

# SCOTS ICE AUSTRALIA

*foodservice equipment*

Australian Importers and Distributors of the  
**TOP LEADING BRANDS IN  
COMMERCIAL KITCHEN &  
REFRIGERATION EQUIPMENT**



 **Polaris**  
PROFESSIONAL REFRIGERATION

 **baron**

 **Icematic**

 **firex**  
friendly innovation

 **DIHR**

 **moduline**

# HIGH QUALITY FOODSERVICE EQUIPMENT MADE IN ITALY

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**SCOTS ICE AUSTRALIA** IMPORTS THE **BEST ITALIAN  
MADE COMMERCIAL KITCHEN EQUIPMENT**, WITH THE  
**EXPERIENCE** AND **ABILITY** TO SUPPLY YOUR ENTIRE  
**CATERING, COOKING AND BAKERY EQUIPMENT NEEDS**  
FROM **SMALL ESTABLISHMENTS** TO **LARGE RESTAURANTS**  
AND **FUNCTION CENTRES**.

ALL OF OUR EQUIPMENT IS **BUILT SPECIFICALLY**  
FOR THE **RIGOURS OF BUSY AND BUSTLING FOOD**  
**ESTABLISHMENTS**, ABLE TO **STAND UP TO HEAVY USE**  
EACH DAY.

**WE SUPPLY AND SERVICE SYDNEY, BRISBANE,  
MELBOURNE, ADELAIDE, PERTH AND ACROSS AUSTRALIA.**





# QUALITY BRANDS THAT YOU CAN TRUST

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AT **SCOTS ICE AUSTRALIA** FOODSERVICE EQUIPMENT  
WE **PRIDE OURSELVES** ON **ONLY SUPPLYING THE BEST**  
**QUALITY COMMERCIAL KITCHEN EQUIPMENT** FROM THE  
**TOP LEADING BRANDS IN THE WORLD.**

WE ARE THE **NATIONAL SUPPLIER** OF **BARON**  
PROFESSIONAL KITCHEN EQUIPMENT, **ICEMATIC** ICE  
MACHINES, **FIREX** TILTING KETTLES & STOCK POTS, **DIHR**  
DISH & WARE WASHING EQUIPMENT, **MODULINE** LOW  
TEMPERATURE OVENS AND HOLDING CABINETS, COOK  
& HOLD OVENS AND SMOKERS AND **POLARIS** FREEZERS,  
FRIDGES AND BLAST CHILLERS.



# ICEMATIC

## THE WORLD LEADERS OF ICE MACHINES

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CastelMAC, the manufacturers of the Icematic, is a company specialised in professional refrigeration, known as one of the leaders in the production of ice makers. One of the key reasons for this is their understanding of the importance of ice to any number of businesses.

The company, through technical innovation and the adoption of the most innovative technical solutions, is one of the most important world players in the Horeca market.

From hotels, restaurants, bars, supermarkets and fast-food outlets, to hospitals, laboratories, fisheries and food processing facilities, Icematic machines play a crucial role in the success of each operation.

In an increasingly competitive and dynamic market, CastelMac holds product innovation as its main objective, and is always ready to accommodate and satisfy even the most sophisticated needs of its customers.

These the characteristics that make CastelMAC one of the biggest world players in the professional ice machine sector.



**Icematic**

# CS SERIES



THE **CS SERIES** CONSISTS OF A RANGE OF **SELF CONTAINED** ICE CUBE MACHINES WITH A **LARGE CAPACITY INCORPORATED STORAGE BIN**. THE SPRAY SYSTEM PRODUCES **CLEAR AND TRANSPARENT ICE CUBES** AND THE PATENTED **BRIGHT CUBE** SHAPE GRANTS A **SLOW MELTING CUBE** FOR YOU TO ENJOY YOUR COLD DRINKS FOR LONGER.

Hotels ●●●●●

Restaurants ●●○○○

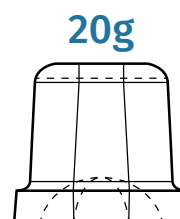
Fast Food ●●●●●

Bars ●●●●●

Pubs ●●●●●

Nightclubs ●●●●●

Medical ●●●●○



**20g**  
**BRIGHT CUBE**  
32mm x 35mm x 37mm

The Bright Ice Cube, appreciated for its versatility, is perfect for use in ice buckets, whiskey on the rocks, cocktails and appetisers. The crystal clear appearance of the Bright Cube makes it essential when a high quality is required.

# M SERIES

THE **M SERIES** CONSISTS OF A RANGE OF **MODULAR HIGH PRODUCTION ICE CUBERS** WITH **THREE DIFFERENT SIZED ICE CONFIGURATIONS** AVAILABLE, **FULL DICE**, **HALF DICE** AND **LARGE DICE**. INNOVATIVE AND LINEAR DESIGN, **GREAT RELIABILITY AND EASY TO USE**, THIS ICE MAKER SERIES REPRESENTS **THE BEST SOLUTION FOR HIGH DEMANDING ICE NEEDS**.

Hotels ●●●●

Restaurants ●●●●●

Fast Food ●●●●●

Bars ●●●●●

Pubs ●●●●●

Nightclubs ●●●●●

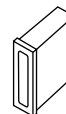
Super Markets ●●●○○

Medical ●●●●○

Industry ●●○○○



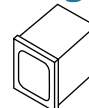
6g



**HALF CUBE**

24mm x 10mm x 29mm

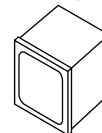
10g



**FULL CUBE**

24mm x 22mm x 22mm

17g



**LARGE CUBE**

24mm x 29mm x 29mm

Solid ice cube, suitable for quick drink cooling, available in three different sizes, FULL DICE (M models), HALF DICE (MH models) and LARGE DICE (ML models), can be used in various applications: ice buckets, whisky on the rocks and cocktails.

# F SERIES

THE **F SERIES** CONSISTS OF A RANGE OF **SELF CONTAINED** AND **MODULAR HIGH PRODUCTION V. FLAKE ICE** IS GENERATED THROUGH A VERTICAL CYLINDER, WITH AN **INTERNAL AUGER WHICH SCRAPES THE ICE** FROM THE INTERNAL SURFACE OF THE EVAPORATOR. THIS SYSTEM PRODUCES **UNIFORM FLAKE ICE** WITH A RESIDUAL WATER CONTENT.

Hotels ●●●●

Restaurants ●●●●

Fast Food ●●●○

Bars ●●●●

Pubs ●●●●

Nightclubs ●●●○

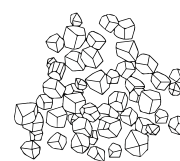
Spas ●●●●

Fish Markets ●●●●

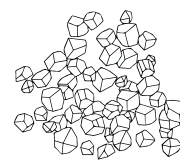
Super Markets ●●●●

Medical ●●●○

Industry ●●●●



**25%**  
**FLAKE ICE**  
residual water content



**15-18%**  
**SUPERFLAKE ICE**  
residual water content

Flake ice has a lot of uses, from the conservation and display of fresh fish to cocktail creation and juice bars. Flake ice is also used in hospitals and during the production of sausages and bread, to chill the mix. Flake ice is extremely versatile.



# NU SERIES

THE **NU SERIES** RANGE OF **MODULAR HIGH PRODUCTION NUGGET MACHINES**. **NUGGET ICE** IS GENERATED THROUGH A VERTICAL CYLINDER, WITH AN INTERNAL TURNING AUGER WHICH **SCRAPES THE ICE** FROM THE INTERNAL SURFACE OF THE EVAPORATOR, **LIFTING IT UP TO AN ICE EXTRUDER** WHICH **COMPRESSES THE ICE SHAVINGS** INTO A CYLINDER.

Hotels ●●●●

Restaurants ●●●●

Fast Food ●●●○

Bars ●●●●

Pubs ●●●●

Nightclubs ●●●●

Spas ●●●●

Fish Markets ●●●●

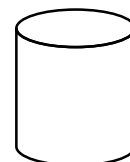
Super Markets ●●●●

Medical ●●●○

Industry ●●●●



1g



**NUGGET ICE**  
11 mm Ø x 13 mm H

Nugget ice is both compact and chewable. It's the ideal ice for cocktails like caipirinha, mojito and caipiroska. It's easy to measure like flake ice but it's much less wet.



# DI SERIES

THE ICEMATIC **DI SERIES DISPENSER LINE** CONSISTS OF TWO MODELS: **DX35, VERTICAL GOURMET ICE DISPENSER** AND **TD130 FOR CUBELET SHAPED ICE AND WATER** DISPENSING. THE **DI SERIES** IS SUITABLE FOR **CANTEENS, SELF SERVICE, BARS AND HOTELS.**

Hotels ●●●●

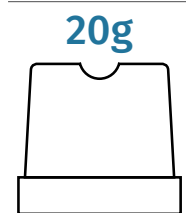
Spas ●●○○

Medical ●●○○

Industry ●●○○



**CUBELET ICE**  
16mm x 15mm x 8mm



**GOURMET CUBE**  
29 mm Ø x 34 mm H

Flake ice has a lot of uses, from the conservation and display of fresh fish to cocktail creation and juice bars. Flake ice is also used in hospitals and during the production of sausages and bread, to chill the mix. Flake ice is extremely versatile.

# DR SERIES

THE **DR SERIES** OFFERS A WIDE RANGE OF **STORAGE SOLUTIONS** ARE AVAILABLE WITH MULTIPLE CAPACITY SIZES RANGING FROM **SMALL, MEDIUM AND LARGE, ICE TRANSPORTATION AND SHUTTLE SYSTEMS** THAT MAKE IT **EASY TO TRANSPORT LARGE QUANTITIES OF ICE** EXACTLY WHERE YOU NEED IT.

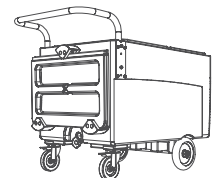
Hotels ●●●●

Fish Markets ●●●●

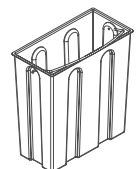
Super Markets ●●●●

Medical ●● ○○

Industry ●●●●



**CART**  
HOLDS 6 x TOTES



**TOTE**  
73kg CAPACITY

Ice falls from ice machine into the storage compartment, with hygienic polyethylene interior, which is easy to clean. It is allowed into the shuttle carts through a guillotine-style dosage system, first in - first out fashion, for assured ice freshness.

IF YOU'RE  
THINKING OF  
INVESTING  
IN A NEW  
ICEMAKER,  
**GO FOR A  
QUALITY  
BRAND WITH  
SUPERIOR  
AFTER SALES  
SUPPORT**





# BARON

## PROFESSIONAL FOODSERVICE EQUIPMENT

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Manufactured in Italy, Baron Professional Cooking Equipment is built to a high level standard and is currently one of the leading European manufacturers in this field with a reputation for high quality and reliability.

Established in 1995 with the goal of designing a brand to satisfy and exceed the toughest requirements of professional catering.

With its vast range of integrated systems and equipment for professional kitchens, Baron quickly made its mark due to its perfect combination of high efficiency and sophisticated design.

All Baron equipment is built with modern technology combined with strength of stainless steel with Scotch Brite finish resulting in equipment that is sturdy, durable, hygienic and easy to clean.

Baron is the ideal partner for professional catering specialists thanks to its diversified and vast range of equipment, from its innovative heavy duty cooking ranges, available in both 700 mm and 900 mm depths, through to their range of salamander grills, convection and combination ovens.







# SALAMANDER SERIES

A LINE OF **COMPACT COOKING APPLIANCES**, DESIGNED FOR THOSE WHO DO NOT WANT TO GIVE UP ON **HIGH PERFORMANCE, EVEN IN SMALL SPACES.**

THE **BARON SALAMANDER GRILLS** FACILITATE **RAPID WARM UP TIMES** AND THE **HIGHER TEMPERATURES** **ENABLE FASTER COOKING**, HELPING **REDUCE PREP TIME**, WHICH IS ALWAYS A BENEFIT IN **PROFESSIONAL KITCHENS DURING A BUSY MEAL SERVICE.**

Gas models

Electric models

Rapid warm up times

High temperatures

Adjustable height settings

Wall mounting options



A great addition to any kitchen, they can be placed on a bench surface or wall mounted at eye level enabling close control of the cooking process.



# 700 SERIES

AT **JUST 700 MM DEEP**, THIS RANGE OF EQUIPMENT CAN BE **MANUFACTURED ACCORDING TO YOUR EXACT REQUIREMENTS**, WITHOUT MAKING ANY SACRIFICES AND WITHOUT ANY LIMITS IN TERMS OF ITS COMPOSITION. EQUIPMENT **DESIGNED AND BUILT TO GUARANTEE TOTAL SAFETY** AS WELL AS **PERFECT HYGIENE** WITH THE UTMOST IN **ENERGY EFFICIENCY**.

Cook tops

Cooking ranges

Target tops

Griddle plates

Fryers

Pasta Cookers

Chargrills

Bratt pans

Stock pots

Refrigerated bases

Neutral elements

Static ovens



The wide choice of models (versions on an open base unit or over an oven or counter-top) allows the ideal solution to be found whatever the need or type of environment.



# 900 SERIES

AT **900 MM DEEP**, THIS RANGE OF EQUIPMENT **PROVIDES EXCEPTIONAL FREEDOM OF CONFIGURATION** MAKING IT POSSIBLE TO **COMBINE TOP-MOUNT MODELS WITH OVENS** AND **NEUTRAL BASES** AVAILABLE WITH A **RANGE OF ACCESSORIES**.

Cook tops  
Cooking ranges  
Target tops  
Griddle plates  
Fryers  
Pasta Cookers  
Chargrills  
Bratt pans  
Stock pots  
Neutral elements  
Static ovens



Configurations can also be customised by placing the appliances either back-to-back or side-by-side, or through “a bridged” arrangement that provides high-level solutions to the requirements of the Chef.



# COMBI SERIES

THE BARON LINE OF **COMBINATION AND CONVECTION OVENS**, BORN FROM THE **YEARS OF EXPERIENCE** THAT **BARON HAS DEVELOPED** IN THE PROFESSIONAL CATERING MARKET, IS THE PERFECT **HEART OF A KITCHEN**. ATTENTIVE TO **QUALITY AND DESIGNED FOR AN IMPECCABLE SERVICE**, ROBUST, TECHNOLOGICALLY ADVANCED, BUT **EASY TO USE**.

Touch screen controls

Automatic washing

HACCP control system

Convection from 30°C to 300°C

Steam from 30°C to 130°C

Combined Convection + Steam from 30°C to 300°C.

Climate moisture control



Baron combi ovens, as well as having traditional qualities and indispensable robustness, are equipped with an advanced electronic interface which allows them to communicate with (HACCP) hygiene control systems.





# ROYAL LINE SERIES

**ROYAL LINE** IS A HEAVY DUTY RANGE FOR **PROFESSIONAL COOKING**. THIS RANGE IS **HIGHLY FLEXIBLE AND ROBUST** AND PARTICULARLY SUITABLE FOR **HIGH-PERFORMANCE CATERING**. 6 MODULAR UNITS FORMING A **SYNTHESIS OF EFFICIENCY AND PRODUCTIVITY**

Fry tops

Chargrill

Plancha

Fryer

Multifunction bratt pan

Salamander grill

Refrigerated bases



A perfect synthesis of efficiency, productivity, robustness and modern technology for high performance catering.

# POLARIS

## PROFESSIONAL REFRIGERATION EQUIPMENT

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Polaris specialise in the design and manufacture of industrial refrigeration and cooling products, and guarantees high performance, high quality and functionality of these products.

Based on the extensive expertise acquired in the industrial refrigeration industry over the years, Polaris has designed a product range that can boast many important strong points which have earned it a top ranking position in the food service equipment market.

With a wide range of products that offer high performance, reliability and energy savings, Polaris equipment is certain to exceed expectations.





# BLAST CHILLER/FREEZERS

THE POLARIS **BLAST CHILLERS/FREEZERS** RANGE IS CAPABLE OF **CHILLING HOT FOOD** FROM **+90°C TO A CORE TEMPERATURE OF +3°C** IN **LESS THAN 90 MINUTES** AND CAPABLE OF **FREEZING HOT FOOD** FROM **+90°C TO A CORE TEMPERATURE OF -18°C** IN **LESS THAN 240 MINUTES**.

Self contained

Remote units

Cold rooms

Self contained units from 3 x 1/1 GN to 24 x 1/1 GN.

Remote units from 20 x 1/1 GN to massive 4 x (20 x 2/1 GN).



Preserving food requires different temperatures according to its nature: meat, vegetable or fish. Blast Chilling/Freezing temperature is critical to respect international regulators set standards for time and temperature, ensuring total food safety.



# GENIUS MULTIFUNCTION

THE **GENIUS RANGE** FROM POLARIS IS A RANGE OF **MULTIFUNCTIONAL, MULTIPURPOSE EQUIPMENT** CAPABLE OF PERFORMING **ALL YOUR KITCHEN NEEDS** IN THE **ONE APPLIANCE**. WITH 5 MULTIFUNCTIONAL MODELS AVAILABLE IN THE RANGE TO **EFFICIENTLY ORGANISE YOUR WORK**, THE GENIUS REALLY IS INGENIOUS ALL THE WAY AROUND.

Blast Chilling  
Blast Freezing  
Slow Cooking  
Retarder Prover  
Warm Holding  
Multilevel  
Thawing



With Genius, Polaris brings a beating heart into every kitchen to offer a new and more efficient way of organising the work at hand, so that the chef has more time to dedicate to his or her culinary passion and creativity.





# FRIDGES AND FREEZERS

**OVER 30 YEARS OF EXPERIENCE** IN THE FIELD OF **REFRIGERATION** ENABLES POLARIS TO FIND THE RIGHT **SOLUTION FOR ALL NEEDS**, HAVING DEVELOPED A WIDE AND PRECISE RANGE OF **REFRIGERATORS AND FREEZERS** FOR SPECIFIC USE IN EACH SECTOR WHICH **GUARANTEES THE RIGHT SOLUTION** TO EVERY CLIENT.

Rated at +43°C Ambient Temperature

Refrigerators

Freezers

Upright Versions

Counter Versions

Roll In/Out Versions

Steel Doors

Glass Doors



The uniformity of temperature: Polaris is particularly attentive to the air circulation flow which must be properly channelled to ensure uniformity of temperature inside the refrigerated compartment.

# DIHR

## DISH & WARE-WASHING EQUIPMENT

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Dihr is a world leading company in the production of professional dish & ware-washing machines.

With its highly automated production of one machine every 3 minutes (from the metal sheet to the packaging box) Dihr has been for years amongst the very first companies in the world in producing professional dish and ware-washers. We export in 95 countries worldwide with 70 different commercial brands.

Dihr does not only produce standard machines to satisfy your needs, but also designs and manufactures customised solutions for every demand, paying great attention to operating costs and environmental impact. For this reason we can offer a larger range of products than any other manufacturer in the world.





# GS SERIES

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THESE **UNDERCOUNTER** BEAUTIFULLY DESIGNED **GLASS** AND **DISH WASHING MACHINES** WITH A NEWLY RE-DESIGNED CONTROL PANEL, FEATURE A **WIDE LOADING CAPACITY** GRANTING THE HIGHEST PERFORMANCE AT A **REASONABLE PRICE**.

Four wash cycles

Double skin door with safety switch

Non-return valve

2 washing/rinsing arms

Built in rinse aid and detergent dispenser

Optional in built water softener

Ideal for bars, pubs, restaurants and hotels



The soft touch control board grants you the same efficiency and versatility of the electromechanical versions, but you can now choose among 4 different washing programs to perfectly adapt the performances of the machine to the crockery that needs to be cleaned.



# OPTIMA SERIES

THANKS TO ITS ABILITY TO BE **CONNECTED TO A REVERSE OSMOSIS** MODULE, THE **DIHR OPTIMA RANGE** IS ABLE TO DELIVER **EXCELLENT PERFORMANCE**, GIVING **GLASSES AND CUTLERY EXCEPTIONAL SHINE**. THE **INNOVATIVE RINSE-CIRCUIT** AND THE **HIGH QUALITY PERFORMANCE**, MAKE THESE MACHINES **EXTREMELY COMPETITIVE AND VERSATILE**.

Six wash cycles

Reverse osmosis compatible

Double skin door with safety switch

Non-return valve

2 washing/rinsing arms

Built in rinse aid and detergent dispenser

Ideal for bars, pubs, restaurants and hotels



The soft -touch panel with the multicolor key and the LCD board shows clearly the working temperatures, the washing cycles and all functions in use. Thanks to its self-diagnostic system it notifies any anomaly.





# HT SERIES

THE **DIHR HOOD-TYPE DISHWASHERS** OFFER A **WIDE RANGE OF MODELS**, FROM THE ONES THAT CAN BE EQUIPPED WITH THE MOST **ADVANCED OPTIONS**, TO THE MOST **INNOVATIVE TYPES**, DESIGNED WITH **STATE OF THE ART ELECTRONICS** AND WITH ALL OPTIONS INCLUDED.

Four wash cycles

Double or single skin hood construction

Non-return valve

410mm max dish height

500 x 500mm basket size

Boiler in AISI 316 stainless steel

2 washing/rinsing arms

Built in rinse aid and detergent dispenser

Ideal for bars, pubs, restaurants and hotels



Our products have evolved together with our experience and our customers' feedback and insights. Therefore we are able to produce tailor-made models that fulfil our customers' criteria of functionality, reliability and versatility.



# TWIN STAR

**LESS HANDLING, LESS BREAKAGES, LESS REPEATED JOB, EASY LOAD/UNLOAD** IN FULL ERGONOMICS. **TWIN STAR** TAKES CARE OF IT ALL. DISHES CAN BE USED IMMEDIATELY AFTER THE CYCLES END, OR CAN BE LEFT STOCKED IN THE MACHINE, AS IN A SHELF.

**TWIN STAR** CAN BE **INSTALLED IN WHATEVER ROOM**, AS NEEDING **1/3 OF THE SPACE** COMPARED TO A TRADITIONAL DISHWASHING SYSTEM.

9 washing programs

Maximum glass height  
220mm (320mm upper  
level only)

Maximum dish height  
240mm (330mm upper  
level only)

Also takes 1/1GN (530x325)  
pans

Ultra low sound level and  
minimal heat loss

In-built water softener,  
drain pump, rinse aid and  
detergent dispenser

Ideal for restaurants,  
hotels, hospitals, clinics,  
care and nursing homes



When compared to a traditional system, twin star consumes much less water & chemicals. The electrical consumption is minimal and, thanks to the delayed start, you can run it far from electrical peak times. This allows the reduction of power supply and, mainly, reduces the electricity bill.



# LP SERIES

THE **LP POT WASHER SERIES** FEATURES **NEW TECHNOLOGY** THAT WILL LEAD YOU IN AN **EASY AND INTUITIVE** WAY THROUGH THE FUNCTIONS OF YOUR POTWASHER. THE **SOFT-TOUCH PANEL WITH THE LCD BOARD** WITH THE MULTICOLOR KEY CLEARLY SHOWS THE **WORKING TEMPERATURES**, THE **WASHING CYCLES** AND THE **FUNCTIONS** IN USE.

Four wash cycles

Double skin construction

Non-return valve

Various rack sizes and maximum tray heights available

2 stainless steel washing/ rinsing arms

Built in rinse aid and detergent dispenser

Heat recovery options available for most models

Ideal for restaurants, hotels, catering, canteens, schools, airports, butchers & bakeries



Thanks to its self-diagnostic system it notifies any anomaly. The innovative rinse-circuit, the energy saving system that reduces the boiler temperature when the appliance is waiting for another washing-cycle and the high quality performances make these machines extremely competitive and versatile.



# RX & QX SERIES

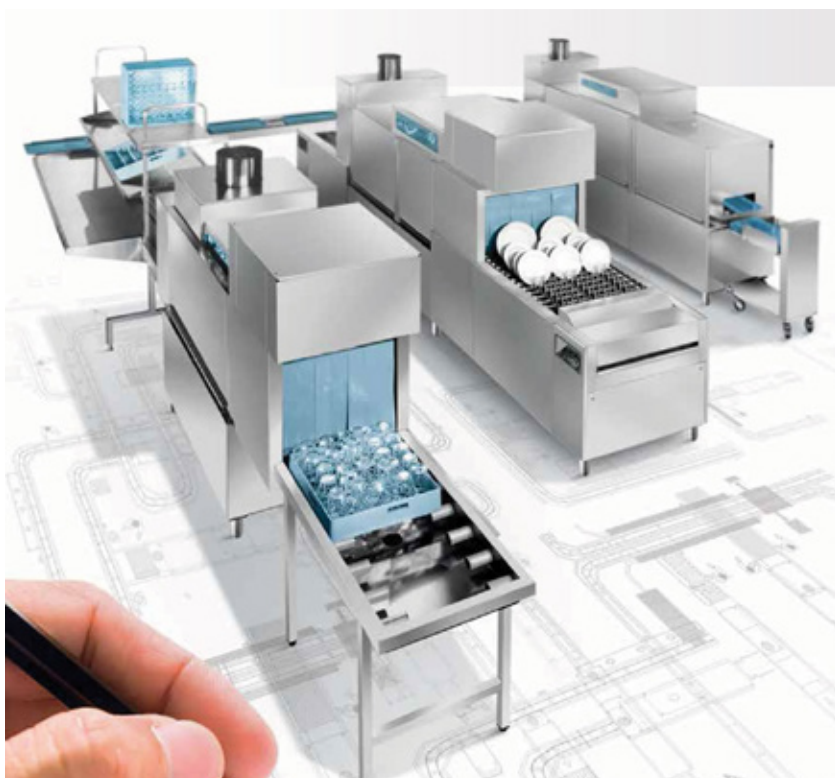
THE **DIHR RX & QX RANGES OF RACK CONVEYOR & FLIGHT-CONVEYOR DISHWASHERS** ARE THE IDEAL ANSWER FOR **HIGH DEMAND ESTABLISHMENTS** SUCH AS **RESTAURANTS, CANTEENS, SCHOOLS, HOSPITALS, HOTELS** OF ANY SIZE, **CRUISE-LINERS, CATERERS** AND **AIRPORTS**. WITH MULTIPLE SIZES, OPTIONS AND ACCESSORIES THESE LINES OFFER **TAILOR MADE SOLUTIONS** FOR ANY CUSTOMER NEEDS.

Ideal solution to deal with heavy workloads

Tailor made solutions for any customer needs

Wide range of models with a number of customised solutions

Ideal for large canteens for schools, hospitals, hotel, cruise ships, catering services and airports



Models equipped with reinforced double rinse on an independent module. Wash and rinse areas are completely separated, this avoids any interference between detergent and rinse aid, increasing its effectiveness and achieving a significant reduction in consumption.





**1 MACHINE  
PRODUCED  
EVERY 3  
MINUTES**

**14  
INTERNATIONAL  
CERTIFICATIONS  
PART OF THE ALI  
GROUP SINCE  
2003**





# FIREX

## STATE-OF-THE-ART COOKING SYSTEMS

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Four lines developed specifically to respond to the different needs of those who work in the food industry, different models of machinery for catering and small food companies able to meet the different production needs of restaurants, catering services, centralised kitchens, canteens, meal manufacturers and factories.

A world of continuously-evolving solutions able to respond quickly to the new requirements of a market in continuous development: Firex are attentive to the technological innovations of the sector and the needs of a highly qualified and demanding clientele, offering state-of-the-art cooking systems that are efficient and high-performing.

The offering from the Firex catalogue ranges from the Major Line, the answer to the demands of the large catering services and food companies (pans, cookers, fryers and automatic bratt pans for large capacities) to our Fast Line, ideal for small caterers and catering services, passing through the Medium Line, the range of basic machines developed for cooking centres, canteens and centralised kitchens.

Finally, there is the Dreener Line, which with the vegetable washer and spin-dryer rounds out every professional kitchen.

**firex**  
*friendly innovation*



# CUCIMAX TILTING BRAISING PANS

THIS **MULTIFUNCTIONAL COOKER** IS COMPLETE, **INNOVATIVE AND STURDY**, IDEAL FOR **COUNTLESS APPLICATIONS**, ALLOWING DIFFERENT TYPES OF PRESET COOKING: **STEAMING, BOILING, PRESSURE COOKING, BRAISING AND BROWNING**.

Bolognese sauce  
Pasta sauces  
Stew  
Mirepoix  
Risottos  
Polenta  
Caramel  
Jams and marmalades  
Vegetable stew  
Sautéed vegetables



It's an indispensable piece of equipment for the food industry and for the most advanced centralised kitchens: the high versatility of its use allows one to optimize the production processes and human resources, reducing consumption and saving money.

# CUCIMIX TILTING BRATT PANS



**SAFETY, RELIABILITY, BETTER QUALITY** OF THE FINISHED PRODUCT, GREATER AVAILABILITY OF HUMAN RESOURCES, **SAVINGS IN TIME AND MONEY** CAN BE SUMMED UP IN ONE WORD: **CUCIMIX**. IT IS **TILTING BRATT PAN** WITH DIRECT HEATING AND **BUILT-IN MIXER**, DESIGNED FOR **LARGE CATERING SERVICES** AND THE **FOOD INDUSTRY**.

Mirepoix

Bolognese sauce

Pasta sauces

Risottos

Stew

Polenta

Caramel

Jams and marmalades

Vegetable stew



Cucimix is a truly versatile, compact all-in-one multifunctional industrial sauce maker that allows you to work automatically, without requiring constant control on the part of kitchen staff and occupying less than 2 cubic metres.



The background of the image features a vibrant blue surface with a fine, granular texture. Scattered across this surface is a layer of reddish-brown cocoa powder. Several whole cocoa beans are visible, their dark brown, slightly wrinkled skins contrasting with the fine powder. One bean is particularly prominent in the lower right foreground, showing its characteristic shape and texture. The lighting is soft, highlighting the textures of both the beans and the powder.

**CONFECTIONERY  
PACK AVAILABLE  
FOR CUCIMAX  
AND CUCIMIX  
SERIES,  
RECOMMENDED  
FOR CARAMEL  
AND JAM  
PROCESSING  
AND ALL  
SUGAR BASED  
PRODUCTS**



# BETTERPAN PRESSURISED BRATT PANS

**BETTERPAN** IS A **PRESSURE COOKER** THAT OFFERS **MULTI-PURPOSE** COOKING: FOR **BRAISING, BOILING, BROWNING, FRYING, STEAMING** AND **PRESSURE COOKING**. THE COMPACT SIZE AND THE **MULTIFUNCTIONAL SYSTEM** OF THIS EQUIPMENT FOR **CATERING** ALLOWS FOR INSTALLATION EVEN IN **LESS SPACIOUS** ENVIRONMENTS.

Pasta sauces

Rice

Chicken

Shallow fry

Stew

Spare ribs

Meat balls

Omelette

Legumes

Potatoes

Carrots



Thanks to the electronic application, you can set different cooking programs and produce several dishes: from omelettes to fish fillet, steamed vegetables to meat sauces and much more. The compact size and versatility make this pressure bratt pan an irreplaceable element in centralised kitchens and catering services.





# EASYBRATT TILTING BRATT PANS

**EASYBRATT IS A TILTING BRAISING PAN WITH AN INDUSTRY FIRST 200 LITRE CAPACITY, DESIGNED TO MEET THE DAILY NEEDS OF SMALL AND MEDIUM-SIZED RESTAURANTS, THE CATERING INDUSTRY AND CENTRALISED COOKING FACILITIES SUCH AS CANTEENS, COMMUNITY CENTRES, SCHOOLS AND HOSPITALS.**

Chicken

Shallow fry

Stew

Spare ribs

Meat balls

Omelette

Mirepoix

Risottos



Among the catering equipment developed by Firex, Easybratt is definitely one of the simplest and quickest to learn to use, since it has been designed specifically to meet the needs of small cooking centres. It is a professional bratt pan developed to braise different types of food: chicken, risotto, omelettes, stew, etc.



# BASKETT JACKETED KETTLES WITH MIXER

THE **BASKETT** PROFESSIONAL TILTING PANS WITH MIXER OFFERS FULL **FREEDOM IN PROGRAMMING** COOKING STAGES AND ALLOWS YOU TO **QUICKLY TRANSFORM DIFFERENT RAW MATERIALS AND FOODS**: FROM **MASHED POTATOES** TO **PASTRY CREAM**, FROM **BOILED RICE** TO **JAMS**, AS WELL AS **BROTHS**, **SOUPS** AND **BOILED MEAT** AND **VEGETABLES**.

Soups

Boiled foods

Broths

Pasta

Rice

Sauces

Polenta

Potato/vegetable purées

Bechamel sauce

Custards and puddings

Jellies

Dairy-based products



Flexible and simple, with double walls and built-in mixer, the Baskett line consists of highly professional tilting kettle designed for the large catering services and food production.





# EASYBASKETT TILTING PANS

**EASYBASKETT** IS A FUNCTIONAL **BOILING COOKING MACHINE** THAT IS EASY TO USE, **IDEAL FOR COOKING LARGE QUANTITIES OF FOOD**. IN THE INDIRECT VERSIONS, THE JACKET SYSTEM **PREVENTS PRODUCTS FROM STICKING** TO THE BOTTOM AND WALLS OF THE CONTAINER **DURING COOKING**.

Thick soups

Thin soups

Boiled foods

Broths

Custards

Puddings

Jellies

Dairy-based products



The main construction features of these machines for professional catering and, especially, the use of quality materials guarantee high performance and maximum versatility.



# MULTICOOKER AUTOMATIC COOKERS

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THE **MULTICOOKER** RANGE OF MACHINES, DESIGNED FOR **LARGE-SCALE CATERING**, CONSISTS OF 21 MODELS, WITH **ONE OR TWO TANKS**, ALL EQUIPPED WITH **INDIVIDUAL BASKETS**. THE **FLEXIBILITY** OF THE **MULTICOOKER PASTA COOKER** FACILITATES THE **TRADITIONAL COOKING** OF PASTA IN WATER ENSURING **SPEED AND SAFETY** OF WORKING CYCLES AND **CONSTANT PRODUCT QUALITY**.

Broths

Rice

Pasta

Fish

Meat

Eggs

Vegetables

Legumes



The flexibility of the Multicooker automatic pasta machine allows it to be used for a large part of the traditional systems of cooking in water: the cooking of pasta, rice, soups, white and red meat, vegetables, etc.



# DREENER VEGETABLE WASHERS

THE APPLIANCES IN A **PROFESSIONAL KITCHEN**, TO BE **TRULY COMPLETE AND EFFICIENT**, NEEDS ACCESSORIES FOR THE **WASHING OF VEGETABLES, LEGUMES AND FRUITS**. FIREX OFFERS A “**MODULAR**”, **COMPARTMENTALISED VEGETABLE WASHER**, PERFECT FOR **WASHING DIFFERENT FOODS SIMULTANEOUSLY**.

Vegetables

Legumes

Fruits



Dreener Line is a line of accessories for restaurants and centralised kitchens indispensable in making any professional kitchen truly comprehensive and efficient. It involves equipment designed to make it easier and more enjoyable to work “behind the scenes” of a restaurant, canteen or centralised cooking centre.

# MODULINE

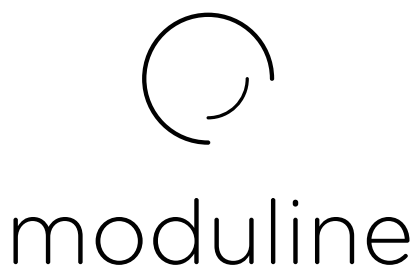
CATERING EQUIPMENT **SPECIALISTS**

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The true trademark of Moduline is their constant attention to the real needs of those who work in food preparation. Moduline has always supplied concrete and effective solutions, as demonstrated by the commercial success they have achieved over the years. Service at the maximum level of efficiency represent the added value offered by Moduline.

Moduline, with its wide range of equipment, exceeds both the requirements and the expectations of the modern day chef, requiring time efficiency and dynamics through to labour saving automatic equipment and hygiene, with the ability to serve a product that has been cooked ahead of time, keeping the appearance and nutritional characteristics unchanged.

Moduline: not just the wide range of products for professional kitchens – systems for regenerating and holding foods, systems for food preservation, including modular equipment for self-service outlets – but the commitment to improve, down to the last detail, the quality of those who work in the kitchen on a daily basis.







# WARM SERIES

BEING ABLE TO **SERVE YOUR DISHES** ON THE TABLE **JUST WHEN YOU NEED THEM**, IS A BASIC REQUIREMENT FOR ANY **PROFESSIONAL KITCHEN**. NOTHING IS LEFT TO CHANCE, **ENSURING TASTE, CONSISTENCY** AND **APPEARANCE**. MODULINE STATIC **HOT HOLDING EQUIPMENT**, CHARACTERISED BY **LOW ENERGY CONSUMPTION**, GUARANTEE **MAXIMUM EFFICIENCY** AND **ABSOLUTE QUALITY** OF FOOD PRESENTED.

Restaurants  
Banqueting  
Hotels  
Hospitals  
Stadiums  
Schools  
Central kitchens  
Conference centres  
Aged care  
Casinos  
Food manufacturing



Warm offers advanced technology that works to ensure even and stable temperature, thoroughly calibrated to be gentle on the food, thus safeguarding flavours and fragrance.



# COOK & HOLD SERIES

THE **GENTLE AND CONTROLLED HEAT** OF MODULINE PRODUCTS **WRAPS FOOD ALMOST LIKE A BLANKET**, WHILE THE TIME WORKS ON **FLAVOURS AND ESSENTIAL NUTRIENTS**. THE METHOD OF **COOKING AT LOW TEMPERATURE**, WHICH DOES NOT ATTACK THE FOOD FIBRES, THANKS TO THE STATIC COOKING, BUT **TRANSFORMS THEM** IN A NATURAL WAY, **ENHANCING THEIR QUALITY** AND **REDUCING THE WEIGHT LOSS**.

Restaurants

Banqueting

Hotels

Central kitchens

Pubs

Gastronomy

Casinos

Food manufacturing



Moduline also offers the Delta-T system (on selected models), to set the correct difference (Delta) between the chamber temperature and the one at the core of the food, keeping it constant until the holding cycle for further maturation: the lower the difference, the better the final result.



# COLD SERIES

WHETHER **RAW OR COOKED**, FOOD SHOULD BE **STORED IN AN OPTIMAL WAY UNTIL NEEDED AND CONSUMED**. **MODULINE MAKES THIS POSSIBLE** THANKS TO A RANGE OF **REFRIGERATED UPRIGHT CABINETS ON CASTERS AND DRAWERS**, WHICH, THANKS TO **HIGHLY TECHNOLOGICAL SOLUTIONS** AND EFFECTIVE DESIGN FEATURES, OFFER **EXCELLENT PERFORMANCE**, SUITABLE FOR THE MOST DEMANDING **PROFESSIONAL CATERING BUSINESS**.

Restaurants  
Banqueting  
Hotels  
Hospitals  
Stadiums  
Schools  
Central kitchens  
Conference centres  
Aged care  
Casinos  
Food manufacturing



The perfect equipment insulation, its quietness and easiness to be transported make banqueting and deferred service operations easy to deal with, in complete safety and convenience.

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