

brick-in & freestanding series

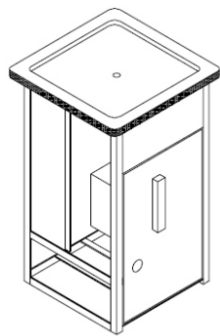


standard configurations
& options.

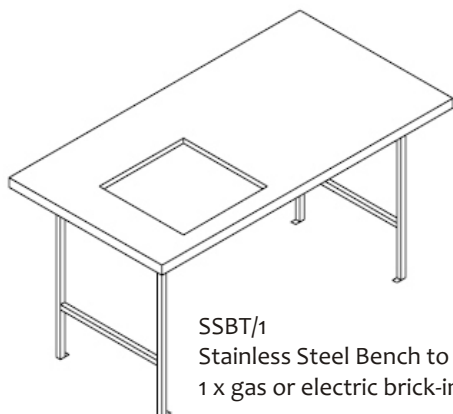


CHRISTIE

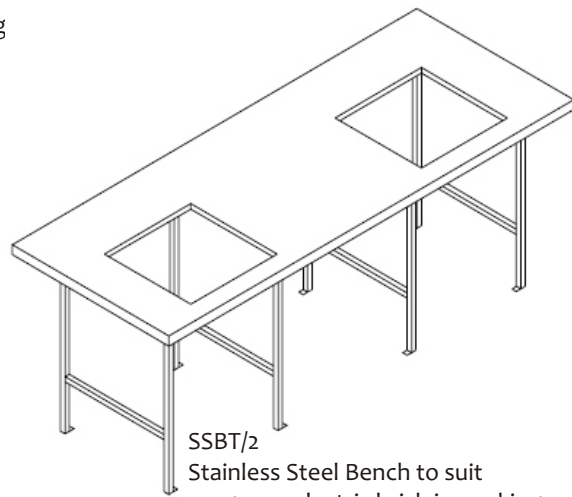
STANDARD MODELS – BRICK-IN



BI-E-02-HE (electric) brick-in cooking system.
or
BI-G-02 (gas) brick-in cooking



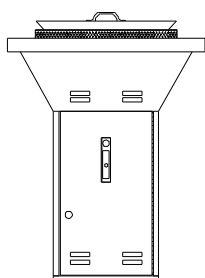
SSBT/1
Stainless Steel Bench to suit
1 x gas or electric brick-in cooking system.



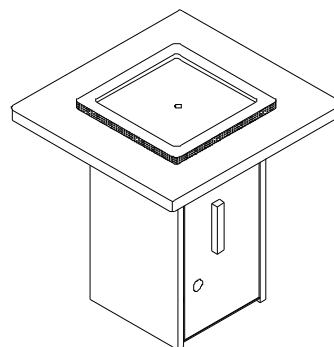
SSBT/2
Stainless Steel Bench to suit
2 x gas or electric brick-in cooking systems.

STANDARD MODELS – FREESTANDING

Saddler has a smaller footprint and sloped upper section. Cooper has a larger footprint and the sides are straight from ground to hotplate. **Saddler is NOT recommended for unsupervised areas.



THE SADDLER.**
SAD-E-PB-HE (electric) Freestanding Cooking System
or
SAD-G-PB (gas) Freestanding Cooking System.



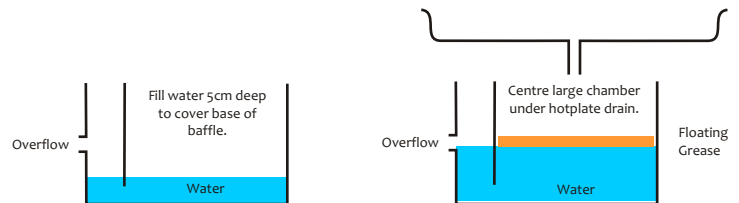
THE COOPER.
BI-E-03-HE (electric) Freestanding Cooking System
or
BI-G-03 (gas) Freestanding Cooking System.

DIMENSIONS:

Bench Height:	Bench Height is 915mm for Brick-In & Cooper and 905mm for Saddler.
Bench Sizes:	Cooper & Saddler - 750mm x 750mm.
SSBT Benches:	SSBT/1 - 1677mm long x 880mm deep. SSBT/2 - 2275mm long x 880mm wide.
Base Footprints:	Brick-In & Cooper - 465mm x 465mm. Saddler Footprint - 400mm x 400mm.
Hotplate:	Overall Size 540x540mm. Total Cooking Area 440x440mm. Effective Cooking Area 440x440mm.

STANDARD CONFIGURATIONS:

Brick-In & Cooper Frame:	30 x 30 x 3mm Angle, 25 x 3mm Flat, 3mm Sheet All Stainless Steel. Front is Powdercoated.
Saddler Body & Door:	1.2mm Stainless Steel Sheet Powdercoated.
Cooper Enclosure:	1.2mm Stainless Steel Sheet Powdercoated.
Doors:	1.5mm Stainless Steel, Powdercoated.
Benchtops:	1.2mm Stainless Steel.
SSBT Benchtop Legs:	25 x 25 Stainless Tube.
Electric Hotplate:	HE2005 High Efficiency Hotplate. Mono Pressed Stainless Steel with Laminated Heat Dispersion Coating. High contact Heating Element and All Stainless, Insulated Clamp Plate.
Gas Hotplate:	Mono Pressed Stainless Steel with Laminated Heat Dispersion Coating. Power requirement for Controls - 12 volt D.C. ONLY. 1.25 Amp during ignition cycle, 60mA during balance of operation cycle, nil gas or current draw at rest.
Safety Operation:	Unit operates by pushing a door-mounted button in for approx 6 seconds, reducing the risk of children starting the unit.
Colours:	Frame, Body & Doors - Dulux "Aztec Silver".
Brick-In & Cooper:	Baffled Fat Collection Tray. Designed for units installed out in the open. Operates like a Grease Trap. Separates water from fat. Recommended for units with no shelter or lid.
Saddler:	Safety Hinged Lid & Disposable Bag System Fat Collection Tray. Tray accepts special heavy-duty plastic bags. Makes cleaning simple.



OPERATING FUEL OPTIONS – HOTPLATE MODELS:

Electric:	Unit is supplied to operate using 240-volt AC electricity, 15amp, 3.6kW per hotplate.
L.P.G.:	Unit is supplied to operate using uL.P.G. or Propane, 18Mj/h per hotplate.
Natural Gas:	Unit is supplied to operate using Natural Gas, 14.5Mj/h per hotplate.

TIMING CONTROL POWER OPTIONS - GAS MODELS ONLY:

Battery:	Unit is supplied with a 12vdc, 7amp/hour Sealed Lead Acid Battery & Charger.
Mains:	Unit is supplied with a 240vac to 12vdc Regulated Power Supply (Battery Eliminator).

OPTIONAL OPERATION MODE:

Key Operation:	Unit operates by a Key Switch mounted on the door. Operation is restricted to authorised persons whilst providing all safety features of other models. Also allows usage of the cooking facility to be charged for without the risk of theft or vandalism posed by coin operation.
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OPTIONS FOR ELECTRIC & GAS MODELS:

- Disposable Bag System Fat Collection Tray:** Recommended for units installed under a shelter or that have a lid on the hotplate. Tray accepts special heavy-duty plastic bags. Makes cleaning simple. Standard on Saddler.
- Safety Hinged Lid:** Stainless Steel Heat Resistant Hinged Lid. Designed to minimise the possibility of being burnt when the lid is closed even while the unit is operating (models ordered with a lid are automatically supplied with a Bag System Fat Collection tray). Not recommended for unsupervised locations. Standard on Saddler.
- Keying Alike:** Where two or more units are ordered together we can provide all the access doors “keyed alike” to simplify service and maintenance. We can also key the doors to your Master Key or Security Key system.
- External Equipment Control:** Used to control external equipment such as Lighting and Exhaust fans. The external equipment will turn on when the unit starts and will stay on for a set amount of time after the appliance has stopped cooking. The extended time is adjustable from 2 to 30 minutes.
- Time Clock:** Prevents the appliance being used during certain hours, such as night time, etc.
- Other Colours:** All colours listed on the Dulux Powdercoat Colour Chart are available for extra cost (2-4 week lead time)

OPTIONS FOR GAS MODELS ONLY:

- Gas Bottle Auto Changeover Valve:** Connects 2 Bottles. Gas is drawn from the 1st bottle then automatically changes over to 2nd bottle when the 1st is empty. Tell-tale indicates when bottle empty.
- Solar Battery Charging Kit:** Solar Panel mounted on a Roof/Pole Bracket. Includes Regulator and Cable.

OPTIONS FOR BRICK-IN BENCHTOPS ONLY:

- Electric Version:** Designed to suit Electric model Brick In Cooking Systems.
- Gas Version:** Adds a Ventilation Baffle for use with Gas models. Add “G” to Model.
- Splashback:** 200mm high strip of Stainless Steel Sheet for use where bench is installed against a wall.