



# **PRODUCT CATALOGUE**

## JANUARY 2024

Manufacturing in Melbourne | [carlyleeng.com.au](http://carlyleeng.com.au)

# TERMS AND CONDITIONS

## Pricing & Payment

- Payment required prior to delivery, unless prior agreement is made. Goods remain the property of Carlyle Engineering Pty Ltd [the Seller] until paid in full
- Due to occasional changes in material and labour costs, all equipment and prices are subject to 'Change without notice'
- All non standard items made to order are subject to a 100% deposit and are non returnable (including resellers)
- **Minimum invoice value is \$400 nett (including resellers)**
- Minimum invoice value for international resellers is \$1,000 nett

## Delivery

- Minimum delivery charge is \$40

Delivery Fee per Distance	Carlyle Van		Carlyle Truck	
	Curbside	Base Premium*	Curbside	Base Premium*
Within 50kms	\$40	\$75	\$120	\$160
100km	\$75	\$110	\$180	\$220
150kms	\$110	\$145	\$240	\$280

\* Premium freight includes 15 minutes for positioning of equipment. Additional time on-site is charged at \$30 per 15 minutes on-site.

Freight can be organized for country and interstate at the customer's own expense, with insurance and deliverability being the customer's responsibility. There may however be a fee for packaging material used and handling charges.

## Claims & Returns

The seller will not accept return of goods unless such return is authorised by the seller. The buyer must inspect the goods immediately upon delivery and must, within seven days after the date of inspection, give written notice to the seller, with particulars of any claim that the goods are not in accordance with the contract. If the buyer fails to give that notice, then to the extent permitted by statute the goods are deemed to have been accepted by the buyer and the buyer must pay for the goods in accordance with the provisions of these terms and conditions.

**Goods will not be accepted if returned after 14 days from delivery. Non standard items that are made to order are not returnable. Standard products supplied in accordance with buyer's orders, returned for credit will be subject to a 20% restocking fee. Used or goods damaged in transit back to the seller will not be accepted.**



When you buy from Carlyle you are supporting Australian Manufacturing. Our extensive range of manufactured products include baking trays, baker's racks, display racks, bread pans, self-cutting pie tins, pie pallets, pastry cutters, cake tins, muffin trays, stainless steel benches, KAM pie warmers, humidity units, prover rooms and more. Carlyle is your one-stop-shop for bakery and hospitality needs. We also import a variety of products from leading manufacturers worldwide to enhance our range.



© Carlyle Engineering Pty Ltd (ABN 34 004 695 925)  
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Carlyle Engineering reserves the right to modify specifications or delete products from their range without prior notification. Product specification, technical description and other information provided in this catalogue are given as guidance only.

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## Special Projects & Installation

Carlyle Engineering are national suppliers and fit out specialists of food service equipment assisting small bakeries to commercial and industrial kitchens. We supply the brand of your choice or provide recommendations and source the best product that works best for you.



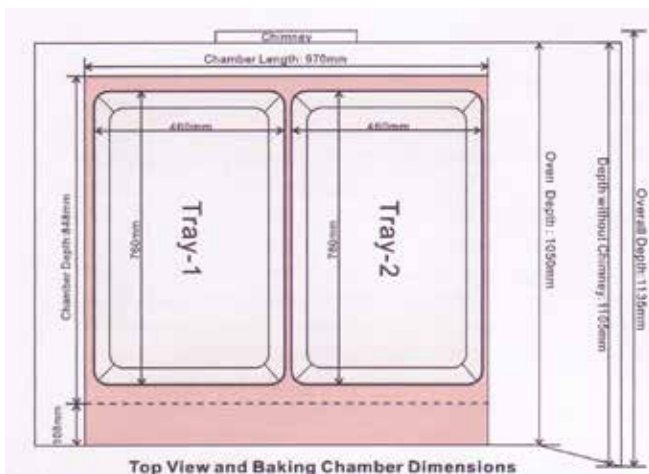
# OVENS

## Carlyle Ultima - Electric Deck Oven

**With precision and innovation at its core, the Carlyle Ultima range gives you complete control over the baking process**

The Carlyle Ultima Deck Oven has versatile baking options with removable pastry grids on all decks, effortlessly transitioning from traditional baking to the rustic charm of stone tile baking. Steam infusion on all decks is a standard feature that enhances the texture, flavour and appearance of baked goods.

Choose between 2, 3 or 4 tray wide configurations (457mm tray widths) with each chamber being 800mm deep and a crown height of 180mm (other crown heights made to order)



2 tray x 2 deck oven diagram

Carlyle Ultima ovens provide unparalleled flexibility with the ease and adaptability of our modular design, crafted to seamlessly navigate through standard doorways, one deck at a time and stacked on-site, reaching heights of up to 4 decks

Tray	Deck	Tray Capacity	Power (415V)	Overall Dimension (mm)			Price
				Height	Width	Depth	
2	2	4	22kw, 36Amp	1800	1410	1135	\$18,900
3	3	9	37kw, 52Amp	1885	1895	1135	\$29,900
3	4	12	48kw, 70Amp	2160	1895	1135	\$37,900
4	4	16	52kw, 73Amp	2160	2333	1135	\$41,900
6	3	18	74kw, 105Amp	1910	1895	1947	\$40,900

**Optional Prover Unit** - maximise functionality without sacrificing valuable floor space with a purpose-built prover designed to integrate with our 2 tray x 2 deck oven

Tray (mm)	Tray Capacity	Power	Overall Dimension (mm)			Price
			Height	Width	Depth	
457 x 737	10	2kw @ 415V	825	1410	1135	\$3,200

### Oven Features

- Easy to operate analogue controls
- Separate temperature controls for top and bottom heat on each deck
- Digital bake timer equipped with a finish bake buzzer
- Crafted with both strength and durability in mind, the Carlyle Ultima boasts durable stainless steel construction both inside and out



Carlyle  
quality at  
imported  
prices!

# OVENS

## Moffat Turbofan Convection Oven

The Turbofan 30 Series of convection ovens offers digital one touch control and are ideal for baking, roasting, cooking, holding and regenerating

All Turbofan 30 Series convection ovens have safe-touch vented side hinged doors with stay-cool door handle

### Features

- Digital display time and temperature controls
- Large easy view 20mm high displays
- Electronic thermostat control
- Electronic timer with countdown or time count modes
- Manual mode and Program mode
- 20 programs with 3 stage cooking and stage end alarms
- Core Probe program cooking (optional Core Probe Kit)
- Moisture injection mode (5 levels) and manual injection
- 2 speed bi-directional reversing fan system
- Vitreous enamel oven chamber
- Plug-in continuous oven door seal
- Dual halogen oven lamps
- Anti-skid 50mm dia. 76mm high adjustable stainless steel feet



**Stand available**  
(lockable wheels)



E33D5 - GN Size



E32D4- Full Size



E35D6- Full Size

Model	Tray Capacity	Tray Size (mm)	Spacing (mm)	Power	Overall Dimension (mm)			Price
					Height	Width	Depth	
<b>GN Size</b>								
E33D5	5	330x530 (1/1 GN)	85	230-240V, 50Hz, 1Ph, 25Amp	730	610	680	POA
<b>Full Size</b>								
E32D4	4	460x660 (18"x26")	110	230-240V, 50Hz, 1Ph, 27Amp	730	735	810	POA
E35D6	6	457x762 (18"x30") 406x736 (16"x29")	105	400-415V, 50Hz, 3Ph, 17Amp	871	910	1022	POA



## Baxter Rotating Rack Oven

**Designed and manufactured in the USA, there is no better rack oven available than this quality built durable oven**

Save \$\$\$'s on running costs due to the Baxter's unique patented inshot gas burner system with multiple flames and no moving parts, which will provide a much quieter and gentler transition of heat. Rotating rack ovens control heat so that it's dispersed evenly throughout the oven

### Features

- Rotating racks, combined with airflow and heating technology guarantee even temperature control
- Easy operation with programmable digital controls that store up to 99 menus



2560mmH x 1400mmW x 1300mmD Canopy- 825mm



2650mmH x 1830mmW x 1580mmD Canopy- 775mm

Model	Capacity	Energy	Power	Shipping Weight	Water Connection	Price
Baxter OV500E1	Single Rack	Electric	34.2kw	1359kg	½" NPT Connection	POA
Baxter OV500G1		Gas	190 MJ, 10Amp			
Baxter OV500E2	Double Rack	Electric	51.3kw	1841kg	½" NPT Connection	POA
Baxter OV500G2		Gas	320MJ, 10Amp			



# PROVING BASKETS

## Proving Baskets

Each plastic Birnbaum basket has some 80+ “vents”, which allows the dough skin to breathe during proofing for a better crust appearance. This aids in easily releasing the dough from the basket prior to baking

Part No.	Shape	Size (mm)	Dough Weight (g)	Price
PBPL23	Long	230 x 140	500	\$42.00
PBPL26	Long	260 x 140	750	\$42.00
PBPL29	Long	290 x 130	750	\$42.00
PBPL34	Long	340 x 140	1,000	\$42.00
PBPL40	Long	400 x 145	1,250 - 1,500	\$57.00
PBPO21	Oval	210 x 150	500	\$42.00
PBPO25	Oval	250 x 150	750	\$42.00
PBPO26	Oval	265 x 170	1,000	\$42.00
PBPR20	Round	200	500 - 750	\$42.00
PBPR23	Round	230	1,000	\$42.00
PBPR27	Round	270	1,500 - 2,000	\$57.00



Long



Oval



Round



- Re-usable
- Dishwasher safe
- Mould resistant

## Couche/Proofing Cloth

Bakers proving cloth - 100% Natural Linen

Part No	Length (mm)	Width (mm)	Price
Couche Cloth	1950	500	\$63.00





## Prover Room (wheel in)

Constructed from 50mm thick white cool room paneling the Carlyle Prover Room is designed to be used in conjunction with the Carlyle Humidity Unit



### Specifications

- Sliding doors with windows
- Aluminium door tracks
- Takes rack to 1990mm high
- 50mm white cool room panelling
- Internal coving and rack bumper strips
- Poly panel material

Part No	Racks	Overall Dimension (mm)			Price - Room only	Price - Complete with humidity unit
		Height	Width	Depth		
Prover-2	2 single or 1 double	2100	1700	1270	\$5,800	\$11,500
Prover-3	3 single	2100	2000	1270	\$6,500	\$12,000
Prover-4	4 single or 2 double	2100	2710	1270	\$6,700	\$12,200
Prover-6	6 single or 3 double	2100	3600	1270	\$8,000	\$13,200
Option: Prover-6 with 2 humidity units						\$19,000
Prover-8	8 single or 4 double	2100	2560	2600	\$10,000	\$20,400*

\* Requires 2 humidity units



Note: The surface on which the prover is to be erected must be non-porous and level.  
Stainless steel floor available from \$1,500

## Carlyle Humidity Unit

Puts you in control of temperature and humidity for perfect proving conditions

### Features

- Ideal for cool room style prover
- Easy to use controls with independent digital read out temperature controller and numbered dial humidity controller
- Fan circulates air evenly through the racks from ceiling to floor
- Temperature overload sensor control
- Ability to flush water tank of salt, the biggest cause of prover failure
- Mounts on the wall inside prover, 300mm off the floor
- Connects via flexible hose to water outlet
- Manufactured from high grade stainless steel

Model	Overall Dimension (mm)			Programmable Temperature Range	Power	Price
	Height	Width	Depth			
Humidity Unit	1240	340	480	10° to 50°	3 phase & neutral 10Amp per phase	\$6,000

# PROVERS

## Carlyle Ultima Retarder Prover



### Features

- Stainless steel enclosure
- High-efficiency compressor with overload and delay start protection saves energy and cools swiftly
- Condenser is designed with anti-rodent and anti-dust mechanism
- Evaporator is installed with high-efficiency copper tube
- Rapid humidification system prevents residual water build up, keeping unit hygienic and sanitary
- While retarding, the generated uniform and high humidity condition prevents problems of hard-shell and dried dough
- Intelligent electronic automatic control system achieves precise control



**Single Retarder Prover for tray loading 460 x 740 or 400 x 600mm x 18 trays, adjustable gaps**

Model	Overall Dimension (mm)			Temperature Range	Power	Motor	Voltage	Price
	Height	Width	Depth					
Carlyle R/P1D	2110	750	1135	2°C – 18°C – 40°C	1.6kw	1Hp	220/240V 50HZ 1PH	\$12,000

**Double Retarder Prover for roll in rack up to 600 wide x 800 deep x 1830 high**

Model	Overall Dimension (mm)			Temperature Range	Power	Motor	Voltage	Price
	Height	Width	Depth					
Carlyle R/P2D	2230	1520	1135	2°C – 18°C – 40°C	1.6kw	1Hp	220/240V 50HZ 1PH	\$19,000



## Carlyle Ultima Roll In Rack Prover



Give your dough the optimum environment with consistent, controlled temperature and humidity for better baking results

### Features

- Rapid humidification
- Digital temperature controller with internal light
- Takes various rack sizes - no runners
- Stainless steel construction
- Doorway opening 620w x 1840h

Model	Overall Dimension (mm)			Remove-able ramp (mm)	Power	Water supply required	Price
	Height	Width	Depth				
Carlyle P/ Roll In	2210	730	1025	310 Deep	240V 10Amp	Yes	\$8,500

# FRIDGE & FREEZERS

Model	Door	Overall Dimension (mm)			Shelf Spacing (mm)	Temperature Setpoint (°C)	Capacity (Ltrs)	Price
		Height	Width	Depth				
Fridge BMC1	1	1980	700	945	75	+2	550	\$5,000
Fridge BMC2	2	1980	1220	945	75	+2	1250	\$6,000
Freezer BMF1	1	1980	700	945	75	-18	550	\$5,300
Freezer BMF2	2	1980	1220	945	75	-18	1250	\$6,500



The Bakers Mate range of affordably priced, premium-built bakery refrigerators and freezers offer 1 and 2 door models, all capable of accepting 16" & 18" bakers wires and trays, without having to change runners or pilasters

### Features

- Reach-in type
- Suits 16" & 18" bakers wires & trays (not included)
- Power supply: 240V/10amp
- Corrosion resistant treated evaporator coil
- Evaporator fan cut-out switch and LED light, door operated as standard supply.
- +40°C Ambient temperature rated
- Self-closing doors with 95° hold open and keyed alike door locks
- Supplied with 16 pairs of stainless steel runners per door



# PIE WARMERS

Exclusive to Carlyle, our KAM Pie Warmers are ideal for showcasing pies, sausage rolls, pastries or any other food to keep warm and fresh in a point-of-sale position

## Features

- Precise thermostat control
- Designed to hold products between 60-70°C
- Internal fluorescent light to illuminate contents
- Improved air circulation with fan element diffuser providing even temperature consistency and keeping hot food fresher for longer
- Removable stainless steel wire shelves with stop rails to prevent food from touching the glass
- Easy to clean, robust stainless steel interior and exterior



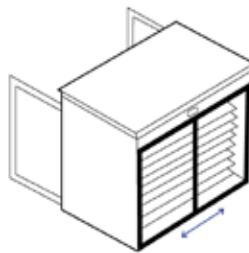
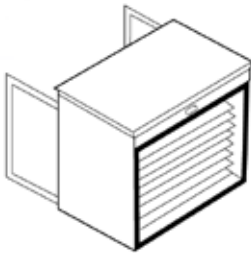
## Different shelf spacing to display your goods



Six sloping shelves with larger shelf spacing



Eight level shelves with standard shelf spacing



## Options:

- **Fixed** double glazed front solid glass & rear swing doors
- **Sliding** glass door front & rear swing doors (clear polycarbonate)



Model	Pie Capacity	Shelf Spacing (mm)	Overall Dimension (mm)			Power	Price
			Height	Length	Width		
KAM 6-Fixed	180	95	867	895	595	Single phase, 15Amp	\$7,400
KAM 6-Sliding	180	95	867	895	595	Single phase, 15Amp	\$7,900
KAM 8-Fixed	240	70	867	895	595	Single phase, 15Amp	\$7,400
KAM 8-Sliding	240	70	867	895	595	Single phase, 15Amp	\$7,900
KAM PW Stand	n/a	n/a	535	875	610	n/a	\$1,400
Jomack 50	50		525	600	365	Single phase, 10Amp	\$1,100
Jomack 80	80 (approx)		530	840	370	Single phase, 10Amp	\$1,200

# BREAD SLICER



Guarded

## BT801 Carlyle Slicer - guarded

- Standard available for VIC
- Workcover compliant



Enclosed stainless steel protective cover with bread pusher and bagging scoop

## BT801 Carlyle Slicer - with bread pusher

- Standard available for WA, SA, NSW, TAS

Standard stock item - slice thickness: 14 & 16mm  
Available to order - slice thickness options: 12, 18, 20, 25, 28 & 30mm - POA



Bread Pusher

Part No	Option	Overall Dimensions (mm)			Power	Price
		Height	Length	Width		
BT801-xx	Bread pusher	575	510	520	Single phase, 10Amp	\$4,100
BT801-OHS	Guarded	575	510	520	Single phase, 10Amp	\$5,100
BT801-Stand	Adjustable feet	685	515	530	n/a	\$650

## BT803 Carlyle Slicer

Safety guard with lever handle and spring loaded bread pusher. Supplied with bagging scoop  
Standard stock item - slice thickness, 13mm or 15mm

Part No	Option	Overall Dimensions (mm)			Power	Price
		Height	Length	Width		
BT803-xx	Guarded	650	700	700	Single phase, 10Amp	\$6,800
BT803 Stand	Stand	570	470	520	n/a	\$550
		SP BT801 01a & SP BT803 01a Blades- Stainless Steel				\$9
		SP BT801 01b & SP BT803 01b Blades- Teflon Coated				\$13



## Bun/Hamburger Slicer

Adjustable depth and thickness, this slicer is designed for cutting hamburger buns, French bread, bagels and other slightly hard bread. Cutting range is  $\varnothing$  105 x 50mm length no limitation

Part No	Weight	Overall Dimensions (mm)			Power	Price
		Height	Length	Width		
CMSL30	35kg	600	360	670	Single phase, 10Amp	\$4,000



# PASTRY SHEETERS

Suitable for small patisseries and large industrial bakeries alike. All pastry sheeters are designed for simple operation and are guarded to comply with Australian Safety Standards

Pastry sheeters can be folded for storage when not in use and floor models are supplied on wheels for easy cleaning

## Floor Model BT502F

### Features

- Gap between rollers - 40mm max
- Slide out pastry catching trays
- Aluminium roll up pin
- Safety guards
- Flour tray



## Bench Model BT503



Model	Belt Size (mm)	Overall Dimension (mm)			Power	Price
		Height	Length	Width		
BT502F-M	515 x 2000	900	2100	800	3 phase, 415V 0.5Hp	\$9,000
BT502F-L	630 x 2400	900	2480	910	3 phase, 415V 1 Hp	\$9,500
BT503	515 x 1700	615	1840	800	3 phase, 415V 0.5Hp	\$8,500
BT503-S	515 x 1700	615	1840	800	1 phase, 240V 0.5Hp	\$8,500

## Panirecord Bread Moulder F73

### Features

- Large moulding capacities, dough pieces of 50g up to 3kg
- High output capacity of 1000 up to 2000 pieces per hour
- Can be put on a table or on castors
- Great for sour and continental doughs
- Includes stand: H 795 (with castor)  
L 860, W 935mm



Part No	Overall Dimension (mm)			Power	Price
	Height	Length	Width		
F73	710	1000	1000	3 phase 0.55Kw, 415V	\$16,800

## Panirecord Divider D20

### Features

- A rectangular divider suitable for traditional breads
- To shape dough pieces into bread rolls or French baguettes thanks to interchangeable grids
- Fat press to spread butter for pastry or confectionary

Model	Overall Dimension (mm)			Power	Price
	Height	Length	Width		
D20	1170	680	640	3 phase, 415V	\$17,900

### Includes:

- Folding grid support
- Non adhesive cover
- Flour anti-spatter kit
- Pressure adjustment
- Transfer tray for dough pieces ready to bake
- Flour bin
- Grid support



# DIVIDERS & MOULDERS

## Carlyle Dough Divider D20

Solid and durable, the Carlyle D20 Dough Divider evenly divides dough into 20 pieces safely and easily

### Features

- Solid and durable construction
- Round dough chamber
- Can be used as a pastry press
- Includes emergency stop switch
- Power indicator



Part No	Overall Dimension (mm)			Power	Machine Weight	Dough Capacity	Dough Dividing Weight/pcs	Price
	Height	Length	Width					
CM D20	1176	527	768	3 phase, 10Amp, 415V	396	3-16kg	150-800gs	\$16,300

## Carlyle Dough Divider Rounder D30

The Carlyle D30 Divider Rounder divides dough into 30 pieces with precise weights, saving valuable time

### Features

- Solid and durable construction
- Maximum simplicity and utility, three operations only
- Can be used for dividing only; divides evenly and exactly
- With adjustment for weight and graduation permitting reading weights
- Adjustable kneading amplitude
- On castors or can be bolted to the floor

Suit No.45 Erika Moulding Plates



Part No	Overall Dimension (mm)			Power	Weight Range	Machine Weight	Price
	Height	Length	Width				
CM D30	1986	638	735	3 phase, 10Amp, 415V	40-120g	360kg	\$12,000

## Carlyle Fully Automatic Dough Divider A30

### Features

- Divides and rounds dough automatically and equally
- Programmable hydraulic system operation
- Adjustable rounding pressure and time
- Increased rounding radius for better rounding quality
- Larger base for more stability
- Static electricity treated rounding tray
- Two-hands start safety operation
- On castors or can be bolted to the floor



Part No	Overall Dimension (mm)			Power	Weight Range	Machine Weight	Price
	Height	Length	Width				
CM A30B	1640	696	706	3 phase, 50/60 Hz. 0.75kw Motor	40-120gm/pc	421kg	\$21,000



## Bun Moulding Plates

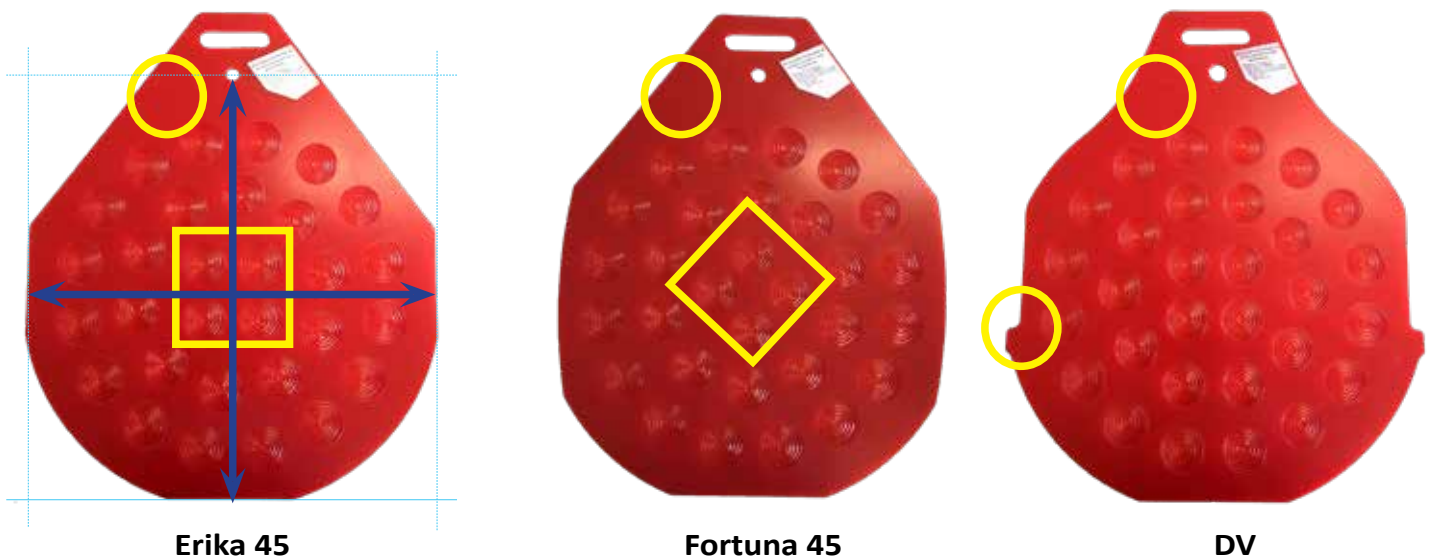
Made from the highest quality German engineered plastic, these moulding plates are rigid which means they are less prone to bowing. We stock moulding plates to suit the following machines

- Erika
- Fortuna
- Matchless
- Dr. Robot
- Kemper
- Daub & Verhoeven

Part No	Material	Capacity	Price
Mould Plate	Food grade red plastic	30 pieces	\$210

There are different moulding plates for different machines

- Identify your machine make and model
- Check for a number stamped in the top left hand corner
- How many buns on plate
- Size: Measure existing plate - from centre of pin to bottom and from edge to edge
- Type: Does your plate have a square shape or diamond shape in the centre or 'ears' on the side?



To ensure your boards last as long as possible please follow the simple care instructions below:

- Make sure your machine is adjusted correctly for the thickness of the board
- Do not allow your boards to ride up on the locating stops or pin
- Check that your boards fit neatly into your machine with little movement
- Do not wash your boards in hot water, wash them regularly in warm water
- Store your boards on a flat surface or hang them on a wall
- Do not dry your boards in a proofer or oven
- Do not freeze your boards

# MIXERS

## Planetary Mixer

Perfect for caterers, commercial kitchens, restaurants, pizza shops and bakeries. Suitable for a wide range of uses from creams, sauces, cake mixes, batter and dough mixing



BT255



BT256

### Features

- Heavy-duty construction
- Batter and 'small batch' dough mixing
- Secure bowl locking mechanism
- Integrated safety guard
- Emergency stop button
- Easy bowl lift operation
- 15 minute timer
- Belt driven
- 3-speed

### Includes

- Stainless steel bowl, hook, paddle & whisk

Model	Capacity	Mixing Speed	Power	Price
BT255-20	20 litre	197/317/462 RPM	Single phase, 10Amp	\$3,700
BT256-40	40 litre	120/187/520 RPM	Single phase, 10Amp	\$5,800
BT255-20 Stand		Size: L600xWx600xH600mm		\$950



**NEW STAND**  
for optimal working height

## Spiral Mixer

Suitable for all types of bread dough and ideal for pastry



### Features

- Auto and manual mode
- Forward and reverse
- Slow and fast speed
- Digital timer
- Safety guard

### Includes

- Stainless steel spiral
- Stainless steel bowl

Part No	Flour Capacity (with 60% hydration)	Power*	Height (mm)	Width (mm)	Price
BT280-12.5	12kg, 1/2 bag	1.5Hp, 10Amp	1000	450	\$10,000
BT280-25	25kg, 1 bag	3.5Hp, 10Amp	1220	620	\$12,600
BT280-50	50kg, 2 bag	6.75Hp, 10Amp	1280	720	\$15,800
BT280-75	75kg, 3 bag	8Hp, 10Amp	1350	800	\$18,900

\* All spiral mixers require 3 phase, 415V

## Robot Coupe



Strong, durable and easy to clean, the Robot Coupe food prep machines will meet your everyday food preparation requirements



### CL50 Veg

Slices, dices, grates, julienne, ripple slice. With metal bowl and lid. Removable lid equipped with 2 hoppers:  
1 large hopper (area 139cm<sup>2</sup>),  
1 cylindrical hopper (Ø: 58mm)



### Blixer

2 speed, up to 3000rpm. Polycarbonate see-through lid designed to allow the addition of liquid or ingredients during processing.



### Stick Blender

Stainless steel knife, bell, tube and motor base. Speed self regulation system  
Mini, compact and large sizes available

## Robot Coupe

**5 Litre Planetary Mixer** - Durable, reliable, fast, powerful and safe. With a 5 litre bowl it is perfect for small preparations. DC carbon brush motor. Direct drive, all-steel gear transmission. 10 speeds, side mounted controls with manual operation. Clear polycarbonate removable safety guard for easy cleaning, side chute to add ingredients whilst processing

### Equipped with:

- Interlocked safety guard & bowl lift
- Overload reset button for motor protection

### Standard Inclusions:

- 1 S/S 5l mixing bowl with handle
- 1 S/S whisk
- 1 S/S beater
- 1 S/S dough hook



Part No	Overall Dimensions (mm)			Weight	Speed (rpm)	Power	Price
	Height	Width	Depth				
SP502A-C	434	389	345	15.3kg	60 to 260	800W, single phase	\$1,300

# DONUT FRYING

## Donut Fryer BN35-D

Fry all kinds of donuts - donuts with crowns, donuts, crellwers and curd balls made of choux pastry mixture made from flour or similar pastries

Overall Dimensions (mm)			Oil Capacity (lt)	Working Temp	Power	Price
Height	Length	Width				
980	1020	1390	35	up to 200°C	400V, 50Hz, 7.5kW	POA

### Features

- Stainless steel movable stand, height of 750mm (incl rollers of 65mm)
- Sieve & movable dropper
- Aluminium & Teflon proofing tray 500x500mm
- Movable racks, 16 levels, stainless steel

With Under Bench Proofer



## Donut Dropper Belshaw

Ideal for creating perfectly formed cake donuts. Quick and easy to use and provides consistent, accurate portion control

Part No	Weight (kg)	Production Rate	Hopper Capacity	Price
Donut D	2	Approx 50 portions/hopper	Approx 2.5kg	\$900



## Donut Fryer Roband FD10



Designed specifically for frying donuts, safety over-temp cut-out, precise thermostat control. Machine supplied with 2 wires to transfer dough balls.

Overall Dimensions (mm)			Capacity	Power	Price
Height	Length	Width			
290	485	380	8.5 Litre Pan	230W, 10Amp	\$1,200

## Electric Stove Top

Rapid heat up time, six stage heat switch for simmering and boiling, rear splash guard prevents blockage of ventilation slots

Part No	Boiling Plate	Plate Dia	Power	Price
Hot Plate Anvil	Single	230mm	10Amp	\$320
Hot Plate Anvil	Double	S-190mm L-230	15Amp	\$450



# WATER CHILLERS & METERS

## Water Meter

For the quality of your dough it is essential to work with a water dosing and mixing system which is accurate and reliable. The Baktec B1 CERES II is easy to operate; specially designed with big digits for showing temperature (in red) and water quantity (in blue)

The B1 CERES II can be adapted to the specific conditions in your bakery

- Precise water metering with a deviation of only < 1%
- Industrial thermostat ensures delivery of accurate temperatures
- Tolerances of temperature + 1°C
- Add water to your dough after your initial dose
- Compact stainless steel unit



Model	Overall Dimensions (mm)			Capacity	Speed (depending on water pressure)	Temp	Power	Price
	Height	Length	Width					
B1 Ceres II	290.5	110.5	270	0.1-999.9 Litre	15-18 L/min	1- 80°C	Single phase, 240 VAC, 60Hz 30W	\$6,900

## Water Chiller

For an optimal dough temperature precise water temperature is a must. With Baktec's BKL ICE water chillers you have continually very low water temperatures available

Baktec's BKL ICE Water Chillers, work according to the same principle: fresh drinking water under natural pressure runs through a spiral in a 0°C water bath, forcibly cooled by means of ice accumulated along the walls of the bath. The chilled water cannot be contaminated, as with this closed system the water is not in contact with open air

- Outlet temperature remains stable, without major fluctuations
- Optimal cooling capacity is reached with powerful stirring motors with large fans
- Equipped with a digital Ice Mass Sensor (IMS) allowing optimum control over the accumulation of ice and maximum continuity
- The water spirals cannot freeze in
- Digital thermostat and thermostatic expansion valves to control temperature even more efficient and effectively



Model	Overall Dimensions (mm)			Capacity	Speed (depending on water pressure)	Ice Mass	Power	Price
	Height	Length	Width					
BKL 200 ICE	860	500	500	40-50 L/hr	12-20 l p/m	40kg	Single phase, 240 VAC, 50Hz	\$9,700
BLK ICE DUO	850	500	996	40-350 L/hr	12-20 l p/m	80kg	Single phase, 240 VAC, 50Hz	POA

# BENCHES

Forget light duty cheap imports, Carlyle benches are super strong, designed and built to last right here in our factory

## Standard Benches

Choose from our standard range of bench designs to suit your needs

Model	Overall Dimensions (mm)			Price
	Height	Depth	Length	
Butcher	900	1080	2300	\$3,500
Style A	900	1080	2300	\$3,500
Style B	900	1080	2300	\$4,400
Style BE	900	1080	2300	\$5,200
Style C	900	1080	2300	\$4,800
Style E	900	1080	2300	\$5,500



**NEW**  
Butchers  
Bench

With 4 removable 20mm Polyethylene Cutting boards (Approx. 570 x 1020 mm)



Style A



Style B



Style BE

## Custom Order Benches

Choose from the following features and provide us with your individual design and dimensions and we will produce a CAD drawing and quotation for approval

- Main Frame      Stainless Steel
- Top                Stainless Steel 1.6 with 16mm melamine backing
- Shelves          Stainless Steel
- Angle Runners   Stainless Steel
- Ingredient Bins   Plastic
- Castors          As required

### Recommended Dimension

- Standard Height   900mm
- Depth                1080mm
- Length               2300mm

Allow 4-6 weeks lead time for all custom made benches and sinks



Style C  
(suits both 16 & 18" trays)



Style E

## Pastry Racks

Stainless steel, with nylon wheels, castor diameter; 102mm (4")

Part No	No of shelves	Shelf Spacing (mm)	Angle Runners - Wide (mm)	Overall Dimensions (mm)			Holds Tray size (mm)	Price
				Width	Depth	Height		
AR16	17	95 (3.75")	25	470	736	1805	406 (16")	\$850
AR18	17	95 (3.75")	25	521	736	1805	457 (18")	\$850
AR16/18	17	95 (3.75")	75	521	736	1805	406 (16") & 457 (18")	\$1,200
AR Euro	17	95 (3.75")	25	470	600	1805	600 x 400	\$1,100
<b>Side Loading Rack</b>								
ARSL	17	95 (3.75")	20	470	805	1805	406 (16") & 457 (18") & cooling wires	\$1,100



AR-16 & AR 18



AR 16/18



ARSL



AR Euro

## Bread Racks - Stainless Steel

Available in sloping or level bread racks with chrome baskets and nylon castor wheels

Part No	No of Shelves	Shelf Spacing (mm)	Castors Size (mm)	Overall Dimension (mm)			Price
				Width	Depth	Height	
BRL C	6	250 (10")	102 (4")	980	460	1735	\$1,100
BRS C	5	305 (12")	102 (4")	980	460	1735	\$1,000

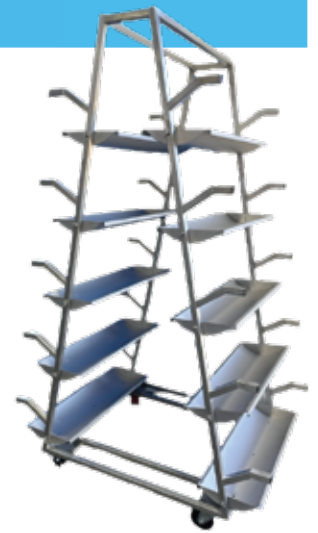


# RACKS

## A- Frame Rack

Prepare and chill your pastry for the next day or later day use

Part No	Adjust. Trays	Pastry Capacity (kg)	Overall Dimensions (mm)			Price
			Width	Depth	Height	
A-Frame	10	400	1765	800	1180	\$3,200



## Bread Pan Rack

All Bread Pan Racks are stainless steel with nylon wheels. Castor diameter; 102mm (4")

Part No	No of shelves	Shelf Spacing (mm)	Angle Runners - Wide (mm)	Overall Dimensions (mm)			Holds	Price
				Width	Depth	Height		
BPR SS 16	12	130 (5")	55mm	465	736	1805	2 bread pan sets of 3 per level	\$1,100
BPR SS 18	12	130 (5")	80mm	521	736	1805	2 bread pan sets of 3 per level	\$1,200



BPR SS 16" or 18"

Ask us about **CUSTOM MADE RACKS**



Rip Stock



Clear Plastic

## Rack Covers

**Clear Plastic** - standard or side loading. Heavy duty with 4 zips

Part No	To suit pastry rack	Overall Dimension (mm)			Price
		Width	Depth	Height	
Rack Cover Plastic 16	AR16	490	760	1700	\$295
Rack Cover Plastic 18	AR18	540	760	1700	\$295
Rack Cover Plastic SL	ARSL29	830	495	1700	\$295

**Rip Stop** - polyester, machine washable, suitable for use in freezer with 4 zips

Part No	To Suit Pastry Rack	Overall Dimension (mm)			Price
		Width	Depth	Height	
Rack Cover Rip Stop 16	AR16	490	760	1700	\$295
Rack Cover Rip Stop 18	AR18	540	760	1700	\$295



## Storage Bin Racks

All bin racks are stainless steel with nylon castors. Available with either allergen tubs (red) or standard bins (white). All orders supplied with white tubs unless otherwise specified

Part No	No of Nally Plastic Bins (mm)	Castors size (mm)	Overall Dimension (mm)			Price
			Width	Depth	Height	
BR3	3- 400 x 650 x 200	75 (3")	475	650	805	\$800
BR3-L*	3- 400 x 650 x 200	75 (3")	475	650	805	\$900
BR5	5- 400 x 650 x 200	102 (4")	475	650	1300	\$1,100
BR7	7- 400 x 650 x 200	102 (4")	475	650	1840	\$1,250

\* BR3-L includes a solid stainless steel top



## Bread Racks - Wooden

Sloping bread racks, complete with 5 stainless steel bread baskets and 1 cooling wire shelf on top

● Available in maple or black stain



Part No	No of Shelves	Shelf Spacing (mm)	Castor Size (mm)	Overall Dimension (mm)			Price
				Width	Depth	Height	
BRW	6	275	102 (4")	990	460	1930	\$1,400

# TUBS, CRATES & BINS

## Plastic Bread Crates

Food grade, stackable

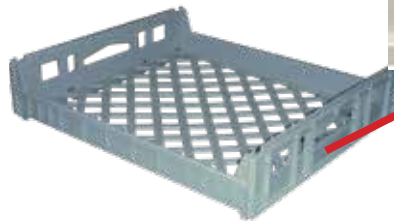
Part No	Length (mm)	Width (mm)	Depth	Price
PBC	690 (27")	600 (23.5")	150 (6")	\$17
Bulk Purchase 100 for				\$1,500
Bulk Purchase 1,000 for				\$14,000



## Customised Bread Crates

Have your own company logo stamped on your bread crates

Product	Price
100 bread crates	\$15.00ea
1,000 bread crates	\$14.00ea
Customised Branding	POA



## Bread Crate Rack

Ideal for transporting your freshly baked supplies, on nylon castors

Product	Overall Dimension (mm)			Price
	Height	Width	Depth	
Rack only	1900	755	630	\$1,100
Complete with 10 Bread Crates				\$1,200



## Plastic Bread Crate Dolly

Angle iron construction on heavy duty castors

Part No	Length	Width	Height	Description	Price
PBD	620	710	180	Suits single crate	\$210
PBD-D	1225	710	190	2 single crates side by side	\$230



# TUBS, CRATES & BINS

## Plastic Ingredient Bins

Part No.	Capacity	Overall Dimension (mm)			Price
		Top	Base	Height	
PIB-1.5	40kg flour, 1.5 bag, 67lt	495 19.5"	400 15.75"	508 20"	\$180
PIB-2	50kg flour, 2 bag, 84lt	495 19.5"	385 15.1"	590 23"	\$210
PIB-Lid	Plastic Lid to suit			\$55	



## Bin Holder

To suit our round Plastic Ingredient Bins, aluminised steel with 2" rubber castors

Part No.	Dimension (mm)	Price
PIB-H	420 x 420	\$190



## Nally Tubs

Food grade, stackable and nesting containers. Nally tubs fit all Carlyle Benches and Storage Bin Racks

Part No.	Outside Measurements	Inside Measurements	Capacity	Price
No 7	650 x 420 x 213	597 x 362 x 203	32 litre	\$24
		Bulk Purchase	10 for	\$200
No 10	645 x 413 x 276	597 x 362 x 266	52 litre	\$30
		Bulk Purchase	10 for	\$250
No 15	645 x 413 x 397	597 x 362 x 381	68 Litre	\$59
Lids	Colour Option: blue, grey, red, natural			\$21



# PIE PALLETS

Part No	Tin Layout	Tray Size (mm)	Raw Price	TC Price
<b>457mm (18") Wide Pallets</b>				
FP9-6-18	2 x 3	460 x 720	\$190	\$220
NZ-20-18	4 x 5	457 x 665	\$190	\$220
OL-24-18	6 x 4	457 x 690	\$190	\$220
O1-30-18	5 x 6	457 x 770	\$190	\$220
O2-20-18	4 x 5	457 x 655	\$190	\$220
O2-24-18	4 x 6	457 x 785	\$190	\$220
P1-24-18	4 x 6	457 x 685	\$190	\$220
P3-24-18	4 x 6	457 x 695	\$190	\$220
P5-28-18	4 x 7	457 x 750	\$190	\$220
P6-40-18	5 x 8	457 x 705	\$230	\$260
P8-60-18	6 x 10	457 x 762	\$230	\$260
P9-60-18	6 x 10	457 x 755	\$230	\$260
RB-18-18 Tray Type	3 x 6	457 x 760	\$190	\$220
R1-28-18	4 x 7	457 x 750	\$190	\$220
R1wf-24-18	4 x 6	457 x 665	\$190	\$220
R2-28-18	4 x 7	457 x 758	\$190	\$220
R2wf-24-18	4 x 6	457 x 680	\$190	\$220
R7-24-18	4 x 6	457 x 697	\$190	\$220
R10-66-18	6 x 11	457 x 742	\$230	\$260
R12-84-18	7 x 12	460 x 713	\$230	\$260
S1-28-18	4 x 7	457 x 755	\$190	\$220
S1-24-18	4 x 6	457 x 600	\$190	\$220

Part No	Tin Layout	Tray Size (mm)	Raw Price	TC Price
<b>406mm (16") Wide Pallets</b>				
NZ-21-16	3 x 7	406 x 752	\$170	\$200
OL-20-16	5 x 4	406 x 690	\$170	\$200
O1-27-16	3 x 9	406 x 770	\$170	\$200
O2-20-16	4 x 5	406 x 655	\$170	\$200
P1-18-16	3 x 6	406 x 685	\$170	\$200
P3-18-16	3 x 6	406 x 685	\$170	\$200
P5-21-16	3 x 7	406 x 750	\$170	\$200
P6-32-16	4 x 8	406 x 710	\$210	\$240
P8-50-16	5 x 10	406 x 763	\$210	\$240
P9-50-16	5 x 10	406 x 749	\$210	\$240
RB-18-16 Tray Type	3 x 6	406 x 760	\$170	\$200
R1-21-16	3 x 7	406 x 752	\$170	\$200
R1wf-18-16	3 x 6	406 x 665	\$170	\$200
R2-21-16	3 x 7	406 x 755	\$170	\$200
R2wf-18-16	3 x 6	406 x 680	\$170	\$200
R7-18-16	3 x 6	406 x 689	\$170	\$200
R10-55-16	5 x 11	406 x 740	\$210	\$240
R12-72-16	6 x 12	406 x 710	\$210	\$240
S1-21-16	3 x 7	406 x 764	\$170	\$200

Buy 10 or more & receive 10% off



Part No	Tin Layout	Tray Size (mm)	Raw Price	TC Price
<b>Euronorm Pallets</b>				
NZ-15-Euro	3 x 5	400 x 600	\$165	\$195
R10-45-Euro	5 x 9	400 x 600	\$215	\$245
R1wf-15-Euro	3 x 5	400 x 600	\$165	\$195
S1-15-Euro	3 x 5	400 x 600	\$165	\$195

Part No	Tin Layout	Tray Size (mm)	Raw Price	TC Price
<b>Gastronorm Pallets</b>				
R1-15-GN	3 x 5	530 x 325	\$155	\$185
R2-15-GN	3 x 5	530 x 325	\$155	\$185
R10-32-GN	4 x 8	530 x 325	\$185	\$215
S1-15-GN	3 x 5	530 x 325	\$155	\$185

TC = Teflon Coated wf = Wide Flange (provides a wide seal pie with crustier pastry)

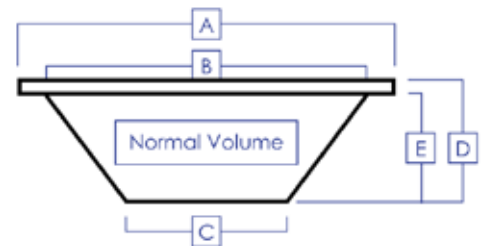
# PIE TINS (SELF CUTTING)

Part No	Dimensions (mm)					Volume	Price
	A	B	C	D	E		
<b>Oblong</b>							
OL Traveller W	170	158	146	22	17	180g	\$3.00
L	70	58	44	-	-		
O1 W	84	74	64	28	24	180g	\$3.00
L	126	116	104	-	-		
O3 W	54	48	38	24	21	56g	\$3.00
L	70	63	54	-	-		
<b>Oval</b>							
O2 W	98	90	78	25	20	180g	\$3.00
L	128	120	108	-	-		
NZ W	106	87	61	30	25	180g	\$3.00
L	130	113	86	-	-		
<b>Round</b>							
FP9*	228	208	170	26	21	800g	\$13.00
PP1*	103	86	79	37	33	200g	\$5.00
P1	114	104	69	25	21	170g	\$3.00
P3	114	104	75	20	16	150g	\$3.00
P5	104	93	62	25	21	120g	\$3.00
P6	86	81	56	21	18	88g	\$3.00
P8	75	70	43	20	17	65g	\$3.00
P9	75	70	45	14	11	45g	\$3.00
RB	126	112	91	30	26	300g	\$3.00
R1*	106	98	79	34	30	200g	\$3.00
R1wf*	111	98	79	36	30	220g	\$3.00
R2*	106	98	82	30	24	175g	\$3.00
R2wf*	111	98	82	30	24	175g	\$3.00
R7	114	104	90	24	20	190g	\$3.00
R10	65	60	40	25	21	65g	\$3.00
R12	58	53	33	23	20	40g	\$3.00
<b>Square</b>							
S1	107	97	86	26	22	200g	\$3.00



\* Tins can be supplied with rolled edge

Trays can be  
 Panglased \$35.00  
 Clean & Panglased (min 10 items) \$65.00  
 Clean & Teflon Coated (min 10 items) \$65.00



# BREAD BASKETS & COOLING WIRES

## Wire Bread Baskets

Part No	Length (mm)	Width (mm)	Depth (mm)	Price
<b>Chrome Plated</b>				
BB2/29	737 (29")	457 (18")	51 (2")	\$58
BB2/36	914 (36")	457 (18")	51 (2")	\$58
BB6/29	737 (29")	457 (18")	152 (6")	\$58
<b>Stainless Steel Wire Bread Basket</b>				
BB6/36 SS	914 (36")	457 (18")	152 (6")	\$58



## Hook Tag for Wire Bread Basket

Robust stainless steel product tag, hooks on wire basket

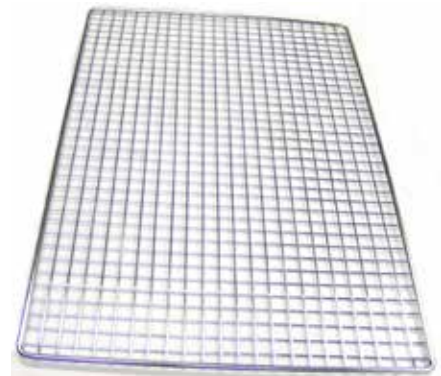
Part No	Length (mm)	Width (mm)	Price
Ticket Hldr Hook	100	55	\$11



## Cooling Wires

Stainless steel, wire mesh 25mm x 25mm

Part No	Length (mm)	Width (mm)	Price
CW16SS	736 (29")	406 (16")	\$28
CW18SS	736 (29")	457 (18")	\$29
CW26-18SS BB	660 (26") Bak Bar	457 (18")	\$30
CW36-18SS	914 (36")	457 (18")	\$40
CWEuro	400	600	\$27
CWGN	530	325	\$27
CWGN-D	530	650	\$37



## Display Cooling Wire with Back Stop Bar

Part No	Length (mm)	Width (mm)	Price
CW29-18 BS	736 (29")	457 (18")	\$42



## Swing Tag for Display Cooling Wire

Robust stainless steel product tag, hangs on wire racking

Part No	Dimensions (mm)		Price
	Length	Width	
Ticket Hldr Swing	85	45	\$6.50



## Single Bread Pans Teflon Coated

Part No	Individual Dimension (mm)			Price
	Top Inside	Base	Depth	
Single 340gm	172 x 102	152 x 86	102	\$32
Single 450gm	237 x 102	222 x 89	97	\$32
Single 680gm	282 x 114	266 x 100	108	\$32



## Bread Pan Sets Teflon Coated

Part No	Baked Weight	Individual Dimension (mm)			Outside Dim (mm)	Price/Set
		Top Inside	Base	Depth		
CE 340-TC	340g	172 x 102	152 x 86	102	403 x 189	\$90
CE450-TC	450g	237 x 102	222 x 89	97	400 x 252	\$90
CE680-TC (L)	680g	282 x 114	266 x 100	108	400 x 298	\$100
CE680-TC (S)	680g	268 x 108	252 x 97	106	402 x 285	\$100
CE750 Tas Triple-TC	750g	234 x 124	215 x 114	120	455 x 250	\$100
DOL		Drop on lids (black steel) to suit above sizes				\$27



Drop on lid

## Bread Pan Dolly

Part No	Dimension (mm)			No of Bread Pans	Price
	Length	Width	Height		
BPD2	630	430	170	2 stacks	\$230
BPD3	960	430	170	3 stacks	\$265

BPD2

Open design for easier cleaning



# OVEN TRAYS

## Bun Tray Teflon Coated

Part No	Layout	Overall Dimension (mm)		Bun Dimension (mm)		Price
		Length	Width	Depth	Dia	
BT-D16TC	Rows 5, 4 & 5 = 14	737	406	25	127	\$175
BT-D18TC	Rows 3 x 5 = 15	737	457	25	127	\$180
BT-S16TC	Rows 3 x 6 = 18	737	406	25	102	\$175
BT-S18TC	Rows 4 x 6 = 20	737	457	25	102	\$180



## French Stick Tray Perforated Teflon Coated

Part No	Description	Flutes	Overall Dimension (mm)			Price
			Length	Width	Depth	
PA5-16-TC	16"	65 wide x 5 round based	720 (29")	406 (16")	40	\$80
PA5-18-TC	18"	65 wide x 5 round based	720 (29")	457 (18")	40	\$80
PA5-26	Bak Bar		660	460	40	POA
PA5-Euro	Euronorm		600	400	40	\$80



## French Stick Tray Aluminised Steel

Part No	Flutes	Overall Dimension (mm)			Price*
		Length	Width	Depth	
T4-18-85F	85mm wide x 4 flat based	736 (29")	457 (18")	30 (1 1/8")	\$210
T5-18-75R	75mm wide x 5 round based	736 (29")	457 (18")	35 (1 1/4")	\$210
T6-18-50R	50mm wide x 6 round based	736 (29")	457 (18")	35 (1 1/4")	\$210

\* Made to Order - minimum buy 20





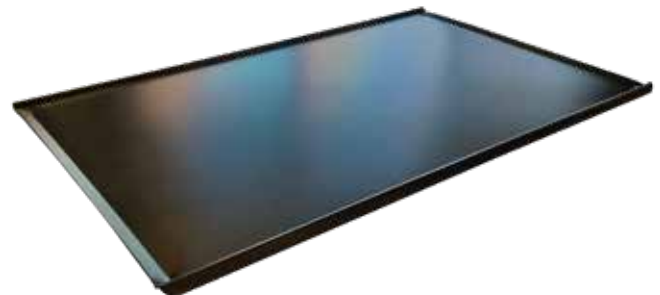
## Flat Aluminium Tray

Part No	Description	Length (mm)	Width (mm)	Price
OTA-16	Non perforated 16"	736 (29")	406 (16")	\$29
OTA-18	Non perforated 18"	736 (29")	457 (18")	\$31
OTA-26	Bak Bar	660 (26")	457 (18")	\$28
OTA-Euro	Euronorm	600	400	\$27
OTA-Gastro	Gastronorm	530	325	\$26



## Flat Aluminium Teflon Coated Tray

Part No	Description	Length (mm)	Width (mm)	Price
OTA-16 TC	Non perforated 16"	736 (29")	406 (16")	\$58
OTA-18 TC	Non perforated 18"	736 (29")	457 (18")	\$60



## Aluminium Tray - 3 Sided

Part No	Sides	Overall Dimension (mm)			Price
		Length	Width	Depth	
OTA3-16-29	3 Aluminium	736 (29")	406 (16")	22 (7/8")	\$34
OTA3-18-29	3 Aluminium	736 (29")	457 (18")	25 (1")	\$34
OTA3-18-26	3 Bak Bar	660	460	25 (1")	\$30
OTA3-Euro	3 Euronorm	600	400	25 (1")	\$29
OTA3-Gastro	3 Gastronorm	530	325	25 (1")	\$28



# OVEN TRAYS

## Aluminium Tray - 4 Sided

Part No	Sides	Overall Dimension (mm)			Price
		Length	Width	Depth	
OTA4-16-29	4 Aluminium	736 (29")	406 (16")	25 (1")	\$36
OTA4-18-29	4 Aluminium	736 (29")	457 (18")	25 (1")	\$38
OTA4-18-26	4 Bak Bar	660	460	25 (1")	\$34
OTA4-Euro	4 Euronorm	600	400	25 (1")	\$33
OTA4-Gastro	4 Gastronorm	530	325	25 (1")	\$32



## Black Steel Tray

Part No	Sides	Overall Dimension (mm)			Price*
		Length	Width	Depth	
OTB3-16	3	736 (29")	406 (16")	20 (3/4")	\$POA
OTB3-18	3	736 (29")	457 (18")	20 (3/4")	\$POA
OTB4-16	4	736 (29")	406 (16")	20 (3/4")	\$POA
OTB4-18	4	736 (29")	457 (18")	20 (3/4")	\$POA

\* Made to Order - minimum buy 20



## Tray Inserts Aluminium

Part No	Description	Overall Dimension (mm)			Price
		Length	Width	Depth	
TI-16	16" tray	730	400	50	\$38
TI-18	18" tray	730	450	50	\$38
TI-Euro	Euronorm	595	400	50	\$38
TI-GN	Gastronorm	522	320	50	\$38

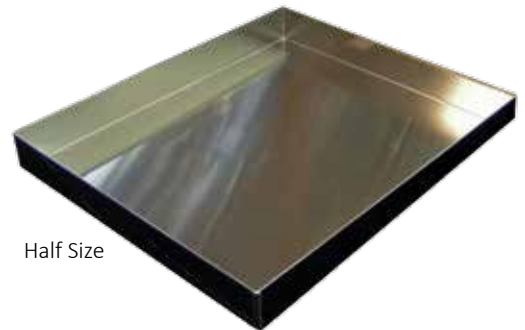


## Lamington Tray (4 sided) Aluminium

Part No	Description	Overall Dimension (mm)			Price
		Length	Width	Depth	
OTA4-2-16	16" tray	736 (29")	406 (16")	50 (2")	\$56
OTA4-2-18	18" tray	736 (29")	457 (18")	50 (2")	\$56
OTA4-2-26	Bak Bar	660	460	50 (2")	\$50
OTA4-2-Euro	Euronorm	600	400	50 (2")	\$48
OTA4-2-Gastro	Gastronorm	530	325	50 (2")	\$40
<b>Half Size Lamington Tray</b>					
OTA4-2-16-15 Half	16" 1/2 tray	406 (16")	380 (15")	50 (2")	\$40
OTA4-2-18-15 Half	18" 1/2 tray	457 (18")	380 (15")	50 (2")	\$40



Full Size



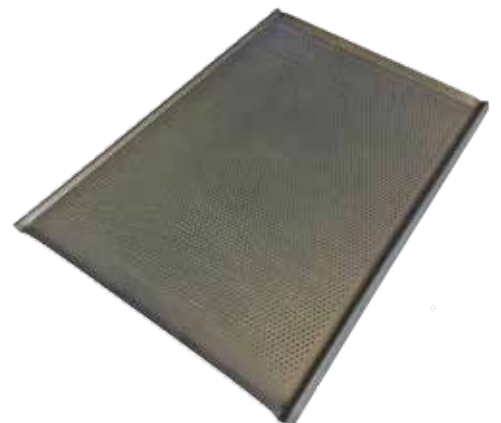
Half Size

## Oven Tray Perforated Aluminium

Part No	Description	Overall Dimension (mm)		Price
		Length	Width	
OTP-16	Flat, Teflon coated, aluminium, perforated	736 (29")	406 (16")	\$50
OTP-18	Flat, Teflon coated, aluminium perforated	736 (29")	457 (18")	\$56
OTP-Euro	Flat, Teflon coated, aluminium perforated	600	400	\$50

## Teflon Sheets

Part No	Length (mm)	Width (mm)	Price
TS-16	720	400	\$11
TS-18	720	450	\$11
TS-Euro	600	400	\$11
TS-Gas	530	325	\$11



# MUFFIN CUP TRAYS

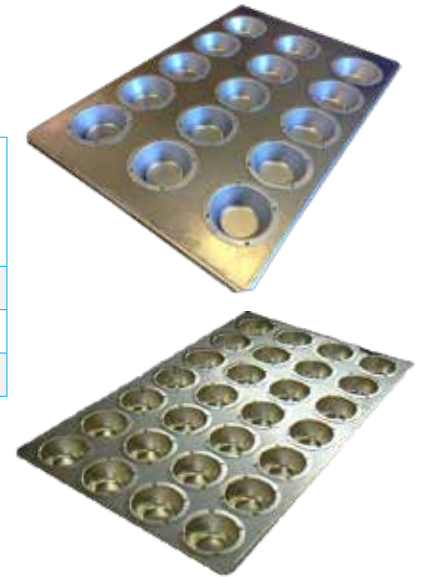
## Medium Cup Muffin Tray Aluminised Steel

Part No	Tins/ Pallet	Dimensions (mm)					Price
		Pallet Length	Pallet Width	Cup Dia Top	Cup Dia Bottom	Cup Depth	
A Cup Euro	24	600	400	70	50	35	\$158
A32-16	32	737	406	70	50	35	\$158
A40-18	40	737	457	70	50	35	\$168



## Large Cup Muffin Tray Aluminised Steel

Part No	Tins/ Pallet	Dimensions (mm)					Price
		Pallet Length	Pallet Width	Cup Dia Top	Cup Dia Bottom	Cup Depth	
O15 Euro	15	600	400	80	55	35	\$148
O21 (16")	21	737	406	80	55	35	\$158
O28 (18")	28	737	457	80	55	35	\$168



## Texas Muffin Tray Aluminised Steel

Part No	Tins/ Pallet	Dimensions (mm)					Price
		Pallet Length	Pallet Width	Cup Dia Top	Cup Dia Bottom	Cup Depth	
Texas 18-16	18	760	406	88	66	45	\$148
Texas 24-18	24	737	457	88	66	45	\$158
Texas Euro	15	600	400	88	66	45	\$138



## Cake Ring Stainless Steel

Part No	Dia (mm)	Height (mm)	Price
CR7-3	178	76	\$33.00
CR8-2	203	51	\$33.00
CR8-3	203	76	\$36.00
CR9-3	229	76	\$36.00
CR10-3	254	76	\$37.00



## Cake Tin Round Tinplate

Part No	Dia (mm)	Height (mm)	Price
CT5	124	66	\$11.00
CT6	150	68	\$12.00
CT7	176	68	\$13.00
CT8	202	70	\$14.00
CT9	217	70	\$15.00
CT10	241	75	\$16.00
CT11	271	75	\$17.00
CT12	292	75	\$19.00
CT13	330	75	\$24.00
CT14	350	75	\$25.00
CT15	375	75	\$26.00
CT16	400	75	\$27.00



## Round Sponge Tin Aluminium

Part No	Dia (mm)	Height (mm)	Price
RST7-1.5	178 (7")	38	\$14.00
RST7-1.75	178 (7")	45	\$15.00
RST8-1.5	203 (8")	38	\$16.00
RST9-1.5	229 (9")	38	\$17.00
RST10-2	250 (10")	50	\$18.00



# CAKE TINS

## Slab Sponge Tray Tinplate

Part No	Overall Dimension (mm)			Price
	Length	Width	Height	
American	254 (10")	178 (7")	51 (2")	\$29
Ballerina	343 (13.5")	178 (7")	64 (2.5")	\$29



## Square Cake Tin Tinplate

Part No	Overall Dimension (mm)			Price
	Length	Width	Height	
SQCT5	125	125	83	\$15.00
SQCT6	150	150	83	\$16.00
SQCT7	175	175	83	\$17.00
SQCT8	200	200	83	\$18.00
SQCT9	225	225	83	\$19.00
SQCT10	250	250	83	\$20.00
SQCT11	275	275	83	\$21.00
SQCT12	300	300	83	\$22.00
SQCT13	325	325	83	\$23.00
SQCT14	350	350	83	\$24.00
SQCT15	375	375	83	\$27.00
SQCT16	400	400	83	\$29.00



## Bar Cake Tin Tinplate

Part No	Overall Dimension (mm)			Price
	Length	Width	Height	
BCT8-3-2	203	76	51	\$21.00
BCT8-3-3	203	76	76	\$22.00
BCT9-3-3	229	76	76	\$23.00



## Cream Horn Tinplate

Part No	Dia (mm)	Length (mm)	Price
CHM	47	140	\$7.50



## Nut Loaf Tin Tinplate

Part No	Dia (mm)	Length/Height (mm)	Price
NT2-7	75	176	\$14.00



Heavy duty with double lids

# WEIGHTS & MEASURES

## Scales

Part No	Description	Increments	Length (mm)	Width (mm)	Price
Scale T28	Digital Table Scales- plate size 190 x 230mm	15kg x 1gm	230	190	\$340
Scale 30kg	Waterproof Stainless Steel Digital Table Scales	30kg x 1gm	220	184	\$590
Scale 60kg Plat	Digital Platform Scale	60kg x 5gm	330	450	\$760

- Powered & rechargeable battery



Table Scales



Waterproof Scales



Platform Scales

## Measures

### Plastic Graduated Tapered Jug

Part No	Capacity	Price
Meas Jug P 1ltr	1 litre	\$16
Meas Jug P 2ltr	2 litre	\$23
Meas Jug P 3ltr	3 litre	\$28
Meas Jug P 5ltr	5 litre	\$33



## Aluminium Scoops

Part No	Capacity	Price
Scoop No 6	12oz	\$10.00
Scoop No 8	24oz	\$13.00
Scoop No 9	38oz	\$17.00
Scoop No 10	57oz	\$22.00
Scoop No 12	84oz	\$25.00



# CUTTERS

## Lattice Cutter

Part No	Description	Price
LCRnd	Two piece 300mm dia	\$42
LCRol	Roller	\$42



## Pastry Cutters

Stainless steel pastry cutters with bar handle are hand made and can vary slightly in size

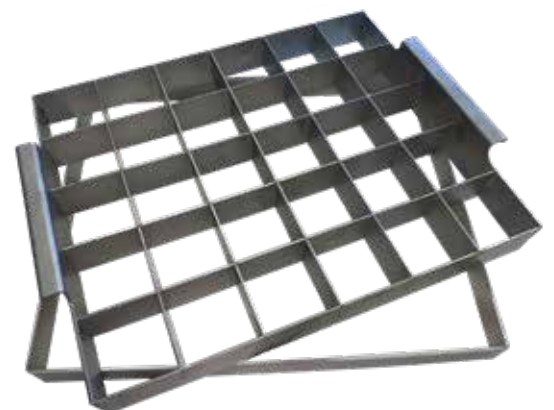
Size		Part No	Plain Price	Part No	Fluted Price
mm	inch				
100	4	CP4	\$68	CF4	\$73
115	4.5	CP4.5	\$69	CF4.5	\$74
127	5	CP5	\$70	CF5	\$75
140	5.5	CP5.5	\$71	CF5.5	\$76
152	6	CP6	\$72	CF6	\$77
165	6.5	CP6.5	\$73	CF6.5	\$78
178	7	CP7	\$74	CF7	\$79
191	7.5	CP7.5	\$75	CF7.5	\$80
203	8	CP8	\$76	CF8	\$81
216	8.5	CP8.5	\$77	CF8.5	\$82
228	9	CP9	\$78	CF9	\$83
241	9.5	CP9.5	\$79	CF9.5	n/a
254	10	CP10	\$80	CF10	\$84
Other sizes can be made to order					POA



## Scone Cutter

30 Piece Stainless Steel Scone Cutter Grid & Base

Part No	Size (mm)			Price
	Length	Width	Height	
SconeCut	310	370	40	\$420





Part No	Description	Price
6.7431	Paring Knife - 8cm Straight Blade, Wavy Edge, Nylon	\$8.00
6.7303	Shaping Knife - 6cm Curved Blade, Nylon	\$8.00
5.2063.20	Chef Knife- 20cm Extra Wide Blade	\$82.00
5.3763.20	Filleting Knife- 20cm Narrow Flexible Blade	\$70.00
5.4233.25 (10") 5.4233.30 (12") 5.4233.36 (14")	Slicing Knife - Round Tip Wavy Edge	\$85.00 \$88.00 \$100.00
5.4433.25 (10")	Slicing Knife- 25cm Pointed Tip Wave Edge	\$85.00
5.6403.15	Boning Knife - 15cm Straight, Narrow Blade	\$63.00
5.7403.20 (8")	Dough Knife- 20cm Wide Tip Blade	\$85.00
5.7403.31 (12")	Butchers Knife- 31cm Wide Tip Blade	\$113.00
Lame	Sour Dough Lame	\$8.50



# MISCELLANEOUS

## Board Brush

Part No	Description	Length (mm)	Price
BB	Plastic Handle	305 (12")	\$30.00



## Can Opener Bonzer

Part No	Description	Price
Bonzer	Heavy Duty Can opener	\$230.00
BonzerBlade	Spare Blades	\$16.00
BonzerWheel	Spare Wheels	\$20.00



## Cutting Board

Part No	Description	Length (mm)	Price
Cutting Board	Poly	737 x 457 x 10	\$52.00



## Divider - Multiple

7 wheel adjustable divider with marked size settings

Part No	Description	Price
7WheelDiv	Teflon coated, SS	\$295.00



## Gloves & Oven Mitts

Part No	Description	Price
Gloves Elbow	Elbow Length Gloves	\$16ea
Gloves Hand	Oven Gloves	\$9.00ea
Oven Mitt	Slotted Oven Mitt 30 x 30cm	\$8.00ea



## Mixing Bowls

Part No	Capacity	Width (mm)	Price
Mixing Bowl 1lt	1 litre (7202)	200	\$9.00
Mixing Bowl 2lt	2 litre (7203)	240	\$11.00
Mixing Bowl 3.5lt	3.5 litre (7205)	300	\$12.00
Mixing Bowl 6.5lt	6.5 litre (7208)	343	\$20.00
Mixing Bowl 10lt	10 litre (7213)	406	\$22.00
Mixing Bowl 18lt	18 litre (7220)	470	\$29.00



## Pastry Brushes

Food safe, with white plastic handle

Part No	Length (mm)	Price
PBrush 40	40	\$11.00
PBrush 50	50	\$13.00
PBrush 60	60	\$15.00
PBrush 75	75	\$17.00



## Piping Bags Thermtex

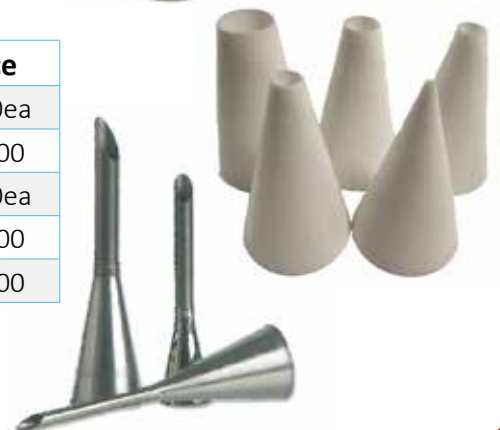
Cotton with plastic coating

Part No	Size (mm)	Price
Piping Bag 300 T	300 (12")	\$12.00
Piping Bag 400 T	400 (16")	\$16.00
Piping Bag 450 T	450 (18")	\$18.00
Piping Bag 500 T	500 (20")	\$21.00
Piping Bag 600 T	600 (23 1/2")	\$25.00



## Piping Tubes/Nozzles

Part No	Description	Available Sizes	Price
PTubeNo. xxCS	Polypropylene Closed Star	3, 5, 7, 9, 11, 13, 15	\$2.30ea
PTube Star Set		Set of 7 Closed Stars	\$16.00
PTubeNo. xxP	Polypropylene Plain Tube	1, 3, 5, 7, 9, 11, 13, 15	\$2.30ea
PTube Plain Set		Set of 8 Plain Tube	\$18.00
PTubes S/S	Stainless Steel Filling Tube	Set of 3	\$45.00

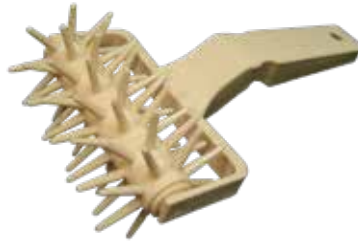


# MISCELLANEOUS

## Roller Dockers

Plastic Thermo - 15mm distance between pegs

Part No	Width (mm)	Price
RollerDoc	120	\$40.00



## Rolling Pins

Part No	Description	Length (mm)	Price
RollPin 18 Alum	With ball bearings	457 (18")	\$110.00
RollPin Rub Alum 18"	With 4.5mm white nitrile coating	457 (18")	\$350.00



## Sieves

Part No	Description	Diameter	Mesh	Price
Sieve 12 SS	Stainless Steel	305 (12")	1/16"	\$42.00
Sieve 12 P	Plastic Rim	305 (12")	1/30"	\$100.00



## Scrapers

Part No	Description	Length (mm)	Price
<b>Bench Scraper</b>			
Scraper Bench 4	Spring Stainless Steel (Flex)	100 (4")	\$14.00
Scraper Bench 7	Spring Stainless Steel (Rigid)	178 (7")	\$19.00
<b>Plastic Scraper</b>			
Scraper Bowl Small	Bowl Scraper Small	125 x 88	\$5.00
Scraper Bowl Large	Bowl Scraper Large	198 x 149	\$8.00
Scraper Comb	Comb Scraper	110 x 75	\$5.50
<b>Floor Scraper</b>			
Scraper Floor	Complete with aluminium handle	203 (8")	\$84.00
Scraper Floor Blade	Blade only	203 (8")	\$21.00
Scraper Floor Head	Head only with blade (no handle)	203 (8")	\$63.00



## Spatulas

Length (mm)	Straight		Cranked	
	Part No	Price	Part No	Price
152 (6")	Spatula 6 S	\$12.00	Spatula 6 C	\$13.00
203 (8")	Spatula 8 S	\$14.00	Spatula 8 C	\$15.00
254 (10")	Spatula 10 S	\$16.00	Spatula 10 C	\$17.00
305 (12")	Spatula 12 S	\$18.00	Spatula 12 C	\$19.00



## Stirrer Paddle

Part No	Description	Length (mm)	Price
Stirrer Paddle SS 600	Stainless Steel	600	\$92.00
Stirrer Paddle SS 900	Stainless Steel	1000	\$98.00



## Stock Pots - Stainless Steel

Stock pots include lids

Part No	Capacity (ltr)	Diameter (mm)	Height (mm)	Price
WSS20	20	320	260	\$220.00
WSS24	24	340	265	\$250.00
WSS36	36	360	360	\$270.00
WSS50	50	400	400	\$350.00
WSS70	70	450	450	\$450.00
WSS98	98	500	500	\$550.00



## Thermometer

Pocket size, pen style -50°c up to 280°c

Part No	Description	Price
Therm Pocket Temp	Waterproof Digital Probe	\$42.00



# MISCELLANEOUS

## Timers - Electronic

Part No	Description	Price
Timer T1	99 min, 59 sec w/magnet or stand	\$18.00
Timer T3	19 hours, 3 independent timers	\$35.00



## Tongs

Part No	Description	Length (mm)	Price
Tongs 190	Stainless Steel Serving Tongs	190	\$5.50
Tongs 240	Stainless Steel Heavy Duty Tongs	240	\$7.50



## Whisks

Part No	Description	Length (mm)	Price
Whisk 14 MD	Balloon- Medium Duty	350 (14")	\$19.00
Whisk 18 MD	Balloon- Medium Duty	450 (18")	\$21.00
Whisk 24"	Balloon- Heavy Duty	610 (24")	\$195.00



## Whisk - Giant Pot

Part No	Length (mm)	Price
Whisk Pot	1200	\$137.00



## Service Hours

Monday - Friday: 6.00am - 4.00pm

Saturday - Sunday: By appointment, weekend rates apply

- \$135 - call out fee
- \$135 - every hour thereafter

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or book  
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Pricing is GST exclusive and applicable to Melbourne metropolitan areas only. Other locations are subject to additional charge for travel time

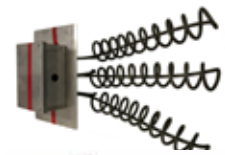
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# SPARE PARTS

Item	Details	Price
Rack Castor Swivel Single Bolt	100mm diameter black nylon wheel, 100kg load Castor S4482	\$27
Oven Rack Castor	100mm heavy duty aluminium wheel Castor S4112	\$48
Humidity Unit Element Assembly	Carlyle Prover Room Humidity Unit SP HUM 10	\$690
Humidity Unit Fan Assembly	Carlyle Prover Room Humidity Unit SP HUM 12	\$360
Humidity Controller	Controller SP HUM 22-a/ SP HUM 22-a-1	\$300
Simmer Stat	Control Switch Humidity Unit SP HUM 19	\$85
Carlyle Oven Controller	Analogue Temperature Controller Ultima + KAM 4&5 SP DeckOven 38	\$450
Planetary Whisk	Carlyle Mixer, 20lt SP BT255 04	\$275
Planetary Beater	Carlyle Mixer, 20lt SP BT255-01	\$275
Planetary Dough Hook	Carlyle Mixer, 20lt SP BT255 03	\$275
Bread Slicer Blades	To suit Carlyle BT-801 Slicer, stainless steel, no rust SP BT801 01a	\$9.00



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Complete with 10 lightweight food grade plastic bread crates

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12 shelves that holds 2 bread pan sets (total 24 bread pan sets of 3)

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**FOOD SERVICE  
PRODUCT CATALOGUE**  
JANUARY 2024

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Carlyle Bakery & Hospitality Equipment is one of Australia's leading suppliers and fit out specialists of food service equipment specialising in both back and front of house installations

## Coffee Machines

From small cafes to large restaurants and hotels, we can assist in selecting the perfect machine set up to cater to your requirements



## Speed Cooking Equipment

Perfect for front of house, the versatility to cook, toast, grill and reheat food delivering high quality repeatable dishes with every order from just one compact appliance



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There are many options to consider when maintaining product quality. From fridges, freezers, ice machines to display cases accessibility needs to be considered, classic upright with single door, double or walk-in, the convenience of drawers or the seamless integration of under-counter can be tailored with your workflow and space in mind



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Our qualified team offer comprehensive assistance across various aspects of industrial kitchens including food preparation, cooking, service, storage and washing stations, ensuring that industrial kitchens meet safety and regulatory standards

From small to large production - made to last in the most demanding catering environments, the right production equipment will enhance productivity



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We can source all your commercial cooking equipment needs, from combinations and speed cook ovens, oven ranges and cooktops, charcoal ovens, fryers, grills and BBQs and induction cooktops.



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Perfect for frying large quantities of food with generous capacity, rapid heat technology and precise temperature control



Large range of fryers available

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From compact undercounter dishwashers to large commercial pot washers and heavy-duty pass-through washers, Carlyle sell an extensive range of high quality kitchen equipment from a large range of worldwide exclusive suppliers. Contact us for more information on how we can help with your commercial kitchen needs



Polish  
free option  
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# Warewashing, Benching & Tapware

If you are planning a brand new kitchen or renovating an existing we can customise your benches to your requirement including tapware, basins and inlets/outlets

