

COUNTER-TOP FOOD DISPLAY AND MERCHANDISING



Архангельск (8182)63-90-72
Астана (7172)727-132
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89
Иваново (4932)77-34-06

Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Липецк (4742)52-20-81
Киргизия (996)312-96-26-47

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижегород (831)429-08-12
Новокузнецк (3843)20-46-81
Новосибирск (383)227-86-73
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Казахстан (772)734-952-31

Пермь (342)205-81-47
Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Таджикистан (992)427-82-92-69

Сургут (3462)77-98-35
Тверь (4822)63-31-35
Томск (3822)98-41-53
Тула (4872)74-02-29
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Ярославль (4852)69-52-93



Quality you can depend on

Lincat is one of the world's leading names in commercial catering equipment. Established in 1971, the Lincat brand is today synonymous with outstanding product reliability. Our strong reputation is based on sturdy, durable construction and first-class technical support. In short, Lincat stands for quality.

Lincat's Seal counter-top food display merchandisers are already a familiar sight worldwide in hotels, airports, petrol forecourts and sporting venues. All products in the range have been carefully designed to give outstanding performance, maintaining optimum temperatures even in adverse conditions. Whatever your requirements and budget, you will find the ideal unit for all your heated, refrigerated or ambient food display needs.

For your complete peace of mind, we rigorously test our products in purpose-built temperature and humidity-controlled facilities. So we can quote realistic, achievable operating performance data. We listen to our clients and have designed the Seal range around your main needs.

Attractive styling and understated elegance in neutral colours blend seamlessly into any surroundings, enhancing display without detracting attention from contents – helping to improve customer spend on food. And all units are designed to maintain the highest standards of hygiene and safety, durability and reliability.

A British company, based in Lincoln, Lincat can guarantee you prompt product delivery, rapid despatch of spare parts and a highly responsive back-up service for your total satisfaction.

Lincat catering equipment – for exceptional quality and value.

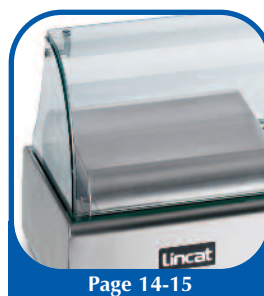




Pages 4-7

650 Range Curved-Front Merchandisers

Understated elegant styling blends perfectly into any front-of-house setting, with performance that fully meets all food safety regulations. A choice of refrigerated, heated or ambient units, all are a generous 650mm deep and feature daylight-balanced illumination to enhance food sales.



Page 14-15

Food Display Bars

Versatile and so elegantly styled they are suitable for use either front or back-of-house. Capable of holding chilled food at 3 - 7°C, they perform reliably to food safety standards.



Page 8

650 Range Rectangular-Front Merchandisers

For maximum capacity, these 650mm deep rectangular-front refrigerated models are ideally suited to busy outlets. The shape offers all-round visibility and generous internal space, giving plenty of room to display tempting meals and snacks for improved customer spend on food.



Pages 14-15

Food Preparation Bars

Practical yet stylishly designed, these versatile bars are ideal for holding chilled foods either front or back-of-house. Consistently high performance and affordable peace of mind on food safety.



Page 9

500 Range Merchandisers

Make the most of sales potential where space is limited with a range of mid-sized units, either refrigerated or heated, all offering generous capacity. Like the 650 and 350 Ranges, Seal 500 Range refrigerated models deliver reliable performance in ambient conditions of up to 25°C and 60% relative humidity.



Pages 16-17

Heated Displays

Easily portable heated displays ideal for permanent and mobile operations. Overhead light gantries give food an attractive glow. And heated bases without gantries offer a low-budget solution to keeping pre-cooked food warm.



Page 10

350 Range Merchandisers

The perfect budget solution to bar-top display of heated and chilled food. A range of refrigerated and heated units 350mm deep, with rectangular fronts for maximum internal storage. Stylishly designed for attractive space-saving display.



Page 18

Upright Heated Merchandisers

A choice of rotating or static racks for tempting displays of hot food and snacks. Combination models include ovens - perfect for pizzas, potatoes, pies or pastries, baked and displayed in one convenient unit.



Page 11

Glass Display Cabinets

Attractive and elegant, glass display cabinets offer generous capacity. A supremely cost-effective solution to displaying both food and non-food items. Manufactured from toughened glass for strength and added safety.



Page 19

Pie Cabinets

Highly efficient cabinets hold pre-heated food at safe temperatures. An economical solution to the inviting and appetising display of pies and pastries. Optional humidity feature and illumination for extended holding and enhanced presentation.






Pages 12-13

Food Display Showcases

For quiet, efficient operation, display showcases offer the perfect economical solution. Heated and refrigerated models deliver exceptional reliability and food safety. Attractive understated styling focuses attention on contents to increase food sales.

Key

-  Refrigerated
-  Heated
-  Ambient

SEAL 650 Range Curved-Front Refrigerated Merchandisers

Seal 650 Range curved-front refrigerated models combine contemporary design with proven reliability. Understated elegant styling blends perfectly into any front-of-house setting, with performance that fully meets all food safety regulations. And at a generous 650mm deep, all offer outstanding display capacity to optimise food sales.



C6R/75BU



C6R/100BU



C6R/125BU



C6R/105BR

Curved-Front Refrigerated Merchandisers

- Understated elegant curved design with extruded aluminium frames and metallic silver finish enhances display without detracting from the contents
- Under-counter models offer all-round visibility to maximise food sales potential
- R404a refrigerant is energy-efficient and non ozone-depleting, so kinder to the environment
- Precise thermostatic control of cabinet temperature with digital display and high/low temperature warning
- "Hot gas" automatic defrost allows continuous operation with no loss of cabinet temperature, for enhanced food safety
- Even, daylight-balanced illumination to enhance display of contents with easy-change clip-in fluorescent light tubes
- Sleek design and chrome plated rod shelves are attractive and easy to clean
- Large display capacity – perfect for busy establishments
- Counter-top and under-counter models with a choice of power pack position and back or self service options
- Adjustable shelf heights in back service models provide flexibility to accommodate different sized products
- Double-glazed for improved energy efficiency and low running costs
- Consistent profile across refrigerated, heated and ambient models allows for attractive space-saving modular installations

SEAL 650 Range Curved-Front Refrigerated Merchandisers



C6R/130BR



Stylish extruded aluminium frames



Energy-efficient double-glazed doors



Optional self-closing self-service doors



Adjustable shelf height for maximum versatility



Left-hand power pack option

Essential Facts & Figures

650 Range Curved-Front Refrigerated Merchandisers

Model	Width (mm)	Height (mm)	Power Pack*	Back/Self Service	Shelf Dimensions W x D (mm)	Cabinet Temp	Food Holding Temp	Max Ambient Temp	Max Ambient Relative Humidity
C6R/75BU	750	755	Under	Back	650x525	3°C - 5°C	3°C - 7°C	25°C	60%
C6R/75SU	750	755	Under	Self	650x525				
C6R/100BU	1000	755	Under	Back	900x525				
C6R/100SU	1000	755	Under	Self	900x525				
C6R/125BU	1250	755	Under	Back	1150x525				
C6R/125SU	1250	755	Under	Self	1150x525				
C6R/105BR	1050	755	Right	Back	650x525				
C6R/105BL	1050	755	Left	Back	650x525				
C6R/105SR	1050	755	Right	Self	650x525				
C6R/105SL	1050	755	Left	Self	650x525				
C6R/130BR	1300	755	Right	Back	900x525				
C6R/130BL	1300	755	Left	Back	900x525				
C6R/130SR	1300	755	Right	Self	900x525				
C6R/130SL	1300	755	Left	Self	900x525				

* Position of power pack as viewed from the customer side

SEAL 650 Range Curved-Front Heated Merchandisers

Sleek stylish design means these units fit perfectly into any front-of-house setting. Precise temperature control allows heat to be varied to suit the type of food on display. This means delicious hot dishes are always displayed at the correct safe temperature.



C6H/100B



C6H/75B

Curved-Front Heated Merchandisers

- Understated elegant curved design with extruded aluminium frames and metallic silver finish enhances display without detracting from the contents
- All-round visibility to maximise food sales potential
- Precise thermostatic control with digital display of cabinet temperature ensures food is maintained at a safe temperature
- Large display capacity – perfect for busy establishments
- Humidity feature prevents food drying out – food stays in optimum condition for longer, reducing waste
- Choice of back-service or self-service models
- Even, daylight-balanced illumination to enhance display of contents with easy-change clip-in fluorescent light tubes
- Sleek design and chrome plated rod shelves are attractive and easy to clean
- Adjustable shelf heights in back service models provide flexibility to accommodate different sized products
- Consistent profile across refrigerated, heated and ambient models allows for attractive space-saving modular installations



Consistent profile for attractive installations



Thermostatic control with digital display



Water reservoir for extra humidity, set within crumb tray

Essential Facts & Figures

650 Range Curved-Front Heated Merchandisers

Model	Width (mm)	Height (mm)	Back/Self Service	Shelf Dimensions W x D (mm)	Cabinet Temp	Food Holding Temp
C6H/75B	750	755	Back	650x525	Up to 95°C	Min 72°C
C6H/75S	750	755	Self	650x525		
C6H/100B	1000	755	Back	900x525		
C6H/100S	1000	755	Self	900x525		

SEAL 650 Range Curved-Front Ambient Merchandisers

For display of products where temperature is not critical, Seal 650 Range curved-front ambient units offer a stylish, practical and cost-effective solution. All-round visibility and daylight-balanced illumination enhance food sales. And the attractive design and finish are ideal for all prestige locations.



C6A/75B



C6A/100B

Curved-Front Ambient Merchandisers

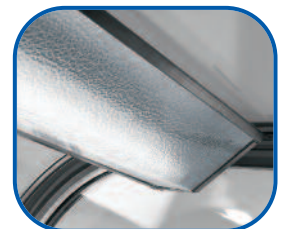
- Understated elegant curved design with extruded aluminium frames and metallic silver finish enhances display without detracting from the contents
- All-round visibility to maximise food sales potential
- Large display capacity – perfect for busy establishments
- Choice of back-service or self-service models
- Even, daylight-balanced illumination to enhance display of contents with easy-change clip-in fluorescent light tubes
- Sleek design and chrome plated rod shelves are attractive and easy to clean
- Adjustable shelf heights in back service models provide flexibility to accommodate different sized products
- Consistent profile across refrigerated, heated and ambient models allows for attractive space-saving modular installations



Wipe-clean chrome plated shelves



Optional self-closing self-service doors



Diffused light enhances contents

Essential Facts & Figures

650 Range Curved-Front Ambient Merchandisers

Model	Width (mm)	Height (mm)	Back/Self Service	Shelf Dimensions W x D (mm)
C6A/75B	750	755	Back	650x525
C6A/75S	750	755	Self	650x525
C6A/100B	1000	755	Back	900x525
C6A/100S	1000	755	Self	900x525

SEAL 650 Range Rectangular-Front Merchandisers

For maximum capacity, the Seal 650 Range rectangular-front refrigerated models are 650mm deep and offer unobstructed, all-round visibility. Ideally suited to busy outlets like schools and colleges, their rectangular shape offers more internal space. Which means plenty of room to display tempting meals and snacks for improved customer spend on food.



D6R/75B



D6R/100B

Rectangular-Front Refrigerated Merchandisers

- Elegant extruded aluminium frames and metallic silver finish enhance display without detracting from the contents
- R404a refrigerant is energy-efficient and non ozone-depleting, so kinder to the environment
- Top-mounted refrigeration allows all-round visibility to maximise food sales potential
- Double-glazed for extra energy efficiency and low running costs
- Precise thermostatic control of cabinet temperature with digital display and high/low temperature warning
- "Hot gas" automatic defrost allows continuous operation with no loss of cabinet temperature, for enhanced food safety
- Large display capacity – perfect for busy establishments
- Choice of back-service or self-service models
- Even, daylight-balanced illumination to enhance display of contents with easy-change clip-in fluorescent light tubes
- Sleek design and chrome plated rod shelves are attractive and easy to clean
- Adjustable shelf heights in back service models provide flexibility to accommodate different sized products



D6R/125B



Optional self-closing self-service doors



Adjustable shelf height for maximum versatility

Essential Facts & Figures

650 Range Rectangular Refrigerated Merchandisers

Model	Width (mm)	Height (mm)	Power Pack	Back/Self Service	Shelf Dimensions W x D (mm)	Cabinet Temp	Food Holding Temp	Max Ambient Temp	Max Ambient Relative Humidity
D6R/75B	750	965	Top	Back	650x525	3°C - 5°C	3°C - 7°C	25°C	60%
D6R/75S	750	965	Top	Self	650x525				
D6R/100B	1000	965	Top	Back	900x525				
D6R/100S	1000	965	Top	Self	900x525				
D6R/125B	1250	965	Top	Back	1150x525				
D6R/125S	1250	965	Top	Self	1150x525				

SEAL 500 Range Merchandisers

Make the most of sales potential where space is limited. At 500mm deep, the Seal 500 Range of mid-sized units offers generous capacity from little counter space. Heated units feature cool illumination, and heating that can be switched off for ambient use.



D5R/100B



D5R/125B



D5H/75B



D5H/100B

Refrigerated & Heated Merchandisers

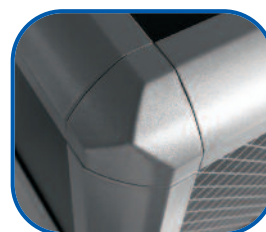
- Elegant extruded aluminium frames and metallic silver finish enhance display without detracting from the contents
- Choice of back-service and self-service models
- Sleek design and chrome plated rod shelves are attractive and easy to clean
- Adjustable shelf heights in back service models provide flexibility to accommodate different sized products
- Even, daylight-balanced illumination to enhance display of contents with easy-change clip-in fluorescent light tubes

Heated Merchandisers

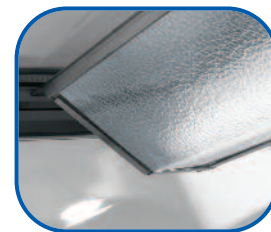
- All-round visibility to maximise food sales potential
- Humidity feature prevents food drying out – food stays in optimum condition for longer, reducing waste
- Switchable heat control and cool-temperature lighting allows unit to be used as an ambient display cabinet

Refrigerated Merchandisers

- Precise thermostatic control of cabinet temperature with digital display and high/low temperature warning
- R404a refrigerant is energy-efficient and non ozone-depleting, so kinder to the environment
- “Hot gas” automatic defrost allows continuous operation with no loss of cabinet temperature, for enhanced food safety
- Double-glazed front and sides for extra energy efficiency and low running costs



Attractive extruded aluminium frames



Diffused light enhances contents

Essential Facts & Figures

500 Range Refrigerated & Heated Merchandisers

Model	Width (mm)	Height (mm)	Type*	Power Pack	Back/Self Service	Shelf Dimensions W x D (mm)	Cabinet Temp	Food Holding Temp	Max Ambient Temp	Max Ambient Relative Humidity
D5R/100B	1000	575	R	Right	Back	650x375	3°C - 5°C	3°C - 7°C	25°C	60%
D5R/100S	1000	575	R	Right	Self	650x375				
D5R/125B	1250	575	R	Right	Back	900x375				
D5R/125S	1250	575	R	Right	Self	900x375				
D5H/75B	750	575	H	n/a	Back	650x375	Up to 95°C	Min 72°C	n/a	n/a
D5H/75S	750	575	H	n/a	Self	650x375				
D5H/100B	1000	575	H	n/a	Back	900x375				
D5H/100S	1000	575	H	n/a	Self	900x375				

* R = Refrigerated; H = Heated

SEAL 350 Range Merchandisers

The perfect solution to bar-top display of heated and chilled food. Seal 350 Range refrigerated and heated units are just 350mm deep, with rectangular fronts for maximum internal storage. Stylishly designed for attractive food display where space is at a premium.



D3R/100



Adjustable shelf height for maximum versatility



Water reservoir for extra humidity

Refrigerated & Heated Merchandisers

- Elegant extruded aluminium frames and metallic silver finish enhance display without detracting from contents
- Sleek design and chrome plated rod shelves are attractive and easy to clean
- Adjustable shelf heights provide flexibility to accommodate different sized products
- Even, daylight-balanced illumination to enhance display of contents with easy-change clip-in fluorescent light tubes



D3H/75

Refrigerated Merchandisers

- Precise thermostatic control of cabinet temperature with digital display and high/low temperature warning
- R404a refrigerant is energy-efficient and non ozone-depleting, so kinder to the environment
- "Hot gas" automatic defrost allows continuous operation with no loss of cabinet temperature, for enhanced food safety
- Double-glazed front and sides for extra energy efficiency and low running costs

Heated Merchandisers

- All-round visibility to maximise food sales potential
- Humidity feature prevents food drying out – food stays in optimum condition for longer, reducing waste
- Switchable heat control and cool-temperature lighting allows unit to be used as an ambient display cabinet

Essential Facts & Figures

350 Range Refrigerated & Heated Merchandisers

Model	Width (mm)	Height (mm)	Type*	Power Pack	Back/Self Service	Shelf Dimensions W x D (mm)	Cabinet Temp	Food Holding Temp	Max Ambient Temp	Max Ambient Relative Humidity
D3R/100	1000	575	R	Right	Back	650x275	3°C - 5°C	3°C - 7°C	25°C	60%
D3H/75	750	575	H	n/a	Back	650x275	Up to 95°C	Min 72°C	n/a	n/a

* R = Refrigerated; H = Heated

For detailed specifications please see back cover

SEAL Glass Display Cabinets

Attractive and elegant, Seal glass display cabinets offer generous display capacity and provide a supremely cost-effective solution to displaying both food and non-food items. They are manufactured from toughened glass for strength and added safety.



GC36



GC36D



GC39



GC39D



GC46



GC46D

Glass Display Cabinets

- Toughened safety glass throughout with sturdy 10mm thick base glass and strong stainless steel shelf support brackets for extra rigidity
- Option of open back design or removable sliding rear doors
- 6mm thick removable shelves – safe and easy to clean
- Generous 150mm shelf height for versatile display of food and non-food items
- Good all-round visibility and polished glass edges – enhances visual appeal of displayed items and increases sales potential
- Non-slip rubber feet for extra safety and security

Essential Facts & Figures

Glass Display Cabinets

Model	Width (mm)	Height (mm)	No. of Tiers	Rear Doors	Shelf Dimensions W x D (mm)
GC36	600	490	3	No	583x310
GC36D	600	490	3	Yes	583x310
GC39	900	490	3	No	883x310
GC39D	900	490	3	Yes	883x310
GC46	600	645	4	No	583x310
GC46D	600	645	4	Yes	583x310



Optional sliding doors for ease of access



Chamfered glass for added safety



Easy to clean removable shelves

SEAL Food Display Showcases

For quiet, efficient operation, food display showcases offer the perfect economical solution. Both heated and refrigerated models deliver exceptional reliability and compliance with food safety regulations. Attractive understated styling is ideal for focusing attention on contents so increasing food sales.



SCR1085



SCR785

Refrigerated & Heated Food Display Showcases

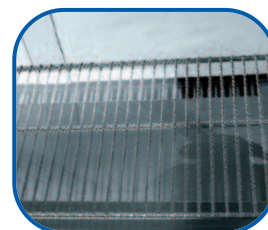
- Attractive understated styling blends with any setting and enhances display for improved customer spend on food
- Even, daylight-balanced illumination to enhance display of contents with easy-change clip-in fluorescent light tubes
- Removable side glass and sleek profile for easy cleaning
- Deep top shelf for increased display capacity – ideal for busy establishments
- Consistent profile across refrigerated and heated models allows for attractive space-saving modular installations



Removable side glass for easy cleaning

Refrigerated Food Display Showcases

- Precise thermostatic control of cabinet temperature with digital display and high/low temperature warning
- R404a refrigerant is energy-efficient and non ozone-depleting, so kinder to the environment
- Base-mounted refrigeration for all-round visibility to maximise food sales potential
- Automatic defrost allows continuous operation with no loss of cabinet temperature, for enhanced food safety



Deep top shelf for maximum capacity



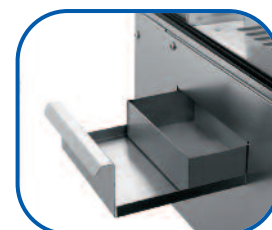
SCH785



SCH1085

Heated Food Display Showcases

- Fully-adjustable precise thermostatic control with digital display of cabinet temperature ensures food is maintained at a safe temperature
- Humidity feature prevents food drying out – food stays in optimum condition for longer, reducing waste
- Supplied with 65mm deep 1/1GN containers



Easy-fill water tray in heated models for added humidity

Optional Accessories

- Flat base plate – converts heated models for use without GN dishes
- BP785** – base plate for SCH785
BP1085 – base plate for SCH1085



Optional flat base plate for use without gastronorm dishes (heated models only)



Heated models include 65mm deep gastronorm dishes

Essential Facts & Figures

Food Display Showcases

Model	Width (mm)	Height (mm)	Type*	Power Pack	Back/Self Service	GN Capacity	Upper Shelf Dimensions W x D (mm)	Cabinet Temp	Food Holding Temp	Max Ambient Temp	Max Ambient Relative Humidity
SCR785	785	665	R	Rear	Back	n/a	733x355	3°C - 5°C	3°C - 7°C	25°C	60%
SCR1085	1085	665	R	Rear	Back	n/a	1033x355				
SCH785	785	665	H	n/a	Back	2 x 1/1GN	733x355	Up to 95°C	Min 72°C	n/a	n/a
SCH1085	1085	665	H	n/a	Back	3 x 1/1GN	1033x355				

* R = Refrigerated; H = Heated

SEAL Food Display Bars & Preparation Bars

Elegant and versatile Seal food display bars are suitable for use either front or back-of-house, even in the most exclusive settings. Capable of holding chilled food at 3 - 7°C, they perform reliably to food safety standards.

Ideal for the busiest establishment, Seal food preparation bars hold large quantities of chilled foods - perfect for sandwich or pizza preparation. Their consistently high performance gives you affordable peace of mind on food safety.



FDB5

Food Display Bar with optional back service glass



FDB8

Food Display Bar with optional stainless steel lid



FDB6

Food Display Bar with optional self service glass



FDB10

Food Display Bar with optional back service glass



FDB4

Food Display Bar with optional back service glass

Food Display Bars & Food Preparation Bars

- Precise thermostatic control of cabinet temperature with digital display and high/low temperature warning
- Efficient R134a refrigerant ensures optimum performance whilst maintaining compact dimensions
- Well base and side refrigeration ensures even cooling throughout bar length
- Energy-efficient close-fitting gastronorm containers

Food Display Bars

- Attractive understated styling blends with any setting and enhances display for improved customer spend on food
- Fully welded stainless steel construction – robust, hygienic and easy to clean
- Stylish low profile design holds 100mm deep gastronorm containers

Optional Accessories

- **Back service glass** – protects contents; allows easy access for operator to serve
- **Self service glass** – offers access from both sides; ideal for buffet applications
- **Stainless steel lid** – protects contents and maintains temperature for extended periods
- **Wall Brackets** – to mount food display bar securely to a wall

To Fit	Back Service Glass	Self Service Glass	Stainless Steel Lid	Wall Brackets
FDB4	BSG4	SSG4	DBL4	DBWB
FDB5	BSG5	SSG5	DBL5	DBWB
FDB6	BSG6	SSG6	DBL6	DBWB
FDB8	BSG8	SSG8	DBL8	DBWB
FDB10	BSG10	SSG10	DBL10	DBWB
FPB5	PBG5	n/a	PBL5	n/a
FPB7	PBG7	n/a	PBL7	n/a

For detailed specifications please see back cover

SEAL Food Display Bars & Preparation Bars



FPB5

Food Preparation Bar with optional back service glass



FPB7

Food Preparation Bar with optional stainless steel lid

Food Preparation Bars

- Robust stainless steel construction – hygienic and easy to clean
- Holds 150mm deep GN containers – ideal for busy establishments

Optional Accessories

Gastronorm Containers & Lids

Size	Stainless Steel 100mm Deep Container (for FDB models)	Stainless steel 150mm Deep Container (for FPB models)	Stainless Steel Lid	Transparent Acrylic Lid
1/1GN	TA09	TA71	TA45	TA92
1/2GN	TA41	TA38	TA39	TA93
1/3GN	TA43	TA85	TA44	TA94

Gastronorm Configurations

Food Display Bars

FDB4		4 x 1/3GN
FDB5		5 x 1/3GN
FDB6		6 x 1/3GN
FDB8		8 x 1/3GN
FDB10		10 x 1/3GN

Food Preparation Bars

FPB5		5 x 1/3GN
FPB7		7 x 1/3GN

1/3GN containers may be substituted with 1/2GN or 1/1GNs. For example, an FDB6 will hold 6 x 1/3GN, or 4 x 1/2GN or 2 x 1/1GN, or combinations such as 2 X 1/2GN + 3 x 1/3GN.

Essential Facts & Figures

Food Display Bars

Model	Width (mm)	Height (mm)	Power Pack*	No. of 1/3 GNs	Well Temp	Food Holding Temp	Max Ambient Temp	Max Ambient Relative Humidity
FDB4	1045	245	Left	4	-1°C to +2°C	3°C to 7°C	25°C	60%
FDB5	1222	245	Left	5				
FDB6	1399	245	Left	6				
FDB8	1753	245	Left	8				
FDB10	2107	245	Left	10				

Food Preparation Bars

Model	Width (mm)	Height (mm)	Power Pack*	No. of 1/3 GNs	Well Temp	Food Holding Temp	Max Ambient Temp	Max Ambient Relative Humidity
FPB5	1225	262	Left	5	-1°C to +2°C	3°C to 7°C	25°C	60%
FPB7	1580	262	Left	7				

* Position of power pack as viewed from the customer side



FPB models take large capacity 150mm deep gastronorm dishes

SEAL Heated Displays

Easily portable, Seal heated displays can be set up wherever needed, making them ideal for both permanent and mobile operations. Overhead light gantries give food an attractive glow. And heated bases without gantries offer a low-budget solution to keeping pre-cooked food warm. Optional bain marie adaptors offer further versatility.



LD3



LD4

Heated Displays

- Thermostatic control allows base heat to be adjusted to suit a variety of food products
- Aluminium surface for energy-efficient heat conduction
- Accepts 1/1GN containers – for tempting displays of hot food direct from the oven
- Robust stainless steel construction – hygienic and easy to clean
- Optional bain marie adaptor holds 2/3GN containers for added flexibility



LD2

Heated Displays with Gantries

- Overhead gantry with halogen heat lamps gives an instant, appealing glow for attractive display of open dishes
- Lamps are easy to replace and can be switched off – useful where covered dishes are occasionally served
- Toughened glass sneeze screen for hygiene and safety



Safe, hygienic toughened glass sneeze screen (LD models)



Easy-change clip-in halogen lights (LD models)

For detailed specifications please see back cover



HB3



HB4



HB2

Heated Bases

- Affordable choice where overhead heat and illumination is not required, for example where covered dishes are served

Optional Accessories

- Bain marie adaptors**, including 65mm deep 2/3GN containers with lids, easily convert LD/HB models to a dry well bain marie servery

To Fit	Model	No. of 2/3GN Containers
LD2	LDBM2	2
LD3	LDBM3	3
LD4	LDBM4	4
HB2	HBBM2	2
HB3	HBBM3	3
HB4	HBBM4	4



LD3 with optional bain marie adaptor (LDBM3)

Essential Facts & Figures

Heated Display

Model	Width (mm)	Height (mm)	Light Gantry	Useable Heated Surface Area W x D (mm)	Capacity	Food Holding Temp
LD2	790	562	Yes	748x500	2 x 1/1GN	Min 72°C
LD3	1130	562	Yes	1088x500	3 x 1/1GN	
LD4	1470	562	Yes	1428x500	4 x 1/1GN	
HB2	754	115	No	748x500	2 x 1/3GN	
HB3	1094	115	No	1088x500	3 x 1/3GN	
HB4	1434	115	No	1428x500	4 x 1/3GN	



Easily adjustable base heat

SEAL Upright Heated Merchandisers

Upright heated merchandisers offer the choice of rotating or static racks for tempting displays of hot food and snacks. Combination models include ovens - perfect for pizzas, potatoes, pies or pastries, baked and displayed in one convenient unit.



Rotating 3-tier rack for eye-catching display



Built-in oven with chrome-plated shelf

Upright Heated Merchandisers

- Robust stainless steel construction – hygienic and easy to clean
- Choice of rotating rack (UM050) or square static rack (UMS50), both chrome plated for attractive appearance and ease of cleaning
- Toughened safety glass sides and hinged safety glass door with stay-cool handles for safe and efficient back service operation
- Humidity feature keeps food in perfect condition for longer, minimising waste
- Diffused twin lights for even, attractive illumination
- User-replaceable light bulbs and removable control panel for lower service costs

Upright Heated Merchandisers with Ovens

- Combination model has oven and merchandiser in one convenient counter-top unit
- Chrome-plated rod shelf and removable internal base
- Drop-down door for easy access to oven interior
- Choice of rotating (UM050) or static rack (UMS050)
- Thermostatically-controlled oven with 50° - 250°C range for accurate, reliable cooking
- Fully-insulated oven – maintains safe lower exterior side wall temperatures
- Plus all the features of the upright heated merchandisers



UM50

UMS050

Essential Facts & Figures

Upright Heated Merchandisers

Model	Width (mm)	Height (mm)	Shelf Type	Back/Self Service	Merchandiser Shelf Dimensions W x D (mm)	Inbuilt Oven	Oven Shelf Dimensions W x D (mm)	Cabinet Temp	Merchandiser Food Holding Temp
UM50	565	780	Rotating	Back	374 diameter	No	n/a	Up to 95°C	Min 72°C
UM50D	565	780	Rotating	Self	374 diameter	No	n/a		
UMS50	565	780	Static	Back	420x446	No	n/a		
UMS50D	565	780	Static	Self	420x446	No	n/a		
UM050	565	925	Rotating	Back	374 diameter	Yes	380x390		
UM050D	565	925	Rotating	Self	374 diameter	Yes	380x390		
UMS050D	565	925	Static	Back	420x446	Yes	380x390		
UMS050	565	925	Static	Self	420x446	Yes	380x390		

For detailed specifications please see back cover

SEAL Pie Cabinets

Safe and highly efficient, Seal pie cabinets hold pre-heated food at the required temperature. These versatile units provide an economical solution to displaying pies and pastries in an inviting and appetising way. With the option of a humidity feature and illumination for extended holding and enhanced presentation.

Pie Cabinets

- Stylish, rounded and compact design for attractive display where space is at a premium
- Robust stainless steel construction – hygienic and easy to clean
- Manufactured from toughened glass throughout for safety
- Three chrome-plated rod shelves in the LPW model and four in the LPW/LR model
- Two 25-watt diffused switchable lights with user changeable bulbs for enhanced food presentation (LPW/LR model)
- Humidity feature to keep food in perfect condition for longer, minimising waste (LPW/LR models)



LPW/LR



LPW



Hygienic easy-clean removable crumb tray



Wipe-clean chrome-plated shelves



User-changeable light bulbs (LPW/LR model)



Water tray for added humidity (LPW/LR model)

Essential Facts & Figures

Pie Cabinets

Model	Width (mm)	Height (mm)	Shelf Dimensions W x D (mm)	Humidity Feature	Internal Illumination	Cabinet Temp	Food Holding Temp
LPW	710	520	605x275	No	No	Up to 95°C	Min 72°C
LPW/LR	710	520	605x275	Yes	Yes		

Range	Type	Model	Overall Dimensions (mm)			Weight (kg)	Power (Watts)	Single Phase Current @ 230V (Amps)	Page No.
			H	W	D				
650 Range Merchandisers - Curved-Front	Refrigerated	C6R/75BU	755	750	650	89	602	3	4
		C6R/75SU	755	750	650	89	602	3	4
		C6R/100BU	755	1000	650	117	717	4	4
		C6R/100SU	755	1000	650	116	717	4	4
		C6R/125BU	755	1250	650	138	729	4	4
		C6R/125SU	755	1250	650	137	729	4	4
		C6R/105BR	755	1050	650	105	604	3	4
		C6R/105BL	755	1050	650	105	604	3	4
		C6R/105SR	755	1050	650	105	604	3	4
		C6R/105SL	755	1050	650	105	604	3	4
		C6R/130BR	755	1300	650	112	717	4	5
		C6R/130BL	755	1300	650	112	717	4	5
		C6R/130SR	755	1300	650	112	717	4	5
		C6R/130SL	755	1300	650	112	717	4	5
	Heated	C6H/75B	755	750	650	57	1520	7	6
		C6H/75S	755	750	650	57	1520	7	6
		C6H/100B	755	1000	650	70	2020	9	6
		C6H/100S	755	1000	650	71	2020	9	6
	Ambient	C6A/75B	755	750	650	41	20	<1	7
		C6A/75S	755	750	650	42	20	<1	7
		C6A/100B	755	1000	650	51	20	<1	7
		C6A/100S	755	1000	650	52	20	<1	7
650 Range Merchandisers - Rectangular-Front	Refrigerated	D6R/75B	965	750	650	95	602	3	8
		D6R/75S	965	750	650	95	602	3	8
		D6R/100B	965	1000	650	123	717	4	8
		D6R/100S	965	1000	650	123	717	4	8
		D6R/125B	965	1250	650	150	729	4	8
		D6R/125S	965	1250	650	149	729	4	8
500 Range Merchandisers	Refrigerated	D5R/100B	575	1000	500	84	602	3	9
		D5R/100S	575	1000	500	84	602	3	9
		D5R/125B	575	1250	500	100	621	3	9
		D5R/125S	575	1250	500	100	621	3	9
	Heated	D5H/75B	575	750	500	42	1520	7	9
		D5H/75S	575	750	500	43	1520	7	9
		D5H/100B	575	1000	500	54	2020	9	9
		D5H/100S	575	1000	500	55	2020	9	9
350 Range Merchandisers	Refrigerated	D3R/100	575	1000	350	68	393	2	10
	Heated	D3H/75	575	750	350	34	770	4	10
Glass Cabinets	Ambient	GC36	490	600	350	23	n/a	n/a	11
		GC36D	490	600	350	27	n/a	n/a	11
		GC39	490	900	350	32	n/a	n/a	11
		GC39D	490	900	350	38	n/a	n/a	11
		GC46	645	600	350	28	n/a	n/a	11
		GC46D	645	600	350	34	n/a	n/a	11
Food Display Showcases	Refrigerated	SCR785	665	785	750	82	400	3	12-13
		SCR1085	665	1085	750	101	621	3	12-13
	Heated	SCH785	665	785	750	57	1547	7	12-13
		SCH1085	665	1085	750	72	2047	9	12-13
Food Display Bars	Refrigerated	FDB4	245	1045	375	22	175	1	14-15
		FDB5	245	1222	375	24	175	1	14-15
		FDB6	245	1399	375	25	175	1	14-15
		FDB8	245	1753	375	29	175	1	14-15
		FDB10	245	2107	375	32	175	1	14-15
		FPB5	262	1225	375	25	175	1	14-15
Food Preparation Bars	Refrigerated	FPB7	262	1580	375	29	175	1	14-15
		LD2	562	790	538	18	1500	7	16-17
Heated Displays	Heated	LD3	562	1130	538	24	2400	10	16-17
		LD4	562	1470	538	30	2750	12	16-17
		HB2	115	754	531	11	1000	4	16-17
		HB3	115	1094	531	15	1400	6	16-17
		HB4	115	1434	531	19	1750	8	16-17
		UM50/UM50D	780	565	565	37	1500	7	18
Upright Heated Merchandisers	Heated	UMS50/UMS50D	780	565	565	37	1500	7	18
		UMO50/UMO50D	925	565	565	50	2900	13	18
		UMSO50/UMSO50D	925	565	565	50	2900	13	18
		LPW	520	710	330	26	750	4	19
Pie Cabinets	Heated	LPW/LR	520	710	330	26	800	4	19

Архангельск (8182)63-90-72
 Астана (7172)727-132
 Астрахань (8512)99-46-04
 Барнаул (3852)73-04-60
 Белгород (4722)40-23-64
 Брянск (4832)59-03-52
 Владивосток (423)249-28-31
 Волгоград (844)278-03-48
 Вологда (8172)26-41-59
 Воронеж (473)204-51-73
 Екатеринбург (343)384-55-89
 Иваново (4932)77-34-06

Ижевск (3412)26-03-58
 Иркутск (395)279-98-46
 Казань (843)206-01-48
 Калининград (4012)72-03-81
 Калуга (4842)92-23-67
 Кемерово (3842)65-04-62
 Киров (8332)68-02-04
 Краснодар (861)203-40-90
 Красноярск (391)204-63-61
 Курск (4712)77-13-04
 Липецк (4742)52-20-81
 Киргизия (996)312-96-26-47

Магнитогорск (3519)55-03-13
 Москва (495)268-04-70
 Мурманск (8152)59-64-93
 Набережные Челны (8552)20-53-41
 Нижний Новгород (831)429-08-12
 Новокузнецк (3843)20-46-81
 Новосибирск (383)227-86-73
 Омск (3812)21-46-40
 Орел (4862)44-53-42
 Оренбург (3532)37-68-04
 Пенза (8412)22-31-16
 Казахстан (772)734-952-31

Пермь (342)205-81-47
 Ростов-на-Дону (863)308-18-15
 Рязань (4912)46-61-64
 Самара (846)206-03-16
 Санкт-Петербург (812)309-46-40
 Саратов (845)249-38-78
 Севастополь (8692)22-31-93
 Симферополь (3652)67-13-56
 Смоленск (4812)29-41-54
 Сочи (862)225-72-31
 Ставрополь (8652)20-65-13
 Таджикистан (992)427-82-92-69

Сургут (3462)77-98-35
 Тверь (4822)63-31-35
 Томск (3822)98-41-53
 Тула (4872)74-02-29
 Тюмень (3452)66-21-18
 Ульяновск (8422)24-23-59
 Уфа (347)229-48-12
 Хабаровск (4212)92-98-04
 Челябинск (351)202-03-61
 Череповец (8202)49-02-64
 Ярославль (4852)69-52-93