



900mm Self Help Hot Patisserie (Fixed Back) Shown



900mm Self Help Hot Patisserie (Rear Doors) Shown

## ABOUT

The energy efficient heated patisserie is part of the Designline range of freestanding serve over height patisseries - a choice of cold, hot & ambient commercial displays to suit either self help or assisted service operation, with base panels finished in a signature black plasticised steel.

This 13A heated patisserie is ideal for the display of pre-heated cooked food, packaged, cartoned or unwrapped heated product. Designline heated patisseries feature combined static & convected heat, 'point of sale' branding, mobile lockable castors and adjustable feet, with optimum product display provided through glazed side panels.

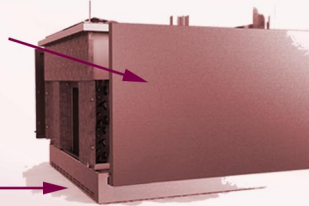
The temperature of the 3 heated zones can be independently set using digital displays mounted in the base panel. Product temperature is maintained at 70 - 75°C in +18°C ambient.

Self help models are provided with rear doors for easier restocking or fixed back panels for use in a wall sited scenario. An assisted service version is also available. All types have removable wire shelf grid covers for use with packaged produce. 40mm ticket strip mounting is fitted to each display level together with high temperature 4000K LED lighting, to match chilled/ambient models. Lockable castors with levelling feet are provided for final positioning.

## ACCESSORIES & FINISHES

### Stainless Steel Front Fascia Panel. Stainless Steel Side Panels.

Durable solid steel panels to suit the particular model, in lieu of standard black panels.



### Kick Plinth.

A set of stainless steel kickplinths that mount to the patisserie base via magnets.

## FEATURES

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### Model Sizes.

The Designline self help or assisted service heated patisserie is an open or closed glass front hot patisserie, available in 600mm, 900mm & 1200mm lengths.

### 3 Tier Storage Capacity: 2 Tier Shelving & Large Base Display Deck.

The display features 2 no. heated shelves (adjustable in height) & a large heated display deck below. Each independently controlled zone has removable wire steel deck & shelf grid covers for use with packaged & cartoned heated produce. The display area is finished in food safe polyester coated steel.

### LED Lighting.

Canopy & shelf lighting in a low energy, high temperature LED fitting with opaque cover, colour 4000k.

### Model Type: Self Help Hot Patisserie (Rear Doors).

Re-stocking access is by energy efficient, side hinged double glazed rear doors. Digital controls are mounted on the operator side/ rear base panel.

### Model Type: Self Help Hot Patisserie (Fixed Back).

This heated patisserie is supplied as wall sited with a stainless steel back panel for positioning in an alcove, against a wall or back to back, forming a central island grab and go station! The digital controls are mounted on the customer side/ front base panel.

### Model Type: Assisted Service Hot Patisserie (Rear Doors).

Features a full glazed curved front screen that tilts forward for cleaning. Re-stocking access is through the energy efficient, side hinged double glazed rear doors.

### Panoramic Glass Sides & S/Steel Serve Over Top Panels.

S/steel top panel allows for serve over operation & side glass panels add natural lighting.

### Model Dimensions.

600mm/ 900mm & 1200mm (L) x 750mm (D) x 1405/ 1415mm (H).

### System Design.

Static heating maintains food core, whilst convected heat surrounds the food surface. Stainless steel wire grid covers allow heat circulation around packaged food types.

### Temperature Performance.

Factory set for 70 - 75°C (+18°C ambient), each display zone is adjustable.

### Temperature Controls.

The hot patisserie has 3x digital controllers, controlled by digital air temperature probes. Mains power is controlled by neon on/off switch. High temperature LED lighting is controlled by a neon on/off switch.

### Finishes.

Base panel finish plastisol steel, colour black (BS 00E53) Worktop, rear frame & serve over panel in 430gd s/steel, toughened glass side & front screen panels, deck and shelf surfaces in food safe polyester coated steel. Stainless steel wire deck & shelf grid covers.

### Power Supply.

Supplied with 3m lead & 13 amp UK plug (13A 230V 50Hz)

### Low Maintenance.

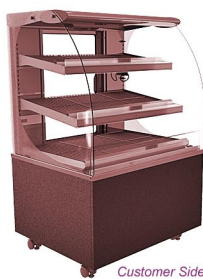
Easy, cleanable surfaces and a durable design ensure low maintenance for users.

### Equipment Conformity.

CE & UKCA Certified equipment.



Operator Side



Customer Side

### Self Help Hot Patisserie (Rear Doors)

Code	Description	Dimensions (L x D x H mm)	Weight (kg)	Power Rating (kW)
PH6	Designline S.Help Hot Patiss. (R.Doors) 600mm	600x 750 x 1405	115	2.04
PH9	Designline S.Help Hot Patiss. (R.Doors) 900mm	900x 750 x 1405	160	2.85
PH12	Designline S.Help Hot Patiss. (R.Doors) 1200mm	1200x 750 x 1405	210	2.89

**Model Description.** Designline heated freestanding patisserie, self help, tiered, 600mm/900mm/1200mm W x 750mm D x 1405mm H, open front, hinged rear doors, (2) polyester coated fixed angle shelves, (1) display deck, removable wire steel deck & shelf covers, static & convected heat, (3) variable heat zones, high temperature LED lighting, stainless steel canopy & side glass, digital control panel on operator side base, black plastisol steel front/ side base panels, lockable transportation castors with leveling feet, CE/UKCA, 3m lead/UK Plug (13A 230V 50 Hz).

### Assisted Service Hot Patisserie (Rear Doors)

Code	Description	Dimensions (L x D x H mm)	Weight (kg)	Power Rating (kW)
PH6AS	Designline A.Serve Hot Patiss. (R.Doors) 600mm	600x 750 x 1405	120	2.04
PH9AS	Designline A.Serve Hot Patiss. (R.Doors) 900mm	900x 750 x 1405	165	2.85
PH12AS	Designline A.Serve Hot Patiss. (R.Doors) 1200mm	1200x 750 x 1405	216	2.89

**Model Description.** Designline heated freestanding patisserie, assisted service, tiered, 600mm/900mm/1200mm W x 750mm D x 1405mm H, closed front, hinged rear doors, (2) polyester coated fixed angle shelves, (1) display deck, removable wire steel deck & shelf covers, static & convected heat, (3) variable heat zones, high temperature LED lighting, stainless steel canopy & side glass, digital control panel on operator side base, black plastisol steel front/side base panels, lockable transportation castors with leveling feet, CE/UKCA, 3m lead/UK Plug (13A 230V 50 Hz).

### Self Help Hot Patisserie (Fixed Back)

Code	Description	Dimensions (L x D x H mm)	Weight (kg)	Power Rating (kW)
PH6FB	Designline S.Help Hot Patiss. (F.Back) 600mm	600x 750 x 1405	115	2.04
PH9FB	Designline S.Help Hot Patiss. (F.Back) 900mm	900x 750 x 1405	160	2.85
PH12FB	Designline S.Help Hot Patiss. (F.Back) 1200mm	1200x 750 x 1405	210	2.89

**Model Description.** Designline heated freestanding patisserie, self help, wall sited, tiered, 600mm/900mm/1200mm W x 750mm D x 1405mm H, open front, fixed back, (2) polyester coated fixed angle shelves, (1) display deck, removable wire steel deck & shelf covers, static & convected heat, (3) variable heat zones, high temperature LED lighting, stainless steel canopy & side glass, digital control panel on customer side base, black plastisol steel front/side base panels, lockable transportation castors with leveling feet, CE/UKCA, 3m lead/UK Plug (13A 230V 50 Hz).



Operator Side



Customer Side

Tel : 01254 238 282

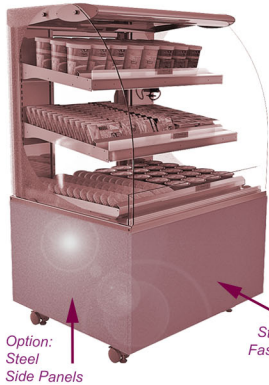
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### OPTIONS

#### Front Fascia Panel (S/Steel Satin Finish)

Code	Description	For Model
KASF6	600 Front Panel - Solid	PH6 - PH6AS
KASF9	900 Front Panel - Solid	PH9 - PH9AS
KASF12	1200 Front Panel - Solid	PH12 - PH12AS
KHSF6	600 Front Panel - Solid/Control Cut-Out	PH6FB
KHSF9	900 Front Panel - Solid/Control Cut-Out	PH9FB
KHSF12	1200 Front Panel - Solid/Control Cut-Out	PH12FB

#### All Hot Patisseries

**Option Description**  
Stainless steel front fascia panel (in lieu of std. black front panel). Satin finish.



#### Side Panels (Set) (S/Steel Satin Finish)

Code	Description	For Model
KSSP	Side Panels (S/Steel: Satin) Set (2)	All Hot Models.

#### All Hot Patisseries

**Option Description**  
Stainless steel side panels, set of 2 (in lieu of std. black side panels). Satin finish.

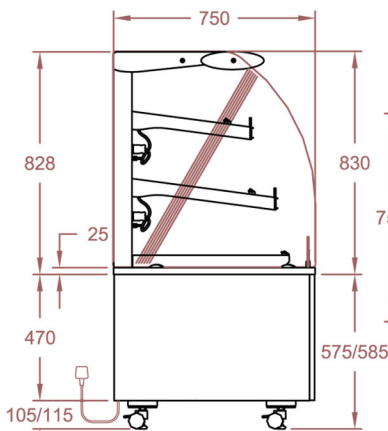
#### Kick Plinth: (S/Steel Satin Finish - Set)

Code	Description	For Model
PKICK6A	Kickplinth (S/Steel Satin Finish) Set (4)	PH6 - PH6AS - PH6FB
PKICK9A	Kickplinth (S/Steel Satin Finish) Set (4)	PH9 - PH9AS - PH9FB
PKICK12A	Kickplinth (S/Steel Satin Finish) Set (4)	PH12 - PH12AS - PH12FB

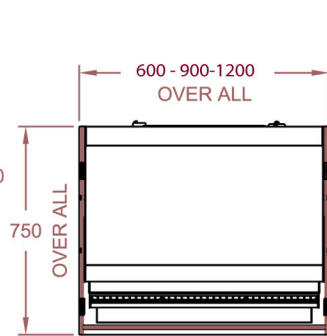
#### All Hot Patisseries

**Option Description**  
Stainless steel kickplinth, set of 4. 105mm (H) Satin finish, magnet mounted.

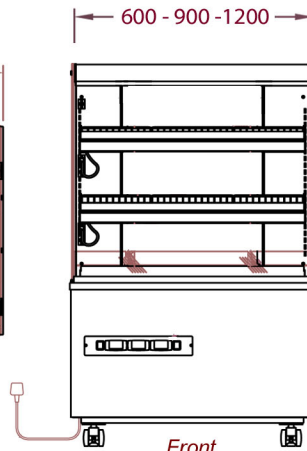
### DIMENSIONS



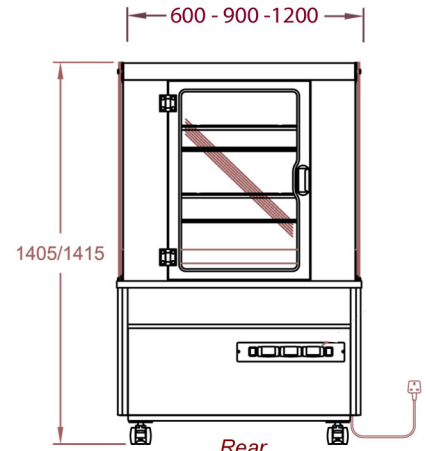
Hot Patisserie (Rear Door) Shown



Front Hot Patisseries (Rear Doors & Fixed Back) 600 - 900-1200



Hot Patisserie (Fixed Back) 600 - 900-1200



Hot Patisserie (Rear Doors) 600 - 900-1200

### FOOD DISPLAY TYPES

**Liquid Based Foods (Deck Area):**  
Cartoned soups, cartoned vegetable soups, porridge etc.

**Food (Deck And Shelving Area):**  
Packaged or unwrapped pies, pastries, sausage rolls, stews, curry, chilli dishes, grilled sandwiches, hot baguettes, hot ciabatta, pasta in sauce, ribs with sauce, chicken portions.

