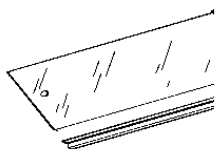
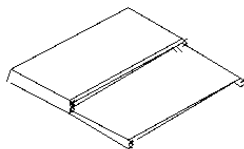


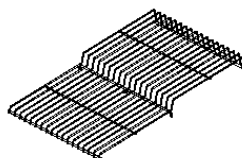
# Counter Options, Accessories & Finishes



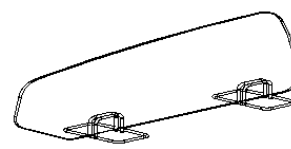
Acrylic rear sliding doors



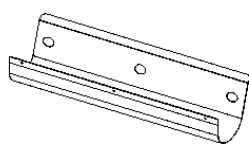
2 step deck, in stainless steel



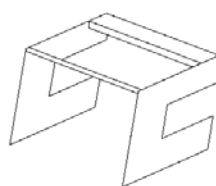
2 step deck, wire



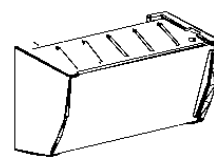
Movable product divider



Paper Bag Holder

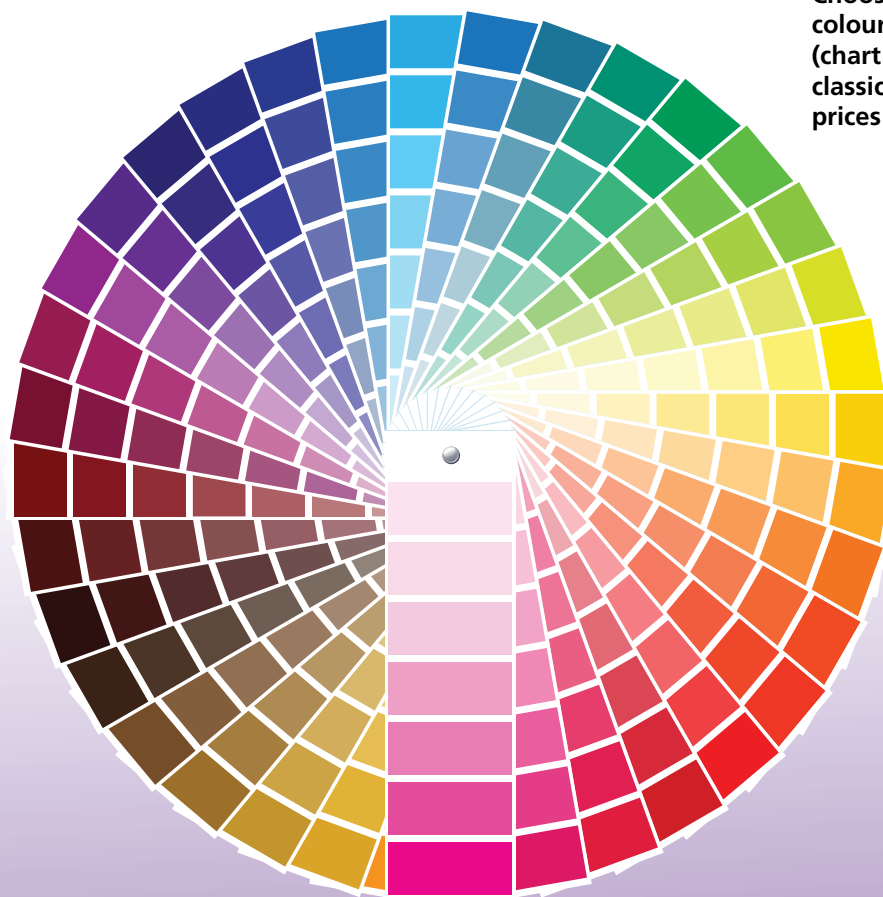


Paper Roll Holder



Knife Holder

## Lacquer Décor Finishes



Choose the RAL colour of your choice (chart used is classic RALK7, prices may vary)

# Counter Options, Accessories & Finishes



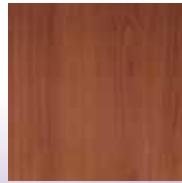
## Laminate Décor Finishes (Prestige, Passion Lux, Simply, Vista, Tradition, Seaside & Kubo)



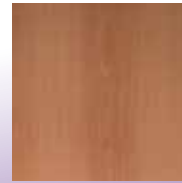
Dark Oak



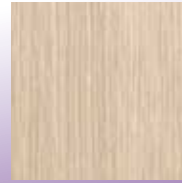
Walnut



Cherry



Pear



Light Oak



Birch

## Natural Wood Veneered Finishes (Lucis & Tradition)



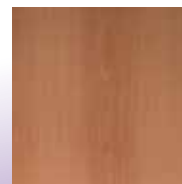
Dark Oak



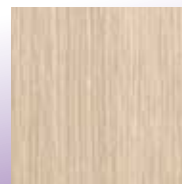
Walnut



Cherry



Pear

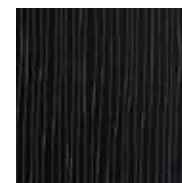


Light Oak



Birch

## Simply Laminate Decor Finishes



Black



Cashmere



Cassis



Lime



Orange

## Worktop and Skirting Finishes



Estremoz Médio  
marble



Stainless Steel



Rosa Monção  
granite ref. 1



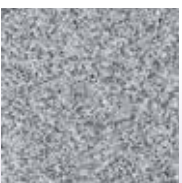
Preto Nacional  
granite ref. 2



Rosa Porrinho  
granite ref. 2



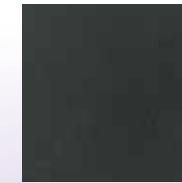
DC Azul  
granite ref. 1



Pedras Salgadas  
granite ref. 1



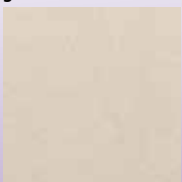
Preto Impala Médio  
granite ref. 3



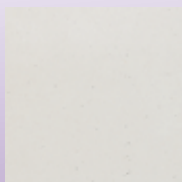
Black Zimbabwé  
granite ref. 4



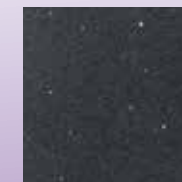
Verde Oliva  
granite ref. 4



Creme Minerva  
composite ref. 5

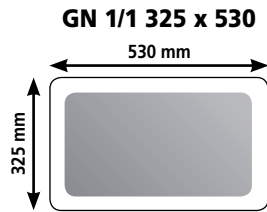


Branco Zeus  
composite ref. 6

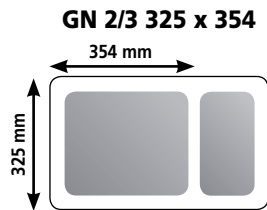


Stellar Black  
composite ref. 6

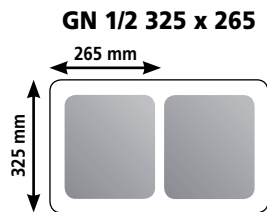
# Stainless Steel Pans, Lids & Support Bars



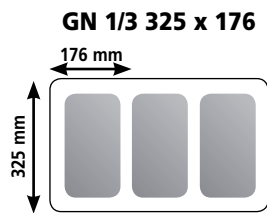
Item	Depth mm	Part Number	List Price
GN 1/1-20	20	ZI-7511/20	£15
GN 1/1-40	40	ZI-7511/40	£15
GN 1/1-60	60	ZI-7511/65	£15
GN 1/1-100	100	ZI-7511/100	£20
GN 1/1-150	150	ZI-7511/150	£30
GN 1/1 - 200	200	ZI-7511/200	£45
GN 1/1 Lid	-	ZI-7511/530	£16



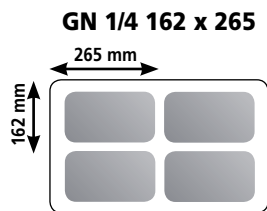
Item	Depth mm	Part Number	List Price
GN 2/3 - 20	20	ZI-7523/20	£9
GN 2/3 - 40	40	ZI-7523/40	£10
GN 2/3 - 65	65	ZI-7523/65	£13
GN 2/3 - 100	100	ZI-7523/100	£19
GN 2/3 - 150	150	ZI-7523/150	£25
GN 2/3 Lid	-	ZI-7523/325	£14



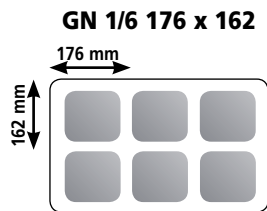
Item	Depth mm	Part Number	List Price
GN 1/2 - 20	20	ZI-7512/20	£8
GN 1/2 - 40	40	ZI-7512/40	£8
GN 1/2 - 65	65	ZI-7512/65	£9
GN 1/2 - 100	100	ZI-7512/100	£11
GN 1/2 - 150	150	ZI-7512/150	£18
GN 1/2 - 200	200	ZI-7512/200	£30
GN 1/2 Lid	-	ZI-7512/325	£9



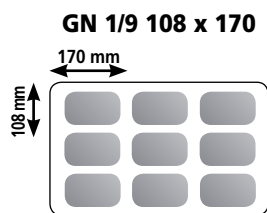
Item	Depth mm	Part Number	List Price
GN 1/3 - 20	20	ZI-7513/20	£7
GN 1/3 - 40	40	ZI-7513/40	£7
GN 1/3 - 65	65	ZI-7513/65	£7
GN 1/3 - 100	100	ZI-7513/100	£10
GN 1/3 - 150	150	ZI-7513/150	£15
GN 1/3 - 200	200	ZI-7513/200	£24
GN 1/3 Lid	-	ZI-7513/325	£6



Item	Depth mm	Part Number	List Price
GN 1/4 - 65	65	ZI-7514/65	£5
GN 1/4 - 100	100	ZI-7514/100	£8
GN 1/4 - 150	150	ZI-7514/150	£13
GN 1/4 - 200	200	ZI-7514/200	£18
GN 1/4 Lid	-	ZI-7514/265	£5



Item	Depth mm	Part Number	List Price
GN 1/6 - 65	65	ZI-7516/65	£5
GN 1/6 - 100	100	ZI-7516/100	£7
GN 1/6 - 150	150	ZI-7516/150	£10
GN 1/6 - 200	200	ZI-7516/200	£13
GN 1/6 - Lid	-	ZI-7516/176	£4



Item	Depth mm	Part Number	List Price
GN 1/9 - 65	65	ZI-7519/65	£4
GN 1/9 - 100	100	ZI-7519/100	£5
GN 1/9 Lid	-	ZI-7519/176	£3

Item	Depth mm	Part Number	List Price
<b>GN SUPPORT BARS</b>			
1/1 GN	530	ZI-7007530	£6
1/2 GN	325	ZI-700325	£4
<b>NAPOLI PANS (5 Litre)</b>			
Napoli Pan		ZI-7020/120	£24
Acrylic Lid		ZI-7022/360	£9

# Recommended Temperature Guide

(refers to product core temperature)

Please note apart from Blast Chillers & Freezers, all refrigerated storage and display cabinets are holding cabinets, i.e. designed to store or display pre-chilled or pre-frozen foods only. Heated display cabinets are designed to hold pre-heated foods.

Display cabinets are designed for short-term display of foods, after service, chilled food should be moved to a chilled storage cabinet.

## Temperature Guide

<b>Hot Foods</b>	65°C (minimum 63°C)
<b>Chilled Foods</b>	3 / 5°C (maximum 8°C)
<b>Fresh Meat</b>	-2 / +2°C
<b>Fresh Fish</b>	-1 / +1°C*
<b>Frozen Foods</b>	-18 / -22°C
<b>Soft Scoop Ice Cream</b>	-12 / -18°C (depends on type of ice cream)
<b>Wrapped Ice Cream</b>	-20 / -24°C
<b>Cans &amp; Bottled Beverages</b>	Personal choice (generally 1 / 10°C)
<b>White Wine</b>	Personal choice (generally 4 / 12°C)
<b>Red Wine</b>	Personal choice (generally 14 / 20°C)

\* Only specific cabinets also controlling humidity and are designed to resist corrosion

The above are given for guidance only.

For further details contact the Food Standard Agency [www.food.gov.uk](http://www.food.gov.uk)



# For best results from refrigeration equipment

Pre-ordering; ensure that the specification meets your requirements and that the chosen equipment will both fit the space available and will go through all doorways. If we are delivering to site, please advise any obstructions, steps etc and any parking restrictions.

On delivery, carefully check the item(s) before accepting and signing for them.

Unpack carefully and retain packaging until you are satisfied. Sometimes small parts are included and can be accidentally thrown away.

Position and level the equipment. This is particularly important with Serve-Over counters and Multidecks as defrost water needs to drain away. If the cabinets require installation or building, ensure you understand how to install or use our installation service.

Refrigerated cabinets should not be placed close to a heat source, for example cooking range or in direct sunlight. The last point is especially important for display cabinets. If necessary consider using an external blind or awning to reduce the sunlight.

With all open cabinets, avoid placing in cross draughts. These can be from open doors or windows, fans or air conditioning systems. If this is not possible, consider plastic strip curtains on Multidecks or rear doors to Serve-Over Counters.

All cabinets require the hot air produced to escape. Ensure that there is sufficient ventilation at all times, especially at night if doors are closed.

Do not set the controller at too low a temperature, not only will this increase running costs, but can also cause the cabinets to ice up. If this happens, temperatures will actually rise. If this happens, switch the cabinet off, allow to defrost overnight and then switch on and set the temperature higher.

Please note, all refrigerated cabinets except Blast Chillers and Freezers are designed to only take pre-chilled or pre-frozen foods and maintain the temperatures, trying to cool warm, even ambient foods, will have an adverse effect on the other product and also the refrigeration equipment. If you need to chill or freeze foods, use a Blast Chiller / Freezer. In addition Serve-Over Counters are designed to hold and display foods during the day and should be removed to storage cabinets or coldrooms overnight.

All Valera Multidecks include night blinds, these save energy and should be used. However, please note that they are sprung loaded and must not be simply released, but allowed to retract gently to avoid the recoil spring being damaged.

Clean the condensers regularly, as a minimum once every 3 months. Certain locations may require more frequently. We recommend that all cabinets are covered by a Planned Preventative Maintenance contract (PPM). By regularly cleaning the condensers and checking over the operation of the cabinet, you will reduce running costs, increase the life of the equipment. By not having a PPM contract in place, you may also invalidate the warranty.

Finally, read the Care and Use manual supplied with every cabinet and ensure your staff are aware of its contents.



# Additional Services

## DELIVERY

Delivery is included to UK mainland sites (Up to the M8 Motorway), and includes off loading only. For small equipment, we will normally take it into the site (ground floor, subject to sufficient, clear level access). For larger items or sites with access difficulties, i.e stairs, we can supply additional staff and equipment if request at the time of order (at extra cost), alternatively, the supplying dealer can supply the additional staff. When placing orders, please confirm there is suitable unloading area for our lorry.

Delivery is during our normal working hours  
Monday – Friday, 08.00 – 17.00

For Out of Hours or guaranteed delivery times – POA

Unpack, Position and Plug In, (stand alone products)

Undercounter cabinets	£25.00
Single door service cabinets	£50.00
Double door service cabinets, Multidecks & Serve-Overs up to 1.50m	£65.00
Multidecks & Serve-Overs over 1.51m Over 2.4m	£95.00 £POA
<b>For Collection Disposal of old/ existing equipment</b>	<b>£POA</b>

## WAREHOUSE SERVICES

Reversing doors (where possible)

**Chillers £50.00**

**Freezers £95.00**

**Fitting Locks (where possible) £50**

**+ cost of lock**

**Fitting customers' own branding POA**

## CABINET INSTALLATION

We now have so many products in our range that require different levels of installation work it would be impossible to include them all here.

For some products we would recommend that only qualified engineers provide the installation we can provide this service when required.

Please call our sales office if you require more information we are here to help and provide you with unrivalled levels of support.

## REMOTE UNITS

Remote units do not include condensing unit, pipework etc and this work should be carried out by a qualified engineer. We can provide this service on request.

## LEASING

We are able to offer lease facilities for your clients. Please contact our sales office with your requirements.

## IMPORTANT INFORMATION ABOUT REFRIGERATION CABINETS

Where cabinets feature re-evaporation of defrost water, efficient operation is subject to site conditions... low ambient temperatures or high humidity areas may require the fitting of supplementary heaters (POA).

Please contact our sales office for further details.

\*All capacities quoted are gross unless stated otherwise

\*Unless stated otherwise, maximum ambient temperature 25°C, 60% RH

\*Where colour options are given, these are for guidance only.

## SITE SURVEY

For larger equipment including coldrooms and counter runs or where there is restricted access, a site survey must be completed prior to delivery. We can provide this service for £80 (refundable on receipt of order). Please note Valera cannot be held responsible if information given by others means that the delivery cannot be completed and abortive charges may apply.

## PLANNED PREVENTATIVE MAINTENANCE

We recommend on all refrigeration products a planned preventative maintenance contract. Failure to comply may invalidate warranty.