

Design, sales and service

To: Melbourn Parish Council Jose Hales 30 High Street Melbourn, Cambridgeshire SG8 6Dz	Project: MH22400 Rev1 Melbourne Hub Community Centre 30 High St, Melbourn, Royston SG8 6DZ - small Project	From: Mark Hazell 3 Crompton Road Stevenage, Hertfordshire SG1 2XP Tel: 01438 750022 Mob: 07753 915521
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Item	Qty	Description	Sell	Sell Total
01.01	1 ea	EXISTING EQUIPMENT Custom Model No. EXISTING EQUIPMENT		
01.02	1 ea	EXISTING EQUIPMENT Custom Model No. EXISTING CONVECTION OVEN		
01.03	1 ea	BESPOKE FABRICATION Custom Model No. WORK BENCH Stainless Steel Work Bench GN Runners to RHS Upstand to LHS and Rear Notched cut out 30 x 30mm to left hand side Designline Wall Bench, 1050mm x 700mm x 900mm, 1.5mm 304 stainless steel top with 304 stainless steel frame & under shelf, 50mm upstand, adjustable feet 1 ea Upstand on left end 1 ea Notch around column at corner in up stand, (bench top end) 1 ea Gastronorm container runners, set of (6) 332mm wide, mounted under bench top to suit 100mm container	£659.00	£659.00
INDUC TION OPTION	1 ea	CONVECTION OVEN, ELECTRIC	£884.00	£884.00

Item	Qty	Description	Sell	Sell Total
		Unox Model No. XEFT-04HS-ELDVB-GB Bakerlux SHOP.Pro™ Convection Oven, electric, 500 mm H, (4) 460 x 330 capacity, LED control panel, 75mm pitch, 99 recipe memory, 12 quick recall programs, mixed humidity & convection baking, 2 fan speeds, 9 baking steps, drop down door, stainless steel chamber, 3.5 kW, 230v/50/60/1-ph, CE, ENERGY STAR® Dimensions 500(h) x 600(w) x 669(d)		
	1 ea	XWKHT-BCHS HOOD FOR IN-BUILT OVEN BL SHOP.PRO 460X330	£381.00	£381.00
	1 ea	WA-B-001 Basic Warranty, 1 Years Parts & 1 Years Labour (Mind Maps Range)		
	1 ea	NOTE: Using a water supply NOT meeting Unox's minimum water quality standards will VOID any warranty.		
	1 ea	XWKRT-00HS-F Floor positioning stand, 150 mm H, stainless steel for BAKERLUX SHOP.Pro™ 460x330 models	£138.00	£138.00
	1 ea	Lincat IH42 Induction Hob, electric, countertop, (4) cooking zones, rotary controls, LED display, 6mm thick glass ceramic surface, stainless steel construction, CE	£1,685.00	£1,685.00
	1 ea	Lincat 2 Years parts & labour warranty, standard		
	1 ea	Lincat (2) 230v/50/1-ph, (2) 13.0 amps, (2) 3.0 kw, standard (2 supplies required)		
	1 ea	Custom STAND Stainless Steel Stand for Induction unit	£467.00	£467.00
01.05	1 ea	FRYER, FLOOR MODEL, ELECTRIC, DOUBLE WELL Roller Grill (UK) Ltd Model No. RFE 20 C RF Series Fryer, floor model, electric, (2) 10-litre tanks, (2) 6.0kW, 415v/60/3-ph Dimensions 980(h) x 400(w) x 655(d)	£1,119.00	£1,119.00
				
	1 ea	48 hour delivery, pallets, England, Wales, Scotland (South & Central), standard		
	1 ea	24 month on-site warranty, includes parts & labour, standard		
DELIVERY AND INSTALLATION TO DELIVERY AND INSTALL TO SITE 1 X CONVECTION OVEN & RING ELECTRIC HOB 1 X ELECTRIC FRYER 1 X STAINLESS STEEL WORK BENCH				
01.06	1 ea	BESPOKE FABRICATION Custom Model No. RODDED POT SHELF Rodded Pot Shelf 1200 x 500	£318.00	£318.00
01.07	1 ea	EXISTING UNIT Custom Model No. WALL SHELF		
01.08	1 ea	EXISTING UNIT		

Item	Qty	Description	Sell	Sell Total
		Custom Model No. WALL BENCH		
01.09	1 ea	EXISTING UNIT Custom Model No. WALL SHELF		
01.10	1 ea	INSTALLATION Gratte Brothers Model No. D&I Delivery & Installation	£595.00	£595.00
		<p>To deliver, off load, unpack, erect, position and install all equipment as scheduled (to suitably isolated live services brought to within 1 metre of the connection point of each appliance) assuming adequate access to a clear ground floor level site, test, commission and leave in full working order. Works to take place during normal working hours and in one continuous visit.</p> <p>Exclusions :- Our quotation excludes the following costs unless specifically agreed otherwise:-</p> <ul style="list-style-type: none"> - Removal of asbestos. - Equipment storage costs caused by delay to the programme of works. - Removal and/or cleaning of existing equipment. - Building works to walls, floors and ceilings including finishes. - Provision of hoists/scaffolding. - Provision of grease traps. - Earth bonding of equipment. - Copper, stainless steel or chrome finished pipe work or fittings. - Chlorination of water supplies. - Detergent/rinse aid dispensers. - Purging of gas supplies to final points of connection. - Protection of equipment outside of working hours and the programme of work dates. - Painting of services including last metre. - Builders or hygienic clean upon completion. - Any plugs for commando type electrical outlets installed by others to be free issued to Gratte Brothers by installer of outlet. 		
	1 ea	REMOVAL OF EXISTING LINCAT RANGE De- Installation and Removal of Existing Lincat Range Disposal of Unit Environmentally	£175.00	£175.00
Total				£6,421.00

All prices shown are nett. Prices shown are not an offer to supply items at those prices if subject to a leasing agreement.

Prices quoted do not include V.A.T which would be charged extra at the appropriate rate if applicable.Errors and omissions excepted.

Our prices are current as of today's date, however due to fluctuation in raw material costs we reserve the right to pass on any applicable surcharges.

Please note our terms of trading as shown on the back of the quotation which would form part of any contract we may enter into.

We hope our quotation meets with your approval and look forward to receiving your further instructions in due course. Assuring you of our keenest attention at all times.

We wish to accept this quotation as set out above and confirm that we have read and agree to GBCEL's Terms & Conditions of Sale, Repair and Installation endorsed thereon.

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: £6,421.00



INVENTIVE SIMPLIFICATION

XEFT-04HS-ELDV

ARIANNA 4 460X330

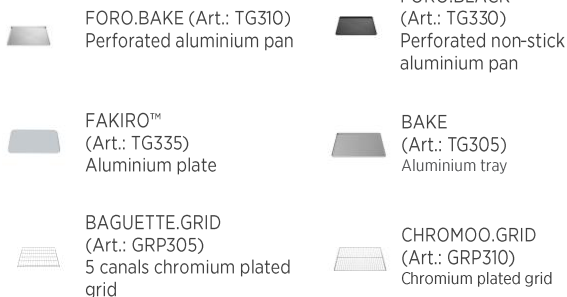


LED

INTEGRATED TECHNOLOGY

UNOX Intensive Cooking: You've chosen not to settle for less. Maximum baking efficiency. Bake to perfection, sell, repeat. All day, every day. For the tight schedule of a commercial space whose core business is selling baked goods, the priorities are high quality standards, repeatable results, speed of execution, energy savings and reliability.

460X330 BAKING ESSENTIALS



DESCRIPTION

Design and intelligence, the elegance of glass and the technology of touch controls, as well as the built-in internet connection. Everything you could possibly imagine in an oven is now in your hands. Created to be perfect. In every detail.

FEATURES

• Standard ◦ Optional - not available

COOKING METHODS

- Convection baking with adjustable temperature (30°C-260°C) •
- Convection baking with humidity and adjustable temperature (48°C-260°C) •
- Maximum pre-heating temperature 260°C •

ADVANCED AND AUTOMATIC BAKING PROGRAMMING

- Cooking steps 3
- QUICK PROGRAMS: 12
- PROGRAMS: 99
- PROGRAMS: names and pictures can be assigned to saved programmes -
- PROGRAMS: recipes can be saved with a name -
- MULTI.Time: manages more than 10 timers to control different products being cooked simultaneously -
- Wired Internet connection -
- DATA DRIVEN COOKING: It collects data, processes information, analyzes how it is used, and tips tips provides customized -

AIR DISTRIBUTION IN THE BAKING CHAMBER

- AIR.Plus technology: 2 speeds of air flow in the chamber, can be adjusted by user •
- AIR.Plus technology: multiple fans running in reverse •

HUMIDITYCONTROL IN THE COOKING CHAMBER

- STEAM.Plus technology: mixed convection - humidity baking (20-40-60-100%) •
- DRY.Plus technology: extracts humidity from the baking chamber •
- ADAPTIVE.Cooking™ technology: bake a single tray or a full load and get the exact same results. -
- AUTO.Soft technology: controls rises in temperature for total uniformity -
- SMART.Preheating technology: the oven preheats to the desired temperature, taking into account its recent use -

COOKING STATIONS

- MAXI.LINK technology: allows you to create units with two stacked ovens •

THERMAL INSULATION AND SAFETY

- Protek.SAFE™ technology: maximum thermal efficiency and working safety •
- Protek.SAFE™ technology: motor stopped when door is opened to limit energy loss •

DOOR OPENING

- Manual drop-down door (top-to-bottom) •
- Electromechanical and automatic side opening door (right-to-left; only for Matic versions) -
- Manual side opening door (right-to-left) •

AUXILIARY FUNCTIONS

- Preheating temperatures up to 260°C that can be set by the user for each programme •
- Shows the remaining time for the baking programme currently in use •
- 'INFINITE' continuous operation •
- Shows the nominal and actual baking time, chamber temperature, humidity level and fan speeds •
- Temperature units shown in °C or °F •

TECHNICAL DETAILS

- Tray supports in L-shaped sheet metal (Only for CAMILLA and VITTORIA models) •
- Tray supports in chrome-plated steel (Only for ELENA and ROSSELLA models) •
- Tray supports in chrome-plated steel with anti-tipping system (Only for STEFANIA and ARIANNA models) •
- Sealed control panel to avoid steam infiltrating the circuit board (IPX4) •
- Lightweight - Heavy Duty structure using innovative materials •
- Door open switch -
- Temperature limiter for safety •
- Easy-to-clean, openable internal glass panel (only for right-to-left door opening models) •
- Easy-to-clean internal glass panel (only for drop down opening models) •

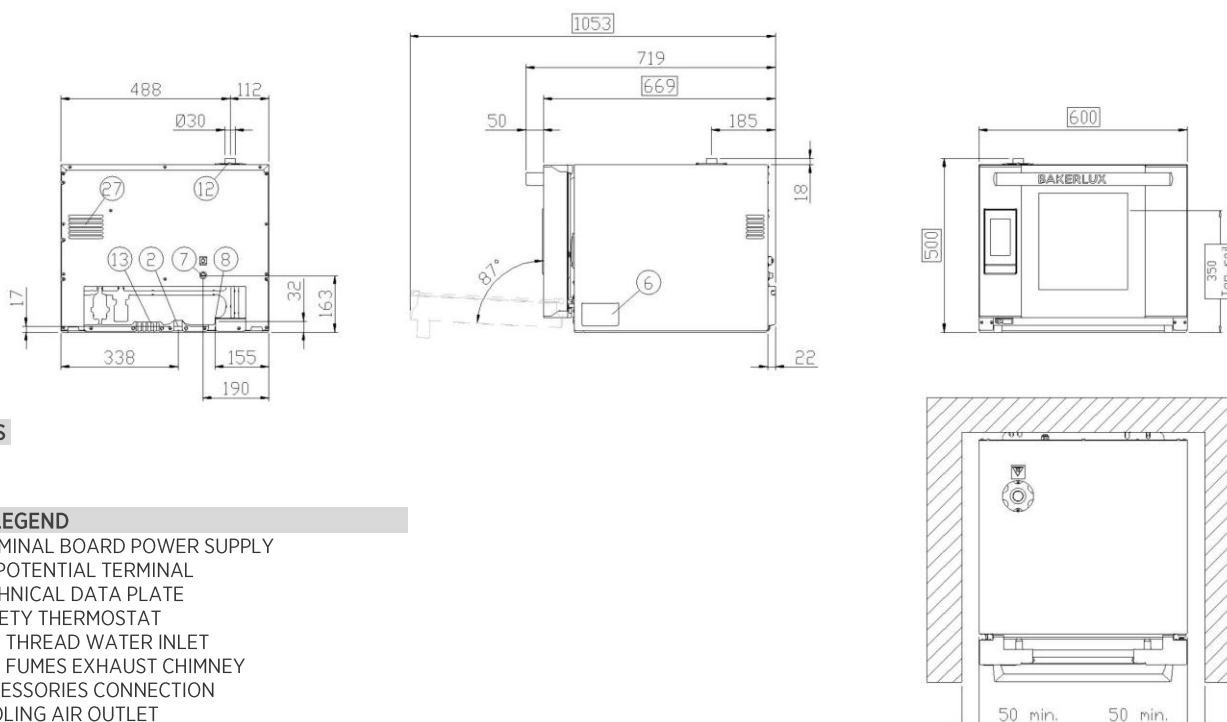
CERTIFICATIONS





BAKERLUX SHOP.Pro™

INVENTIVE SIMPLIFICATION



DIMENSIONS

mm

DRAWING LEGEND

- 2 TERMINAL BOARD POWER SUPPLY
- 3 UNIPOTENTIAL TERMINAL
- 6 TECHNICAL DATA PLATE
- 7 SAFETY THERMOSTAT
- 8 3/4" THREAD WATER INLET
- 12 HOT FUMES EXHAUST CHIMNEY
- 13 ACCESSORIES CONNECTION
- 27 COOLING AIR OUTLET

XEFT-04HS-ELD V

CAPACITY, DIMENSIONS, WEIGHT

Capacity	4 460X330
Pan Spacing / Pitch	75 mm
Dimensions WxDxH	600x669x500 mm
Net Weight	39 kg

POWER SUPPLY

VOLTAGE	PHASE	CYCLE	TOTAL POWER	CURRENT	POWER CABLE	CORD	PLUG
230	1N	50/60 Hz	3,5 kW	15 A	HO7RN-F 3Gx1,5 mmq	YES	Schuko

WATER REQUIREMENTS

Drinking water inlet: 3/4" NPT*, line pressure: 22 to 87 psi; 1.5 to 6 bar

USING A WATER SUPPLY NOT MEETING UNOX'S MINIMUM WATER QUALITY STANDARDS WILL VOID ANY WARRANTY.

It is the responsibility of the purchaser to ensure that incoming water supply is compliant with the specifications listed through adequate treatment measures.

Inflow water specifications: Free chlorine ≤ 0,1 ppm, Chloramine ≤ 0,1 ppm, TDS ≤ 125 ppm, Silica ≤ 12 ppm, pH 7 ÷ 8,5

Total hardness (TH) ≤ 8 °d, Chlorides ≤ 25 ppm, Alkalinity ≤ 150 ppm as CaCO₃

INSTALLATION REQUIREMENTS

Oven must be installed level.

Installations must comply with all local electrical, plumbing and ventilation codes.

Register to access data and product specifications.
infonet.unox.com





IH42 - Lincat Electric Counter-top Induction Hob - 4 Zones - W 600 mm - 6.0 kW

Embrace the power and energy saving capabilities of the 2 x 3kW Lincat Four Zone Induction Hob.

- ✓ Four cooking zones for high output. Highly responsive and controllable cooking method.
- ✓ High power - delivers almost twice the cooking power of a similarly rated gas hob, whilst saving energy
- ✓ Boost function delivers power when its most needed
- ✓ Portable, plug-in device - easy to move around the kitchen and ideal for event catering. Functional and attractive profile is perfect for front of house theatre-style cooking
- ✓ Pan detection function cuts power when no pan is present, cutting running costs and creating a safer, more comfortable working environment.
- ✓ Automatic heat up function switches to a preset power level after full power heat up
- ✓ 6mm thick high impact resistant ceramic glass ceramic surface will withstand hard knocks and is easy to clean
- ✓ Easy to use rotary controls complete with LED display of power level. Easy to change filter, built into the base of the unit. Powerful internal cooling fan and overheat protection for long service life

Specifications

Summary

Range Name	Lincat
Power Type	Electric
Unit Type	Counter-top
Available in UK Only	No
UK Warranty	2 Years Parts and Labour Warranty
Export Warranty	Contact your local dealer
GTIN Code	5056105101864

Power and Performance

Total Power kW	6.0
IP Rating	IP23
Temperature Control	Electronic
Rating per Hob kW	Rear = 2.0,Front = 1.0

Key Specifications

Number of Hobs	4
Shape of Hob	Round

Weights and Dimensions

Unit Height (External) mm	115
Unit Width (External) mm	600
Unit Depth (External) mm	654
Hob Dimensions mm	Rear = 180mm \emptyset ,Front = 120mm \emptyset
Net Weight Kg	22.1

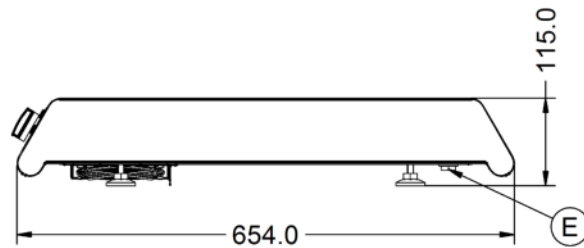
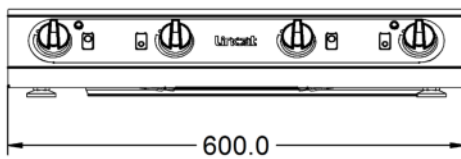
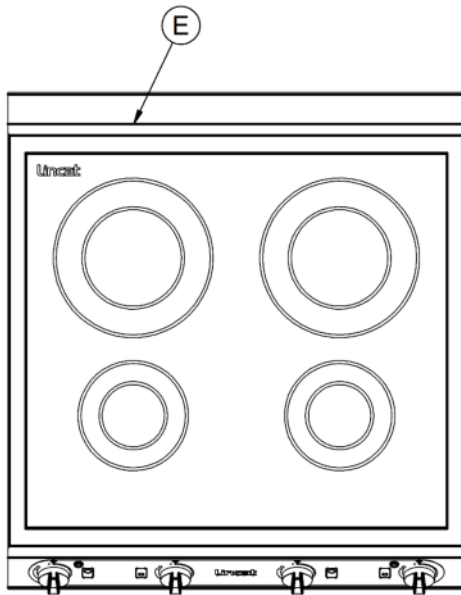
Supply Connections

Requires Installation	No
Requires Electrical Supply	Yes
UK 3 Pin Plug	Yes
Requires Hardwiring	No
Electrical Supply Rating Watts	6,000
Single Phase Amps	26.0
Single Phase Voltage	230

Shipping

Packed Weight Kg	28
Packed Height cm	49.5
Packed Width cm	70
Packed Depth cm	70

Technical Picture



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A member company of



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Opening Hours

Monday – Friday:
8.30am – 5pm