

# Compact Foodservice Solutions



**Brodericks**

*The Technology Behind Good Food*

**BETTER PRODUCTS**

**BETTER PRICE**

**BETTER VALUE**

**BETTER SUPPORT**

Brodericks has been at the heart of the Irish Food Industry since 1927, and is the leading supplier of equipment to all aspects of the food sector.

Since Brodericks first opened its doors 90 years ago, the food business in Ireland has changed dramatically and Brodericks has constantly evolved and innovated to keep pace with the needs of our customers.

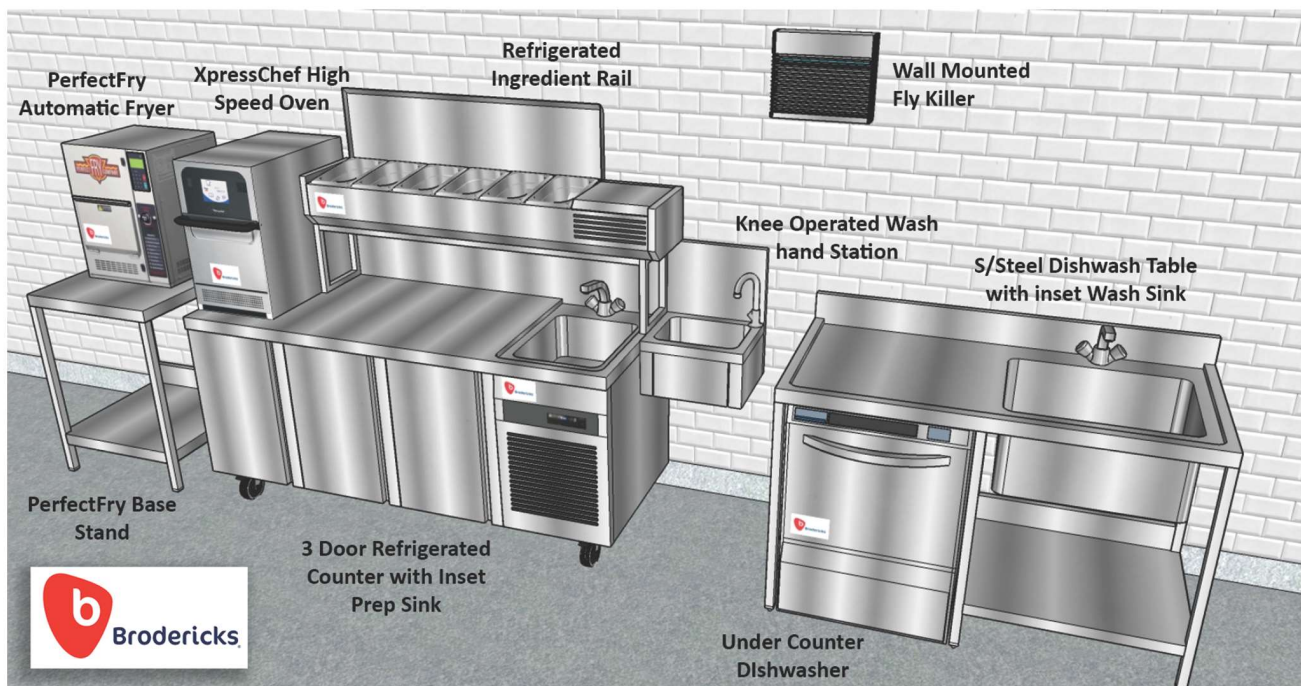
With offices in both Dublin and Cork, Brodericks has a team of 75 people dedicated to providing innovative design and consultation with quality equipment sourced from world leading manufacturers, top class technical support, custom manufactured solutions in stainless steel and complete project management services. Couple this with the finest service back up in the country and Brodericks are the first call for any food service operation.

If you have a food service project you would like advice on, large or small, or simply require a one off piece of equipment; please contact us today.

In this brochure you will find a compact foodservice solution designed for establishments where space is at a premium.

## COMPACT FOOD PREPARATION AND SERVICE EQUIPMENT

- \* **Minimum Investment**
- \* **Small Space Requirement**
- \* **High Quality Menu possibilities**
- \* **Latest Automated cooking equipment technology**



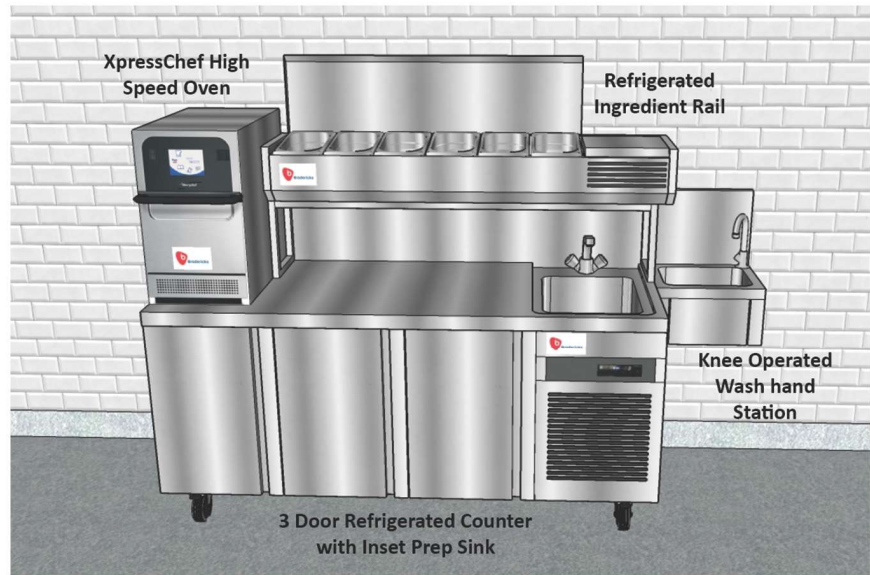
**BRODERICK BROS. LTD.**  
**Cloverhill Industrial Estate**  
**Clondalkin**  
**D22, Ireland**









# Equipment - Base Package

Everything you need to offer a High Quality Food Menu



Option A			
Equipment Investment:			
1	XpressChef high Speed Oven	€5,450.00	
2	3 Door Refrigerated Counter with inset prep sink with taps	€1,520.00	
3	Refrigerated Ingredient Rail c/w s/steel base shelf	€880.00	
4	Wash Hand Basin	€170.00	
<b>Total Investment:</b>		<b>€8,020.00</b>	

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## Some Sample Menu Possibilities:

### Appetizers

Baked Brie  
Chicken Wings  
Crab Cakes  
Dip, Spinach Artichoke  
Tomato Bruschetta Rounds  
Mushroom Crostini  
Mozzarella Cheese Sticks  
Naan Bread

### Vegetables

Asparagus  
Mediterranean Roasted Vegetables  
Green Beans (fresh)  
Garlic, Roasted (fresh)  
Butternut Squash  
Dip, Spinach Artichoke  
Onions, Caramelized (fresh)  
Roasted Root Vegetables

### Pizza/Pasta

Flatbread, Cheese  
Flatbread, Steak and Bleu  
Fettuccine Alfredo  
Flatbread, Vegetarian  
Lobster Mac and Cheese  
Macaroni and Cheese  
Pizza, French Bread Pepperoni  
Pasta Bolognese  
Pizza, Cheese New York Style (fresh dough)  
Tortellini with 3 Cheese

### Protein

BBQ Pork Ribs (pre-cooked)  
Chicken and Vegetable Kabob  
Beef Tacos (mini)  
Burrito  
Chicken Parmesan  
Chicken Pot Pie, 10 oz.  
Chicken Wings  
Chicken Quesadillas (mini)

### Seafood

Fish Sticks  
Salmon, 8 oz. (raw)  
Tuna Melt  
Crab Cakes

### Potatoes

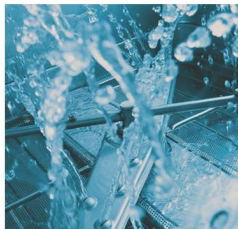
Baked Potato (13 oz.)  
Hash browns (raw)  
French Fries (6 oz.)  
Potato Wedge (raw)  
Sweet Potatoes  
Potato, Au Gratin

### Subs/Sandwiches

Croissant Breakfast Sandwich (frozen)  
Biscuit Sandwich – Sausage, Egg  
Panini, Reuben  
Toasted Italian Sub

# Equipment - Add on - Dishwash

Compact Dishwash Setup; should no alternative wash facilities exist on site

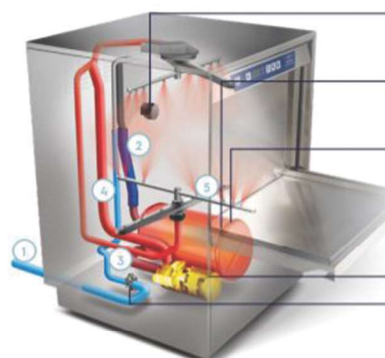


Space Required	Services Required:
1400x700x1600mm high	1/2" Mains and Hot Water Supply
	1 1/2" Waste
	1 No. 2.85kw 1ph N&E supply



Option B - Dishwash			
Equipment Investment:			
1	Electrolux Model No. 400073 NUC1G Dishwasher	€1,795.00	
2	430Grade S/Steel Dishwash Sink unit with Anti Drip Profile and inset wash sink. Including set of taps	€720.00	
<b>Total Investment:</b>		<b>€2,515.00</b>	

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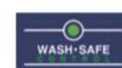
The **air-break** prevents water from flowing back into the mains in case of machine failure.

The **atmospheric boiler** provides a large quantity of hot water at a constant high temperature.

The **boiler waiting device** ensures that rinsing starts only when the water reaches the right temperature.

The **rinse booster pump** pushes water at constant high pressure. Detergent removal is granted even with low water inlet pressure.

The **solenoid valve** allows water from the mains to enter the machine to fill the boiler.



The **Wash-Safe Control light** turns green to guarantee rinsing has been performed perfectly with a constant temperature over 84°C.



# Equipment - Add on - Automatic Fryer

Extend your menu offering and maximise your profit with this Automatic Fryer unit



### The Profit Story

Chicken Wings (precooked)  
 Cost per serving: €4.00  
 Sell @ €10.00  
 Markup: 150%  
 €7.00 Profit per service  
 100 Servings per day =

**€700.00 per day!**



### The Profit Story


French Fries  
 Cost per serving: €0.50  
 Sell @ €3.00  
 Markup: 500%  
 €2.50 Profit per service  
 100 Servings per day =

**€250.00 per day!**



- FULLY AUTOMATED COOKING SYSTEM
- FRONT LOADING/ FRONT DISPENSING
- SMALL FOOTPRINT
- PROGRAMMABLE PRESETS
- ODORLESS
- INTEGRAL VENTLESS HOOD
- INTEGRAL FIRE SUPPRESSION
- LARGEST OUTPUT
- EASY TO CLEAN
- FULLY ENCLOSED
- NON-STICK BASKET

<b>Space Required</b>	<b>Services Required:</b>
600x600x1600mm high	30amp 1ph N&E supply

Option C - PerfectFry Fully-Automatic Fryer			
Equipment Investment:			
1	PFA720 Fully-Automatic Fryer	€8,200.00	
2	430Grade S/Steel Base Stand for PerfectFry unit	€250.00	
<b>Total Investment:</b>		<b>€8,450.00</b>	

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The PFA fully automatic fryer from Perfect Fry Corporation is great for locations that do not allow for the installation of commercial fixed vents, air exchange, filters, or fire suppression systems. With built-in filtration and state-of-the-art fire suppression, it's ideal for any limited-space location.

# Equipment - Optional Extras



## FLY KILLER / KILLING GRID

**€65.00**

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Mechline Developments Model No. CZPEPAT20S

CZP Energy Pro 20 Stainless Steel, electric grid, Flying Insect Killer, 288mm W x 105mm D x 256mm H, 40-60 sq. meter range of action, (1) energy saving UV lamp with shatter-proof safety sheath, three-way fixing-hanging, wall-mounted, or stand-alone, UK moulded 3-pin plug, 220-240v/50/1-ph, 16.0 watts, 3 amps, plug and cord, CE, conforming to EU standards



## SOUP KETTLE

**€95.00**

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Brodericks Model No. SK11CR

Soup Kettle, countertop, 10.4 litre capacity, digital control, flip lid with ladle cut out, red finish, 1.3 kW, with plug



## AIR & SURFACE STERILISER

**€385.00**

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Utilising a combination of the most effective air and surface sterilisation technologies available, HyGenikx provides round-the-clock hygiene and safety protection, controls odours and has also significantly been proven to prolong the life of fresh perishable foods. UK moulded 3-pin plug, 220-240v/50/1-ph, 3 amps, plug and cord, CE,







\* Please contact us to discuss your requirements.

\* Site surveys can be undertaken on a case-by-case basis to determine the best solution for your business.

\* If you are considering expanding and installing a full kitchen, Brodericks are available for consultation and design at no cost.

\* Brodericks can advise on all aspects of foodservice equipment and design.



## Contact Details

### Sales / Projects Enquiries:

**Ken Lynch** C.F.S.P.  
Foodservice Design & Sales Manager

M: (+353) 083 870 1926



T: +353 1 429 1500

E: [klynch@broderickbros.ie](mailto:klynch@broderickbros.ie)  
[www.broderickbros.ie](http://www.broderickbros.ie)

### Service Enquiries:

T: +353 1 429 1500

E: [service@broderickbros.ie](mailto:service@broderickbros.ie)

### General Enquiries:

T: +353 1 429 1500

E: [cateringsales@broderickbros.ie](mailto:cateringsales@broderickbros.ie)