ecoCOOL

REFRIGERATION | AIR CONDITIONING | CATERING

ecoBUY ecoFINANCE ecoRENT

PRODUCT GUIDE FOOD & BEVERAGE SOLUTIONS FOR PROFESSIONALS

COMMERCIAL REFRIGERATION

BEER COOLING

CATERING EQUIPMENT

AIR CONDITIONING





1 Dean St, Kilkenny City, Ireland T: +353 567811047 www.ecoCOOL.ie

EcoCOOL - How can we help you?

Our business success is based on yours. We at Ecocool pride ourselves on our relationships and with over 60 years of combined experience we truly understand the importance of good design, installation and maintenance. If you're considering a new venture, expanding or just replacing a one off piece of equipment we would be delighted to help you make an informed decision about which equipment is best suited to your business.

We specialise in the hospitality industry working with Hotels, Bars, cafes and Restaurants throughout

Ireland. Once we establish your needs & budgets we globally source equipment and solutions accordingly. We regularly work with consulting engineers and interior designers to seamlessly incorporate functional efficient equipment into their design & your vision.

DESIGN

We offer a full design facility for all kitchens, beer cooling systems, ware washing, Air conditioning & Heat Recovery. Contact us today for a no obligation free site survey.

FINANCE: Buy / Finance / Rent

eco BUY

All equipment is priced as per the catalogue excluding vat. All bespoke beer systems, kitchens, stainless steel bars and air conditioning are priced as per site survey. Please contact the office for your free site survey.

TERMS

All goods are our property until paid in full. Full Terms & Conditions are available on request. All prices quoted are exclusive of Vat. Free delivery is offered on all orders over €100. We cannot accept responsibility for goods signed for in good condition on receipt, however we will follow up on any goods signed damaged. All goods to be paid for in full before dispatch. All goods are covered by 12 months parts & labour warranty (unless extended by manufacturer) E&OE prices and specifications are correct at time of print. Manufacture specifications are subject to change without prior notice. 30% restocking charge of goods returned packaged. 50% restocking charge on goods unpackaged. Customer to pay transport costs.

SPARE PARTS

All our equipment is imported with a large spares stock. All our spares are available for next day delivery.

eco FINANCE

Finance packages available for 1, 2, 3, & 4 years on all equipment and A/C systems. Call our office 056 7811047 or email: info@ecocool.ie for details

ecoRENT

Control your cash flow and costs with our fixed cost rental schemes, fully comprehensive maintenance included – contact our office for hassle free equipment management.

WARRANTY

Each piece of your equipment is labelled with a unique serial number. All our equipment carries EU certification. When your equipment is installed we will instruct a member or members of your staff in its operation. We undertake a 12 month warranty period on new equipment.

The warranty does NOT cover the following:

- a) Consumables such as, but not limited to, glass, bulbs, door seals etc.
- b) Items damaged as a result of electrical surges.
- c) Items damaged subject to normal usage such as lime scale, hard water, lack of cleaning we strongly advise people in hard water areas to install a water softener to protect heating elements.
- d) Items damaged by misuse.

Service is provided by our team of experienced technicians. We encourage our customers to take out a preventative maintenance contract and our sales co-ordinator would be happy to discuss this with you for your particular equipment.

NEXT DAY DELIVERY

Next day delivery is available on the majority of our products. This is a door step delivery service only. Cut off time for next day delivery is 12pm.

CONTACT US: email: **info@ecocool.ie** or call: **056 7811047**

REFRIGERATION | AIR CONDITIONING | CATERING

eco RENT

Why Should You Rent?

- · No repair or servicing costs*
- \cdot Minimal capital outlay
- Fixed monthly costs
- · No minimum contract length
- · 100% tax deductible
- Emergency short term rentals available
- * Misuse, non machine fault or wilful damage to the equipment will be charged for. We reserve the right to terminate any rental contract without notice. We will carry out 1 service visit per year for every item of equipment under rental.

Renting Equipment from ecoRENT

Are you considering purchasing equipment such as glasswashers, dishwashers, ice makers, bottle coolers etc? Have you considered renting from ecoRENT, with prices from only ≤ 25 a month? Renting is a cost effective and convenient way to update your equipment as it is 100% tax deductible.

How does Equipment Rental Work?

Once you contact ecoRENT we establish your requirements, offer a quotation and arrange a rental agreement.

eco FINANCE

Why Choose Equipment Finance?

Upgrade your equipment, control your cashflow and grow your business.

We provide leasing facilities to enable you to access the quality of catering equipment that your business needs. Whether a hotel kitchen, bar, restaurant, cafe, bakery or hot counter in your convenience store, we will work with you to help you finance your requirements.

Providing leasing facilities depending on your business requirements and capabilities, we make the process easier.

We can provide finance for :

- · Beer cooling systems
- $\cdot\,$ Cold rooms
- · Air conditioning systems
- Catering & refrigeration equipment
- · Warewashing equipment
- Finance available over 1,2,3 & 4 Years. T&C's apply.

Contact us today to discuss your equipment needs and we will process your application within 48 hrs*. * All leasing agreements are with our third leasing partner and are subject to normal leasing conditions, terms and conditions apply. Contact office for details.

ecoCOOL

REFRIGERATION | AIR CONDITIONING | CATERING

With origins back as far as 1954, **ecoCOOL** specialises in Refrigeration, Air Conditioning and **ecoCOOL** Glycol Beer Cooling Systems. Combining Design, Survey, Install, Back-up Service and Preventative Maintenance, **ecoCOOL** will ensure your installation is suited to your needs and will operate to it's optimum for years to come.

ecoCOOL GLYCOL REFRIGERATION SYSTEM

Designed originally as a draught beer cooling system about twenty years ago, the **ecoCOOL** Glycol System has evolved into a holistic beer system that delivers the best quality product and that can cater for all your other refrigeration products, big or small, such as beer cold rooms, food cold rooms, bottle coolers or wine chilling equipment etc. We create a ring main of $-4^{\circ}C$ (30% glycol, 70% water) liquid, which is pumped to each piece of refrigerated equipment. The equipment is then closely controlled with digital thermostats allowing perfect serving temperatures and precision performance.





DESIGN

Each pub, hotel, or restaurant will have different needs and expectations. We design this system to handle these needs by using the unique **ecoCOOL** Glycol tank with inbuilt Brazed Heat Exchangers. We then select highly efficient outdoor compressor motors to operate the tank. The uniqueness of our plate system also creates multiple dispense temperatures allowing every ice beer, lager, stout or ale to be served to perfect brewery standards.



Most importantly, we can then capture the water heat from the compressors to provide FREE HOT WATER.



1. Glycol taps and plates



2. Glycol Tank & Manifold



3. Beer Cold room





4. Food Cold Room



7. Heat Recovery Tank

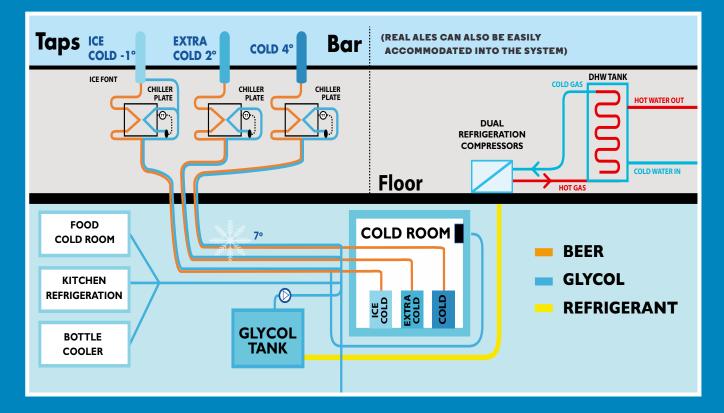
Free hot water!



6. Air cooled compressors



5. Glycol Bottle Cooler





Advantages of the ecoCOOL Glycol System

Improved Beer Quality

Because we chill at point of dispense with the Lancer chiller plate, we ensure PREMIUM QUALITY at a range of temperatures from 0° C to + 6° C.

Reduced Energy Costs

With correct design and installation, energy consumption will be reduced dramatically, from anywhere between 40% to 60% depending on the site.

3

Reduced Beer Waste

On pouring beer waste, the **ecoCOOL** Glycol System will reduce waste to approximately 0.5%! Recommended line cleaning would be a cycle of approximately four weeks.

Free Hot Water

We can transfer the heat generated by the external compressors into FREE HOT WATER up to 50°C!

Brewery Approved

The system has been approved for Grant Aid in the R.O.I. by all leading Irish Breweries and a specification has been written by the Irish Brewers Association and **ecoCOOL**.

6

8

Maintenance Reduction

By removing multiple compressors, refrigeration maintenance costs will be greatly reduced.

Noise, Heat and More Undercounter Space

Undercounter Space Removing ancillary coolers under bars and with no motors in your bottle coolers, noise & heat will not be an

issue whilst also providing more undercounter space.

World Renowned Technology

Lancer have been providing top quality beer dispense equipment for decades and with **ecoCOOL's** expertise in design and installation, you can rest assured that you have the best system technologically available.

eco STAINLESS

Modular stainless-steel bar interiors for the perfect finish.

Ecocool have been designing & manufacturing stainless steel bar interiors for over 15 years. Our expertise and experience in bespoke bar design has culminated in the Ecostainless range of simple, easy to install, modular stainless-steel units.



Three easy steps to a beautiful, easy to use, hygienic, life time bar interior:

STEP 1

Establish the length of your new or existing bar, e.g. bar is 4.1m in length.

STEP 2

Layout your essential sections e.g. PREP1200 + RAC1120 + S/S VOID600 + RAC1120 = 4040mm bar - total delivered cost €2,700 + vat. STEP 3

Contact the office for delivery & quote for any additional bespoke piece you require to complete your bar fitout, e.g. if your bar is 4850mm in length, we will make you a special 810 mm unit.

Model	Stainless Steel Unit Description	L (mm)	D (mm)	H (mm)	Price €	
RAC 580	3 TIER GLASS STORAGE UNIT (3 BASKETS)	580	600	850	€635.00	
RAC1120	3 TIER GLASS STORAGE UNIT (6 BASKETS)	1120	600	850	€775.00	
ICE 700	INSULATED ICE WELL	700	600	850	€825.00	
PREP1200	LARGE BOWL SINK WITH DRAINER & GLASSWASHER VOID	1200	600	850	€695.00	
S/S VOID 600	STAINLESS STEEL TABLE WITH SKIP VOID	600	600	850	€455.00	
SPEED 700	STAINLESS STEEL SPEEDRAIL	700	250		€170.00	
DRIP 800	S/S DRIPTRAY 800	800	200	30	€155.00	
DRIP 1000	S/S DRIPTRAY 1000	1000	200	30	€170.00	

Bespoke:

Entire bespoke bars, kitchens and all stainless-steel tables & canopies made to order. Please contact office for details & site surveys.

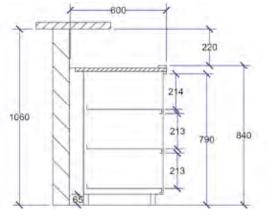
Optional Extras:

Polished perforated stainless-steel tops €85 per 600mm sections

Notes:

All units complete with 80mm splashback, gables, adjustable legs, delivered, plus VAT etc Overall height including backsplash 930mm. All measurements in mm.



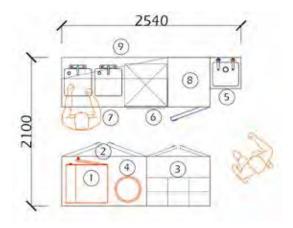


The Chefless Kitchen

Take the difficulty out of entering the food business.

- Create a simple menu
- Use quality ingredients
- Deliver consistent food quality with an accelerated, pre-programmed oven
- Enter the food business for less than €9,000. Finance packages available (See layout below)
- Expand your offering once you're up and running





Merrychef eikon™ e3

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

Perfect for the following dishes:

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

Enjoy these benefits:

- Simple operation with easyToUCH[™] Touchscreen control
- Up to 5 x faster preparation times
- Download recipes via the USB port
- Cooking carousel for even browning
- Ventless option available

ltem	Model	Description	Width mm	Depth mm	Height mm
1	Merrychef e3	Accelerated Oven	600	540	550
2	CR1200SV	Refrigerated Table	1200	700	850
3	SA900	Refrigerated Saladette	900	700	850
4	SK9	Soup Kettle	360	360	400
5	WHBK	Knee Operated Wash hand basin	440	330	185
6	5000ST	500mm x 500mm Basket - Dishwasher	590	600	820
7	DBRD1500	Double bowl sink with taps	1500	700	850
8	F200S	Undercounter Freezer	600	595	850
9	WS1500	2 X Stainless steel wall shelves	1500	300	50



For site survey please contact office for Details.

Mitsubishi Electric

Air Conditioning
Chillers
Heating
Ventilation
Controls
Services



Mitsubishi Electric is a market leader in providing solutions to cool, heat, ventilate and control our buildings.

As a major manufacturer of some of these pivotal technologies, we hold the Ireland's energy challenges close to our heart. We want to help the nation achieve its climate goals; we want to help individuals and businesses reduce the energy consumption of their buildings, whilst also helping to reduce their annual running costs.

Founded in 1921, with many of those years spent at the forefront of the air conditioning industry, we have led the way in the use of innovative, energy efficient, heat pump technology. Mitsubishi Electric has evolved, and today our areas of expertise go way beyond advanced air conditioning systems that formed the foundation of our business.

Here in Ireland we provide advanced solutions that cool, heat, ventilate and control buildings in the most energy efficient and cost effective ways possible.

With performance and efficiency central to our business, we are leading the way to a more sustainable future through high performance products and controls that maximise comfort, minimise cost and reduce carbon emissions.

Through our technical expertise, long experience and innovative product range, we enable buildings everywhere to significantly improve energy efficiency, reduce running costs and adhere to increasingly tough legislation.

Towards a better use of energy in buildings

A strong commitment to the environment remains a long-term goal of Mitsubishi Electric under its global framework for realising a sustainable planet - Environmental Vision 2021. In Ireland, this vision translates into our Green Gateway philosophy which is central to the way we do business. With this initiative, we are seeking to use our position as a manufacturer of key technologies to increase awareness and improve energy use in the built environment.

By constantly challenging everyone involved to combat the issues we all face and encourage constructive dialogue throughout the industry, we aim to help everyone address their energy use and to work towards a more sustainable future.

Working within the construction industry in this way and developing energy efficient cooling, heating and ventilationsolutions - all managed by the most advanced control systems available.

At Mitsubishi Electric we believe we can truly make a world of difference.



Commercial Refrigeration



One and Two Door Fridge & Freezers



4



5

commercial

Worktop Refrigeration

6



Preparation & Pizza Fridges



Image: Im

Blast Chillers-Freezers-Counter Display



Preparation & Display Refrigeration



Retail Display Refrigeration



Retail Display Refrigeration



J J G

207

Back Bar Display Coolers



12

Commercial Ice Makers

✓ Storage 50Kg.

😭 W704 X D506 X H1290







GR6N GR6L Gas Range

🗹 6 Powerful burners

- 🗹 Cast iron trivets
- Drop down oven door

οΝLY €1699

- ☑ 2 Large oven racks
- Castors included

▲ 45Kw GAS







€149

Electric and Gas Fryers

EF6

☑ 6 litre tank ☑ Simple controls ☑ Safety stat M Plug-in ☑ Portable

🙆 3Kw

😭 W265 X D410 X H340

EFD8



☑ 2 x 8 litres tanks ☑ Safety stat ☑ Easy clean ☑ Two drain taps ☑ Strong build

🕑 2 x 3Kw 😭 W580 X D550 X H410

GF30 Gas Fryer





- ☑ 40lbs Fries per hour ☑ Eurosit gas valve
- ☑ Robertshaw thermostat
- 🗹 3 Burner
- ☑ Oil capacity-23 Litres



🙈 24Kw (83,000 BTU) 😭 W394 X D778 X H1195



- 2 x 6 litres tanks ☑ Safety stat Easy clean ☑ Versatile
- ☑ Plug-in

EFD6

🕖 2 x 3Kw 😭 W550 X D410 X H340

€239

EF28-18



☑ High output fryer ✓ Low maintenance 2 baskets included Cold zone 28 Litre oil





🙈 18Kw (3 Phase) 😭 W400 X D800 X H1100

GF40 Gas Fryer





Banks



🙈 32Kw (109,000 BTU) 😭 W394 X D778 X H900/1195

Quick

€65

Counter Top Catering Equipment



Frytops and Grilling Equipment





3.85Kw (20 Amp)
 W1100 X D700 X H870

Hot Food Storage & Banqueting



€1699

BMHC4 Bain Marie With Hot Cupboard

☑ Open 4GN bain marie (wet) ☑ Heated base cupboard ☑ Digital controller ☑ All stainless 304 ☑ Strong build quality

4 GN ¼ Pans 150mm + Lids Only €92

3.85Kw (20 Amp) 🗇 W1406 X D700 X H870



Mazzoni Pizza and Convection Ovens



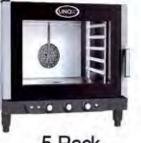
spirit of catering

Microwave and Baking Ovens



Combination Cooking Centres SPECIAL FEATURES

- ☑ Convection and Humidity 48°C to 260°C
- ☑ Convection cooking 30°C to 260°C
- ☑ Pre-Heating up to 260°C
- ☑ Dual fan speeds
- ☑ Dry or Steam management
- Maximise thermal efficiency
- ☑ Hi-Vis door display
- Very simple to use
- ☑ Cook different foods at same time
- ☑ High quality 304 stainless interior
- ☑ Led cavity lighting
- Carbon fibre door lock



5 Rack



Easy to use control panel



- Temperature LED
- 2- Cooking time dial
- 3- Temperature dial
- 4- Humidity dial
- 5- Button to activate slower fan speed

XV 393 5 Rack Combi Oven

☑ Reduce shrinkage ☑ Consistent cooking ☑ Save time and labour Elevate flavour and texture

Improve energy efficient

 7.1Kw (3 Phase)
 🗘 w750 x d733 x H772









Combi Oven

XV 593 7 Rack Combi Oven

☑ Reduce shrinkage
 ☑ Consistent cooking
 ☑ Save time and labour
 ☑ Elevate flavour and texture
 ☑ Improve energy efficiency

10.5Kw (3 Phase)
 W860 X D882 X H930



XV 893 12 Rack Combi Oven

☑ Reduce shrinkage
 ☑ Consistent cooking
 ☑ Save time and labour
 ☑ Elevate flavour and texture

☑ Improve energy efficiency

① 15.8Kw (3 Phase)
 ③
 W860 X D882 X H1250





ONLY





Food Mixers and Water Boilers



Glasswasher





- **I** Large door opening
- Strong build quality
- Quality wash results
- Muto rinse aid
- Auto detergent

3Kw
 W475 X D505 X H719



Omnimash

Commercial Dishwashers



OMNIWASH

Ware Washers

62P/S Dishwasher Pass-Through

- Extra powerful machine
 High volume dishwasher
 2 powerful wash pumps
 Tables & sink not included
 Auto detergent pump
- Auto rinse aid pump
- **3** or 4 minute wash cycle
- **Masket 500 x 500mm x 2**

Two 1HP Pumps

٥NLY €3699





Ø 7.5Kw (3 Phase)
W640 X D750 X H1904

4SC Utensil-Pot Washer

- **M** Big labour saving
- **M** High capacity cleaning
- **✓** Large 602x500 basket
- **Two 1 HP wash pumps**
- **▼** Stainless wash arms
- **2** and 4 minutes cycle
- **Wash Tank 60Lt**
- **M** Boiler 9Lt

Two 1HP Pumps



Ø 10.5Kw (3 Phase)
W594X D755 X H1434



Dishwasher Accessories



ATLAS 🎕

Sinks and Work Benches



Stainless Benches and Stands



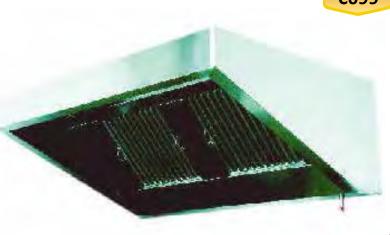
- **Flat Packed**
- **Undershelf Included**
- Versatile equipment stand
- 💮 W900 X D800 X H900

Shelves and Extraction Hoods

WALL SH	IELF SETS	FROM €99	MICROWAVE SHELF MWS
	ackets included	Ŧ	 Suitable for most microwaves All stainless shelf Fixing screws not included
Model	Dimensions	Price	
WS900D	W900 x D300	€99	
WS1200D	W1200 x D300	€119	
WS1500D	W1500 x D300	€139	L
WS1800D	W1800 x D300	€159	🛱 W560 X D400
	nless construct	ion	 Ambient 2-tier shelves Bench or fridge mount Strong construction
M Interna	al gully		DG1200 W1200 x D350 x H750 €129
🗹 Neutra	l evaporation		DG1200 W1200 x D350 x H750 €125
🗹 Enviroi	nmentally hygie	enic 💮 w1000 X D1100 X H400	DG1800 W1800 x D350 x H750 €169
Includin	d Canopies Ig Filters		FROM €699

- ✓ Large fume containment area
- ☑ All stainless 201 hi-grade
- **☑** Simple to install
- **☑** Baffle filters included

Model	Dimensions	Price	
SC1250	W1250 x D1100 x H500	€699	
SC1500	W1500 x D1100 x H500	€769	
SC2000	W2000 x D1100 x H500	€849	
SC3000	W3000 x D1100 x H500	€1439	2 x SC1500
SC4000	W4000 x D1100 x H500	€1639	2 x SC2000
SC6000	W6000 x D1100 x H500	€2399	3 x SC2000



Standard Stainless Gastronorm Containers

	Model Code	Depth (mm)	Capacity Litre	Width, Depth, Height	Pack Size	Unit price
Part Part	A11040	40	5.1	530 x 325 x 40	6	€8.00
0111/	A11065	65	8.5	530 x 325 x 65	6	€8.60
GN ¼	A11100	100	13.3	530 x 325 x 100	6	€10.50
	A11150	150	20.0	530 x 325 x 150	6	€16.00
	A11000	Lid	-	530 x 325	6	€7.00
	Perforated Co	ontainer Pans				
	AP11065	65	8.5	530 x 325 x 100	6	€10.00
GN 1/1	AP11100	100	13.3	530 x 325 x 150	6	€12.00

-	Model Code	Depth (mm)	Capacity	Width, Depth, Height	Pack Size	Unit price
	A12100	100	6.0	325 x 265 x 100	6	€7.00
	A12150	150	8.9	325 x 265 x 150	6	€10.80
	A12000	Lid	-	325 x 265	6	€4.50





Model Code	Depth (mm)	Capacity	Width, Depth, Height	Pack Size	Unit price
A14100	100	2.7	265 x 162 x 100	6	€4.50
A14150	150	4.0	265 x 162 x 150	6	€7.20
A14000	Lid	-	265 x 162	6	€3.00
	A14100 A14150	A14100 100 A14150 150	A14100 100 2.7 A14150 150 4.0	A14100 100 2.7 265 x 162 x 100 A14150 150 4.0 265 x 162 x 150	A14150 150 4.0 265 x 162 x 150 6



Model Code	Depth (mm)	Capacity	Width, Depth, Height	Pack Size	Unit price
A16100	100	2.2	176 x 162 x 100	6	€3.80
A16150	150	3.0	176 x 162 x 150	6	€5.70
A16000	Lid	-	176 x 162	6	€2.00









REFRIGERATION | AIR CONDITIONING | CATERING









REFRIGERATION | AIR CONDITIONING | CATERING



Upgrading your equipment has never been easier.

Contact us today on 056 7811047.

Please visit our website to download the complete brochure which includes our full range of refrigeration, catering, ware washing, stainless steel, air conditioning & beer cooling products.

www.ecoCOOL.ie

CONTACT US:



Dean St, Kilkenny City, Ireland T: +353 567811047 E: info@ecoCOOL.ie www.ecoCOOL.ie