

Food Bar and Bain Marie Accessories

Sneeze Guards

A must for self service areas, sneeze guards help prevent food contamination without detracting from the aesthetics of any food displayed.

Sneeze guards are made to suit front panel of single row straight "E" series food display bars or either side of double row straight "E" series food display bars. They can be fitted on the angled face of "E" series machines with or without roller doors.

Tray Races

Suited to all "E", "C" & "S" series food display bars, tray races provide an ideal serving counter or food preparation area. Made from high quality stainless steel at a depth of 207 mm these units are supplied loose to be affixed on site at the desired height. Models TR14, 16, 22, 23, 24, 25 and 26.



E24 pictured with E-SNZ24 sneeze guard and TR24 tray race

Chicken Trays

Sized to drop into double row food display bars and utilising all stainless steel construction these trays provide the ideal method to display cooked chickens. With a removable perforated insert these trays present no difficulties in cleaning and will ensure chickens stay hot and moist without pooling of oil.

Combinations of trays will cover the entire range of food display bars. Models ECT22 (535 x 625 mm) and ECT23 (535 x 950 mm).



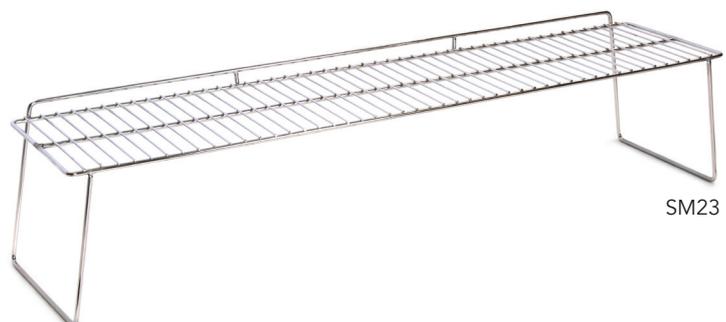
ECT23 chicken tray

Stainless Steel Midshelves[^]

Featuring robust stainless steel construction, Roband midshelves are designed to suit double row Food bars, with 3 sizes available. The midshelves provide additional storage space for items which don't need to be kept at a specific temperature like condiments, salt & pepper, take-away containers and more. The midshelf design provides a raised bar on one length of the shelf to avoid items falling off the shelf.

MODEL	To suit	DIMENSIONS w x d x h (mm)
SM22 [^]	2 x 2 pan Food bars	653 x 226 x 220
SM23 [^]	2 x 3 pan Food bars	978 x 226 x 220
SM24 [^]	2 x 4 pan Food bars	1303 x 226 x 220

[^]These items are excluded from the official Australian Made and Owned certification.



SM23

Food Bar / Bain Marie Trolleys

Designed to suit double row units these trolleys are solidly constructed, easy to assemble and include four castors for mobility. Two castors include brakes to ensure safe and sturdy functionality. All units include under-shelf. Supplied flat-packed for self-assembly. Models ET22, 23, 24, 25 and 26 suit double row "E", "C" & "S" series food display bars. Also suits models BM22-BM26 & BR22-BR26 bain maries.

Trolley Panels

High quality stainless steel panels are available to suit each trolley size, improving the aesthetics and functionality of any given display application. Panels enclose the front and both ends of the corresponding sized trolley. Models ETP22, 23, 24, 25 and 26.



Single & Double Hob

An absolute must for serving soups, these hobs enable the fitting of 7.25 L round pots to BM1, BM2 and BM4 bain maries. Made from high quality stainless steel these simple additions make counterline bain maries even more versatile. Models BMH1 & BMH2.



Insert Hob

Raised in profile this hob allows the fitting of a 7.25 L round pot into our range of hot food display bars and bain maries. Care needs to be taken to check where the raised pot fits into units with angled or curved glass. Model BMH3.



Cross Bars

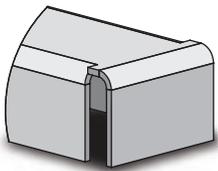
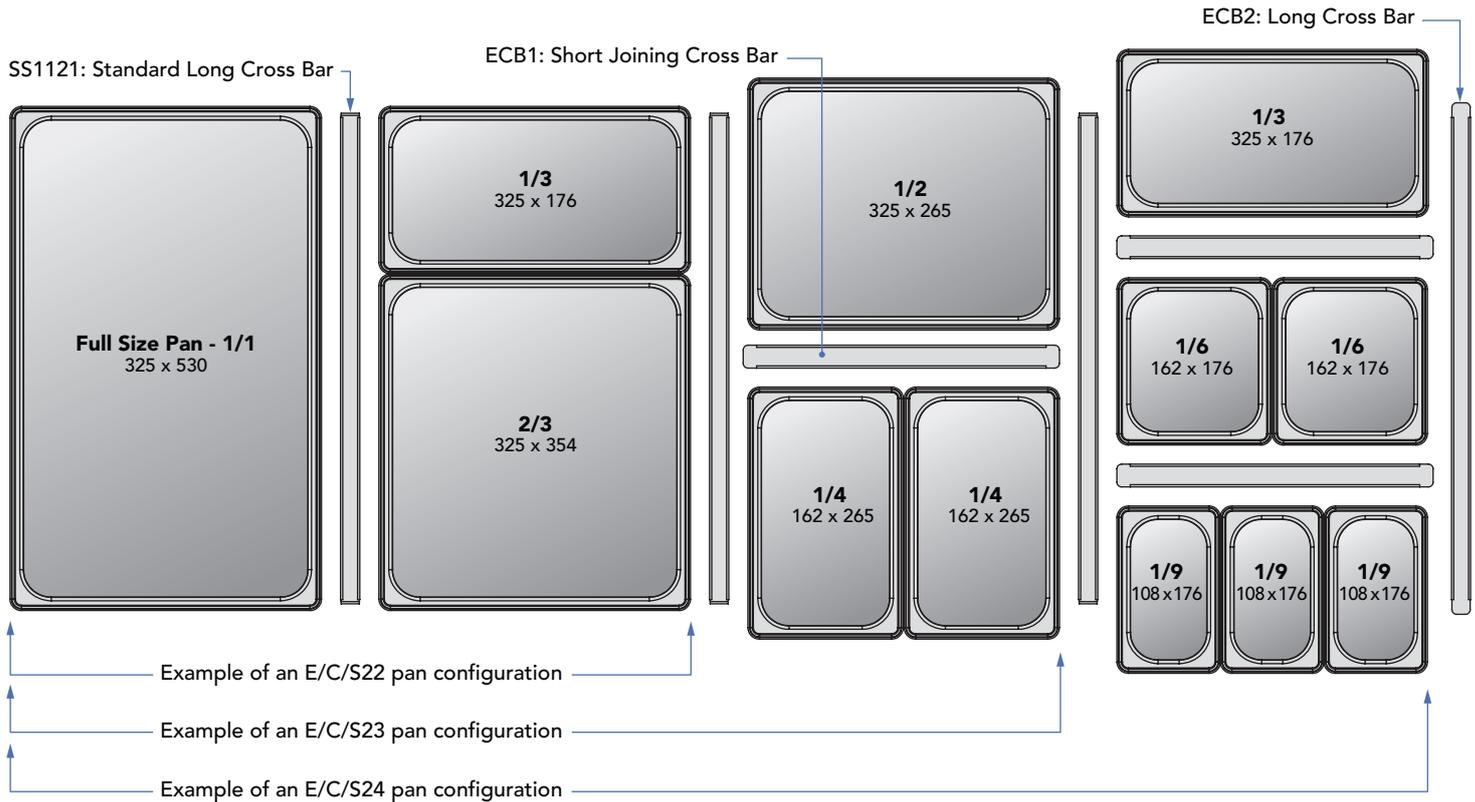
Available in two lengths these cross bars will provide support to combinations of smaller sized pans. With stainless steel construction and ease of removal for cleaning these additions will expand the functionality of any food display bar. Models ECB1 (short - 30 cm) and ECB2 (long - 51 cm).



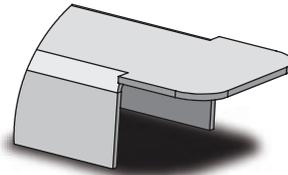
Food Bar and Bain Marie Accessories cont'd

Food Bar / Bain Marie Pan Layout Guide

The Pan Layout Guide can be used to help plan what combinations of pans and cross bars are possible with Roband Food bars and Bain Maries.



SS1121: This cross bar can only be inserted into the slots in double row tanks



ECB1 and ECB2: These cross bars can be used in any position to allow pans to be supported

INFORMATION

- The drawing shows a double row module configuration
- When dividing up modules, ensure that each pan is supported on a minimum of two opposite sides. Use cross bars and tank sides to achieve the recommended support. ECB1 and ECB2 are available for this purpose.
- Use ECB1 and ECB2 to divide modules up into smaller sizes to accommodate varying pan combinations.
- The standard cross bar shown (SS1121) is supplied with all double row units. It is not normally necessary to purchase additional quantities of these parts.



E24 pictured with various pans