



CORSAIR



PRODUCT GUIDE

Over 50 years of great British manufacturing





the British choice

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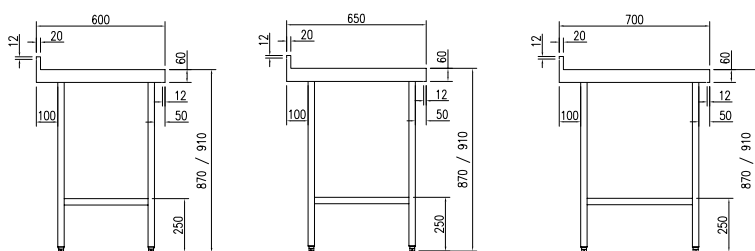
PREPARING AND STORING

Over 50 years of fabrication

From standard one-offs to full kitchen fabrication schemes - Corsair has the answer with our comprehensive range of options, plus dishwasher tabling for all dishwashers.

DERWENT WALL AND CENTRE TABLES

Derwent Wall Benches



Series 600

Series 650

Series 700

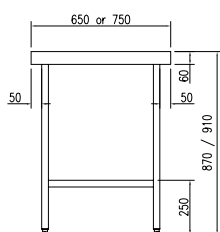
Length	Model No.	Model No.	Model No.
600mm	CHP6006WB	CHP6506WB	CHP7006WB
900mm	CHP6009WB	CHP6509WB	CHP7009WB
1000mm	CHP6010WB	CHP6510WB	CHP7010WB
1200mm	CHP6012WB	CHP6512WB	CHP7012WB
1500mm	CHP6015WB	CHP6515WB	CHP7015WB
1800mm	CHP6018WB	CHP6518WB	CHP7018WB
2100mm	CHP6021WB	CHP6521WB	CHP7021WB
2400mm	CHP6024WB	CHP6524WB	CHP7024WB
2700mm	CHP6027WB	CHP6527WB	CHP7027WB
3000mm	CHP6030WB	CHP6530WB	CHP7030WB



Corsair's renowned Derwent Wall Benches are supplied in standard depths of 600mm, 650mm and 700mm and suite perfectly with the extensive range of Derwent Sink units. With industry-leading specifications, Derwent Tables easily meet the needs of the most demanding commercial catering establishments.

- 600/650/700mm Range
- 1.5mm 304 stainless worktops
- 1.2mm 430 stainless undershelf
- Sound-deadening pads
- Undershelf supplied as standard on all models
- All models despatched fully assembled or welded (non-standard sizes)
- Wall Benches have 60mm upstands and downturns
- Centre Tables with 60mm downturn
- Height adjustment 870/ 910mm

Derwent Centre Tables



Series 650

Series 750

Length	Model No.	Model No.
600mm	CHP6506CT	CHP7506CT
900mm	CHP6509CT	CHP7509CT
1000mm	CHP6510CT	CHP7510CT
1200mm	CHP6512CT	CHP7512CT
1500mm	CHP6515CT	CHP7515CT
1800mm	CHP6518CT	CHP7518CT
2100mm	CHP6521CT	CHP7521CT
2400mm	CHP6524CT	CHP7524CT
2700mm	CHP6527CT	CHP7527CT
3000mm	CHP6530CT	CHP7530CT



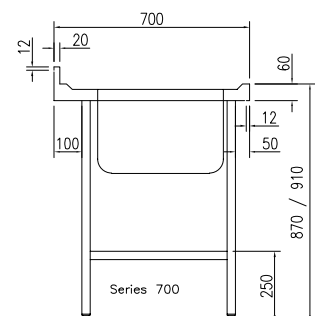
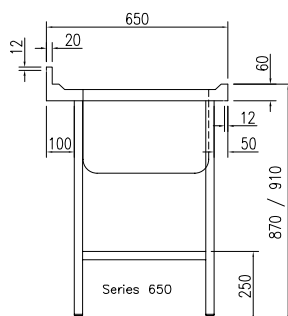
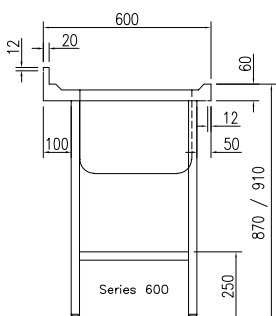
Material specification as per Derwent Wall Benches. Centre tables are either 650mm deep or 750mm deep x 870/910mm high.

DERWENT SINKS *Quick Reference Guide*

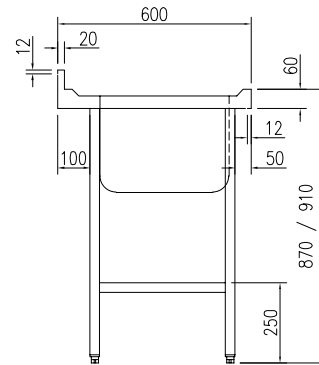
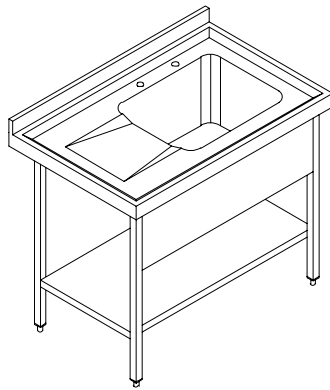


- 600/650/700mm Range
- 1.5mm 304 Worktops
- 1.2mm 430 stainless undershelf
- Fully polished bowls
- Front valance supplied as standard on all models
- Undershelf supplied as standard on all models
- Stainless steel standpipe and chrome outlet on all Series 650/700/700M models
- Waste and plug fitting supplied on all Series 600 models
- All models despatched fully assembled or welded (custom-built sizes)
- Right hand or left hand drainer option
- Height adjustment 870/910mm

Model No.	Length	Width	Height	Bowl size (others on request)	
Series 600		All dimensions in mm		400 x 400 x 250 deep	500 x 400 x 250 deep
CH881LH/RH	1000	600	870/910	1	
CH882LH/RH	1200	600	870/910		1
CH883	1500	600	870/910	1	
CH884LH/RH	1500	600	870/910	1	1
Series 650		600 x 450 x 300 deep			
CH851	740	650	870/910	1	
CH852LH/RH	1200	650	870/910	1	
CH853LH/RH	1500	650	870/910	1	
CH854	1800	650	870/910	1	
CH855LH/RH	1800	650	870/910	2	
CH856	2400	650	870/910	2	
CH857	3000	650	870/910	2	
Series 700		600 x 450 x 300 deep			
CH891LH/RH	1200	700	870/910	1	
CH892LH/RH	1500	700	870/910	1	
CH893LH/RH	1800	700	870/910	2	
CH894	2400	700	870/910	2	
CH895	3000	700	870/910	2	
Series 700/M		760 x 510 x 380 deep			
CH891M LH/RH	1200	700	870/910	1	
CH892M LH/RH	1500	700	870/910	1	
CH893M LH/RH	1800	700	870/910	2	
CH894M	2400	700	870/910	2	
CH895M	3000	700	870/910	2	

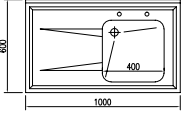
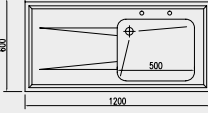
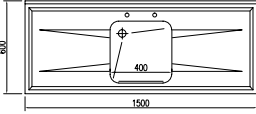
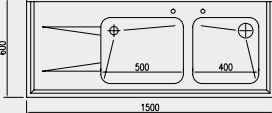


DERWENT SINKS



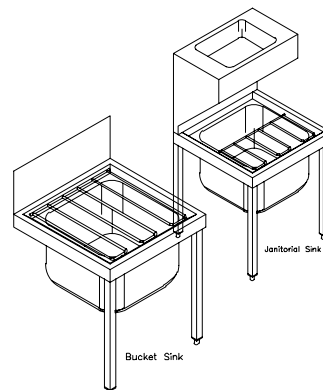
Series 600

Designed for the medium-duty user i.e pubs, clubs, small hotels etc. All sinks are 600mm front to back x 870/910mm high. All bowls are 250mm deep. Front valance and undershelf supplied as standard. Upstands and downturns are 60mm. Two tap holes provided.

	Model No.	Length	Width	Height	Bowl size (others on request)	
All dimensions in mm					400 x 400 x 250 deep	500x 400 x 250 deep
	CH881 LH or RH	1000	600	870/910	1	
	CH882 LH or RH	1200	600	870/910		1
	CH883	1500	600	870/910	1	
	CH884 LH or RH	1500	600	870/910	1	1

Bucket Sinks

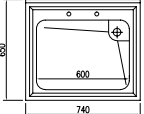
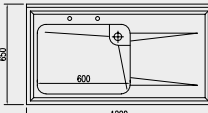
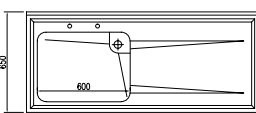
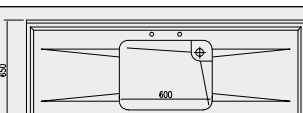
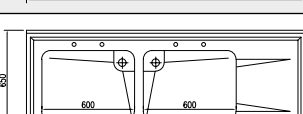
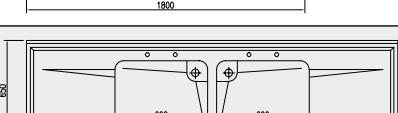
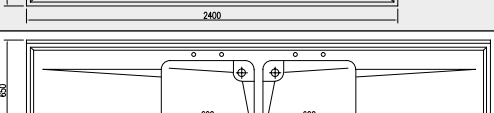
Model No	Description	Length	Width	Height
CBS520	Bucket Sink	520	520	600
CJS520	Janitorial Sink	520	520	880



DERWENT SINKS

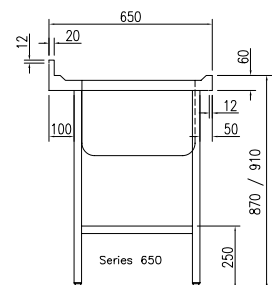
Series 650

Designed for the heavy-duty user i.e large restaurants, hotels, institutional establishments etc. All sinks are 650mm wide x 870/910mm high. All bowls are 600mm x 450mm x 300mm deep. Materials are all as 600 series except 38mm waste outlet and strainer standpipe overflow. Two tap holes are provided behind each bowl to suit pillar taps (not supplied). Front valance supplied as standard. Upstands and downturns are 60mm.

	Model No.	Length	Width	Height	Bowl size (others on request)
		All dimensions in mm			600 x 450 x 300 deep
	CH851	740	650	870/910	1
	CH852 LH or RH	1200	650	870/910	1
	CH853 LH or RH	1500	650	870/910	1
	CH854	1800	650	870/910	1
	CH855 LH or RH	1800	650	870/910	2
	CH856	2400	650	870/910	2
	CH857	3000	650	870/910	2

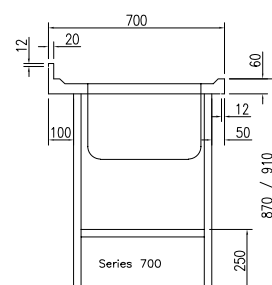
Series 700

Model No.	Length	Width	Height	Bowl size (others on request)
		All dimensions in mm		
		600 x 450 x 300 deep		
CH891LH or RH	1200	700	870/910	1
CH892LH or RH	1500	700	870/910	1
CH893LH or RH	1800	700	870/910	2
CH894	2400	700	870/910	2
CH895	3000	700	870/910	2



Series 700/M

Model No.	Length	Width	Height	Bowl size (others on request)
		All dimensions in mm		
		760 x 510 x 380 deep		
CH891M LH or RH	1200	700	870/910	1
CH892M LH or RH	1500	700	870/910	1
CH893M LH or RH	1800	700	870/910	2
CH894M	2400	700	870/910	2
CH895M	3000	700	870/910	2



Optional Extras for Derwent Tables and Sinks

Description
Bowl Cover
Castors - all swivel, 2 braked
Chamfered Corner
Chef's table (1200 X 650mm) with 18mm MDF under worktop, 1 off 1/1 GN Drawer and Garnish Rack (no containers)
Column Cutout
Cupboard Under Derwent Wall Bench/Centre Table or Sink - up to 1800mm
Cupboard Under Derwent Wall Bench/Centre Table or Sink - 1801mm to 3000mm
Doors Only - for units up to 1800mm
Doors Only - for units of 1801mm to 3000mm
Drawer Unit - ref CH7000 - with 1/1 G/N Container
Drawer Unit as CH7000 Lockable
Gantry - Ambient single-tier - up to and including 1800mm
Gantry - Ambient single-tier, For every 100mm
Gantry - Ambient double-tier - up to and including 1800mm
Gantry - Ambient double-tier, For every 100mm
Garnish Rack - Length up to 1200mm

Description
G/N Containers – all sizes available
Handwash Basin - Inset Bowl 320mm Dia
Handwash Basin - wall mounted: 400 X 350 X 105mm high (bowl - 320 diam X 105mm deep)
Handwash Basin - Welded Bowl 320mm Dia
Hole Cut Out in Plain Top
Infill Table - up to 300mm Wide
Magnum Bowl - to add to Wall Bench or Centre Table: 760 X 510 X 380mm deep
MDF Backing to Worktops - 18mm (£ per sq m)
MDF Backing to Worktops - 36mm (£ per sq m)
Mechanical Joint - Fish-plate joint
Recess in Plain Worktop for sink bowl
Services Void (Service Distribution Unit - SDU)
Sinks – handmade odd-sizes
Sink Bowl 400mm Sq - welded
Taps – Basin
Taps - Mixer - Crosshead
Taps - Pillar - Highneck/crosshead
Top Only (Sink or Table)
Undershelf - additional <1500mm (430 s/s 1.2mm Thick)
Undershelf – additional for every 100mm
Void – Full
Void – Part
Welded Joint

Upstands

Left or Right hand Upstand	Tile Return (up to 700mm deep table)	Boxed Upstand
60mm - standard	✓	✓
100mm	✓	✓
200mm	✓	✓

Rear Upstand	Tile Return Between 61mm & 200mm	Boxed Rear Upstand - up to 200mm high
UP to 1500mm Length	✓	✓
Between 1500mm to 3000mm	✓	✓

Castors	2 Swivel Braked and 2 Swivel	Application
100mm (4")	✓	Clearing Trolleys, Tables/Sinks
125mm (5")	✓	For heavier-duty applications

Panels for Derwent Sinks and Tables

Rear Panels	430 SS (Standard) (20 Gauge)	304 SS (20 Gauge)
Up to 3000mm long	✓	✓
End Panels - left or right hand	430 SS (Standard) (20 Gauge)	304 SS (20 Gauge)
Up to 3000mm deep	✓	✓

DERWENT DISHWASH TABLING

- Framework: 30 x 30mm stainless steel box section
- Undershelf as standard
- Worktops: 1.5mm 304 grade stainless steel
- Undershelf: 1.2mm 430 grade stainless steel
- Up to 750mm width
- Extended rear deck as standard
- All stainless steel welded construction
- Custom-built for any commercial dishwasher
- Roller tabling on request



Dishwashing Table

Table Lengths (up to and including)
600mm
900mm
1200mm
1500mm
1800mm
2100mm
2400mm
2700mm
3000mm



- For L - Shape tables please price the external length and add £120
- For widths between 750 and 900mm, please add 5% to above prices

Options for Dirtyes/Inlet/Entry Table

Description
Pre-Rinse Bowl - 500 x 400 x 250mm
Pre-Rinse Bowl - 600 x 450 x 300mm deep
Splashback behind Sink – 1000mm Long X 450mm High
Splashback for every 100mm
Welding in Waste Disposer Hopper
Scrapping Hole & Block
Pre-Rinse Spray – Hot and Cold and Sink Faucet
Condense Canopy – up to 1200 X 1200mm

Options for Cleans/Outlet/Exit Table

Description
Angled Basket Overshelf – up to 1550mm
Angled Basket Overshelf – 1550mm – 3000mm
Pot Rack Overshelf – up to 1500mm with 30mm ² tube running left to right
Pot Rack Overshelf – up to 1500mm with 20mm ² tube running front to back
Basket Runners – single bank
Basket Runners – double bank
Void under table: Part
Void Under Table: Full



CORSAIR

The Janitorial Range



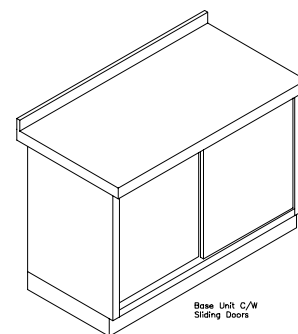
EDEN RANGE FLOOR & WALL CUPBOARDS AND WALL SHELVES

Floor Cupboards

These popular stainless steel base units from Corsair match the Derwent range of sinks and wall benches. Choice of open, hinged or sliding doors, drawers etc. make this an extremely versatile range to suit the modern commercial kitchen. As a special, two base units could be supplied with one top to give a continuous run. Available in three lengths, 900mm, 1200mm, and 1500mm and 2 depths, 600mm and 650mm. Height from floor to working surface: 870/910mm. Units without drawers have an intermediate shelf.

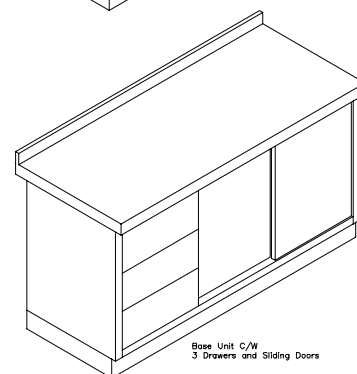
900mm Base Units

Model No.	Depth	Description
CHS9600	600mm	Open unit with shelf
CHS9650	650mm	900mm long x 870/910mm high
CHS9602	600mm	Cupboard with 2 hinged doors
CHS9652	650mm	900mm long x 870/910mm high



1200mm Base Units

Model No.	Depth	Description
CHS12600	600mm	Open unit with shelf
CHS12650	650mm	1200mm long x 870/910mm high
CHS12602H or S	600mm	Cupboard with 2 doors – hinged or sliding
CHS12652H or S	650mm	1200mm long x 870/910mm high
CHS12606	600mm	Cupboard with 3 drawers one side & 1 hinged door
CHS12656	650mm	1200mm long x 870/910mm high



1500mm Base Units

Model No.	Depth	Description
CHS15600	600mm	Open unit with shelf
CHS15650	650mm	1500mm long x 870/910mm high
CHS15602H or S	600mm	Cupboard with doors - 3 hinged or 2 sliding
CHS15652H or S	650mm	1500mm long x 870/910mm high
CHS15606H or S	600mm	Cupboard with 3 drawers one side and 2 doors – hinged or sliding
CHS15656H or S	650mm	1500mm long x 870/910mm high



FOR OPTIONAL EXTRAS SEE PAGE 12

Janitorial/Cleaning and COSHH Cupboards

Model No.	Depth	Description
CHS965J	650mm	Cleaners Cupboard - sink bowl + 3 shelves + 2 doors 900mm long x 1800mm high
CHS965C	650mm	COSHH Cupboard - base + 3 shelves + 2 lockable doors 900mm long x 1800mm high



Wall Cupboards

A range of stainless steel cupboards in three widths is available to complement Corsair sinks, wall benches and floor units. Supplied fully-assembled and of sturdy construction to provide durable units which can be quickly and easily fitted.

900mm Wall Cupboards

Model No.	Description
CH6609	Wall Cupboard open 900mm long x 350mm deep x 600mm high
CH6609S	Wall Cupboard with sliding door & integral s/s handles 900mm long x 350mm deep x 600mm high
CH6609H	Wall Cupboard with hinged door & integral s/s handles 900mm long x 350mm deep x 600mm high

1200mm Wall Cupboards

Model No.	Description
CH6612	Wall Cupboard open 1200mm long x 350mm deep x 600mm high
CH6612S	Wall Cupboard with sliding door & integral s/s handles 1200mm long x 350mm deep x 600mm high
CH6612H	Wall Cupboard with hinged door & integral s/s handles 1200mm long x 350mm deep x 600mm high

1500mm Wall Cupboards

Model No.	Description
CH6615	Wall Cupboard open 1500mm long x 350mm deep x 600mm high
CH6615S	Wall Cupboard with sliding door & integral s/s handles 1500mm long x 350mm deep x 600mm high
CH6615H	Wall Cupboard with hinged door & integral s/s handles 1500mm long x 350mm deep x 600mm high

- All 1mm 430 stainless steel
- All riveted
- Shelf variable to 5 positions
- Cupboards suspended on hanger brackets fixed to wall.
- All cupboards are 350mm deep x 600mm high
- 304 s/s on request

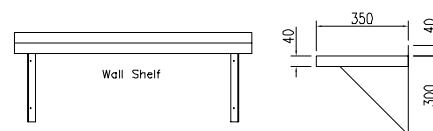


Optional Extras For Floor and Wall Cupboards

Description
Lockable doors (all cupboards) price per lock (1 for sliding or 2 for hinged doors)
Mobile (floor cupboards)
Drawer (floor cupboards)
Lockable drawer (floor cupboards)

Wall Shelves

Model No.	Description
CH6621	900mm long x 350mm deep
CH6622	1200mm long x 350mm deep
CH6623	1500mm long x 350mm deep
CH6624	1800mm long x 350mm deep
CH6625	Microwave Shelf 600mm long x 500mm deep



Optional Extras For Wall Shelves

Description
Adjustable shelving brackets to fit normal shelves (max load 3 shelves)
Rodded Shelf – with 30mm ² tube running left to right
Rodded Shelf – up to 1500mm with 20mm ² tube running front to back
Tubular welded brackets



SPRINT RANGE CLEARING TROLLEYS & ROLLING RACKS

A large range of robust trolleys which combine strength and durability, made from welded stainless steel tube and sheet. Swivelled castors improve manoeuvrability (most have two braked for safer operation). General purpose and heavy duty trolleys have sound-deadening pads.

Clearing Trolleys



Model No.	Length (mm)	Width (mm)	Overall Height (mm)	No of shelves	Weight (kg)
CH1002	880	475	910	2	13
CH1003	880	475	910	3	17
CH1004	880	475	1090	4	24
CH1005	880	475	1370	5	30
CH2002	1100	550	890	2	18
CH2003	1100	550	890	3	22

Heavy Duty Trolleys (Buffered Castors)

Model No.	Length (mm)	Width (mm)	Overall Height (mm)	No of shelves	Weight (kg)
CHD2002	1100	550	910	2	25
CHD2003	1100	550	910	3	30

Tray Clearing Trolleys (MOD Spec)



Model No.	Length (mm)	Width (mm)	Overall Height (mm)	No of banks (12 trays per bank)	Weight (kg)
CH3001	615	435	1715	1	18
CH3002	1115	435	1715	2	36
CH3003	1615	435	1715	3	54

Rolling Racks (Gastronorm)



Model No.	Length (mm)	Width (mm)	Overall Height (mm)	No of runners	Weight (kg)
CH901	708	602	866	7 X 2/1	22
CH903	588	397	866	7 X 1/1	16
CH904	708	602	1433	14 X 2/1	26
CH905	588	397	1676	17 X 1/1	28
CH906	708	602	1676	17 X 2/1	30



Cutlery Trolley

Model No.	Length (mm)	Width (mm)	Overall Height (mm)	No of runners	Weight (kg)
CH4002	643	545	1048	2 trays	20

MOVING AND SERVING

Over 45 years of customised systems

Corsair specialises in moving and serving systems to meet a wide variety of needs. We also offer a full range of merchandising products to capture today's eating trends.

BEAUMONT RANGE HOT CUPBOARDS

Plain Top & Bains Marie Hot Cupboards

Plain top Servery



- All stainless steel construction
- Tops: 1.5mm 304 Grade stainless steel
- 30 x 30mm stainless steel welded frame
- Electronic controls with digital display option
- 1 phase with 13 Amp plug or a combination of 13 amp plugs
- Commando plug option
- Pass through option
- Mobile option

Model No.	Top	Length (mm)	Width (mm)	Height (mm)	Kw	Amps-1 PH	Amps-3 PH
CH120	Plain	900	700	900	1.5	6.5	N/A
CH121	Plain	1400	700	900	2.3	10	N/A
CH122	Plain	1750	700	900	3	13	N/A
CH123	Plain	2100	700	900	3	13	N/A

Bains Marie Serveries



- All stainless steel construction
- Tops: 1.5mm 304 Grade stainless steel
- 30 x 30mm stainless steel welded frame
- Electronic controls with digital display option
- 1 phase with 13 Amp plug or a combination of 13 amp plugs
- Commando plug option
- Wet well option
- Pass through option
- Separate controls for Hot Cupboard and Bains Marie
- Mobile option

Dry Well Bains Marie and Hot Cupboard

Model No.	Top	Length (mm)	Width (mm)	Height (mm)	Kw	Amps-1 PH	Amps-3 PH
CH124	4 Well Bains Marie	1400	700	900	3.75	16	N/A
CH125	5 Well Bains Marie	1750	700	900	4.5	20	10/10/0
CH126	6 Well Bains Marie	2100	700	900	5.25	24	10/10/4

Wet-Well Bains Marie and Hot Cupboard

Model No.	Top	Length (mm)	Width (mm)	Height (mm)	Kw	Amps-1 PH	Amps-3 PH
CH124W	4 Well Bains Marie	1400	700	900	6	30	13/13/0
CH125W	5 Well Bains Marie	1750	700	900	9	39	13/13/13
CH126W	6 Well Bains Marie	2100	700	900	9	39	13/13/13

Beaumont Gantries - heated single tier

Model No.	No of Heat lamps	Length (mm)	Width (mm)	Height (mm)	Kw	Amps-1 PH
CH90SGH	2	900	300	350	0.6	2.5
CH140SGH	3	1400	300	350	0.9	4
CH175SGH	4	1750	300	350	1.2	5.2
CH210SGH	4	2100	300	350	1.2	5.2

Beaumont Gantries - heated two tier

Model No.	No of Heat lamps	Length (mm)	Width (mm)	Height (mm)	Kw	Amps-1 PH
CH90DGH	2/2	900	300	700	1.2	5
CH140DGH	3/3	1400	300	700	1.8	8
CH175DGH	4/4	1750	300	700	2.4	10.4
CH210DGH	4/4	2100	300	700	2.4	10.4

Options For Hot Cupboards

Description

Ambient Cupboard 1000mm long

CH127-Tall Hot Cupboard 1400mm long x 1650mm high

Mobile options for all models - 2SB/2S

Dimmer per gantry shelf

Pass-through Hot Cupboards for all models

Digital Display

Boiling Plates

These enclosed, compact, solid boiling plates are suitable for industrial, laboratory or catering use. Both models are controlled by energy regulator and have stainless steel bodies. They are provided with 2 metres of flexible cord with 13 amp plug. The surface temperature of the hotplates when full-on is in the region of 350 to 400 deg C.

Model No.	Diameter (mm)	Height (mm)	Power
CH1501E	160	175	0,75 kW
CH1701E	200	175	2,0 kW



CHERWELL RANGE SERVERIES/COUNTERING

The Cherwell Range is ideal for a broad range of applications – as mobile or static/suited counters.

With an offering of Plain, Bains Marie, Ceran Tops, and refrigerated options, Cherwell Serveries are designed to be used in establishments where high capacity service needs to be combined with attractive and durable equipment.

The choice of a range of stylish gantries and wood effect or coloured panels delivers a complete counter range.



Plain Top Servery

Model No.	Top	Length (mm)	Width (mm)	Height (mm)	Kw	Amps-1 PH	Amps-3 PH
CC140P	Plain	1400	700	880	2.3	10	N/A
CC170P	Plain	1750	700	880	3	13	N/A
CC210P	Plain	2100	700	880	3	13	N/A

Bains Marie Servery complete with Quartz Infra Red heat lamp Gantry

Model No.	Top	Length (mm)	Width (mm)	Height (mm)	Kw	Amps-1 PH	Amps-3 PH
CC143HQ	3 Well Bains Marie	1400	700	880	3.9	17	6/6/5
CC174HQ	4 Well Bains Marie	1750	700	880	5.7	25	10/10/5
CC215HQ	5 Well Bains Marie	2100	700	880	7.2	31	13/13/5

Wet-Well Bains Marie Servery complete with Quartz Infra Red heat lamp Gantry

Model No.	Top	Length (mm)	Width (mm)	Height (mm)	Kw	Amps-1 PH	Amps-3 PH
CC143HQ-W	3 Well Bains Marie	1400	700	880	5.4	23	13/6/4
CC174HQ-W	4 Well Bains Marie	1750	700	880	9.45	41	26/10/5
CC215HQ-W	5 Well Bains Marie	2100	700	880	10.2	44	26/13/5

Ceran Hotplates* Servery complete with Quartz Infra Red heat lamp Gantry

Model No.	Top	Length (mm)	Width (mm)	Height (mm)	Kw	Amps-1 PH	Amps-3 PH
CC140HQ	2 x ceran plates*	1400	700	880	3.95	17	10/4/3
CC170HQ	3 x ceran plates*	1750	700	880	5.4	23	13/5/5
CC210HQ	4 x ceran plates*	2100	700	880	5.8	25	13/7/5

* 500mm x 400mm Schott ceran plates

Refrigerated Servery

Model No.	Top	Length (mm)	Width (mm)	Height (mm)	Kw	Amps-1 PH
CC146RF	Dole well	1400	700	880	1.4	6
CC147MT	Dole well/Multi-tier	1400	700	880	2	9



Servery Counter extras

Model No.	Description	Length (mm)	Width (mm)	Height (mm)
CCFG	Flap and Gate	750	700	880
CCC/T	Cashier unit c/w socket outlet and footwell	1200	700	880

MOD Spec 42 - Hot cupboard-Bains Marie complete with Quartz Infra Red heat lamp Gantry

Model No.	Top	Length (mm)	Width (mm)	Height (mm)	Kw	Amps-1 PH	Amps-3 PH
CC143HQ -MOD	3 Well Bains Marie	1400	700	880	3.6	16	5/6/5
CC174HQ -MOD	4 Well Bains Marie	1750	700	880	5.3	23	10/10/3
CC215HQ -MOD	5 Well Bains Marie	2100	700	880	6.8	30	13/13/4

MOD Spec 42 - Refrigeration

Model No.	Top	Length (mm)	Width (mm)	Height (mm)	Kw	Amps-1 PH
CC146RF-MOD	Dole well	1400	700	880	1.4	6

Cherwell Options

Description
Add Tray Slide
Capping Run (e.g. over dwarf wall)
Laminate (wood effect or coloured) front decor panels
Plate dispensers
Stainless steel kick plinth panels
Static in lieu of mobile

STIRLING RANGE FOOD DISTRIBUTION SYSTEMS

Over 45 years of efficient and cost-effective solution

Corsair's strengths in Food Distribution and Serving Systems are clear to see in market sectors stretching from the NHS to Education to the HMP Estate throughout the UK.

Regeneration Trolleys, Bulk Food transport, Serveries and Breakfast Trolleys are part of this extensive range.



Trent Regeneration Trolleys

For some catering establishments, preparing meals in advance or sourcing chilled or frozen meals is the best solution given their operational constraints. Corsair has a range of cost-effective regeneration trolleys to meet their most demanding needs.

With many years of experience, Corsair's Trent Regeneration Range ensures a quality meal and customer satisfaction.

Model No.	No of Compartments	Length (mm)	Width (mm)	Height (mm)	Kw	Amps-1 PH
HRS26	1 – heated	975	865	1055	3	13
HRS31	2 – heated with gantry					
HRS28	1 – heated 1 – refrigerated with gantry	1480	695	965	4.4	20
HRS29	1 – heated 1 – void with gantry	1480	695	965	3	13
HRS31	2 – heated	1590	695	965	6	20

Optional Extras for Trent Regen Trolleys

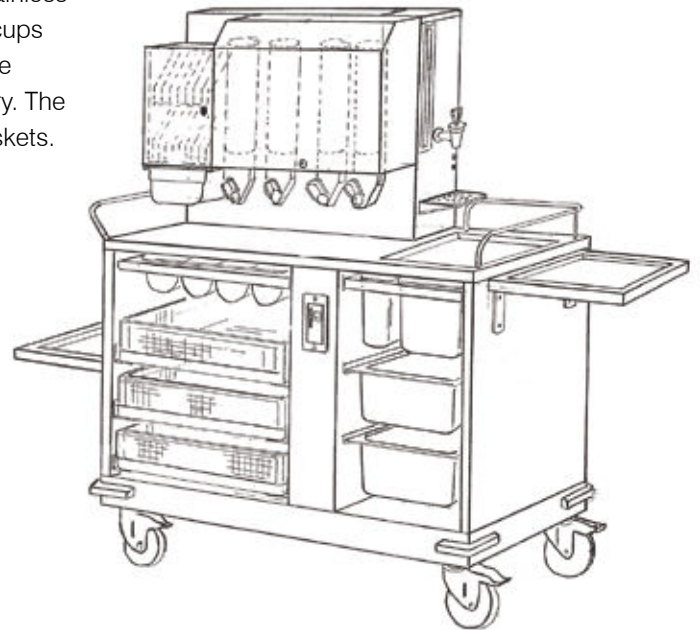
Description
Additional Grid Shelves
Eutectic Plate
Laminate (wood effect or colour panels)

Description
Towbar
Tray Slide – solid or tubular

Trent Breakfast Trolley

For an enhanced Breakfast Service in a busy Hospital or Care Home, the Trent Breakfast Trolley is the ideal solution. Manufactured entirely in stainless steel, the Trolley has an on-board boiler with the capacity to serve 90 cups (15 litre) of hot beverages. Your own supply of loose ingredients can be dispensed from four 1.2 litre dispensers into standard hospital crockery. The crockery is carried on-board in three standard 500mm square cup baskets.

- 15 litre (90 cup) capacity hot water boiler with non-drip tap and water level gauge, and 'water ready' neon.
- Four 1.2 litre loose ingredient dispensers
- On-board heated toast compartment. Capacity 20 slices.
- Four 3 litre Cereal containers
- Recessed spill area
- Drop down Tray storage/serving shelves
- Cutlery container
- Waste container
- Two off 1/1Gn x 100 deep polycarbonate containers.
- Excellent manoeuvrability.
- Loading: 2.4 Kw 13 Amp



Model No.	Length (mm)	Width (mm)	Height (mm) to work surface	Height (mm) overall	Weight (kg)
Trent Breakfast Trolley	1145	570	825	1360	77



Trent Bulk Food/Plated Serving Trolleys



Corsair's Trent Bulk Food Range has been designed by hospital caterers for hospital catering.

With an almost endless choice of options, the Trent Hotline is designed to provide a proven but customised solution for your operation.

- Strong Sturdy Construction
- Heated/Chilled Options
- Wide choice of compartment configurations
- Sliding Bains Marie Cover
- Bulk or Plated Meals Distribution
- Light and Manoeuvrable
- Digital Readouts

	Model No.	Top	Number of Compartments	Length (mm)	Width (mm)	Height (mm)	Kw	Amps-1 PH
<p>Heated: 6 x 1/1 GN 65mm Heated or Plate Warmer: 2 x 1/1 GN C: 3 x 1/1 GN 65mm</p>	NHS2PBM	2 Bains Marie	3	1150	720	975	1.0	4.3
<p>H: 6 x 1/1 GN 65mm C: 6 x 1/1 GN 65mm</p>	NHS2BM	2 Bains Marie	2	1150	720	975	1.2	5.2
<p>Heated: 6 x 1/1 GN 65mm Heated or Plate Warmer: 2 x 1/1 GN C: 3 x 1/1 GN 65mm</p>	NHS2P	Plain	3	1150	720	975	0.6	2.6
<p>2 Heated: 6 x 1/1 GN 65mm</p>	NHS2	Plain	2	1150	720	975	0.8	3.5
<p>3 Heated: 6 x 1/1 GN 65mm</p>	NHS3BM	2 Bains Marie	3	1610	720	975	1.6	7.0
<p>3 Heated: 6 x 1/1 GN 65mm</p>	NHS3	Plain	3	1610	720	975	1.2	5.2

Optional Extras for Trent Bulk Food/Plated Serving Trolleys

Description

Additional Grid Shelves

Eutectic Plate

Laminate (wood effect or colour panels)

Description

Towbar

Tray Slide – solid or tubular

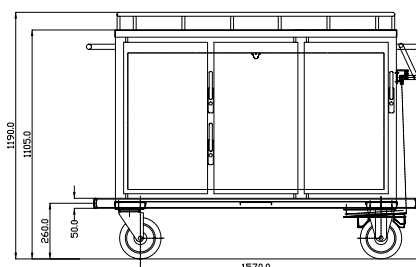
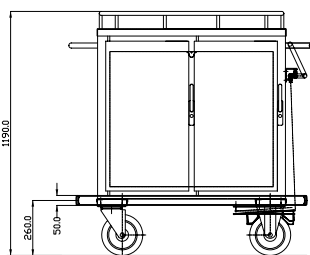
Stirling Range HMP Food Trolleys

For many years, Corsair has been the default choice of Prison Caterers in the UK. The Stirling Range covers not only the basic 2 and 3 door heated units but also offers a wide range of models such as refrigerated trolleys, higher capacity trolleys for larger establishments, and special castors for rough terrain.

When combined with the Cherwell Range of Serveries, it is easy to see why Corsair has met the needs of the HMP Estate and its caterers year after year with product quality and innovation.



- Proven Design & Performance
- Wide Range of Models – heated and refrigerated
- Rugged Welded Construction
- Digital Temperature Display
- Halal-Friendly Option
- Easy to Manoeuvre castors
- Gallery Rail
- Protective all-round bumper rail – strong and shock-absorbent
- Easy to Operate Dead man's Brake System
- Tamper-Proof Fixings and Controls
- 13A power supply
- Easy to Service and Maintain
- Push/Pull handle on both ends
- Taller, higher capacity models available



Model No.	Type	Top	Number of Doors - Single Compartment	Capacity - 1/1 GN X 65mm	Length (mm)	Width (mm)	Height (mm)	Weight (kg)	Kw	Amps-1 PH
HMP2TG MkIII	Heated	Plain	2	20	1130	722	1190	140	1.5	6.5
HMP2TBM	Heated	Bains Marie	2	20	1130	722	1260	145	2.0	9.0
HMP3TG MkIII	Heated	Plain	3	30	1570	722	1190	150	1.5	6.5
HMP3TBM	Heated	Bains Marie	3	30	1570	722	1260	155	2.5	11
HMPHT	Heated	Plain	1	15	865	722	1350	104	1.0	4.5
HMP4TG	Heated	Plain	3	39	1130	722	1440	165	1.5	6.5
HMP2TRF	Refrigerated	Plain	2	20	1130	722	1190	150	1.8	8.0

Optional Extras for Stirling HMP Food Trolleys

Description

Towbar

Sprung Castors

Eutectic Plate (freezer pack)

Lockable door handles - per door

Individual Compartments with independent Controls

VORTEX AIRSTREAM

Bespoke kitchen ventilation solutions

With over 50 years experience in manufacturing high quality stainless steel commercial catering equipment

Corsair is able to meet the ever increasing demands and expectations of clients and already enjoy preferred supplier status with a number of leading Companies in the hospitality industry.

Solutions for every commercial kitchen....

Corsair Engineering aims to offer competitive project pricing whilst maintaining the highest quality to ensure your kitchen is fully compliant with current legislation.

All canopies and ductwork systems are designed and manufactured to meet the requirements of HVCA/B&ES Specifications DW/172 for Kitchen Ventilation Systems and DW/144 for Sheet Metal Ductwork, all backed by our ISO 9001 accreditation.

All Corsair canopies are fabricated from Type 304 20g stainless steel with welded corner joints.

Having a wide range of air movement options available, your canopy will be designed to suit your application exactly, all custom manufactured in our British factory.

Overview of products and services

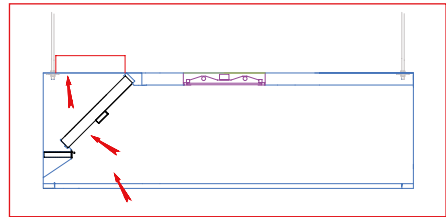
- Full system solutions
- In-house system design and manufacture
- Canopies for kitchens or front of house
- Extract only
- Extract and fresh air combination
- Peripheral extract
- Carbon filters for enhanced odour control
- Noise control
- Dishwasher and Condense canopies
- Service distribution units (fitted out or empty)
- Recirculation system
- Fire suppression systems
- Stainless steel wall cladding
- Gas interlocks
- Remote fresh air supply cubes



Vortex[®] Airstream

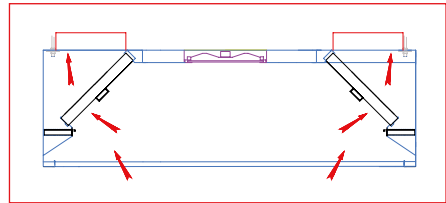
Extract Only

Standard depth canopy, extract only. For use when supply air is being provided remotely or by other means.



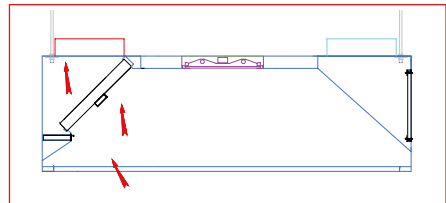
Peripheral Extract

Standard depth canopy, with peripheral extract (filters at the front and rear of the canopy) Ideal for heavy duty cooking loads.



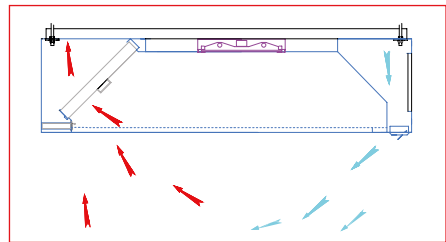
Supply Air

Standard depth canopy, with integral supply air plenum and 'easy fit' removable supply air diffuser (no tools required to maintain)



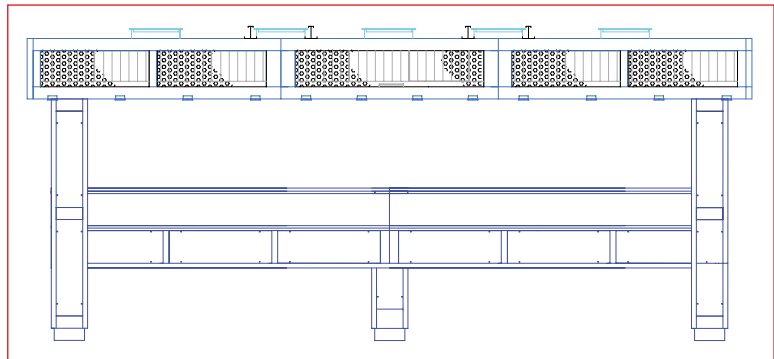
Reduced depth with spot coolers

Reduced depth canopy (for low ceiling applications) fitted with spot cooling jets, for containment and operator comfort.



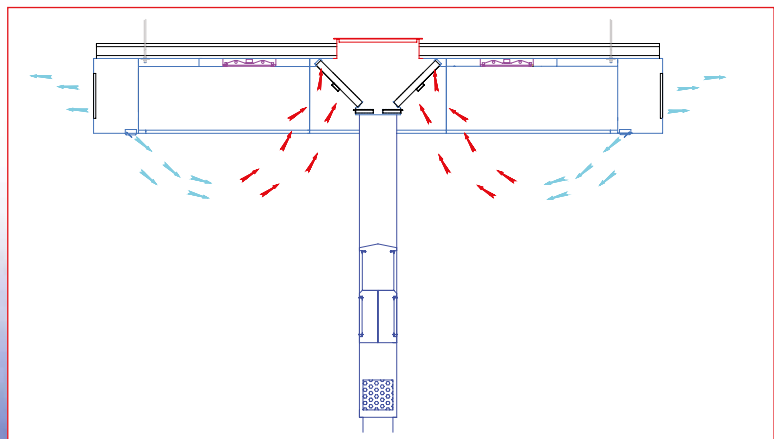
Island Canopy Elevation

Elevation of island canopy showing supply diffusers, spot cooling jets and service distribution units with spine and risers.



Island Canopy Section

Section through island canopy illustrating air movement options and individual compartments of service spine



DART BAR SYSTEMS

The flexibility of modular with the class of custom-built

Making the most efficient use of space and maximising the flow of drinks and profit.

The Workstation Concept

Talking about workstations in bar design may seem dry and impersonal but they are the key to improved customer satisfaction through constant customer contact, fast and personal service and minimal delay in getting the customers what they are there for – a drink!

Workstations are also the key to improved profitability – the more drink you serve, the more money you make.

In any given hotel or nightclub or pub, there will be several different activities taking place behind the bar – serving beer (bottled and draught), making cocktails and mixing drinks, glasswashing etc. If we make each one of these as efficient as possible and as compact as possible, then we have a great opportunity to achieve the highest levels of customer satisfaction with the speed and quality of your service.

Alongside a range of standard sizes and configurations, Corsair's unique design and manufacturing facilities offer custom-built solutions to exactly match your operations.



*Hermitage Bar & Restaurant, Hitchin - Anglian Country Inns
Photo courtesy of Roland Allen, Luton*

Cocktail Stations

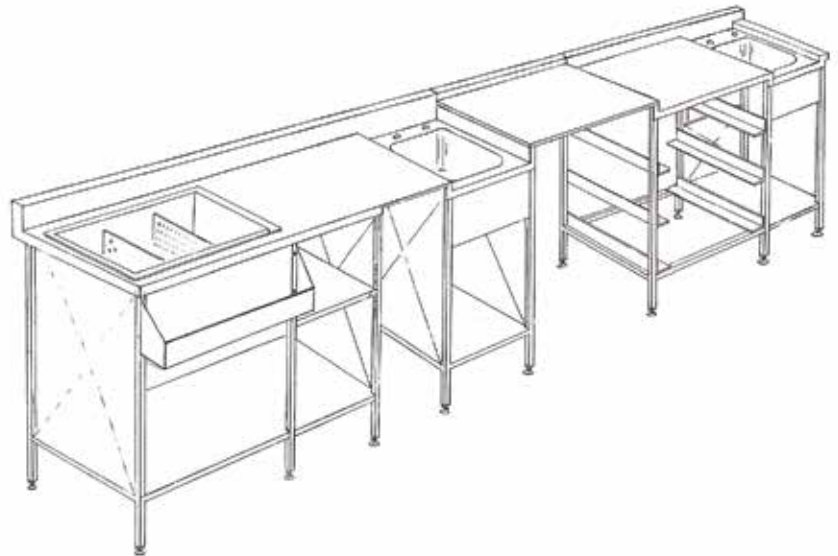
A Cocktail Station generally comprises a work surface, glass storage, a rubbish bin, a blender station and an ice chest with speed rail and easy-to-access condiments to put the finishing touches to the drink. All the items required are with a 1m stretch of the barman.

Whilst offering a range of standard sizes and configurations, we know that no two bars are the same and so have the ability to tailor-make a cocktail station to perfectly meet your needs.

	Model No.	Length (mm)	Shelf Unit (mm)	Ice Chest (mm)	Bin (mm)	Blender Station (mm)
	DCS1700	1700	400	400	400	500
	DCS2100	2100	600	600	400	500
	DCS2500	2500	800	800	400	500
	DCS2700	2700	1000	800	400	500



Hermitage Bar & Restaurant, Hitchin - Anglian Country Inns
Photo courtesy of Roland Allen, Luton



Beer Stations

If serving primarily draught beer, the Beer Station is obviously about glass storage and the speed of access for the customer, but also about the need to accommodate the beer pumps and a good drainage facility for the drips and spills.

If serving bottled beers, then there is the additional need for access to bottles without always turning your back on the customer. The best way to achieve this is to incorporate a top-loading bottle cooler into the underbar run.

	Model No.	Length (mm)	Perforated Top Shelf Unit (mm)	Recessed Beer Station (mm)	Shelf Unit (mm)
	DBS1800	1800	600	600	600
	DBS2000	2000	600	800	600
	DBS2400	2400	800	800	800

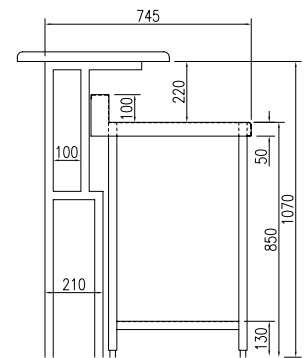
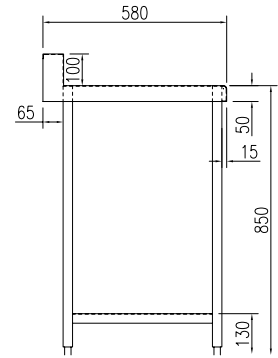
Glasswasher Stations

These are designed to offer an efficient way of using front-loading glasswashers in the bar environment. It is possible to have as much or as little glass storage as you need – on shelves or in glasswasher baskets.

	Model No.	Length (mm)	Sink (mm) (optional cupboard)	Void	Basket Rack
	DBS1100	1100	500	600m Glasswasher with drainer top w/ perforated trays	
	DBS1610	1610	500	600m Glasswasher with drainer top w/ perforated trays	510

Optional Extras

Description
Bar Support - adjustable
Basket Rack 445mm/505mm/555mm
Blender shelf – 450mm
Bottle Opener (incl catcher)
Condiment Set
Cupboard under existing sink - up to 800mm
Drawer – under plain worktop (1/1 GN)
Half-height panels up to 800mm
Ice Chest Cover up to 800mm
Perforated drainer top in place of existing plain top – up to 800mm
Plain Bridge and Bottle Skip – 600mm
Speed Rail – 400mm
Speed Rail – 600mm
Speed Rail – 800mm
Speed Rail – Double 400mm
Speed Rail – Double 600mm
Speed Rail – Double 800mm
Welded-in Ice Chest



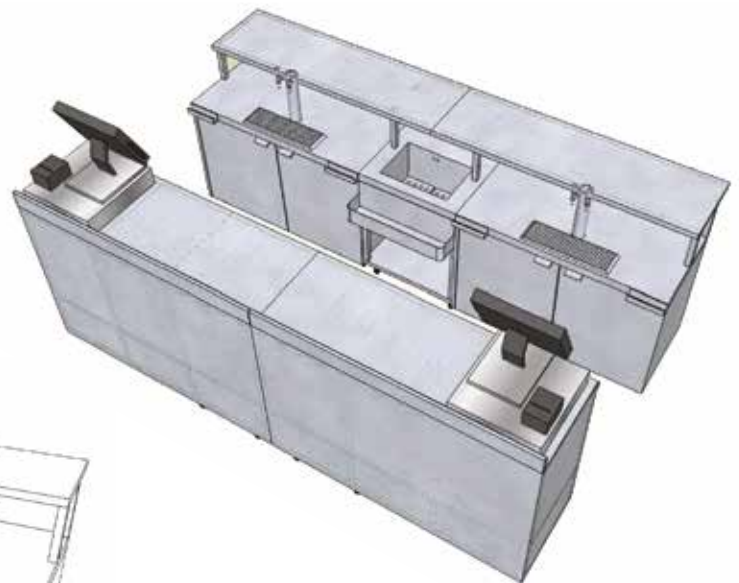
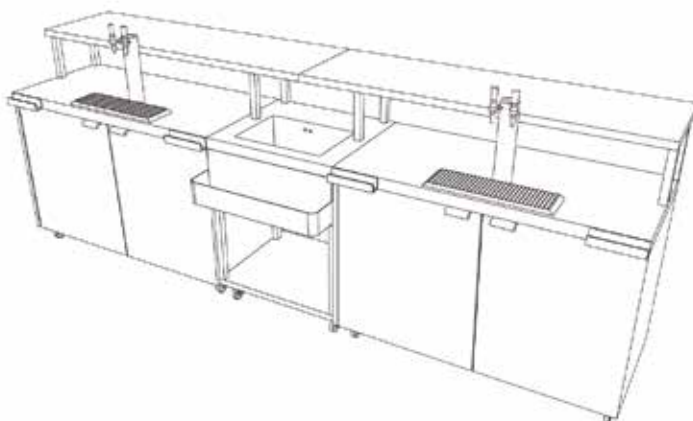
Dart Mobile Bar Solutions

If your main bar is over-crowded or you need to create additional cost-effective serving points, this may be the solution.

Designed to deliver a remote POS, enhance drink sales and profit, we make the bar to suit you and your customers.

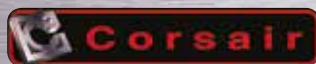
As well as 1-piece mobile bars, we offer a range of modular sections that combine to create an operational bar but dismantle for easy storage and re-location.

Call our design team to discuss your requirements.





CORSAIR



the British choice

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