Welcome...

...to the Donegal Hygiene & Catering Catalogue. Based in the beautiful north west of Ireland, we provide catering and hygiene supplies & equipment for a wide range of services and industries including:

- Hotels
- Restaurants
- Bars
- Delicatessens
- Leisure Centres
- Schools & Colleges
- Factories
- Offices
- Retail Sector
- Fishing Industry

Taking great pride in our business, we have built up an enviable reputation for delivering a first rate service to all our customers throughout Ireland and Northern Ireland.

Contact us to see how we can help you with all your catering and hygiene requirements.
3 easy ways to order

+353 (0)74 95 32092

sales@donegalhc.com

www.donegalhc.com

4 easy ways to pay

CREDIT/DEBIT CARD
We accept all major credit and debit cards.

BACS
Electronic Bank transfer can be arranged.

CHEQUE
Make cheques payable to Donegal Hygiene and Catering Ltd and post to Donegal Hygiene and Catering Ltd, Derrybeg, Letterkenny, Co Donegal.

MONTHLY CREDIT ACCOUNT
For regular customers, we can open a monthly credit account, payable by direct debit. All applications would be subject to status and clearance.

● All prices correct at time of going to print.

DHC Marketing: Mairead Kelly, Annette McLaughlin

Design and Production: Mitchell Davies Design

Photography: © Mairead Kelly, Shutterstock, Utopia, Merrychef, Lincat, Victorinox, Convotherm, CFE, Tork, Bay West

www.donegalhc.com
Catering Equipment
Salamander Grill

C59
W900(cm)xD422xH450
Power: 30,000 BTU (8.8Kw) Rack Size 1890cm²
Connection 1/2” BSP
Ship weight 69Kg €1949.00

Soup Kettle

100054 W360(cm)xD400 Power: 2Kw €89.00

Kebab Gas Grill

KgB40SN - KgB40SL W590(cm)xD676xH1080
Power: 49,000 BTU (14.4Kw) Rack Size 1890cm Weight 39Kg €799.00

All prices exclusive of VAT

DONEGAL HYGIENE AND CATERING LTD
www.donegalhc.com
Reliable high performance prime cooking equipment

Oven ranges are at the heart of larger commercial kitchens. OPUS 700 oven ranges are robust, durable, incredibly reliable and stylish too. Choose from a wide range of gas, electric and dual fuel models. Separate boiling tops are available for counter top use or as boiling tables with optional floor stands.

**OPUS 7002 N/P**

Gas Open Top Oven Ranges
- Powerful 6.8kW (OG7001) and 9kW (OG7002) ovens
- Double insulated doors, side and back panels mean safe operation, efficiency and economy
- Four shelf positions offering greater versatility
- Precise thermostatic control from 120°C to 280°C
- Vitreous enamelled oven liners, removable floor plate and shelf supports for easy cleaning
- Powerful hob burners give true high speed cooking with controllability even at low temperature cooking
- Full depth dished hob top for ease of cleaning
- Heavy-duty cast iron twin pan supports - robust and durable
- Low-level flue to allow use of the complete hob top, with optional flue extension for uniform appearance in suites

### Essential Facts & Figures

<table>
<thead>
<tr>
<th>Model</th>
<th>Oven</th>
<th>Hob</th>
<th>Total power kW</th>
<th>Rating per hob burner kW</th>
<th>Oven rating kW</th>
<th>Width (mm)</th>
<th>Oven internal dimensions HxWxD (mm)</th>
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<tbody>
<tr>
<td>OG7001/N</td>
<td>Gas</td>
<td>4 gas open burners</td>
<td>31.2</td>
<td>106,500</td>
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**CATERING EQUIPMENT**

For a complete list of products, visit www.donegalhc.com

---

### Machine Steel Plate Griddles

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>Power</th>
<th>Type</th>
<th>Capacity</th>
<th>WT</th>
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<tbody>
<tr>
<td>GS3</td>
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<td>GS6/T</td>
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<td>GS7</td>
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### Fryer (Counter Top) Twin tank

<table>
<thead>
<tr>
<th>Model</th>
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### Fryer (Counter Top) Twin tank

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### Machine Steel Plate Griddles

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<thead>
<tr>
<th>Model</th>
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<th>Capacity</th>
<th>WT</th>
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<tr>
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### Gas Chargrill

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<th>Power</th>
<th>Type</th>
<th>Capacity</th>
<th>WT</th>
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<tbody>
<tr>
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<tr>
<td>CG6/P</td>
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<td>7.5 kW</td>
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### Chip Scuttle With overhead gantry

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### 6 Burner Gas Range (Legs at rear)

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### 6 Plate Electric Range (Castors at rear)

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<th>WT</th>
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<tr>
<td>SLR9/P</td>
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<td>16.5 kW</td>
<td>Electric</td>
<td>Oil Cap 9L</td>
<td>95</td>
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*For all Lincat prices, call us on +353 (0)74 9532092*

All prices exclusive of VAT

**DONEGAL HYGIENE AND CATERING LTD**
Burner Boiling Top

HT3/P  W30(cm)xD60xH30.5
Power  9 kW  Gas  WT 16

HT6/P  W60(cm)xD60xH30.5
Power  18 kW  Gas  WT 28

HT9/P  W90(cm)xD60xH30.5
Power  27 kW  Gas  WT 40

Filter-Flow Automatic Water Boiler

EB3F  W29(cm)xD46.5xH65.2
Power  3 kW  Rapid draw off — 9Ls (16 pints, 60 cups)  WT 15
Output per hour — 35Ls (55 pints, 205 cups)

EB4F  W29(cm)xD46.5xH65.2
Power  4.5 kW  Rapid draw off — 9Ls (16 pints, 60 cups)  WT 15
Output per hour — 45Ls (79 pints, 300 cups)

Standard Bains Marie models

P682  W90(cm)xD67xH90
Internal usable dimensions W83 x D54 x H44
Power  2.6 kW  1/1GN size 2  WT 90

P683  W112.5(cm)xD67xH90
Internal usable dimensions W102 x D54 x H44
Power  2.8 kW  1/1GN size 3  WT 112

P684  W145(cm)xD67xH90
Internal usable dimensions W135 x D54 x H44
Power  4 kW  1/1GN size 4  WT 135

P685  W177.5(cm)xD67xH90
Internal usable dimensions W165 x D54 x H44
Power  5.2 kW  1/1GN size 5  WT 161
We are the main agents across Ireland for the great range of cookers from Merrychef. Please visit www.merrychefireland.com

**eikon™**

is for easy – from cooking professionals to anyone, anytime and any place.

An appliance to suit all tastes.

Appliances in the eikon™ range boast ultra-short cooking times, ultra-high energy efficiency and very easy to use with easyToUCH™ Touchscreen. There is an appliance to suit your individual requirements.

Enjoy these benefits:

**Easy to use**
- Pictorial easyToUCH™ screen technology
- MenuConnect® software enables instant USB menu updates
- Monitored filter design for ease of daily maintenance

**Guaranteed perfect results every time**
- Precise power levels to cook the most delicate products
- Programmes downloaded across multiple outlets via USB memory stick

**Reduced queuing and service times**
- Increase speed, service, quality and freshness
- Four heating technologies (convec ted heat, Planar Plumes, impingement air and microwave energy)
- Cooks up to 15x faster (than traditional cooking methods)

**Improved safety**
- The cool-to-touch oven means food heats quickly while the outside stays cool

**Cost effective**
- Cooking to order reduces waste
- Latest catalyst technology eliminates grease and reduces cook odours, avoiding the need for separate extraction and ventilation systems

**Minimise lifetime operational costs**
- Now available on energy efficient standby mode
- Reduced installation cost – with plug & play capability
- Reduced training times – with eikon™ driven controls
- Easy to clean
- In built diagnostics avoid unnecessary service calls
- Ethernet connectivity (optional)

**Rapid Cooking:**
- Express preparation up to 15x faster, crispy and hot
  - eikon™ e2: paninis, pizza slices, toasted
  - eikon™ e4: pizza, flatbreads
  - eikon™ e3: toasted subs in quick service restaurants or kiosks
  - eikon™ e5: pizza, flatbreads or chicken wings in pubs, restaurants, snack bars, service stations, quick service

**Accelerated Cooking:**
- Up to 5x faster
  - eikon™ e3: Tasty convenience food or snacks in shops, bakeries, small restaurants, or snack stands
  - eikon™ e5: From high quality steaks and pies to batches of jacket potatoes and fish dishes, in larger restaurants and snack bars, pubs, bars, hotels, canteens/food counters or for caterers
Versatility, speed, and energy efficiency at the touch of an icon.

Cook faster and save power with the energy efficient e3. The e3 is ideal for crispy, tempting baguettes, croissants, snacks and toasted sandwiches. With its particularly compact design and up to 5x faster preparation times, its three different cooking levels make it the ideal solution for power saving yet fast cooking and baking.

eikon™ e3 – the perfect solution for:

✱ Shops
✱ Bakeries
✱ Smaller restaurants
✱ Butchers with lunch specials
✱ Snack stands

*eikon™ e3 – perfect for the following dishes (examples):

✱ Breakfast pastries
✱ Baguettes and rolls
✱ Batches of breakfast items
✱ Toasted sandwiches

*eikon™ e3 – enjoy these benefits:

✱ Simple operation with easyToUCH™ Touchscreen control
✱ Up to 5x faster preparation times
✱ Download recipes via the USB port
✱ Cooking carousel for even browning
✱ Ventless option available
Need to produce lightning fast, crispy, hot food? Look no further than our easily-programmed, energy efficient eikon™ e4. It combines the advantages of microwave and hot air impingement technology for extremely quick cooking with outstanding, repeatable food quality, even for large quantities. You can prepare your meals and ingredients to perfection up to 15x faster.

eikon™ e4 – the perfect solution for:
✱ Hotel
✱ Quick Service Restaurants
✱ Bars
✱ Restaurants
✱ Snack bars
✱ Service stations

eikon™ e4 – perfect for the following dishes (examples):
✱ Pizza
✱ Wraps and Flat Breads
✱ Toasted Subs

eikon™ e4 – enjoy these benefits:
✱ Simple operation with easyToUCH™ Touchscreen control
✱ Up to 15x faster preparation times
✱ Download recipes via the USB port
✱ Rapid cooking with high quality repeatable results
✱ Ventless operation
✱ Also perfect for preparing egg white dishes

For all Merrychef prices, call us on +353 (0)74 9532092
Maximum performance in minimum space

The compact combi steamer to suit all requirements

The combi steamers in the mini series are perfect kitchen all-rounders that you can use for roasting, grilling, steaming, au gratin cooking, convenience deep-frying, baking and regenerating. With a width of only 51.5cm, they fit in any kitchen.

Our tough appliances offer unbeatable durability and provide all functions you need in today’s kitchen:

✱ Press&Go – Perfect results at the touch of a single button
✱ easyTouch™ touchscreen control panel gives the ultimate in user-friendliness
✱ ecoCooking
✱ Flexible plating rack
✱ Tough door rotary lever lock with door-close function
✱ Antibacterial door handle for added hygiene
✱ Double glass safety door
✱ The disappearing door for more space and safety at work.
✱ Multipoint core temperature sensor
✱ Space-saving fitting option

Vegetables fresh & crunchy
Fresh vegetables well-cooked in a mini. Healthy steaming retains vitamins, nutrients and fresh colours.

Gratins, pizzas and snacks
6 pizzas in only a few minutes is no problem even for the smallest mini. They will be delicious and crusty every time thanks to the Crisp&Tasty clima function!

Bread and artisan bakery
Up to 24 baguettes can be baked at the same time in the mini. Danish pastries cooked from fresh or frozen in handmade quality.
Light or rich, crisp or juicy – it’s always delicious with a mini...

Fish and seafood
The ingenious Convotherm biosteam cooking programme allows you to cook fillets of fish and at the same time fish and vegetables in one cooking chamber without flavour transfer.

Meat and grilled products
Grill cutlets in only a few minutes! Juicy steaks are cooked with appetising grill stripes and an authentic grilled look with the special Convogrill grid. The mini also offers overnight cooking – it works around-the-clock for you!

Desserts and cakes
The Convotherm mini is incredibly versatile when it comes to sweet dishes. Bake cakes or pears poached in red wine. A great thing is: With the mini 2in1 you can bake at the bottom and poach at the top at the same time!

FOR ALL CONVOTHERM PRICES, CALL US ON +353 (0)74 9532092
Redefined: clear design meets functionality

**easyDial – the user interface**

EasyDial is the new standard in manual operation. Thanks to the clever design of the easyDial controls you can quickly configure your own cooking profiles. All the functions are available in one level. You can see everything at a glance at all times – even from a distance – on the large brightly-lit digital display with the central Convotherm-Dial (C-Dial) controls. The TriColor indicator ring indicates the current operating status: yellow for “in preparation”, red for “in progress” and green for “ready”.

✱ easyDial regenerating function: regenerate products to their peak level
✱ 99 cooking profiles
✱ C-Dial and TriColor: our new operating philosophy
Large Convection/Bakery Oven

CV0840  W835(cm)xD672xH500
Power 6.4Kw (30 amp connection)  Ship weight 72Kg  €1239.00
Temperature 0 - 300° C

Compact Convection Oven

CV0600 Hi-speed  W595(cm)xD530xH570
Power 2.7Kw plug-in  Ship weight 38Kg  €469.00
Temperature 50° C - 250° C

Microwave Oven

21-AT  W550(cm)xD458xH309
Output 1000 Watt  Ship weight 20Kg  €499.00

24-AT  W520(cm)xD470xH335
Output 1900 Watt  Ship weight 36Kg  €1169.00

All prices exclusive of VAT

For a complete list of products, visit www.donegalhc.com
### Professional Pizza Ovens

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>Power</th>
<th>Weight</th>
<th>Price</th>
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<tbody>
<tr>
<td>SP6666</td>
<td>W980(cm)xD815xH415</td>
<td>4.7Kw (30 amp)</td>
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<td>CD6262</td>
<td>W920(cm)xD820xH780</td>
<td>10Kw (2x30 Amps)</td>
<td>155Kg</td>
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### Stainless Steel Stand

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<td>CD12282 (CD9262)</td>
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### Pizza Former

<table>
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<th>Price</th>
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<td>DSA310-TG</td>
<td>W440(cm)xD365xH640</td>
<td>300mm Pizza</td>
<td>27Kg</td>
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### Stick Blender

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<td>W82(mm)xL550</td>
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### Samsung Microwave Oven

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>Output</th>
<th>Weight</th>
<th>Price</th>
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<tr>
<td>MIC004</td>
<td>W550(cm)xD458xH309</td>
<td>1850 Watt</td>
<td>20Kg</td>
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All prices exclusive of VAT.
CATERING EQUIPMENT  Mixers/Slicers

22 Litre Planetary Mixer
SP22HI  W57(cm)xD56xH91
Power 13 Amp plug  Shipweight 120Kg  €2200.00

20L Planetary Mixer B20F
MIXER003  W500(cm)xD600xH780
Power 1.1 KW  Shipweight 107Kg  €1345.00

Food slicer
FS300  Blade 12” (300mm)
Power 13 Amp plug (420W)  Ship weight 26Kg  €699.00

Food slicer
FS250  Blade 10” (250mm)
Power 13 Amp plug (320W)  Ship weight 18Kg  €469.00

12” Slicer

10” Slicer

For a complete list of products, visit www.donegalhc.com

All prices exclusive of VAT

DONEGAL HYGIENE AND CATERING LTD

www.donegalhc.com
Crepe Maker

104446 W450(cm)xD510xH160
Power 3 Kw Ship weight 22Kg €599.00

Stock Pot Boiler

1086003S W350(cm)xD510xH180
Power 7 Kw Ship weight 12Kg €326.00

Automatic Water Boilers

T10 W210(cm)xD505xH590mm
Power 2.8 Kw Ship weight 12.5Kg Capacity 3/4" BSP €599.00

Dishwasher Stand

109689 W600(cm)xD570xH450
Ship weight 6.8Kg Capacity 500mmx500mm €160.00
### Microwave Oven Shelf

**MWS**  
W560xD400  €79.00

### Wall Benches including Undershelves

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### Extraction Hood — Standard Canopy

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<thead>
<tr>
<th>SC1250</th>
<th>W1250xD1100xH500</th>
<th>€699.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>SC2000</td>
<td>W2000xD1100xH500</td>
<td>€849.00</td>
</tr>
<tr>
<td>SC3000</td>
<td>W3000xD1100xH500</td>
<td>€1439.00</td>
</tr>
<tr>
<td>SC4000</td>
<td>W4000xD1100xH500</td>
<td>€1639.00</td>
</tr>
</tbody>
</table>

### Condensed Hood for Dishwasher

**DWCH Hood Dishwasher**  
W1000xD1100xH400  €369.00

### Double wall shelves

<table>
<thead>
<tr>
<th>WS900D</th>
<th>W900xD300</th>
<th>€129.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>WS1200D</td>
<td>W1200xD300</td>
<td>€149.00</td>
</tr>
<tr>
<td>WS1500D</td>
<td>W1500xD300</td>
<td>€169.00</td>
</tr>
<tr>
<td>WS1800D</td>
<td>W1800xD300</td>
<td>€189.00</td>
</tr>
</tbody>
</table>

*All prices exclusive of VAT*
Traditional Wash Hand Basin
WHB4  W305(cm)xD270  €89.00

Knee Operated Sink
WHBK  W440 (cm)xD330xH185  €199.00

Janitorial Sink
401618  W510(cm)xD695xH600  500x500ml Basket  Shipweight 51Kg  €379.00

Traditional pre-rinse mixer
AJPR20  H1060(cm)  €279.00
CATERING EQUIPMENT

Sinks/Taps/Washbasins/Dryers

**ATLAS**

### Commercial Sinks

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>Bowl Size</th>
<th>Waste &amp; Overflow</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SBRD1200 &amp; SBLD1200</td>
<td>W1200xD700xH850</td>
<td>W500xD500xH300</td>
<td>48mmxH240</td>
<td>€569.00 Sink Tap</td>
</tr>
</tbody>
</table>

| DBRD1800 & DBLD1800    | W1800xD700xH850  | W500xD500xH300 | 48mmxH290        | €849.00 Sink Tap |

### Cheetah High Speed Hand Dryer

- **Z - 2281W** Painted Steel: €235.00
- **Z - 2281M** Stainless Steel: €285.00

### UD Pro1 S/Steel Hand Dryer

- **HAND004** 2.5kw Nozzle GSQ250: €220.00

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For a complete list of products, visit www.donegalhc.com

All prices exclusive of VAT

DONEGAL HYGIENE AND CATERING LTD
Water treatment for Drinking & Ice

A refreshing cold drink isn’t complete without ice. Freezing water to make ice causes the dissolved minerals in hard water to precipitate and coat the working surfaces. This leads to increased energy costs and poor quality ice. It will also lead to a reduction in ice production and eventually cause equipment breakdown. IX ICE offers a new and ideal opportunity to bring down filtration costs whilst reducing your carbon footprint at the same time. Our IX ICE works with all major brands of flakers and cubers and comes with options for connections.

For fresh, great tasting water. Specifically designed for taste, colour and odour improvement. With 4 stage filtration the IX CARBON water filter is specifically designed to deliver fresh, great tasting water for coffee, tea or drinking water. The IX CARBON provides the perfect filtration product for soft water regions, where scale is not an issue by filtering the water to produce a clear, improvement in the quality of taste, colour and odour. IX CARBON’s silver impregnated Granular Activated Carbon (GAC) combined with a final, additional carbon block further improves quality of water.

Water treatment for Coffee

The IX Filter is the first truly eco-friendly cartridge filter made in Britain, offering Insert Refill Technology to provide a genuinely sustainable and cost effective alternative to mainstream cartridge filters already in the marketplace. For use on traditional and bean-to-cup coffee machines & water boilers, the IX filter offers a comprehensive product in a cost effective, efficient, flexible and stylish package. The IX Filter offers a new and ideal opportunity to bring down filtration costs whilst reducing your carbon footprint at the same time.
### Water treatment for Catering Cooking

**Drain Flow Pumps**

Collects and pumps wastewater from Combi Ovens, up to 100°C water temperature, as low as 40mm from floor.

<table>
<thead>
<tr>
<th>Description</th>
<th>Dimensions (mm)</th>
<th>Input (ltr/min)</th>
<th>Output (ltr/min)</th>
<th>Part no</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small drain pump 40mm for 20 grid</td>
<td>570hx220wx355d</td>
<td>6</td>
<td>11</td>
<td>dps01-40mm</td>
</tr>
<tr>
<td>75mm for up to 19 grid and above. Rational Combi ovens</td>
<td>570hx220wx355d</td>
<td>6</td>
<td>11</td>
<td>dsp01-75mm</td>
</tr>
<tr>
<td>Large drain pump 40mm for over 20 grid. Rational Combi ovens</td>
<td>680hx280wx450d</td>
<td>6</td>
<td>11</td>
<td>dps02-40mm</td>
</tr>
<tr>
<td>Large drain pump 75mm for over 20 grid. Rational Combi ovens</td>
<td>680hx280wx450d</td>
<td>6</td>
<td>11</td>
<td>dps02-75mm</td>
</tr>
</tbody>
</table>

**Mains water booster pumps**

- Booster pump and Idromat, boost mains hot/cold water (No cabinet): 1P01
- Mini booster pump set, boost mains hot/cold water: 340hx205wx390d 1P13
- Booster pump set, boost mains hot/cold water: 490hx275wx450d 1P18

### New Vapour CTU (for steam ovens & other cooking applications)

<table>
<thead>
<tr>
<th>Description</th>
<th>Dimensions (mm)</th>
<th>Capacity (Ltrs)</th>
<th>Part No</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.5mm Drilled 2 port CTU10 Ltr</td>
<td>485hx200dia</td>
<td>8800</td>
<td>VAPOUR-2P-10</td>
</tr>
<tr>
<td>1.5mm Drilled 2 port CTU18 Ltr</td>
<td>545hx263dia</td>
<td>15355</td>
<td>VAPOUR-2P-18</td>
</tr>
<tr>
<td>1.5mm Drilled 2 port CTU23 Ltr</td>
<td>648hx263dia</td>
<td>17914</td>
<td>VAPOUR-2P-23</td>
</tr>
<tr>
<td>1.5mm Drilled 2 port CTU30 Ltr</td>
<td>963hx263dia</td>
<td>29858</td>
<td>VAPOUR-2P-30</td>
</tr>
</tbody>
</table>

### Water treatment for Catering Warewashing

**Automatic cold water timer softeners**

Automatic cold feed water softeners for dishwasher or glasswasher. For bright valve mounted in a moulded cabinet. Capacities based on water hardness of 20% Clarke.

<table>
<thead>
<tr>
<th>Description</th>
<th>Dimensions (mm)</th>
<th>Capacity (ltrs)</th>
<th>Part No</th>
</tr>
</thead>
<tbody>
<tr>
<td>8 Litre Manual Softener</td>
<td>400hx190dia</td>
<td>900</td>
<td>W8</td>
</tr>
<tr>
<td>12 Litre Manual Softener</td>
<td>500hx190dia</td>
<td>1350</td>
<td>W12</td>
</tr>
<tr>
<td>16 Litre Manual Softener</td>
<td>600hx190dia</td>
<td>1800</td>
<td>W16</td>
</tr>
<tr>
<td>20 Litre Manual Softener</td>
<td>900hx190dia</td>
<td>2600</td>
<td>W20</td>
</tr>
</tbody>
</table>

**Automatic hot water timer softeners**

Automatic hot feed water softeners for dishwasher or glasswasher. For bright valve mounted in a moulded cabinet. Capacities based on water hardness of 20% Clarke.

<table>
<thead>
<tr>
<th>Description</th>
<th>Dimensions (mm)</th>
<th>Capacity (ltrs)</th>
<th>Part No</th>
</tr>
</thead>
<tbody>
<tr>
<td>5 Litre Automatic Cold Feed</td>
<td>580hx205wx390d</td>
<td>664</td>
<td>ESTMICRO</td>
</tr>
<tr>
<td>5 Litre Automatic Cold Feed</td>
<td>580hx280wx450d</td>
<td>664</td>
<td>EST</td>
</tr>
<tr>
<td>10 Litre Automatic Cold Feed</td>
<td>680hx280wx450d</td>
<td>1494</td>
<td>E10T</td>
</tr>
<tr>
<td>14 Litre Automatic Cold Feed</td>
<td>720hx280wx450d</td>
<td>2278</td>
<td>E14T</td>
</tr>
<tr>
<td>18 Litre Automatic Cold Feed</td>
<td>735hx280wx450d</td>
<td>2929</td>
<td>E18T</td>
</tr>
<tr>
<td>23 Litre Automatic Cold Feed</td>
<td>800hx280wx450d</td>
<td>3743</td>
<td>E23T</td>
</tr>
<tr>
<td>30 Litre Automatic Cold Feed</td>
<td>1127hx316wx559d</td>
<td>4882</td>
<td>E30T</td>
</tr>
</tbody>
</table>

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All prices exclusive of VAT
For a complete list of products, visit www.donegalhc.com

**Undercounter Glasswasher**

<table>
<thead>
<tr>
<th>Model</th>
<th>W x D x H</th>
<th>Capacity</th>
<th>Baskets</th>
<th>Amps &amp; Speeds</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>AE 40.30</td>
<td>W455mmxD490xH700</td>
<td>2 min wash cycle</td>
<td>2 x 40cm plastic baskets</td>
<td>13 Amp</td>
<td>€1550.00</td>
</tr>
<tr>
<td>AP 50.35</td>
<td>W555mmxD605xH818</td>
<td>1 &amp; 2 min wash cycle</td>
<td>2 x 50cm baskets</td>
<td>13 Amp/25 Amp</td>
<td>€2300.00</td>
</tr>
</tbody>
</table>

**Undercounter Ice Maker**

<table>
<thead>
<tr>
<th>Model</th>
<th>W x D x H</th>
<th>Capacity</th>
<th>Refrigerant</th>
<th>Weight</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SP 50/25</td>
<td>W500mmxD585xH795</td>
<td>Capacity 25Kg</td>
<td>R 404A</td>
<td>55Kg</td>
<td>€1590.00</td>
</tr>
<tr>
<td>KJP 3.0</td>
<td>W365mmxD495xH690</td>
<td>Capacity 10Kg</td>
<td>R 404A</td>
<td>36Kg</td>
<td>€1225.00</td>
</tr>
</tbody>
</table>

All prices exclusive of VAT
### LEVER MIXER TAPS
- 500ML3 Lever Mix Taps: €85.00

### REFRIGERATION
- Upright Fridge Shelves Turbo Air TABS: €28.00
- Upright Shelf Clips Turbo Air TADC Set of 4: €4.00
- Upright Door Seals Turbo Air TADC: €22.00
- Counter Door Seals Turbo Air TADC: €28.00
- GN 1/1 Shelves UGN1S: €18.00
- GN 1/1 Runners UGN1R: €18.00
- GN 2/1 Runners UGN2S: €24.00
- GN 2/1 Runners UGN2R: €18.00
- Unifrost Upright Door Seals: €22.00
- Unifrost Counter Door Seals: €28.00

### REFRIGERATION PARTS
- SAMSUNG SKIAIQ Compressor: €185.00
- SAMSUNG SD182H-L2N Compressor: €170.00
- DANFOSS SC18CLX2 Compressor: €395.00
- ZEL 0F1350A Compressor: €130.00
- DIXELL XR60C Thermostat: €85.00
- BDM BD01/1 Condensor Fan Motors: €25.00

### QUICK RELEASE GAS HOSES
- BS 669-2 Certified
- Restraining cable included
- Heavy duty commercial hose
- 1/2-GH 1/2” 1000mm long: €75.00
- 3/4-GH 3/4” 1000mm long: €85.00
- 1-GH 1” 1000mm long: €140.00

### CONVECTION OVEN ACCESSORIES
- OG6040 Oven Grid 600mmx400mm: €28.00
- OS6040 Oven Tray 600mmx400mm: €44.00

### FRYER BASKETS
- FB Fryer Basket W165xD335xH150: €70.00

### FLY KILLER
- CZP-EP-AT20S: €99.00
- Fly Killer (W288xD165xH256)

### WAREWASHING ACCESSORIES
- BP Booster Pump: €170.00
- DP Drain Pump: €180.00
- DPK Detergent Pump for Warewashers: €120.00
- RP35 35cm Glasswasher Basket: €44.00
- RP38 38cm Glasswasher Basket: €49.00
- RP40 40cm Glasswasher Basket: €57.00
- RP45 45cm Glasswasher Basket: €60.00
- PR45 45mm Plate Rack & Basket: €60.00
- GR50 50mm Glasswasher Basket: €60.00
- PR50 50mm Dishwasher Basket: €60.00

### WATER FILTER
- CFU10 Water Filter 6500 Litres: €279.00
- CS10 Automatic Water Softener 1100 Litres: €499.00
- CS20 Automatic Water Softener 3100 Litres: €849.00