




exclusiveranges_{LTD}





Exclusive Ranges is a leading supplier of high quality cooking equipment, with a high quality product portfolio, a comprehensive support offering and solid reputation in the UK, established over 20 years.

Developing equipment brands from across Europe into all areas of the market, Exclusive Ranges provides full preventative maintenance and servicing for all products throughout the UK. The company is renowned for creating working relationships between consultants, distributors and operators and for offering some of the latest and most innovative products available on the market.

The Exclusive Plug & Play range

The Exclusive Plug & Play range is composed of four brands:

MENU SYSTEM SINA induction hobs
HotmixPRO thermal mixers
Salvis Salamander grills Hugentobler
holding cabinets

The Exclusive Plug & Play range offers chefs versatile, high quality solutions for the ultimate cooking experience.

These brands are recognised and recommended by well-known chefs across the world and are now available in the UK, solely through Exclusive Ranges.



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THE FINE ART OF COOKING

*Hotmix*PRO
THE PROFESSIONAL THERMAL MIXER
ITALY



HUGENTOBLER

Swiss Hold-o-mat®



The MENU SYSTEM's SINA One, is a compact portable induction hob that packs a punch.

With plenty of power and sleek design detailing, this induction hob combines performance, elegance and energy efficiency, making it a must for any chef looking for the ultimate in portable heat sources.



The induction technology from MENU SYSTEM provides many benefits and solutions. SINA manages to combine functionality, quality, energy efficiency and a high power density with a unique visual design.

Each induction hob has patented slide control technology, automatic pan type recognition, LED status indicator, extra-strong 6mm ceramic glass and height-adjustable feet.

Menu System

SINA One - SINA One – The compact hob provides instant start up, delivering 3kW in seconds. Heat radiation, power loss and ambient heat is kept to a minimum, ensuring long-term energy efficient cooking. It detects the pan size automatically and only heats up on sensing the pan, adjusting kW output to suit the diameter of its base. It will adjust accordingly to accommodate more than one pan up to a 30cm diameter on its extra-strong 6mm ceramic glass top.

SINA Twin - Twice the power with twin hobs – elegance, energy efficiency and functionality come together in perfect harmony. Induction technology from MENU SYSTEM offers many benefits: it is highly effective, hygienic, ergonomic and reliable, and features continuously variable control and top-quality workmanship.

SINA Wok - The beautifully shaped induction wok – attractive and effective to bring out the best in your Asian cuisine. This powerful and versatile wok enables lightning-quick cooking and maximum productivity, making it ideal for Asian and contemporary European cuisine. The quick-response control system is extremely precise and allows you to pour your creativity straight into the pan.



[SINA One](#)



[SINA Twin](#)



[SINA Wok](#)



The innovative range of multifunctional thermal mixers is ideal for chefs looking to chop, emulsify, liquidise, blend or mix food, whether hot or cold. The range also brings increased temperature range versatility and precision food preparation to chefs, at an affordable price point.

The HotmixPRO range features special blades that enables the machines to operate as both a mixer, emulsifying liquids, and a cutter mincing any solid ingredients. Many food preparation tasks can be performed in the HotmixPRO machines, with each model offering something different.

HotmixPRO

HotmixPRO Easy - Has a 2lt capacity and temperature range of between 24° - 130°C. It has heating power of up to 800W, will work continuously for four hours at a time and comes complete with a blade set, mixing paddle, lid with measuring cup and spatula.

HotmixPRO GASTRO TWIN - Features two x 2lt bowls. It provides double the capacity of the GASTRO including SD card memory and pre-stored recipes.

HotmixPRO GASTRO XL - Ideal when working with larger volumes of food, up to 3 litres, and will work continuously for 12 hours at a time. With degree-by-degree temperature control, the HotmixPRO GASTRO XL ensures ultimate precision up to 190°C. In addition to the other accessories it also comes with creaming paddle and sous vide support.

HotmixPRO Breeze - A thermal mixer up to +190°C, and in addition offers creaming, emulsifying, chopping and pasteurisation in a refrigerated environment down to -24°C. With degree-by-degree temperature control for temperature ranges -24°C to 190°C, the HotmixPRO Breeze also guarantees cooking consistency every time, with its built in memory card for up to 400 pre-stored recipes.





The user-friendly, compact Classic and Classic Pro Salamander grills are well known for their reliability and versatility.



Able to be installed into a wall, on a table-top or ceiling mounted, the Salamander Classic and Classic Pro grills have automatic plate detection and a quick heating response system that have been designed to minimise energy usage, yet deliver maximum responsiveness, making them ideal for any professional grilling requirement.

Salvis

Salvis Salamander Classic and Classic Pro - Feature the latest in technology. The compact exterior dimensions, enable use throughout the kitchen and can even be integrated into the ceiling hood. The high quality design ensures that the grills will last a long time even when used continuously on a daily basis.

The Automatic Plate Detection is a clever function, which detects the weight of any item placed on the grill and switches the Salamander on and off automatically. The quick heating systems will also add further energy saving benefits.





Provide chefs with additional flexibility in the kitchen when juggling menu items and serving times.

The Hugentobler's Hold-o-mat® suspends the cooking process for foods ranging from joints of meat to portion size breaded and fried food, until ready to serve. It brings flexibility to preparation time as well as guaranteeing the quality of the food, keeping it fresh and crispy until chef is ready to serve.

With precision temperature control and an advanced dehumidification system, optimum warming conditions are guaranteed every time. The Hold-o-mat® also has a 'cook and hold' function, so that food can be slow cooked, overnight if required, offering chefs a highly energy efficient cooking option.

Hugentobler

Hugentobler holding cabinet - The precise temperature control system enables chefs to develop new dishes and creations utilising the low-temperature cooking options the Hold-o-mat® offers.

The Hold-o-mat® offers extended preparation, cooking and holding times for busy kitchens across the world.

Power consumption and energy efficiency are also key benefits of the Hold-o-mat® range.





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