Hygiene
Safety
Innovation

The Technology behind Good Food

Brodericks

Innovative Foodservice Equipment for Remobilisation

V2-26.05.20

About Us...

Broderick Brothers Ltd.

For nearly 100 years Brodericks have been providing specific, tailored solutions to the foodservice industry in Ireland. We specialise in the design and installation of new kitchen schemes and the repair and service of all types of foodservice equipment. Whatever your requirement; we help you get the best from your commercial kitchen with expert, open advice gained directly from experience. Our designers are on hand to guide you through the most suitable equipment and project solutions. Our Service Desk will log any breakdowns, arrange for an engineer to attend your site and keep you fully informed of the progress of the call from start to completion.

For all enquiries, contact us on 01 4291500

From Concept to FInish....

The Technology behind Good Food

Hygiene & Innovation

E-SPRAY
ELECTROSTATIC SPRAYER
For Infection Control

€1,050.00 ex VAT

E-Spray is a professional gun sprayer that uses the principle of electrostatic induction to distribute disinfectant solutions effectively and uniformly on surfaces.

E-Spray is lightweight and very comfortable, powered by a lithium battery that allows you to carry out hygienization for several hours, freely and anywhere, without being tied down by a cable. The solution is sprayed in very small and light drops, which reach every point of the area to be treated and settle effectively. Through the electrostatic charge the drops are attracted by the targeted surface and while laying down, they create a sanitizing coating.

Why do you need E-Spray?

Germs and bacteria are very quick to spread and settle in tight corners and hidden spots. Disinfecting effectively by hand takes a very long time and requires prohibitive costs. In addition, there are many areas that are difficult to disinfect properly, such as computer keyboards and telephones in offices, or checkouts in supermarkets or shops.
An electrostatically charged spray can reach the entire targeted area evenly, right down to the most hidden points. The cloud of charged particles completely envelops the surface and sanitizes every part of it.

How does it work?

Electrostatic hygienization allows to coat a surface quickly and evenly with a sanitizing solution. The electrostatic applicator provides an electrical charge to the solution. The charged molecules repel each other, so they keep an even distance from each other but, at the same time, they are attracted to the surface to be treated. The strength of the charged particles is greater than that of gravity, so they are immediately attracted by the surface and do not fall to the ground.
The attraction therefore ensures that all the particles of the solution settle on the surface, thus creating a 360-degree coverage, without leaving out any areas.

ORDER NOW!
HIGH DEMAND PRODUCT
AVAILABLE FROM THE END OF JUNE

The Technology behind Good Food

Hygiene & Innovation

OPTIMIST
MOBILE SANITISER UNIT

€1,500.00 ex VAT

OptiMIst is intended for indoor atomization of sanitizing products. The product is atomized to guarantee long lasting and even spread in the air so that it reaches and sanitizes all surfaces. With OptiMIst also air-conditioning systems can be sanitized both when operating and when switched off. The low pressure that is used for atomization prevents any mechanical damage which may occur with violent jets of compressed air.

- Models equipped with compressor and pump, producing a fine aerosol mist for optimal coverage of all contact surfaces and areas.
- Safe and compatible for use with most disinfectant solutions including hydrogen peroxide, quaternary ammonium, hypochlorous acid, and chlorine-based solutions.
- Also ideal for vehicle interiors and air ducts.

COMPACT AND AGILE

ORDER NOW!
HIGH DEMAND PRODUCT
AVAILABLE FROM WEEK 25

The Technology behind Good Food

Hygiene

HYGENIKX AIR STERILISER

Product features:

* Dimensions 400(H) x 135(W) x 110(D) mm
* Colour White
* Kills Escherichia coli (E. coli), Staphylococcus aureus (S. aureus), Clostridium difficile (C. difficile), Aspergillus fumigatus, and other primary sources of infections
* Significantly improves hygiene standards to levels impossible to maintain with traditional cleaning methods alone
* Eliminates bacteria, viruses, moulds, fungi and volatile organic compounds (VOCs), both in the air and on exposed surfaces, even in the hardest to reach places
* Safe to use and for the environment
* Eradicates unpleasant odours by tackling them at source
* Proven to deplete harmful listeria monocytogenes and listeria innocua from surfaces to undetectable levels
* Improves infection control for staff and customers
* Proven to reduce spoilage by extending the shelf-life of perishable food on average by 58%, and up 150% for certain produce
* Low energy consumption, only 85 watts
* Easy-to-change lamp and backup battery, requires no onsite engineer
* Power via a plug that allows flexible installation and easy connection to existing sockets or to switched spurs

HyGenikx Air Steriliser for Bin Areas White Finish

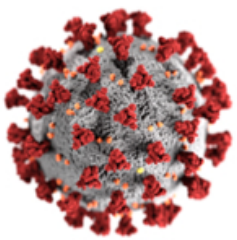
€350.00 ex VAT

€385.00 ex VAT

HyGenikx Air Steriliser for Food Areas Titanium Finish

HyGenikx is an advanced and compact, wall mounted hygiene amplification system, proven to eradicate bacteria and viruses throughout the food service & hospitality environment, washrooms, changing rooms and beyond, in terms of applications.

Utilising a combination of the most effective air and surface sterilisation technologies available, HyGenikx provides round-the-clock hygiene and safety protection, controls odours and has also significantly been proven to prolong the life of fresh perishable foods.



MODEL REFERENCE CHART

	GENERAL*		FOOD*†		REFUSE*	
	WHITE finish	TITANIUM finish	WHITE finish	TITANIUM finish	WHITE finish	TITANIUM finish
10m²	HGX-W-10-S	HGX-T-10-S	HGX-W-10-F	HGX-T-10-F		
20m²	HGX-W-20-S	HGX-T-20-S	HGX-W-20-F	HGX-T-20-F		
30m²	HGX-W-30-S	HGX-T-30-S	HGX-W-30-F	HGX-T-30-F		
NON-OCCUPIED					HGX-W-15-R	HGX-T-15-R

*GENERAL: for use in areas such as washrooms, front of house and changing areas / FOOD: for use in areas such as cold rooms and food prep areas / REFUSE: NOT for use in areas of continuous occupation.

†FOOD area models are supplied with food safe shatter-proof lamps.

The Technology behind Good Food

Commercial Kitchen Start-Up Checklist

(1 of 3)

When a commercial kitchen is idle over long periods of time, it's crucial that each piece of equipment is restarted properly. Incorrect procedures not only lead to inefficient operation, but they also can damage the unit. Below is a complete commercial kitchen start-up list we've put together to help get your equipment back up and running at full strength.

Gas Main to Kitchen

Check that the main gas line is working
Check that the ANSUL system is on and operating
Check that the supply valve is open
Check that the standing pilots are lit

Electrical to Kitchen

Check that the breakers are clean, clear of water and free of rodents
Check that the circuit breakers are in position and not tripped

Convection Ovens

Check that the utilities are in the "ON" position
Check that the gas flow is unrestricted
Check that the unit is free of gas leaks
Check that the doors open and close properly
Check that the pilots are lit (if applicable)
Run the unit in standby operation
Relight the unit

Combi Ovens

Check that the utility connections, including water supply, are on or open
Check that steam and hot air flow are working properly
Check that all modes and combi functions that use steam and hot air work together
Check that the door gasket seals are clean, tight and free of cracks
Delime the unit
Clean the door gaskets if dirty

Ranges

Check that the gas or electric power are on
Check that the gas flow is unrestricted
Check that the unit is free of gas leaks
Check that the pilots are lit (if applicable)
Run the unit in standby operation
Relight the unit

Deep Fryers

Check that the gas or electric power are on
Check that the gas flow is unrestricted
Check that the pilot light works
Conduct a boil-out procedure
Fill the fryer with fresh oil to proper level

Griddles & Grills

Check that the gas or electric power are on
Check that the gas flow is unrestricted
Check that the unit is free of gas leaks
Check that the surface is clean and free of rust
Check that the pilot light works
Check that the radiant positioning and flame distribution is correct
Run the unit in standby operation
Relight the unit
Confirm the temperature is correct with a thermometer

Hygiene

HANDS FREE DISPENSERS*

Elbow Activated dispenser units
Column Mounted

Model SDG-GOM •
Painted Steel Column with automatic Elbow Activated Dispenser •
Weight: 4,6 kg •

€155.00 ex VAT

* Delivery charge TBC based on site location

Hygiene & Safety

Non-Contact Infrared Thermometer *

€185.00 ex VAT

The non-contact infrared thermometer is designed for measuring body temperature, specifically for use on the forehead area. Requiring no skin contact, the thermometer works by collecting heat radiation emitting from the forehead. It is a more hygienic, reliable option for fever-checking compared to intrusive oral thermometers. Receive highly accurate measurements in seconds with a single click of a button. An integrated alarm sounds when raised body temperature is detected, making it easy to inform both user and individual of a potential fever.

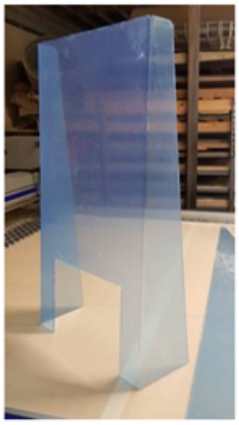
- +/- 0.2 degree C
- Auto shut-off after 30 seconds to save battery power
- Pre-calibrated
- Commercial grade
- 1 year warranty
- Resolution: 0.1 degree C

Bio Security Screen *

Ideal for Cash points, beverage hand off, general service areas and reception counters. Light and easy to position. These Bio Security Screens can be 1m to 1.5m long and 800mm to 1m high. For longer lengths we recommend buying multiple units; as ithey are easier to transport and will offer better flexibility for countertop arranging.

- Plexiglass screen
- 1m to 1.5m long
- 800mm to 1m high
- Free standing
- Fully Transparent (Image shows a unit with its protective plastic covering in place)

€195.00 ex VAT



UV Knife / Tool Steriliser *

Ideal for sterilising chefs' knives before and after prep.

- Chamber is closed by a smoked plexiglass door
- Removable see-through plexiglass knives holder makes sanitation easier and allows sterilisation without having to rotate the knives
- Mercury vapour lamp UV with wire screen protection
- A safety micro-switch switches the lamps off when the door is opened and switches them on when it is closed
- 0-120 minute timer
- Holds knives with blades of up to 310mm in length

€545.00 ex VAT

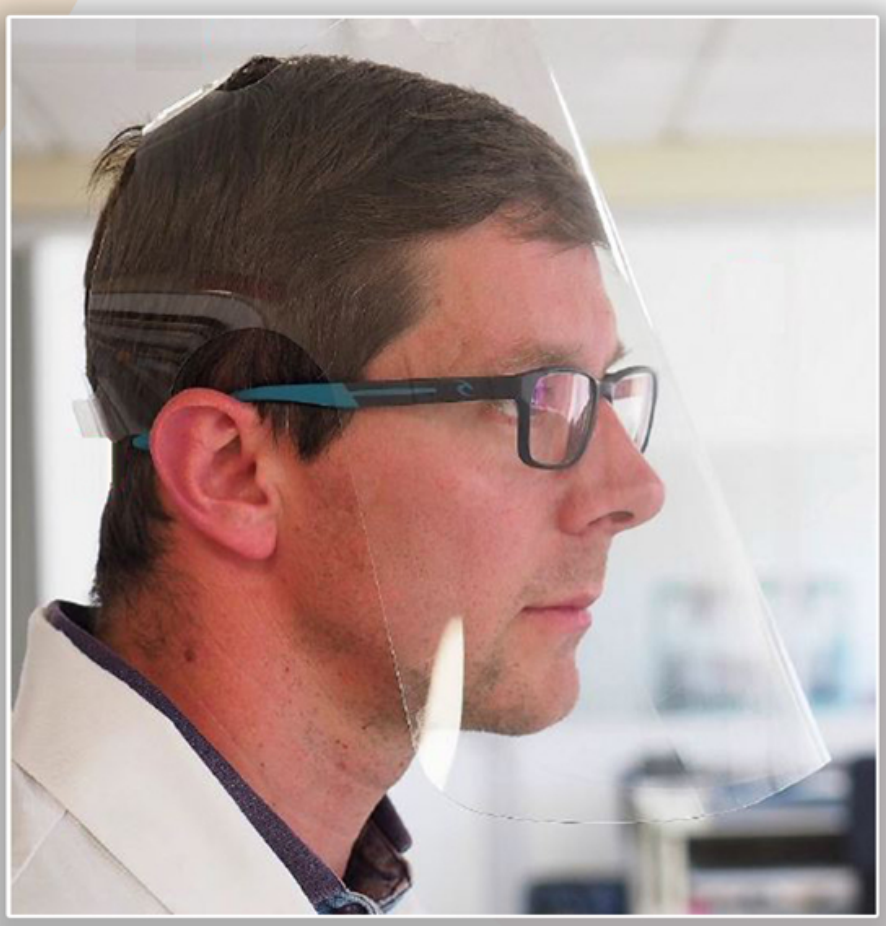
* Delivery charge TBC based on site location

Hygiene & Safety

VIP Integral Protection Visor

Affected by the magnitude of the COVID-19 situation, as well as the distress we observed of the Health Care staff and people in contact with the public, we sought to develop a protection solution.
Simple, Efficient, Ergonomic and industrializable: this is how the Integral Protection Visor was born,
baptized "VIP" because each individual is an important.

€2,000.00 ex VAT



€2,000.00 for single pallet (incl. delivery)*
4000 masks per pallet
50c cost per mask!

VIP is...

Convenient:
It fully adjusts to the morphology of each in a few seconds thanks to its two foldable and solid tabs

Comfortable:
Almost ten times lighter than a conventional visor, you can wear it for a long time without effort or strenuousness

Effective:
Ultra transparent, it limits thanks to its anti-fog treatment the formation of condensation near the face

Economic:
Mono component, it is made in one piece plastic cut in one piece

Ecological
It is made of 100% recyclable PET and containing recycled material

* Smaller quantities (boxes of 200) available on request and priced individually

The Technology behind Good Food

Commercial Kitchen Start-Up Checklist

(2 of 3)

When a commercial kitchen is idle over long periods of time, it's crucial that each piece of equipment is restarted properly. Incorrect procedures not only lead to inefficient operation, but they also can damage the unit. Below is a complete commercial kitchen start-up list we've put together to help get your equipment back up and running at full strength.

Holding Cabinets

Check that the power supply is on
Check that the lights and switches are operational
Check that the door gasket seals are clean, tight and free of cracks
Check that the door hardware is operational
Clean the heater elements, thermostat and fans
Clean the fill pan (if applicable)

Broilers

Check that the gas flow is unrestricted
Clean any grease buildup

Steamers

Check that the water and power supply are on
Descale the boiler and generator if necessary
Delime the unit
Clean the cabinets
Check that the door gasket seals are clean, tight and free of cracks
Test if the steam generator is operating correctly

Conveyor Ovens

Check that there is power to all the belts
Check that the belts, axial fans and other moving parts are running smoothly
Measure temperatures and calibrate the unit if necessary
Check that the electrical display is operational

Kettles & Braising Pans

Check that the power supply is on
Check that the gas flow is unrestricted
Sanitize the unit
Fill the hydraulic fluid to proper levels
Check that the water levels in the jackets are correct
Check that the steam jacket is in a vacuum (if applicable)
Check that the temperatures are correct

Toasters

Check that the power supply is on
Check that the heat element works on both sides (if applicable)
Test the belt motor rotation for smooth operation
Lubricate the conveyors and bearings (if applicable)

Hot Wells

Clean and sanitize the unit
Check that the water levels are correct before start-up
Check that the unit is operating properly

HAND SANITISER STATIONS

Our Hand Sanitiser Stations come are robust and flexible sanitising solutions that can be used in multiple locations within your business without needing access to your power supply offering a cost-effective way for your business to promote cleanliness. They save time, kill germs, and are easy and convenient to use

Prince Castle Hand Sanitiser Station with Single Pump

Includes an A3 sized point of sale holder to promote cleanliness which gives a total height of 1320mm

Can be used in both internal and external locations

Drip tray located at the top of the station

Lightweight for ease of positioning

Has a lockable door and storage space to speed up replenishment

Durable and easy to clean

W X D X H 325 x 250 x 900(1320)mm

€495.00 ex VAT

Prince Castle Hand Sanitiser Station with Twin Pump & Paper Towel Dispenser

Includes an A3 sized point of sale holder to promote cleanliness which gives a total height of 1320mm

Designed for use in internal locations

Drip tray located at the top of the station

Industrial pelican pump and hose for the sanitiser to be extracted out of the 5L containers

Removable door fitted with both a drip tray and bin allows for easy cleaning and disposal of used towels

Lightweight for ease of positioning

Has a lockable door and storage space to speed up replenishment

Durable and easy to clean

W X D X H 425 x 325 x 900(1330)mm

€565.00 ex VAT

Hygiene

MOBILE HANDWASH STATION *

Designed for locations where mains water supply is unavailable, the Mobile Hand Wash Station with accessories is an invaluable unit for organisations looking to increase hygiene and safety standards.
The station holds 10 litres of water per fill, enough for 85 hand washes. Easy to use, users simply fill the unit with water and plug it in. A foot-activated, infra-red operated tap dispenses water hygienically with no need for hand contact, with the temperature limited to 42°C for safety. An internal waste collection receptacle holds the dirty water, removing the need for a drainage system.
The sturdy, stainless steel unit comes with accessories - an integrated splash back and a built-in soap holder and towel dispenser, all of which are easy to wipe clean. The station is mounted on large wheels for quick and easy manoeuvring. Providing hand washing facility in locations where mains water isn't available.

- Ideal for increasing hygienic hand washing facilities wherever required - just fill, plug in and go.
- Provides 85 hand washes - 10 litres per fill.
- Internal waste collection - no need for drainage.
- Water temperature limited to 42°C for user safety.
- Foot-activated, infrared-operated tap make unit hygienic, with no need for hand contact.
- Large wheels make hand wash station quick and easy to move.
- Constructed from sturdy and hygienic stainless steel, including handy accessories, making it easy to wipe clean.
- 13amp plug (12amp load)
- 450mm wide x 543mm deep x 1250mm high

€990.00 ex VAT

* Delivery charge TBC based on site location

Hygiene

MOBILE HANDWASH STATION *
Cold Water Unit

Designed for locations where mains water supply is unavailable, the Mobile Hand Wash Station with accessories is an invaluable unit for organisations looking to increase hygiene and safety standards.

There is no restriction on where you can locate this hand wash station. The large fresh water tank and foot operated water pump allows the provision of hand washing facilities where mains water and electric aren't available. No install required, just fill and go!

NEW

- No need to rely on a water or electric connection with this fully standalone wash basin
- Tap dispenses water via foot action
- Front access, removable fresh water tank
- Removable 20 litre capacity fresh water tank
- Supplied with splashback and space for a soap dispenser and paper towels
- Front access internal waste collection
- Refill and waste front accessible
- Rear wheels and handle
- Stainless steel construction
- 450mm wide x 543mm deep x 1250mm high

€539.00 ex VAT

* Delivery charge TBC based on site location

Good to Know!

HOW TO WASH YOUR HANDS
PROTECT YOURSELF AND OTHERS AGAINST INFECTIONS
1
WET HANDS
2
APPLY SOAP
3
RUB HANDS PALM TO PALM
4
LATHER THE BACKS OF YOUR HANDS
5
SCRUB BETWEEN YOUR FINGERS
6
RUB THE BACKS OF FINGERS ON THE OPPOSING PALMS
7
CLEAN THUMBS
8
WASH FINGERNAILS AND FINGERTIPS
9
RINSE HANDS
10
DRY WITH A SINGLE USE TOWEL
11
USE THE TOWEL TO TURN OFF THE FAUCET
12
YOUR HANDS ARE CLEAN
APPLICATION OF HAND SANITIZER
1
APPLY THE PRODUCT ON THE PALM OF ONE HAND
2
RUB HANDS TOGETHER
3
20 S
COVER ALL SURFACES UNTIL HANDS FEEL DRY (20 SEC)

Hygiene

HANDS FREE WASH HAND BASINS*

Helps operations meet their requirement to provide hand-washing stations on site.

Good and safe habits are more easily followed and enforced.

90% water saving with a Delabie hands free tap.

€185.00 ex VAT

- Model WS3-KVS
- BaSix Hand Wash Station.
- 'Push-Front', Hands-Free operation.
- Includes fixed spout, M-MX91 manual mixer, water hose & tap hole stopper
- Dimensions: O/D: 300 x 320 x 195mm Bowl: 260 dia x 150mm deep

€664.00 ex VAT

- Model WS3-NT
- BaSix Hand Wash Station.
- Battery-Operated, Hands-Free operation.
- Includes Delabie Tempomatic 3 tap, M-MX91 manual mixer, water hose & tap hole stopper
- Dimensions: O/D: 300 x 320 x 195mm Bowl: 260 dia x 150mm deep

* Delivery charge TBC based on site location

Commercial Kitchen Start-Up Checklist

(3 of 3)

When a commercial kitchen is idle over long periods of time, it's crucial that each piece of equipment is restarted properly. Incorrect procedures not only lead to inefficient operation, but they also can damage the unit. Below is a complete commercial kitchen start-up list we've put together to help get your equipment back up and running at full strength.

Microwave & Rapid Cook Ovens

Check that the power supply is on
Check that air filter is clean
Check that the door seals are tight
Check that the LED screen is operational
Clean the oven cavity

Walk-In Coolers & Reach-In Refrigerators

Check that the fan is operational
Check that the coils are clean
Check that the door gasket seals are clean, tight and free of cracks
Check that the door hardware and inside release mechanism are operational
Check that the cooling temperatures are correct
Clean the oven cavity

Ice Machines

Check that the power supply is on
Clean and disinfect the machine
Sanitize the bin
Replace the filters
Clean or replace the air intake filter
Run a cycle operation to see if ice is being made properly

Beverage Dispensers

Clean and disinfect the machine

Beer Tap Lines

Purge and clean each tap line

Coffee Brewers

Delime, clean and disinfect the unit

Food Prep Equipment

Lubrication fluid levels on the hydraulics are correct
Sanitize the units

Hood & Exhaust Fans

Check that the baffle filters are clean and in working condition
Check that the belts and bearings are functioning without squeaking
Empty the grease catch tray
Test the make-up air operation

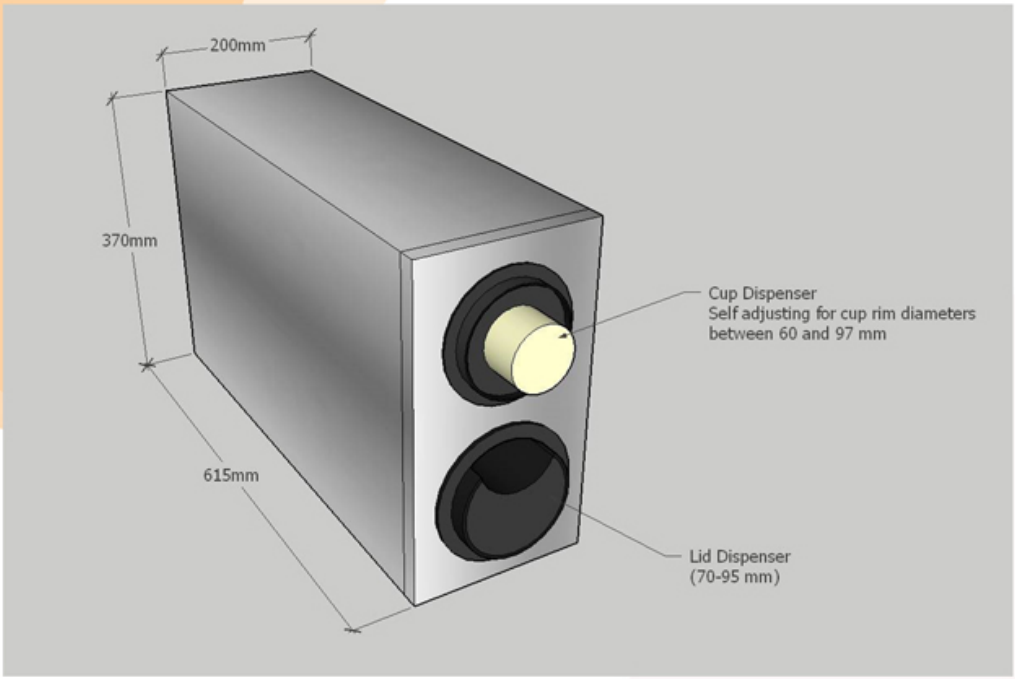
Warewashers

Check that the power supply is on
Sanitize the belt by running it
Check that machine is reaching wash, rinse and final rinse temperatures

HYGIENE

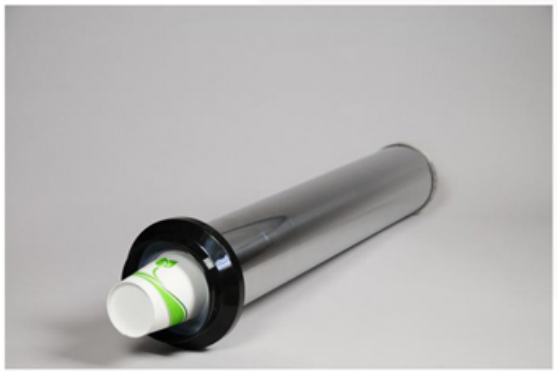
SINGLE USE, CUP AND LID DISPENSER

Our Single use cup and lid dispensers allow for one cup and lid to be taken per person with no cross contamination of the next cup or lid within the dispenser; keeping your employees safe.



Cup and Lid Dispensers housed in S/Steel Box

Lid Dispenser



Cup Dispenser

€545.00 ex VAT

The Technology behind Good Food

Innovation

BAFFLE FILTER REMOVAL TOOL

€395.00 ex VAT

Minimising staff contact with surfaces while safely removing Baffle filters from Extract Canopies for cleaning.

The Baffle Filter Removal Tool has been specifically designed to eliminate the health and safety risks associated with baffle filter removal from commercial kitchen canopies. Its patented design enables members of staff to quickly and safely remove baffle filters for cleaning.

Features

- Quick-Release sliding prongs adjust to suit major baffle filter brands.
- Quick-Release adjustable head adjusts to suit different filter housing angles.
- Light weight aluminium construction for ease of handling.
- Long reach 1500mm pole including grease resistant rubber grip handles.
- Folds flat for storage. Wall mountable. Optional wall bracket available.

Brodericks

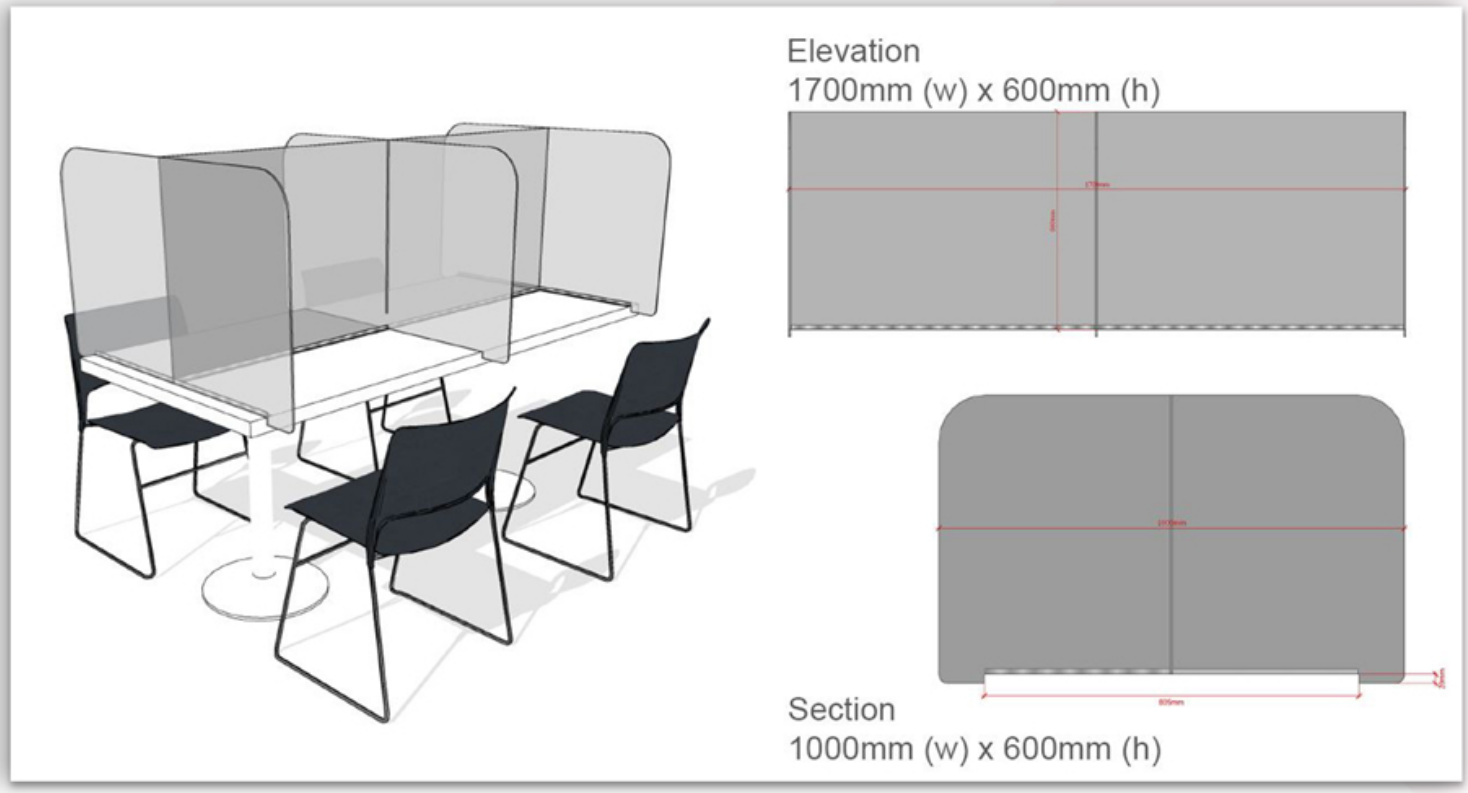
The Technology behind Good Food

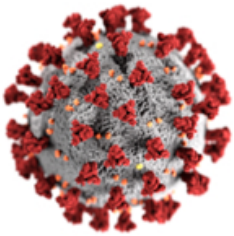
Dimensions: 1580mm (L) x 380mm (W) x 100mm (H)
Weight: 1.35kg
Material: Aluminium Grade 5251
Prong adjustment: 100mm to 360mm
Angle adjustment: 0° to 135

CUSTOM BUILT HYGIENE SHIELDS

Product features:

* **Available in a multitude of configurations**
* **Fast and Efficient production**
* **Can be installed on existing tables with minimum fuss**
* **Price on application**





Hygiene & Innovation

Vikan Cleaning Products

Vikan is the world's leading supplier of hygienic cleaning tools for the food and beverage industry and other hygiene-sensitive environments.

With access to Vikans entire range, Brodericks can supply your business with all your cleaning solutions.

For all enquiries, contact us on 01 4291500

The Technology behind Good Food

SERVICE

BRODERICKS SERVICE DEPARTMENT

We aim to deliver the most comprehensive commercial catering equipment maintenance department within the Irish Foodservice Industry

* Catering service team of 29 (7 in admin) based in Dublin and Cork
* Extensively trained engineers on all of the main commercial catering equipment brands

AT THE HEART OF OUR SERVICE DIVISION IS PROTEAN – A SINGLE SOFTWARE SOLUTION THAT MANAGES ALL ASPECTS OF CATERING SERVICE

KEY ELEMENTS OF THE PROTEAN SERVICE:

* Web-based Customer Access
* Equipment records Database
* Maintenance Contracts
* Planner board
* Parts Control
* Hand-held PDA based Engineer System
* Automatic Report Generation

COMPREHENSIVE PREVENTATIVE MAINTENANCE SERVICE CONTRACTS AVAILABLE:

* Twelve-month service contract
* One or two preventative maintenance visits
* All equipment stripped down and inspected
* A written report on each piece of equipment
* An agreed number of service call outs
* All parts and consumables covered up to an agreed limit
* Agreed working hour response times per machine category with a special arrangement for identified critical equipment
* Computerised logging, tracking and automated reporting on all jobs and equipmentbased Engineer System
* Automatic Report Generation

KEY BENEFITS OF PREVENTATIVE MAINTENANCE:

* Keeps equipment operational and extends its lifetime
* Preserves and restores equipment reliability by replacing worn components prior to failure
* Ensures compliance with all gas, refrigeration and electrical regulations
* Improves overall machine utilisation and reduces downtime
* Reduces reactive repairs by increasing proactive maintenance

The Technology behind Good Food

Brodericks

Personnel 56

Brodericksbros LTD

Cloverhill Industrial Estate,
Cloverhill Rd,
Ballymanaggin,
Dublin 22
D22FE04

Dublin number: 01 429 1500
Email: info@broderickbros.ie

Located in Clondalkin, 10km west of Dublin City Centre and adjacent to Ireland's motorway network our head office is ideally located to manage and support all of our customers.

Personnel 19

Brodericksbros LTD

Westlink Business Park,
Old Mallow Road,
Cork,
Co. Cork
T23TY72

Cork number: 021 421 0433
Email: info@broderickbros.ie

We have extensive knowledge in all areas of the hospitality industry. Please don't hesitate to call us.

Hygiene
Safety
Innovation

Brodericks

The Technology behind Good Food

Contact Details:

For all orders please...

Phone: 01 429 1500

or Email:
cateringsales@broderickbros.ie

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Foodservice Design & Sales Manager

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E: klynch@broderickbros.ie
www.broderickbros.ie

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