

FOOD EQUIPMENT PRICE BOOK

J.L.Lennard is a leading distributor for global food equipment manufacturers in Australia, New Zealand and the Pacific Islands.







AYRKING

BENEFITS	<ul style="list-style-type: none"> • With the Breeder Blender Sifter (BBS) from AyrKing, you get greater efficiency, increased ROI and superior flavor consistency compared with traditional methods. • Regular sifting extends the life of the breading • Sub 1 minute sifting cycle V's up to 8 minute manual method. • Direct drive motor with universal controls. (50 & 60Hz) • Brush design evenly distributes spices throughout breading mixture • Simple construction, 3-4 removable parts that are easily cleaned in a standard sink. • Includes plug and lead, pre-delivery inspection and commissioning
WEBSITE LINK	<ul style="list-style-type: none"> • https://www.jlennard.com.au/ayrking-breeder-blender-sifter.html

BREADING TABLES WITH INTEGRATED BREADING SIFTER SYSTEM

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSION S (mm)	ELECTRICAL
BBS-U-4830-BPC 270371	Manual Breading Workstation	\$13,500	1219 x 762 x 1371	240v/1ph/50Hz 1.2 Amp 207W
BBS-U-L2934-BPC 270373	Manual Breading Workstation	\$16,900	742 x 864 x 1620	240v/1ph/50Hz 0.9Amp 207W
BBS-U-5730-BP-LH 270372	Manual Breading Workstation	\$22,500	1448 x 795 x 1554	240v/1ph/50Hz 1.2 Amp 207W
BBS-U-L3622RR 280671 / 323990	Manual Breading Workstation with 1.5mm or 3mm screen	\$24,900	934 x 900 x 1365	240v/1ph/50Hz 1.2 Amp 207W
BBS-U-3515CD PN: N/A	Portable Automatic Breading Workstation Gives greater consistency and up to 25% productivity improvement compared to manual breading station	\$16,400	1066 x 660 x 914	240v/1ph/50Hz 1.2 Amp 207W
BBS-U-3615-3814 272838	Manual Breading Workstation	\$15,800	922 x 380 x 914	240v/1ph/50Hz 0.9Amp 207W
BBS-U-4221 272840	Manual Breading Workstation width including shelf	\$16,500	1512 x 533 x 914	240v/1ph/50Hz 1.2 Amp 207W
BBS-U-4226 272841	Manual Breading Workstation	\$16,800	1067 x 660 x 914	240v/1ph/50Hz 1.2 Amp 207W

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WEBSITE LINK	<ul style="list-style-type: none"> • https://www.jlennard.com.au/ayrking-breeder-blender-sifter.html

BREADING TABLES WITH INTEGRATED BREADING SIFTER SYSTEM

MODEL	DESCRIPTION	RETAIL ex GST	DIMENTION S (mm)	ELECTRICAL
BBS-U-RH 272842	Sifter Only No Work Table (Right)	\$12,000	N/A	N/A
BBS-U-LH PN: N/A	Sifter Only No Work Table (Left)	\$12,000	N/A	N/A
DRUF240T 270803	Automatic Drum Roller to for retrofitting to most Manual Breading Workstation to Automate them (Left or Right)	\$37,100	710 x 620 x 810	230v/1ph/50Hz 0.9Amp 207W
M101/220 281855	Tumble Marinator 134ltr - Automated Tenderises meat through tumbling process and fitted with a removable drum for ease of cleaning	\$11,600	950 x 500 x 838	230v/1ph/50Hz 0.9 Amp 150W
VM101/220	Vacuum/Tumble Marinator, 40.6 Lt Capacity Stainless Steel Drum, dual timers, vacuum pump, 4 lockable castors, Removable drum for cleaning.	\$15,300	900 X 502 x 851	230v/1ph/50Hz 1.2 Amp 140W

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AYRKING

ACCESSORIES

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
B241 270369	Swivel Casters, four locking 5"	\$561.30	N/A	N/A
B420 280408	Bun Pan Rack, (hooks on back panel)	\$538.84	N/A	N/A
B126 280679	Feathering Basket (Stainless steel wire)	\$148.19	N/A	N/A
B124 300424	Round Dip Pot Lid (Stainless steel)	\$85.32	N/A	N/A
B302 270942	Breading tub plastic breading lug with hole	\$240.24	N/A	N/A
B303 280944	Plastic breading lug without hole	\$269.41	N/A	N/A
B325 300838	White plastic lug cover	\$123.48	N/A	N/A

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HEAT TREATMENT MACHINES



ELECTRIC BAIN MARIE MIX HEATER SYSTEM

BENEFITS	<ul style="list-style-type: none"> • Gentle heating process via glycol system • 8L capacity per cycle • Large drain spout for quick and easy emptying • Automatic heating cycles for 85C and 65C • Semi-automatic cycle allows the operator to set the heating temperature between 30C and 90C. • Stainless steel agitator ensures the product is circulating for even heat distribution, Automatic holding of the set temperature at the end of a cycle. • Designed to sit perfectly on top of the Frigomat model T5S batch freezer to create a compact, complete pasteurization system and batch freezing of gelato. • Includes plug and lead, pre-delivery inspection and commissioning.
WEBSITE LINK	<ul style="list-style-type: none"> • https://www.jlennard.com.au/frigomat-mix8-bain-marie-mix-heater.html

MODEL	DESCRIPTION	RETAIL EX GST	CYCLE TIME	CYCLE CAPACITY (Kg)	COOLING METHOD	DIMENSIONS W X D X H MM	ELECTRICAL
MIX 8 114476	Bain Marie Mix Treatment System with 8ltr capacity steel cylinder-block vat. Fitted with quick release eccentric beater for consistent product mixing and an even distribution of the heat.	\$16,800	20min	3-8	N/A	430 x 560 x 330	230v/1ph/50Hz

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ELECTRONIC BAIN MARIE PASTEURIZERS SYSTEM

BENEFITS	<ul style="list-style-type: none"> • Gentle bain-marie style heating with an agitator to ensure consistent temperature throughout the vat • Automatic cycle for 85C and 65C pasteurization • Semi-automatic cycle allows the operator to set the heating temperature • Automatically sets the hold time before chilling depending on the heating temperature set - to ensure correct pasteurization and product safety • Automatically enters preservation mode at the end of cooling cycle to maintain product below 4C • Includes plug and lead, pre-delivery inspection and commissioning.
WEBSITE LINK	<ul style="list-style-type: none"> • https://www.jllennard.com.au/frigomat-peg-pasteurizers.html

MODEL	DESCRIPTION	RETAIL EX GST	CYCLE TIME	CYCLE CAPACITY (Kg)	COOLING METHOD	DIMENSIONS W X D X H MM	ELECTRICAL
PEB 30 PN: N/A	The Bain Marie Pasteurizer allows the Temperature to be set up to 90°C to maintain the organic characteristics of the product. The revolutionary patented IES electronics eliminate the phenomenon of thermal inertia which also allows an extremely accurate working temperature thus reducing energy consumption. The Pasteurizer also has Automatic no-frost function, Automatic cycle re-start after power failure, Stainless Steel cylinder-block vat and an outlet spigot with independent washing system for ease of cleaning after each use.	\$41,100	2h	15-30	Water	400 x 850 x 1080	400v/3ph/5 0Hz
PEB 30 PN: N/A		\$43,400	2h	15-30	Air	400 x 850 x 1080	400v/3ph/5 0Hz
PEB 30 PN: N/A		\$42,300	2h	15-30	Water	400 x 850 x 1080	230v/1ph/5 0Hz
PEB 30 PN: N/A		\$44,700	2h	15-30	Air	400 x 850 x 1080	230v/1ph/5 0Hz
PEB 60 230613		\$53,700	2h	20-60	Water	400 x 1050 x 1080	400v/3ph/5 0Hz
PEB 60 EMU complete with Emulsifier PN: NA		\$58,700	2h	20-60	Water	400 x 1050 x 1080	400v/3ph/5 0Hz
PEB 130 PN: N/A		\$76,600	2h	40-130	Water	530 x 1050 x1080	400v/3ph/5 0Hz
PEB 130 EMU complete with Emulsifier PN/NA	\$81,700	2h	40-130	Water	530 x 1050 x1080	400v/3ph/5 0Hz	

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CREAM COOKERS AND WHIPPERS



LCD ELECTRONIC BAIN MARIE CREAM COOKING SYSTEM

BENEFITS	<ul style="list-style-type: none"> • Bain-marie system (using glycol), both for hot and cold phases which allows to set the temperature up to 115°C while maintaining the organic characteristics of the product • The new patented IES electronic system eliminates the phenomenon of thermal inertia which delivers extremely precise temperature control while reducing the energy consumption • Automatic no-frost function • Self-locking stainless steel agitator with mobile scrapers working on walls and bottom and ancillary equipment for cooked cream and chocolate tempering • Programmable continuous or cyclic agitation • Ability to set 10 different agitation speeds for the different phases of the cycle • Transparent cover and hopper to add in ingredients during the working phase • Cycle data record. • Includes plug and lead, pre-delivery inspection and commissioning.
WEBSITE LINK	<ul style="list-style-type: none"> • https://www.jillennard.com.au/frigomat-chef-lcd-series-cream-cookers.html

MODEL	DESCRIPTION	RETAIL EX GST	CYCLE TIME	CYCLE CAPACITY (Kg)	COOLING METHOD	DIMENSIONS W X D X H MM	ELECTRICAL
CHEF 12 LCD PN: N/A	<p>The Frigomat range of CHEF LCD cream-cookers have been designed to satisfy the needs of pastry and gelato chefs who want to create their own specialties efficiently and consistently.</p> <p>Extremely flexible, the CHEF LCD range can produce a wide variety of products including pastry creams, puddings, ganache, chocolate tempering, marmalades, fruit jelly, etc. leaving the operator free to express their creativity and flair.</p>	\$48,100	1h	3-12	Water	400 x 930 x 1080	400v/3ph/5 0Hz
CHEF 12 LCD PN: N/A		\$50,100	1h	3-12	Air	400 x 930 x 1080	400v/3ph/5 0Hz
CHEF 30 LCD PN: N.A		\$75,300	2h	15-30	Water	530 x 930 x 950	400v/3ph/5 0Hz
CHEF 30 LCD 270021		\$80,100	2h	15-30	Air	530 x 930 x 950	400v/3ph/5 0Hz
CHEF 60 LCD PN: N/A		\$89,400	2h	30-55	Water	630 x 1020 x 950	400v/3ph/5 0Hz

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KREAM SERIES

BENEFITS	<ul style="list-style-type: none"> • Air/mix pump gives control over the aeration and texture of the whipped product • Removable cream storage tank is maintained in refrigerated hopper chamber • Kream 9 model features a digital controller with dispensing timer and continual dispensing mode • Kream 2.5 features basic push-button controls for dispensing. • Includes plug and lead, pre-delivery inspection and commissioning.
WEBSITE LINK	<ul style="list-style-type: none"> • https://www.jllennard.com.au/frigomat-cream-whippers-kream-series.html

MODEL	DESCRIPTION	RETAIL EX GST	CYCLE TIME	CYCLE CAPACITY (Kg)	COOLING METHOD	DIMENSIONS W X D X H MM	ELECTRICAL
KREAM 2.5 114475	Compact units that Instantaneously produces whipped cream and mousses. Fitted with a high pressure Stainless Steel pump, suitable for creams with up to 45% fat content, refrigerated dispensing nozzle at 4°C. Kream 2.5 has a 2½ Ltr removable tank.	\$12,000	50Kg	2.5	Air	230 x 580 x 430	230v/1ph/50Hz

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KING CREAM MACHINE

BENEFITS	<ul style="list-style-type: none"> • Two washing and sanitizing modes • Self-priming rotary pump of new generation • Removable stainless steel tank with a capacity of 2 litres. • Refrigeration system with "anti-ice" technology tank and low temperature dispenser for an optimal product maintenance. • High performance levels with fresh cream, UHT and vegetable-based products. • Wide overrun adjustment, perfect for whipped cream, mousse and semi-mounted cream to be used in pastry preparations. • Includes plug and lead, pre-delivery inspection and commissioning.
WEBSITE LINK	<ul style="list-style-type: none"> • https://www.jlennard.com.au/frigomat-king-cream-whipper.html

MODEL	DESCRIPTION	RETAIL EX GST	CYCLE TIME	CYCLE CAPACITY (Kg)	COOLING METHOD	DIMENSIONS W X D X H MM	ELECTRICAL
KING 323683	KING, cream whipper with integrated washing system, answers to those operators who need to instantly obtain whipped cream and mousse of the highest quality, while guaranteeing the highest levels of hygiene and simplicity	\$13,600	50Kg	2ltr	Air	240 x 560 x 450	230v/1ph/50Hz

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COMBINED MACHINES



TWIN SERIES MIX HEATER BATCH FREEZER ELECTRONIC COMBINED MACHINES

BENEFITS	<ul style="list-style-type: none"> • A Heater and Batch freezer in a single module. • The Bain-marie (Heating) system allows for temperatures up to 105°C for maintaining the characteristics of the product. • An Innovative delivery/transfer spigot is designed with a wide diameter for quick emptying even with dense product. • This is in addition to possessing a self locking beater with mobile wall and bottom scraper and vat temperature probe to ensure accurate temperatures are reached and maintained through the process. • Batch Freezing is done using a highly efficient freezing cylinder a stainless steel beater, removable scrapers and with direct expansion. • The electronic IES features a new consistency control system that further improves the precision during the various working conditions. • Includes plug and lead, pre-delivery inspection and commissioning.
WEBSITE LINK	<ul style="list-style-type: none"> • https://www.jllennard.com.au/frigomat-twin-series-mix-heater-batch-freezer-combination-machine.html

MODEL	DESCRIPTION	RETAIL EX GST	CYCLE TIME	CYCLE CAPACITY (Kg)	COOLING METHOD	DIMENSIONS W X D X H MM	ELECTRICAL
TWIN 4 PN: N/A	The TWIN series machines offer a space saving solution with a combination of a mix heater on top and a cooling chamber/batch freezer below which gives you the versatility to produce a wide range of popular products including ice creams, gelatos, sorbets, slush ice, pastry cream, mousse and custard.	\$71,900	25kg/hr	2-4	Water	440 x 850 x 1400	400v/3ph/5 0Hz
TWIN 4 PN: N/A		\$73,200	25kg/hr	2-4	Air	440 x 850 x 1400	400v/3ph/5 0Hz
TWIN 35 232534		\$87,300	35kg/hr	2-6	Water	550 x 960 x 1380	400v/3ph/5 0Hz
TWIN 45 PN: N/A		\$99,000	45kg/hr	2.5-8	Water	600 x 1030 x 1380	400v/3ph/5 0Hz
TWIN 60 PN: N/A		\$108,000	60kg/hr	3-10	Water	600 x 1030 x 1380	400v/3ph/5 0Hz

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TWIN CHEF LCD SERIES FEATURING MIX HEATER AND BATCH FREEZER COMBINATION MACHINE

BENEFITS

- The Bain Marie System is with glycol, for both Hot and Cold phases which allows temperatures up to 115°C to be set. to maintain the organic characteristics of the product.
- There is also the possibility to set the glycol Temperature below 100°C for delicate products.
- The revolutionary patented IES electronics eliminate the phenomenon of thermal inertia which also allows an extremely accurate working temperature thus reducing energy consumption.
- An Innovative delivery/transfer spigot is designed with a wide diameter for quick emptying even with dense product.
- There's also Automatic no-frost function, programmable continuous or cyclic agitation with 10 different agitation speeds to select from and the agitator is self locking with mobile wall and bottom scrapers.
- Batch Freezing is done using a highly efficient freezing cylinder a stainless steel beater, removable scrapers and with direct expansion.
- The electronic IES features a new consistency control system that further improves the precision during the various working conditions.
- Loaded with an interactive "Flavour" menu with 24 pre-set freezing programs.
- Develop and store up to 30 customized programs and also has a "Turbo" function to increase the agitation during the freezing cycle.
- Includes plug and lead, pre-delivery inspection and commissioning.

WEBSITE LINK

- <https://www.jlennard.com.au/frigomat-chef-lcd-series-mix-heater-batch-freezer-combination.html>

MODEL	DESCRIPTION	RETAIL EX GST	CYCLE TIME	CYCLE CAPACITY (Kg)	COOLING METHOD	DIMENSIONS W X D X H MM	ELECTRICAL
TWIN CHEF 35 LCD PN: N/A	The "TWIN CHEF LCD" has been designed to satisfy the needs of pastry and gelato chefs who want to create their own specialities quickly and consistently. Extremely flexible, it can produce gelato and sorbet as well as a wide range of patisserie products including pastry cream, ganache, chocolate tempering, marmalades, fruit jelly, puddings, etc., giving the operator the ability to express their own creativity with precise control.	\$104,200	35kg/hr	2-6	Water	550 x 1030 x 1380	400v/3ph/50Hz
TWIN CHEF 45 LCD PN: N/A		\$116,200	45kg/hr	2.5-8	Water	600 x 1110 x 1380	400v/3ph/50Hz
TWIN CHEF 60 LCD PN: N/A		\$124,700	60kg/hr	3-10	Water	600 x 1110 x 1380	400v/3ph/50Hz

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HORIZONTAL BATCH FREEZERS



T SERIES ELECTRONIC HORIZONTAL BATCH FREEZERS

BENEFITS	<p>The Frigomat "T" Series horizontal batch freezers offer efficient and consistent production of gelato's and sorbets for lower volume applications:</p> <ul style="list-style-type: none"> • Automatic freezing cycle to reach the ideal consistency according to the type and quantity of mix introduced • Semi-automatic freezing cycle with either consistency level setting or time-based cycle setting • Slush cycle with consistency level and continuous agitation setting • Automatic consistency preservation at the end of the cycle • Includes plug and lead, pre-delivery inspection and commissioning. • Includes plug and lead, pre-delivery inspection and commissioning.
WEBSITE LINK	<ul style="list-style-type: none"> • https://www.jillennard.com.au/frigomat-t-series-small-medium-batch-freezer.html

MODEL	DESCRIPTION	RETAIL EX GST	CYCLE TIME	CYCLE CAPACITY (Kg)	COOLING METHOD	DIMENSIONS W X D X H MM	ELECTRICAL
T5S 114474	Suitable for small to medium capacity purposes. Batch Freezing is done using a highly efficient freezing cylinder with direct expansion (Not T5S). The units are fitted with a Stainless Steel beater and adjustable scrapers. The electronic IES features a new consistency control system that further improves the precision during the various working conditions	\$35,300	15kg/hr	1-3	Air	440 x 820 x 690	230v/1ph/50Hz
T4S PN: N/A		\$54,700	25kg/hr	2-4	Water	440 x 810 x 1260	400v/3ph/50Hz
T4S PN: N/A		\$56,000	25kg/hr	2-4	Air	440 x 810 x 1260	400v/3ph/50Hz
T4S 233636		\$56,300	25kg/hr	2-4	Water	440 x 810 x 1260	230v/1ph/50Hz
T4S PN: N/A		\$57,800	25kg/hr	2-4	Air	440 x 810 x 1260	230v/1ph/50Hz

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TITAN ELECTRONIC HORIZONTAL BATCH FREEZERS

BENEFITS	<ul style="list-style-type: none"> • Automatic freezing cycles to reach the ideal consistency according to the type and quantity of mix • Semi-automatic freezing cycle with consistency setting • Slush cycle with consistency setting and continuous agitation • Automatic consistency preservation at the end of the cycle • Highly efficient freezing cylinder with direct expansion • Steel beater with adjustable scrapers High-speed extraction with "extraction chill" option to obtain the best product consistency • Patented electronic IES features a new consistency control system, that delivers more precise operations • Includes plug and lead, pre-delivery inspection and commissioning.
WEBSITE LINK	<ul style="list-style-type: none"> • https://www.jlennard.com.au/frigomat-titan-range.html

MODEL	DESCRIPTION	RETAIL EX GST	CYCLE TIME	CYCLE CAPACITY (Kg)	COOLING METHOD	DIMENSIONS W X D X H MM	ELECTRICAL
TITAN 3S 126482	Batch Freezing is done using a highly efficient freezing cylinder with directly. The units are fitted with a Stainless Steel beater and adjustable scrapers. The electronic IES features a new consistency control system that further improves the precision during the various working conditions. All Titans have High speed extraction with "extraction Chill" option to obtain the best product consistency.	\$71,500	35kg/hr	2-6	Water	520 x 930 x 1420	400v/3ph/50Hz
TITAN 3S PN: N/A		\$74,100	35kg/hr	2-6	Air	520 x 930 x 1420	400v/3ph/50Hz
TITAN 2 230611		\$96,800	60kg/hr	3-10	Water	520 x 1140 x 1420	400v/3ph/50Hz
TITAN 2 116551		\$101,400	60kg/hr	3-10	Air	520 x 1140 x 1420	400v/3ph/50Hz
TITAN 1 144696		\$112,400	90kg/hr	4-15	Water	520 x 1140 x 1420	400v/3ph/50Hz
TITAN 1 PN: N/A		\$117,800	90kg/hr	4-15	Air	520 x 1140 x 1420	400v/3ph/50Hz

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LCD ELECTRONIC HORIZONTAL BATCH FREEZER

BENEFITS

- 5 - 15kg capacity per cycle, 100kg per hour production capacity
- Generates higher overrun (Aeration level of frozen product) through beater design and rotation speed
- Automatic production cycle to reach the ideal consistency according to the type and quantity of mix introduced
- Semi-automatic production cycle with consistency level setting
- Stainless steel freezing cylinder and beater
- Wide extraction tap allows to easily eject solid additions such as chocolate pieces, nuts, fruits, etc
- The large dispensing outlet allows to directly fill display cabinet pans or portion tubs
- Wide and adjustable shelf with nonslip pad, to fit different container sizes.
- Water-cooled or air-cooled machines are available
- Includes plug and lead, pre-delivery inspection and commissioning.

WEBSITE LINK

- <https://www.jlennard.com.au/frigomat-high-overrun-batch-freezer.html>

MODEL	DESCRIPTION	RETAIL EX GST	CYCLE TIME	CYCLE CAPACITY (Kg)	COOLING METHOD	DIMENSIONS W X D X H MM	ELECTRICAL
FR260 300012	The Frigomat Model FR260 is designed to deliver a higher overrun product than a traditional Italian gelato batch freezer. This is achieved by the whipping motion of the beater design and a higher speed beater.	\$74,500	60kg/h	5-15	Water or Air	510 x 1040 x 1380	400v/3ph/50Hz

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VERTICAL BATCH FREEZERS



ELECTROMECHANICAL VERTICAL BATCH FREEZERS

BENEFITS	<ul style="list-style-type: none"> • Very easy to operate machines for production of gelato and sorbet • Freezing system active on both the cylinder walls and bottom to produce the perfect consistency of the product • Removable Stainless steel beater, with plastic mobile scrapers acting on walls and bottom of the cylinder • The ejecting spout design allows for easy dispensing directly into large storage tubs or small retail packs • Time based freezing setting with end of cycle buzzer • Speed selection switch: standard for the production cycle and 2 speeds for the gelato extraction, • Transparent cover for an easy inspection of the product during the freezing cycle • Includes plug and lead, pre-delivery inspection and commissioning.
WEBSITE LINK	<ul style="list-style-type: none"> • https://www.jlennard.com.au/frigomat-g-series-vertical-batch-freezers.html

MODEL	DESCRIPTION	RETAIL EX GST	CYCLE TIME	CYCLE CAPACITY (Kg)	COOLING METHOD	DIMENSIONS W X D X H MM	ELECTRICAL
G30 268968	Vertical freezing system working on the walls and bottom of the cylinder to achieve uniform consistency. Removable Stainless Steel beater and plastic scrapers, cantilever	\$42,000	30kg/hr	6.5	Air/ Water	405 x 790 x 1080	400v/3ph/ 50Hz
G60 271157	door design with wide extraction to allow the operator to deliver the product into the gelato tubs and improves the quality of the product which comes out particularly "Dry" and suitable to be displayed.	\$53,400	60kg/hr	11	Air/ Water	530 x 850 x 1180	400v/3ph/ 50Hz

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ELECTROMECHANICAL COUNTER TOP VERTICAL BATCH FREEZER

BENEFITS	<ul style="list-style-type: none"> • Perfect for low volume applications and for testing new flavours in smaller quantities before scaling up to full production. • Possibility to add solid pieces - nuts, raisins, chocolate etc during the freezing cycle • Stainless steel agitator with easily removable scrapers • Safety "cut out" magnet on the lid • Tank drain outlet for cleaning • Freezing cycle for gelato and slush with adjustable production timer • Product hold function maintains the product frozen if not removed at the end of the freezing cycle • Includes plug and lead, pre-delivery inspection and commissioning.
WEBSITE LINK	<ul style="list-style-type: none"> • https://www.jlennard.com.au/electromechanical-counter-top-vertical-batch-freezer.html

MODEL	DESCRIPTION	RETAIL EX GST	CYCLE TIME	CYCLE CAPACITY (Kg)	COOLING METHOD	DIMENSIONS W X D X H MM	ELECTRICAL
G5 E 230612	Vertical freezing system suitable for producing ice cream and slush in small quantities. Top loading and unloading chamber with Stainless Steel agitator giving the ability to add hard pieces such as nuts, raisins and also melted chocolate for "stracciatella" flavour. (Automatic cut out magnet on lid). Very compact units.	\$14,700	5kg/hr	1.7	Air	490 x 470 x 430	230v/1ph/50Hz
G10 E 123530	Vertical freezing system suitable for producing ice cream and slush in small quantities. Top loading and unloading chamber with Stainless Steel agitator giving the ability to add hard pieces such as nuts, raisins and also melted chocolate for "stracciatella" flavour. (Automatic cut out magnet on lid). Very compact units.	\$18,000	10kg/hr	2.5	Air	490 x 490 x 430	230v/1ph/50Hz

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FRESH GELATO MAKE AND SERVE MACHINE

BENEFITS	<ul style="list-style-type: none"> • Replace multiple pieces of equipment with this all in one machine • Independently controlled 2.5kg batch freezing cylinder • Large clear dome lids give a great visual display of product during production and in holding • Multiple product programs give different freezing levels/consistency settings • Integrated wash hose makes cleaning of cylinders quick and easy, wash water can quickly be drained out directly into a floor waste or out via the retractable drain hose • Overnight standby mode will hold product as a chilled liquid rather than frozen. Re-churn fresh each day • Includes plug and lead, pre-delivery inspection and commissioning.
WEBSITE LINK	<ul style="list-style-type: none"> • https://www.jllennard.com.au/frigomat-gx-series-all-in-one-gelato-concept.html

MODEL	DESCRIPTION	RETAIL EX GST	CYCLE TIME	CYCLE CAPACITY (Kg)	COOLING METHOD	DIMENSIONS W X D X H MM	ELECTRICAL
GX 2 231998	Fresh Gelato machine. Independent production units with vertical cylinders. Freezing cycles with adjustable production timer. Possibility to add hard pieces such as nuts, chocolate, fruit, etc. Transparent lids, enabling the customer to see and follow the freezing process	\$45,900	12.5kg/hr x 2	2.5 x 2	Air	680 x 720 x 910	230v/1ph /50Hz
GX 2 PN: N/A		\$47,700	12.5kg/hr x 2	2.5x 2	Water	680 x 720 x 910	230v/1ph /50Hz
GX 4 246875		\$73,400	12.5kg/hr x 4	2.5x 4	Air	1320 x 720 x 910	400v/3ph /50Hz
GX 4 PN: N/A		\$77,200	12.5kg/hr x 4	2.5x 4	Water	1320 x 720 x 910	400v/3ph /50Hz
GX4 KOMPACT PN: N/A		\$73,600	15kg/hr x 2	2.5x 4	Water	830 x 900 x 910	400v/3ph /50Hz
GX 6 PN: 279434		\$107,400	45kg/h	2.5 x 6	Water	1150 x 900 x 910	400v/3ph /50Hz
GX 8 PN: N/A		\$137,800	60kg/hr	2.5 x 8	Water	1460 x 900 x 910	400v/3ph /50Hz

PRICES EFFECTIVE AS OF OCTOBER 1ST 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.



OPTIONS



FRIGOMAT OPTIONS

MODEL	DESCRIPTION	RETAIL EX GST	CYCLE TIME	CYCLE CAPACITY (Kg)	COOLING METHOD	DIMENSIONS W X D X H MM	ELECTRICAL
AIR REMOTE CONDENSER - Suitable for Models: PN: N/A	PEB 60 MEC, PEB 60 MEC EMU, PEB 60 LCD, PEB 60 LCD EMU, PEB 2X60 LCD, PEB 2X60 LCD EMU, CHEF 60 LCD, TITAN 2 W, TITAL 45 LCD, TITAN 60 LCD.	\$10,900	N/A	N/A	N/A	N/A	N/A
AIR REMOTE CONDENSER - Suitable for Models: PN: N/A	PEB 130 MEC, PEB 130 MEC EMU, PEB 130 LCD, PEB 130 LCD EMU, TITAN 1 W, TITAN 75 LCD, TITAN 100 LCD.	\$13,800	N/A	N/A	N/A	N/A	N/A

PRICES EFFECTIVE AS OF OCTOBER 1ST 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.



HENNY PENNY®
Engineered to Last



PRESSURE FRYERS

"PRESSURE FRYERS"

BENEFITS	<ul style="list-style-type: none"> • Faster Cooking Times, more Flavour and Nutrition • Oil Performs Better and Lasts Longer • Cooks More Food using Less Energy (Faster Cook, Lower Temperature) • Safe Easy and Consistent Cooking • Reduces Labour Costs • Available as Natural gas or LPG. • Includes plug and lead, pre-delivery inspection and commissioning.
WEBSITE LINK	<ul style="list-style-type: none"> • https://www.jlennard.com.au/henny-penny-pressure-fryer.html

GAS PRESSURE FRYERS

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
PFG600 with 1000 Computron Control Four Head Pressure Fryer 165287	Models 600 - with 1000 Computron controls & model 600 with 8000 Computron controls come standard with 1 x 3 Tier basket with handle, Filter Rinse Hose attachment, 2 PHT Filter Envelopes, 4 Castors (2 Locking), Brush kit, box of filter envelopes, gas hose.	\$39,200	500 x 980 x 1600 (with lid up)	1PH 240V 10A
PFG600 with 8000 Computron Control Four Head Pressure Fryer 229644		\$43,700	500 x 980 x 1600 (with lid up)	1PH 240V 10A

ELECTRIC PRESSURE FRYERS

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
PFE500 with 1000 Computron Control Four Head Pressure Fryer 162288	Models 500 -with 1000 Computron controls & model 500 with 8000 Computron controls come standard with 1 x 4 Tier basket with handle, Filter Rinse Hose attachment, 2 PHT Filter Envelopes, 4 Castors (2 Locking), Brush kit, Box of filter envelopes.	\$35,400	500 x 980 x 1600 (with lid up)	3PH 415V 20A
PFE500 with 8000 Computron Control Four Head Pressure Fryer 125297		\$40,000	500 x 980 x 1600 (with lid up)	3PH 415V 20A

PRICES EFFECTIVE AS OF OCTOBER 1ST 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.

" VELOCITY SERIES RACK FRYERS "

BENEFITS	<ul style="list-style-type: none"> Highest Cooking Capacity per batch in 25% less Oil Volume (8 Chicken Capacity) Automatic Filtering after every Cook 400% longer Oil Life (60+ Days) Automatic Oil Top Off from Onboard Supply Includes plug and lead, pre-delivery inspection and commissioning.
WEBSITE LINK	<ul style="list-style-type: none"> https://www.jlennard.com.au/henny-penny-velocity-series-rack-fryer.html

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
PXE100 VELOCITY Eight Head - Automatic Filtering Pressure Fryer 230072	PXE100 VELOCITY with control board with 3 line display, 160 programmable cook cycles, load compensation, proportional control, and USB interface. Stainless steel Max oil filtration system. Rear Swivel and front locking casters. Includes: Loading carrier and cover rack, crumb catcher, 4 wire baskets with handle, Brush kit and Box of filter envelopes	\$71,100	610 x 1041 x 1829	415v/3ph/50hz
OXE100 VELOCITY 282096 With Racks 235333	OXE100 VELOCITY with control board with 3 line display, 160 programmable cook cycles, load compensation, proportional control, and USB interface. Stainless steel Max oil filtration system. Rear Swivel and front locking casters. Includes: Loading Carrier, Crumb Catcher, (5) Baskets (top basket used as a cover), Basket Handle, Brush Kit, Box of Filter Envelopes.	\$58,100	610 x 1041 x 1829	415v/3ph/50Hz

PRICES EFFECTIVE AS OF OCTOBER 1ST 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.



OPEN FRYERS & ACCESSORIES

"OPEN FRYERS"

BENEFITS	<ul style="list-style-type: none"> • Faster Recovery Time for High Throughput • Built in Filtration System • Considerably Extends Oil life giving Higher returns • Rapid Recovery Times • Idle Mode to conserve Energy usage • Different fry vat configurations are available on request • Includes plug and lead, pre-delivery inspection and commissioning.
WEBSITE LINK	<ul style="list-style-type: none"> • https://www.jlennard.com.au/henny-penny-320-series-open-fryers.html

ELECTRIC OPEN WELL OFE SERIES FRYERS

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSION S (mm)	ELECTRICAL
OFE321 - 104686 1000 Computron	Single Well Open Fryer with Digital Simple Set Control System and Integrated Filtering.	\$21,900	441 x 949 x 1168	415v/3ph/50Hz
OFE321 - 104687 8000 Computron	Single Well Open Fryer with Fully Programmable Control System and Integrated Filtering	\$26,300	441 x 949 x 1168	415v/3ph/50Hz
OFE322 - 104688 1000 Computron	Double Well Open Fryer with Digital Simple Set Control System and Integrated Filtering.	\$33,800	847 x 949 x 1168	415v/3ph/50Hz
OFE322 - 272976 8000 Computron	Double Well Open Fryer with Fully Programmable Control System and Integrated Filtering	\$42,400	847 x 949 x 1168	415v/3ph/50Hz
OFE323 - 104690 1000 Computron	Triple Well Open Fryer with Digital Simple Set Control System and Integrated Filtering.	\$41,900	1254 x 949 x 1168	415v/3ph/50Hz
OFE323 - 279400 8000 Computron	Triple Well Open Fryer with Fully Programmable Control System and Integrated Filtering	\$54,800	1254 x 949 x 1168	415v/3ph/50Hz

All "OFE-32X" fryers come standard with 2 Half Sized Frying Baskets Per Well, 1 Brush Kit, Four casters (2 Locking) and Integrated Filtering System. Box of filter envelopes.

PRICES EFFECTIVE AS OF OCTOBER 1ST 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.

"OPEN FRYERS"

BENEFITS	<ul style="list-style-type: none"> • Faster Recovery Time for High Throughput • Built in Filtration System • Considerably Extends Oil life giving Higher returns • Rapid Recovery Times • Idle Mode to conserve Energy usage • Includes plug and lead, pre-delivery inspection and commissioning.
WEBSITE LINK	<ul style="list-style-type: none"> • https://www.jlennard.com.au/henny-penny-320-series-open-fryers.html

GAS OPEN WELL OFG SERIES FRYERS

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
OFG321 - 104694 1000 Computron	Single Well Open Fryer with Digital Simple Set Control System and Integrated Filtering.	\$21,600	441 x 949 x 1168	240v/1ph/50Hz
OFG 321 - 279296 8000 Computron	Single Well Open Fryer with Fully Programmable Control System and Integrated Filtering	\$26,000	441 x 949 x 1168	240v/1ph/50Hz
	LPG gas conversion for OFG321. This price is not to be discounted	\$975.00		
OFG322 - 163462 1000 Computron	Double Well Open Fryer with Digital Simple Set Control System and Integrated Filtering.	\$32,600	847 x 949 x 1168	240v/1ph/50Hz
OFG322 - 104696 8000 Computron	Double Well Open Fryer with Fully Programmable Control System and Integrated Filtering	\$41,200	847 x 949 x 1168	240v/1ph/50Hz
	LPG gas conversion for OFG322. This price is not to be discounted	\$1170.00		
OFG323 - 104697 1000 Computron	Triple Well Open Fryer with Digital Simple Set Control System and Integrated Filtering.	\$40,000	1254 x 949 x 1168	240v/1ph/50Hz
OFG323 - 300077 8000 Computron	Triple Well Open Fryer with Fully Programmable Control System and Integrated Filtering	\$53,000	1254 x 949 x 1168	240v/1ph/50Hz
	LPG gas conversion for OFG323. This price is not to be discounted	\$1362.00		

All "OFG-32X" fryers come standard with 2 Half Sized Frying Baskets Per Well, 1 Brush Kit, Four casters (2 Locking) and Integrated Filtering System. Box of filter envelopes, gas hose.

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"OPEN FRYERS"

BENEFITS	<ul style="list-style-type: none"> Faster Recovery Time for High Throughput Built in Filtration System Considerably Extends Oil life giving Higher returns Rapid Recovery Times Idle Mode to conserve Energy usage LPG gas conversion is available upon request for the OGA models. Includes plug and lead, pre-delivery inspection and commissioning.
WEBSITE LINK	<ul style="list-style-type: none"> https://www.jllennard.com.au/henny-penny-320-series-open-fryers.html

ELECTRIC AUTO OEA LIFT FRYERS

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
OEA321 - 272362 8000 Computron	Single Well Open Fryer with Fully Programmable Control System, Auto Lift and Integrated Filtering.	\$29,000	441 x 949 x 1387	415v/3ph/50Hz
OEA322 - 167058 8000 Computron	Double Well Open Fryer with Fully Programmable Control System, Auto Lift and Integrated Filtering.	\$50,300	848 x 949 x 1387	415v/3ph/50Hz
OEA323 - 157618 8000 Computron	Triple Well Open Fryer with Fully Programmable Control System, Auto Lift and Integrated Filtering.	\$68,000	1254 x 949 x 1387	415v/3ph/50Hz

Fryers come standard with 2 Half Sized Frying Baskets Per Well, 1 Brush Kit, Four casters (2 Locking) and Integrated Filtering System. Box of filter envelopes.

GAS AUTO OGA LIFT FRYERS

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
OGA321 - 282486 8000 Computron	Single Well Open Fryer with Fully Programmable Control System, Auto Lift and Integrated Filtering.	\$28,500	441 x 949 x 1387	240v/1ph/50Hz
OGA322 - 8000 Computron PN: N/A	Double Well Open Fryer with Fully Programmable Control System, Auto Lift and Integrated Filtering.	\$49,200	848 x 949 x 1387	240v/1ph/50Hz
OGA323 - 8000 Computron PN: N/A	Triple Well Open Fryer with Fully Programmable Control System, Auto Lift and Integrated Filtering.	\$66,300	1254 x 949 x 1387	240v/1ph/50Hz

Fryers come standard with 2 Half Sized Frying Baskets Per Well, 1 Brush Kit, Four casters (2 Locking) and Integrated Filtering System. Box of filter envelopes, gas hose.

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"OPEN FRYERS"

BENEFITS	<ul style="list-style-type: none"> Faster Recovery Time for High Throughput Built in Filtration System Considerably Extends Oil life giving Higher returns Rapid Recovery Times Idle Mode to conserve Energy usage Includes plug and lead, pre-delivery inspection and commissioning.
WEBSITE LINK	<ul style="list-style-type: none"> https://www.jlennard.com.au/henny-penny-340-series-open-fryers.html

LARGE CAPACITY OPEN ELECTRIC FRYERS

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
OFE341 - 272348 1000 Computron	Single Well Open Fryer with Digital Simple Set Control System and Integrated Filtering.	\$28,900	591 x 1042 x 1270	415v/3ph/50Hz
OFE341 - 269089 8000 Computron	Single Well Open Fryer with Fully Programmable Control System and Integrated Filtering.	\$33,100	591 x 1042 x 1270	415v/3ph/50Hz
OFE342 - 235136 1000 Computron	Double Well Open Fryer with Digital Simple Set Control System and Integrated Filtering.	\$47,400	1131 x 1042 x 1270	415v/3ph/50Hz
OFE342 - 279401 8000 Computron	Double Well Open Fryer with Fully Programmable Control System and Integrated Filtering.	\$56,000	1131 x 1042 x 1270	415v/3ph/50Hz

All "OFE-34X" fryers come standard with third Sized Frying Baskets Per Well, 1 Brush Kit, Four casters (2 Locking) and Integrated Filtering System. Box of filter envelopes.

PRICES EFFECTIVE AS OF OCTOBER 1ST 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.

"OPEN FRYERS"

BENEFITS	<ul style="list-style-type: none"> Faster Recovery Time for High Throughput Built in Filtration System Considerably Extends Oil life giving Higher returns Rapid Recovery Times Idle Mode to conserve Energy usage Includes plug and lead, pre-delivery inspection and commissioning.
WEBSITE LINK	<ul style="list-style-type: none"> https://www.jllennard.com.au/henny-penny-340-series-open-fryers.html

LARGE CAPACITY OPEN GAS FRYERS

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
OFG341 - 227708 1000 Computron	Single Well Open Fryer with Digital Simple Set Control System and Integrated Filtering.	\$28,900	591 x 1042 x 1270	240v/1ph/50Hz
OFG341 - 281723 8000 Computron	Single Well Open Fryer with Fully Programmable Control System and Integrated Filtering.	\$33,200	591 x 1042 x 1270	240v/1ph/50Hz
	LPG gas conversion for OFG341. This price is not to be discounted	\$967.00		
OFG342 - 170147 1000 Computron	Double Well Open Fryer with Digital Simple Set Control System and Integrated Filtering.	\$44,500	1131 x 1042 x 1270	240v/1ph/50Hz
OFG342 - 272520 8000 Computron	Double Well Open Fryer with Fully Programmable Control System and Integrated Filtering.	\$53,000	1131 x 1042 x 1270	240v/1ph/50Hz
	LPG gas conversion for OFG342. This price is not to be discounted	\$1265.00		

All "OFG-34X" fryers come standard with third Sized Frying Baskets Per Well, 1 Brush Kit, Four casters (2 Locking) and Integrated Filtering System. Box of filter envelopes and gas hose.

PRICES EFFECTIVE AS OF OCTOBER 1ST 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.

"OPEN FRYERS"

BENEFITS	<ul style="list-style-type: none"> • Faster Recovery Time for High Throughput • Built in Filtration System • Considerably Extends Oil life giving Higher returns • Rapid Recovery Times • Idle Mode to conserve Energy usage • LPG gas conversion is available upon request for the OGA models. • Includes plug and lead, pre-delivery inspection and commissioning.
WEBSITE LINK	<ul style="list-style-type: none"> • https://www.jlennard.com.au/henny-penny-340-series-open-fryers.html

LARGE CAPACITY ELECTRIC AUTO LIFT FRYERS

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
OEA341 - 8000 Computron PN: N/A	Single Well Open Fryer with Fully Programmable Control System, Auto Lift and Integrated Filtering.	\$35,300	591 x 1042 x 1397	415v/3ph/50Hz
OEA342 - 8000 Computron PN: N/A	Double Well Open Fryer with Fully Programmable Control System, Auto Lift and Integrated Filtering.	\$63,500	1131 x 1042 x 1397	415v/3ph/50Hz

Fryers come standard with half sized baskets per well, 1 Brush Kit, Four casters (2 Locking) and Integrated Filtering System. Box of filter envelopes.

LARGE CAPACITY GAS AUTO LIFT FRYERS

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
OGA341 - 8000 Computron PN: N/A	Single Well Open Fryer with Fully Programmable Control System, Auto Lift and Integrated Filtering.	\$36,000	591 x 1042 x 1397	240v/1ph/50Hz
OGA342 - 8000 Computron PN: N/A	Double Well Open Fryer with Fully Programmable Control System, Auto Lift and Integrated Filtering.	\$60,900	1131 x 1042 x 1397	240v/1ph/50Hz

Fryers come standard with half sized baskets per well, 1 Brush Kit, Four casters (2 Locking) and Integrated Filtering System. Box of filter envelopes, gas hose.

PRICES EFFECTIVE AS OF OCTOBER 1ST 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.

OPEN FRYER ACCESSORIES

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
VAT COVER 162584	Open fryer vat cover suitable for OFE/OFG 320 series	\$360.73	N/A	N/A
VAT COVER 164504	Large open fryer vat cover suitable for OFE/OFG/OEA/OGA 340 series)	\$583.36	N/A	N/A
RINSE HOSE 133907	Rinse hose suitable for OFG/OFE/OEA/OGA models.	\$1664.43	N/A	N/A

PRICES EFFECTIVE AS OF OCTOBER 1st 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.

"OPEN FRYERS"

BENEFITS

- Faster Recovery Time for High Throughput
- Built in Filtration System
- Considerably Extends Oil life giving Higher returns
- Rapid Recovery Times
- Idle Mode to conserve Energy usage
- Includes plug and lead, pre-delivery inspection and commissioning.

GVE SERIES OPEN ELECTRIC FRYERS

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSION S (mm)	ELECTRICAL
GVE071F 301326	Electric Single Well Fryer with 18.3 L Vat, Manual Oil Filtration System, Full programmable Controller	\$19,400	434 x 842 x 1185	415v/3ph/50Hz
GVE072FF 300164	Electric Two Well Fryer with 18.3 L Vats, Manual Oil Filtration System, Full programmable Controller	\$29,000	794 x 842 x 1185	415v/3ph/50Hz
GVE073FFF 301325	Electric Three Well Fryer with 18.3 L Vats, Manual Oil Filtration System, Full programmable Controller	\$38,000	1187 x 842 x 1185	415v/3ph/50Hz
GVE074FFFF PN: N/A	Electric Four Well Fryer with 18.3 L Vats, Manual Oil Filtration System, Full programmable Controller	\$46,600	1588 x 842 x 1185	415v/3ph/50Hz
ODS305 300993	Oil Disposal Shuttle. Powerful hand pump with two swivel castors for safe and easy oil disposal	\$3,000	N/A	N/A
Split vat option. Per vat	2 x 9.5L Vats replace a Full Vat and gives ability to Filter the oil in each split vat independently.	\$800	N/A	N/A
Fryers come standard with half sized baskets per well, 1 Brush Kit, Skimmer Square Mesh, Four casters (2 Locking) and Integrated Filtering System. Box of filter envelopes, vat covers.				

PRICES EFFECTIVE AS OF OCTOBER 1ST 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.



EVOLUTION ELITE FRYERS & ACCESSORIES

"EVOLUTION ELITE FRYER SYSTEMS"

BENEFITS	<ul style="list-style-type: none"> Simple Press Button Filtering System 40% Oil Savings through Extending Oil life 40% Reduction in Oil volume Labour Saving Automatic Oil Top off "Oil Guardian" Express Filter in 4 Minutes per Vat Controller that monitors Fryer Activity to Prompt Filtering Cycles Rapid Recovery Times due to the Lower Oil Volumes Load Compensation to Ensure Consistent Quality Proportional Control to eliminate Oil Overheating and Maintaining consistent Quality Idle Mode to conserve Energy usage by dropping the Oil Temperature when not in use Melt Mode to Gently Bring the Oil to it's initial Temperature, Thus extending it's life yet further Includes plug and lead, pre-delivery inspection and commissioning. Accessories start-up pack includes filter envelopes, brush kit.
WEBSITE LINK	<ul style="list-style-type: none"> https://www.jlennard.com.au/henny-penny-evolution-elite-fryer.html
NOTE	<ul style="list-style-type: none"> Combinations of full and split vats available, please consult your J.L.Lennard contact to discuss configurations available.

EVOLUTION ELITE ELECTRIC OPEN WELL FRYERS

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
EEE141 - F 235638	Single Well Open Fryer with Fully Programmable Control System and Press Button Integrated Filtering Technology	\$31,300	413 x 819 x 1162	415v/3ph/50Hz
EEE142 - FF 151213	Double Well Open Fryer with Fully Programmable Control System and Press Button Integrated Filtering Technology	\$48,700	794 x 819 x 1162	415v/3ph/50Hz
EEE143 - FFF 230745	Triple Well Open Fryer with Fully Programmable Control System and Press Button Integrated Filtering Technology	\$65,800	1187 x 819 x 1162	415v/3ph/50Hz
EEE144 - FFFF 272492	Four Well Open Fryer with Fully Programmable Control System and Press Button Integrated Filtering Technology	\$82,700	1588 x 819 x 1162	415v/3ph/50Hz

EVOLUTION ELITE ELECTRIC OPTIONS

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
PN: N/A	Split Vat per well	\$5200	N/A	N/A
PN: N/A	Auto Lift per well (With Pull handle filtration)	\$3500	N/A	N/A

PRICES EFFECTIVE AS OF OCTOBER 1st 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.

"EVOLUTION ELITE FRYER SYSTEMS"

BENEFITS	<ul style="list-style-type: none"> Simple Press Button Filtering System 40% Oil Savings through Extending Oil life 40% Reduction in Oil volume Labour Saving Automatic Oil Top off "Oil Guardian" Express Filter in 4 Minutes per Vat Controller that monitors Fryer Activity to Prompt Filtering Cycles Rapid Recovery Times due to the Lower Oil Volumes Load Compensation to Ensure Consistent Quality Proportional Control to eliminate Oil Overheating and Maintaining consistent Quality Idle Mode to conserve Energy usage by dropping the Oil Temperature when not in use Melt Mode to Gently Bring the Oil to it's initial Temperature, Thus extending it's life yet further Includes plug and lead, pre-delivery inspection and commissioning. Accessories start-up pack includes filter envelopes, brush kit, oil jug, gas hose.
WEBSITE LINK	<ul style="list-style-type: none"> https://www.jlennard.com.au/henny-penny-evolution-elite-fryer.html
NOTE	<ul style="list-style-type: none"> - Combinations of full and split vats available, please consult your J.L.Lennard contact to discuss configurations available. - The single well gas EEG 241 is not available in a split pan

EVOLUTION ELITE GAS OPEN WELL FRYERS

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
EEG241 - F 264874/300281	Single Well Open Fryer with Fully Programmable Control System and Press Button Integrated Filtering Technology	\$36,700	413 x 819 x 1162	240v/1ph/50Hz
	LPG gas conversion for EEG241. This price is not to be discounted	\$1690.00		
EEG242 - FF 264875	Double Well Open Fryer with Fully Programmable Control System and Press Button Integrated Filtering Technology	\$56,600	794 x 819 x 1162	240v/1ph/50Hz
	LPG gas conversion for EEG242. This price is not to be discounted	\$2630.00		
EEG243 - FFF 230743	Triple Well Open Fryer with Fully Programmable Control System and Press Button Integrated Filtering Technology	\$76,000	1187 x 819 x 1162	240v/1ph/50Hz
	LPG gas conversion for EEG243. This price is not to be discounted	\$3570.00		
EEG244 - FFFF 270804	Four Well Open Fryer with Fully Programmable Control System and Press Button Integrated Filtering Technology	\$95,400	1588 x 819 x 1162	240v/1ph/50Hz

PRICES EFFECTIVE AS OF OCTOBER 1ST 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.

EVOLUTION ELITE GAS OPTIONS

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
PN: N/A	Split Vat per well	\$5000	N/A	N/A
PN: N/A	Auto Lift per well (With Pull handle filtration)	\$7000	N/A	N/A

EVOLUTION ELITE FRYER ACCESSORIES

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
ODS310 322853	Oil Disposal Shuttle - Large 22.7Ltr Oil Capacity with Low profile Pan Height allowing unit to roll under Fryer for Direct Draining. Manual Pump which can empty oil within a One minute period.	\$5000	403 X 940 X 1251	N/A
VAT COVER 150339	Open Fryer Vat Cover Suitable for EEE Series Full Vat's	\$280.63	N/A	N/A
VAT COVER 150338	Open Fryer Vat Cover Suitable for EEE Series Split Vat's	\$200.94	N/A	N/A
VAT COVER 159108	Open Fryer Vat Cover Suitable for EEG Series Full Vat's	\$272.43	N/A	N/A
VAT COVER 159109	Open Fryer Vat Cover Suitable for EEG Series Split Vat's	\$223.01	N/A	N/A
TETHER KIT 163897	Tethering Kit suitable for both Gas and Electrical installations.	\$140.41	N/A	N/A

PRICES EFFECTIVE AS OF OCTOBER 1st 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.



F5 LOW OIL VOLUME TOUCH SCREEN FRYER SYSTEMS

F5 LOW OIL VOLUME TOUCH SCREEN FRYER SYSTEMS

BENEFITS	<ul style="list-style-type: none"> Intuitive Touch and Swipe 7 inch touchscreen interface. 40% oil Savings through extended oil life and 14.4lt fry vats. Less than three touch fully automatic filtration Built in trouble shooting help guides. New faster filtration, filter, re fill, top up oil and re heat in less than 3 minutes. New larger drain valve and high capacity 8GPM oil pump. Newly designed wash system targets fryer corners to clear debris more effectively. Energy STAR rated. Idle Mode for oil and energy savings. Load Compensation and Pulse Control to give you consistent quality product every time. Reduced staff training through intuitive touch screen guides. Includes plug and lead, pre-delivery inspection and commissioning.
WEBSITE LINK	<ul style="list-style-type: none"> https://www.jlennard.com.au/henny-penny-f5.html

F5 LOW OIL VOLUME TOUCH SCREEN FRYER SYSTEMS

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (MM) WHD	ELECTRICAL
OFE511	Single well Open Low Oil volume Fryer with 7 inch intuitive touch screen and 3 minute automatic integrated filtration	\$32,500	478 x 1184 x 938	415v/3ph/50hz
OFE512 320640	Double well Open Low Oil volume Fryer with 7 inch intuitive touch screen and 3 minute automatic integrated filtration	\$51,800	817 x 1184 x 938	
OFE513 320638	Triple well Open Low Oil volume Fryer with 7 inch intuitive touch screen and 3 minute automatic integrated filtration	\$69,600	1212 x 1184 x 938	
OFE514	Four Well Open Low Oil volume Fryer with 7 inch intuitive touch screen and 3 minute automatic integrated filtration	\$87,000	1608 x 1184 x 938	415v/3ph/50hz
PN: N/A	Split Vat per well	\$5200	N/A	N/A

All F5 Fryers come standard with 2 half baskets per well, brush kit, box of filter envelopes, oil jug.

PRICES EFFECTIVE AS OF OCTOBER 1ST 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.

F5 LOW OIL VOLUME TOUCH SCREEN FRYER SYSTEMS

BENEFITS	<ul style="list-style-type: none"> Intuitive Touch and Swipe 7 inch touchscreen interface. 40% oil Savings through extended oil life and 14.4lt fry vats. Less than three touch fully automatic filtration Built in trouble shooting help guides. New faster filtration, filter, re fill, top up oil and re heat in less than 3 minutes. New larger drain valve and high capacity 8GPM oil pump. Newly designed wash system targets fryer corners to clear debris more effectively. Energy STAR rated. Idle Mode for oil and energy savings. Load Compensation and Pulse Control to give you consistent quality product every time. Reduced staff training through intuitive touch screen guides.
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F5 LOW OIL VOLUME TOUCH SCREEN FRYER ACCESSORIES

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
ODS310 322853	Oil Shuttle for Safe Cold Oil Disposal, includes hand pump and trolley.	\$5000	403 X 940 X 1251	N/A
VAT COVER 150339	Open Fryer Vat Cover Suitable for F5 series Full vat's	\$280.63	N/A	N/A
VAT COVER 150338	Open Fryer Vat Cover Suitable for F5 Series Split vat's	\$200.94	N/A	N/A
VAT COVER 159108	Open Fryer Vat Cover Suitable for F5 Series Full Vat's	\$272.43	N/A	N/A
VAT COVER 159109	Open Fryer Vat Cover Suitable for F5 Series Split Vat's	\$223.01	N/A	N/A
TETHER KIT 163897	Tethering Kit suitable for both Gas and Electrical installations.	\$140.41	N/A	N/A

PRICES EFFECTIVE AS OF OCTOBER 1ST 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.



HEATER HOLDING CABINETS & ACCESSORIES

"HEATED HOLDING CABINETS"

BENEFITS	<ul style="list-style-type: none"> Designed to hold produce under the perfect conditions to ensure quality Enables the elimination of waste due to holding over the service period Includes plug and lead, pre-delivery inspection and commissioning.
WEBSITE LINK	<ul style="list-style-type: none"> https://www.jlennard.com.au/henny-penny-hhc-heated-holding-cabinets.html
NOTE	SB = SOLID BACK; PT = PASS THROUGH; V = VENTED; CDT = COUNT DOWN TIMER; DT = DIGITAL THERMOMETER

HOLDING CABINETS - VERTICAL FULL SIZE

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
HHC 900 SB-V-CDT 166565	Full size Heated Holding Cabinet with a Holding Temperature range of 71-99 DegC. With glass door and solid Back, Vented and Control System with 13 Countdown Timers.	\$19,800	628 x 806 x 1810	1PH 240V 10A
HHC 903 SB-V-CDT 109929	Half Size Heated Holding Cabinet with a Holding Temperature range of 71-99 DegC. With Glass Door. Solid Back, Vented and Control System with 5 Countdown Timers.	\$14,300	628 x 806 x 953	1PH 240V 10A
HHC 903 PT-V-CDT-FLIP 270872	Half Size Heated Holding Cabinet with a Holding Temperature range of 71-99 DegC. Pass through with flip doors, Vented and Control System with 5 Countdown Timers. With legs	\$16,500	628 x 806 x 953	1PH 240V 10A

PRICES EFFECTIVE AS OF OCTOBER 1ST 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.

"HEATED HOLDING CABINETS"

BENEFITS	<ul style="list-style-type: none"> Designed to hold produce under the perfect conditions to ensure quality Enables the elimination of waste due to holding over the service period Includes plug and lead, pre-delivery inspection and commissioning.
WEBSITE LINK	<ul style="list-style-type: none"> https://www.jlennard.com.au/henny-penny-hhc-heated-holding-cabinets.html
NOTE	PT = PASS THROUGH; V = VENTED; CDT = COUNT DOWN TIMER; DT = DIGITAL THERMOMETER

SMARTHOLD CABINETS - VERTICAL FULL SIZE

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
HHC 990 SB-V-CDT-DT 268546	Heated Holding Cabinet with Holding Temperature ranges of 27-60 DegC for Proofing and 71-99 DegC for Holding. Automatic Humidity Control, Glass Door. Solid Back, Vented and Control System with 15 Countdown Timers. 13 tray	\$23,000	628 x 806 x 1835	1PH 240V 15A
HHC990 PT-V-CDT-DT 282126	Heated Holding Cabinet with Holding Temperature ranges of 27-60 DegC for Proofing and 71-99 DegC for Holding. Automatic Humidity Control, pass through, glass doors both sides with 1 flip door Vented and Control System with 15 Countdown Timers. 13 tray	\$24,600	628 X 806 X 1835	1PH 240V 15A

SMARTHOLD CABINETS - VERTICAL HALF SIZE

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
HHC 993 PT-V-CDT-DT 156409	Half Size Heated Holding Cabinet with Holding Temperature ranges of 27-60 DegC for Proofing and 71-99 DegC for Holding. Automatic Humidity Control, Flip door front, glass on rear, Pass Through Design, Vented and Control System with 5 Countdown Timers. On castors.	\$20,000	628 x 806 x 965	1PH 240V 15A
HHC 993 PT-V-CDT-DT 282616	Half Size Heated Holding Cabinet with Holding Temperature ranges of 27-60 DegC for Proofing and 71-99 DegC for Holding. Automatic Humidity Control, Flip door on front, glass on rear, Pass Through Design, Vented and Control System with 5 Countdown Timers. On legs	\$20,100	628 x 806 x 965	1PH 240V 15A

PRICES EFFECTIVE AS OF OCTOBER 1ST 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.

"COUNTERTOP HEATED HOLDING SOLUTIONS"

BENEFITS	<ul style="list-style-type: none"> • Safely hold cooked hot products ready to serve quickly to your customers • Maintains safe holding temperatures for HACCP control • Models to suit your needs • Pass through designs allow for loading in from kitchen one side and serving to customers out the other side. • Includes plug and lead, pre-delivery inspection and commissioning.
WEBSITE LINK	<ul style="list-style-type: none"> • https://www.jlennard.com.au/henny-penny-countertop-heated-holding-solutions.html

MODULAR MULTI PURPOSE CABINETS

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
MPC222 268353	Dual sided four drawer pan. Modular Multi-Purpose holding cabinet	\$7430	384 x 400 x 268	240v/1ph/50Hz
MPC1L	Single large, heavy duty drawer pan. Modular Multi-purpose Holding Cabinet	\$5910		
MPC22	Four Drawer Pan Modular Multi-purpose Holding Cabinet	\$6320		

DISPLAY COUNTER WARMERS

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
HC5 300468	Heated Holding/Display Cabinet, flip door front, glass door rear, Accommodates 5 Full Size Sheet Pans, Pass Through Design, Electronic Controls with CDT and 4 LED Light Kit for Visual Display	\$10,500	628 x 806 x 953	1PH 240V 10A
HCN5 157353	Heated Holding/Display Cabinet, solid back with flip door. Accommodates 5 half Size Sheet Pans, sideways.	\$8,100	610 x 445 x 832	1PH 240V 10A

PRICES EFFECTIVE AS OF OCTOBER 1ST 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.

"HEATED HOLDING CABINETS"

BENEFITS	<ul style="list-style-type: none"> • Designed to hold produce under the perfect conditions to ensure quality • Enables the elimination of waste due to holding over the service period • Includes plug and lead, pre-delivery inspection and commissioning.
WEBSITE LINK	<ul style="list-style-type: none"> • https://www.jlennard.com.au/henny-penny-hhc-heated-holding-cabinets.html
NOTE	PT = PASS THROUGH; V = VENTED; CDT = COUNT DOWN TIMER; DT = DIGITAL THERMOMETER

HOLDING CABINET ACCESSORIES

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
Holding Tray 005231	Tray Suitable for Holding Cabinets to support and separate produce within the cavity. Size:25x457x669mm	\$60.06	25 x 457 x 669	N/A
Grid 005229	Grid designed to sit on the Holding Tray which helps air flow around the products, preventing soggy produce. Size: 457x660mm	\$79.14	457 x 660	N/A
Half size tray 237681	Half size tray suitable for holding cabinets to support and separate produce within the cavity. Size:25x450x330mm	\$29.25	25 x 450 x 330	N/A
Flip door	Optional flip door, factory fitted per door	\$700.00	N/A	N/A

PRICES EFFECTIVE AS OF OCTOBER 1st 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.





SOFT SERVE MACHINES



SOFT SERVE MACHINES

BENEFITS	<ul style="list-style-type: none"> • Excellent return on investment machines with lower up front costs. • Very Quiet operations • Slimline machines for smaller footprints • Low power usage • Smart Digital Controllers • Very easy to clean • Includes plug and lead, brush kit, 1 x 3-monthly tune up kit for seals and blades, sanitiser and Taylor lubricant. • Pre-delivery inspection and commissioning includes overnight frost testing, sanitisation and product setting.
WEBSITE LINK	https://www.jllennard.com.au/our-brands/icetro

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (MM)	KW/HR	ELECTRICAL
ISI-161T 320855	Single Barrel Bench mounted, gravity fed slimline soft serve machine. 3lt hopper, 1.4 barrel. 100 Gram Rapid Serves is 4 to 5 in a row. Hourly Capacity with 100 Gram Serves is 50 to 60 (optional 5lt Hopper Model also available, part 322631)	\$14,500	300w x750d x 775h	1.3	240/50/1
SSI-151TG 320854	Countertop Single Barrel bench mounted gravity soft serve machine. Hopper 10lt, barrel 1.4lt 100 Gram Rapid Serves is 4 to 5 in a row. Hourly Capacity with 100 Gram Serves is 50 to 60	\$13,100	404w x735d x 767h	1.37	
ISI-163TT 320856	Twin Barrel Bench Mounted soft serve machine 5.5ltr Hoppers. 1.6lt barrels 100 Gram Rapid Serves is 4 to 5 per Barrel in a row. Hourly Capacity with 100 Gram Serves is 50 to 60 Per Barrel	\$24,000	510w x 845d x 800h	2.7	
SSI-203SN 323186	Free Standing Twin Barrel Machine 10lt Hopper. 2 x 2.7Ltr Barrels no heat treatment soft serve machine. Suitable for Soft Serve, Yoghurt and ACAI products Two Compressors for independent Barrel and Hopper cooling. 100 Gram Rapid Serves is 14 to 16 in a row per barrel Hourly Capacity is 120 to 130 x 100 gram serves 4500 Watts	\$28,600	530w x 900d x 1515h	4.5	

PRICES EFFECTIVE AS OF OCTOBER 1ST 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.



GRANITA SLUSH MACHINES



GRANITA SLUSH MACHINES

BENEFITS	<ul style="list-style-type: none"> • Highly visible 12Lt bowls. • Stainless steel sides for ease of cleaning and adding signage • Simple to clean and operate and low noise operation • Machines come in 1, 2 or 3 litre bowls • Models are backed by a 12 month return to base warranty • These machines are perfect for frozen drinks, cocktails and frappe style products with a sugar brix level between 12% and 14%. • Includes plug and lead. • Pre-delivery inspection and commissioning includes overnight frost testing, sanitisation and product setting in our warehouse.
WEBSITE LINK	https://www.jllennard.com.au/our-brands/icetro

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (MM)	KW/H R	ELECTRICAL
SSM180 323778	Single bowl granita slush machine 12 Litre Bowl, Stainless steel panels	\$3800	215w X 483d X 835h		Single Phase 10Amp plugs, 320W with 1.75m of power cable
SSM280 323659	Twin bowl granita slush machine 12 Litre bowls, stainless steel panels	\$5600	420w x 483d x 895h		
SSM420 323658	Three bowl granita slush machine 12 Litre bowls, stainless steel panels	\$7300	622w x 483d x 895h		

PRICES EFFECTIVE AS OF OCTOBER 1ST 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.

Prática

PRATICA SPEED OVENS

BENEFITS

- Pratica Express Speed Ovens are the Smart Cooking Solution with microwave and impinged air technology,
- Cook at up to 20 times faster than traditional methods.
- Internet of kitchen platform with Wi-Fi connectivity.
- Ovens come Standard with a Aluminium Paddle, grill plate, Black PTFE tray, Operations Manual, oven cleaner and oven protector.
- Pre-delivery inspection and commissioning updating of all software, internet of kitchen and standard menu with over 40 recipes loaded.

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
COPA Black 272563 Stainless 272561	<ul style="list-style-type: none"> • Full colour capacitive touchscreen display with intuitive software • Easy access and removable catalytic converter. This design allows cleaning and maintenance to be performed by the end user • Infrared bottom heating element with independent temperature control • Includes a daily cleaning function that cools the oven to safe temperatures • Wifi enabled through Pratica internet of kitchen 	\$16,543.00	441 x 949 x 1168	240v/1ph/50Hz
COPA SINGLE MAGNATRON 280327	<ul style="list-style-type: none"> • All the features of the standard Copa oven, but just with a single magnatron giving lower microwave power • Wifi enabled through Pratica internet of kitchen 	\$14,966.00	441 x 949 x 1168	240v/1ph/50Hz
ROCKET 272319	<p>Full colour capacitive touchscreen display with intuitive software Advance cooling design eliminates side vents and louvers allowing zero side clearances Easy access and removable catalytic converter. This design allows cleaning and maintenance to be performed by the end user Infrared bottom heating element with independent temperature control Includes a daily cleaning function that cools the oven to safe temperatures and then prompts the end user through the recommended cleaning steps Wifi enabled through Pratica internet of kitchen</p>	\$17,707.00	532 x 766 x 636	240v/1ph/50Hz
CHEF EXPRESS 270634	<ul style="list-style-type: none"> • Advance cooling design eliminates side vents and louvers allowing zero side clearances • Easy access and removable catalytic converter. • This design allows cleaning and maintenance to be performed by the end user • Infrared bottom heating element with independent temperature control • Easy access and removal of the electrical compartment air filter • In addition to manual entry, the oven uses a usb port to upload and download recipes • User friendly interface • Wifi enabled through Pratica internet of kitchen 	\$13,664.00	532 x 766 x 636	240v/1ph/50Hz

PRICES EFFECTIVE AS OF OCTOBER 1ST 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.

PRATICA SPEED OVENS

BENEFITS	<ul style="list-style-type: none"> • Pratica Express Speed Ovens are the Smart Cooking Solution with microwave and impinged air technology, • Cook at up to 20 times faster than traditional methods. • Internet of kitchen platform with Wi-Fi connectivity. • Ovens come Standard with a Aluminium Paddle, grill plate, Black PTFE tray, Operations Manual, oven cleaner and oven protector. • Pre-delivery inspection and commissioning updating of all software, internet of kitchen and standard menu with over 40 recipes loaded.
WEBSITE LINK	<ul style="list-style-type: none"> • https://www.jlennard.com.au/our-brands/pratica-technicook

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
FIT EXPRESS SINGLE MAG 319421	Single Magnetron with 3 KW power. Full colour touchscreen display with intuitive software with up to 1024 recipes Large 315mm x 312mm internal chamber Easy access and removable catalytic converter, also allows cleaning and maintenance to be managed by the end user Includes a daily cleaning function that cools the oven to safe temperatures and then prompts the end user through the recommended cleaning steps Wifi enabled through Pratica internet of kitchen Note: 20mm Air gap required to rear.	\$16,000.00	386 x 693 x 619	240v/1ph/50Hz 3Kw 15AMP
FIT EXPRESS DUAL MAG 319422 Single phase 321459 Three phase	<ul style="list-style-type: none"> • Dual Magnetron with 6.8KW power. • Full colour touchscreen display with intuitive software with up to 1024 recipes • Large 315mm x 312mm internal chamber • Easy access and removable catalytic converter. This design allows cleaning and maintenance to be performed by the end user • Includes a daily cleaning function that cools the oven to safe temperatures and then prompts the end user through the recommended cleaning steps • Wifi enabled through Pratica internet of kitchen • Note: 20mm Air gap required to rear. 	\$17,400.00	386 x 693 x 619	240v/1ph/50Hz 6.8Kw 32AMP 415v/3ph/50hz 6.8Kw 20AMP
FORZA STI 300963	Full colour capacitive touchscreen display with intuitive software Advance cooling design eliminates side vents and louvers allowing zero side clearances Easy access and removable catalytic converter. This design allows cleaning and maintenance to be performed by the end user Infrared bottom heating element with independent temperature control Includes a daily cleaning function that cools the oven to safe temperatures and then prompts the end user through the recommended cleaning steps Wifi enabled through Pratica internet of kitchen	\$14,200.00	702 x 788 x 442	240v/1ph/50Hz

PRICES EFFECTIVE AS OF OCTOBER 1st 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.

OVEN ACCESSORIES

PART NUMBER	DESCRIPTION	RETAIL EX GST
272592	Kays oven cleaner	45.74
272593	Kays soil shield	37.30
272591	Trigger Sprayer	5.02
272790	Bacon Cooking Tray with Lid	156.92
272791	4 Egg Cooking Tray	117.19
280586	COPA - Aluminium cooking tray 800490	115.71
272605	COPA - Solid Basket	192.01
283200	ROCKET - Solid basket 800423	211.09
321863	FIT - Solid basket 800525 Black	218.20
272565	COPA - Speed grill	81.28
272606	ROCKET - Speed grill	132.04
322238	FIT - Speed grill 800526	199.96
NEW	TCI - Black cooking tray 280 x 280	80.00
NEW	TCI - Red cooking tray 280 x 280	80.00
NEW	TCI - Blue cooking tray 280 x 280	80.00
NEW	TCI - Green cooking tray 280 x 280	80.00
272603	Rocket - Baking stone	145.67
322130	Fit - Panini Press accessory	1320.14

PRICES EFFECTIVE AS OF OCTOBER 1ST 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.



QUALITYFRY
AUTOMATIC SMART COOKING



iQ635

iQ635

BENEFITS

- **Who is it for:** IQ635 is ideal for petrol and convenience sites, small cafes, hotel and motel room service, clubs, and pubs with bars wanting to serve hot fried foods to their customers either out of hours or when traditional extraction is unavailable or too expensive to install.
- **Simple User Experience:** Comes with a digital touch screen and unique carousel system where you can cook six items consecutively. Simple to operate and clean, you can cook portion sizes up to 350g (or 11 kg per hour). The IQ635 emits no smoke, no odours, and doesn't require an exhaust canopy.
- **Cost & Energy Efficient:** Includes EcoFry System, which minimizes the ecological footprint, shortens fry time by up to 27%, and reduces oil consumption by 37%.
- **Ventless cooking:** No cross-contamination of flavours, no odours, captures and condensates odours into an easy-to-empty holding tank, and cleans exhaust air with a carbon-activated, built-in filter cartridge. Safe and watertight to avoid burns and spills.
- **Fully automated and easily programmed:** Unique carousel system allows for two products to cook simultaneously, with four more pre-programmed to cook next. Uses 24% less power than a typical kitchen fryer, saving on energy bills. Can fry foods, vegetables, meats, and desserts.
- **Serve food fast:** Cooks 2 products with 4 others pre-loaded for fast automated fried foods.

WEBSITE LINK

- <https://www.jlennard.com.au/quality-fry-iq635.html>

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (MM)	MJ/HR	WEIGHT (KG)	ELECTRICAL
IQ635 322087	Benchtop Ventless Frying System. 5.5lt oil vat with touch screen control panel. Carousel system allows for 2 items to cook, whilst 4 items are loaded in the carousel unit on the machine. Cooks up to 11kg per hour in individual portions up to 350g per serve. One touch operation certified ventless.	\$30,800	W 670 x D 630 x H 856	N/A	N/70kg	32Amps 240v 1ph/50hz
OF1700 323207	Mini product tray	\$1497.46	N/A	N/A	N/A	N/A
QF90084 323458	S/Steel fry basket	\$76.71	N/A	N/A	N/A	N/A
QF6008 323457	S/Steel container collection pan	\$214.63	N/A	N/A	N/A	N/A

PRICES EFFECTIVE AS OF OCTOBER 1ST 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.

retigo®

RETIGO VISION BLUE COMBI OVEN RANGE

BENEFITS

- Hot convection cooking 30 - 300°C.
- Steaming 30 - 130°C.
- Combi mode 30 - 300°C with precise humidity control.
- 8" colour touch screen is easy to navigate, intuitive and has ability to customise the menu to suit the operator.
- Fully programmable with 1000 x 20 step programs available and access to Retigo combi online.
- Easy Cooking - preset programs of commonly cooked food items.
- Overnight low temperature cooking and Delta T program.
- Cook and Hold function.
- Multi rack timers.
- Auto reverse fan ensures even cooking throughout the chamber.
- 7 fan speed settings to give ultimate control of cooking conditions.
- 6 point core probe for very accurate core temperature based cooking.
- Externally mounted hand shower.
- Automatic self cleaning and oven descaling cycles.
- Triple glazed glass door gives efficient insulation and cool touch door external.
- Advanced Hybrid Steam Injection system gives exceptional steam capabilities with 30% less water.
- BWP water filter, housing with drainage kit and cold water tap connections included.
- Oven cleaner sachets 50 x 60g for 1 months cleaning

* Additional plumbing connections for drainage may be required

WEBSITE LINK

- <https://www.jlennard.com.au/retigo-combi-ovens-blue-vision-range.html>

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
B623i 300022	Blue Vision Electric 6 x 2/3 GN tray capacity	\$17,200	683 x 602 x 586	3 Phase 380-415V 50-60Hz 16A
B611i 300023	Blue Vision Electric 7 x 1/1 GN tray capacity	\$21,200	933 x 783 x 821	3 Phase 380-415V 50-60Hz 16A
B1011i 300003	Blue Vision Electric 11 x 1/1 GN tray capacity	\$27,000	933 x 1046 x 821	3 Phase 380-415V 50-60Hz 32A
B2011i 300024	Blue Vision Electric 20 x 1/1 GN tray capacity	\$40,400	948 x 1804 x 834	3 Phase 380-415V 50-60Hz 63A
B1221i 300025	Blue Vision Electric 12 x 2/1 GN or 24 X 1/1 GN tray capacity	\$36,300	1111 x 1343 x 961	3 Phase 380-415V 50-60Hz 63A
B2021i 300026	Blue Vision Electric 20 x 2/1 GN or 40 x 1/1 GN tray capacity	\$54,400	1156 x 1815 x 963	3 Phase 380-415V 50-60Hz 100A

PRICES EFFECTIVE AS OF OCTOBER 1ST 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.

RETIGO VISION ORANGE PLUS COMBI OVEN RANGE

BENEFITS

- Hot convection cooking 30 - 300°C.
- Steaming 30 - 130°C.
- Combi mode 30 - 300°C with precise humidity control.
- 7" colour touch screen is easy to navigate.
- Fully programmable with 99 x 9 step programs available.
- Overnight low temperature cooking cycle.
- Auto reverse fan ensures even cooking throughout the chamber.
- 7 fan speed settings to give ultimate control of cooking conditions.
- 1 point core probe for core temperature based cooking.
- Externally mounted hand shower.
- Automatic self cleaning and oven descaling cycles.
- Triple glazed glass door gives efficient insulation and cool touch door external.
- Advanced Hybrid Steam Injection system gives exceptional steam capabilities with 30% less water.
- BWP Water Filter, housing with drainage kit* and cold water tap connections included.
- Oven cleaner sachets 50 x 60g for 1 month's cleaning.

* Additional plumbing connections for drainage may be required

WEBSITE LINK

- <https://www.jlennard.com.au/retigo-combi-ovens-orange-plus-vision.html>

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
O623i+ 300036	Orange PLUS Vision Electric 6 x 2/3 GN tray capacity	\$15,500	683 x 602 x 586	3 Phase 380-415V 50-60Hz 16A
O611i+ 300037	Orange PLUS Vision Electric 7 x 1/1 GN tray capacity	\$18,900	933 x 786 x 821	3 Phase 380-415V 50-60Hz 16A
O1011i+ 300038	Orange PLUS Vision Electric 11 x 1/1 GN tray capacity	\$24,000	933 x 1046 x 821	3 Phase 380-415V 50-60Hz 32A
O2011i+ 300039	Orange PLUS Vision Electric 20 x 1/1 GN tray capacity	\$41,300	948 x 1804 x 834	3 Phase 380-415V 50-60Hz 63A
O1221i+ 321433	Orange PLUS Vision Electric 12 x 2/1 GN or 24 X 1/1 GN tray capacity	\$35,400	1111 x 1343 x 961	3 Phase 380-415V 50-60Hz 63A
O2021i+ 319324	Orange PLUS Vision Electric 20 x 2/1 GN or 40 x 1/1 GN tray capacity	\$53,800	1156 x 1815 x 963	3 Phase 380-415V 50-60Hz 100A

PRICES EFFECTIVE AS OF OCTOBER 1st 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.

RETIGO VISION ORANGE COMBI OVEN RANGE

BENEFITS

- Hot convection cooking 30 - 300°C.
- Steaming 30 - 130°C.
- Combi mode 30 - 300°C with precise humidity control. Touch buttons with LED display.
- Manual fast control touch panel.
- Overnight low temperature cooking cycle.
- Auto reverse fan ensures even cooking throughout the chamber.
- 7 fan speed settings to give ultimate control of cooking conditions.
- 1 point core probe for core temperature based cooking. Externally mounted hand shower.
- Automatic self cleaning and oven descaling cycles.
- Triple glazed glass door gives efficient insulation and cool touch door external.
- Advanced Hybrid Steam Injection system gives exceptional steam capabilities with 30% less water.
- BWP Water Filter, housing with drainage kit* and cold water tap connections included.
- Oven cleaner sachets 50 x 60g for 1 month's cleaning.

* Additional plumbing connections for drainage may be required

WEBSITE LINK

- <https://www.jlennard.com.au/retigo-combi-oven-orange-vision-range.html>

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
O623i 300028	Orange Vision Electric 6 x 2/3 GN tray capacity	\$14,700	683 x 602 x 586	3 Phase 380-415V 50-60Hz 16A
O611i 300029	Orange Vision Electric 7 x 1/1 GN tray capacity	\$17,100	933 x 786 x 821	3 Phase 380-415V 50-60Hz 16A
O1011i 300030	Orange Vision Electric 11 x 1/1 GN tray capacity	\$22,300	933 x 1046 x 821	3 Phase 380-415V 50-60Hz 32A
O2011i 300032	Orange Vision Electric 20 x 1/1 GN tray capacity	\$38,400	948 x 1858 x 834	3 Phase 380-415V 50-60Hz 63A
O1221i	Orange Vision Electric 12 x 2/1 GN or 24 X 1/1 GN tray capacity	\$34,100	1111 x 1343 x 961	3 Phase 380-415V 50-60Hz 63A
O2021i	Orange Vision Electric 20 x 2/1 GN or 40 x 1/1 GN tray capacity	\$50,600	1156 x 1815 x 963	3 Phase 380-415V 50-60Hz 100A

PRICES EFFECTIVE AS OF OCTOBER 1ST 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.

RETIGO COMBI OVEN STANDS AND ACCESSORIES

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
ST 1116 FP 300004	Stand to suit 7 and 11 tray combi ovens with 16 GN 1/1 tray slides under. Suits 611 and 1011 size ovens	\$1854	N/A	N/A
ST 623 300042	Stand to suit 6 x 2/3 GN tray combi ovens with 16 GN 1/1 tray slides under. Suits 623 size ovens	\$1651	N/A	N/A
OA07-0001 300005	Vision combi smoker box accessory	\$1530	N/A	N/A
H14-9905 320213	Tower solution for 611 + 611	\$1874	1718 High	N/A
H14-9906 318804	Tower solution for 1011 + 611	\$1874	1922 High	N/A
HC99-7100 320211	VO2011R 20 tray banquet loading trolley	\$4,556	N/A	N/A
RPH0610	Vision vent condensation hood	\$9220	N/A	N/A
318806	Vision Grill tray 1/1GN	\$346.96	530 x 325	N/A
319635	Vision Snack tray 1/1GN	\$133.98	530 x 325	N/A
318808	Vision Bake tray 1/1GN	\$148.07	530 x 325	N/A
319637	Vision Frit Lotan 1/1GN	\$291.33	530 x 325	N/A
320214	Wire Shelving for chicken 1/1GN	\$177.97	530 x 325	N/A
319639	Wire shelving 1/1GN shelf	\$133.98	530 x 325	N/A
319638	Enamelled Gastro Container	\$79.96	530 x 325	N/A
300041	Active combi Cleaning Chemical 50 x 60G sachets	\$181.31	N/A	N/A

PRICES EFFECTIVE AS OF OCTOBER 1ST 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.

SOMERSET

DOUGH SHEETERS & PREPPER / SINGLE PASS

BENEFITS	<ul style="list-style-type: none"> • Can sheet 500-600pcs per hour and are designed to be compact whilst maintaining ease of use. • The construction is heavy duty welded stainless steel with the drive system isolated from the roller area also having safety sensors for automatic shutoff. • Simple handle adjustments for precise uniform dough thickness • Synthetic rollers eliminate dough build-up • Safety sensors for automatic shutoff • Ergonomic design for easy operation • Maintenance-free drive mechanism is isolated from the roller area • Safe, simple, easy to operate, easy to clean • Spring-loaded scrapers are readily removable for easy cleaning • Sanitary, heavy-duty, all stainless steel welded construction • Includes plug and lead, pre-delivery inspection and commissioning.
INDUSTRIES	Pizzerias, Institutions, Mexican Establishments, Cafes, Restaurants, Schools, Indian Establishments, Bakeries, Donut Shops
PRODUCTS	Pizza, Pasta, Yeast Raised Donuts, Cinnamon Rolls, Danishes, Pastry Production, Dough Lamination, Pie Crusts, Cookies
WEBSITE LINK	<ul style="list-style-type: none"> • https://www.jlennard.com.au/somerset-dough-sheeters.html

MODEL	DESCRIPTION	RETAIL EX GST	DIMENSIONS (MM) WxDxH	SUPPLY	POWER
CDR-100 272250	DOUGH SHEETERS (Up to 10" or 25cm Ø)	\$10,400	430 x 435 x 370	240v/1ph/50Hz	0.18kw
CDR-115 PN:N/A	DOUGH PREPPER High Volume PIZZA Production (Up to 11" or 28cm Ø)	\$10,400	410 x 320 x 430	240v/1ph/50Hz	0.18kw
CDR-300 PN:N/A	DOUGH SHEETERS (Up to 15" or 38cm Ø)	\$12,600	570 x 580 x 430	240v/1ph/50Hz	0.37kw
CDR-500 225349	DOUGH SHEETERS (Up to 20" or 51cm Ø)	\$14,000	680 x 585 x 430	240v/1ph/50Hz	0.55kw
CDR-600 PN:N/A	DOUGH SHEETERS (Up to 30" or 76cm Ø)	\$18,200	910 x 740 x 430	240v/1ph/50Hz	0.55kw
CDR-700 PN:N/A	DOUGH SHEETERS High Volume PIZZA Production (Up to 20" or 51cm Ø)	\$20,200	680 x 995 x 550	240v/1ph/50Hz	0.75kw

Synthetic rollers supplied as standard (metallic rollers available at no extra charge but must be specified at order stage).

PRICES EFFECTIVE AS OF OCTOBER 1ST 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.

FONDANT SHEETERS / SINGLE PASS

BENEFITS	<ul style="list-style-type: none"> • Specifically designed to be compact, maintaining ease of use and to greatly reduce labour cost's whilst significantly increasing production. • The construction is heavy duty welded stainless steel with the drive system isolated from the roller area also having safety sensors for automatic shutoff. • Designed specifically for use with fondant icing for cake decorators but also suitable for many other pastry and dough applications • Includes exit tray slide for easy handling of the rolled icing • Simple handle adjustments for precise uniform roll thickness • Very fast rolling process offers significant labour savings • Synthetic rollers eliminate pastry build-up • Ergonomic design for easy operation • Maintenance-free drive mechanism is isolated from the roller area • Safe, simple, easy to operate, easy to clean • Spring-loaded scrapers are readily removable for easy cleaning • Sanitary, heavy-duty, all stainless steel welded construction • Includes plug and lead, pre-delivery inspection and commissioning.
INDUSTRIES	Cake making industry plus all standard Dough Sheeter applications.
PRODUCTS	Specialized for Rolling Cake Fondant, Sugar Icing, Sugarpaste and is the widest roller available on the market.
WEBSITE LINK	<ul style="list-style-type: none"> • https://www.jlennard.com.au/somerset-fondant-sheeters.html

MODEL	DESCRIPTION	RETAIL EX GST	DIMENSIONS (MM) WxDxH	SUPPLY	POWER
CDR-500F 226370	FONDANT SHEETER (Up to 20" or 51cm Ø)	\$14,500	680 x 780 x 430	240v/1ph/50Hz	0.55kw
CDR-600F 227739	FONDANT SHEETERS (Up to 30" or 76cm Ø)	\$18,600	910 x 940 x 430	240v/1ph/50Hz	0.55kw

Fondant Sheeters Supplied with Synthetic Rollers and Tray as standard.

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DOUGH ROLLERS / DOUBLE PASS - SIDE & FRONT OPERATED

BENEFITS	<ul style="list-style-type: none"> • Side and front operated dough rollers can sheet 500-600pcs per hour and are designed to be compact whilst maintaining ease of use. • Two separate adjustable roller thickness' controlled via heavy-duty lever setting with screw lock to hold the position for desired thickness. • Safety sensors for automatic shutoff • Ergonomic design for easy operation • Maintenance-free drive mechanism is isolated from the roller area • Safe, simple, easy to operate, easy to clean • Spring-loaded scrapers readily removable for easy cleaning • Sanitary, heavy-duty, all stainless steel welded construction - Front or side operated models available • Includes plug and lead, pre-delivery inspection and commissioning.
INDUSTRIES	Pizzerias, Institutions, Mexican Establishments, Cafes, Restaurants, Schools, Indian Establishments, Bakeries
PRODUCTS	Pizza Bases, Pita Bread, Pie Crusts, Roti Bread, Flour Tortillas, Cookies, Sheeting, Sweet Doughs, Calzones, Cinnamon Rolls, Pierogi, Rolled in Dough
WEBSITE LINK	<ul style="list-style-type: none"> • https://www.jlennard.com.au/somerset-dough-rollers.html

MODEL	DESCRIPTION	RETAIL EX GST	DIMENSIONS (MM) WxDxH	SUPPLY	POWER
CDR-1500 PN: N/A	DOUGH ROLLER - SIDE OPERATED (Up to 15" or 38cm Ø)	\$14,000	550 x 562 x 650	240v/1ph/50Hz	0.37kw
CDR-2100 268906	DOUGH ROLLERS - SIDE OPERATED (Up to 20" or 51cm Ø)	\$15,200	670 x 582 x 650	240v/1ph/50Hz	0.55kw
CDR-1100 265903	DOUGH ROLLERS - FRONT OPERATED (Up to 11" or 28cm Ø)	\$11,700	390 x 480 x 526	240v/1ph/50Hz	0.18kw
CDR-1550 235462	DOUGH ROLLERS - FRONT OPERATED (Up to 15" or 38cm Ø)	\$14,000	490 x 640 x 710	240v/1ph/50Hz	0.37kw
CDR-2000 231988	DOUGH ROLLERS - FRONT OPERATED (Up to 20" or 51cm Ø)	\$15,200	610 x 640 x 705	240v/1ph/50Hz	0.55kw
CDR-2020 "Integrated Removable Docker" 233557	DOUGH ROLLERS - FRONT OPERATED (Docks up to 18" or 46cm Ø, and sheets dough up to 20" or 51cm Ø)	\$21,000	618 x 632 x 650	240v/1ph/50Hz	0.55kw
CDR-2500 281677	DOUGH ROLLERS -FRONT OPERATED (Up to 25" or 64cm Ø)	\$17,600	668 x 400 x 709	240v/1ph/50Hz	

Synthetic rollers supplied as standard (metallic rollers available at no extra charge but must be specified at order stage).

SHEETER ROLLERS ACCESSORIES / SPECIAL REQUIREMENTS

MODEL	DESCRIPTION	RETAIL EX GST	DIMENSIONS (MM) WxDxH	SUPPLY	POWER
2000-426 PN: NA	(2 off) ONE-WAY STOPS KIT (c/w tool)	\$200	N/A	N/A	N/A
1550-424 PN: N/A	ALT.ADJUSTING HANDLE For: CDR-2000, 1550, 2100, 1500, 1100 & 115	\$700	N/A	N/A	N/A
H.S. Motor PN: N/A	HIGH SPEED MOTOR UPGRADE	\$800	N/A	240v/1ph/50Hz	N/A

PRICES EFFECTIVE AS OF OCTOBER 1st 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.

ADJUSTABLE DOUGH PRESSES

BENEFITS	<ul style="list-style-type: none"> • High production easily adjustable compact tabletop presses, fitted with easy to use temperature controls and designed around safe reliable simple operation. • The robust construction eliminates down time, thus promotes speed and efficiencies. • Simple to use pull-down lever handle for pressing • Digital controller for temperature setting • Heavy duty upper and lower platens • Lower plate pivots out for simple loading and unloading of dough • Mechanical screw control for adjusting press thickness • Robust stainless steel construction • Press up to 18"/46cm diameter, • Maintenance free design • Includes plug and lead, pre-delivery inspection and commissioning.
INDUSTRIES	Pizzerias, Institutions, Mexican Establishments, Cafes, Restaurants, Indian Establishments, Schools, Bakeries
PRODUCTS	Tortillas, Pizza, Roti, Flat Breads, Parathas, Pita Bread, Chapati, Wraps
WEBSITE LINK	<ul style="list-style-type: none"> • https://www.jlennard.com.au/somerset-dough-press.html

MODEL	DESCRIPTION	RETAIL EX GST	TEMPERATURE RANGE	SUPPLY	POWER
SEP-790	Automated Tortilla Press, 1000 pieces per hour capacity. Compact table top design. Dual sided heating for up to 14 inch finished products with easily adjustable thickness settings	\$42,200	0 - 205 °C	240v/1ph/50Hz	4600 Watt
SEP-760 322969	Semi Automated dual button press heated dough press. Up to 18 inch finished product, 300-500pc per hour capacity with heavy duty construction and non stick surface.	\$25,800	0 - 204°C	240v/1ph/50Hz	3600 Watt

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DOUGH ROUNDER

BENEFITS	<ul style="list-style-type: none"> • Compact high production Dough Rounder makes 7,200 pcs/hr-pieces from 50gram to 1Kg. • Patented stick-resistant Dough intake, lightweight materials of construction and completely de-mountable for easy cleaning. • Produces airtight dough balls with uniform round shape and size • Simple one-person operation • Automatic system with no adjustments needs for different ball sizes • Maintenance-free drive mechanism • Heavy-duty stainless steel construction with easy disassembly for cleaning • Includes plug and lead, pre-delivery inspection and commissioning.
INDUSTRIES	Pizzerias, Institutions, Mexican Establishments, Cafes, Restaurants, Indian Establishments, Schools, Bakeries
PRODUCTS	Pizza, Tortillas, Bread Rolls, Roti, Pita Bread, Chipote, Wraps
WEBSITE LINK	<ul style="list-style-type: none"> • https://www.jlennard.com.au/somerset-dough-rounder.html

MODEL	DESCRIPTION	RETAIL EX GST	DIMENSIONS (mm) WxDxH	SUPPLY	POWER
SDR-400 PN: N/A	Dough Rounder without Table	\$23,300	560 x 410 x 820	240v/1ph/50Hz	0.55kw
SDR-400T 235460	Dough Rounder with Standard Table	\$24,500	560 x 410 x 1120	240v/1ph/50Hz	0.55kw

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DOUGH MOULDER

BENEFITS	<ul style="list-style-type: none"> • Front operated Dough Molder can produce 30 pcs per/minute and easily adjustable for variety of breads. • Heavy Duty welded stainless steel with the drive system isolated from the roller area also having safety sensors for automatic shutoff. • Interchangeable moulds to suit specific bread items • Spring-loaded scrapers keep rollers clean • Includes plug and lead, pre-delivery inspection and commissioning.
INDUSTRIES	Bakeries, Cafes, Restaurants, Supermarkets, Institutions, Delis, Sandwich / Sub Shops
PRODUCTS	Breads, Hot Dog Buns, Speciality Breads, Dinner Rolls, Bolillos, Sub Rolls, Breadsticks, Pretzels, Baguettes
WEBSITE LINK	<ul style="list-style-type: none"> • https://www.jlennard.com.au/somerset-dough-moulder.html

MODEL	DESCRIPTION	RETAIL EX GST	DIMENSIONS (mm) WxDxH	SUPPLY	POWER
CDR-170 PN: N/A	Dough Moulder (Interchangeable pressure Plates 6" to 14")	\$19,400	490 x 670 x 715	240v/1ph/50Hz	0.37kw
CDR-250 PN: N/A	Dough Moulder (Interchangeable pressure Plates 6" to 19")	\$22,200	610 x 660 x 711	240v/1ph/50Hz	0.37kw
ACCESSORIES					
Sm. Pressure Plate	Plate 6" (150mm) - 9" (240mm) Width	\$1,200	N/A	N/A	N/A
Med. Pressure Plate	Plate 10" (250mm) - 12" (320mm) Width	\$1,200	N/A	N/A	N/A
Lg. Pressure Plate	Plate 13" (330mm) - 16" (400mm) Width	\$1,600	N/A	N/A	N/A
Sm. Press. Plate, Curved	Plate 6" (150mm) - 9" (240mm) Width CURVED	\$1,400	N/A	N/A	N/A
Med. Press. Plate, Curved	Plate 10" (250mm) - 12" (320mm) Width CURVED	\$1,500	N/A	N/A	N/A
Lg. Press. Plate, Curved	Plate 13" (330mm) - 16" (400mm) Width CURVED	\$1,700	N/A	N/A	N/A
0170-237	Plate Guide Set (LEFT & RIGHT)	\$1,600	N/A	N/A	N/A

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SOMERSET

TURNOVER MACHINE

BENEFITS	<ul style="list-style-type: none"> • Simple hand operated pastry and turnover machine that folds, crimps, trims and seals in a single operation. • Extremely robust design and capable of production runs of 800 pieces per hour • Increase production and significantly decrease labour time • Crimps without the need for an eggwash or other sealant around the edges • Many different interchangeable dies available to suit different product shapes and sizes • Many different shape and size dies available • Includes plug and lead, pre-delivery inspection and commissioning.
INDUSTRIES	Bakeries, Cafes, Restaurants, Supermarkets, Institutions, Delis, Indian and Mexican establishments
PRODUCTS	Calzones, Chilean Saltenas, Empadas, Empanadillas, Pies, Pasties, Pastries, Samosas, Spinach Pies, Turnovers
WEBSITE LINK	<ul style="list-style-type: none"> • https://www.jlennard.com.au/somerset-turnover-machine.html

MODEL	DESCRIPTION	RETAIL EX GST	DIMENSIONS (mm) WxDxH	SUPPLY	POWER
SPM-45 269015	Turnover Machine (Supplied with one pair of moulds)	\$3,300	360 x 230 x 250	N/A	N/A
MOLD (See Die Selection List) various part numbers	Pair of Moulds	\$1,100	N/A	N/A	N/A

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SOMERSET

MEAT SHREDDER

BENEFITS	<ul style="list-style-type: none"> • Eliminates messy and time-consuming shredding by hand • Simple and reliable mechanical operation via handle rotation • Can be configured for pulled, shredded or chunky output result • Speeds up production time to give significant labour savings • Delivers a consistent result to maintain product consistency for your customers • Sturdy benchtop machine constructed in all stainless steel • Includes plug and lead, pre-delivery inspection and commissioning.
INDUSTRIES	BBQ restaurants, smokehouses, carveries, hotels, pizza, sandwich and takeaway shops.
PRODUCTS	Calzones, Chilean Saltenas, Empadas, Empanadillas, Pies, Pasties, Pastries, Samosas, Spinach Pies, Turnovers and more!
WEBSITE LINK	<ul style="list-style-type: none"> • https://www.jlennard.com.au/somerset-meat-shredder.html

MODEL	DESCRIPTION	RETAIL EX GST	DIMENSIONS (mm) WxDxH	SUPPLY	POWER
SMS60 271080	Compact design, simple hand operated machine easy to use and clean. Comes with one plate of your choice. See below for choices. C1 – Chunker plate S1 – Shredded plate P1 – Pulled plate	\$2,900	370 x 290 x 375	N/A	N/A

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SOFT SERVE MACHINES

GRAVITY SOFT SERVE MACHINES

BENEFITS

- GRAVITY Machines Produce a denser product than a Pump Machine
- Offers all popular soft serve variations from low or non-fat Ice Creams to Custards, Yogurt and Sorbet
- Air Cooled Machines as standard. (Some water cooled available on request)
- Hopper mix low light to alert the operator to add mix.
- Standby - In long no-use periods safe product temperatures are maintained in the hopper and also the cylinder
- Includes plug and lead, brush kit, 1 x 3-monthly tune up kit for seals and blades, sanitiser and Taylor lubricant.
- Pre-delivery inspection and commissioning includes overnight frost testing, sanitisation and product setting.

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
C152 271217	Single Barrel (1.4ltr) Counter Top Model with a 7.6ltr Hopper maintained below 5°C in Auto and Standby.	\$21,100	444 x 746 x 673	240v/1ph/50Hz
CART (C152) 272414	Stainless Steel Enclosed Cart Suitable to house the C152 Soft Serve Machine	\$4,900	442 x 746 x 1353 "Dimensions Fitted"	N/A
C161 271218	Double Barrel (1.4ltr each) Counter Top Model with 2 x 7.6ltr Hopper's maintained below 5°C in Auto and Standby.	\$37,100	562 x 638 x 737	240v/1ph/50Hz
CART (161) 156469	Stainless Steel Enclosed Cart Suitable to house the C161 Soft Serve Machine, complete with front and rear door access and four Castors (Two Locking)	\$4900	562 x 638 x 1385 "Dimensions Fitted"	N/A
C707 264767 228379	Single Barrel gravity counter top machine (3.2ltr) barrel and 18.9ltr Hopper	\$34,900	464 x 820 x 864	240v/1ph/50Hz 415v/3ph/50Hz
C723 158392	Double Barrel (2.7ltr each) Counter Top Model with 2 x 13.2ltr Hopper's maintained below 5°C in Auto and Standby, plus Agitators and Top Air Discharge Chute	\$53,600	592 x 858 x 927	415v/3ph/50Hz
CART (C723) 159371	Stainless Steel Enclosed Cart Suitable to house the C723 Soft Serve Machine, complete with front door access and four Castors (two Locking)	\$3,600	592 x 858 x 1528 "Dimensions Fitted"	N/A
C791 322955	Double Barrel (3.2ltr each) Free standing with 2 x 13.2ltr Hopper's maintained below 5°C in Auto and Standby, plus four castors (Two Locking)	\$55,000	519 x 844 x 1521	415v/3ph/50Hz
C713 166065	Double Barrel (3.2ltr each) Free standing with 2 x 18.9ltr Hopper's maintained below 5°C in Auto and Standby, plus Agitators and four castors (Two Locking)	\$60,500	646 x 919 x 1524	415v/3ph/50Hz

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PUMP SOFT SERVE MACHINE

BENEFITS

- PUMP Machines Produce more Overrun than a Gravity Machine
- Offers all Popular Soft Serve Variations from Low or Non-Fat Ice Creams to Custards, Yogurt and Sorbet
- Air Cooled Machines as Standard. (Some Water Cooled Available on Request)
- Hopper Mix Low Light to alert the Operator to add Mix.
- Standby - In long no-use periods safe product temperatures are maintained in the Hopper and also the Cylinder
- Includes plug and lead, brush kit, 1 x 3-monthly tune up kit for seals and blades, sanitiser and Taylor lubricant.
- Pre-delivery inspection and commissioning includes overnight frost testing, sanitisation and product setting.

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
C706 171328	Single Barrel (3.2ltr) Counter Top Model with a 18.9ltr Hopper maintained below 5°C in Auto and Standby, plus Agitators and Top Air Discharge Chute	\$41,400	464 x 820 x 864	415v/3ph/50Hz
C706 319465	Single Barrel (3.2ltr) Counter Top Model with a 18.9ltr Hopper maintained below 5°C in Auto and Standby, plus top Air Discharge Chute	\$39,800	464 x 820 x 864	240v/1ph/50Hz
CART (C706/707) 121524	Stainless Steel Enclosed Cart Suitable to house the C706 Soft Serve Machine, complete with front door access and four Castors (two Locking)	\$4,700	464 x 820 x 1514 "Dimensions with C706 Soft Serve Machine Fitted"	N/A
C712 149557	Double Barrel (3.2ltr each) Stand Alone SSF with 2 x 18.9ltr Hopper's maintained below 5°C in Auto and Standby, plus Agitators and four castors (Two Locking)	\$73,100	646 x 915 x 1524	415v/3ph/50Hz
C722 231999 168900	Double Barrel (2.7ltr each) Counter Top Model with 2 x 13.2ltr Hopper's maintained below 5°C in Auto and Standby, plus Agitators and Top Air Discharge Chute	\$67,100	684 x 858 x 927	240v/1ph/50Hz 415v/3ph/50Hz
CART (C722) 230962	Stainless Steel Enclosed Cart Suitable to house the C722 Soft Serve Machine, complete with front door access and four Castors (two Locking)	\$3,600	684 x 858 x 1529 "Dimensions with C722 Soft Serve Machine Fitted"	N/A

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HEAT TREATMENT SOFT SERVE AND SHAKE MACHINE

BENEFITS

- All Heat Treat Machines are PUMP Machines which Produce more Over run than a Gravity Machine
- Heat Treatment Machines Provide a Daily Heating and Cooling Cycle to Safely Maintain Dairy Products up to Two Weeks before a Complete Disassembly and Clean is Required.
- Air Cooled Machines as Standard. (Some Water Cooled Available on Request)
- Hopper Mix Low Light to alert the Operator to add Mix.
- Standby - In long no-use periods safe product temperatures are maintained in the Hopper and also the Cylinder
- Includes plug and lead, brush kit, 1 x 3-monthly tune up kit for seals and blades, sanitiser and Taylor lubricant.
- Pre-delivery inspection and commissioning includes overnight frost testing, sanitisation and product setting.

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
C708 124158	Single Barrel (3.2ltr) Counter Top Model with a 18.9ltr Hopper maintained below 5°C in Auto and Standby, plus Top Air Discharge Chute	\$42,800	560 x 820 x 864	240v/1ph/50Hz or 415v/3ph/50Hz
CART (C708) 121524	Stainless Steel Enclosed Cart Suitable to house the C708 Soft Serve Machine, complete with front door access and four Castors (two Locking)	\$4,700	560 x 820 x 1514 "Dimensions with C708 Soft Serve Machine Fitted"	N/A
C606 276043	Combination Shake and Soft Serve Double Barrel (6.6ltr Shake & 3.2ltr Soft Serve) Stand Alone SSF with 2 x 18.9ltr Hopper's maintained below 5°C in Auto and Standby, plus four castors (Two Locking)	\$98,100	641 x 981 x 1535	415v/3ph/50Hz
PH61 006658	Single Barrel (6.6ltr) Stand Alone Shake Machine with an 18.9ltr Hopper maintained below 5°C in Auto and Standby, plus four castors (Two Locking)	\$73,600	468 x 896 x 1511	415v/3ph/50Hz
C716 125298	Double Barrel (3.2ltr each) Stand Alone Twist Pump SSF with 2 x 18.9ltr Hopper's maintained below 5°C in Auto and Standby, plus four castors (Two Locking)	\$82,400	646 x 919 x 1524	415v/3ph/50Hz
736 272962 281319	Single Barrel Heat Treat countertop, Slimline Footprint, low heat and low noise, gear pump technology with adjustable overrun settings, Fast Recovery, fast effective heat treat functions. 2ltr Barrel 8ltr hopper	\$33,500	400 x 773 x 908	415v/3ph/50Hz 240v/1ph/50Hz
738 282367	2ltr Barrel 8ltr hopper	\$63,900	540 x 670 x 910	415v/3ph/50Hz

PRICES EFFECTIVE AS OF OCTOBER 1ST 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.



BATCH FREEZER & FROZEN BEVERAGE MACHINES

BATCH FREEZERS - ICE CREAM AND CUSTARD

BENEFITS	<ul style="list-style-type: none"> • Normally low to medium overrun machines for relatively Dense product • Air Cooled Machines as Standard. (Some Water Cooled Available on Request) • Hopper Mix Low Light to alert the Operator to add Mix on the Custard Machines only (Ice Cream Machine is a true Batch Machine and is used by Filling directly into the Barrel. • Includes plug and lead, brush kit, 1 x 3-monthly tune up kit for seals and blades, sanitiser and Taylor lubricant. • Pre-delivery inspection and commissioning includes overnight frost testing, sanitisation and product setting. 			
MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
C002 234068	Two Flavour Continuous Dispensing Custard Freezer, Stand Alone Unit with 2 x 18.9ltr Hopper's, Mix Flow Regulator to ensure correct consistency, plus four castors (Two Locking)	\$86,500	673 x 936 x 1565	415v/3ph/50Hz

FROZEN CARBONATED BEVERAGE FREEZER

BENEFITS	<ul style="list-style-type: none"> • Dispenses a light Fluffy, High Overrun Slush Product in a Pressurised System. • Air Cooled Machines as Standard. • Visual and Audible Alarm for loss of CO₂, Water or Syrup on the effected side. (Other side will continue to operate). • Independent, Automatic Programmable Defrost Cycles. Light indicates when in Defrost Cycle then returns to use once complete. • Includes plug and lead, brush kit, 1 x 3-monthly tune up kit for seals and blades, sanitiser and Taylor lubricant. • Pre-delivery inspection and commissioning includes overnight frost testing, sanitisation and product setting. 			
MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
C300 113926	Double Barrel (6.6ltr each) Counter Top Model with Clear plastic Dispensing Doors, Power Saving which maintains Product in Cylinders at 1.6 to 4.4°C and Viscosity Control	\$47,400	439 x 868 x 905	240v/1ph/50Hz
CART (C300) 150664	Stainless Steel Enclosed Cart Suitable to house the C300 FCB Machine, complete with front door access and four Castors (two Locking), without syrup pumps	\$4,500	439 x 868 x 1556 "Short Cart" "Dimensions with C300 Soft Serve Machine Fitted"	N/A
CART (C300) 130351	Stainless Steel Enclosed Cart Suitable to house the C300 FCB Machine, complete with front door access and four Castors (two Locking), with BIB syrup pumps	\$5,500	439 x 868 x 1556 "Short Cart" "Dimensions with C300 Soft Serve Machine Fitted"	N/A

PRICES EFFECTIVE AS OF OCTOBER 1ST 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.

FROZEN BEVERAGE - SHAKE

BENEFITS

- Suitable for producing Shakes, Smoothies or Frozen Cocktails, Fruit Juices, Coffees, Cappuccino and Tea Slush
- Air Cooled Machines as Standard.
- Hopper Mix Low Light to alert the Operator to add Mix, if Mix isn't added the Machine will Shut Down.
- Standby - In long no-use periods safe product temperatures are maintained in the Hopper and also the Cylinder
- Includes plug and lead, brush kit, 1 x 3-monthly tune up kit for seals and blades, sanitiser and Taylor lubricant.
- Pre-delivery inspection and commissioning includes overnight frost testing, sanitisation and product setting.

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
428 272427	Single Barrel (6.6ltr) Counter Top Model with an 18.9ltr Hopper maintained below 5°C in Auto and Standby, Lighted front display Optional top air discharge chute	\$21,800	343 x 829 x 826	240v/1ph/50Hz
430 006687	Single Barrel (3.8ltr) Counter Top Model with an 13.2ltr Hopper maintained below 5°C in Auto. Optional top air discharge chute	\$19,400	408 x 701 x 700	240v/1ph/50Hz
432 233695	Double Barrel (2 x 3.8ltr) Counter Top Model with 2 x 11.4ltr Hoppers maintained below 5°C in Auto. Optional Top Air Discharge Chute.	\$35,700	484 x 699 x 930	240v/1ph/50Hz
490 270419	High capacity, single flavour, gravity fed shake machine for fast service of shakes or smoothies. 6.6L freezing cylinder. 18.9L Hopper.	\$27,900	468 x 787 x 924	240v/1ph/50Hz

PRICES EFFECTIVE AS OF OCTOBER 1ST 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.



GRILLS

HIGH SPEED GRILL

BENEFITS	<ul style="list-style-type: none"> • Extremely Small Footprint Enabling Easy Retrofit into Existing Kitchens - "A single 300mm Cooking Zone equates up to 2,200mm of Standard Flat Grill Surface". • Fully Programmable Controls - Consistent Quality irrelevant of operator skill • Fully Automatic Cooking - Up to Three Stages within the Cooking Process • Speed of Service - High Cooking Speed Eliminates the need to Hold before Serving thus reduces waste whilst remaining fresh • Up to 72 menu Items can be stored per Cooking Zone which can be copied from Zone to Zone via USB • Ideal for Production Kitchens as well as Meeting the High Demands of a busy Restaurant Meal Time to Maximise the Number of Covers • Includes pre-delivery, plug and lead and commissioning.
WEBSITE LINK	<ul style="list-style-type: none"> • https://www.jlennard.com.au/taylor-high-capacity-clam-grills.html

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
L828 169167	Two Sided Electric High Speed Grill, Single Cooking Zone, Single Top Platen.	\$43,700	381 x 986 x 1460	415v/3ph/50Hz
L820 166965	Two Sided Electric High Speed Grill, Double Cooking Zone, Two Top Platens.	\$66,700	716 x 986 x 1460	415v/3ph/50Hz
L812 235697	Two Sided Electric High Speed Grill, Triple Cooking Zone, Two Top Platens.	\$75,400	1024 x 986 x 1460	415v/3ph/50Hz
L810 169168	Two Sided Electric High Speed Grill, Triple Cooking Zone, Three Top Platens.	\$83,800	1024 x 986 x 1460	415v/3ph/50Hz

PRICES EFFECTIVE AS OF OCTOBER 1st 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.

CROWN SERIES GRILLS

BENEFITS	<ul style="list-style-type: none"> • High Capacity Small Footprint Clamshell Grills. The NEW Crown Series Grills have independent cooking zones with independent Heating Lower in the lower and upper platens for even temperature control and fast recovery. • Each Cook zone has independent one touch menu's utilising a Touch Screen Smart Controller • Each Zone can have independent cooking temperatures with independent control over the clam shell gaps with up to 2 inches thick. • Can Smash up to 6 Burgers per platen giving you a true Smash Burger with 5 times the speed of a traditional grill. • The Precise Gap Control and True Parallel Auto Levelling system locks the upper platen and raises the lower platen to give precise gaps and consistent safe cooking. • Includes pre-delivery, plug and lead and commissioning.
WEBSITE LINK	https://www.jlennard.com.au/taylor-crown-series-grill.html

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
L850	Crown Series, Single Platen Grill Single Platen Grill with independent touchscreen controller. Uses Precise Gap Control and True Parallel Auto Levelling system. Cooks up to 5 times faster 240/400/50/3 Phase 20 AMP (13amp Load) 16.8kw	\$44,400	388 x 1125x 1067mm	415v/3ph/50Hz
L852 321353	Crown Series, Twin Platen Grill Two Platen Grill with independent touchscreen controller. Uses Precise Gap Control and True Parallel Auto Levelling system. Cooks up to 5 times faster 240/400/50/3 Phase 32 AMP (25amp Load) 16.8 KW Per Platen	\$73,500	695 x 1125 x 1067mm	415v/3ph/50Hz
L858 322355	Crown Series, Three Platen Grill Three Platen Grill with independent touchscreen controller. Uses Precise Gap Control and True Parallel Auto Levelling system. Cooks up to 5 times faster 240/400/50/3 Phase 50 Amp (39 amp Load) 16.8kw Per Platen	\$106,500	695 x 1125 x 1067mm	415v/3ph/50Hz

PRICES EFFECTIVE AS OF OCTOBER 1ST 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.



RAM FROZEN FOOD DISPENSERS



FROZEN FOOD DISPENSERS

BENEFITS	<ul style="list-style-type: none">• Program the ideal dosage of frozen product to suit the basket size and fryer capacity to give a consistent size fry load• Fast and efficient loading of fryer baskets without relying on staff judgement for quantities• Holds the product in a frozen state until cooking is required ensuring the product is at a consistent temperature when loaded into the fryer• Reduces food wastage and labour costs• Helps increase fryer oil life by minimising excess product fall off and ice particles from falling into frying oil when incorrectly loading baskets over the fryer vats.• Includes pre-delivery, plug and lead and commissioning.
WEBSITE LINK	<ul style="list-style-type: none">• https://www.jlennard.com.au/ram-food-frozen-dispensers.html

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (mm)	ELECTRICAL
R160 282173	Frozen Food dispenser	\$23,900	42 x 71 x 173	240v/1ph/50Hz
R200 282172	Frozen Food dispenser	\$27,800	57 x 79 x 195	240v/1ph/50Hz
R280 300597	Frozen Food dispenser	\$33,600	73 x 81 x 190	240v/1ph/50Hz

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GAS & ELECTRIC OVEN RANGE

5 Year Parts and Labour Warranty on*ALL XLT Ovens.

Best warranty in the industry.

Electric ovens are available ranging from the 1832 up to the 3855.

OVEN RANGE

<p>BENEFITS</p>	<ul style="list-style-type: none"> • Highly Efficient Quiet Fire Burners • Optical Flame Sensor technology • Stainless Steel construction Both "Internally and externally" • Easily Removable front Panel to facilitate ease of cleaning • Trip Switch technology (No fuses) • Air Impingement Cooking Process • All Models Can Be Stacked Up To 3 Ovens High
<p>INFORMATION</p>	<p>Models Numbers are directly related to the belt widths and Cooking Chamber Lengths:</p> <ul style="list-style-type: none"> • First 2 numbers in the model refer to the conveyer width in inches. • Second 2 numbers in model refer to the length of the cooking chamber in inches. • Belt Widths Available: 16", 18", 23", 24", 32" & 38" • Oven Chamber Lengths Available: 20", 32", 36", 40", 55" & 70" • Split belts available by special order from XLT factory.
<p>WHAT'S INCLUDED WITH PURCHASE</p>	<ul style="list-style-type: none"> • Conveyor End Stop Bar • Stand suitable for the configuration • 4 Castors, 2 of which are locking • Flexible Gas Hose • Pre-delivery, plug and lead, test point and commissioning

* 2 year parts and labour warranty on XLT 1620 model countertop oven.

PRICES EFFECTIVE AS OF OCTOBER 1ST 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.

1832 CONVEYOR IMPINGEMENT OVEN MODEL

BENEFITS	<ul style="list-style-type: none"> • 18" wide conveyer belt and 32" long cook chamber, • Approx capacity of 44 x 12" pizza's per hour • Heavy-duty chain drive • All panels including internal oven chamber manufactured in high grade 304 stainless steel for longevity, easy cleaning and rust resistance • Simple set digital controller for belt speed and temperature settings with 12 programmable settings available, • Half-way door access for shorter cook time products, Control box cooling fan with easily removable/washable air filter to keep components cool and clean, • Electronic components protected by externally located circuit breakers • Available in Electric or Natural gas. LPG is available at an additional cost. • Includes pre-delivery, plug and lead, test point and commissioning
WEBSITE LINK	<ul style="list-style-type: none"> • https://www.jlennard.com.au/xlt-1832-conveyor-oven.html

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (MM)	MJ/HR	WEIGHT (KG)	ELECTRICAL
1832 300810	Gas Single Stack - 18" Wide Conveyor with 32" Long Cooking Chamber	\$26,600	W 1784 x D 1229 x H 1086	50.32	216	3 Amps 240v/1ph/50 Hz
1832	Gas Double Stack - 18" Wide Conveyor with 32" Long Cooking Chamber	\$48,900	W 1784 x D 1229 x H 1594	100.64	391	
1832	Gas Triple Stack - 18" Wide Conveyor with 32" Long Cooking Chamber	\$70,100	W 1784 x D 1229 x H 1721	150.96	552	
1832 300818	Electric Single Stack - 18" Wide Conveyor with 32" Long Cooking Chamber	\$26,500	W 1784 x D 1229 x H 1086		216	32Amps 380/415V 3ph/50hz
	LPG Gas conversion. This price is not to be discounted.	\$520.00				



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2440 CONVEYOR IMPINGEMENT OVEN MODEL

BENEFITS

- 24" wide conveyer belt and 40" long cook chamber,
- Approx capacity of 73 x 12" pizzas per hour
- Heavy-duty chain drive
- All panels including internal oven chamber manufactured in high grade 304 stainless steel for longevity, easy cleaning and rust resistance
- Simple set digital controller for belt speed and temperature settings with 12 programmable settings available,
- Half-way door access for shorter cook time products, Control box cooling fan with easily removable/washable air filter to keep components cool and clean,
- Electronic components protected by externally located circuit breakers
- Available in Electric or Natural gas. LPG is available at an additional cost.
- Includes pre-delivery, plug and lead, test point and commissioning

WEBSITE LINK

- <https://www.jlennard.com.au/xlt-2440-conveyor-oven.html>

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (MM)	MJ/HR	WEIGHT (KG)	ELECTRICAL
2440 318729	Gas Single Stack 24" Wide Conveyor with 40" Long Cooking Chamber	\$36,200	W 1988 x D 1381 x H 1086	70.86	246	3 Amps 240v/1ph/50 Hz
2440	Gas Double Stack 24" Wide Conveyor with 40" Long Cooking Chamber	\$66,700	W 1988 x D 1381 x H 1594	141.72	445	
2440	Gas Triple Stack 24" Wide Conveyor with 40" Long Cooking Chamber	\$95,900	W 1988 x D 1381 x H 1721	212.58	629	
2440	Electric Single Stack 24" Wide Conveyor with 40" Long Cooking Chamber	\$36,700	W 1988 x D 1381 x H 1086		246	32Amps 380/415V 3ph/50hz
	LPG Gas conversion. This price is not to be discounted.	\$520.00				



PRICES EFFECTIVE AS OF OCTOBER 1ST 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.

3240 CONVEYOR IMPINGEMENT OVEN MODEL

BENEFITS	<ul style="list-style-type: none"> • 32" wide conveyer belt and 55" long cook chamber, • Approx capacity of 133 x 12" pizzas per hour • Heavy-duty chain drive • All panels including internal oven chamber manufactured in high grade 304 stainless steel for longevity, easy cleaning and rust resistance • Simple set digital controller for belt speed and temperature settings with 12 programmable settings available, • Half-way door access for shorter cook time products, Control box cooling fan with easily removable/washable air filter to keep components cool and clean, • Electronic components protected by externally located circuit breakers • Available in Electric or Natural gas. LPG is available at an additional cost. • Includes pre-delivery, plug and lead, test point and commissioning
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WEBSITE LINK	<ul style="list-style-type: none"> • https://www.jlennard.com.au/xlt-3255-conveyor-oven.html
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MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (MM)	MJ/HR	WEIGHT (KG)	ELECTRICAL
3240 300816	Gas Single Stack 32" Wide Conveyor with 40" Long Cooking Chamber	\$36,200	W 1998 x D 1584 x H 1086	101.39	285	3 Amps 240v/1ph/50 Hz
3240	Gas Double Stack 32" Wide Conveyor with 40" Long Cooking Chamber	\$66,700	W 1998 x D 1584 x H 1594	202.78	518	
3240	Gas Triple Stack 32" Wide Conveyor with 40" Long Cooking Chamber	\$95,900	W 1998 x D 1584 x H 1721	304.17	733	
3240 300819	Electric Single Stack 32" Wide Conveyor with 40" Long Cooking Chamber	\$36,700	W 1998 x D 1584 x H 1086		285	50Amps 380/415V 3ph/50hz
	LPG Gas conversion. This price is not to be discounted.	\$555.00				



PRICES EFFECTIVE AS OF OCTOBER 1ST 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.

3255 CONVEYOR IMPINGEMENT OVEN MODEL

BENEFITS	<ul style="list-style-type: none"> • 32" wide conveyer belt and 55" long cook chamber, • Approx capacity of 133 x 12" pizzas per hour • Heavy-duty chain drive • All panels including internal oven chamber manufactured in high grade 304 stainless steel for longevity, easy cleaning and rust resistance • Simple set digital controller for belt speed and temperature settings with 12 programmable settings available, • Half-way door access for shorter cook time products, Control box cooling fan with easily removable/washable air filter to keep components cool and clean, • Electronic components protected by externally located circuit breakers • Available in Electric or Natural gas. LPG is available at an additional cost. • Includes pre-delivery, plug and lead, test point and commissioning
WEBSITE LINK	<ul style="list-style-type: none"> • https://www.jlennard.com.au/xlt-3255-conveyor-oven.html

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (MM)	MJ/HR	WEIGHT (KG)	ELECTRICAL
3255 300837	Gas Single Stack 32" Wide Conveyor with 55" Long Cooking Chamber	\$40,200	W 2369 x D 1584 x H 1086	126.5	343	3 Amps 240v/1ph/50 Hz
3255	Gas Double Stack 32" Wide Conveyor with 55" Long Cooking Chamber	\$74,000	W 2369 x D 1584 x H 1594	253	626	
3255	Gas Triple Stack 32" Wide Conveyor with 55" Long Cooking Chamber	\$106,700	W 2369 x D 1584 x H 1721	379.5	891	
3255	Electric Single Stack 32" Wide Conveyor with 55" Long Cooking Chamber	\$38,800	W 2369 x D 1584 x H 1086		343	32Amps 380/415V 3ph/50hz
	LPG Gas conversion. This price is not to be discounted.	\$520.00				



PRICES EFFECTIVE AS OF OCTOBER 1ST 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.

3270 CONVEYOR IMPINGEMENT OVEN MODEL

BENEFITS	<ul style="list-style-type: none"> • 32" wide conveyer belt and 55" long cook chamber, • Approx capacity of 133 x 12" pizzas per hour • Heavy-duty chain drive • All panels including internal oven chamber manufactured in high grade 304 stainless steel for longevity, easy cleaning and rust resistance • Simple set digital controller for belt speed and temperature settings with 12 programmable settings available, • Half-way door access for shorter cook time products, Control box cooling fan with easily removable/washable air filter to keep components cool and clean, • Electronic components protected by externally located circuit breakers • Available in gas only – no electric oven available in 3270. LPG is available at an additional cost. • Includes pre-delivery, plug and lead, test point and commissioning
WEBSITE LINK	<ul style="list-style-type: none"> • https://www.jlennard.com.au/xlt-3270-conveyor-oven.html

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (MM)	MJ/HR	WEIGHT (KG)	ELECTRICAL
3270	Gas Single Stack 32" Wide Conveyor with 70" Long Cooking Chamber	\$46,400	W 2819 x D 1584 x H 1086	148.55	447	6 Amps 240v/1ph/50 Hz
3270	Gas Double Stack 32" Wide Conveyor with 70" Long Cooking Chamber	\$86,600	W 2819 x D 1584 x H 1594	297.1	824	
3270	Gas Triple Stack 32" Wide Conveyor with 70" Long Cooking Chamber	\$125,800	W 2819 x D 1584 x H 1721	445.65	552	
	LPG Gas conversion. This price is not to be discounted.	P.O.A				



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3855 CONVEYOR IMPINGEMENT OVEN MODEL

BENEFITS

- 38" wide conveyer belt and 55" long cook chamber,
- Approx capacity of 158 x 12" pizzas per hour
- Heavy-duty chain drive
- All panels including internal oven chamber manufactured in high grade 304 stainless steel for longevity, easy cleaning and rust resistance
- Simple set digital controller for belt speed and temperature settings with 12 programmable settings available,
- Half-way door access for shorter cook time products, Control box cooling fan with easily removable/washable air filter to keep components cool and clean,
- Electronic components protected by externally located circuit breakers
- Available in Electric or Natural gas. LPG is available at an additional cost.
- Includes pre-delivery, plug and lead, test point and commissioning.

WEBSITE LINK

- <https://www.jlennard.com.au/xlt-3855-conveyor-oven.html>

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (MM)	MJ/HR	WEIGHT (KG)	ELECTRICAL
3855 300813	Gas Single Stack 38" Wide Conveyor with 55" Long Cooking Chamber	\$43,000	W 2369 x D 1737 x H 1086	150.02	376	
3855	Gas Double Stack 38" Wide Conveyor with 55" Long Cooking Chamber	\$79,200	W 2369 x D 1737 x H 1594	300.04	686	3 Amps 240v/1ph/50 Hz
3855	Gas Triple Stack 38" Wide Conveyor with 55" Long Cooking Chamber	\$114,300	W 2369 x D 1737 x H 1721	450.06	978	
3855 272017	Electric Single Stack 38" Wide Conveyor with 55" Long Cooking Chamber	\$41,400	W 2369 x D 1737 x H 1086		376	32Amps 380/415V 3ph/50hz
	LPG Gas conversion. This price is not to be discounted.	\$530.00				



PRICES EFFECTIVE AS OF OCTOBER 1ST 2025. ALL PRICES IN AUD. SEE TERMS & CONDITIONS OF SALE.

3870 CONVEYOR IMPINGEMENT OVEN MODEL

BENEFITS	<ul style="list-style-type: none"> • 38" wide conveyor belt and 77" long cook chamber, • Approx capacity of 200 x 12" pizzas per hour • Heavy-duty chain drive • All panels including internal oven chamber manufactured in high grade 304 stainless steel for longevity, easy cleaning and rust resistance • Simple set digital controller for belt speed and temperature settings with 12 programmable settings available, • Half-way door access for shorter cook time products, Control box cooling fan with easily removable/washable air filter to keep components cool and clean, • Electronic components protected by externally located circuit breakers • Available in gas only – no electric oven available in 3870. LPG is available at an additional cost. • Includes pre-delivery, plug and lead, test point and commissioning
WEBSITE LINK	<ul style="list-style-type: none"> • https://www.jlennard.com.au/xlt-3870-conveyor-oven.html

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (MM)	MJ/HR	WEIGHT (KG)	ELECTRICAL
3870 300817	Single Stack 38" Wide Conveyor with 70" Long Cooking Chamber	\$54,000	W 2819 x D 1737 x H 1086	148.55	489	6 Amps 240v/1ph/50 Hz
3870	Double Stack 38" Wide Conveyor with 70" Long Cooking Chamber	\$101,100	W 2819 x D 1737 x H 1594	297.1	900	
3870	Triple Stack 38" Wide Conveyor with 70" Long Cooking Chamber	\$147,000	W 2819 x D 1737 x H 1721	445.65	1291	
	LPG Gas conversion. This price is not to be discounted.	\$520.00				



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1620 COUNTERTOP OVEN

BENEFITS

- Conveyor assembly easily removeable by sliding straight out the front when the door is removed, leaving open access for easy internal cleaning.
- Controller positioned well away from the chamber heat, ensuring longevity of electrical components.
- Simple set digital controller for belt speed and temperature setting with 12 programmable presets available. Set different breakfast, lunch and dinner settings to suit menu offerings.
- Constructed in all 304 stainless steel including internal oven chamber.
- Can be stacked up to 3 ovens high
- Includes outer 'cool skin' door cover which can be custom coloured on request
- 2 years parts and labour warranty
- Includes pre-delivery, plug and lead, test point and commissioning.

WEBSITE LINK

- <https://www.jlennard.com.au/xlt-1620-conveyor-oven.html>

MODEL	DESCRIPTION	RETAIL ex GST	DIMENSIONS (MM)	KW/HR	WEIGHT (KG)	ELECTRICAL
1620 281886	Electric Single Stack single phase 16" Wide Conveyor with 20" Long Cooking Chamber	\$18,700	W 1282 x D 796 x H 483	7.2	86	1PH 30A
1620 300631	Electric Single Stack three phase 16" Wide Conveyor with 20" Long Cooking Chamber	\$19,100	W 1282 x D 796 x H 483	7.2	86	3PH 20A



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Finding the right business solutions since 1879.

DISTRIBUTORS FOR LEADING GLOBAL MANUFACTURERS

Founded in 1879, the J.L.Lennard Group is a family owned, fully Australian company which imports and distributes a range of products from world renowned manufacturers in Europe, America and Japan. J.L.Lennard operates throughout Australia as well as New Zealand and the Pacific Islands.

AFTER SALES SERVICE AND SPARE PARTS

What sets J.L.Lennard apart is our technical support. The vast experience of our technical and engineering team means that customers have fast access to technical support here in Australia, irrespective of where in the world their equipment was manufactured.

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J.L.Lennard undertakes a thorough process to assist in finding the most suitable solution to your requirements. From the initial face-to-face consultation, through to development and implementation of the right equipment to meet your expectations, we also look after all training needs as well as providing responsive after sales service and preventative maintenance programs. We have service technicians in each of our branches along with spare parts to ensure all equipment supplied by us is always in peak operating condition.

TECHNICAL SUPPORT FOR FOOD EQUIPMENT

J.L.Lennard Food Equipment offers a complete National Service structure:

- 24hr / 7 days per week coverage
- Factory trained company technicians
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- Automatic mailer system for consumable items.
- Parts ecommerce store

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2128

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St Kilda VIC 3182

Queensland
10 Dividend Street
Mansfield QLD 4122

South Australia
27 Phillips Street
Thebarton SA 5031

Western Australia
Unit 6, 211 Bannister
Rd
Canningvale WA 6155

New Zealand
Unit M, 218 Marua Rd
Mt Wellington, Auckland
1060