



## Heavy duty 600 Series – promotional offer

Most 600 series prime cooking equipment available in the UK is of light duty construction and often offers limited power. We want to offer something a little different so we are trialling a range of **heavy-duty 600 Series prime cooking equipment**. To support the trial, we are offering selected items at **special promotional net prices**.

Check out the range benefits...

- Stainless steel construction (1m thick grade 304 hob surfaces)
- High power
- Gas models for use on natural gas or LPG
- Easy to clean
- Adjustable feet
- Consistent 600mm depth and 300mm height
- All items currently in stock at our Tunbridge Wells warehouse



Modular design



### Electric fryers

- Hinging elements
- Single and twin tank models
- Front controls for safe operation
- Stainless steel fryer baskets
- Thermostatic control up to 100 deg C



### Gas fryers

- Tube burners for high efficiency
- High power
- Front controls for safe operation
- Stainless steel fryer baskets
- Thermostatic control up to 100 deg C



#### **Electric boiling tops**

- 2 and 4 plate models
- 180mm, 1.5kW plates
- Fast heat up
- High efficiency
- Deep pressed hob to catch spills



#### **Gas boiling tops**

- 2 or 4 ring models
- High power
- High efficiency burners
- Easy to clean robust pan supports



#### **Griddles**

- Gas and electric models
- 15m thick griddle plate for optimum heat retention
- Smooth, half-ribbed and chrome options
- Fully welded for hygiene and ease of cleaning
- Thermostatic temperature control
- Piezo ignition to gas models
- Temperature range: 50-300 deg C.



#### **Electric pasta cookers**

- Thermostatic control
- Temperature p to 120 deg C
- Individual pasta baskets
- Integral drain



#### **Electric bain marie**

- Wet well design – ideal for delicate foods and sauces
- Integral drain
- GN1/2 + 2 x GN 1/6 pots with lids
- Temperature range: 30 – 90 deg C



### Work tops and pedestals

- To complete your unique cooking suite

### Specifications and promotional prices

Please call us on 01892 543222 to check current stock availability.

Code	Description	Type	Power (kW)	Width (mm)	Net price
RG6S100E	Bain marie	Electric	1.5	400	£122.00
RG6K100G	Boiling top with 2 burners	Gas	2 x 3.25	400	£150.00
RG6K100E	Boiling top with 2 round plates	Electric	2 x 1.5	400	£144.00
RG6K200G	Boiling top with 4 burners	Gas	4 x 3.25	600	£229.00
RG6K200E	Boiling top with 4 round plates	Electric	4 x 1.5	600	£202.00
RG6F200E	Fryer - twin tank, counter top	Electric	15	600	£392.00
RG6F100E	Fryer, counter top	Electric	7.5	400	£233.00
RG6F100G	Fryer, counter top	Gas	6	400	£408.00
RG6I220G	Griddle, counter top - half-ribbed	Gas	7	600	£318.00
RG6I100G	Griddle, counter top - smooth	Gas	6	400	£228.00
RG6I200G	Griddle, counter top - smooth	Gas	7	600	£283.00
RG6I100E	Griddle, counter top - smooth	Electric	3.6	400	£243.00
RG6I200E	Griddle, counter top - smooth	Electric		600	£278.00
RG6I200G-C	Griddle, counter top - smooth chrome	Gas	7	600	£324.00
RG6M100E	Pasta cooker c/top	Electric	4.5	400	£262.00
RG6M200E	Pasta cooker c/top	Electric	9	600	£444.00
RG6ST100	Pedestal	Neutral		400	£86.00
RG6ST200	Pedestal	Neutral		600	£97.00
RG6T100N	Work top	Neutral		400	£64.00
RG6T200N	Work top	Neutral		600	£67.00

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