Bringing quality catering products to your market
Queen’s Award for Enterprise 2012

We are honoured to be the winner of the Queen’s Awards for Enterprise in International Trade. This award recognised Glen Dimplex Home Appliances and all its divisions as a company with outstanding performance in International Trade resulting in substantial growth.

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Autofill FILTRATION Boilers

Our Autofill boilers are ideal for catering establishments requiring a constant large volume of hot water, where it’s possible to connect to a mains water supply. Whilst we have two different ranges, we recommend users purchase a water boiler with built in filtration. This offers the best possible quality of hot water and improves the taste and consistency of the water served as well as inhibiting the formation of limescale inside the appliance, this means far less maintenance. The filter cartridges themselves are easy to replace and can be purchased from us, the machines will even tell you when its time to change them.

Reasons to choose one of our NEW Filtration water boilers:

- **Built in water filtration**
  Delivers a better, consistent tasting beverage
- **Stylish chrome tap**
- **Advanced LCD touch screen**
  Provides great user functionality and diagnostic alerts
- **Multi-language**
  10 language options, 7 of which are european
- **Choose the best water delivery temperature for your business**
  Easily vary the temperature you want from 98°C down to 80°C for more specialist teas and coffees
- **Eco-mode**
  Automatically turns the appliance off if its been inactive for prolonged periods, this saves on energy bills
- **Drip tray**
  Easy to remove, empty and gain access to change the filter cartridge

**Filter Cartridge**

Inhibits limescale buildup, removes waste and odours. Contact us for details on how to purchase our replaceable filter cartridges.

**10L COUNTERTOP**

Perfect for:
- Bars
- Coffee shops & cafés
- Offices
Also Available
in our Countertop Range...

5L COUNTERTOP
Perfect for:
• Small cafés
• Sandwich shops

20L COUNTERTOP
Perfect for:
• Restaurants
• Busy cafés

10L PUSH BUTTON
Perfect for:
• Offices
• Building sites
• Self serve

20L TWIN TAP
Perfect for:
• Large restaurants
• Large offices
• Requires hardwiring

Specification
at a glance...

<table>
<thead>
<tr>
<th>Description</th>
<th>Model</th>
<th>SKU Code</th>
<th>Dimensions (hwxwd (mm))</th>
<th>Weight (kg)</th>
<th>Colour</th>
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</thead>
<tbody>
<tr>
<td>5L Countertop Autofill Filtration Water Boiler</td>
<td>AFCT5L EU</td>
<td>444442675</td>
<td>447x344x464</td>
<td>8.8</td>
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<td>10L Countertop Autofill Filtration Water Boiler</td>
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<td>10L Countertop Push Button Autofill Filtration Water Boiler</td>
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<td>20L Countertop Twin Tap Autofill Filtration Water Boiler</td>
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<td>5L Wall Mounted Autofill Filtration Water Boiler</td>
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<td>497x344x279</td>
<td>6.4</td>
<td>SS</td>
</tr>
</tbody>
</table>

5L WALL MOUNTED
Perfect for:
• Building sites
• Where counter space is tight
• Easy to access filter cartridge

206 CUPS PER HOUR

400 CUPS PER HOUR

6kW
Autofill Boilers

We also offer a range of Autofill water boilers without any filtration. These are available as countertop or wall-mounted options and will also need connecting to a mains water supply. Users should ensure these appliances are descaled regularly.

Reasons to choose one of our NEW water boilers:

- **Control panel**
  With on/off button and “warning” LED indicating scale buildup

- **Preset water temperature**

- **Patented tap**
  Can be switched between controllable or constant flow

- **Large tank capacity**
  Ideal for most premises

- **Heats and dispenses water at 98°C**

- **Sturdy stainless steel construction**
  Easy to keep clean

- **Removable drip tray**
  With chrome insert. Easy to empty and keep clean. Dishwasher friendly

**Touch Controller**
Features power on/off switch and descale warning

**10L COUNTERTOP**

Perfect for:
- Bars
- Coffee shops & cafés
- Offices
20L COUNTERTOP
Perfect for:
• Restaurants
• Busy cafés

Specification at a glance...

<table>
<thead>
<tr>
<th>Description</th>
<th>Model</th>
<th>SKU Code</th>
<th>Dimensions h×w×d (mm)</th>
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<td>10L Countertop Autofill Unfiltered Water Boiler</td>
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<td>3L Wall Mounted Autofill Unfiltered Water Boiler</td>
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<td>7.5L Wall Mounted Autofill Unfiltered Water Boiler</td>
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<td>447x344x279</td>
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</tr>
</tbody>
</table>

Also Available
Wall Mounted Autofill Water Boilers

Perfect for:
• Building sites
• Ideal for when countertop space is restricted
DEVELOX Manual Fill Boilers

Ideal for clubs, community and leisure centres, small offices, construction sites, outside caterers and small cafés, Burco’s manual fill boilers allow you to offer your customers piping hot beverages with the convenience of manoeuvrability, offering either a continuous flow during busy periods or occasional use at quieter times, thanks to the dual function safety tap. It requires just a 13amp connection.

Reasons to choose one of our NEW DELUXE manual fill water boilers:

- Unique patented locking tap design
  So you can switch from constant flow to one that you control
- Flush lid handle with fingertip guard
  For extra safety against hot surfaces and steam
- Easy clean stainless steel construction
  Ensures minimum maintenance
- Heating element
  Fitted with a thermal cut-out which protects the boiler from damage if it is allowed to boil dry or is switched on without water
- CE marked and EMC tested
  For reassurance and peace of mind
- 13 amp power supply
  Plug in and get boiling

DEVELOX 20L COUNTERTOP
Perfect for:
- Restaurants
- Busy cafés

DEVELOX 10L COUNTERTOP
Perfect for:
- Bars
- Coffee shops & cafés
- Offices
Also Available
in our Manual Fill Range...

Plug and Go Boilers
Our plug and go boilers available in a variety of capacities come complete with our unique patented locking tap suitable for plugging into the mains electricity. As with the deluxe model, they are CE marked and EMC tested for reassurance and peace of mind.

Front of House Boilers
Our stylish front of house boilers come with a safety twist lock lid with integral handles which protects customers and caterers from escaping steam.

 Specification
at a glance...

<table>
<thead>
<tr>
<th>Description</th>
<th>Model</th>
<th>SKU Code</th>
<th>Dimensions hxwxd (mm)</th>
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<td>10L Plug and Go Manual Fill Water Boiler</td>
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<td>405x300x335</td>
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<td>20L Plug and Go Manual Fill Water Boiler</td>
<td>MFCT20ST EU</td>
<td>444443210</td>
<td>405x390x430</td>
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<tr>
<td>30L Plug and Go Manual Fill Water Boiler</td>
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<td>444443211</td>
<td>505x390x440</td>
<td>4.4</td>
<td>SS</td>
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<tr>
<td>2.5L Front of House Manual Fill Water Boiler</td>
<td>MFCT2T EU</td>
<td>444443207</td>
<td>240x250x325</td>
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<tr>
<td>8L Front of House Manual Fill Water Boiler</td>
<td>MFCT8T EU</td>
<td>444443208</td>
<td>240x250x530</td>
<td>3.2</td>
<td>SS</td>
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</table>
Range Cooking

Titan is rapidly becoming one of the leading names in catering equipment, the range provides the ultimate in cooking power and energy efficiency. Available in 4 burner, 6 burner and dual fuel options, Burco Titan ranges offer powerful 6.1kW hob burners to ensure fast cooking for any busy kitchen. So powerful it will bring a 20 litre stock pot to boil over a minute faster than the closest leading competitor.

Reasons to choose one of our Titan cookers:

- Powerful hob
  6x 6.1kW burners offer great cooking performance

- 2/1 Gastronorm capacity 6kW oven

- Heavy duty lockable castors
  Fitted as standard on all Titan ranges

- Choose between natural gas or LPG
  Both with an electric oven

- Flame failure device
  Fitted to all gas models

TITAN 4 BURNER

Perfect for:
• Smaller cafés and restaurants

Splashback
Maximise space and minimise cleaning with our NEW integrated Titan splashback and plate shelf.

EUROPEAN PRODUCT GUIDE
Also Available
Countertop Cooking Appliances

COUNTERTOP CONVECTION OVEN
- 59 litre, 2/3 Gastronorm compatible oven
- 2 shelves and 4 shelf positions
- 0-120 minute timer gives you control
- Drop down door with removable glass for cleaning
- Internal oven light fitted as standard
- Robust stainless steel finish
- 0-250°C temperature range
- European 2-pin plug

COMMERCIAL BABY BELLING
- Combined oven and hub unit with 6 temperature settings for control
- 70-245°C oven temperature range with 6 settings
- Reinforced steel door to cope with a busy commercial environment
- Fixed grill offering an additional mode of cooking
- Easy to clean enamelled steel body and removable oven roof for cleaning access
- European 2-pin plug

Specification at a glance...

<table>
<thead>
<tr>
<th>Description</th>
<th>Model</th>
<th>SKU Code</th>
<th>Dimensions hxxwx(d) (mm)</th>
<th>Weight (kg)</th>
<th>Colour</th>
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<tr>
<td>Titan 6 Burner</td>
<td>RG90NG EU</td>
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<td></td>
<td>RG90LP EU</td>
<td>444443218</td>
<td>940x900x805</td>
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<td>RG90DF/NG EU</td>
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<td></td>
<td>RG90DF/LPG EU</td>
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<td></td>
<td>SPLASHBACK EU</td>
<td>444441812</td>
<td>530x895x360</td>
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<td>SS</td>
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<tr>
<td>Titan 4 Burner</td>
<td>RG60NG EU</td>
<td>444443219</td>
<td>940x600x805</td>
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<td>Countertop Convection Oven</td>
<td>CTC002 EU</td>
<td>444443215</td>
<td>395x650x600</td>
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<td>Commercial Baby Belling</td>
<td>BBEL01SS EU</td>
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<td>Commercial Baby Belling Stand</td>
<td>BBEL420STAND EU</td>
<td>444440337</td>
<td>532x482x419</td>
<td>5</td>
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</tbody>
</table>
Heated Display Cabinets

The new range of Burco heated display cabinets offer an effective solution for all your impulse hot food display requirements. With illuminated interiors and glass to front and rear, these versatile heated cabinets are perfect for pies, pastries, breakfast goods and pizzas.

There are two sizes to choose from – our larger 60 capacity unit for higher volume storage, as well as a more portable 20 capacity unit for outlets requiring a smaller and more efficient product. The 20 capacity model is conveniently built to hold a 12” pizza for greater versatility.

Our Heated Display Cabinets can be personalised with your own brands. Please contact us for details.

Reasons to choose one of our Heated Display Cabinets:

- **Variable temperature setting**
  Adjust the dial to your required internal temperature (30°C to 85°C range)

- **Internal light**
  Illuminated interior allows good visibility without needing to open doors

- **Removable crumb trays**
  Specially designed to catch any crumbs or debris falling through the base to prevent them falling on the element.

- **Indicator lights**
  Two neon lights indicate when the unit is switched on and heating up

- **Easy to remove toughened safety glass**
  Maintains heat in the cabinet but is strong enough to be removed regularly for cleaning

- **Non-slip feet**
  Safety feature to ensure the unit doesn’t move easily when sited on a counter

Our Heated Display Cabinets can be personalised with your own brands. Please contact us for details.
## Specification at a glance...

<table>
<thead>
<tr>
<th>Description</th>
<th>Model</th>
<th>SKU Code</th>
<th>Dimensions hxwxd (mm)</th>
<th>Weight (kg)</th>
<th>Colour</th>
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<tbody>
<tr>
<td>60 Capacity Heated Display Cabinet</td>
<td>PC60 EU</td>
<td>444443214</td>
<td>420x740x410</td>
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<tr>
<td>20 Capacity Heated Display Cabinet</td>
<td>PC20 EU</td>
<td>444443213</td>
<td>420x405x410</td>
<td>16.2</td>
<td>SS</td>
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<td>Mobile Handwash</td>
<td>HW01 EU</td>
<td>444443212</td>
<td>890x390x415</td>
<td>8.8</td>
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### Also Available

**Mobile Handwash**

- Ideal for Commercial or Medical use
- Temperature limited to 42°C for comfort and safety
- Large wheels make transport safe and easy

### Other products also available from Glen Dimplex Professional Appliances

For more information on the Lec Commercial range visit: [www.lec-commercial.co.uk](http://www.lec-commercial.co.uk)
### Heated Display Cabinets

**Model No PC20 EU**
- **SKU code**: 444442675
- **Capacity (L)**: 5
- **Product dimensions (mm) [width]**: 344x464x689
- **Product weight (kg)**: 16.2
- **Heat up time (mins)**: 30
- **Voltage supply (V)**: 220/240
- **UK 3 pin plug**: Yes
- **Fitted cable length (M)**: 2.0
- **Securable feet**: Yes

**Model No PC60 EU**
- **SKU code**: 444442679
- **Capacity (L)**: 10
- **Product dimensions (mm) [width]**: 344x464x689
- **Product weight (kg)**: 24.6
- **Heat up time (mins)**: 60
- **Voltage supply (V)**: 220/240
- **UK 3 pin plug**: Yes
- **Fitted cable length (M)**: 2.0
- **Securable feet**: Yes

### Delux Manual Fill Water Boilers

**Model No MF10L EU**
- **SKU code**: 444442690
- **Capacity (L)**: 10
- **Product dimensions (mm) [width]**: 344x464x689
- **Product weight (kg)**: 9.8
- **Heat up time (mins)**: 30
- **Voltage supply (V)**: 220/240
- **UK 3 pin plug**: Yes
- **Fitted cable length (M)**: 1.7
- **Securable feet**: Yes

**Model No MF10L EU**
- **SKU code**: 444442691
- **Capacity (L)**: 20
- **Product dimensions (mm) [width]**: 344x464x689
- **Product weight (kg)**: 16.2
- **Heat up time (mins)**: 60
- **Voltage supply (V)**: 220/240
- **UK 3 pin plug**: Yes
- **Fitted cable length (M)**: 1.7
- **Securable feet**: Yes

### Deluxe Manual Fill Water Boilers

**Model No MF10L EU**
- **SKU code**: 444442692
- **Capacity (L)**: 10
- **Product dimensions (mm) [width]**: 344x464x689
- **Product weight (kg)**: 9.8
- **Heat up time (mins)**: 30
- **Voltage supply (V)**: 220/240
- **UK 3 pin plug**: Yes
- **Fitted cable length (M)**: 1.7
- **Securable feet**: Yes

**Model No MF10L EU**
- **SKU code**: 444442693
- **Capacity (L)**: 20
- **Product dimensions (mm) [width]**: 344x464x689
- **Product weight (kg)**: 16.2
- **Heat up time (mins)**: 60
- **Voltage supply (V)**: 220/240
- **UK 3 pin plug**: Yes
- **Fitted cable length (M)**: 1.7
- **Securable feet**: Yes

### Manual Fill Water Boilers

**Model No MFC2T EU**
- **SKU code**: 444443209
- **Capacity (L)**: 2.5
- **Product dimensions (mm) [width]**: 240x250x325
- **Product weight (kg)**: 2
- **Heat up time (mins)**: 7
- **Voltage supply (V)**: 220/240
- **Euro 2 pin plug**: Yes
- **Securable feet**: -

**Model No MFC8T EU**
- **SKU code**: 444443210
- **Capacity (L)**: 8
- **Product dimensions (mm) [width]**: 240x250x530
- **Product weight (kg)**: 3.2
- **Heat up time (mins)**: 20
- **Voltage supply (V)**: 220/240
- **Euro 2 pin plug**: Yes
- **Securable feet**: -

**Model No MFC10ST EU**
- **SKU code**: 444443211
- **Capacity (L)**: 10
- **Product dimensions (mm) [width]**: 300x335x405
- **Product weight (kg)**: 3
- **Heat up time (mins)**: 25
- **Voltage supply (V)**: 220/240
- **Euro 2 pin plug**: Yes
- **Securable feet**: -

**Model No MFC20ST EU**
- **SKU code**: 444443212
- **Capacity (L)**: 20
- **Product dimensions (mm) [width]**: 390x430x405
- **Product weight (kg)**: 4
- **Heat up time (mins)**: 45
- **Voltage supply (V)**: 220/240
- **Euro 2 pin plug**: Yes
- **Securable feet**: -

**Model No MFC30ST EU**
- **SKU code**: 444443213
- **Capacity (L)**: 30
- **Product dimensions (mm) [width]**: 390x440x505
- **Product weight (kg)**: 4.4
- **Heat up time (mins)**: 70
- **Voltage supply (V)**: 220/240
- **Euro 2 pin plug**: Yes
- **Securable feet**: -

### Filtered Water Boilers

**Model No AFCT5L EU**
- **SKU code**: 444442675
- **Capacity (L)**: 5
- **Product dimensions (mm) [width]**: 344x464x447
- **Product weight (kg)**: 8.8
- **Heat up time (mins)**: 22.5
- **Voltage supply (V)**: 230
- **Euro 2 pin plug**: Yes
- **Securable feet**: Yes

**Model No AFCT10L EU**
- **SKU code**: 444442676
- **Capacity (L)**: 10
- **Product dimensions (mm) [width]**: 344x464x568
- **Product weight (kg)**: 9.8
- **Heat up time (mins)**: 34
- **Voltage supply (V)**: 230
- **Euro 2 pin plug**: Yes
- **Securable feet**: Yes

**Model No AFCT20L EU**
- **SKU code**: 444442677
- **Capacity (L)**: 20
- **Product dimensions (mm) [width]**: 344x464x689
- **Product weight (kg)**: 11.4
- **Heat up time (mins)**: 56
- **Voltage supply (V)**: 230
- **Euro 2 pin plug**: Yes
- **Securable feet**: Yes

**Model No AFCT30L EU**
- **SKU code**: 444442678
- **Capacity (L)**: 30
- **Product dimensions (mm) [width]**: 344x464x769
- **Product weight (kg)**: 11.6
- **Heat up time (mins)**: 34
- **Voltage supply (V)**: 400
- **Euro 2 pin plug**: Yes
- **Securable feet**: Yes
### TITAN RANGE

<table>
<thead>
<tr>
<th>Model No</th>
<th>Description</th>
<th>SKU code</th>
<th>Product dimensions (mm) (wxdxh)</th>
<th>Packed dimensions (mm) (wxdxh)</th>
<th>Product weight (kg)</th>
<th>Oven capacity (L)</th>
<th>Oven cavity dimensions (mm) (wxdxh)</th>
<th>Oven temperature range</th>
<th>Hob burner setting</th>
<th>Fitted castors</th>
<th>Number of shelves/shelf positions</th>
<th>Colour</th>
<th>Material</th>
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<tbody>
<tr>
<td>BBEL01SS</td>
<td>Commercial Baby Belling Oven</td>
<td>444443217</td>
<td>500x500x500</td>
<td>480x460x1075</td>
<td>117</td>
<td>29</td>
<td>405x295x240</td>
<td>0 - 270°C</td>
<td>4.1 (20,813 Btu/hr)</td>
<td>Yes</td>
<td>1/4</td>
<td>Stainless steel</td>
<td>Black</td>
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<tr>
<td>BBEL01LP</td>
<td>Commercial Baby Belling LP Gas Oven</td>
<td>444443218</td>
<td>600x600x600</td>
<td>540x490x1075</td>
<td>117</td>
<td>59</td>
<td>435x370x297</td>
<td>0 - 270°C</td>
<td>4.1 (20,813 Btu/hr)</td>
<td>Yes</td>
<td>1/4</td>
<td>Stainless steel</td>
<td>Stainless steel</td>
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<td>RG60NG</td>
<td>4 Burner Nat Gas Range Cooker</td>
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<td>640x540x1075</td>
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<td>94</td>
<td>651x524x500</td>
<td>0 - 270°C</td>
<td>4.1 (20,813 Btu/hr)</td>
<td>Yes</td>
<td>2/4</td>
<td>Stainless steel</td>
<td>Black</td>
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<tr>
<td>RG90DFNG</td>
<td>6 Burner Dual Fuel Nat Gas Range Cooker</td>
<td>444443220</td>
<td>900x805x940</td>
<td>940x840x1075</td>
<td>110</td>
<td>178</td>
<td>900x805x940</td>
<td>0 - 270°C</td>
<td>4.1 (20,813 Btu/hr)</td>
<td>Yes</td>
<td>2/4</td>
<td>Stainless steel</td>
<td>Black</td>
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</tbody>
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### Ovens / Microwaves

<table>
<thead>
<tr>
<th>Model No</th>
<th>Description</th>
<th>SKU code</th>
<th>Product dimensions (mm) (wxdxh)</th>
<th>Packed dimensions (mm) (wxdxh)</th>
<th>Product weight (kg)</th>
<th>Oven capacity (L)</th>
<th>Oven cavity dimensions (mm) (wxdxh)</th>
<th>Oven temperature range</th>
<th>Hob burner setting</th>
<th>Fitted castors</th>
<th>Number of shelves/shelf positions</th>
<th>Colour</th>
<th>Material</th>
</tr>
</thead>
<tbody>
<tr>
<td>RBEL240S</td>
<td>Stand Baby Belling Oven</td>
<td>444440337</td>
<td>480x419x500</td>
<td>565x460x570</td>
<td>5</td>
<td>180</td>
<td>651x524x500</td>
<td>0 - 270°C</td>
<td>4.1 (20,813 Btu/hr)</td>
<td>Yes</td>
<td>Yes</td>
<td>2/4</td>
<td>Stainless steel</td>
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<tr>
<td>RBEL240L</td>
<td>Stand Baby Belling LP Gas Oven</td>
<td>444441812</td>
<td>600x605x605</td>
<td>660x545x570</td>
<td>8.3</td>
<td>250</td>
<td>651x524x500</td>
<td>0 - 270°C</td>
<td>4.1 (20,813 Btu/hr)</td>
<td>Yes</td>
<td>Yes</td>
<td>2/4</td>
<td>Stainless steel</td>
</tr>
</tbody>
</table>

### Accessories

<table>
<thead>
<tr>
<th>Model No</th>
<th>Description</th>
<th>SKU code</th>
<th>Product dimensions (mm) (wxdxh)</th>
<th>Packed dimensions (mm) (wxdxh)</th>
<th>Product weight (kg)</th>
<th>Oven capacity (L)</th>
<th>Oven cavity dimensions (mm) (wxdxh)</th>
<th>Oven temperature range</th>
<th>Hob burner setting</th>
<th>Fitted castors</th>
<th>Number of shelves/shelf positions</th>
<th>Colour</th>
<th>Material</th>
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</thead>
<tbody>
<tr>
<td>RG90DFLPG</td>
<td>6 Burner Dual Fuel LP Gas Range Cooker</td>
<td>444443221</td>
<td>900x805x940</td>
<td>940x840x1075</td>
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<td>178</td>
<td>900x805x940</td>
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<td>4.1 (20,813 Btu/hr)</td>
<td>Yes</td>
<td>Yes</td>
<td>2/4</td>
<td>Stainless steel</td>
</tr>
</tbody>
</table>

Manufacturing catering equipment that consistently delivers.