\$383
07030	 Server Express™ Round stainless SE-SS. Stainless steel unit will dispense from an air tight, flexible Cryovac® pouch with fitment. Pump yield 29.6mL max.	\$476
07044	 Pump only for SE, SE-SS, SS-SE, SS-ISE, SE-T and SET DI. Fits all Server Express™ units. Pump yield 29.6mL.	\$150
67690	 Serving Station Server Express™ SS-E. Stainless steel. Each end well is furnished with a rectangular Server Express™ in black thermoset plastic. Uninsulated centre section will accept three 1/6 size pans up to 5.2cm deep (not included). One piece acrylic hinged lid. Pumps yield 29.6mL.	\$997
67760	 Single Stand Server Express™ SS-ISE. Brushed stainless steel shroud includes a rectangular Server Express™ in black thermoset plastic. Pump yield 29.6mL mx.	\$424

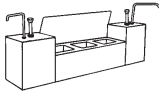
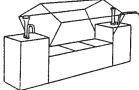
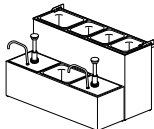
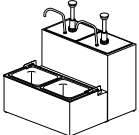
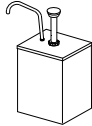
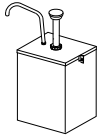

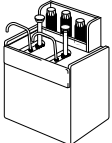
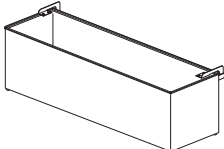
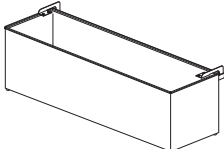
SERVER CONCESSION EQUIPMENT

CONDIMENT DISPENSERS

Product Code	Description	Sell Price ex GST
BASIC CONDIMENT PUMPS (continued)		
07040	 <p>Server Express™ Triple SE-T. Polished lid includes three Express pumps. Brushed stainless steel base holds three pouches separately. Pumps yield 29.6mL.</p>	\$1,351
07050	 <p>Server Express™ Triple Drop In SET-DI. Polished lid includes three Express pumps. Brushed stainless steel base holds three pouches separately. Flange for drop in installation. Pumps yield 29.6mL.</p>	\$1,428
SOLUTION PUMPS		
82170	 <p>Solution™ Pump. Polycarbonate pump for 21.6cm #84031</p>	\$108
83190	 <p>Solution™ Pump. Steam Table Pan Pump. Model PS-1/6. Suitable for 1/6 size, 15.2cm deep pans</p>	\$108
83210	 <p>Solution™ Pump. Steam Table Pan Pump. Model PS-1/4. Suitable for 1/4 size, 15.2cm deep pans</p>	\$108
83340	 <p>Solution™ Pump. Steam Table Pan Pump. Model PS-1/3. Suitable for 1/3 size, 15.2cm deep pans</p>	\$108
81910	 <p>Solution™ Fountain Jar Pump. Model PS-F. Polycarbonate pump for deep fountain jars.</p>	\$108
84060	 <p>Solution™ Fountain Jar Pump. Model PS-200 Polycarbonate pump for deep fountain jars.</p>	\$108
82020	 <p>Solution™ Pump. Model PS-10. Polycarbonate pump for use with 2.8Lt stainless steel jar #94009 or #10 can. Pump yields 30mL max.</p>	\$108
94009	 <p>Stainless Steel Jar.</p>	\$71
83030	 <p>Solution™ Pump. Model PS-G for 89mm neck jar. Polycarbonate pump for use with manufacturers 3.8Lt jars. Pump yields 30mL max. Includes 3 discharge fittings for pumping various products.</p>	\$108
83090	 <p>Solution™ Pump. Model PS-G for 110mm neck jar. Polycarbonate pump for use with manufacturers 3.8Lt jars. Pump yields 30mL max. Includes 3 discharge fittings for pumping various products.</p>	\$108
83180	 <p>Solution™ Pump. Model PS-G for 120mm neck jar. Polycarbonate pump for use with manufacturers 3.8Lt jars. Pump yields 30mL max. Includes 3 discharge fittings for pumping various products.</p>	\$108

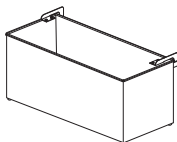
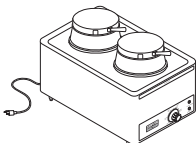
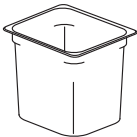
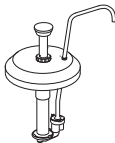


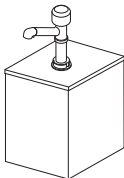
SERVER CONCESSION EQUIPMENT

CONDIMENT DISPENSERS

Product Code	Description	Sell Price ex GST
CONDIMENT SYSTEMS		
67000	 <p>Serving Station SS. Two end wells will accept #10 can. Centre section will accept three 1/6 size pans up to 6" deep (not included). One piece acrylic hinged lid. Pumps yield 29.6 mL max. Collars provided to reduce yield.</p>	\$907
67420	 <p>Serving Station with Sneeze Guard SS-SG. Two end wells will accept #10 can. Centre section will accept three 1/6 size pans up to 6" deep (not included). Acrylic sneeze guard. Pumps yield 29.6 mL max. Collars provided to reduce yield.</p>	\$1,068
67800	 <p>Two Tier Serving Station RS-3NL and IRS-3R. Stainless steel insulated back rail includes three 1/9 size and one 1/6 size pan. One piece acrylic hinged lid. Non insulated front rail includes two CP-1/6 pumps with pans, one 1/6 size pan and tongs. Pumps yield 29.6 mL max. Collars provided to reduce yield.</p>	\$1,582
67730	 <p>Serving Station - Compact RS-2C and RS-2RCNL. Stainless steel non-insulated back rail includes two CP-1/6 pumps with pans. Non insulated front rail includes two 1/6 size pans and one piece acrylic hinged lid. Pumps yield 29.6 mL max. Collars provided to reduce yield.</p>	\$1,262
67580	 <p>Single Stand Assembly SS1. Stainless steel well will accept #10 can or #94009 2.8Lt stainless steel jar. Complete with pump. Pump yield 29.6 mL max. Collars provided to reduce yield.</p>	\$332
67590	 <p>Single Stand Lockable Assembly SS1L. Stainless steel well will accept #10 can or #94009 2.8Lt stainless steel jar. Complete with pump. Includes hasp so that pump can be padlocked to base (padlock not included). Pump yield 29.6 mL max. Collars provided to reduce yield.</p>	\$376
67044	 <p>Pouch Support. Fits into the bottom of single stand assemblies. Supports pouch packs so that pump can be inserted.</p>	\$16
67720	 <p>Solid Oak Unit OCS2. Oak rail complete with two #83330 CP-F (knobs read ketchup and mustard) and two #82557 plastic jars. Pumps yield 37mL max. Collars provide to reduce yield.</p>	\$894
67050	 <p>Relish Server Uninsulated RS-3. Stainless steel. Will accept three 1/6 size steam table pans up to 15.2cm deep (not included). One piece acrylic hinged lid.</p>	\$335
67080	 <p>Relish Server Insulated IRS-3. Stainless steel. Insulated with foamed-in-place polyurethane. Will accept three 1/6 size steam table pans up to 15.2cm deep (not included). One piece acrylic hinged lid. Can be iced or will accept three #94013 ice packs.</p>	\$415

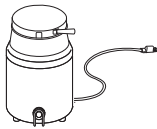



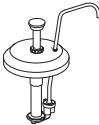
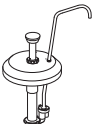
SERVER CONCESSION EQUIPMENT

CONDIMENT DISPENSERS

Product Code	Description	Sell Price ex GST
CONDIMENT SYSTEMS (continued)		
67770	 <p>Relish Server Insulated IRS-2. Stainless steel. Insulated with foamed-in-place polyurethane. Will accept two 1/6 size steam table pans up to 6" deep (not included). One piece acrylic hinged lid. Can be iced or will accept two #94013 ice packs.</p>	\$384
90088	 <p>Stainless steel 1/6 size steam table pan (10cm deep) for relish servers or serving station.</p>	\$22
90089	 <p>Stainless steel 1/6 size steam table pan (15.2cm deep) for relish servers or serving station.</p>	\$29
94070	 <p>Insulated Condiment Dispenser MMS. Stainless steel. Insulated with foamed-in-place polyurethane with space for ice packs. Includes a #94009 2.8Lt stainless steel jar and two #94013 eutectic ice packs. Pump yield 29.6mL max. Collars provided to reduce yield.</p>	\$530
94080	 <p>Pump only for MMS. Pump yield 29.6mL max. Collars provided to reduce yield.</p>	\$238
94013	 <p>Eutectic ice pack. Efficient cooling with no mess. For use in MMS, CSM, DICSM, ECH, IRS-3, IRS-2 and IRS-3R.</p>	\$22
67100	 <p>Single Stand Assembly - Solution™ SS1. Stainless steel well with polycarbonate pump holds #10 can, stainless steel jar #94009 or 3.8Lt jar. Pump yields 30mL max. Includes 3 discharge fittings for pumping various products.</p>	\$208

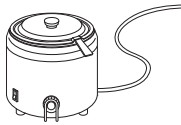
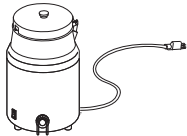

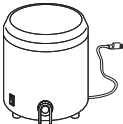
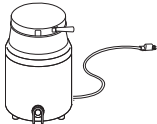

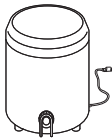
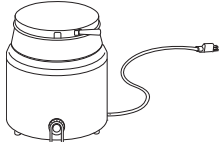

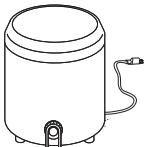
SERVER CONCESSION EQUIPMENT

CATEGORY B

Product Code	Description	Sell Price ex GST
CREAM & SYRUP DISPENSERS		
94000	 <p>Cream Server CSM. Insulated with foamed-in-place polyurethane. Includes a #94009 2.8Lt stainless steel jar and two #94013 eutectic ice packs. Pump yield 29.6mL max. Collars provide to reduce yield.</p>	\$530
94120	 <p>Drop In Cream Server DICSM. Insulated with foamed-in-place polyurethane with flange to drop into counter. Includes a #94009 2.8Lt stainless steel jar and two #94013 eutectic ice packs. Pump yield 29.6mL max. Collars provide to reduce yield.</p>	\$536
94090	 <p>Espresso Cream Holder ECH. Insulated with foamed-in-place polyurethane. Includes a #94009 2.8Lt stainless steel jar and two #94013 eutectic ice packs. Hole in lid for hose from espresso machine.</p>	\$353
94116	 <p>Drop In Cream Server with Holecold™ jars. Insulated with foamed-in-place polyurethane. Includes one each black #90455 and white #94056 gel filled jars. Pump yield 29.6mL max. Collars provide to reduce yield.</p>	\$738
94010	 <p>Pump only for CSM. Stainless steel. Pump yield 29.6mL max. Collars provide to reduce yield.</p>	\$238
94100	 <p>Pump only for DICSM. Stainless steel. Pump yield 29.6mL max. Collars provide to reduce yield.</p>	\$239

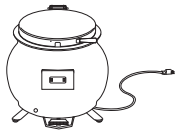
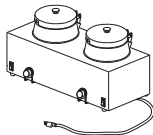
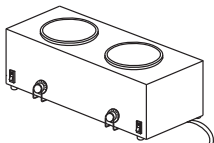

SERVER CONCESSION EQUIPMENT

FOOD WARMERS AND ACCESSORIES

Product Code	Description	Sell Price ex GST
FOOD WARMERS AND ACCESSORIES		
82770	 <p>Warmer FS-2. Stainless steel. Water bath warmer for toppings, gravies and small servings of food. Stainless steel inset with ladle. ELECTRICAL REQUIREMENTS: 250W, 240 volts</p>	\$449
82420	 <p>Food Server FS-4. Stainless steel. Portable steam table for small food serving needs. Includes stainless steel 6 1/2" inset with hinged lid. 3.8 Lt. ELECTRICAL REQUIREMENTS: 500W, 240 volts</p>	\$558
81050	 <p>Inset and Lid Assembly. Stainless steel. Will fit 16.51cm cut out. Use in steam tables or other warmers. 3.8Lt.</p>	\$208
80990	 <p>Base only for FS-4. Accepts 16.51cm inserts. ELECTRICAL REQUIREMENTS: 500W, 240 volts</p>	\$300
84220	 <p>Food Server FS-7. Stainless steel. Portable steam table for medium food serving needs. Includes stainless steel 8 1/2" inset with hinged lid. 6.6Lt ELECTRICAL REQUIREMENTS: 1000W, 240 volts</p>	\$972
84040	 <p>Inset and Lid Assembly. Will fit 21.59cm cut out. Use in steam tables or other warmers. 6.6Lt.</p>	\$300
84230	 <p>Base only for FS-7. Accepts 21.59cm inserts #84040 ELECTRICAL REQUIREMENTS 1000W, 240 volts</p>	\$583
84240	 <p>Food Server FS-11. Stainless steel. Portable steam table for large food serving needs. Includes stainless steel 10 1/2" inset with hinged lid. 10.4Lt ELECTRICAL REQUIREMENTS: 1500W, 240 volts</p>	\$1,031
84149	 <p>Inset and Lid Assembly. Will fit 29.67cm cut out. Use in steam tables or other warmers. 10.4Lt.</p>	\$304
84250	 <p>Base only for FS-11. Accepts 29.67cm inserts #84149 ELECTRICAL REQUIREMENTS 1500W, 240 volts</p>	\$632

SERVER CONCESSION EQUIPMENT

FOOD WARMERS AND ACCESSORIES

Product Code	Description	Sell Price ex GST
FOOD WARMERS AND ACCESSORIES (continued)		
84350	 <p>Kettle Server KS. Traditional soup kettle shape. Thermostatically controlled. Includes stainless steel inset and hinged lid. Eight soup flavour cards included. 10.4Lt</p> <p>ELECTRICAL REQUIREMENTS: 1500W, 240 volts</p>	\$1,207
81470	 <p>Twin Food Server Twin FS-4. Stainless steel. Individually controlled twin steam table for small food serving needs. Includes two stainless steel 6 1/2" insets with hinged lids. 3.8Lt each.</p> <p>ELECTRICAL REQUIREMENTS: 1000W, 240 volts</p>	\$1,057
80380	 <p>Base only for Twin FS-4. Accepts two 6 1/2" insets.</p> <p>ELECTRICAL REQUIREMENTS: 1000W, 240 volts</p>	\$545
82660	 <p>60mL (2oz) Ladle</p>	\$17
82574	<p>120mL (4oz) Ladle</p>	\$20
82661	<p>180mL (6oz) Ladle</p>	\$20
82662	<p>240mL (8oz) Ladle</p>	\$25

SERVER CONCESSION EQUIPMENT

HOLDCOLD JARS

Product Code	Description	Sell Price ex GST
HOLDCOLD™ JARS		
82632	Black Rectangular Holdcold™ Jar. Gel filling and double walled construction keeps toppings cool for up to 12 hours. Capacity 2.1Lt.	\$145
82633	White Rectangular Holdcold™ Jar. Gel filling and double walled construction keeps toppings cool for up to 12 hours. Capacity 2.1Lt.	\$145
82634	Rectangular Holdcold™ Jar kit. Gel filled cooling system with double walled construction for all insulated cream servers and holders. Freeze jar for 8 hours and hold your cream cool for up to 12 hours.	\$290
94055	Black Round Holdcold™ Jar. Gel filling and double walled construction keeps toppings cool for up to 12 hours.	\$145
94056	White Round Holdcold™ Jar. Gel filling and double walled construction keeps toppings cool for up to 12 hours.	\$145
94057	Round Hotcold™ Jar kit. Gel filled cooling system with double walled construction for all insulated cream servers and holders. Freeze jar for 8 hours and hold your cream cool for up to 12 hours.	\$290
94113	Cream Server CSM with Holdcold™ Jars. Comes complete with one black and white gel filled Holdcold™ jar.	\$732
94123	Espresso Cream Holder ECH with Holdcold™ Jars. Comes complete with one black and white gel filled Holdcold™ jar.	\$571

STANDARD TERMS AND CONDITIONS

COMCATER GROUP (the "supplier") comprises:

CCE International Pty Ltd (ABN 53 005 974 185)

Commercial Catering Equipment Pty Ltd (ABN 24 005 587 253)

Comcater Pty Ltd (ABN 65 006 367 451)

- 1 Unless otherwise advised in writing by the supplier to the customer, and notwithstanding any statement to the contrary which may be contained in the customer's order, these terms and conditions apply to all transactions between the supplier and the customer. These terms and conditions of sale may be varied by the supplier at any time by notice in writing to the customer.
- 2 Quotations provided by the supplier are an invitation to treat and not an offer to sell the goods the subject of the quotation by the supplier. An agreement for sale of the goods arises when an order for the goods is placed by the customer and:
 - (a) that order is accepted by the supplier in writing; or
 - (b) the order is otherwise satisfied or performed in whole or in part by the supplier.
- 3 (a) All prices quoted and any other charges applicable will be exclusive of GST (as defined in the *A New Tax System (Goods and Services Tax) Act 1999* (Cth)). GST will be payable by the customer upon the supply of goods.
(b) Price quotes are subject to variation without notice.
(c) All goods will be supplied in carton quantity only. Customer order quantity will be adjusted to nearest carton quantity.
(d) The Cambro product range is also sold in carton quantities only. If broken packs are required, there will be a broken pack surcharge of \$20 per pack. Minimum Cambro order is \$200 Nett excluding tax.
- 4 The customer may withdraw or cancel any order placed prior to acceptance by the supplier. Where in the discretion of the supplier cancellation is otherwise accepted, the customer shall pay to the supplier an amount equivalent to twenty per cent of the agreed price of the goods by way of liquidated damages. Orders for non-stock items may NOT be cancelled or returned under any circumstances.
- 5 Delivery of equipment and accessories shall be effected F.I.S. to the capital city in the state in which the order is placed. Such delivery shall only be made to ground floor or kerbside goods receiving areas. Delivery of spare parts shall be effected FOB our Victorian warehouse.
- 6 Any time given for delivery of goods is an estimate only. The supplier shall not be liable for any loss or damage whatsoever by reason of any delays in delivery of the goods and the customer shall not be relieved of any obligation to accept or pay for the goods by reason of such delay. If the supplier, in its sole and absolute discretion, determines that it is or may be unable to complete its obligations within a reasonable time or at all, the contract may be terminated by the supplier. In the event of termination, the customer shall have no claim against the supplier for any damage, loss, cost or expense whatsoever.
- 7 (a) The goods shall be subject to a materials and labour warranty for 12 months following delivery, in any case where the goods are found to be defective in materials, manufacture or workmanship. This warranty applies only for the benefit of the customer and is void if installation or operation is not in accordance with the manufacturer's instructions and recommendations. Furthermore, all warranty work must be conducted by the supplier's staff or its authorised service agents. All warranty calls are to be placed and authorised through the supplier's branch offices.
(b) All warranty work will be undertaken in normal working hours from Monday – Friday 8am – 4pm. Penalty rates for after hours service apply and when charged, the excess between normal hour labour rates and penalty rates will be the customers responsibility. Equipment such as Server products, Maximum blenders and other small equipment are classed as 'carry in' items. These items are to be returned to the supplier or its Authorised Service Agent workshop for repair. Transport/freight costs to and from the customer for 'carry in' items are to be covered by the customer. If the customer requests on site service (an option always available to the customer) the customer will be charged callout and travelling costs; the labour for warranty repair time on site will be covered by the supplier.
- 8 Save and except for the express warranty set out above, and to the maximum extent permitted by law, all conditions and warranties which may at any time be implied by law (including the common law, the *Trade Practices Act*, the *Fair Trading Act* and the *Goods Act*) are excluded. To the extent that these cannot be excluded and where the law permits, the supplier's liability in respect of any such condition or warranty shall be limited at the option of the supplier to the repair or replacement of the goods or the supply of equivalent goods or the payment of the costs of replacing or repairing the goods or having them replaced or repaired.
- 9 The customer must assume full risk of loss or damage to the goods immediately upon delivery. Pending payment in full for the goods, the customer must not supply any of the goods to any person outside of its ordinary or usual course of business, must not allow any person to have or acquire any security interest in the goods, and must insure the goods for the full insurable or replacement value (whichever is the higher), with an insurer licensed or authorised to conduct the business of insurance in the place where the customer carries on business.
- 10 Notwithstanding clause , title to the goods remains with the supplier until the supplier has received payment of the purchase price of the goods and the purchase price of any other goods or services previously or subsequently supplied by the supplier to the customer, whereupon such title shall pass to the customer.
- 11 Until such time as title to the goods passes to the customer, the customer:
 - (a) holds the goods as the fiduciary agent of the supplier and remains liable to account to the supplier for the goods;
 - (b) will, if directed by the supplier, store the goods marked in such a way that it is clear that the goods are the property of the supplier, but all costs of storage (whether or not at the direction of the supplier) will be paid by the customer; and
 - (c) Irrevocably gives the supplier (and its servants and agents) leave and licence without the necessity of giving any notice to enter at any time on and into any premises occupied by the customer, forcibly, if necessary, to inspect, search for and remove any of the goods supplied by the supplier.
- 12 Subject to clause 13, the customer shall be entitled to sell the goods in the ordinary course of its business. If the goods are sold by the customer prior to the time when title passes to the customer, then:
 - (a) the customer must keep separate records in relation to the proceeds of the sale of any goods which have not been paid for,
 - (b) the customer agrees that it holds the proceeds of resupply of the goods on trust for and as agent for the supplier immediately when they are receivable or are received and that the supplier has the right to trace the proceeds of sale,
 - (c) the customer agrees that it must either pay the amount of the proceeds of resupply to the seller immediately when they are received or pay those proceeds into an account with a bank or a financial institution or deposit taking institution as trustee for the seller,
 - (d) the customer agrees that any accessory or item added to any of the goods by an act of the customer or any person at the direction or request of the customer becomes and remains the property of the supplier until the supplier has received payment of the purchase price of the goods in accordance with clause 10 when the property in the goods (including the accessory) passes to the customer,
 - (e) for the avoidance of doubt, if any goods are used in a manufacturing process or mixed with other materials, the customer must record the value of goods so consumed in relation to each unit of finished product and upon sale of any unit of finished product, immediately remit that amount from the proceed of sale to the supplier. The customer must provide to the supplier monthly or quarterly records of such use.
- 13 The customer's right to sell the goods in the ordinary course to its business:-
 - (a) may be revoked at any time by the seller giving notice to that effect if the customer is in default for longer than seven days in the payment to any sum whatsoever due to the supplier;
 - (b) shall automatically cease if a receiver, controller, liquidator or administrator is appointed to the assets, undertaking or property of the customer, or a winding up order against the customer is made or petitioned, or any petition or order in bankruptcy against the customer is presented or made, or the customer goes into voluntary liquidation or calls a meeting of or makes arrangements or compositions with its creditors.
- 14 Upon revocation of the customer's right of sale pursuant to clause 13, the customer shall place the goods at the disposal of the supplier who shall be entitled to enter any premises of the customer for the purpose of removing the goods and to remove the goods from the said premises. If the goods have been sold pursuant to clause 12, the customer must pay to the supplier the proceeds then held by the customer as trustee for the supplier.
- 15 The invoiced amount for the goods is to be paid by the customer to the supplier no later than the last day of the month following the month in which the invoice is first issued ("the due date"). Where the customer fails to effect payment within this period, the supplier may at its discretion and without attracting any liability to the customer withhold delivery of all other goods for which orders have been placed by the customer and accepted by the supplier.
- 16 Where payment is not made on the due date, interest on the amount outstanding is payable at the rate of 1% above the supplier's overdraft rate from time to time, calculated from the due date of the payment until payment is made in full.
- 17 Should the customer's account exceed the supplier's trading terms and be passed over for collection, all costs relating to the recovery of those debts (including agency's commissions, solicitor's and counsel's fees, court costs and out of pocket expenses) must be paid the customer.
- 18 These terms and conditions shall at all times be governed, construed and interpreted according to the law of the State of Victoria and the customer hereby irrevocably submits to the non-exclusive jurisdiction to the courts of that State and all courts of appeal therefrom.
- 19 Where the customer is an individual, sole trader, partnership or small business, the individual(s) identified on the First Page (**Individuals**) acknowledge, consent and agree that the Individuals have been notified by the supplier that, in accordance with the *Privacy Act 1988* (Cth) (**Privacy Act**):
 - (a) the supplier may provide such information about the Individuals as is permitted by the Privacy Act to a credit reporting agency to obtain a consumer credit report about the Individuals and to allow the credit reporting agency to create or maintain a credit information file containing information about the Individuals;
 - (b) the supplier may obtain a consumer credit report containing information about the Individuals from a credit reporting agency for the purpose of assessing the application for commercial credit by the Individuals and to collect overdue payments in respect of commercial credit owed by the Individuals;
 - (c) the supplier may exchange such information about the Individuals credit worthiness, credit standing, credit history or credit capacity with other credit providers to assess an application for credit by the Individuals, to assess the credit worthiness of the Individuals, to notify other credit providers of a default by the Individuals and to exchange information with other credit providers as to the status of this loan where the Individuals are in default with other credit providers;
 - (d) the supplier may give a guarantor of the customer's liability a credit report containing information about the Individuals' credit worthiness, credit standing, credit history or credit capacity, to keep the guarantor informed about the guarantee;
 - (d) the information may be exchanged before, during or after the provision of credit to the customer; and
 - (e) the Individuals can access the personal information that the supplier holds about them, subject to some exceptions permitted by law.
- 20 In the event that the customer is in default in payment of any amount owing to the supplier for period in excess of 120 days, the customer hereby charges all real estate owned by the customer at the time of the default with payment of all amounts outstanding to the supplier including interest calculated in accordance with clause and authorises the supplier to lodge a caveat for registration upon all properties so charged. The customer further agrees to execute a mortgage or mortgages in registrable form at the request of the supplier. A statement or certificate signed by a duly authorised officer of the supplier as to the goods supplied to and the indebtedness of a customer shall be prima facie evidence thereof. Should your account exceed our trading terms and be passed over for collection all cost including agencies commission, solicitors fees, court costs and out of pocket expenses are the liability of the customer.
- 21 Any claim for transport damage, short supply of goods or return for credit must be received within 14 days of receipt of goods for it to be considered.
- 22 Goods returned for credit may incur a restocking fee equal to the percentage of the value of the items returned as indicated on the invoice. Authorisation for return of goods must be sought before the goods are returned.

From the world of Comcater!

National Customer Service Hotline

1800 035 327

Victoria (Head Office)

156 Swann Drive
Derrimut Vic 3030
Phone: 03 8369 4600
Fax: 03 8369 4699
Email: sales@comcater.com.au

New South Wales

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Fax: 02 9648 4762
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Fax: 07 3399 5311
Email: qldsales@comcater.com.au

