JULY 2026 | VOL. 74

BCE
Foodservice Equipment



WHAT'S COOKING?

Celebrating
NELSON MANDELA MONTH

NEW
PRODUCT LAUNCH



NEW PRODUCT LAUNCH



ADJUSTABLE LEGS FOR IMPROVED STABILITY



MOULDED PLASTIC KNOB GUARD

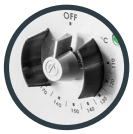


FIXED REAR CASTORS WITH ADJUSTABLE FRONT LEGS

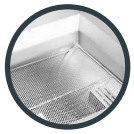


SIDE PANELS AND CABINET DOORS INTERCHANGEABLE WITH OTHER MODELS IN THE RANGE





LASER ETCHED MARKINGS



DRAIN PANS INCLUDED



900MM HIGH



FULLY WELDED BODIES

FFA2020-R01 - FISH FRYER - 2 X 20LT -33kW ELECTRIC

VOLTAGE	: 380V - 3 PHASE (N+E)
POWER	: 2 X 16.5kW
DIMENSIONS	: 1012 X 660 X 900MM
WEIGHT	: 65KG
PRODUCT OUTPUT	: APPROX 80KG FRENCH FRIES/HR
TEMPERATURE	: 110°C TO 190°C

OTHER ORDER CODES:
CBS2280 - DEEP FRYER BASKET - NO SIDE HOOKS

NOTE: BASKETS SOLD SEPERATELY POWER CABLE NOT INCLUDED

NEW PRODUCT LAUNCH



PRODUCT



FFA4110-R02

FFA4120-R02

PRODUCT SPECIFICATION

FFA4110-R02 - DEEP FRYER 1 X 5LT - GAS -TABLE TOP

OUTPUT	: 21445 BTU
GAS	: LPG + NG
REGULATOR	: YES
DIMENSIONS	: 305 X 620 X 495MM
WEIGHT	: 14KG
PRODUCT OUTPUT	: APPROX 4KG FRENCH FRIES/HR

FFA4120-R02 - DEEP FRYER 2 X 5LT - GAS -TABLE TOP

OUTPUT	: 42890 BTU
GAS	: LPG + NG
REGULATOR	: YES
DIMENSIONS	: 610 X 620 X 495MM
WEIGHT	: 27KG
PRODUCT OUTPUT	: APPROX 8KG FRENCH FRIES/HR

OTHER ORDER CODES: FFB2250 - DEEP FRYER BASKET

NOTE: INCLUDES S/STEEL BASKET
HEAVY-DUTY GAS PRODUCTS MUST BE CONNECTED BY AN APPROVED GAS INSTALLER

NEW PRODUCT LAUNCH

SAFETY

Runs cooler, stays safer

Component heat rise reduced by up to 23°C - lowering the risk of overheating and extending the service life of critical parts.

OIL LIFE

Oil that lasts longer

Improved heat distribution eliminates hotspots that cause oil to break down. Less carbonisation means fewer oil changes and lower consumable costs.

CONTROL PROTECTION

Smarter burner design

An optimised 4-row burner configuration (down from 6) reduces overall heat rise by 22%, protecting controls and improving long-term reliability.

EFFICIENCY

37% less gas, same great results

Significantly reduced gas consumption with minimal impact on performance - tested at 180°C using 500g portions of frozen chips.

USABILITY

Precise temperature control

An updated thermostat scale displays exact temperature settings, ensuring consistent, repeatable results every time.

BTU RATINGS (TESTED AT 180°C • 500G FROZEN CHIPS)

1 X 5LT	2 X 5LT	Gas saving	Heat rise reduction
21,445 BTU	**42,890 BTU**	**37% reduction**	**Up to 23°C**

NEW PRODUCT LAUNCH





BRAND NEW REVOLUTIONARY SALT MECHANISM

Peugeot introduces Zirlion, the latest innovation in salt grinding. Zirlion mechanisms are made out of Zirconia material (resistant to corrosion and extremely durable). This patented mechanism handles salts of all kinds with exceptional consistency and control. The new mechanism is able to grind salts into a very fine powder.

PRODUCT

BOREAL



PEU4820400 PEU48198 PEU44565

NORTHERN LIGHT BISTRO



PEU4854900 PEU48501

PRODUCT DESCRIPTION

PEU4820400 - FEATHER WHITE SALT MILL Z 12CM (6)

PEU48198 - ROCK GREY - PEPPER MILL - 12CM (6)

PEU44565 - LINEA BAMBOO TRAY FOR MILLS BLACK AND WHITE HANDLE - 17CM (6)

PEU4854900 - PEBBLE GREY SALT MILL Z - 10CM (3)

PEU48501 - ROCK GREY PEPPER MILL - 10CM (3)

PRODUCT HIGHLIGHT



FEATURES

- Complete dual display
- Integrated cassette to main chassis of scale
- Robust construction
- NRCS approved
- Network ready - ethernet
- Camera output for CCTV
- Fully customisable label printing

PRODUCT



RSE3015

PRODUCT DESCRIPTION

RSE3015 - DIGITAL PRINTING SCALE 15KG/5G WITH DUAL POLE DISPLAY - SM320-P

OTHER ORDER CODES

XRSE1015 - SCALE ROLL
40 X 62.5 X 750MM
(750 LABELS ON A ROLL)



XRSE2015 - SCALE ROLL
60 X 55 X 850MM
(850 LABELS ON A ROLL)



FREE INSTALLATION & TRAINING IN SOUTH AFRICA

NOTE : SCALE SOFTWARE INCLUDED
MACHINE PROGRAMMED WITH XRSE2015 LABEL FORMAT



"The greatest glory in living lies not in never falling, but in rising every time we fall"

- NELSON MANDELA

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