



For the past 40 years, Comcater has been dedicated to delivering quality and innovative commercial kitchen equipment to the Australian Foodservice industry. Through foresight and experience, Comcater has earned the reputation as an industry leader.

We understand the needs of Australian Restaurant and Café kitchens and have designed and engineered a new accessible Restaurant and Café (RC) cooking series of gas equipment that delivers performance at an affordable price.







AUSTRALIAN OWNED & DESIGNED*



*Manufactured in China

'Start-up check includes checking installation, setting gas supply, adjusting gas settings for each pilot/burner/oven, 50 km within registered service agent





Infill benches available in 300mm, 400mm and 600mm widths

35 litre gas pasta cooker with 6 portion baskets included as standard

800mm depth fits through any standard doorway

Automatic skimming with overflow drain

ACROSS ENTIRE RANGE:

- Piezo ignition standard on all enclosed burners
- Flame failure controls included as standard
- High performance quality SIT gas components
- Premium silk printed control dials
- Available in both Natural or LP gas



OVEN RANGE

Durability, power and functionality combine to deliver an oven range that is designed to withstand the busiest kitchens.

- 24MJ Open burners with individual pilots and flame failure included as standard
- Durable, lightweight and flush cast iron trivets allow for easy moving of pots across cooking surface and deliver optimum burner efficiency
- 16mm thick Griddle with powerful cast iron H burner and premium grade insulation to enhance thermal efficiency
- Burner/Griddle combinations available in 300mm, 600mm and 900mm widths for greater flexibility
- Newly engineered sturdy pull-down door and well insulated cavities allow for quick heat up time and reduced heat loss
- Optional accessories include castors (with and without brakes) and gas hoses



OVEN RANGE MODELS

600mm	Product Code	Description	Dimensions: (WxDxH) mm
	RCR6-4	4 Open top burners	600 x 830 x 1135
#X =	RCR6-2-3G	2 Open top burners, 300mm Griddle*	600 x 830 x 1135
8	RCR6-6G	600mm Griddle	600 x 830 x 1135

900mm	Product Code	Description	Dimensions: (WxDxH) mm
	RCR9-6	6 Open top burners	900 x 830 x 1135
	RCR9-4-3G	4 Open top burners, 300mm Griddle*	900 x 830 x 1135
	RCR9-2-6G	2 Open top burners, 600mm Griddle*	900 x 830 x 1135
0	RCR9-9G	900mm Griddle	900 x 830 x 1135



^AGriddle is standard to the right. Can be configured to the left.

OPEN BURNER & GRIDDLE TOPS

Versatility, clean design and functionality combine to provide a cook top range that delivers performance yet is affordable.

- 24MJ Open burners with individual pilots and flame failure included as standard
- Durable, lightweight and flush cast iron trivets allow for easy moving pots and deliver optimum burner efficiency
- 16mm thick Griddle with powerful cast iron H burner and premium grade insulation to enhance thermal efficiency
- Burner/Griddle combinations available in 300mm. 600mm and 900mm widths for greater flexibility
- Suitable for counter top or on stand installations
- Optional accessories include castors with and without brakes for all stands (600mm and 900mm) and gas hoses



RCT9-6 shown with RCSTD9 stand

OPEN BURNER & GRIDDLE TOP MODELS

300mm	Product Code	Description	Dimensions: (WxDxH) mm
	RCT3-2	2 Open top burners	300 x 803 x 455
-	RCT3-3G	300mm Griddle	300 x 803 x 455
	RCSTD3	300mm Stand complete with shelf	300 x 683 x 680
600mm	Product Code	Description	Dimensions: (WxDxH) mm
	RCT6-4	4 Open top burners	600 x 803 x 455
	RCT6-2-3G	2 Open top burners, 300mm Griddle*	600 x 803 x 455
5	RCT6-6G	600mm Griddle	600 x 803 x 455
	RCSTD6	600mm Stand complete with shelf	600 x 683 x 680
900mm	Product Code	Description	Dimensions: (WxDxH) mm
	RCT9-6	6 Open top burners	900 x 803 x 455
	RCT9-4-3G	4 Open top burners, 300mm Griddle	900 x 803 x 455
	RCT9-2-6G	2 Open top burners, 600mm Griddle	900 x 803 x 455
	RCT9-9G	900mm Griddle	900 x 803 x 455
	RCSTD9	900mm Stand complete with shelf	900 x 683 x 680

^{*}Griddle is standard to the right. Can be configured to the left.

..AT AN AFFORDABLE PRICE



INFRARED BARBECUE

Our team of professionals have designed and engineered the ultimate barbecue by incorporating premium infrared technology.

- Fully heated in 20 minutes
- Accelerated or enhanced cooking compared to radiant barbecue
- Provides even distributed heat around the perimeter of the barbecue with minimal temperature loss
- Durable cast iron burners and high grade stainless steel hoods
- Available in 400mm, 600mm and 900mm widths
- Piezo ignition
- Suitable for counter top or on stand installations
- Optional accessories include castors with and without brakes for all stands and gas hoses



RCB6 shown with RCSTD6 stand

INFRARED BARBECUE MODELS

..AT AN AFFORDABLE PRICE

400mm	Product Code	Description	Dimensions: (WxDxH) mm
	RCB4	400mm Infrared gas barbecue	400 x 803 x 455
	RCSTD4	400mm Stand complete with shelf	400 x 683 x 680

600mm	Product Code	Description	Dimensions: (WxDxH) mm
	RCB6	600mm Infrared gas barbecue	600 x 803 x 455
	RCSTD6	600mm Stand complete with shelf	600 x 683 x 680

900mm	Product Code	Description	Dimensions: (WxDxH) mm
	RCB9	900mm Infrared gas barbecue	900 x 803 x 455
	RCSTD9	900mm Stand complete with shelf	900 x 683 x 680







- High grade stainless steel open pot tank
- Premium fast action thermostat
- Easy to clean
- 18 litre capacity
- Piezo ignition
- Range matches to Trueheat RC Series (including height)
- Gas connection under unit
- Includes standard accessories such as two baskets, cover, clean out rod and wire basket support grid
- 3 year parts warranty included on frypot
- Optional accessories including joining cap, splash shield, stainless steel fish plate and castors with and without brakes are available



400mm	Product Code Description		Dimensions: (WxDxH) mm	
	RCF4	400mm Open pot deep fryer	400 x 803 x 1235	

PASTA COOKER

- High grade 316 grade stainless steel pot
- 35 litre capacity
- Cast iron H burner
- No electrical power requirement due to milli-volt control
- Simple tap adjustment with range matching Trueheat control knob to fill or trickle water
- 6 portion baskets included as standard
- Convert into noodle cooker with an optional accessory
- Piezo ignition
- Automatic skimming with overflow drain

..AT AN AFFORDABLE PRICE

 Optional accessories include bulk pasta basket and castors with and without brakes



400mm	Product Code	Description	Dimensions: (WxDxH) mm



RCP4 35L Pasta cooker

400 x 803 x 1135



SALAMANDER

A heavy duty salamander complete with adjustable height cooking shelf. The powerful high speed gas burners radiate intense heat, which seal in the natural flavours and leave a grilled appearance on steaks, chicken, seafood and vegetables.



- 100% Flame failure controls included as standard
- Stainless steel front, sides and top
- Removable sides accommodating oversized dishes and adjustable cooking shelf
- Includes wall mounting brackets
- 900mm wide range match stainless steel stand with bench available
- Piezo ignition

	Product Code	Description	Dimensions: (WxDxH) mm
S86		Gas salamander broiler with brackets 515 x 860 x 440	
	RCS21004	Stainless steel stand with bench and shelf with adjustable feet to suit salamander	900 x 803 x 1760

INFILL BENCHES

Sturdy range matched infill benches with stand are available in 300mm, 400mm and 600mm widths.

• Legs and feet can be removed to allow infill benches to be suspended between units on either side (hardware not included)



RCSPR3

Product Code	Description	Dimensions: (WxDxH) mm
RCSPR3	300mm Infill bench	300 x 803 x 1125
RCSPR4	400mm Infill bench	400 x 803 x 1125
RCSPR6	600mm Infill bench	600 x 803 x 1125



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