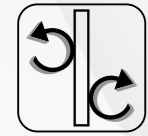




BUTCHERY CATALOGUE

STRATTON
GLOBAL PTY LTD
DELIVERING PERFORMANCE AND PEACE OF MIND

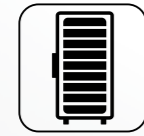
Technical Specifications



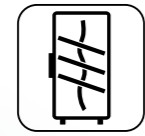
Low Emission



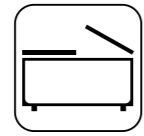
Energy-Saving Fan



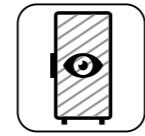
Loading Capacity



Antifog Doors



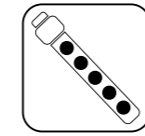
Covers Available



Visibility



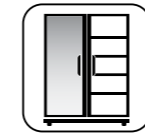
Small Footprint



Bar Led



Tube Led

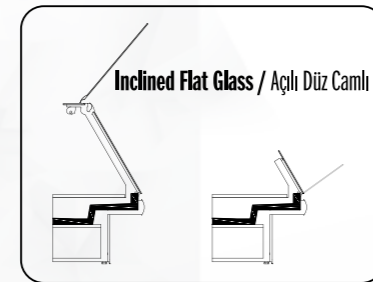
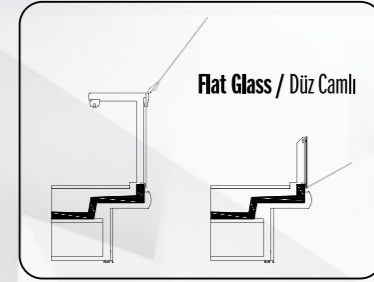
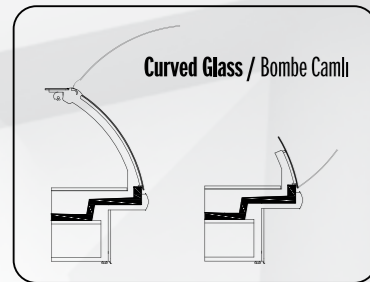


Doors Available

Refrigerants



Serve Over Counters Glass Types



Door Options For Multidecks



Hinged Single Glass Door



Hinged Double Glass Door



Sliding Double Glass Door

Top Glass Lid Options For Island Type Freezers



Sliding Glass Cover



Push Glass Cover

All of our products are designed to be suitable for glass door and frame systems

Advantages of the Glass Door Cabinet

- ✓ Energy consumption of the cabinet is greatly reduced
- ✓ Product quality and shelf life is enhanced by efficient control of temperature
- ✓ Display area is optimized for hygienic conditions (closed area)
- ✓ Modern style product display

All our products have the option of high efficiency led lighting and electronic fans

All of our products are designed to utilize the Glass Door Systems



✓ Energy consumption of the refrigerated cabinets can be reduced by 70% by using Glass Door Systems.



Energy Efficiency Upgrade

Due to the ever-increasing power costs in Australia, Stratton have focused on finding ways to optimize the performance of our refrigerated displays, whilst reducing the running costs significantly. There are several ways we do this, as there is no one package to suit every project, so our vision is to tailor our offering to suit each individual project.

We utilize the evolution of new age technology such as Variable Speed Drives, which reduce start up current draw in the compressor, and efficiently match energy drawn comparable to the refrigeration capacity required inside the display, this can reduce the electrical consumption of the compressor by up to 30%. With the Stratton systems we operate Electronic Expansion Valves which increases the efficiency of the system due to the lightning fast reaction time from digital inputs as opposed to mechanical inputs. Stratton also utilize LED lights and Electronically Commutated Fans which are proven to be 10x more energy efficient than standard fan Motors.

Each project is different, and our team are committed to helping business owners find the best solution to reduce running costs. The Stratton Energy Efficiency Upgrade is also very affordable, often only a small percentage of the project outlay. We have specialists to help you ensure that the package you choose is within your budget whilst optimizing savings.



Performance Monitoring



At Stratton Global we understand the stresses of owning a retail store, that's why we are excited to introduce the Stratton Global supervisor and monitoring systems for our range of products. The XWEB EVO Monitoring system was designed to optimise the display conditions for all sensitive food and beverages, delivering unparalleled security against stock loss.

The system works by monitoring all information being captured by each digital controller, this information is then broadcasted into to one easy to access hub. From within this hub we can set alarm parameters, the most important being cabinet temperature. If one of the alarms is sounded, both the store owner, and our Stratton Global technical support team are notified via SMS, Email or Fax. In this instance we can log into the hub remotely, diagnose the issue, and have a report ready to assist the onsite technicians before they even arrive. In some cases, we can even resolve the issue remotely, eliminating the need for an onsite technician and their associated fees.

Not only are we focused on product security, but energy efficiency is also one of our major drivers. With remote login through the hub, we can supervise your plant operation and achieve maximum energy efficiency. When the XWEB EVO system is paired with our VSD energy saving package we can save up to 35% on energy consumption compared to traditional systems.

An added benefit is that the system automatically logs all temperature information into simple, easy to read, charts and graphs. This Means, at the click of a button your full HACCP reports will be printed, eliminating the headache of manual temperature logging.





Refrigerated Multideck Cabinet



Technical Specifications

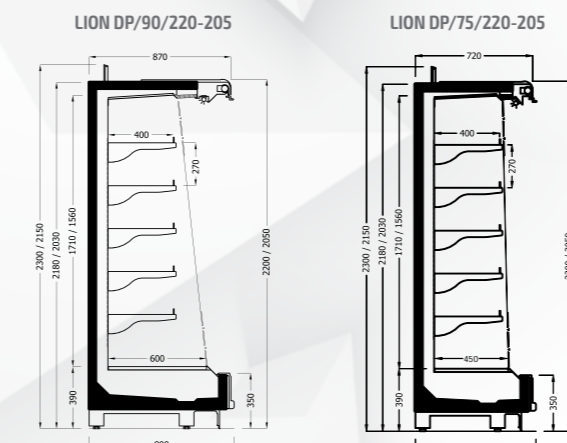
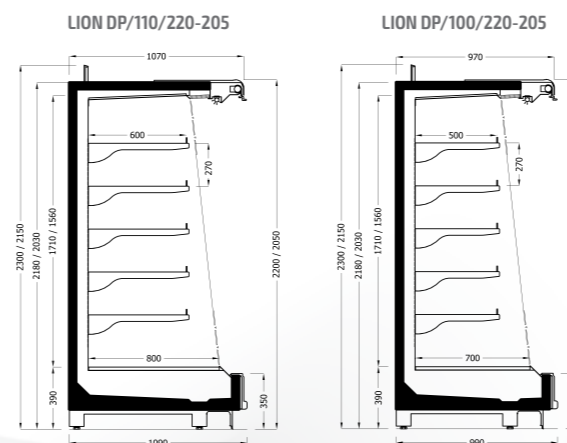


LION model is designed for the display of dairy products, delicatessen, packed meat and fruits & vegetables. Its dynamic design and stylish aspect offer an optimum accessibility to products and make them highly visible by the consumer. It is a suitable choice for use in all sized retail markets. Available in many width and height versions, a large choice of options is available (interior/exterior RAL colors, closed/tempered glass side panels, manual/motorized night curtain, lighting T5/led, shelf lighting etc...)

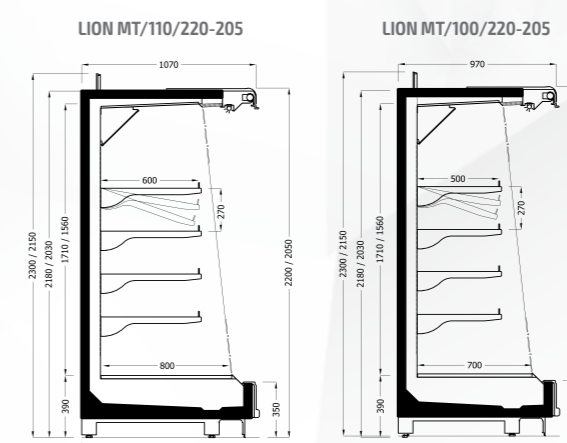
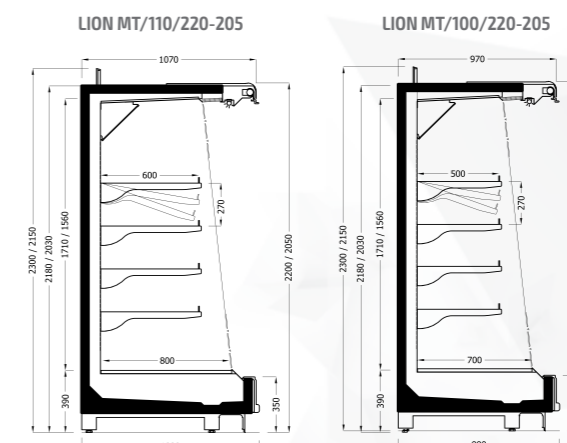
Operating Temperatures			Ambient Conditions
DP	MT	FV	
M2 (-1/+7°C)	M1 (-1/+5°C)	H1 (+1/+10°C)	25°C / 60% RH (EN ISO 23953-2)

Available Modules					
Length(mm)	1250	1875	2500	3750	Gondola / Head
Side panel(mm)	40	40	40	40	40

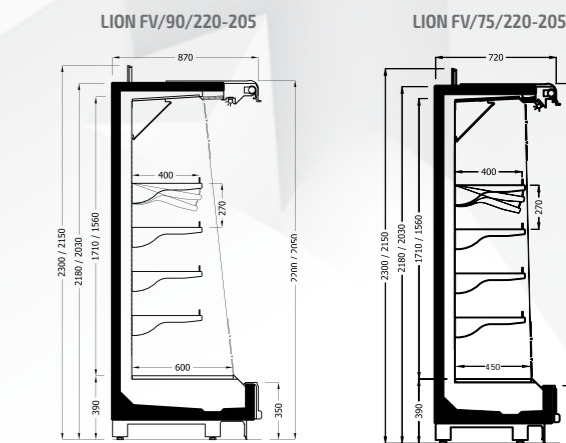
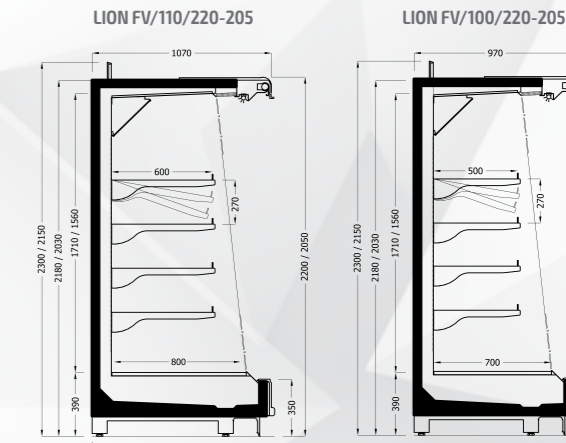
Dairy Products



Packed Meat



Fruits & Vegetables





Refrigerated Multideck Cabinet Double Glass Hinged Door



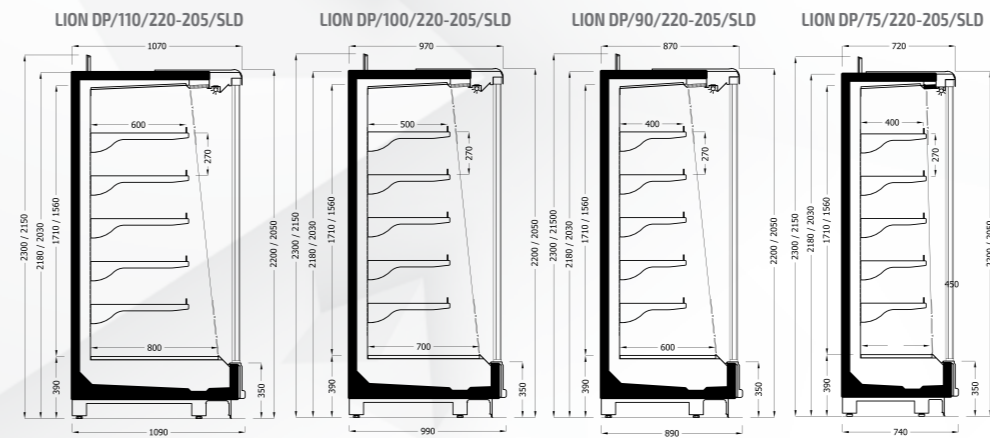
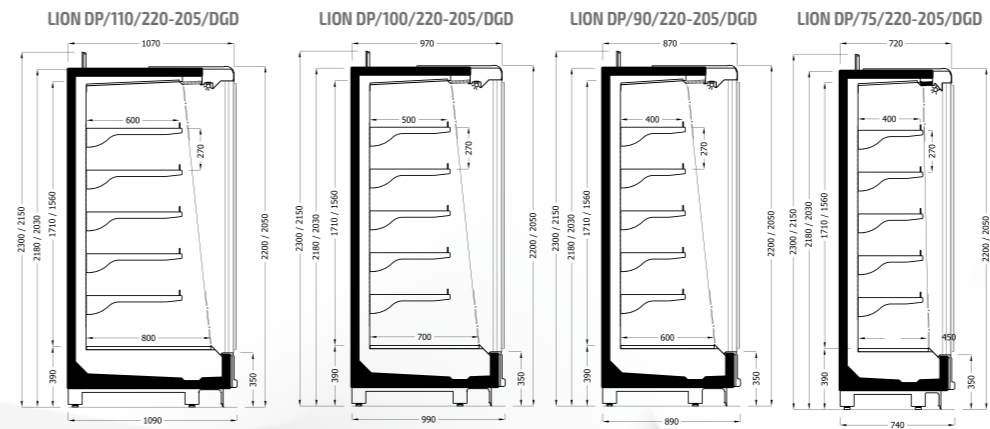
Technical Specifications



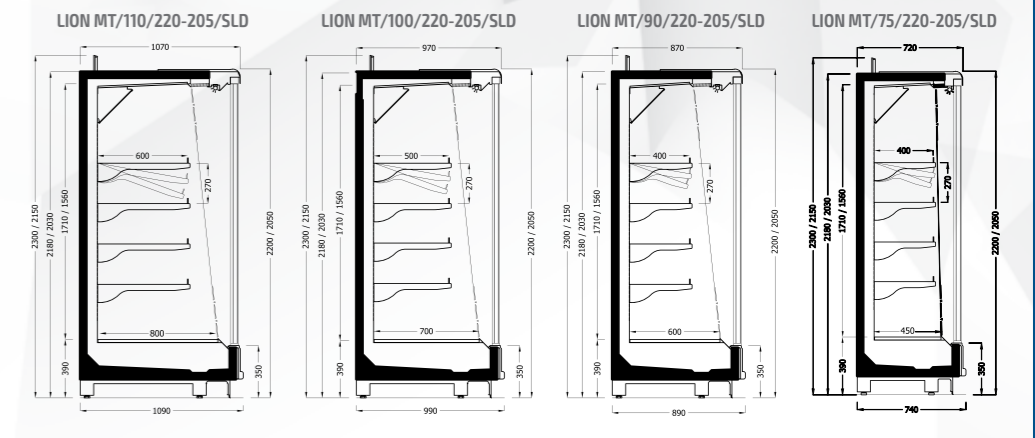
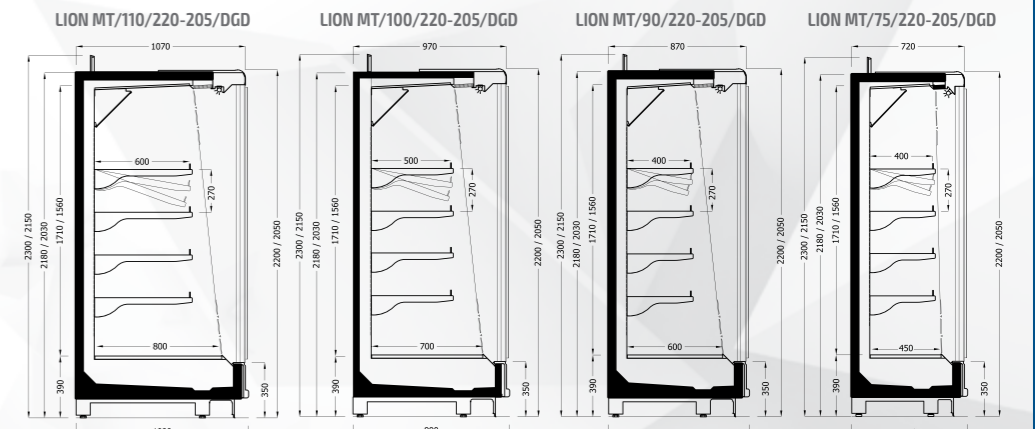
Operating Temperatures			Ambient Conditions
DP	MT	FV	
M2 (-1/+7°C)	M1 (-1/+5°C)	H1 (+1/+10°C)	25°C / 60% RH (EN ISO 23953-2)

Available Modules					
Length	1250	1875	2500	3750	Gondola / Head
Side panel	40	40	40	40	40

Dairy Products



Packed Meat

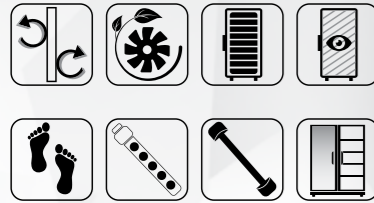




Refrigerated Multideck Cabinet Double Glass Sliding Door



Technical Specifications

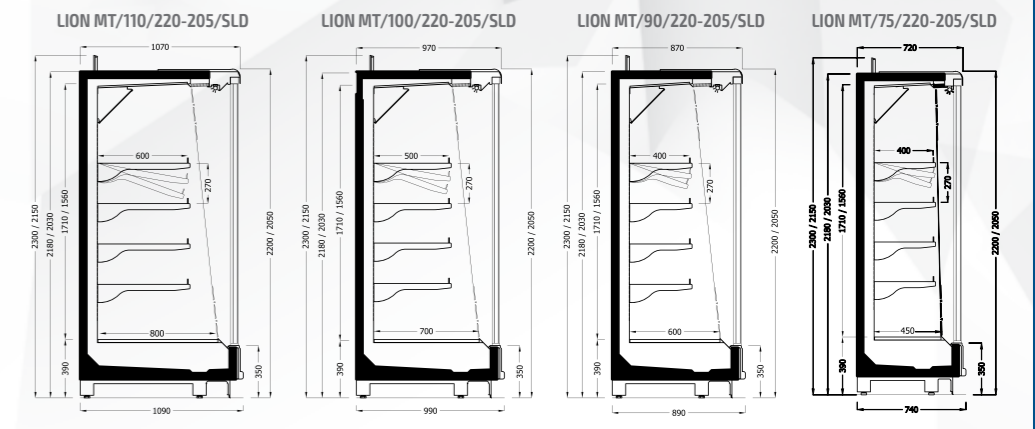
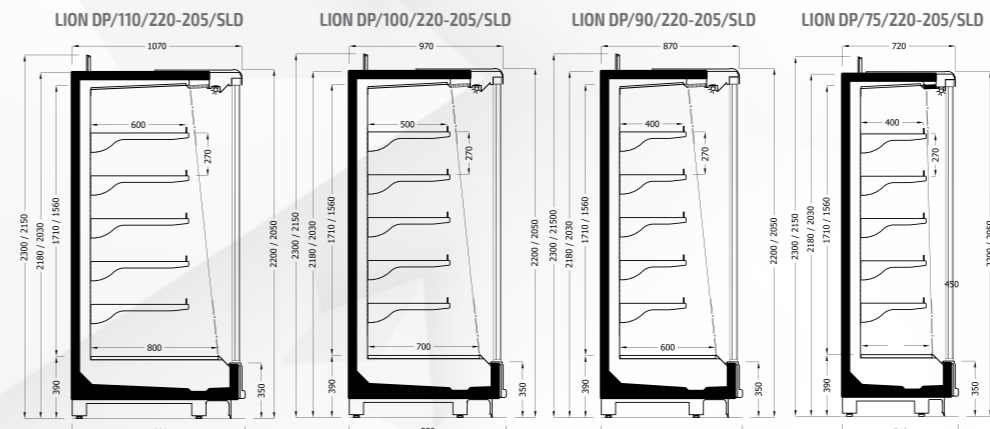
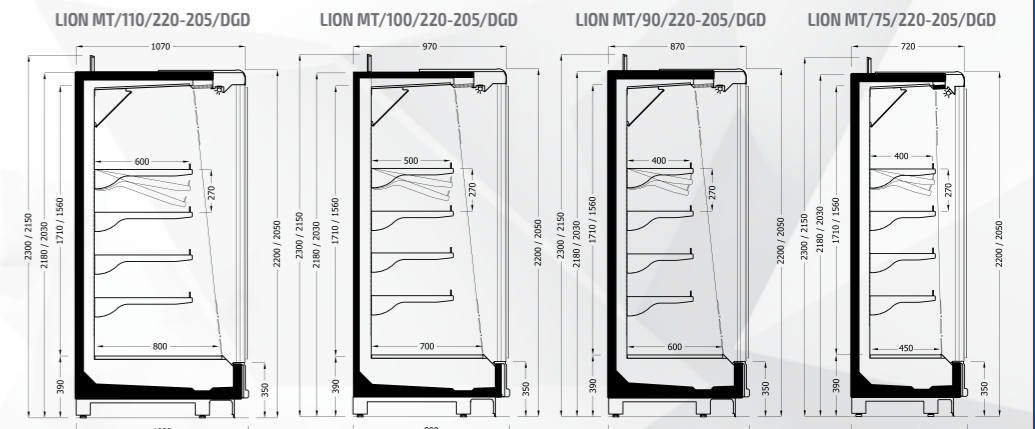
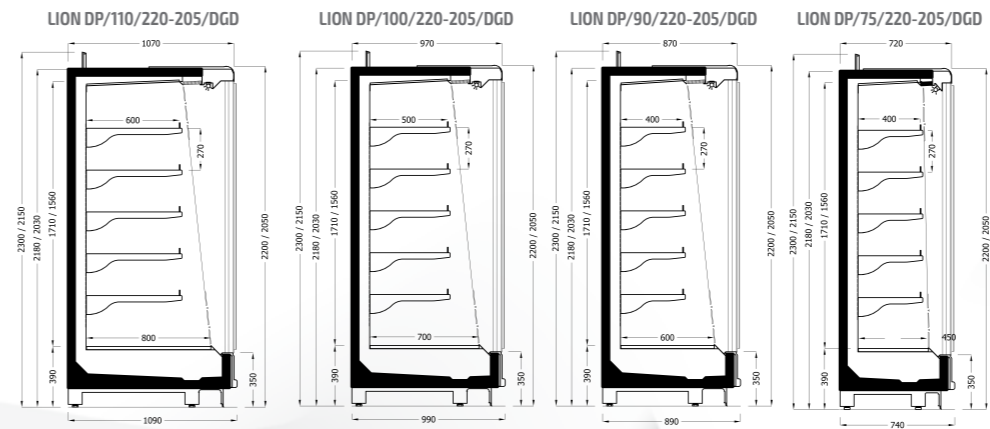


Operating Temperatures			Ambient Conditions
DP	MT	FV	
M2 (-1/+7°C)	M1 (-1/+5°C)	H1 (+1/+10°C)	25°C / 60% RH (EN ISO 23953-2)

Available Modules					
Length (mm)	1250	1875	2500	3750	Gondola / Head
Side panel (mm)	40	40	40	40	40

Dairy Products

Packed Meat

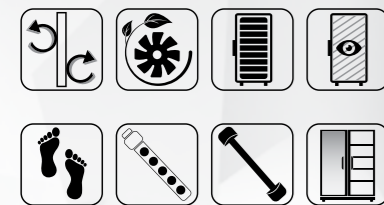




Refrigerated Multideck Cabinet Double Glass Hinged Door W/O Frame



Technical Specifications

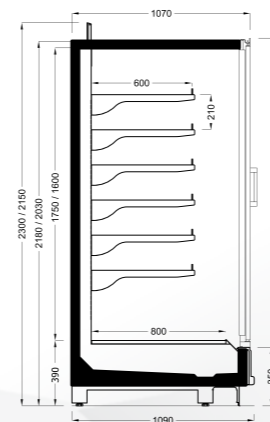


Operating Temperatures		Ambient Conditions
DP	MT	
M2 (-1/+7°C)	M1 (-1/+5°C)	25°C / 60% RH (EN ISO 23953-2)

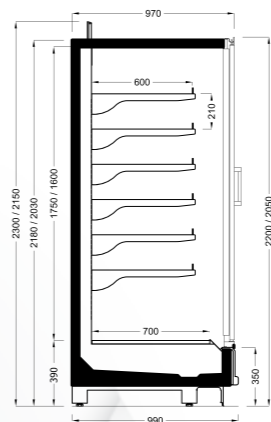
Available Modules					
Length (mm)	1250	1875	2500	3750	Gondola / Head
Side panel (mm)	40	40	40	40	40

Dairy Products

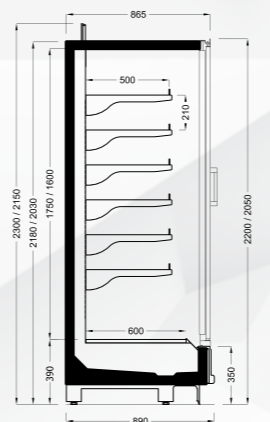
LION DP SKY/110/220-205



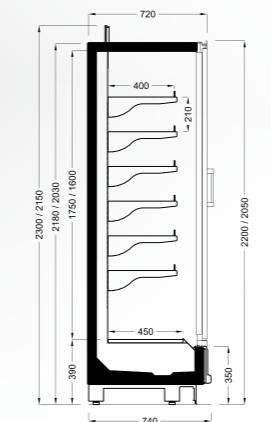
LION DP SKY/100/220-205



LION DP SKY/90/220-205

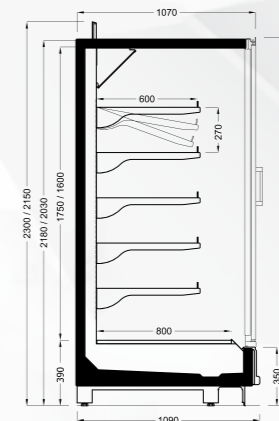


LION DP SKY/75/220-205

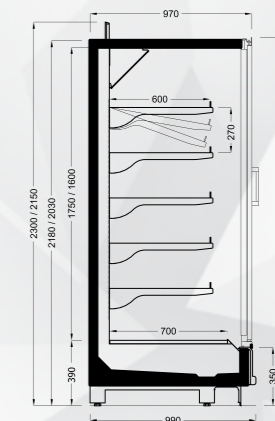


Packed Meat

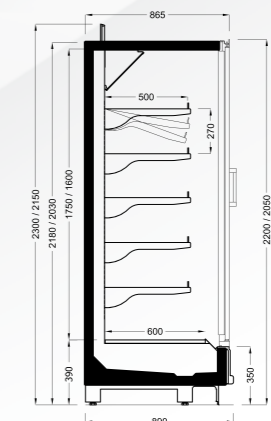
LION MT SKY/110/22



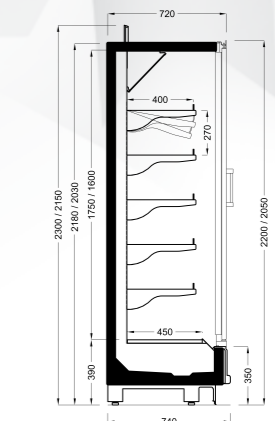
LION MT SKY/100/220-205



LION MT SKY/90/220-205



LION MT SKY/75/220-205





Semivertical Refrigerated Cabinet



Technical Specifications

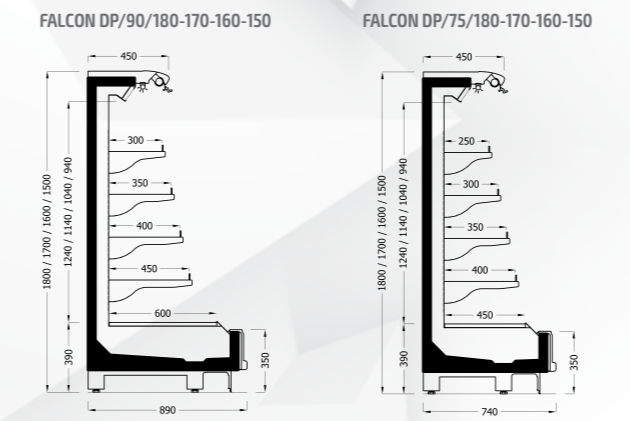
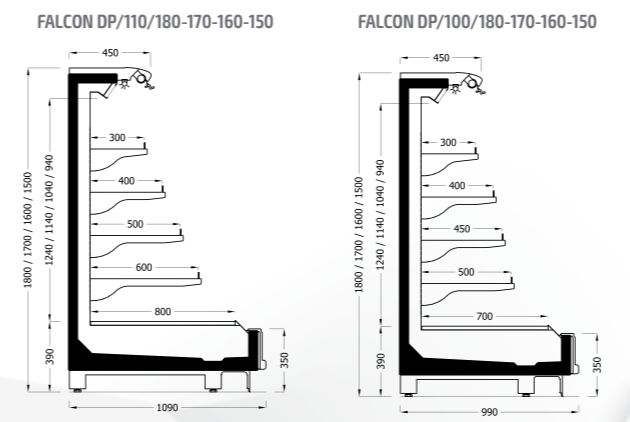


The **FALCON** model offers functionality combined with elegance for the display of dairy products, delicatessen, packed meat and fruits&vegetables. It offers outstanding product display possibilities with its wide range of versions.

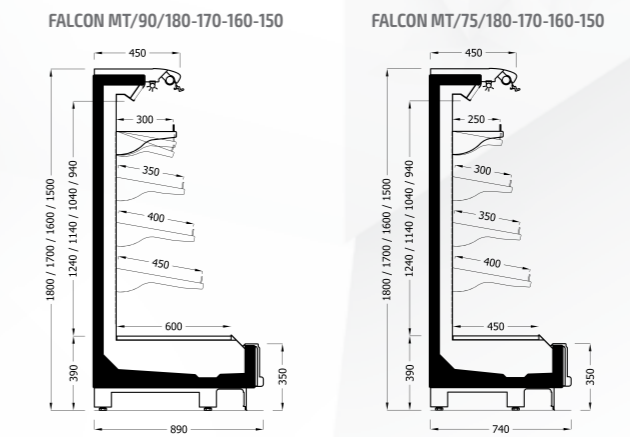
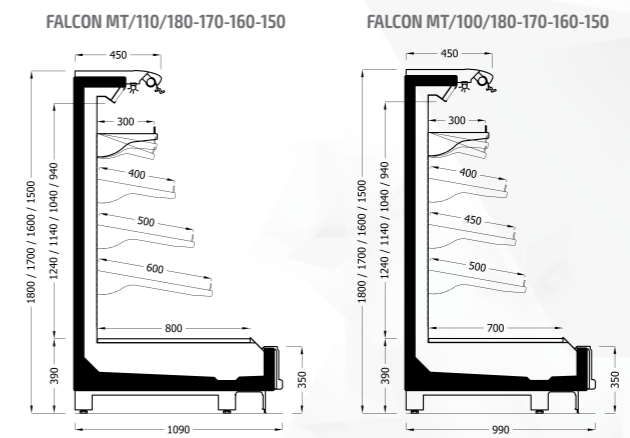
Operating Temperatures			Ambient Conditions
DP	MT	FV	
M2 (-1/+7°C)	M1 (-1/+5°C)	H1 (+1/+10°C)	25°C / 60% RH (EN ISO 23953-2)

Available Modules / Kullanılabilir Modüller					
Length(mm)	1250	1875	2500	3750	Gondola / Head
Side panel (mm)	40	40	40	40	40

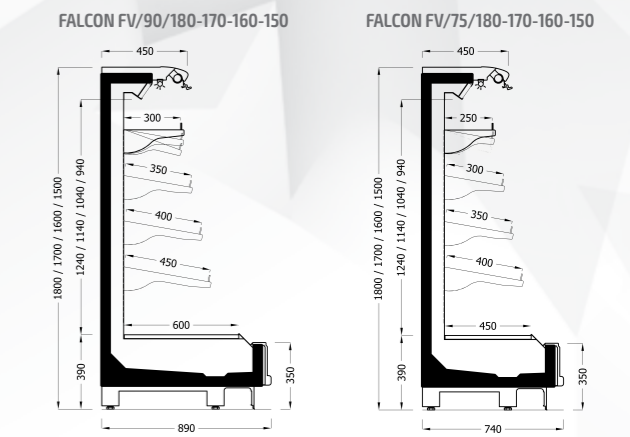
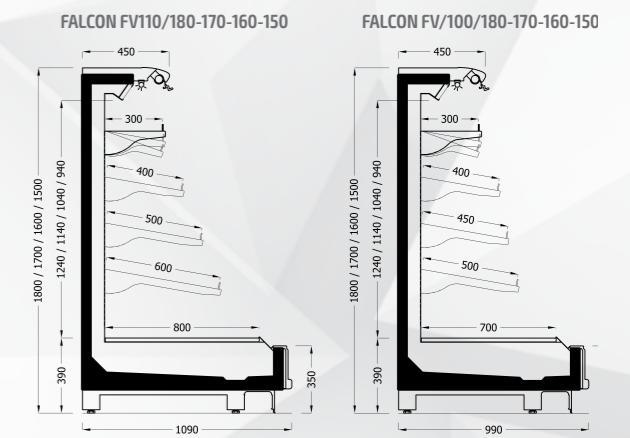
Dairy Products



Packed Meat



Fruits & Vegetables





Semivertical Refrigerated Cabinet Single Glass Sliding Door



Operating Temperatures		Ambient Conditions
DP	MT	
M2 (-1/+7°C)	M1 (-1/+5°C)	25°C / 60% RH (EN ISO 23953-2)

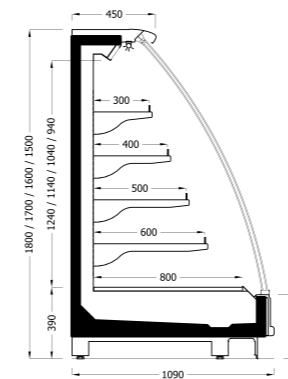
Available Modules					
Length(mm)	1250	1875	2500	3750	Gondola / Head
Sid(mm)	40	40	40	40	40

Technical Specifications

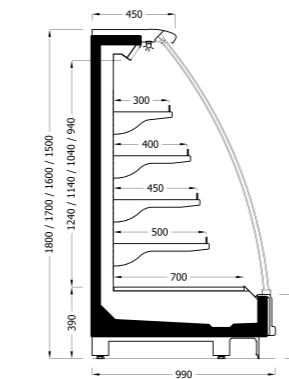


Dairy Products

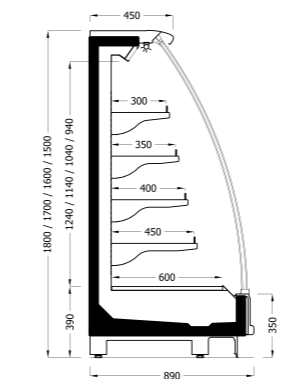
FALCON DP/110/180-170-160-150 SLD



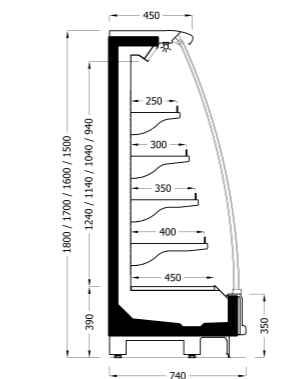
FALCON DP/100/180-170-160-150 SLD



FALCON DP/90/180-170-160-150 SLD

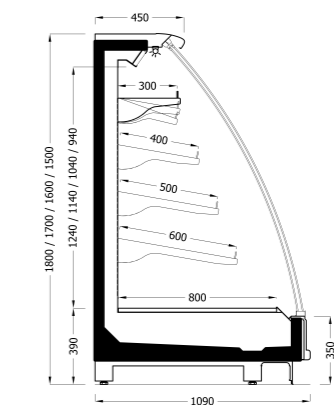


FALCON DP/75/180-170-160-150 SLD

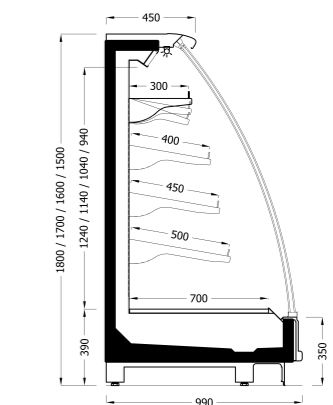


Packed Meat

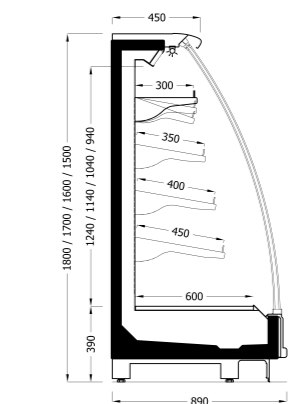
FALCON MT/110/180-170-160-150 SLD SG



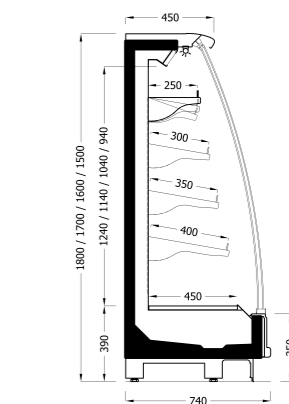
FALCON MT/100/180-170-160-150 SLD SG



FALCON MT/90/180-170-160-150 SLD SG



FALCON MT/75/180-170-160-150 SLD SG

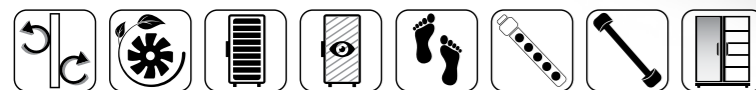




Refrigerated Serve Over Counter With Curved Glass

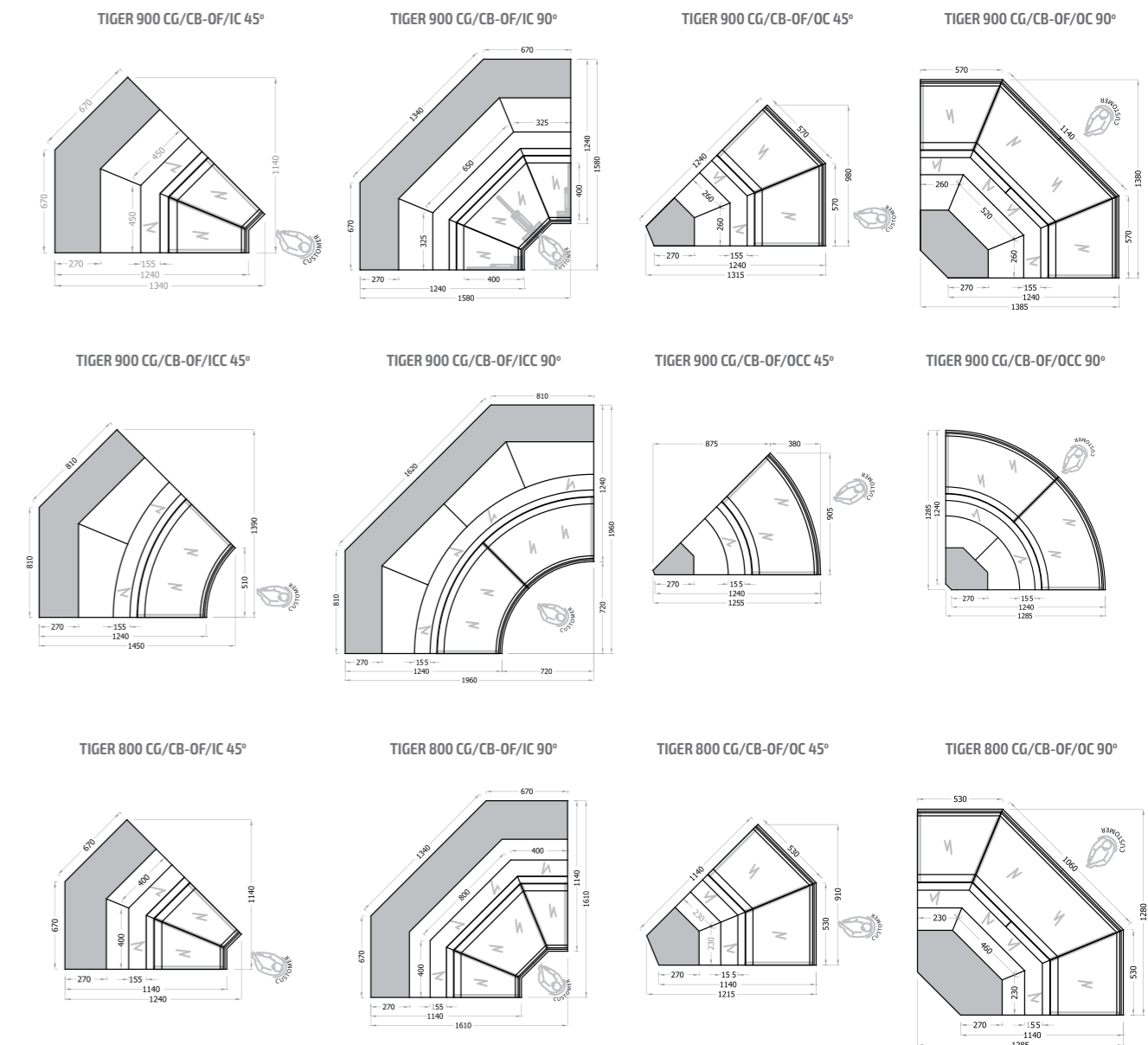
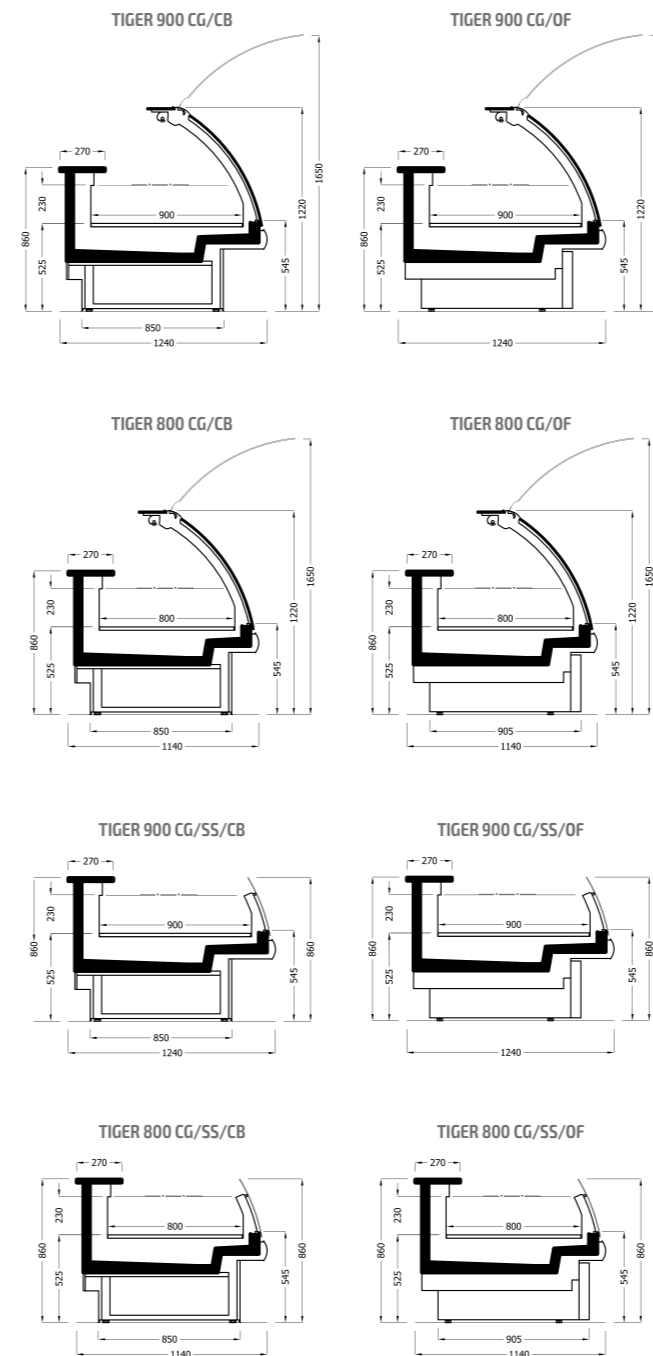


Technical Specification



The serve-over counter combines functionality and elegance for the display of dairy products, delicatessen, meat, packed meat and ready meals. It ensures optimum preservation of your products along with ergonomic design and ease of loading and cleaning. Several versions are available: CG (Curved Glass), FG (Flat Glass), IFG (Inclined Flat Glass) with various options (Closed Bottom (CB) / On-Fet (OF) versions, adjustable bottom tray, painted interior surface, glass tray divider, etc..).

Available Modules						
Length (mm)	937	1250	1875	2500	3750	Corner Modules
Side panel (mm)	40	40	40	40	40	40
Operating Temperatures		Ambient Conditions				
M1 (-1/+5°C) - M2 (-1/+7°C)		25°C / 60% RH (EN ISO 23953-2)				

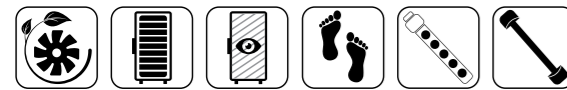




Refrigerated Serve Over Counter
With Flat Glass



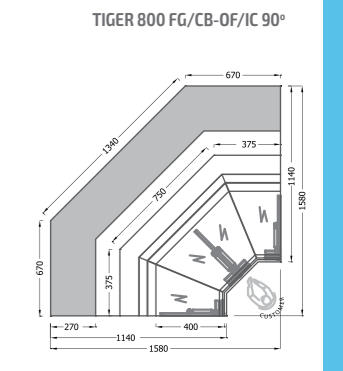
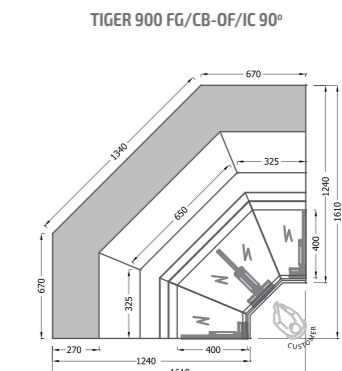
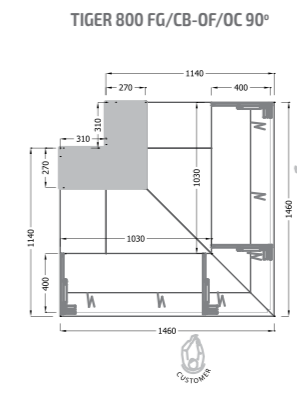
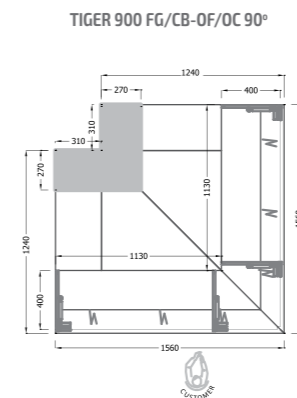
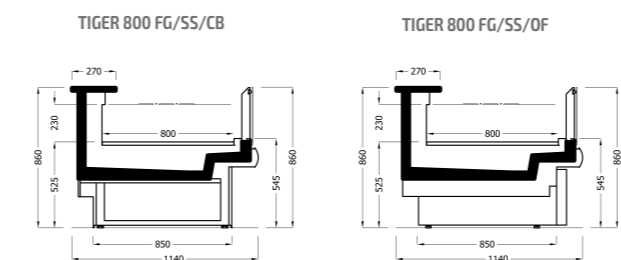
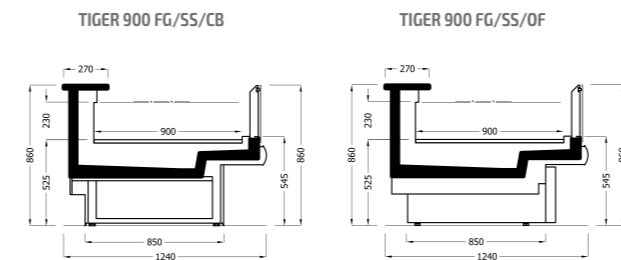
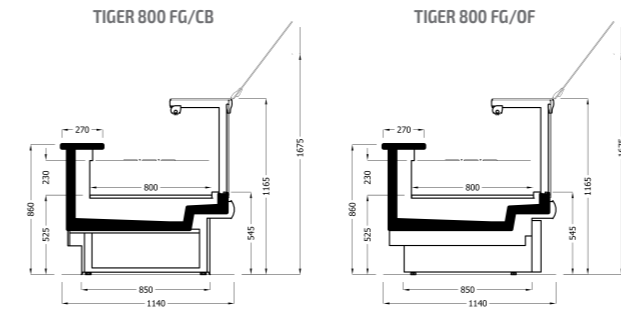
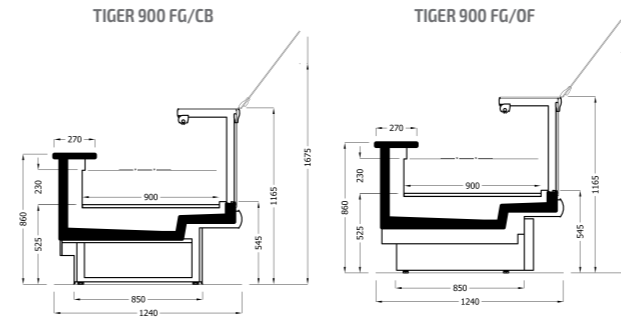
Technical Specifications



100% Static Cabinets Available - With Cold plate and Cross Fin Coil

Available Modules						
Length (mm)	937	1250	1875	2500	3750	Corner Modules
Side panel (mm)	40	40	40	40	40	40

Operating Temperatures	Ambient Conditions
M1 (-1/+5°C) - M2 (-1/+7°C)	25°C / 60% RH (EN ISO 23953-2)





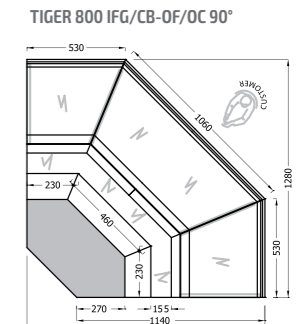
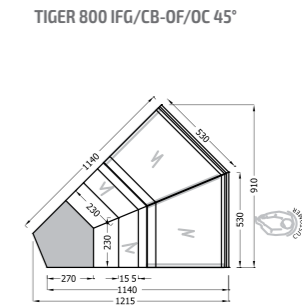
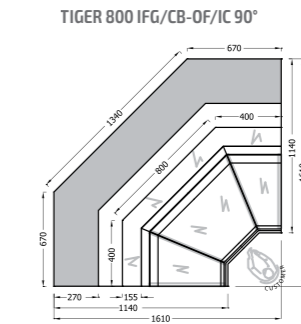
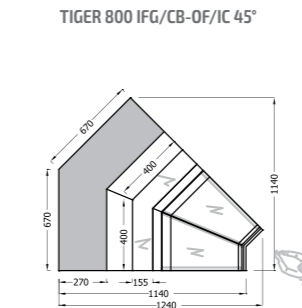
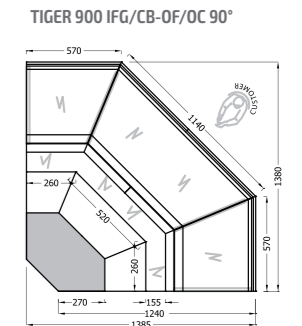
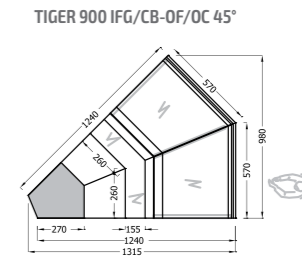
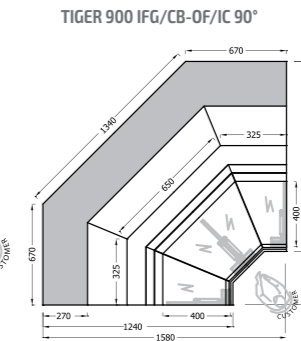
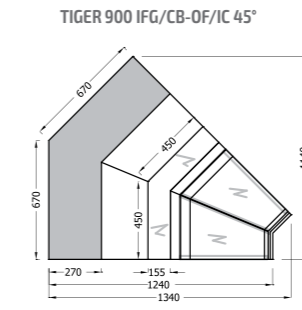
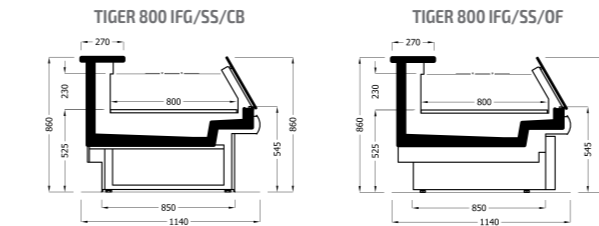
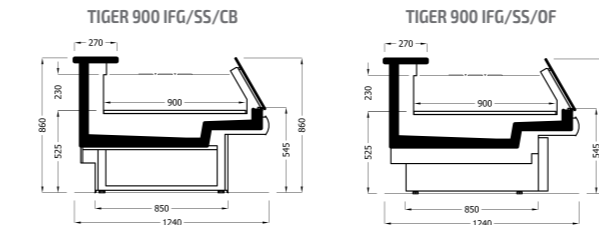
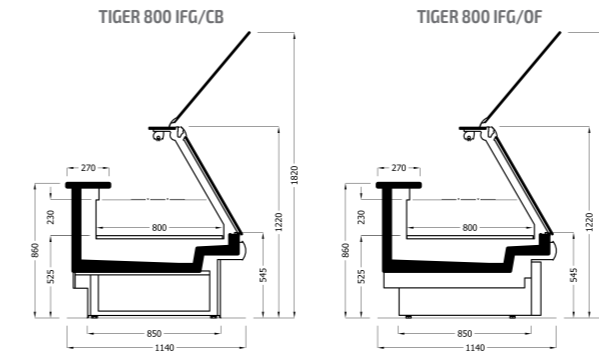
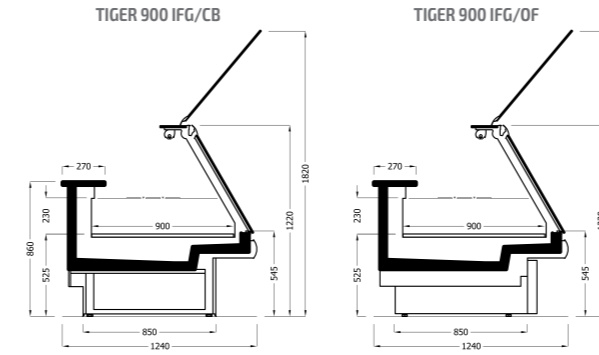
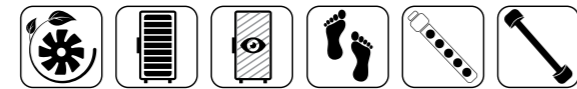
Refrigerated Serve Over Counter With Angled Flat Glass



Available Modules						
Length (mm)	937	1250	1875	2500	3750	Corner Modules
Side panel (mm)	40	40	40	40	40	40

Operating Temperatures	Ambient Conditions
M1 (-1/+5°C) - M2 (-1/+7°C)	25°C / 60% RH (EN ISO 23953-2)

Technical Specifications





Refrigerated Serve Over Counter
With 90 ° Bent Glass

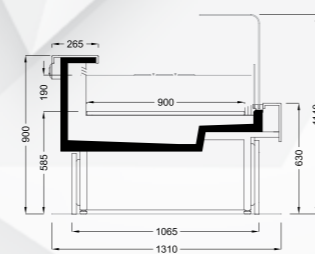


Technical Specifications



The serve over counter combines functionality and elegance for the serving of dairy products, delicatessen, meat, packet meat and ready meals. It ensures optimum preservation of products due to its sophisticated design, and offers ease of loading and cleaning combined with a fascinating harmony of shapes. Blending Corian and timber trim, this cabinet is sleek and modern.

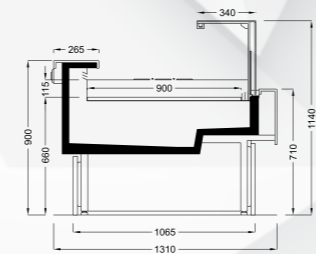
CHEETAH 900 BFG/CB



Available Modules						
Length (mm)	937	1250	1875	2500	3750	Corner Modules
Side panel (mm)	40	40	40	40	40	40

Operating Temperatures	Ambient Conditions
M1 (-1/+5°C) - M2 (-1/+7°C)	25°C / 60% RH (EN ISO 23953-2)

PANDA 900 FG/CB



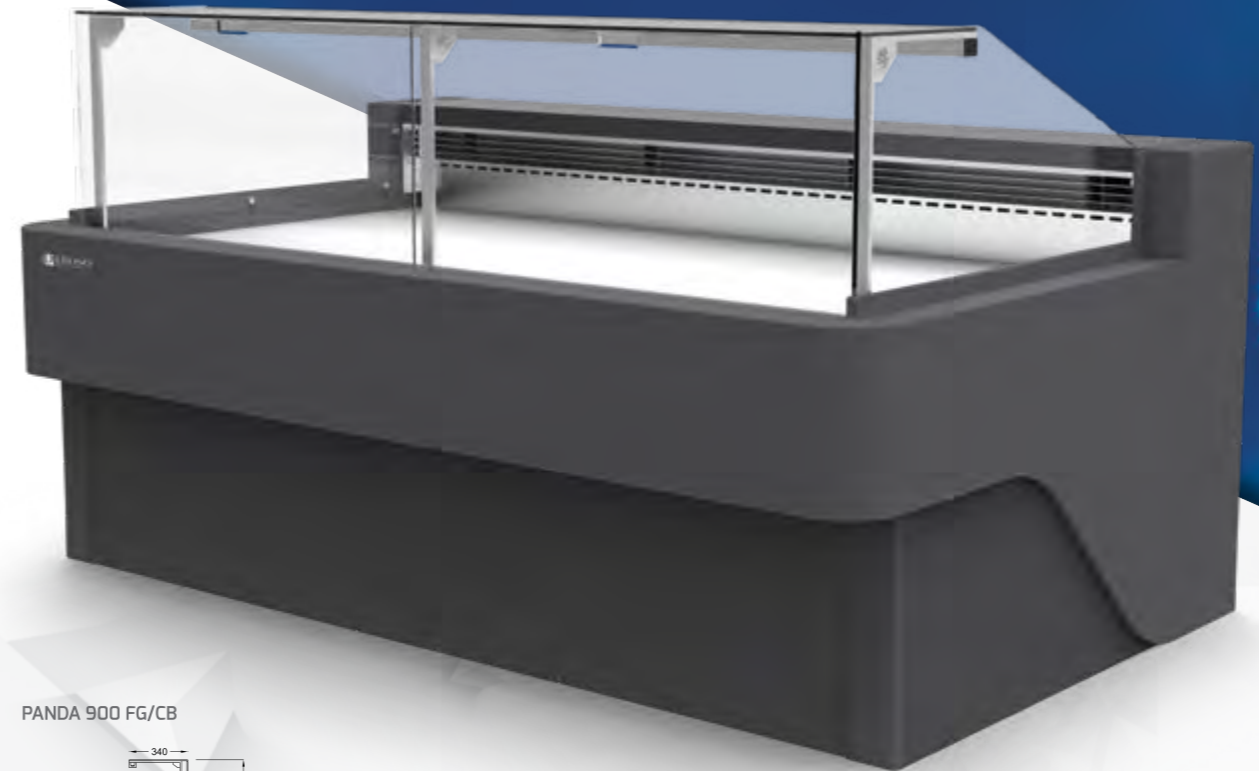
Available Modules						
Length (mm)	937	1250	1875	2500	3750	Corner Modules
Side panel (mm)	40	40	40	40	40	40

Operating Temperatures	Ambient Conditions
(+15/+18°C)	25°C / 60% RH (EN ISO 23953-2)

Technical Specifications



Chocolate and Pastry
Serve-Over Counter

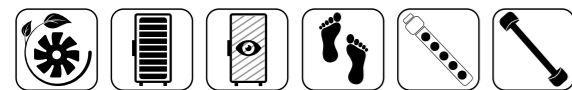




Semi Vertical Refrigerated Cabinet With Counters



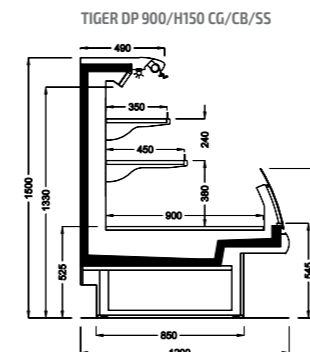
Technical Specifications



The Semi vertical cabinet offers a highly functional and elegant look for the display of your dairy products, delicatessen, packed meat and fruits & vegetables. It is the ideal choice which provides outstanding product display possibilities with its wide range of versions (4 height dimensions available and 4 width dimensions available).

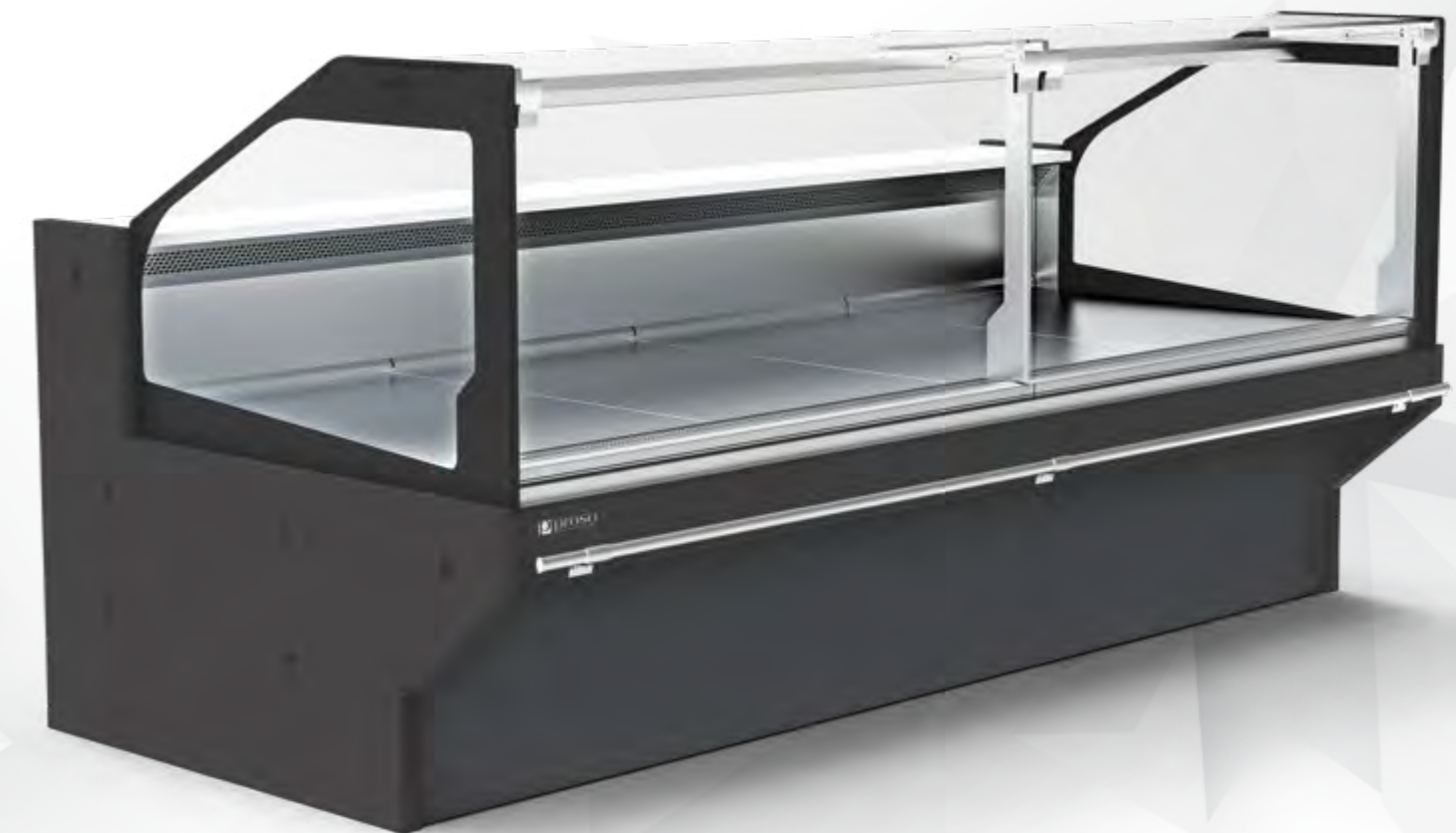
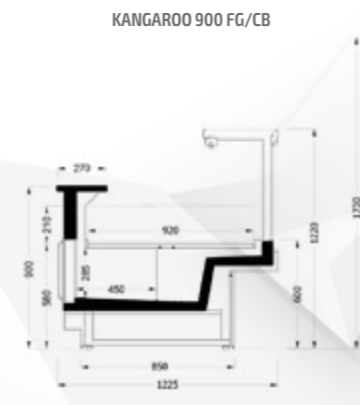
	Available Modules				
Length (mm)	937	1250	1875	2500	3750
Side panel (mm)	40	40	40	40	40

Operating Temperatures	Ambient Conditions
M1 (-1/+5°C) - M2 (-1/+7°C)	25°C / 60% RH (EN ISO 23953-2)





Refrigerated Serve-Over Counter With Storage



Technical Specifications



The serve-over counter combines practicality, functionality and elegance for preservation and display of products. The integrated storage area in the back of the cabinet and available options (adjustable tray, glass tray divider, sliding doors etc..), make it the popular choice in various applications.

Available Modules					
Length (mm)	937	1250	1875	2500	3750
Side panel (mm)	40	40	40	40	40
Operating Temperatures		Ambient Conditions			
M1 (-1/+5°C) - M2 (-1/+7°C)		25°C / 60% RH (EN ISO 23953-2)			



Glass Door Vertical Freezer



Technical Specifications

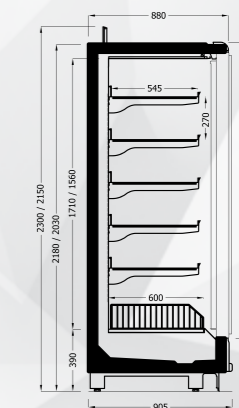


Our Upright freezer offers maximum efficiency in energy saving by using the glass door system and combines the aesthetic approach of the aluminum frame with a stylish aesthetic for frozen food. Available in different widths (2,3, 4 or 5 doors) and heights, it can be adapted easily to suit your individual preferences.

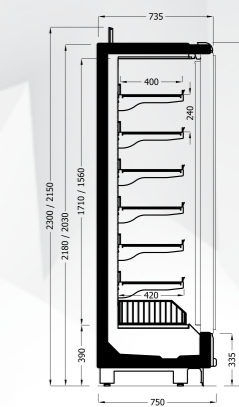
Available Modules / Kullanılabilir Modüller				
Length (mm)	2D 1562	3D 2343	4D 3124	5D 3905
Side panel (mm)	50	50	50	50

Operating Temperatures	Ambient Conditions
L1 (-15/-18°C) - L2 (-12/-18°C)	25°C / 60% RH (EN ISO 23953-2)

SCORPION 90 / 220 / 205



SCORPION 75 / 220 / 205

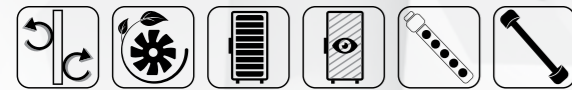




Freezer Serve-Over Counter
Gelato Display Counter



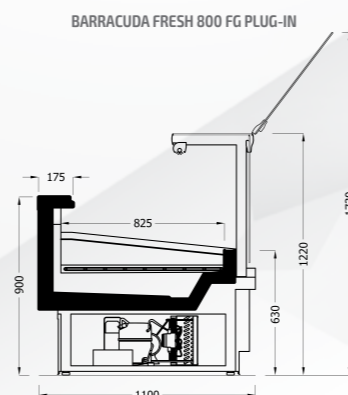
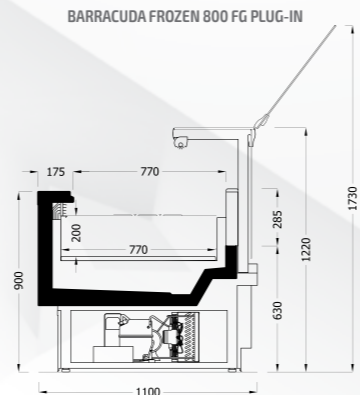
Technical Specifications



BARRACUDA FROZEN, These unique freezing serve-over counters are available in both Plug-in/Remote Cooling features

Operating Temperatures	Ambient Conditions
L1 (-15/-18°C) - L2 (-12/-18°C)	25°C / 60% RH (EN ISO 23953-2)

Available Modules / Kullanılabilir Modüller			
Length(mm)	1250	1875	2500
Side panel(mm)	70	70	70



Operating Temperatures	Ambient Conditions
M1 (-1/+7°C)	25°C / 60% RH (EN ISO 23953-2)

Available Modules			
Length (mm)	1250	1875	2500
Side panel (mm)	50	50	50

BARRACUDA FRESH FISH Designed for cold display of fish & seafood, **BARRACUDA FRESH FISH** offers functionality and elegance at the same time. It is available plug-in and remote cooling system and has an easily removable base tray.

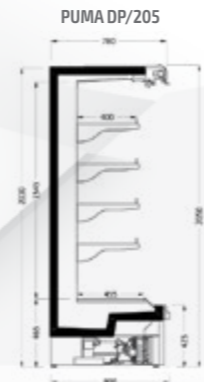
Technical Specifications



Fresh Fish Serve-Over Counter



 Plug-in Refrigerated Open Multideck



Available Modules				
Length (mm)	937	1250	1875	2500
Side panel (mm)	40	40	40	40

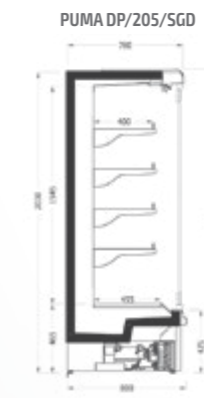
Operating Temperatures	Ambient Conditions
M1 (-1/+5°C) - M2 (-1/+7°C)	25°C / 60% RH (EN ISO 23953-2)

Technical Specifications



The multideck cabinet appeals to the ready-to-use market, enabling quick and easy commissioning and relocating, this plug-in multideck (with night curtain, double glass door equipped, simple glass door equipped) is a popular choice to display dairy products, delicatessen, packed meat and fruits & vegetables with integral refrigeration.

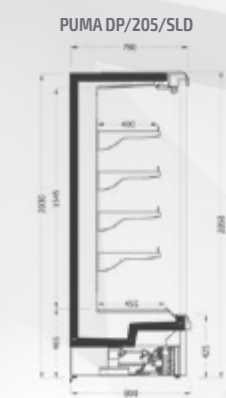
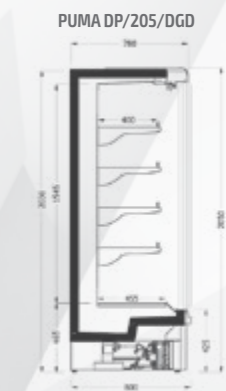
 Plug-in Refrigerated Multideck / Single Glass Hinged Door



Operating Temperatures	Ambient Conditions
M1 (-1/+5°C) - M2 (-1/+7°C)	25°C / 60% RH (EN ISO 23953-2)

Available Modules				
Length (mm)	937	1250	1875	2500
Side panel (mm)	40	40	40	40

 Plug-in Refrigerated Multideck / Double Glass Hinged Door / Sliding Door

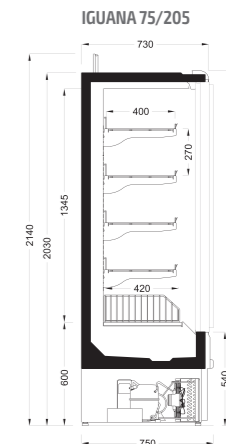


Operating Temperatures	Ambient Conditions
M1 (-1/+5°C) - M2 (-1/+7°C)	25°C / 60% RH (EN ISO 23953-2)

Available Modules				
Length (mm)	937	1250	1875	2500
Side panel (mm)	40	40	40	40



Plug-in Vertical Glazed Freezer



Technical Specifications



Available Modules			
Length (mm)	2D 1250	3D 1875	4D 2500
Side panel (mm)	50	50	50

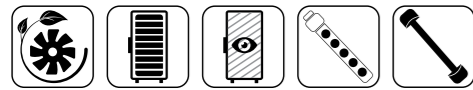
Operating Temperatures	Ambient Conditions
L1 (-15/-18°C) - L2 (-12/-18°C)	25°C / 60% RH (EN ISO 23953-2)



Plug-in Refrigerated
Serve-Over Counter



Technical Specifications



The **LEOPARD** plug-in serve-over counter is available into 3 versions (Curved Glass, Flat Glass, Inclined Flat Glass). It is designed to serve and preserve dairy products, delicatessen, meat, packed meat and ready meals in the most optimal way. Some of the options are adjustable bottom tray, painted interior surface, glass tray divider, etc...

Available Modules				
Length (mm)	937	1250	1875	2500
Side panel (mm)	40	40	40	40

Operating Temperatures	Ambient Conditions
M1 (-1/+5°C) - M2 (-1/+7°C)	25°C / 60% RH (EN ISO 23953-2)

LEOPARD 800 CG



LEOPARD 800 IFG



LEOPARD 800 FG



LEOPARD 900 CG



LEOPARD 900 FG



LEOPARD 900 IFG

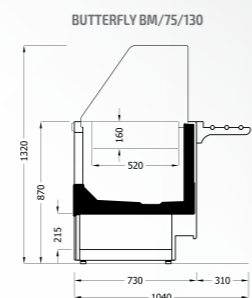
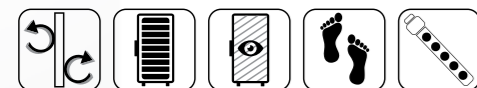




Bain-Marie Cabinet



Technical Specifications



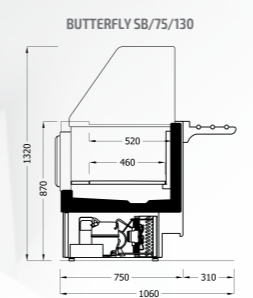
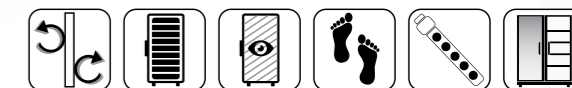
Available Modules		
Length (mm)	937	1250
Side panel (mm)	30	30

Operating Temperatures	Ambient Conditions
(+30/+90 C°)	25°C / 60% RH (EN ISO 23953-2)

Plug-in Refrigerated Salad-Bar Cabinet



Technical Specifications

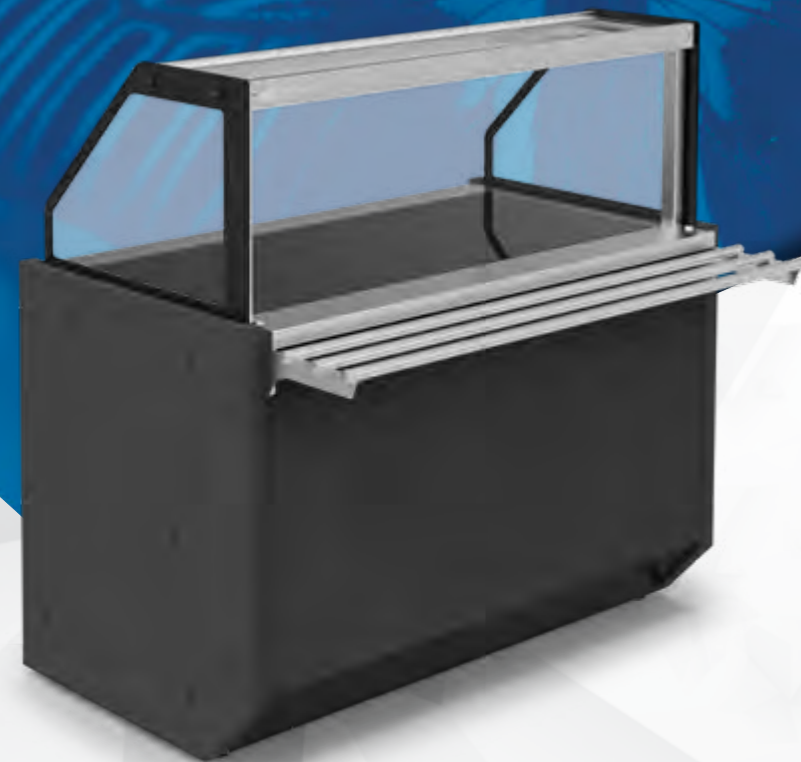


Available Modules		
Length (mm)	937	1250
Side panel (mm)	30	30

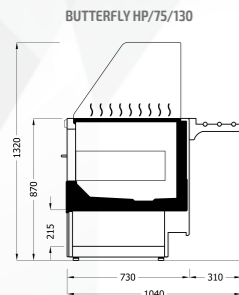
Operating Temperatures	Ambient Conditions
M2 (-1/+7 C°)	25°C / 60% RH (EN ISO 23953-2)



Hot Plate Cabinet



Technical Specifications



Available Modules		
Length (mm)	937	1250
Side panel (mm)	30	30

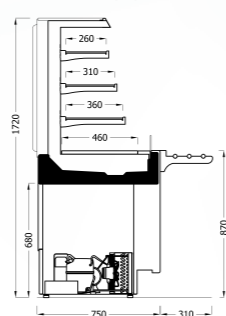
Operating Temperatures	Ambient Conditions
(+30/+90 C°)	25°C / 60% RH (EN ISO 23953-2)



Plug-in Refrigerated Open Cabinet



BUTTERFLY SP/75/170



Technical Specifications



Available Modules		
Length (mm)	937	1250
Side panel (mm)	30	30

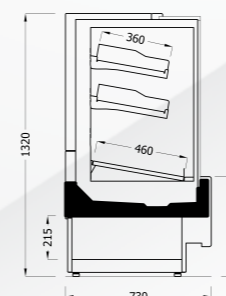
Operating Temperatures	Ambient Conditions
M2 (-1/+7 C°)	25°C / 60% RH (EN ISO 23953-2)



Bread Display Cabinet



BUTTERFLY BR/75/130



Technical Specifications



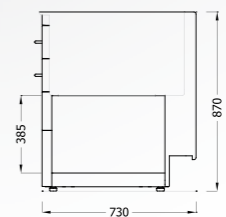
Available Modules		
Length (mm)	937	1250
Side panel (mm)	30	30



Bench



BUTTERFLY BA/75/85



Available Modules				
Length (mm)	600	800	1000	1200
Side panel (mm)	30	30	30	30



Plug-in Refrigerated Dry Age Cabinet



The Dry Age Cabinet ensures accurate regulation of temperature, which can be set in precise 0.1 C increments, aging meat on the bone at a consistent 85% humidity. Tinted glass stainless steel framed doors protect valuable product from harmful UV light.

	CAPACITY	REFRIGERANT GAS	TEMPERATURE	POWER	DIMENSIONS (mm)	HUMIDITY
FRG-DRY1	1 Door	R404a	1/5 °C	220V/50Hz	950W x 900D x 2200H	60-85%
FRG-DRY2	1 Door	R404a	1/5 °C	220V/50Hz	1700W x 900D x 2200H	60-85%
FRG-DRY3	1 Door	R404a	1/5 °C	220V/50Hz	2000W x 900D x 2200H	60-85%
FRG-DRY4	1 Door	R404a	1/5 °C	220V/50Hz	2500W x 900D x 2200H	60-85%



Standard Type Dry Age

Available in Black and White or Timber Look. Round Hanging option available

Brick Salting System

COLD ROOMS

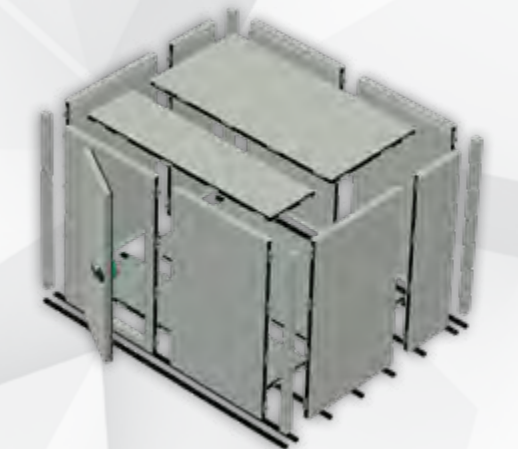


Meat, milk, fruits and vegetables, bakery products, various frozen products, all kinds of food products like ice cream can be stored in the best conditions and for the longest time possible in our cold storage rooms that are designed with locked joined sandwich panels, manufactured with 42 kg/m³ density polyurethane. Our cold storage rooms can also be produced with glass doors allowing the room to be used inside of the store for the purpose of both storing and for displaying merchandise.

- AISI 304, PVC coating or powder coated sheet metals can be used on internal and external surfaces of panels, depending on your request
- Panels can be produced in thicknesses of 80 mm, 100 mm, 120 mm, 160 mm and in 200 mm.
- Our cold storage rooms could also be set up with Atmospheric Control System depending on the requirements, for large fruit and vegetable storage, fruits and vegetable can be stored under the most appropriate Conditions with the use of this system.
- While the corner panel, which is manufactured as single piece, provides ease of assembly, it also provides efficiency for the consumption of the energy at the same time as it provides much better insulation for your cold storage rooms.
- Optional swing, sliding, monorail, sectional, flap door, fast passage and atmospheric controlled doors available depending on your requirements.



Modular Cold Room



Modular Cold Room



Cold Room Doors



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