



EXPRESS, VENTLESSCOOKING SOLUTIONS







FASTER THAN A BULLET!

Pratica Express Ovens use a combination of high speed Impinged Air, Convection Heat and Adjustable Microwaves to cook food quickly and Consistently with professional Chef Quality results.

With Australian Ventless Certification, the expense of a ducted hood is not required. Featuring simple to use, digital controls and a fully programmable recipe book, The **Pratica Express Oven** Range delivers consistent results with reduced staff skill requirements and labour costs.

CHEF EXPRESS



ROCKET EXPRESS



COPA









MENU ITEM

Toasted Sandwich Croissant Pizza Pies Subs Quiche

Gourmet Rolls

COOKING TIME

45 Seconds 25 Seconds 2 Minutes

2 Minutes 30 Seconds 1 Minute 30 Seconds

1 Minute

1 Minute 30 Seconds

- Removable catalytic converter
- Removable base-mounted air filter
- Zero side clearances for Chef Express and Rocket Express and 2.6cm for Copa







AUTOMATIC, VENTLESS FRYING

The Fast Chef Elite by Quality Fry is the latest in automatic, ventless, smokeless frying technology.

Available in two models, the Carousel and Gourmet, the **Fast Chef Elite** allows for any food service business to add fried products to their menu without the expense of an extraction hood or the safety concerns of an open well fryer.

The **Fast Chef Elite Carousel** Model by Quality Fry features a fully programmable, digital control and is capable of frying two serves of product at once as well as having four portions in the hopper ready to load automatically. These features will result in reduced labour time and minimise the cooking skills required by the operator.

FAST**CHEF Elite***



FAST**CHEF Elite[†]**GOURMET



MENU ITEM

Chips Nuggets Spring Rolls

COOKING TIME

2 Minutes 30 Seconds

3 Minutes

3 Minutes

- Ventless, enclosed frying chamber
- Two products can be fried at once for faster cooking









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.

COMPLETE FOOD EQUIPMENT SOLUTIONS

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.

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.

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
- Parts stocked service vans
- Fully trained regional service agent coverage
- Operational training on-site or at State training venues
- Preventative maintenance servicing
- Automatic mailer system for consumable items.

AUTHORISED DEALER





For Sales, Service and Spare Parts call J.L.Lennard Australia 1800 777 440 or New Zealand 0800 850 085