



KITCHEN MAGIC

Smart Kitchen, Restaurant
and Catering Solutions



Contact us:

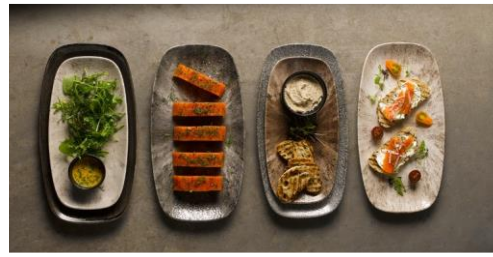
Tel: 0833324400

Email: afcat@african-group.net

www.afcat.com.na

C/o Kallie Roodt & Tommie Muller
Street, Windhoek

Table of contents



Tableware

We proudly represent a number of world famous brands exclusively within the hospitality industry. Our brands include Churchill, Luzerne, Peugeot, Pintinox, Sola, Bormioli as well as our own house brands.

PG 6 - 97

Infiniti Buffetware

The Contemporary and Classic designed buffetware will enhance any dining presentation.

PG 98 - 113



Tiger Buffetware

Domino is a completely new concept in modular buffet systems. All the Domino components can interlock or stand alone. Simply connect components to build your designed buffet.

PG 114 - 139



Displayware and buffet services

Our Carlisle buffetware is designed to maximize the serving experience and enhance the display of foods.

PG 140 - 165



Chefware

Chef-E-Quip professional chef uniforms offer a wide selection of finely crafted and stylish aprons, chef jackets, pants and hats.

PG 166 - 179



Processing

Whether you are looking for Hamilton Beach blenders, Kitchen-Aid mixers or Robot-Coupe bowl cutters, you are bound to find the ideal piece of equipment for every step in the food preparation procedure.

PG 180 - 223



Heating

Our range of Anvil and Piron appliances will provide your business with all the energy and passion needed to produce great results.

PG 224 - 299



Refrigeration

Whether cooling cakes or sushi, our comprehensive range of Salvadore refrigeration units are guaranteed to preserve food ensuring minimal wastage.

PG 300 - 319



Storage and Handling

Our leadership in designing products for safely storing and transporting food ensures that we make food safety much easier.

PG 320 - 349



Cleaning and Washing

Our exclusive range of DIHR dishwashers are guaranteed to clean the most stubborn crockery and cutlery.

PG 350 - 371



Utilities

All our smalls and utilities have the sole function of dramatically enhancing the foodservice process in your business.

PG 372 - 459



Reference

PG 460 - 464

Dimensions

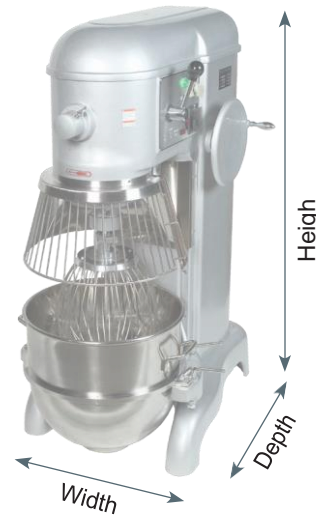
When viewing the appliance from the front in its usual operating position, the width (W) of the product is the total distance from left to right; the depth (D) of the product is the total from front to back; and the height (H) is the total distance from the bottom of the product to the top.

The three figures shown for rectangular type products are

Width (W) x Depth (D) x Height (H)

This is demonstrated by way of example with the planetary mixer shown on the right. In the case of circular or cylindrical shaped products, the diameter and height of the product from top to bottom are shown.

In the case of utensils, unless otherwise specified, the



Finding your way

You can refer to the index in each section, or turn to the applicable colour-coded category hosting the type of product, or look the product up in the alphabetical 'reference section', which will give the exact page number where the product can be found.

Legend

Best Choice

Best Choice

Our Best Choice symbol indicates a product that, in our opinion, provides the maximum return on investment.

NEW

New

Recently introduced products.

IMPROVED

Improved

Products that have been enhanced by the supplier.

Ratings

- International Performance and Safety Certification.

- International Safety Certification.

- Liquefied Petroleum Gas Safety Association Certification. (For a list of approved gas installers, visit www.saqccgas.co.za).

Product Dimensions

- All dimensions are given in millimeters (mm).
- Please treat dimensions as approximate and subject to change. Detailed drawings can be supplied on request.
- All volume capacities are given in litres (l or Lt) or millilitres (ml) and total capacities.
- 1 litre = 1000 millilitres

Electrical Parameters

Voltage is 220/230V single phase 50Hz AC, unless otherwise specified. Power is the total electrical output power in kilowatts (kW). This figure can be converted to give the equivalent horsepower value, by dividing it by 0.7461kW = 1.34hp.

Product Weights

- These are given in kilograms (kg). To convert to pounds multiply by 2.2

Please

- The products may differ slightly from the pictures shown in this buyers guide.
- Outputs and capacities given are generally the maximum possible and these figures do vary according to circumstances. They are based on measurements supplied by the manufacturer.
- Every effort has been made to include as much needed information as possible and to present it in an easy-to-read unambiguous and consistent manner

Conversion Tables

Centimetres	Millimetres	Inches
1	= 10	= 0.394
2	= 20	= 0.737
3	= 30	= 1.181
4	= 40	= 1.575
5	= 50	= 1.969
6	= 60	= 2.362
7	= 70	= 2.756
8	= 80	= 3.150
9	= 90	= 3.543
10	= 100	= 3.937
11	= 110	= 4.331

Temperature

°F	°C	Gases	Description
225	105	1/4	Very Cool
250	120	1/2	Very Cool
275	130	1	Cool
300	150	2	Cool
325	165	3	Moderate
350	180	4	Moderate
375	190	5	Moderate Hot
400	200	6	Moderate Hot
425	220	7	Hot
450	230	8	Hot

Measure

16 tablespoons	= 1 cup
12 tablespoons	= 3/4 cup
10 tablespoons	= 2/3 cup
8 tablespoons	= 1/2 cup
6 tablespoons	= 3/8 cup
5 tablespoons	= 1/3 cup
4 tablespoons	= 1/4 cup
2 tablespoons	= 1/8 cup
2 tablespoons + 2 teaspoons	= 1/6 cup
1 tablespoon	= 1/16 cup
2 cups	= 1 pint
2 pints	= 1 quart
3 teaspoons	= 1 tablespoon
48 teaspoons	= 1 cup
250 ml	= 1 cup
180 ml	= 3/4 cup
120 ml	= 1/2 cup
60 ml	= 1/4 cup
15 ml	= 1 tablespoon
5 ml	= 1 teaspoon

Weights

1 g	= 1 000 mg	= 0.0353 oz
1 kg	= 1 000 g	= 2.2046 lb
1 t	= 1 000 kg	= 0.9842 ton
1 oz	= 437.5 grains	= 28.35 g
1 lb	= 16 oz	= 0.4536 kg
1 ton	= 20 cwt	= 1.1016 t

Disclaimer Whilst every effort is made to bring to you accurate pictures and measurement, errors can and do occur, as well as suppliers can change specification/s. For any product that fabrication is required we would suggest that you contact our offices on the toll free number and confirm dimensions as being correct, with any one of the sales advisors.

Tableware

Our tableware ranges surpass the expectations of the industry, providing our clients with handpicked, world class

items on a competitive basis and the assurance created by extensive investment in inventory. This guarantees continuity of supply and professional service levels. We meet the needs of our customers by providing them with complete table top solutions: crockery, cutlery, glassware, placemats and salt and pepper grinders to name a few. We also ensure that our product ranges are suitable for every type of hospitality environment, from high volume franchise operations to five star establishments. We proudly represent a number of world famous brands exclusively within the hospitality industry. Our brands include Churchill, Luzerne, Peugeot, Pintinox, Sola, Bormioli as well as our own house brands.

SECTION INDEX

CHURCHILL			
Profile	9	Knit leather	39 - 40
Evolve	9	FORTIS	40
X	10	Prima Italia	41 -
Squared	11	Cups	46
Lotus	12	Accent Buffetware	47 - 48
Orbit	12	Zakouski	49 -
Equation	12	Glass Serving and Buffet Glass	50 - 51
Mediterranean Accessories	13 - 16	Accessories	54
Stonecast	18 -	CUTLERY AND SERVING UTENSILS	55
Homespun	22	Pintino	56
Raku	22	xSola	57
Stone	23	Fortis	
LUZERNE		GLASSWARE	69 - 82
Olive	29 -	Bormioli Rocco	82
Classic New	30	Arcoroc	84 -
Bone Concord	30 -	Professional Aqua	88
Line	34	Carlisle Polycarbonate	89
Urban	35	Peugeot Salt and Pepper Mills	90
Grey	36	Marfah Place Mats	90
Web	36		
Lava	37		
	37		



Churchill Super Vitrified Profile Range

"A MORE FUNCTIONAL APPROACH TO TABLE SERVICE"

CLEANING AND MAINTENANCE

DETERGENTS

Choosing the correct detergent is important. High alkaline content will eventually damage the glaze surface. Always follow the manufacturer's instructions and do not use more than the recommended quantities.

TEMPERATURE

A wash temperature of 60°C is generally optimal for achieving the correct balance between ensuring the effective removal of food particles and maximizing the longevity of the glaze.

DISHWASHERS

Avoid any vibration of plates against each other through proper loading and through the use of plastic coated racks and baskets. Ensure that the manufacturer's instructions are followed. Wash cutlery in separate baskets to prevent metal markings on the crockery.

HANDLING

Do not use metal utensils, scrapers, abrasive pads and powders or bleach for removing food particles. Only borax or

gentle, non-abrasive household cleaners should be used to remove stains. Metal markings can be avoided by placing tableware on plastic or rubber mats.

ROTATION

Rotating the tableware in use promotes even wear and tear. Ensure that there is enough stock in operation to prevent excessive use and premature deterioration.

MICROWAVES

Ceramic tableware with metallic decorations such as gold or silver are not suitable for microwave ovens.

THERMAL SHOCK

Ceramic tableware is not designed to withstand excessive thermal shock conditions e.g. from the freezer to the hot oven. Do not expose tableware to a naked flame or heated electric element.



PROFILE RANGE

FEATURES

- Profile has an enhanced face profile with a defined rim to showcase the food at its very best
- The slim and defined rolled edge ensures excellent durability
- 20% lighter than existing plates making them an easy to handle solution, with no compromise on performance
- Protected by ecoglaze, a high performance glaze that enhances product performance



PROFILE PLATE

CC-WH-VP65.1 PROFILE PLATE - 16.5cm (12) CC-WH-VP8.1 PROFILE PLATE - 20cm (12) CC-WH-VP9.1 PROFILE PLATE - 23cm (12) CC-WH-VP10.1 PROFILE PLATE - 25cm (12) CC-WH-VP58.1 PROFILE PLATE - 27cm (12) CC-WH-VP11.1 PROFILE PLATE - 30cm (12)



PROFILE BOWLS

CC-WH-VR8.1 PROFILE RIMMED BOWL - 25cm (12) CC-WH-VPPB.1 PROFILE PASTA BOWL - 30cm (12)



PROFILE BOWL

CC-WH-VPOB.1 PROFILE BOWL - 17cm (12)

EVOLVE RANGE

FEATURES

- Stylish and simple, Evolve is a versatile range of coupe shaped plates and bowls
- Soft rimless coupe shaped profiles lend themselves perfectly to classic and contemporary food presentation
- The Evolve range consists of varying sizes to suit all applications
- The durable glaze provides an ultra smooth surface, whilst prolonging the life of Super Vitrified products



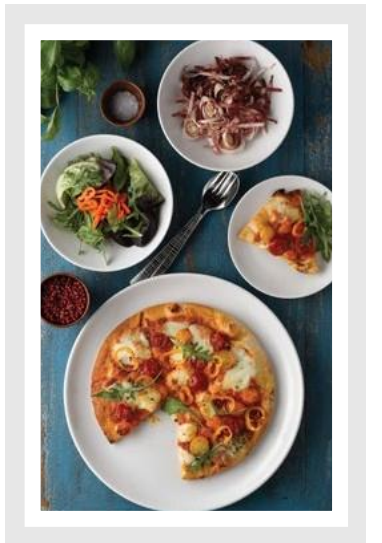
EVOLVE COUPE PLATE

CC-WH-EVP6.1 EVOLVE COUPE PLATE - 16cm (12) CC-WH-EVP8.1 EVOLVE COUPE PLATE - 22cm (12) CC-WH-EV10.1 EVOLVE COUPE PLATE - 26cm (12) CC-WH-EV11.1 EVOLVE COUPE PLATE - 29cm (12)



EVOLVE COUPE BOWL

CC-WH-EVB7.1 EVOLVE COUPE BOWL - 18cm (12) CC-WH-EVB9.1 EVOLVE COUPE BOWL - 25cm (12) CC-WH-PLC2.1 EVOLVE COUPE BOWL - 31cm (6)

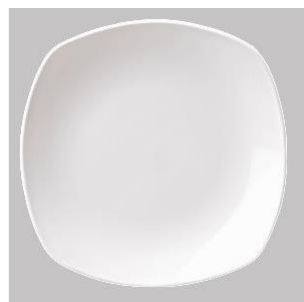


X SQUARED RANGE



FEATURES

- This versatile collection of contemporary squares and rectangles works well with all other Super Vitrified ranges
- Offers unlimited opportunities for presentation
- Designed to offer a flexible solution for room service, cold counter presentation and banqueting



X SQUARED PLATE CC-WH-SP7.1
X SQUARED PLATE - 17cm (12)
CC-WH-SP9.1
X SQUARED PLATE - 22cm (24)
CC-WH-SP11.1
X SQUARED PLATE - 25cm (12)
CC-WH-SP12.1
X SQUARED PLATE - 29cm (12)



X SQUARED BOWL CC-WH-SQ7.1
X SQUARED BOWL - 17cm (12)
CC-WH-SQ9.1
X SQUARED BOWL - 21cm (12)
CC-WH-SQ10.1
X SQUARED BOWL - 23cm (12)

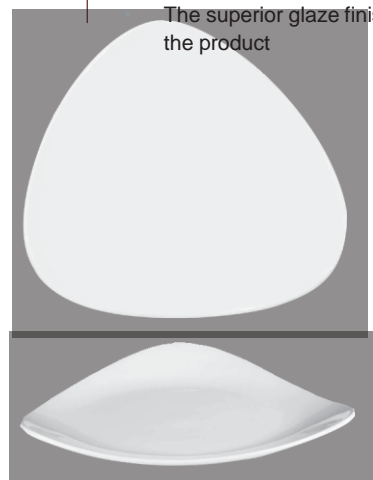


X SQUARED OBLONG PLATE CC-WH-OP11.1
X SQUARED OBLONG PLATE - 29 x 15cm (12)
CC-WH-OP14.1
X SQUARED OBLONG PLATE - 35 x 18cm (6)

LOTUS RANGE

FEATURES

- Modelled on the lotus flower, this collection of seven accent pieces has an organic, innovative design
 - A flexible range of coupe shaped bowls and plates
 - The spacious food serving area lends itself perfectly to contemporary food presentation
- The superior glaze finish provides an ultra smooth surface for presentation whilst prolonging the life of the product



LOTUS TRIANGULAR PLATE CC-WH-TR7.1
LOTUS TRIANGLE PLATE - 19cm (12)



CC-WH-TR9.1
LOTUS TRIANGLE PLATE - 23cm (12)
CC-WH-TR10.1
LOTUS TRIANGLE PLATE - 26cm (12)
CC-WH-TR12.1
LOTUS TRIANGLE PLATE - 31cm (6)

ORBIT RANGE



FEATURES

- A striking and innovative range combining versatility with contemporary design
- Orbit enhances food presentation to create impact
- All pieces are stackable
- This stylish collection delivers a fresh design concept without compromising durability and functionality



ORBIT OVAL BOWL CC-WH-OB7.1
ORBIT OVAL BOWL - 18cm (12)
CC-WH-OB8.1
ORBIT OVAL BOWL - 21cm (12)
CC-WH-OB10.1
ORBIT OVAL BOWL - 25cm (12)



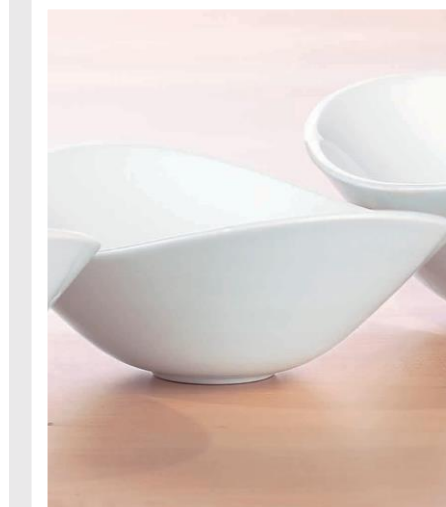
ORBIT OVAL COUPE PLATE CC-WH-OP9.1
ORBIT OVAL COUPE PLATE - 23cm (12)
CC-WH-OP58.1
ORBIT OVAL COUPE PLATE - 27cm (12)
CC-WH-OP12.1
ORBIT OVAL COUPE PLATE - 31cm (12)



ORBIT OVAL PASTA PLATE CC-WH-OSP.1
ORBIT OVAL SOUP PLATE - 27cm (12)
CC-WH-OPP.1
ORBIT OVAL PASTA PLATE - 31cm (12)



ORBIT SHIELD PASTA PLATE CC-WH-SHP.1
ORBIT SHIELD PASTA PLATE - 29cm (12)



LOTUS
TRIANGULAR
BOWLCC-WH-
TRB6.1

LOTUS TRIANGLE BOWL - 15.3cm (12)

CC-WH-TRB7.1

LOTUS TRIANGLE BOWL - 18.5cm (12)

CC-WH-TRB9.1

LOTUS TRIANGLE BOWL - 23.5cm (12)



EQUATION RANGE



Combining depth with wide rims and elevated curved profiles to bring a dramatic effect to any tabletop

FEATURES

- Modelled on the lotus flower, this collection of seven accent pieces has an organic, innovative design
- A flexible range of coupe shaped bowls and plates
- The spacious food serving area lends itself perfectly to contemporary food presentation
- The superior glaze finish provides an ultra smooth surface for presentation whilst prolonging the life of the product



SQUARE SOUP PLATE
CC-WH-SSP.1
EQUATION SQUARE SOUP PLATE - 24cm (12)
CC-WH-SPP.1
EQUATION SQUARE PASTA PLATE - 28cm (12)



MEDITERRANEAN RANGE

Inspired by the Mediterranean, this exciting range provides great flexibility

FEATURES

- Modelled on the lotus flower, this collection of seven accent pieces has an organic, innovative design
- A flexible range of coupe shaped bowls and plates
- The spacious food serving area lends itself perfectly to contemporary food presentation
- The superior glaze finish provides an ultra smooth surface for presentation whilst prolonging the life of the product



MEDITERRANEAN PLATE
CC-WH-MD11.1
MEDITERRANEAN PLATE - 25cm (12)



CHURCHILL ACCESSORIES

Engineered for performance



TRIANGULAR SNACK PLATE
CC-WH-TSP.1
TRIANGULAR SNACK PLATE - 24cm (6)
CC-WH-SSB.1
SMALL SOUP BOWL - 28cl (24)



TRIANGULAR SNACK PLATE
CC-WH-TSP.1
TRIANGULAR SNACK PLATE - 24cm (6)
CC-WH-SD3.1
SAUCE DISH - 9cl (24)



TRIANGULAR SNACK PLATE
CC-WH-TSP.1
TRIANGULAR SNACK PLATE - 24cm (6)
CC-WH-CCLL.1
CAFÉ CUP - 22cl (24)



SMALL SOUP BOWL
CC-WH-SSB.1
SMALL SOUP BOWL - 28cl (24)



SALAD BOWL
CC-WH-SBS.1
SALAD BOWL SMALL - 17cm (12)
CC-WH-SBM.1
SALAD BOWL MEDIUM - 21cm (12)



OVAL RIMMED DISH
CC-WH-RD14.1
OVAL RIMMED DISH - 36cm (6)



PIZZA PLATE
CC-WH-PP11.1
PIZZA PLATE - 28cm (12)
CC-WH-PPP.1
PIZZA PLATE - 34cm (6)



BOWL
CC-WH-BOSB.1
BOWL - 13 x 7cm (12)



STACKING SOUP CUP
CC-WH-ASU.1
UNHANDLED CONSOMMÉ - 28CL (24)
(FITS WITH CC-WH-TSOL.1 - MAPLE SAUCER)



CHURCHILL ACCESSORIES



DIP DISH

CC-WH-BODP.1

DIP DISH - 5 x 5cm (24)



SOUFFLE DISH

CC-WHCW-S12N.1

COOKWARE SOUFFLÉ DISH - 10cm (12)



SQUARE PIE DISH

CC-WHCW-SPDN.1

SQUARE PIE DISH - 12 x 12cm (12)



RAMEKIN

CC-WHCW-LRKN.1

RAMEKIN - 9cm (24)



FOOTLESS EGG CUP

CC-WH-EC.1
EGG CUP FOOTLESS - 5cm (24)



MINI/SMALL ROUND EARED DISH

CC-WHCW-RE6N.1
MINI ROUND EARED DISH - 13cm (6)
CC-WHCW-SREN.1
SMALL ROUND EARED DISH - 15cm (6)



ODYSSEY SALT AND PEPPER

CC-WHVY-OP.1
ODYSSEY PEPPER - 9cm (6)
CC-WHVY-OS.1
ODYSSEY SALT - 9cm (6)



BUD VASE

CC-WH-BV.1
BUD VASE - 13cm (6)



SAUCE DISH

CC-WH-SD2.1
SAUCE DISH - 6cl (24)
CC-WH-SD3.1
SAUCE DISH - 9cl (24)



BUTTER PAD

CC-WH-BP.1
PROFILE BUTTER PAD - 10cm (24)



SALT AND PEPPER

CC-WH-SPE.1
PROFILE PEPPER - 9cm (6)
CC-WH-SSA.1
PROFILE SALT - 9cm (6)



ASHTRAY

CC-WH-ATS.1
ASHTRAY STACKING 10cm (12)

JUGS



CC-WH-BJ5.1

SUGAR BOWL



CC-WH-WL - 18cm



SUGAR BOWL



SUGAR BOWL



CAFÉ CUP

CC-WH-BCA8.1

CAFÉ AMERICANO CUP - 23cl (24)
CC-WH-BC10.1
CAFÉ LATTE CUP - 28cl (24)
CC-WH-BS6.1
LARGE COUPE SAUCER - 16cm (24)



ESPRESSO CUP/CAFÉ MOCHA MUG

CC-WH-BL10.1
MOCHA MUG - 28cl (12)
CC-WH-BEC2.1
ESPRESSO CUP - 7cl (24)
CC-WH-BS4.1
SMALL COUPE SAUCER - 12cm (24)
CC-WH-BS6.1
LARGE COUPE SAUCER - 16cm (24)



CAFÉ MUG

CC-WH-CCLL.1

CAFÉ MUG - 22cl (24)
CC-WH-ML10.1
CAFÉ MUG - 28cl (12)
CC-WH-MCL.1
CAFÉ LATTE MUG - 34cl (12)
CC-WH-MCLL.1
CAFÉ LATTE MUG - 44cl (6)



ELEGANT TEA CUP AND SAUCER

CC-WH-VT8.1

TEACUP - 23cl (12)
CC-WH-CSS.1
SAUCER - 16cm (24)



ESPRESSO CUP AND SAUCER

CC-WH-CECL.1
ESPRESSO CUP - 7cl (24)
CC-WH-ESS.1
ESPRESSO SAUCER - 12cm (24)



UNHANDLED MINI JUG

CC-WH-MJ2.1
UNHANDLED MINI JUG - 6cl (24)



BEVERAGE POT AND LID

CC-WH-BT15.1
BEVERAGE POT WITH LID - 43cl (4)
CC-WH-UL15.1
BEVERAGE POT LID ONLY - 43cl (6)
CC-WH-BT30.1
BEVERAGE POT WITH LID - 85cl (4)
CC-WH-LJ30.1
BEVERAGE POT LID ONLY - 85cl (6)



MAPLE TEA CUP

CC-WH-COL.1
MAPLE TEA CUP - 20cl (24)
CC-WH-TSOL.1
MAPLE SAUCER - 15cm (24)
CC-WH-CCM.1
MAPLE ESPRESSO CUP - 11cl (24)
CC-WH-CS.1
MAPLE SAUCER - 12.7cm (24)



CHURCHILL

CHURCHILL ACCESSORIES - Bit on the side



SAVVY SIDEKICKS

With food presentation becoming ever more innovative and exciting, Bit On The Side features fun additions to add value and versatility to side dishes



SAPPHIRE
SNACK BOWL
CC-BCBL-
RP6.1
SNACK BOWL - 10.4cm
(12)
CC-BCBL-RP10.1
SNACK BOWL - 12cm
(12)



SAPPHIRE
CHIP MUG
CC-BCBL-
RPCM.1
CHIP MUG - 9.5cm
(12)



SAPPHIRE
DIP POT
CC-BCBL-
RPD4.1
DIP POT - 7cm
(12)



SAPPHIRE
DIP POT
CC-BCBL-
RPD2.1
DIP POT - 5.9cm
(12)



SAPPHIRE
RIPPLE DIP DISH
CC-BCBL-RPDD.1
DIP DISH - 11.3cm (12)



CINNAMON
SNACK BOWL
CC-BCBR-RP6.1
SNACK BOWL - 10.4cm
(12)
CC-BCBR-RP10.1
SNACK BOWL - 12cm
(12)



CINNAMON
CHIP MUG
CC-BCBR-
RPCM.1
CHIP MUG - 9.5cm
(12)



CINNAMON
DIP POT
CC-BCBR-
RPCM.1
DIP POT - 7cm
(12)



CINNAMON
DIP POT
CC-BCBR-
RPCM.1
DIP POT - 5.9cm
(12)



CINNAMON
DIP DISH
CC-BCBR-
RPCM.1
DIP DISH - 11.3cm (12)

STONECAST - Paprika plant pots



CC-BCPA-
PL2.1
PAPRIKA DIPPER
POT 5.5 x 5.8cm
(12)



CC-BCPA-
PL4.1
PAPRIKA DIPPER
POT 6.7 x 6.9cm
(12)



CC-BCPA-
PL12.1
PAPRIKA CHIP
POT 9 x 9.7cm
(12)



CC-BCPA-PL5
PAPRIKA DIP
DISH 3.5 x
9.7cm (12)



STONECAST - Pebble plant pots



CC-BCPE-
PL2.1



PEBBLE DIPPER
POT 5.5 x 5.8cm
(12)



CC-BCPE-
PL4.1



PEBBLE DIPPER POT



Churchill Super Vitrified Stonecast Range

- Decorated individually by hand, creating unique pieces that add to the overall rustic charm.
- Inspired by the way the seasons change, add warmth and rustic style to the tabletop with this versatile handpainted design.
- Each piece is individually painted to achieve maximum effect.
- Handpainted colourwash is finished with a golden brown band and fine speckles designed to enhance food presentation.

CC-BCPE-
PL12.1
PEBBLE CHIP
POT9 x 9.7cm
(12)

CC-BCPE-
PL5.1
P
E
B
B
L
E
D
I
P
D
I
S
H
3
.
5
x
9
.
7
c
m
(
1
2
)



STONECAST - Peppercorn grey



CC-SPGS-EVP6.1
COUPE PLATE - 16.5cm
(12)

CC-SPGS-EVP8.1
COUPE PLATE - 21.7cm
(12)

CC-SPGS-EV10.1
COUPE PLATE - 26cm (12)

CC-SPGS-EV11.1
COUPE PLATE - 28.8cm
(12)



CC-SPGS-TR7.1
TRIANGLE PLATE -
19.2cm (12)

CC-SPGS-TR9.1
TRIANGLE PLATE -
22.9cm (12)

CC-SPGS-TR10.1
TRIANGLE PLATE -
26.5cm (12)

CC-SPGS-TR12.1
TRIANGLE PLATE -
31.1cm (6)



CC-SPGS-EVB7.1
COUPE BOWL - 18.2cm
(12)

CC-SPGS-EVB9.1
COUPE BOWL - 24.8cm
(12)

CC-SPGS-PLC2.1
LARGE COUPE BOWL -
31cm (6)



CC-SPGS-DS10.1
DEEP SQUARE PLATE -
26.8cm (6)



CC-SPGS-TRB6.1
TRIANGLE BOWL - 15.3cm (12)

CC-SPGS-TRB7.1
TRIANGLE BOWL - 18.5cm (12)

CC-SPGS-TRB9.1
TRIANGLE BOWL - 22.5cm (12)



CC-SPGS-OP7.1
OVAL PLATE - 19.2cm (12)



CC-SPGS-OP11.1
OBLONG PLATE - 29.5 x 15cm
(12)

CC-SPGS-OP14.1
OBLONG PLATE - 35 x 18.5cm
(6)



CC-SPGS-CB20.1
CAPPUCCINO CUP -
22.7cl (12)

CC-SPGS-CSS.1
SAUCER - 15.6cm



CC-SPGS-CEB9.1
ESPRESSO CUP - 10cl
(12)

CC-SPGS-ESS.1
SAUCER - 11.8cm

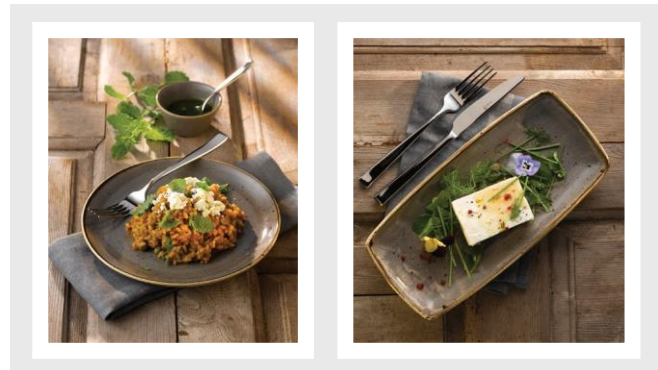


CC-SPGS-ZE12.1
ZEST BOWL - 12.1 x 6.5cm
(12)

CC-SPGS-SD3.1



CC-SPGS-SSGR.1
SUGAR/SIDE DISH BOWL -




CHURCHILL

STONECAST - Duck egg blue


CHURCHILL

Stonecast is stunning hand painted in a soft Duck Egg Blue colour which is then hand finished with fine speckles and a sponged edge in a rich Golden Brown. The softness of the colour and finish is key in making the range as versatile as possible.



CC-SDES-EVP6.1
COUPE PLATE - 16.5cm
(12)

CC-SDES-EVP8.1
COUPE PLATE - 21.7cm
(12)

CC-SDES-EV10.1
COUPE PLATE - 26cm (12)

CC-SDES-EV11.1
COUPE PLATE - 28.8cm
(12)



CC-SDES-TR7.1
TRIANGLE PLATE -
19.2cm (12)

CC-SDES-TR9.1
TRIANGLE PLATE -
22.9cm (12)

CC-SDES-TR10.1
TRIANGLE PLATE -
26.5cm (12)

CC-SDES-TR12.1
TRIANGLE PLATE -
31.1cm (6)



CC-SDES-EVB7.1
COUPE BOWL - 18.2cm (12)

CC-SDES-EVB9.1
COUPE BOWL - 24.8cm (12)

CC-SDES-PLC2.1
LARGE COUPE BOWL -
31cm (6)



CC-SDES-DS10.1
DEEP SQUARE PLATE - 26.8cm (6)



CC-SDES-TRB6.1
TRIANGLE BOWL - 15.3cm (12)

CC-SDES-TRB7.1
TRIANGLE BOWL - 18.5cm (12)

CC-SDES-TRB9.1
TRIANGLE BOWL - 22.5cm (12)



CC-SDES-OP7.1
OVAL PLATE - 19.2cm (12)



CC-SDES-OP11.1
OBLONG PLATE - 29.5 x 15cm
(12)

CC-SDES-OP14.1
OBLONG PLATE - 35 x 18.5cm
(6)



CC-SDES-CB20.1
CAPPUCCINO CUP - 22.7cl
l (12)

CC-SDES-CSS.1
SAUCER - 15.6cm l



CC-SDES-CEB9.1
ESPRESSO CUP - 10cl
(12)

CC-SDES-ESS.1
SAUCER - 11.8cm l



CC-SDES-VM12.1
MUG - 34cl (12)



CC-SDES-SB15.1
BEVERAGE / TEAPOT - 42.6
cl (4)

CC-SDES-RL15.1
REPLACEMENT LID (6)

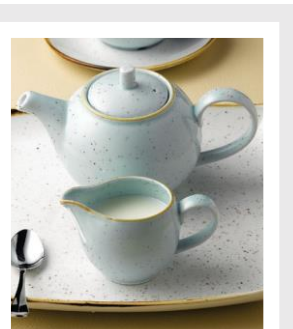
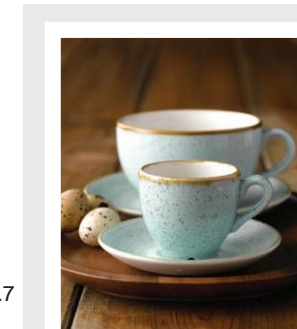


CC-SDES-ZE12.1
ZEST BOWL - 12.1 x 6.5cm
(12)

CC-SDES-SD3.1



CC-SDES-SSGR.1
SUGAR / SIDE DISH BOWL - 22.7



STONECAST - Barley white orange



The subtlety and elegance of Churchill Stonecast Barley White is the ideal platform for food presentation offering a hint of rustic charm. Inspired by the changing landscape of spring, the softness and charm of the product is brought to life through the clever presentation of fresh food and ingredients.

			
CC-SWHS-EVP6.1 COUPE PLATE - 16.5cm (12)	CC-SWHS-TR7.1 TRIANGLE PLATE - 19.2cm (12)	CC-SWHS-EVB7.1 COUPE BOWL - 18.2cm (12)	CC-SWHS-TRB6.1 TRIANGLE BOWL - 15.3cm (12)
CC-SWHS-EVP8.1 COUPE PLATE - 21.7cm (12)	CC-SWHS-TR9.1 TRIANGLE PLATE - 22.9cm (12)	CC-SWHS-EVB9.1 COUPE BOWL - 24.8cm (12)	CC-SWHS-TRB7.1 TRIANGLE BOWL - 18.5cm (12)
CC-SWHS-EV10.1 COUPE PLATE - 26cm (12)	CC-SWHS-TR10.1 TRIANGLE PLATE - 26.5cm (12)	CC-SWHS-PLC2.1 LARGE COUPE BOWL - 31cm (6)	CC-SWHS-TRB9.1 TRIANGLE BOWL - 23.5cm (12)
CC-SWHS-EV11.1 COUPE PLATE - 28.8cm (12)	CC-SWHS-TR12.1 TRIANGLE PLATE - 31.1cm (6)		
			
CC-SWHS-DS10.1	CC-SWHS-OP7.1	CC-SWHS-OP11.1	CC-SWHS-SB15.1
DEEP SQUARE PLATE - 26.8cm (6)	OVAL PLATE - 19.2cm (12)	OBLONG PLATE - 29.5 x 15cm (12)	BEVERAGE / TEAPOT - 42.6 cl (4)
			
CC-SWHS-CB20.1 CAPPUCCINO CUP - 22.7cl (12)	CC-SWHS-CEB9.1 ESPRESSO CUP - 10cl (12)	CC-SWHS-VM12.1 MUG - 34cl (12)	CC-SWHS-SJ4.1 MILK JUG - 11.4cl (4)
CC-SWHS-CSS.1 SAUCER - 15.6cm (12)	CC-SWHS-ESS.1 SAUCER - 11.8cm (12)		
			
CC-SWHS-ZE12.1 ZEST BOWL - 12.1 x 6.5cm (12)	CC-SWHS-SSGR.1 SUGAR / SIDE DISH BOWL -		
CC-SWHS-SD3.1			



STONECAST - Spiced orange



Seasonal inspiration is behind the autumnal warmth of the new Churchill Stonecast Spiced Orange, symbolic of the dramatic autumn hues. Spiced Orange is decorated in a hand painted colourwash with a fine speckle and rustic band, each piece is hand decorated creating a varied and unique look.

			
CC-SSOS-EVP6.1 COUPE PLATE - 16.5cm (12)	CC-SSOS-TR7.1 TRIANGLE PLATE - 19.2cm (12)	CC-SSOS-EVB7.1 COUPE BOWL - 18.2cm (12)	CC-SSOS-TRB6.1 TRIANGLE BOWL - 15.3cm (12)
CC-SSOS-EVP8.1 COUPE PLATE - 21.7cm (12)	CC-SSOS-TR9.1 TRIANGLE PLATE - 22.9cm (12)	CC-SSOS-EVB9.1 COUPE BOWL - 24.8cm (12)	CC-SSOS-TRB7.1 TRIANGLE BOWL - 18.5cm (12)
CC-SSOS-EV10.1 COUPE PLATE - 26cm (12)	CC-SSOS-TR10.1 TRIANGLE PLATE - 26.5cm (12)	CC-SSOS-PLC2.1 LARGE COUPE BOWL - 31cm (6)	CC-SSOS-TRB9.1 TRIANGLE BOWL - 23.5cm (12)
CC-SSOS-EV11.1 COUPE PLATE - 28.8cm (12)	CC-SSOS-TR12.1 TRIANGLE PLATE - 31.1cm (6)		
			
CC-SSOS-DS10.1	CC-SSOS-OP7.1	CC-SSOS-OP11.1	CC-SSOS-SB15.1
DEEP SQUARE PLATE - 26.8cm (6)	OVAL PLATE - 19.2cm (12)	OBLONG PLATE - 29.5 x 15cm (12)	TEAPOT - 42.6 cl (4)
			
CC-SSOS-CB20.1 CAPPUCCINO CUP - 22.7cl (12)	CC-SSOS-CEB9.1 ESPRESSO CUP - 10cl (12)	CC-SSOS-VM12.1 MUG - 34cl (12)	CC-SSOS-SJ4.1 MILK JUG - 11.4cl (4)
CC-SSOS-CSS.1 SAUCER - 15.6cm (12)	CC-SSOS-ESS.1 SAUCER - 11.8cm (12)		
			
ZE12.1 ZEST BOWL - 12.1 x 6.5cm (12)	CC-SSOS-SSGR.1 SUGAR / SIDE DISH BOWL -		
CC-SSOS-SD3.1			



STONECAST - Cornflower blue



Cornflower Blue is inspired by the warmth of summer months and the radiant colours of the season. Cornflower Blue is deeper than Duck Egg Blue and has a vibrant, unique tabletop presence.



CC-SCFS-EVP6.1
COUPE PLATE - 16.5cm
(12)
CC-SCFS-EV10.1
COUPE PLATE - 26cm (12)



CC-SCFS-TR10.1
TRIANGLE PLATE - 26.5cm (12)



CC-SCFS-EVB7.1
COUPE BOWL - 18.2cm
(12)
CC-SCFS-EVB9.1
COUPE BOWL - 24.8cm
(12)



CC-SCFS-TRB6.1
TRIANGLE BOWL - 15.3cm
(12)



CC-SCFS-OP7.1
OVAL PLATE - 19.2cm (12)



CC-SCFS-OP11.1
OBLONG PLATE - 29.5 x 15cm (12)



STONECAST - Mustard seed yellow

Stonecast colour Mustard Seed Yellow can be combined with any existing ranges and look stunning on their own. Mustard Seed Yellow brings a fresh dimension to food presentation, which is unique, charming and characterful. The perfect colour to add warmth to any menu.



CC-SMSS-EVP8.1
COUPE PLATE - 21.7cm
(12)



CC-SMSS-EVB9.1



CC-SMSS-OP11.1
OBLONG PLATE - 29.5 x



HOMESPUN RANGE - Charcoal black

The collection offers a blend of contemporary sophistication and nostalgia. The natural colours and subtle pattern complement a wide selection of cooking and dining styles, showcasing the freshest ingredients and enhancing food presentation.



CC-SPCB-EVP6.1
COUPE PLATE - 16.5cm
(12)
CC-SPCB-EV10.1
COUPE PLATE - 26cm
(12)
CC-SPCB-EVP8.1
COUPE PLATE - 21.7cm
(12)
CC-SPCB-EV11.1
COUPE PLATE - 28.8cm
(12)



CC-SPCB-EVB7.1
COUPE BOWL - 18.2cm
(12)
CC-SPCB-EVB9.1
COUPE BOWL - 24.8cm
(12)



CC-SPCB-OP58.1
ORBIT OVAL COUPE PLATE -
27cm (12)



CC-SPCB-XO11.1
OBLONG CHEFS
PLATE 29.8 x
15.3cm (12)



CC-SPSG-EVP6.1



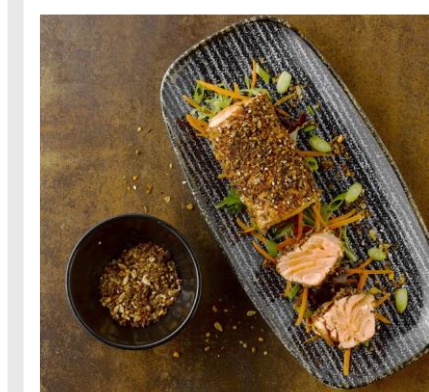
CC-SPSG-EVB7.1
COUPE BOWL - 18.2cm



CC-SPSG-SP11.1
SQUARE PLATE -



CC-SPSG-SP9.1
SQUARE PLATE - 21.5cm (12)



HOMESPUN RANGE - Stone grey



RAKU RANGE - Topaz blue

Inspired by the traditional glazing process known as Raku firing which creates expressive and exciting results. Raku showcases reactive texture through print. Raku inspired prints are achieved with Churchill's innovative print process. Each piece is unique as the reactive print acquires its beautiful colour through random, spontaneous effects. Emulating an artisan glaze finish, Studio Prints Raku has all of the durability and technical reassurance required for the hospitality environment.



CC-RKTB-EVP6.1



COUPE PLATE - 16.5cm
(12)

CC-RKTB-EVP8.1

COUPE PLATE - 21.7cm
(12)

CC-RKTB-EV10.1

COUPE PLATE - 26cm
(12)

CC-RKTB-EV11.1

COUPE PLATE - 28.8cm
(12)



CC-RKTB-EVB7.1
COUPE BOWL - 18.2cm
(12)

CC-RKTB-EVB9.1
COUPE BOWL - 24.8cm
(12)

CC-RKTB-OP12.1



OVAL COUPE
PLATE 31.7 x
25.5cm (12)

CC-RKTB-XO11.1
CHEFS' OBLONG
PLATE 29.8 x
15.3cm (12)



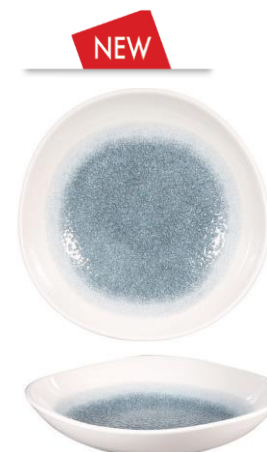
CC-RKTB-XO14.1
CHEFS' OBLONG
PLATE 35.5 x
18.9cm (6)



CC-RKTB-OG8.1
ORGANIC ROUND PLATE -
21cm



CC-RKTB-OG10.1
ORGANIC ROUND PLATE -
26.4cm



CC-RKTB-OGB1.1
ORGANIC ROUND BOWL -
25.3cm



CC-RKTB-TC30.0
CHEFS TRIANGLE PLATE - 30x20cm



CC-RKTB-TC35.1
TRIANGLE CHEFS PLATE - 35 x 19cm

RAKU RANGE - Quartz black



Jade green



CC-RKBQ-XO11.1
CHEFS' OBLONG PLATE - 29.8 x 15.3cm (12)
CC-RKBQ-XO14.1
CHEFS' OBLONG PLATE - 35.5 x 18.9cm (6)

CC-RKBQ-EVP6.1
COUPE PLATE - 16.5cm (12)
CC-RKBQ-EVP8.1
COUPE PLATE - 21.7cm (12)
CC-RKBQ-EV10.1
COUPE PLATE - 26cm (12)
CC-RKBQ-EV11.1
COUPE PLATE - 28.8cm (12)

CC-RKBQ-EVB7.1
COUPE BOWL - 18.2cm (12)
CC-RKBQ-EVB9.1
COUPE BOWL - 24.8cm (12)

CC-RKBQ-OP12.1
OVAL COUPE PLATE - 31.7 x 25.5cm (12)

NEW



CC-RKBQ-TC30.1
CHEFS TRIANGLE PLATE
30 x 20cm

NEW



NEW



CC-RKBQ-OG8.1
ORGANIC ROUND PLATE - 21cm

CC-RKBQ-OG10.1
ORGANIC ROUND PLATE - 25cm

CC-RKBQ-OGB1.1
ORGANIC ROUND BOWL - 18.2cm

CC-RKBQ-TC35.1
TRIANGLE CHEFS PLATE - 35 x 19cm

NEW

RAKU RANGE -



CC-RKJG-EV10.1
COUPE PLATE - 26cm

CC-RKJG-EV11.1
COUPE PLATE - 28.8cm

CC-RKJG-EVB7.1
COUPE BOWL - 18.2cm

CC-RKJG-EVB9.1
COUPE BOWL - 24.8cm



CC-RKJG-EVP6.1
COUPE PLATE - 16.5cm (12)

CC-RKJG-EVP8.1
COUPE PLATE - 21.7cm (12)

CC-RKJG-XO11.1
OBLONG CHEFS PLATE
30 x 15.3cm

CC-RKJG-XO14.1
OBLONG CHEFS PLATE
35.5 x 19cm



CC-STAG-XO14.1
OBLONG CHEFS

CC-STQB-XO11.1
OBLONG CHEFS

NEW CC-STQB-XO14.1
OBLONG CHEFS



CC-STZB-XO11.1
OBLONG CHEFS

CC-STZB-XO14.1
OBLONG CHEFS



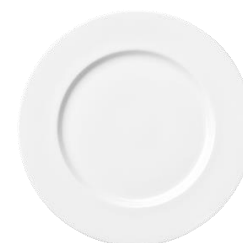
Luzerne

OLIVE RANGE

Luzerne

The Olive Range is sophisticated, fresh, inspiring, innovative and super white. Designed for usage in hotels and restaurants that requires exceptional quality, elegance and durability. Chip resistant, dishwasher and microwave safe, and shine resilient with proper care and handling.

"The passion for perfection is evident in this range"



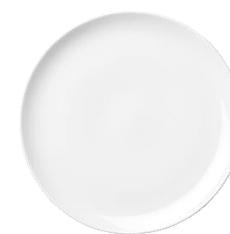
LAOL1101017
ROUND RIM PLATE -
16.5cm (24)

LAOL1101021
ROUND RIM PLATE - 21cm
(24)

LAOL1101023
ROUND RIM PLATE - 23cm
(24)

LAOL1101027
ROUND RIM PLATE - 27cm
(12)

LAOL1101031
ROUND RIM PLATE -
30.5cm (12)



LAOL1201116
ROUND COUPE PLATE -
16cm (24)

LAOL1201118
ROUND COUPE PLATE -
18cm (24)

LAOL1201221
ROUND COUPE PLATE -
21cm (24)

LAOL1201126
ROUND COUPE PLATE -
26cm (12)

LAOL1201131
ROUND COUPE PLATE -
31cm (12)



LARE6120024
ROUND BOWL - 24cm
(12)



LAOL1120006
BOWL - 6cm (24)

LAOL1120011
BOWL - 11cm (24)

LAOL1120013



LAOL6102022
ROUND RIM SOUP PLATE - 22.4cm (24)
LAOL1102026
ROUND RIM SOUP PLATE - 26cm (12)



LAOL1108053B/
L
TEAPOT - 42cl (6)

LAOL1108115B/
L
TEAPOT - 99cl (6)

LAOL1108053L



LAOL1704016
SQUARE PLATE - 16cm (24)

LAOL1704021
SQUARE PLATE - 21cm (12)

LAOL1704026



LAOL1703017
RECTANGULAR PLATE - 17cm
(12)

LAOL1703022
RECTANGULAR PLATE - 22cm
(12)

LAOL1703027



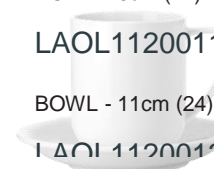
LAOL1132018
COFFEE CUP - 20cl (24)

LAOL1415115
SAUCER - 15cm (24)
LAOL1105009
ESPRESSO CUP - 7cl (24)



LARE1407124
AK TEA CUP - 24cl (24)

LAOL1415115
SAUCER - 15cm (24)



LAOL1130030
MUG - 30cl (24)

LAOL1415115
SAUCER - 15cm (24)

LAOL1106020
B/L
SUGAR POT - 20cl
(12)
LAOL1106020L
LID FOR SUGAR
POT (6)



OLIVE RANGE NEW
BONE



LAOL1213005
SACHET
HOLDER 10cm
(12)



LAOL110
6015
CREAM
ER14cl
(12)
LAOL116
2020
CREAM
ER20cl
(12)



LAOL18100
06
BUTTER
DISH 6cm
(24)



EGG
CUP
LARE180
7006
EGG CUP - 6cm
(12)



LARE18000
07
SAUCE
DISH
7.5cm (24)



LAOL3411007
P
PEPPER
SHAKER
6.5cm (12)
LAOL3411007
S
SALT
SHAKER
6.5cm (12)

**NEW BONE
RANGE**

Every Luzerne New Bone product bears the assurance of the brand's signature quality. The range of products is ideal as its glaze is renowned worldwide for its smooth, flawless and refined translucency. The quality of Luzerne New Bone exhibits all the features of traditional bone china without the use of bone ash, it is designed for use in all commercial environments is microwave and dishwasher safe.

CLASSIC NEW BONE



ROUND RIM PLATE
LACW1101018 ROUND RIM PLATE -
17.5cm (24) LACW1101021 ROUND
RIM PLATE - 21.5cm (24)
LACW1101025 ROUND RIM PLATE
- 25cm (24) LACW1101027 ROUND
RIM PLATE - 27cm (12)
LACW1101030 ROUND RIM PLATE -
31cm (12)



GOURMET MAIN
COURSE PLATE
LAIV1401032
GOURMET MAIN COURSE PLATE -
32CM (12)



GOURMET
STARTER /
DESSERT PLATE
LAIV1401027
GOURMET STARTER /
DESSERT PLATE 27cm (12)
LAIV1401020
GOURMET SIDE PLATE - 19.5cm
(24)



R
P
R
L
R
L
R



CLASSIC NEW

Luzerne

Luzerne



ROUND
COUPE
PLATE
LACW120101
7
ROUND COUPE PLATE -
16.5cm (24)
LACW1201019
ROUND COUPE PLATE -
19.4cm (24)
LACW1201024
ROUND COUPE PLATE -
24cm (24)
LACW1201027
ROUND COUPE PLATE -
26cm (12)
LACW1201031
ROUND COUPE PLATE -
31cm (12)
LACW1201036
ROUND COUPE PLATE -
35.4cm (6)



DEEP ROUND
COUPE PLATE
LACW1202022
DEEP ROUND COUPE PLATE -
22.4cm (24)
LACW1202027
DEEP ROUND COUPE PLATE -
26.8cm (12)



OVAL
COUPE
PLATE
LACW13020
38
OVAL COUPE PLATE -
38cm (6)
LACW1302046
OVAL COUPE PLATE -
45.5cm (6)
LACW1302052
OVAL COUPE PLATE - 50.8cm (6)



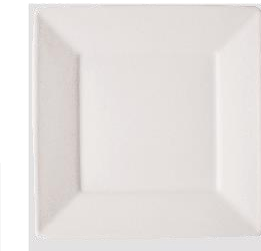
EN
SQUARE
PLATE
LAHW1106
125
ZEN SQUARE PLATE - 25cm (12)



CANAPÉ TRAY / AMUSE
BOUCHE TRAY
LALG6011132
CANAPÉ TRAY - 31 x 10cm (12)



SQUARE
PLATE
LAHW160
5028
SQUARE PLATE -
28.5cm (12)



FLAT
SQUARE
PLATE
LAHW110801
5
FLAT SQUARE PLATE -
15cm (24)
LAHW1108020
FLAT SQUARE PLATE -
20cm (24)



FLAT RECTANGULAR
PLATE LAHW1108131
FLAT RECTANGLE PLATE - 31 x 20cm
(12)
LAHW1108136
FLAT RECTANGLE PLATE - 36 x 23cm (6)

CURVE
SQUARE
PLATE
LAAK6111013
CURVE SQUARE PLATE -
13cm (24)
LAAK6111018

BLACK SLATE-TYPE SQUARE PLATE LAHW4207026
BLACK SLATE-TYPE RECTANGULAR PLATE LAHW4307031



CLASSIC NEW BONE BONE



NOODLE BOWL

LACW1604019
NOODLE BOWL - 19cm (12)

LACW1604023
NOODLE BOWL - 23.5cm (12)



CEREAL / ALL PURPOSE BOWL

LACW1603016
ALL PURPOSE BOWL - 16.5cm (24)



SOUP / RICE BOWL

LACW1601012
RICE BOWL - 11.7cm (24)

LACW1601013
RICE BOWL - 12.5cm (24)



ROUND BOWL

LAAK6120014
ROUND BOWL - 14cm (36)

LAAK6120019
ROUND BOWL - 19cm (36)
LAAK6120024

ROUND BOWL - 24cm (12)
LAAK6120029

ROUND BOWL - 29cm (6)

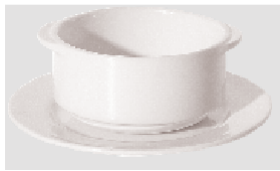


ROUND V BOWL

LAAK6122010
ROUND V-BOWL - 10cm (24)

LAAK6122016
ROUND V-BOWL - 15.5cm (24)

LAAK6122018
ROUND V-BOWL - 18cm (12)



SOUP CUP WITH EAR

LACW1501028B
SOUP CUP W/EAR - 28cl (24)

LACW1425016
RIM SAUCER - 16cm (24)



STACKING CUP AND SAUCER

LACW1406020
COFFEE CUP (STACK) 20cl (24)

LACW1415115
COUPE SAUCER - 15.2cm (24)



TEA CUP AND SAUCER

LACW1405020
TEA CUP - 20cl (24)

LACW1415015
COUPE SAUCER - 15.2cm (24)



AK ESPRESSO / TEA CUP

LACW1407111
AK ESPRESSO CUP - 11cl



V-COFFEE CUP

LACW2001322
V-COFFEE CUP - 22cl (24)



CAPPUCCINO CUP

LACW1407028
CAPPUCCINO CUP - 30cl (24)



ASKA MUG AND SAUCER

LAAK6130008
ESPRESSO CUP - 6cl (24)

Luzerne

Luzerne



CONE MUG

LACW2002029
CONE MUG - 29cl (24)

LACW1415115
COUPE SAUCER - 15.2cm (24)



ZEN CUP

LACW1408207
ZEN CUP - 7cl (24)

LACW1431015
RECTANGULAR SAUCER - 15cm (24)
LACW1408221
ZEN CUP - 21cl (24)
LACW1408230

ZEN CUP - 30cl (24)
LACW1431021
LONG SAUCER - 20.7cm (24)



CONICAL MUG

LACW2002536
CONICAL MUG - 36cl (24)



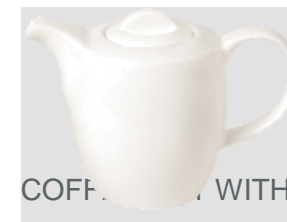
TEA POT WITH LID

LACW1702045
TEAPOT WITH LID - 45cl (12)

LACW1702045L
TEA POT LID ONLY - 45cl (12)

LACW1702075
TEAPOT WITH LID - 75cl (12)

LACW1702075L
TEAPOT LID ONLY - 75cl (12)



COFFEE POT WITH LID

LACW1703038
COFFEE POT WITH LID - 38cl (12)

LACW1703038L
COFFEE POT LID ONLY - 38cl (12)



CREAMER

LACW1801005
CREAMER - 5cl (24)

LACW1801009
CREAMER - 9cl (12)

LACW1801022
CREAMER - 22cl (12)
LACW1801049
CREAMER - 49cl (12)



SUGAR POT WITH LID

LACW1707124S
SUGAR POT WITH LID - 25cl (12)

LACW1707124SL
SUGAR POT LID ONLY - 25cl (12)

LACW1707124ML
SLOTTED SUGAR POT LID ONLY - 25cl (12)



SAUCE / BUTTER DISH

LACW1800007
SAUCE DISH - 7cm (24)

LACW1800009
BUTTER DISH - 9.5cm (24)



TALL SACHET HOLDER

LACW1707005
TALL SACHET HOLDER



SACHET HOLDER

LACW1707010
SACHET HOLDER



CURVED SALT AND PEPPER SHAKER

LACW1706205P
CURVED PEPPER SHAKER - 4.2cm (12)



SALT AND PEPPER SHAKER WESTERN

LACW1706006P
PEPPER SHAKER WESTERN - 5.6cm (12)

LACW1415416
COUPE SAUCER - 15.5cm
(24)

LACW1415416
COUPE SAUCER - 15.5cm
(24)

LAAC6130111
ROUND SAUCER - 12cm (24)
LACW2002926
ASKA MUG - 26cl (24)
LACW1415115
COUPE SAUCER - 15.2cm (24)

7.2cm (24)

9.5cm (24)

LACW
17062
05S
CURVED
SALT
SHAKER
- 4.2cm
(12)
LACW
17062
05U
U/LINER
FOR S&P
- 10cm
(12)

LACW1706006S
SALT SHAKER WESTERN - 5.6cm
(12)
LACW1706108U
U/LINER FOR WESTERN S&P -
12cm (12)

CLASSIC NEW BONE
Luzerne



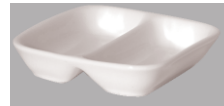
TALL SALT AND PEPPER SHAKER
LACW1706310S
TALL SALT SHAKER - 9.8cm (12)
LACW1706310P
TALL PEPPER SHAKER - 9.8cm (12)



MUSTARD POT WITH SLOTTED LID
LACW1707208
MUSTARD POT W/SLOTTED LID - 8cl (24)
LACW1707208L
MUSTARD POT LID ONLY (12)



GRAVY BOAT
LACW170
4040
GRAVY BOAT - 40cl (12)
LACW1704040U
U/LINER FOR GRAVY BOAT - 21.5cm (12)



SQUARE 2 COMPT. DISH
LACW1800110
SQUARE 2 COMPT. DISH 8.5cm (18)



RECT. 3 COMPT. DISH
LACW180021
2
RECTANGLE 3 COMPT. DISH - 12cm (24)



TOOTHPICK HOLDER
LACW180400
5
TOOTHPICK HOLDER 5cm (12)



EGG CUP
LACW180
7006
EGG CUP - 6cm (24)



SQUARE BOWL
LAHW190
0208
SQUARE BOWL - 7.5cm (24)



PYRAMID SHAPE FLOWER VASE
LACW1805
016
PYRAMID SHAPE FLOWER VASE - 16cl (12)



ROUND ASHTRAY
LACW1806
009



BUTTER DISH
LACW181
0006



CHINESE SPOON
LACW1802
113



APPETIZER DISH
LALG6075
006



FUSION SQUARE
LAHW3000
311
FUSION SQUARE - 14cm (24)
LAHW3000314
FUSION SQUARE - 14cm (24)
LAHW3000317

ROUND ASHTRAY - FUSION CHORD
LAHW300
0011
FUSION CHORD - 11cm

BUTTER DISH - 6cm (24)
FUSION OBLONG
LAHW3000
111
FUSION OBLONG - 11cm

CHINESE SPOON - 13cm (24)

APPETIZER DISH - 9.5cm (24)

FUSION SQUARE - 14cm (24)
LAHW3000314
FUSION SQUARE - 14cm (24)
LAHW3000317

Luzerne

CONCORD RANGE

Luzerne Concord range: Effortlessly blending grace and beauty. The Concord feels coolly modern yet simple and robust. Accentuating bold expressions of culinary artistry. Range provides seamless design solutions delivered with quality, confidence



SQUARE PLATE
LACC300
1016
CONCORD SQUARE PLATE - 16cm (24)
LACC3001024
CONCORD SQUARE PLATE - 25cm (12)
LACC3001028
CONCORD SQUARE PLATE - 28cm (12)



SOUP PLATE
LACC300
2022
CONCORD SOUP PLATE 22.5cm (24)



RECTANGULAR PLATTER
LACC3003032
CONCORD RECT. PLATTER 32 x 23cm (12)



DIP DISH
LACC300
5012
CONCORD DIP DISH - 12cm (24)
LACC3000009
CONCORD SAUCE DISH - 8cm (24)



CEREAL BOWL
LACC300
5017
CONCORD CEREAL BOWL 16.5cm (24)



SALAD BOWL
LACC300
5024
CONCORD SALAD BOWL - 24cm (12)



CUP AND SAUCER
LACC30060
10
CONCORD ESPRESSO CUP - 10cl (24)
LACC3006112
CONCORD COUPE SAUCER - 12cm (24)
LACC3006023
CONCORD BREAKFAST CUP - 23cl (24)
LACC3006116
CONCORD COUPE SAUCER - 16cm (24)



TEA POT WITH LID
LACC30090
54
CONCORD TEA POT WITH LID 54cl (12)
LACC3009054L
CONCORD TEA POT LID ONLY 54cl (12)



SUGAR POT WITH LID
LACC3007010



CREAMER
LACC300
8015
CONCORD CREAMER - 15cl (24)

CONCORD SUGAR POT W/LID - 10cl (24)
LACC3007010L
CONCORD SUGAR POT LID ONLY (12)





LINE RANGE RANGE



RIM PLATE
LALN3101018
LINE RIM PLATE - 17.5cm (24)
LALN3101021
LINE RIM PLATE - 21cm (24)
LALN3101025
LINE RIM PLATE - 25cm (24)
LALN3101027
LINE RIM PLATE - 27cm (12)
LALN3101030
LINE RIM PLATE - 30.5cm (12)



RIM SOUP PLATE
LALN3102022
LINE RIM SOUP PLATE - 22cm (24)
LALN3102026
LINE RIM SOUP PLATE - 26.5cm (12)



ALL PURPOSE BOWL
LALN3105116
LINE ALL PURPOSE BOWL - 16cm (24)



CUP AND SAUCER
LALN3106020
LINE TEA CUP - 20cl (24)
LALN3106115
LINE SAUCER - 15cm (24)



LALN3110082L
LINE TEA POT LID ONLY - 82cl (6)



CREAMER
LALN3107009
LINE CREAMER - 9cl (12)



LALN3108020
LINE SUGAR POT WITH LID



SACHET HOLDER
LALN3109011
LINE SACHET HOLDER



STACKING CUP AND SAUCER
LALN3106420
LINE STACKING CUP - 22cl (24)

TEA POT WITH LID
LALN3110082
LINE TEA POT WITH LID - 82cl (6)



Luzerne

URBAN

Luzerne

Luzerne introduces unexpected artistry for the cosmopolitan at heart. Stronger than traditional bone china with an incredibly high tolerance of temperature variance. Versatile and ideal for fine dining establishments. Perfectly frames dishes, adding excitement and creativity to the look, feel and appeal of the dining experience.

URBAN RANGE - Black swirl



ROUND COUPE PLATE
LAAK6110019/039021A
ROUND COUPE PLATE - 19cm (24)
LAAK6110023/039021A
ROUND COUPE PLATE - 23.5cm (24)
LAAK6110027/039021A
ROUND COUPE PLATE - 27.5cm (12)
LAAK6110031/039021A
ROUND COUPE PLATE - 31cm (12)



ROUND V-BOWL
LAAK6122010/039021A
ROUND V-BOWL - 10cm (24)
LAAK6122016/039021A
ROUND V-BOWL - 15.5cm (12)
LAAK6122018/039021A
ROUND V-BOWL - 18cm (12)



ROUND BOWL
LAAK6120014/039021A
ROUND BOWL - 14.5cm (24)
LAAK6120024/039021A
ROUND BOWL - 24cm (12)
LAAK6120029/039021A
ROUND BOWL - 29cm (6)



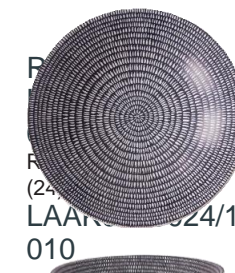
CHINESE SPOON
LACW1802113/039021A
CHINESE SPOON - 13cm (24)



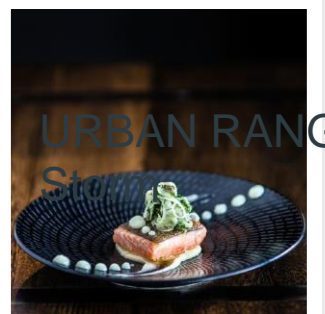
ROUND COUPE PLATE
LAAK6110019/149010
ROUND COUPE PLATE - 19cm (24)
LAAK6110023/149010
ROUND COUPE PLATE - 23.5cm (24)
LAAK6110031/149010
ROUND COUPE PLATE - 31cm (12)



ROUND V-BOWL
LAAK6122010/149010
ROUND V-BOWL - 10cm - STORM (24)
LAAK6122016/149010
ROUND V-BOWL - 15.5cm - STORM (12)



ROUND BOWL
LAAK6120014/149010
ROUND BOWL - 14.5cm (24)
LAAK6120024/149010
ROUND BOWL - 24cm (12)





Luzerne



ROUND
COUPE PLATE
LAAK6110019/1
39037
ROUND COUPE PLATE - 19cm
(24)
LAAK6110027/139037
ROUND COUPE PLATE -
27.5cm (12)
LAAK6110031/139037
ROUND COUPE PLATE - 31cm
(12)



ROUND BOWL
LAAK6120014/1
39037
ROUND BOWL - 14.5cm
(24)
LAAK6120024/13
9037
ROUND BOWL - 24cm
(12)
LAAK6120029/13
9037
ROUND BOWL - 29cm
(12)



ROUND V-
BOWL
LAAK6122010/1
39037
ROUND V-BOWL - 10cm
(24)
LAAK6122016/139
037
ROUND V-BOWL - 15.5cm
(12)
LAAK6122018/139
037
ROUND V-BOWL - 18cm



ROUND PLATE
LAAK6110023/1
39037
ROUND PLATE - 23.5cm (24)

NEW

LAVA RANGE



LALV1401028/HKZ15901
MAIN PLATE - 28cm (12)
LALV1401023/HKZ15901
STARTER / DESSERT PLATE -
23cm (12)
LALV1401016/HKZ15901
SIDE PLATE - 16cm (12)



LALV6102023/HKZ1
5901
PASTA / SOUP BOWL -
23cm (12)



LALV6122016/HKZ1
5901
SOUP / CEREAL / DESSERT
BOWL 15.5cm (12)



LALV6122010/HKZ15901
SAUCE V-BOWL - 10cm (12)

KN **NEW** RANGE - Reactive white



LAKT1201026/HKZ12000
COUPE MAIN PLATE - 26cm
(24)
LAKT1201021/KHZ12000
COUPE STARTER /



LAKT1201016/HKZ12000
COUPE SIDE PLATE - 16cm
(12)

LAKT1202123/HKZ12
00
PASTA / SALAD BOWL -
23cm (12)

LAKT1220016/HKZ1
2000
SOUP / CEREAL / DESSERT
BOWL 16cm (12)

LAKT1220010/HKZ1200
SAUCE BOWL - 10cm (12)

KNIT RANGE - Navy **NEW**

Luzerne



LAKT1201026/HKZ15
501
COUPE MAIN PLATE - 26cm
(24)



LAKT1202123/HK
Z15501
PASTA / SALAD
BOWL 23cm (12)



LAKT1220016/HKZ1
5501
SOUP / CEREAL / DESSERT
BOWL 16cm (12)



LAKT1220010/HK
Z15501
SAUCE BOWL - 10cm
(12)



LAKT1201021/HKZ15
501
COUPE STARTER /
DESSERT PLATE 21cm (24)
LAKT1201016/HKZ15
501
COUPE SIDE PLATE - 16cm
(12)

LEATHER RANGE **NEW**



LALT6110027/HKA059
07
MAIN PLATE - 27.5cm BLACK
(12)



LALT6120024/HK
A05907
PASTA / SALAD BOWL
24cm BLACK



LALT6122016/HKA0
5907
SOUP / CEREAL /
DESSERT
V-BOWL - 15.5cm BLACK
(12)



LALT6122010/HKA05
907
SAUCE V-BOWL - 10cm
BLACK (12)

LALT6110023/HKA059
07
STARTER / DESSERT PLATE -
23.5cm BLACK (12)

LALT6110019/HKA059
07
SIDE PLATE - 19cm BLACK
(12)



PRIMA RANGE

ini
FORTIS
HOTELWARE

"Elegance of fine china with the resilience of a genuine catering product."

The Prima Range encompasses the entire spectrum of essential tableware, along with a number of elegant extras. Clean lines and a modern white body result in a range that can be applied across a broad range of functions and operations. Designed to facilitate stacking.



ROUND PLATE
SP-DA206 ROUND PLATE -
16.5cm (24) SP-DA205
ROUND PLATE - 19cm (24) SP-
DA204 ROUND PLATE - 23cm
(24) SP-DA203 ROUND
PLATE - 25cm (24) SP-DA202
ROUND PLATE - 27cm (24) SP-
DA201 ROUND PLATE - 29cm
(12) SP-DA200 ROUND
PLATE - 31cm (12)



OVAL
PLATTE
RDA-219
OVAL RIMMED PLATTER -
31cm (12)
DA-218
OVAL RIMMED PLATTER -
36cm (12)



ROUND
SOUP
PLATE SP-
DA213
PASTA PLATE - 28cm
(12)



ROUND
PASTA
BOWL SP-
DA212
PASTA PLATE - 31cm (12)



GOURMET
PASTA BOWL
SP-DA241
GOURMET PASTA BOWL - 28cm
(12)



RIMMED
SOUP BOWL
SP-DA215
SOUP / CEREAL BOWL - 19cm
(24)
SP-DA214
SOUP / PASTA PLATE - 24cm
(24)



SQUARE
PLATE
DA-1015
SQUARE PLATE - 28cm
(12)
DA-1014
SQUARE PLATE - 23cm
(12)
DA-1016
SQUARE PLATE - 18cm
(24)



SQUARE
PLATE
DA-1060
SQUARE BOWL - 18cm (24)
DA-1062
SQUARE BOWL - 23cm (24)



DA-234



DA402
COUPE SIDE PLATE - 19cm
(24)
SP-DA405
COUPE SIDE PLATE - 22.5cm
(24)

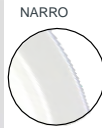


DA-
1005
DA-
OVAL COUPE PLATTER - 25.5 x 18cm (12)
DA-1006
OVAL COUPE PLATTER - 31 x
14cm (12)
DA-1036



DA404
COUPE PASTA / SALAD
BOWL

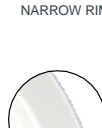
PRIMA



NARROW RIMMED PLATE
SP-DA900
NARROW RIMMED PLATE - 17cm (24)
SP-DA905
NARROW RIMMED PLATE - 20cm (24)
SP-DA902
NARROW RIMMED PLATE - 23cm (24)
SP-DA901
NARROW RIMMED PLATE - 25cm (24)



NARROW RIMMED SOUP BOWL SP-DA903
NARROW RIMMED SOUP BOWL 22cm (24)



NARROW RIMMED DESSERT BOWL SP-DA904
NARROW RIMMED DESSERT BOWL - 16cm (24)



TRIANGULAR PLATE DA-1018
TRIANGULAR PLATE - 19cm (24)
DA-1017
TRIANGULAR PLATE - 28cm (12)



GOURMET PLATTER
DA-1080
GOURMET PLATTER - 35 x 24cm (12)



PIZZA PLATE



RICE BOWL DA-230
RICE BOWL - 10cm (24)



ROUND BOWL (MULTI-PURPOSE) DA-229
MULTI-PURPOSE BOWL - 14cm (12)



OATMEAL BOWL SP-DA216
OATMEAL BOWL - 15.5cm (24)



SALAD BOWL SP-DA007
SALAD BOWL - 18cm (24)
SP-DA1007
PASTA / SALAD BOWL - 26cm (12)



BOWL DA-1003
BOWL - 12 x 7cm (24)



STACKING SOUP BOWL AND DOUBLE-WELL SAUCER DA-1030
STACKING SOUP CUP - 30cl (24)
DA-996
DOUBLE WELL SAUCER - 15cm (24)



PRIMA



SOUP BOWL WITH LID DA-239
SOUP BOWL WITH LID - 33cl (12)



VEGGIE BOWL DA-1070
VEGGIE BOWL - 17cm (24)



NOODLE BOWL SP-DA242
NOODLE BOWL - 22cm (24)



SLANT TOP BOWL DA-222
SLANT TOP BOWL - 20cm (12)



NEW OVAL BOWL DA-1086
OVAL BOWL - 18cm (24)
DA-1088
OVAL BOWL - 23cm (24)



TRENDY SAUCE DISH DA-233
SAUCE DISH - 10cm (24)
DA-232
SALAD / FRUIT BOWL - 16cm (24)
DA-231
PASTA BOWL - 24cm (12)



CAPPUCCINO CUP AND DOUBLEWELL SAUCER DA-207
CAPPUCCINO CUP - 24cl (24)
DA-208
CAPPUCCINO CUP - 30cl (24)
SP-DA211
DOUBLE WELL SAUCER - 15cm (24)



NON STACKING TEA CUP AND DOUBLE WELL SAUCER DA-210
NON-STACKING TEA CUP - 23cl (24)
SP-DA211
DOUBLE WELL SAUCER - 15cm (24)



ALFA CUP DA-700
ALFA ESPRESSO CUP - 6cl (24)
DA-711
ALFA ESPRESSO SAUCER - 12cm (24)
DA-1000
ALFA CUP - 20cl (24)
DA-1001
ALFA CUP - 27cl (24)
DA-996
DOUBLE WELL SAUCER - 15cm (24)
DA-1044
FLAT SAUCER - 15cm (24)



SQUARE CAPPUCCINO CUP DA-161
SQUARE ESPRESSO CUP - 6cl (24)
DA-162
ESPRESSO SAUCER - 12cm (24)
DA-159
SQUARE CAPPUCCINO CUP - 20cl (24)
DA-158
SQUARE CAPPUCCINO CUP - 30cl (24)
DA-160
CAPPUCCINO SAUCER - 15cm (24)



TEA CUP AND SAUCER DA-1042
TEA CUP - 22cl (24)
DA-1044
FLAT SAUCER - 15cm (24)



TEA / COFFEE STACKING CUP AND DOUBLE WELL SAUCER DA-209
STACKING CUP - 20cl (24)
SP-DA211
DOUBLE WELL SAUCER - 15cm (24)





PRIMA



COFFEE CUP AND SAUCER
DA-305
COFFEE CUP - 22cl (24)
DA-306
SAUCER - 15cm (24)



CAFÉ MUG AND ESPRESSO DA-701
CAFÉ ESPRESSO CUP - 7cl (24)
DA-711
ALFA ESPRESSO SAUCER - 12cm (24)
DA-994
CAFÉ MUG - 26cl (24)
DA-995
CAFÉ MUG - 36cl (24)
DA-996
DOUBLE WELL SAUCER - 15cm (24)
DA-998
SAUCER TRAY - 29 x 13cm (24)



SNACK PLATE
DA-1087
SNACK PLATE - 28cm (24) FITS WITH:
DA-992/3
BISTRO MUGS
DA-1003
SOUP BOWL
DA-234
DIP DISH



BISTRO MUG
DA-992
BISTRO MUG - 30cl (24)
DA-993
BISTRO MUG - 36cl (24)
DA-996
DOUBLE WELL SAUCER - 15cm (24)
DA-990
BISTRO MUG - 45cl (24)
DA-997
DOUBLE WELL SAUCER - 16cm (24)



STACKING MUG
DA-999
STACKING MUG - 28cl (24)



COFFEE MUG
DA-1012
COFFEE MUG - 30cl (24)



CLASSIC MUG
DA-1013
CLASSIC MUG - 29cl (24)



TEA POT WITH LID
DA-228
TEA POT WITH LID - 50cl (6)
DA-228L
TEAPOT LID ONLY - 50cl (6)



CREAMER
DA-1050
CREAMER - 5cl (24)
DA-221
CREAMER - 10cl (12)
DA-220
CREAMER - 25cl (12)



SUGAR BOWL WITH LID DA-227
SUGAR BOWL WITH LID - 20cl (12)



TEA POT WITH LID
DA-301
TEAPOT WITH LID - 50cl (6)
DA-301L
TEAPOT LID ONLY - 50cl (6)
DA-300



MILK JUG
DA-303
CREAMER - 10cl



PRIMA



HANDLED SAUCE DISH
DA-1071
HANDLED SAUCE DISH - 15cl (12)



SUGAR BOWL WITH LID DA-304
SUGAR BOWL WITH LID - 20cl (12)
DA-304L
SUGAR BOWL LID ONLY - 20cl (12)



SACHET HOLDER
DA-011
SACHET HOLDER - 9cm (12)



TOOTHPICK HOLDER DA-1054
TOOTHPICK HOLDER - 5cm (24)



CANAPÉ TRAY
DA-1034
CANAPÉ TRAY - 31 x 11.5cm (12)



STACKING SQUARE SERVER DA-1084
STACKING SQUARE SERVER 10 x 10cm (24)



STACKING RECTANGULAR SERVER DA-1083
STACKING RECTANGULAR SERVER 16.5 x 10cm (12)



RECTANGULAR TRAY DA-1082
RECTANGULAR TRAY - 22 x 14cm (12)

DA-1081
RECTANGULAR TRAY - 35 x 14cm (12)

DA-1055
RECTANGULAR TRAY - 28 x 15cm (12)



SAUCE DISH
DA-237
SAUCE DISH - 6.5cm (24)



RAM EKIN
DA-013
RAMEKIN - 9cm (24)



EGG CUP
DA-225
EGG CUP - 5cl (12)



ROUND DISH
DA-226
ROUND DISH - 8cm (24)
DA-236
SAUCE DISH - 6cm (24)



SHARP ANGLE BOWL DA-1021
SHARP ANGLE BOWL - 8cm (24)



COCKTAIL SPOON
DA-1022



CANAPÉ SPOON
DA-1035
CANAPÉ SPOON - 10cm (48)



RECTANGULAR SAUCE DISH DA-



PRIMA RANGE



LASAGNE DISH
DA-009
LASAGNE DISH - 40cl (12)
DA-010
LASAGNE DISH - 60cl (12)



SAUCE CUP
DA-1008
SAUCE CUP - 8cl (24)



LEAF SHAPE SAUCE DISH
DA-1024
LEAF SHAPE SAUCE DISH - 14cm (24)



SAUCE DISH EGG SHAPE
DA-1023
SAUCE DISH EGG SHAPE - 10cm (24)



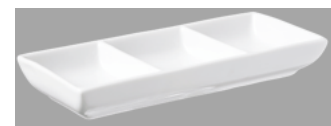
DIPPER POT
DA-1053
DIPPER POT - 7cl (24)



CHIP MUG
DA-1052
CHIP MUG - 9cm (24)



SNAIL DISH
DA-012
SNAIL DISH - 20cm (12)



3-DIV. CONDIMENT DISH
DA-991
3 DIV. CONDIMENT DISH - 18cm (24)



COCKTAIL TRAY
DA-1026
COCKTAIL TRAY - 23cm (12)



OUTDOOR ASHTRAY
DA-217
ASHTRAY - 9cm (12)
DA-1009
OUTDOOR ASHTRAY - 9cm (12)



SALT AND PEPPER SHAKER
DA-223
SALT SHAKER - 6cm (12)
DA-224
PEPPER SHAKER - 6cm (12)



SALT AND PEPPER SHAKER
DA-1010
SALT SHAKER - 8cm (12)
DA-1011
PEPPER SHAKER - 8cm (12)



OVAL EARED DISH
DA-238
OVAL EARED DISH - 20cm (12)



OVAL SHAPED DIVIDED BOWL
DA-1085
OVAL DIVIDED BOWL - 20cm (6)



BUD VASE
DA-240
BUD VASE - 15cm (12)



"Traditional Italian shape cups that enhances the aromas and tastes of coffee to a perfect balance"



NEW

A (12)

B

- A
- GS-R805C-W ESPRESSO CUP WHITE - 7cl (12)
- GS-R806S-W ESPRESSO SAUCER WHITE - 11.9cm (12)
- GS-R808C-W CAPPUCCINO CUP WHITE - 16cl (12)
- GS-R809S-W CAPPUCCINO SAUCER WHITE - 14.2cm (12)
- GS-R812C-W CAPPUCCINO CUP WHITE - 30cl (12)
- GS-R813S-W CAPPUCCINO SAUCER WHITE - 16cm

- B
- GS-R815C-W OPEN CAPPUCCINO CUP WHITE - 21cl (12)
- GS-R816S-W CAPPUCCINO SAUCER WHITE - 14cm (12)



NEW

- A
- GS-R805C-B ESPRESSO CUP BLACK - 7cl (12)
- GS-R806S-B ESPRESSO SAUCER BLACK - 11.9cm (12)
- GS-R808C-B CAPPUCCINO CUP BLACK - 16cl (12)
- GS-R809S-B CAPPUCCINO SAUCER BLACK - 14.2cm (12)

G
S
-
R
8
1
2
C
-
B

C
A
P
P
U
C
C
I
N
O

C
U
P

B
L
A
C
K

-

3
0
c
l

(
1
2
)
G
S
-
R
8
1
3
S
-

B

B

C
A
P
P
U
C
C
I
N
O

S
A
U
C
E
R

B
L
A
C
K

-

1
6
c
m

(
1
2
)

G
S
-
R
8
1
5
C
-
B

O
P

E
N

C
A
P
P
U
C
C
I
N
O

C
U
P

B
L
A
C
K

-

2
1
c
l

(
1
2
)
G
S
-
R
8
1
6
S
-
B

C
A
P
P
U
C

C
I
N
O

S
A
U
C
E
R

B
L
A
C
K

-

1
4
c
m

(
1
2
)

ITALIA CUPS



- A**
 GS-R805C-BR ESPRESSO CUP BROWN - 7cl (12)
 GS-R806S-BR ESPRESSO SAUCER BROWN - 11.9cm (12)
 GS-R808C-BR CAPPUCCINO CUP BROWN - 16cl (12)
 GS-R809S-BR CAPPUCCINO SAUCER BROWN - 14.2cm (12)
 GS-R812C-BR CAPPUCCINO CUP BROWN - 30cl (12)
 GS-R813S-BR CAPPUCCINO SAUCER BROWN - 16cm (12)

- B**
 GS-R815C-BR OPEN CAPPUCCINO CUP BROWN - 21cl (12)
 GS-R816S-BR CAPPUCCINO SAUCER BROWN - 14cm (12)



- A**
 GS-R805C-R ESPRESSO CUP RED - 7cl (12)
 GS-R806S-R ESPRESSO SAUCER RED - 11.9cm (12)
 GS-R808C-R CAPPUCCINO CUP RED - 16cl (12)
 GS-R809S-R CAPPUCCINO SAUCER RED - 14.2cm (12)
 GS-R812C-R CAPPUCCINO CUP RED - 30cl (12)
 GS-R813S-R CAPPUCCINO SAUCER RED - 16cm (12)

- B**
 GS-R815C-R OPEN CAPPUCCINO CUP RED - 21cl (12)
 GS-R816S-R CAPPUCCINO SAUCER RED - 14cm (12)



- A**
 GS-R805C-BL ESPRESSO CUP BLUE - 7cl (12)
 GS-R806S-BL ESPRESSO SAUCER BLUE - 11.9cm (12)
 GS-R808C-BL CAPPUCCINO CUP BLUE - 16cl (12)
 GS-R809S-BL CAPPUCCINO SAUCER BLUE - 14.2cm (12)
 GS-R812C-BL CAPPUCCINO CUP BLUE - 30cl (12)
 GS-R813S-BL CAPPUCCINO SAUCER BLUE - 16cm (12)

- B**
 GS-R815C-BL OPEN CAPPUCCINO CUP BLUE - 21cl (12)
 GS-R816S-BL CAPPUCCINO SAUCER BLUE - 14cm (12)



"Inspires excellence, creativity and individuality".

The Accents Range inspires excellence, creativity and individuality in presentation by providing a selection of signature, accent and buffetpieces. Expressive shapes inspire chefs to go beyond the ordinary in enhancing the appeal of any dish. Robust product designed for use in the hospitality industry.

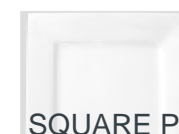
ACCENT RANGE



LARGE SALAD / SOUP BOWL
 NGFAW6862-41
 LARGE SALAD/SOUP BOWL - 41cm (2)



TRIANGULAR PLATE
 NG4540-33
 TRIANGULAR PLATE - 33cm (3)



SQUARE PLATE
 NG4546-19
 SQUARE PLATE 19cm (12)
 NG4546-25
 SQUARE PLATE 25cm (12)
 NG4546-30
 SQUARE PLATE 30cm (6)



WAVE RIM RECT PLATE
 NG4617-28
 WAVE RIM RECT. PLATE - 28 x 19cm (6)
 NG4617-33
 WAVE RIM RECT. PLATE - 33 x 21cm (6)



RECTANGULAR BOARD
 NG4665-20
 RECTANGULAR BOARD - 20 x 12.5cm (6)
 NG4665-26
 RECTANGULAR BOARD - 26 x 12.5cm (4)

SQUARE TRUMPET SHAPED BOWL
 NG4519-12
 SQUARE TRUMPET SHAPED BOWL 12cm (12)
 NG4519-18
 SQUARE TRUMPET SHAPED BOWL 18cm (6)
 NG4519-23
 SQUARE TRUMPET SHAPED BOWL 23cm (8)

BAMBOO LEAF PLATE
 NG4556-20
 BAMBOO LEAF PLATE - 20cm (6)
 RECTANGLE PLATE
 NGFAW6924-30
 RECTANGULAR. PLATE - 30 x 25cm (6)

CONICAL BOWL
 NG4512-10
 ARC RIM 4 TO DIVIDED PLATE
 NG5264A-24
 ARC RIM 4-DIVIDED PLATE 24cm (12)



ACCENT RANGE



LEAF BOWL

NG7330-20
LEAF BOWL - 20cm (6)
NG7330-25

LEAF BOWL - 25cm (3)
NG7330-34

LEAF BOWL - 34cm (6)



ROUND STREAK BOWL

NG6249-30
ROUND STREAK BOWL - 30cm (8)



SQUARE FOOTED BOWL

NG6177-11
SQUARE FOOTED BOWL - 11cm (12)

NG6177-18
SQUARE FOOTED BOWL - 18cm (6)

NG6177-27
SQUARE FOOTED BOWL - 27cm (6)



SLANT TOP BOWL

NG7164-18
SLANT TOP BOWL - 18cm (6)

NG7164-20
SLANT TOP BOWL - 20cm (3)

NG7164-25
SLANT TOP BOWL - 25cm (6)



BOWL WITH 2 ANGLES

NGFAW6642-20
BOWL WITH 2 ANGLES - 20cm (6)
NGFAW6642-25
BOWL WITH 2 ANGLES - 25cm (12)



QUADRILATERAL PLATE

NG6226B-36
QUADRILATERAL PLATE - 36cm (2)



RECTANGULAR PLATE

NG5466-37
RECTANGULAR PLATE - 37 x 20cm (3)

NG5466-45
RECTANGULAR PLATE - 45 x 28cm (2)



OVAL DEEP DISH

NGFAW6763-43
OVAL DEEP DISH - 43cm (6)



RECTANGULAR PLATE WITH HANDLE

NG6184-29
RECT. PLATE WITH HANDLE 29 x 13cm (12)
NG6184-38
RECT. PLATE WITH HANDLE 38 x 17cm (3)



OLIVE PLATE

NG4726-35
OLIVE PLATE - 35cm (12)



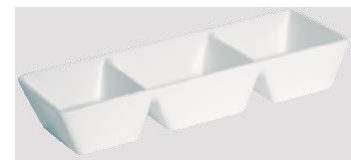
RECTANGULAR PLATE

NG7052-25
RECTANGULAR PLATE - 25 x 18cm (12)
NG7052-30
RECTANGULAR PLATE - 30 x 22cm (12)



STRIPED PLATE

NG5459-48
STRIPED PLATE - 48cm (3)



BUFFETWARE - Serving stands



The Buffetware range offers flexibility, efficiency and elegant display. Only high grade 18/10 stainless steel stands are used together with fully vitrified ceramicware.



LARGE ROUND STANDPS-FR04C

292 x 180mm (1)
FITS WITH:
NG6105-36
LARGE BOWL WITH GRAIN - 36.5cm (4)
NGFAW6862-41
LARGE SALAD BOWL - 41cm (2)



SMALL SQUARE STANDPS-FS02B

140 x 120mm (1)
FITS WITH:
NG4519-18
SQUARE TRUMPET BOWL - 18cm (6)
NG6177-18
SQUARE FOOTED BOWL - 18cm (6)



MEDIUM ROUND STAND PS-FR03B

252 x 180mm (1)
FITS WITH:
NG6249-30
FLARED LARGE BOWL - 30cm (8)
NGFAW6737-33
SHARP ANGLE BOWL - 33cm (6)
LAAK6120029
ROUND BOWL - 29cm (6)



LARGE SQUARE STANDPS-FS01B

210 x 150mm (1)
FITS WITH:
NG4519-23
SQUARE TRUMPET BOWL - 23cm (8)
NG6177-27
SQUARE FOOTED BOWL - 27cm (6)
LAHW1106125
ZEN SQUARE PLATE - 25cm (12)



TRIPLE SQUARE PLATE STANDPS-FS03B[L]

3 x 172mm/120/180/240 (1)
FITS WITH:
NG4519-23
SQUARE TRUMPET BOWL - 23cm (8)
NG6177-27
SQUARE FOOTED BOWL - 27cm (6)
LAHW1106125
ZEN SQUARE PLATE - 25cm (12)



TRIPLE ROUND PLATE STANDPS-FR05B[L]

3 x 172mm/120/180/240 (1)
FITS WITH:
NG6249-30
ROUND STREAK BOWL - 30cm (8)
LAAK6120029
ROUND BOWL - 29cm (6)



SMALL ROUND STANDPS-FR01B

172 x 130mm (1)
FITS WITH:
NG4512-20
CONICAL BOWL - 20cm (6)
NGFAW6830-24
WAVE SHAPE BOWL - 24cm (12)
LAAK6120024
ROUND BOWL - 24cm (12)
LACW1604019
NOODLE / SALAD BOWL - 19cm (12)



2 TIER LARGE RECT. BOWL STAND - BENT PS-F003B

56cm x 38cm (1)
FITS WITH:
LAHW1108136
RECTANGULAR PLATE 36 x 23.5cm (6)

DIVIDED
DISH
NG5510
A-23
DIVIDED DISH - 23cm
(12)

3 DIVIDED LONG
STRIP PLATE
NG7888-37
3-DIV. LONG STRIP PLATE -
37cm (6)

RECTANGULAR
THREE DIVIDED
DISH
NG5510-17
RECT. 3-DIVIDED DISH -
17cm (6)

RECTANGULAR TWO
DIVIDED DISH
NG5511-14
RECT. 2-DIVIDED DISH - 14cm (12)



BUFFET WARE - Serving stands Serving



3-TIER ROUND BOWL STAND - BENT FOOT PS-F001B
140 x 120mm (1)
FITS WITH:
LAAK6120019
ROUND BOWL - 19cm (24)
LAAK6120024
ROUND BOWL - 24cm (6)
LAAK6120029
ROUND BOWL - 29cm (6)



3-TIER SQUARE BOWL STAND BENT FOOT PS-F002B
140 x 120mm (1)
FITS WITH:
NG4519-12
BOWL - 12cm (12)
NG4519-18
BOWL - 18cm (6)
NG4519-23
BOWL - 23cm (8)



RECTANGULAR 3-STEP LARGE STAND PS-FS07
40 x 35 x 22.5cm (1)
FITS WITH:
NG5466-37
RECTANGULAR PLATTER 37 x 20cm (3)



ROUND BOWL STAND COMBINATION PS-FR06
29 x 19cm (1)
FITS WITH:
NG4512-10
CONICAL BOWL - 10cm (12)
NGFAW6862-41
SALAD BOWL - 41cm (2)
NG6105-36
LARGE BOWL WITH GRAIN 36cm (4)



BUFFETWARE -



PIATTO OVALE MPS110
3700
OVAL PLATTER - 70cm (2)



PIATTO OVALE 3 COMPARTMENT MPS0104500
TRIS OVAL PLATE - 50cm (1)



VASSOIO BUFFET WHITE MPS1611450
BUFFET TRAY WHITE - 45 x 40cm (1)



VASSOIO BUFFET BLACK MPS1611455
BUFFET TRAY BLACK - 45 x 40cm (1)



VASSOIO BUFFET WHITE MPS1612550
BUFFET TRAY WHITE - 55 x 20cm (1)



VASSOIO BUFFET BLACK MPS1612555
BUFFET TRAY BLACK - 55 x 20cm (1)



RECTANGULAR BAKER MPS9810270
RECTANGULAR BAKER - 27 x 20cm (1)
MPS9810400
RECTANGULAR BAKER - 40 x 26cm (1)



GASTRONORM 1/1 MPS9610530
GASTRONORM 1/1 - 53 x 32cm (1)



GASTRONORM 1/2 MPS9610320
GASTRONORM 1/2 - 32 x 26cm (1)



GASTRONORM 1/3 MPS9610170
GASTRONORM 1/3 - 32 x 17cm (1)



PIATTO OVALE MPS900
1400
OVAL PLATE - 31.5 x 40cm (1)
MPS9001460
OVAL PLATE - 46 x 35.5cm (1)



PIATTO OVALE PESCE MPS9003650
OVAL PLATE - 65 x 25cm (2)



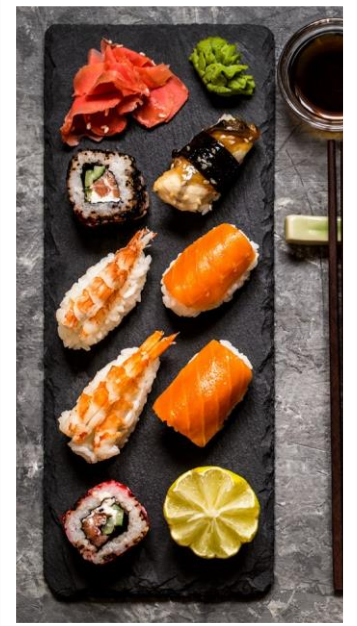
MPS1911169
BLACK SLATE RECT. TRAY - 53 x 16cm (1)



MPS1911179
BLACK SLATE RECT. TRAY - 17 x 32cm (4)



MPS1911159
BLACK SLATE SQUARE TRAY 25 x 25cm (4)



BUFFET WARE - Serving RANGE



ROUND WHITE BUFFET BOWL - 43cm (1)

MPS0102360HPDG
DEEP BUFFET OVAL BOWL GREEN - 36cm (1)



MPS0102360HPLG
DEEP BUFFET OVAL BOWL GREY - 36cm (1)



MPS0102360HPO
DEEP BUFFET OVAL BOWL OCHRE - 36cm (1)



MPS0102360HPR
DEEP BUFFET OVAL BOWL RED - 36cm (1)



MPS6932260
ROUND WHITE BUFFET BOWL - 26cm (1)
MPS6932350
ROUND WHITE BUFFET BOWL - 34cm (1)



MPS6932260



MPS1612490HPDG
BUFFET TRAY GREEN - 49 x 20cm (1)



MPS1612490HPLG
BUFFET TRAY GREY - 49 x 20cm (1)



MPS1612490HPO
BUFFET TRAY OCHRE - 49 x 20cm (1)

MPS1612490HPR
BUFFET TRAY RED - 49 x 20cm (1)

ROUND BLACK BUFFET BOWL - 26cm(1)
MPS6932356
ROUND BLACK BUFFET BOWL - 34cm (1)
MPS6932446
ROUND BLACK BUFFET BOWL - 43cm (1)

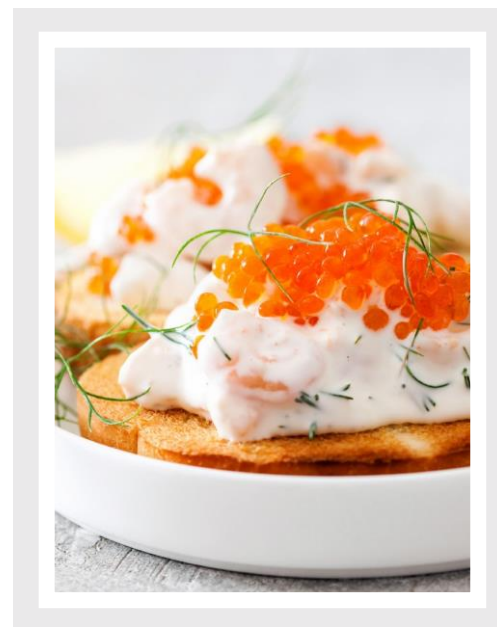


LARGE BUFFET BOWL GREEN - 37cm (1)

MPS6935370HPLG
LARGE BUFFET BOWL GREY - 37cm (1)

MPS6935370HPO
LARGE BUFFET BOWL OCHRE - 37cm (1)

MPS6935370HPR
LARGE BUFFET BOWL RED - 37cm (1)



ZAKOUSKI

"Ability to serve hot or cold appetizers ideal for banqueting"

Zakouski ranges adds elegance. Serving delectable small dishes like canapés, hors d'oeuvre, or muse bouche. It is perfectly balanced.

ZAKOUSKI
PYRAMID LARGE
PNB51133899
ZAKOUSKI PYRAMID LARGE (1)

ZAKOUSKI HOLDER
- 60 SPOON
PNB51013860
ZAKOUSKI HOLDER (1)

PORTA ZAKOUSKI - 12
SPOON PNB51133812
PORTA ZAKOUSKI (1)

EVOLUZION
E SPOON
PNB299300A
T
EVOLZIONE SPOON (1)




GLASS SERVING AND BUFFETWARE RANGE




"Designed to inspire"

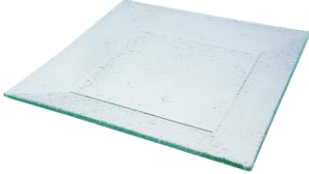
A sophisticated, modern design. Make an impact instantly, with our stunning new collection of glass serving and buffetware. Ideal for serving small bites, starters and delectable dinner options. Dishwasher safe.




SIGNATURE PLATE
BDK-506620
BAND PLATE - 32cm (3)




STARTER / DESSERT PLATE
BDK-5440520
GLASS SHOW PLATE - 32cm (3)




MAX SQUARE PLATE
BDK-530220
MAX PLATE - 28 x 28cm (3)



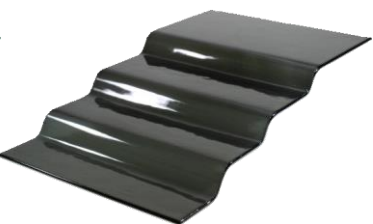
MAX SQUARE PLATE
BDK-530120
MAX PLATE - 20 x 20cm (3)




LONG TRAY
BDK-5190120
LONG TRAY - 31 x 13cm (3)




4-STEP STAND - CLEAR GLASS
BDK-540018
4-STEP STAND - CLEAR GLASS
66 x 40 x 13cm



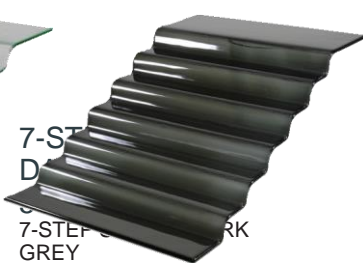
4-STEP STAND - DARK GREY
BDK-540418
4-STEP STAND - DARK GREY
66 x 40 x 13cm




BRIDGE SMALL
CLEAR BDK-5600063
BRIDGE SMALL CLEAR FITS WITH 4-STEP STAND



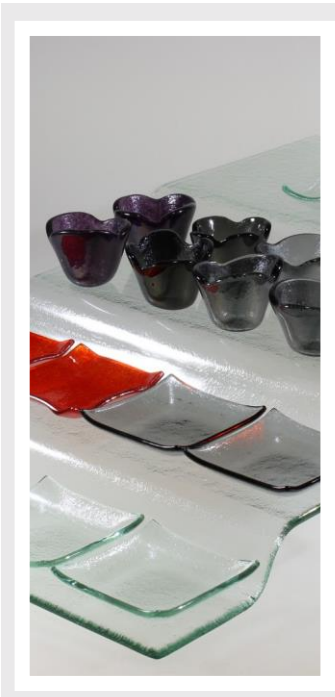
7-STEP STAND - CLEAR GLASS
BDK-540019
7-STEP STAND - CLEAR GLASS
63 x 40 x 20cm



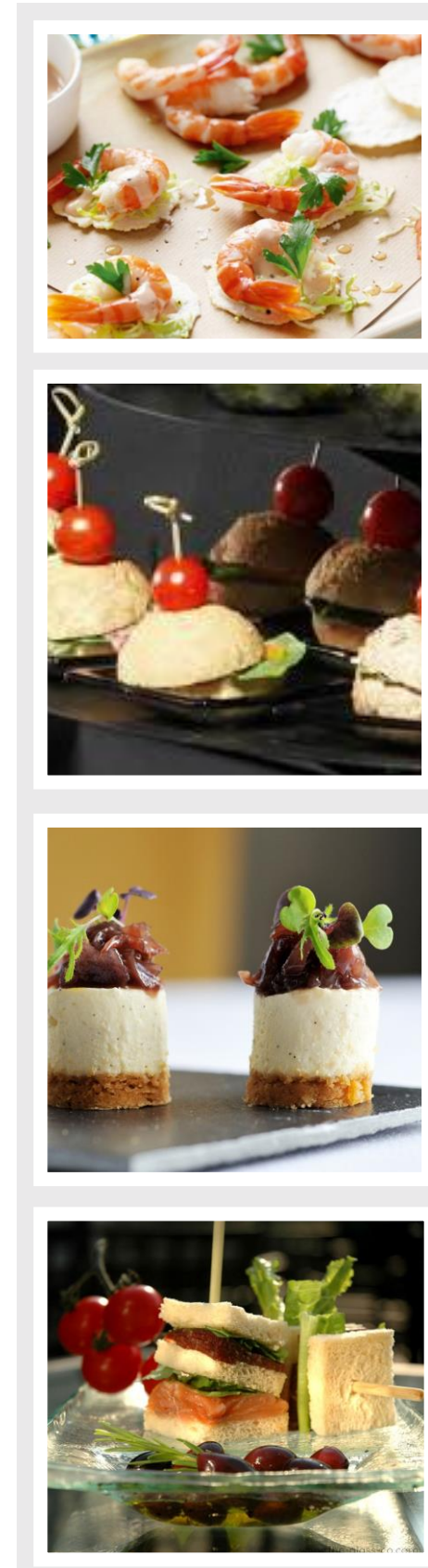
7-STEP STAND - DARK GREY
BDK-540019
7-STEP STAND - DARK GREY
63 x 40 x 20cm



BRIDGE LARGE
CLEAR BDK-5600062
BRIDGE LARGE - CLEAR FITS WITH 7-STEP STAND



GLASS ACCESSORIES FOR STEP STANDS





CANAPÉ TRAY RECTANGULAR - RED
BDK-5010101
CANAPÉ TRAY RECTANGULAR RED - 8 x 6cm (6)



CANAPÉ TRAY RECTANGULAR - CLEAR
BDK-5010120
CANAPÉ TRAY RECTANGULAR CLEAR - 8 x 6cm (6)



CANAPÉ TRAY SQUARE - RED
BDK-5011201
CANAPÉ TRAY SQUARE RED - 7 x 7cm (6)



CANAPÉ TRAY SQUARE - CLEAR
BDK-5011220
CANAPÉ TRAY SQUARE CLEAR - 7 x 7cm (6)



SALAD BOWL RED
BDK-5335201
SALAD BOWL RED 9 x 9cm / 3.5cm DEEP (6)



SALAD BOWL CLEAR
BDK-5335220
SALAD BOWL CLEAR 9 x 9cm / 3.5cm DEEP (6)



SOYA BOWL RED
BDK-24600101
SOYA BOWL RED



SOYA BOWL CLEAR
BDK-24600120
SOYA BOWL CLEAR 6cm DIA / 4.5cm DEEP (6)

Tablewar



CANAPÉ TRAY
RECTANGULAR -
GREYBDK-5010122
CANAPÉ TRAY
RECTANGULAR GREY -
8 x 6cm (6)

CANAPÉ TRAY
SQUARE - DARK
GREYBDK-5011222
CANAPÉ TRAY SQUARE
DARK GREY - 7 x 7cm (6)



SALAD BOWL DARK
GREYBDK-5335222
SALAD BOWL DARK GREY
9 x 9cm / 3.5cm DEEP (6)



SOYA BOWL DARK
GREYBDK-24600122
SOYA BOWL DARK GREY 6cm
DIA / 4.5cm DEEP (6)



CUTLERY AND SERVING UTENSILS 18/10



SIRIO

"Choose from many designs"

We offer a range of the finest cutlery shapes, from simple to ornate, traditional to contemporary, along with speciality items such as serving gear and steak knives in either 18/10 or 18/0 stainless steel.

18/10 stainless steel contains 18% chrome and 10% nickel whilst 18/0 contains 18% chrome with no nickel. Therefore 18/10 provides greater protection against corrosion, scratching and assists with longer lasting brilliance and shine.



- PN22600001 SIRIO - TABLE SPOON (12)
- PN22600002 SIRIO - TABLE FORK (12)
- PN22600003 SIRIO - TABLE KNIFE (12)
- PN22600004 SIRIO - DESSERT SPOON (12)
- PN22600005 SIRIO - DESSERT FORK (12)
- PN22600006 SIRIO - DESSERT KNIFE (12)
- PN22600007 SIRIO - TEA / COFFEE SPOON (12)
- PN22600008 SIRIO - MOKA SPOON (12)
- PN22600010 SIRIO - SOUP LADLE (1)
- PN22600011 SIRIO - SERVING SPOON (1)
- PN22600012 SIRIO - SERVING FORK (1)
- PN22600015 SIRIO - SALAD FORK (1)
- PN22600017 SIRIO - PASTRY FORK (1)
- PN22600020 SIRIO - CAKE LIFTER (1)
- PN22600028 SIRIO - FISH FORK (1)
- PN22600029 SIRIO - FISH KNIFE (12)
- PN22600039 SIRIO - SOUP SPOON (12)



CONCEPT 18/10



- PN04500001 CONCEPT - TABLE SPOON (12)
- PN04500002 CONCEPT - TABLE FORK (12)
- PN04500003 CONCEPT - TABLE KNIFE (12)
- PN04500004 CONCEPT - DESSERT SPOON (12)
- PN04500005 CONCEPT - DESSERT FORK (12)
- PN04500006 CONCEPT - DESSERT KNIFE (12)
- PN04500007 CONCEPT - TEA / COFFEE SPOON (12)
- PN04500008 CONCEPT - MOKA SPOON (12)
- PN04500010 CONCEPT - SOUP LADLE (1)
- PN04500011 CONCEPT - SERVING SPOON (1)
- PN04500012 CONCEPT - SERVING FORK (1)
- PN04500028 CONCEPT - FISH FORK (12)
- PN04500029 CONCEPT - FISH KNIFE (12)

CLEANING AND MAINTENANCE

CLEANING Wash cutlery in hot soapy water as soon as possible after use. Rinse immediately with hot water and wipe cutlery with a dry, clean cloth immediately. Never leave dirty cutlery to soak and never leave cutlery damp, especially 18/0 stainless steel grade.

DETERGENTS Use only pH neutral or slightly alkaline detergents. Don't use products containing hypochlorides (bleach) or silver dip. Always follow the manufacturer's instructions and do not use more than the recommended quantities.

DISHWASHERS Do not mix stainless steel or silver plate in the same load. Ensure that the manufacturer's instructions are followed and do not allow cutlery to stand in the dishwasher after the cycle is completed. Cutlery must be dried with a clean cloth.

POLISHING Stainless steel cutlery will perform better if it is polished from time to time with a recommended stainless steel polish.

LIBERTY 18/10



- PN16600001 LIBERTY - TABLE SPOON (12)
- PN16600002 LIBERTY - TABLE FORK (12)
- PN16600003 LIBERTY - TABLE KNIFE (12)
- PN16600004 LIBERTY - DESSERT SPOON (12)
- PN16600005 LIBERTY - DESSERT FORK (12)
- PN16600006 LIBERTY - DESSERT KNIFE (12)
- PN16600007 LIBERTY - TEA / COFFEE SPOON (12)
- PN16600008 LIBERTY - ESPRESSO SPOON (12)
- PN16600010 LIBERTY - SOUP LADLE (1)
- PN16600011 LIBERTY - SERVING SPOON (1)
- PN16600012 LIBERTY - SERVING FORK (1)
- PN16600013 LIBERTY - SAUCE LADLE (1)
- PN16600017 LIBERTY - CAKE FORK (12)
- PN16600020 LIBERTY - CAKE LIFTER (1)
- PN16600028 LIBERTY - FISH FORK (12)
- PN16600029 LIBERTY - FISH KNIFE (12)

PALACE 18/10



- PN16900001 PALACE - TABLE SPOON (12)
- PN16900002 PALACE - TABLE FORK (12)
- PN16900003 PALACE - TABLE KNIFE (12)
- PN16900004 PALACE - DESSERT SPOON (12)
- PN16900005 PALACE - DESSERT FORK (12)
- PN16900006 PALACE - DESSERT KNIFE (12)
- PN16900007 PALACE - TEA / COFFEE SPOON (12)
- PN16900008 PALACE - MOKA SPOON (12)
- PN16900010 PALACE - LADLE (1)
- PN16900011 PALACE - SERVING SPOON (1)
- PN16900012 PALACE - SERVING FORK (1)
- PN16900014 PALACE - SALAD SERVING SPOON (1)
- PN16900015 PALACE - SALAD SERVING FORK (1)
- PN16900017 PALACE - PASTRY FORK (12)
- PN16900020 PALACE - CAKE SERVER (1)
- PN16900028 PALACE - FISH FORK (12)
- PN16900029 PALACE - FISH KNIFE (12)
- PN16900039 PALACE - SOUP SPOON (12)
- PN16900067 PALACE - STEAK KNIFE (12)
- PN16900036 PALACE - LONG DRINK SPOON (12)
- PN16900027 PALACE - OYSTER FORK (12)
- PN16900025 PALACE - BUTTER KNIFE (12)

NEW

PINTINOX

PINTINOX

ROMA 18/10



- PN22000002 ROMA - TABLE FORK (12)
- PN22000003 ROMA - TABLE KNIFE (12)
- PN22000004 ROMA - DESSERT SPOON (12)
- PN22000005 ROMA - DESSERT FORK (12)
- PN22000006 ROMA - DESSERT KNIFE (12)
- PN22000007 ROMA - TEASPOON (12)
- PN22000008 ROMA - MOKA SPOON (12)
- PN08300039 ROMA - SOUP SPOON (12)
- PN22000017 ROMA - CAKE FORK (12)
- PN08300067 ROMA - STEAK KNIFE (12)
- PN22000028 ROMA - FISH FORK (12)
- PN22000029 ROMA - FISH KNIFE (12)
- PN08300039 ROMA - SOUP SPOON (12)
- PN08300067 ROMA - STEAK KNIFE (12)

RITZ 18/10



- PN22800001 RITZ - TABLE SPOON (12)
- PN22800002 RITZ - TABLE FORK (12)
- PN22800003 RITZ - TABLE KNIFE (12)
- PN22800004 RITZ - DESSERT SPOON (12)
- PN22800005 RITZ - DESSERT FORK (12)
- PN22800006 RITZ - DESSERT KNIFE (12)
- PN22800007 RITZ - TEA / COFFEE SPOON (12)
- PN22800008 RITZ - MOKA SPOON (12)
- PN22800011 RITZ - SERVING SPOON (1)
- PN22800012 RITZ - SERVING FORK (1)
- PN22800017 RITZ - PASTRY FORK (12)
- PN22800020 RITZ - CAKE SERVER (1)
- PN22800028 RITZ - FISH FORK (12)
- PN22800029 RITZ - FISH KNIFE (12)
- PN22800039 RITZ - SOUP SPOON (12)
- PN22800067 RITZ - STEAK KNIFE (12)

PINTINOX 18/10



- PN07500067 CATERI - STEAK KNIFE (12)
- PN074000AA ESCLUSIVI - CHEESE KNIFE (1)
- PN074000AF ESCLUSIVI - LOBSTER PICK (1)
- PN074000AG ESCLUSIVI - SEAFOOD CRACKER (1)

LOTUS 18/10



- SHC-11LOTU011
LOTUS - TABLE SPOON (12)
- SHC-11LOTU012
LOTUS - DESSERT SPOON (12)
- SHC-11LOTU013
LOTUS - ENGLISH SOUP SPOON (12)
- SHC-11LOTU021
LOTUS - TABLE FORK (12)
- SHC-11LOTU022
LOTUS - DESSERT FORK (12)
- SHC-11LOTU024
LOTUS - FISH FORK (12)
- SHC-11LOTU110
LOTUS - STEAK KNIFE (STANDING) (12)
- SHC-11LOTU111
LOTUS - TABLE KNIFE (REGULAR) (12)
- SHC-11LOTU112
LOTUS - TABLE KNIFE (STANDING) (12)
- SHC-11LOTU113
LOTUS - DESSERT KNIFE (REG.) (12)
- SHC-11LOTU114
LOTUS - DESSERT KNIFE (STAND.) (12)
- SHC-11LOTU115
LOTUS - BUTTER KNIFE (REG.) (12)

WINDSOR



- SHC-11WIND011
WINDSOR - TABLE SPOON (12)
- SHC-11WIND012
WINDSOR - DESSERT SPOON (12)
- SHC-11WIND021
WINDSOR - TABLE FORK (12)
- SHC-11WIND022
WINDSOR - DESSERT FORK (12)
- SHC-11WIND024
WINDSOR - FISH FORK (12)
- SHC-11WIND025
WINDSOR - ENGLISH SOUP SPOON (12)
- SHC-11WIND111
WINDSOR - TABLE KNIFE MONO. SPOON (12)
- SHC-11WIND113
WINDSOR - DESSERT KNIFE MONO. (12)
- SHC-11WIND114
WINDSOR - DESSERT KNIFE (HOLLOW) FORK (12)
- SHC-11WIND115
WINDSOR - STEAK KNIFE MONO. (12)
- SHC-11WIND201
WINDSOR - SOUP LADLE (1)
- SHC-11WIND202
WINDSOR - SAUCE LADLE (1)
- SHC-11WIND205
WINDSOR - VEG/SERVING SPOON (1)
- SHC-11WIND206
WINDSOR - SERVING FORK (1)
- SHC-11WIND302
WINDSOR - TEASPOON (12)
- SHC-11WIND303
WINDSOR - LONGDRINK SPOON (12)
- SHC-11WIND307
WINDSOR - DEMITASSE SPOON (12)
- SHC-11WIND402
WINDSOR - COCKTAIL SPOON (12)
- SHC-11WIND404
WINDSOR - COCKTAIL FORK (12)
- SHC-11WIND512
WINDSOR - SALAD SPOON (12)



DONAU 18/10



- SHC-11DONA011
DONAU TABLE SPOON (12)
- SHC-11DONA012
DONAU DESSERT SPOON (12)
- SHC-11DONA021
DONAU TABLE FORK (12)
- SHC-11DONA022
DONAU DESSERT FORK (12)
- SHC-11DONA024
DONAU FISH FORK (12)
- SHC-11DONA026
DONAU ENGLISH SOUP SPOON (12)
- SHC-11DONA110
DONAU STEAK KNIFE MONOBLOC (12)
- SHC-11DONA112
DONAU TABLE KNIFE MONOBLOC (12)
- SHC-11DONA114
DONAU DESSERT KNIFE MONOBLOC (12)
- SHC-11DONA116
DONAU SIDE PLATE KNIFE MONO. (12)
- SHC-11DONA124
DONAU FISH KNIFE (12)
- SHC-11DONA201
DONAU SOUP LADLE (1)

- SHC-11DONA202
DONAU SAUCE LADLE (1)
- SHC-11DONA205
DONAU VEG./SERVING SPOON (1)
- SHC-11DONA206
DONAU SERVING FORK (1)
- SHC-11DONA302
DONAU TEASPOON (12)
- SHC-11DONA303
DONAU LONGDRINK SPOON (12)
- SHC-11DONA307
DONAU DEMITASSE SPOON (12)
- SHC-11DONA402
DONAU COCKTAIL SPOON (12)
- SHC-11DONA404
DONAU COCKTAIL FORK (1)
- SHC-11DONA512
DONAU - SALAD SPOON (1)
- SHC-11DONA513
DONAU - SALAD FORK (1)
- SHC-11DONA516
DONAU - CAKE SERVER (1)



SERVING UTENSILS 18/10



SH-110ASE51 2 SALAD SPOON (1)
 SH-110ASE5 13 SALAD FORK (1)
 SH-110ASE5 14 SUGAR TONG 10.5cm (1)
 SH-110ASE5 16 CAKE LIFTER (1)
 SH-110ASE50 6 CHEESE KNIFE (1)
 SH-110ASE507 ICE TONG 17cm (1)
 SH-110ASE50 9 UNIVERSAL TONG 22.5cm (1)
 SH-110ASE501 BREAD TONG 17.5cm (1)



SH-110ASE50 2
 SH-110ASE5 03
 SH-110ASE5 05
 SH-110ASE2 01
 SH-110ASE20 2
 SH-110ASE20 5
 SH-110ASE20 6

CHAFING DISH SPOON 38cm (1)
 CHAFING SLOTTED SALAD SERVING SPOON 38cm (1)
 TONG 31cm (1)
 SOUP LADLE 29cm (1)
 SAUCE LADLE 18cm (1)
 SERVING SPOON 22cm (1)
 SERVING FORK 23cm (1)



ADDITIONAL

18/10



SORRENTO



JS-S100 SORRENTO TABLE KNIFE - 18/10 S/STEEL
 JS-S101 SORRENTO TABLE FORK - 18/10 S/STEEL
 JS-S103 SORRENTO DESSERT KNIFE - 18/10 S/STEEL
 JS-S104 SORRENTO DESSERT FORK - 18/10 S/STEEL
 JS-S105 SORRENTO DESSERT SPOON - 18/10 S/STEEL
 JS-S106 SORRENTO FISH FORK - 18/10 S/STEEL
 JS-S107 SORRENTO FISH KNIFE - 18/10 S/STEEL
 JS-S108 SORRENTO TEASPOON - 18/10 S/STEEL
 JS-S110 SORRENTO ICE CREAM SPOON - 18/10 S/STEEL
 JS-S112 SORRENTO COFFEE SPOON - 18/10 S/STEEL
 JS-S113 SORRENTO CAKE FORK - 18/10 S/STEEL
 JS-S115 SORRENTO SOUP SPOON - 18/10 S/STEEL
 JS-S199 SORRENTO STEAK KNIFE - 18/10 S/STEEL

ENGLISH
18/0

JS-E200 ENGLISH - TABLE KNIFE (12)
 JS-E201 ENGLISH - TABLE FORK (12)
 JS-E202 ENGLISH - TABLE SPOON (12)
 JS-E203 ENGLISH - DESSERT KNIFE (12)
 JS-E204 ENGLISH - DESSERT FORK (12)
 JS-E205 ENGLISH - DESSERT SPOON (12)
 JS-E206 ENGLISH - FISH FORK (12)
 JS-E207 ENGLISH - FISH KNIFE (12)



JS-ET100 TRADITIONAL - TABLE
KNIFE (12) JS-ET101 TRADITIONAL
- TABLE FORK (12) JS-ET102
TRADITIONAL - TABLE SPOON (12)
JS-ET103 TRADITIONAL - DESSERT
KNIFE (12) JS-ET104 TRADITIONAL -
DESSERT FORK (12) JS-ET105
TRADITIONAL - DESSERT SPOON (12)
JS-ET106 TRADITIONAL - FISH FORK
(12)
JS-ET107 TRADITIONAL - FISH KNIFE (12)
JS-ET108 TRADITIONAL - TEASPOON (12)
JS-ET110 TRADITIONAL - ICE CREAM SPOON (12)
JS-ET112 TRADITIONAL - COFFEE SPOON (12)
JS-ET113 TRADITIONAL - CAKE FORK (12)
JS-ET199 TRADITIONAL - STEAK KNIFE POINTED (12)
JS-ET115 TRADITIONAL - SOUP SPOON (12)

JS-E208 ENGLISH - TEASPOON (12)
JS-E210 ENGLISH - ICE CREAM SPOON (12)
JS-E213 ENGLISH - COFFEE SPOON (12)
JS-E214 ENGLISH - CAKE FORK (12)
JS-E216 ENGLISH - SOUP SPOON (12)
JS-E217 ENGLISH - STEAK KNIFE POINTED (12)

CAPRI 18/0



- JS-C401 CAPRI - TABLE KNIFE (12)
- JS-C402 CAPRI - TABLE FORK (12)
- JS-C403 CAPRI - TABLE SPOON (12)
- JS-C404 CAPRI - TEASPOON (12)
- JS-C405 CAPRI - DESSERT KNIFE (12)
- JS-C406 CAPRI - DESSERT FORK (12)
- JS-C408 CAPRI - COFFEE SPOON (12)
- JS-C409 CAPRI - CAKE FORK (12)
- JS-C410 CAPRI - SOUP SPOON (12)
- JS-C411 CAPRI - DESSERT SPOON (12)
- JS-C412 CAPRI - FISH KNIFE (12)
- JS-C413 CAPRI - FISH FORK (12)
- JS-C414 CAPRI - STEAK KNIFE POINTED (12)
- JS-C415 CAPRI - ICE CREAM SPOON (12)



ELOFF 18/0



- JS-K001 ELOFF - TABLE KNIFE (12)
- JS-K002 ELOFF - TABLE FORK (12)
- JS-K003 ELOFF - TABLE SPOON (12)
- JS-K004 ELOFF - TEASPOON (12)
- JS-K005 ELOFF - CAKE FORK (12)
- JS-K006 ELOFF - SOUP SPOON (12)
- JS-K008 ELOFF - COFFEE SPOON (12)
- JS-K010 ELOFF - SODA SPOON (12)
- JS-K011 ELOFF - DESSERT KNIFE (12)
- JS-K012 ELOFF - DESSERT FORK (12)
- JS-K013 ELOFF - DESSERT SPOON (12)
- JS-K014 ELOFF - STEAK KNIFE POINTED (12)

TRADITIONAL 18/0 UTENSILS 18/0



- JS-T100 TRADITIONAL - TABLE KNIFE (12)
- JS-T101 TRADITIONAL - TABLE FORK (12)
- JS-T102 TRADITIONAL - TABLE SPOON (12)
- JS-T103 TRADITIONAL - DESSERT KNIFE (12)
- JS-T104 TRADITIONAL - DESSERT FORK (12)
- JS-T105 TRADITIONAL - DESSERT SPOON (12)
- JS-T106 TRADITIONAL - FISH FORK (12)
- JS-T107 TRADITIONAL - FISH KNIFE (12)
- JS-T108 TRADITIONAL - TEA SPOON (12)
- JS-T110 TRADITIONAL - ICE CREAM SPOON (12)
- JS-T112 TRADITIONAL - COFFEE SPOON (12)
- JS-T113 TRADITIONAL - CAKE FORK (12)
- JS-T115 TRADITIONAL - SOUP SPOON (12)
- JS-T199 TRADITIONAL - STEAK KNIFE POINTED (12)



NEW

SERVING



JS-T109
TRADITIONAL
SERVING
SPOON18/0
S/STEEL (1)

JS-T114
TRADITIONAL
SERVING
FORK 18/0
S/STEEL (1)

GEC-
K2032
ELEGANT
STEAKKNIFE
(12)

BORMIOLI ROCCO GLASSWARE



"Elegant and practical glassware for every day use"

Bormioli Rocco uses the finest natural resources to create superior glass for homes and businesses around the world. The range has been specifically designed for use in the catering industry in accordance with the most advanced manufacturing techniques.

- Our Crystal Range is made from superior lead-free crystal glass and encompasses strength, clarity, shine and innovation.
- The Standard Range is comprehensive and its versatile shapes are designed with emphasis on functionality and practicality.
- The Toughened Range is unsurpassed in strength and functionality. The manufacturing process employed renders it safer than ordinary glass and, in addition, tempered glass is also 2.5 times more resilient to thermal shock than ordinary glass.



A - LASER CUTTING

For thin rims that enhance the perception of wine qualities and elevate the tasting experience.



B - REDUCED THICKNESS

Excellent distribution of glass around the rim and along the sides.



C - STAR GLASS

Bormioli Rocco's innovative and exclusive chemical composition that produces an ultra-clear, highly transparent glass.



D - PULLED STEM

A particular process whereby the stem is pulled from the same gob of molten glass as the bowl ensures elegant shapes, ultra-high strength and flexibility.



E - XLT

The exclusive reinforcing treatment that strengthens the stem and protects it over time.

STACKABILITY

Space saver shapes designed to economise on storage and transport.



TEMPERED GLASS

High resistance to thermal shock, impact and machine washing cycles. The exclusive reinforcing treatment that strengthens the stem and protects it over time.



SOMMELIER ITALIAN ASSOCIATION

In partnership with Italian Association of Sommeliers.



DNA COLOR PROJECT - FULL MASS COLOR TECHNOLOGY

The colours are 100% dishwasher safe in industrial dishwashers and Eco-friendly. The material is chip-proof and retains all the typical characteristics of glass (brilliance, transparency, recyclability and hygiene) for the entire life cycle of the product.



A-B



E



BR3.65740
INALTO - UNO FLUTE
28cl (24)
H243mm
W74mm



BR3.65730
INALTO - UNO SMALL
38cl (12)
H207mm
W89mm



BR3.65720
INALTO - UNO MEDIUM
47cl (24)
H220mm
W95mm



BR3.65710
INALTO - UNO LARGE
56cl (12)
H233mm
W100mm



BR3.65700
INALTO - UNO EXTRALARGE
64cl (12)
H243mm W104mm



BR3.65742
INALTO - TRESENSI LARGE
55cl (24)
H235mm
W91mm



BR3.65743
INALTO - TRESENSI MEDIUM
43cl (24)
H220mm
W85mm



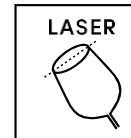
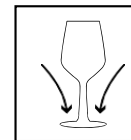
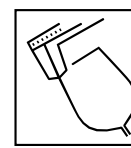
BR3.65757
INALTO LONG DRINK
42cl (24)
H126mm
W81.5mm



BR3.65750
INALTO - UNO DQE
45cl (24)
H103mm
W92mm



BR3.65747
INALTO - TRESENSI SHERRY
15cl (12)



ASSOCIAZIONE ITALIANA SOMMELIER



CLEANING AND MAINTENANCE

CLEANING

Glassware should be cleaned immediately after use to avoid stubborn residues. Wash glassware in hot water and rinse with cold water. Crystal glass should be washed in lukewarm water. Scrub glassware thoroughly with a brush ensuring that all surfaces are covered. Do not use any harsh cleaning utensils such as a steel wool pad to wash glassware as this will cause scratches.

DETERGENTS

For stubborn stains, use a mild detergent only. Always follow the manufacturer's instructions and do not use more than the recommended quantities. After using a detergent, ensure that glassware is rinsed thoroughly to avoid any detergent residues being left on the glass.

DISHWASHERS

Glassware can be washed in the dishwasher. However, take care not to wash glasses with very delicate long stems in the dishwasher as the possibility exists that these may break.

ROTATION

Avoid using scratched, cracked or chipped glasses.

STACKING

Avoid stacking glassware unless it is specifically identified as stackable. For best results store glasses in appropriate crates.

THERMAL SHOCK

Do not expose glassware to an open element or electric plate and do not place in the oven. Normal glass can withstand temperature changes of 42°C, and tempered glass can withstand temperature changes of 130°C.

MICROWAVES

Never allow glassware to be placed inside microwave oven.

INALTO RANGE

ELECTRA RANGE



BR1.92343
ELECTRA - FLUTE
23cl (24)
H235mm W62mm

BR1.92351
ELECTRA - MEDIUM
44cl (24)
H216mm W87mm

BR1.92352
ELECTRA LARGE
55cl (24)
H230mm W95mm

BR1.92342
ELECTRA - XL
65cl (24)
H240mm W102mm



AURUM RANGE

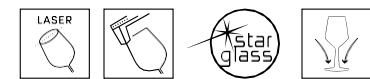


BR1.80811
AURUM - FLUTE
23cl (12)

BR1.80821
AURUM - WHITE WINE
35cl (12)

BR1.80831
AURUM BURGUNDER
43cl (12)

BR1.80841
AURUM ROSSO
52cl (12)



BR1.92344
ELECTRA - DOF
38cl (24)
H100mm W84mm

BR1.92345
ELECTRA - LONG DRINK
39cl (24)
H129mm W76mm



BR1.70061
PREMIUM CHAMPAGNE 26cl (12)
H245mm W78mm

BR1.70190
PREMIUM SAUVIGNON 33cl (12)
H219mm W78mm

BR1.70031
PREMIUM - CHIANTI CLASSIC 38.5cl (12)
H226mm W81mm



BR1.70181
PREMIUM - BARBERAD'ASTI 47cl (12)
H233mm W86mm

BR1.70041
PREMIUM CHARDONNAY 60cl (12)
H238mm W86mm

BR1.70011
PREMIUM - NEBBIOLO 67cl (12)
H238mm W108mm



BR1.91490
PREMIUM - XLBAROLO 83cl (12)
H225mm W108mm

BR1.70071
PREMIUM - MOD. COGNAC 64.5cl (12)
H162mm W108mm

BR1.91861
PREMIUM - AQUA FRIZZANTE 43cl (24)
H105mm W85mm

PREMIUM



RISERVA RANGE



BR1.26281
RISERVA
CHAMPAGNE
20.5cl (24)
H224mm W75mm



BR1.26261
RISERVA -
CABERNET37cl
(24)
H200mm W84mm



BR1.26271
RISERV
A
NEBBIO
LO49cl
(24)
H212mm
W90mm



BR1.67221
RISERVA -
BORDEAUX53.5cl
(24)
H233mm W90mm



BR1.30210C
RISERVA -
COGNAC54.5cl
(24)
H149mm W99mm



FIORE



BR1.29090
FIORE - SCHNAPS
5.5cl (12)



BR1.29050
FIORE - FLUTE
16.5cl (12)



BR1.29040
FIORE - WINE
19cl (12)

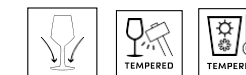


BR1.29030
FIORE - AQUA
WATER
24cl (12)



BR1.29070
FIORE -
GOBLET
32cl (12)

NEW SARA RANGE



BR1.67260
RESERVA -
WINE
TASTING
GLASS 21.3cl
(24) H151
W66mm



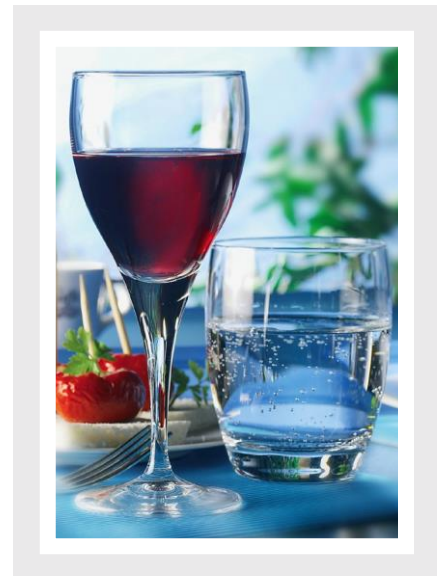
BR1.66180
RISERVA -
GRAPPA8cl
(24)
H163mm
W56mm



BR1.67223
RISERVA -
SPARKLING
WINE/PROSECCO
37cl (24)
H210mm W87mm



BR1.57100
RISERVA -
D.O.F.41cl
(24)
H987mm W87mm



BR1.36120
S
NEW SARA -
FLUTE 17cl (12)
H196mm
W58mm



BR1.36230
NEW SARA - WATER
(WINE)25.5cl (12)
H183mm W72mm



BR1.36200
NEW SARA
AQUA36cl (12)
H198mm
W77mm



BR1.36210
NEW SARA
BURGUNDY43.5cl
(12)
207mm W87mm

DECANTERS



BR1.70340
PREMIUM DECANTER
GAMMA160cl (3)
H211mm



BR1.70450
PREMIUM
DECANTER 193cl
(2)



BR1.80860
AURUM - CARAFFA
PITCHER 150cl (6)
H300mm W115mm



BR3.65764
INALTO - INVITO JUG
W/HANDLE 1Lt (2)
H275mm W150mm

INCONTRI RANGE



BR1.94183
INCONTRI -
MEDIUM42.8cl



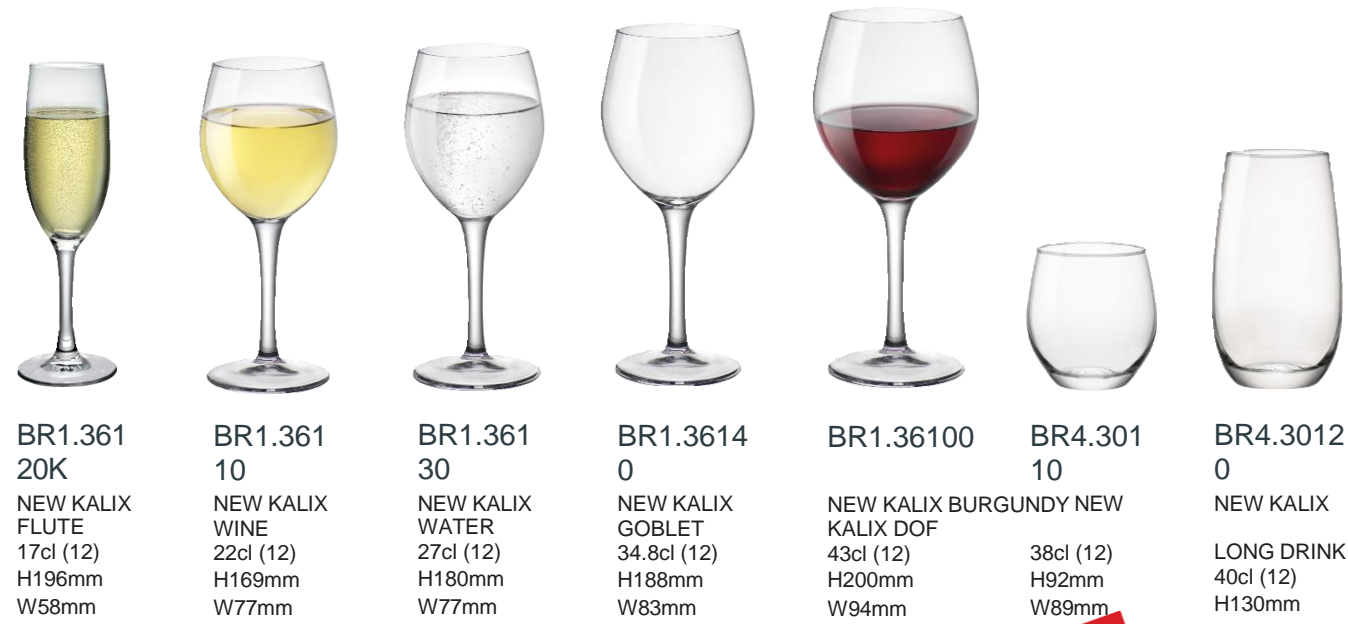
H220mm W85mm

BR1.94184

IN
CO
NT
RI -
WA
TE
R
30c
I
(24
)

H88mm W76.5mm

NEW KALIX RANGE



BR1.361 20K
NEW KALIX FLUTE 17cl (12) H196mm W58mm

BR1.361 10
NEW KALIX WINE 22cl (12) H169mm W77mm

BR1.361 30
NEW KALIX WATER 27cl (12) H180mm W77mm

BR1.3614 0
NEW KALIX GOBLET 34.8cl (12) H188mm W83mm

BR1.36100
NEW KALIX BURGUNDY NEW KALIX DOF 43cl (12) H200mm W94mm

BR4.301 10
38cl (12) H92mm W89mm

BR4.3012 0
NEW KALIX LONG DRINK 40cl (12) H130mm W75mm

NEW

BR4.30100
NEW KALIX TUMBLER 30cl (12) H85mm W82mm

MANON RANGE



BR3.26960
MANON - WATER 27cl (30) H97mm W80mm

BR3.24970
MANON - DOF 27cl (24) H107mm W87mm

BR3.27340
MANON - LONG DRINK 35cl (30) H137mm W76mm

BR3.24980
MANON - COOLER 46cl (24) H145mm W82mm

GINA



BR5.10960
GINA - FRANCE / JUICE 22.2cl (48) 130mm W58mm

BR5.10130
GINA - HIGH BALL H28 23.7cl (48) H142mm W62mm

BR5.10970
GINA - FB30 DOF 30.8cl (48) H167mm W77mm

BR5.10980
GINA - FH33 COOLER 33.5cl (48) H160mm W62mm

BR5.12080
GINA - FH33



ESSENZA RANGE



BR3.18423
ESSENZA WATER 37cl (6) H87mm W83mm

BR3.18425
ESSENZA LONG DRINK 38cl (6) H115mm W79mm

BR1.91180
LUNA ROCKS 26cl (12) H97mm W 80mm

BR1.91190
LUNA LONG DRINK 35cl (12) H137mm W 76mm

BR1.91200
LUNA DOF 35cl (12) H108mm W87mm

BR1.91210
LUNA COOLER 45cl (12) H145mm W 82mm

RIFLESSI

NEW



BR5.80520
RIFLESSI WATER SAPPHIRE BLUE 30cl (24) H88mm W82mm

BR3.40422
SORGENTE - WATER OCEAN BLUE 30cl (12) H107mm W82mm

BR3.40423
SORGENTE - WATER VIOLET 30cl (12) H107mm W82mm

BR3.40424
SORGENTE - WATER ONYX 30cl (12) H107mm W82mm

BR3.40420
SORGENTE - WATER CLEAR 30cl (12) H107mm W82mm

DNA COLOR



NEW

SORGENTE RANGE



BR1.57110
YPSILON - SHOT 7cl (24) H107mm W50mm

BR1.25040
YPSILON - AFTER DINNER 15cl (24)

BR1.25020
YPSILON - PRE DINNER 25.5cl (12)

BR1.25060
YPSILON - DOF 34cl (12) H116mm

BR1.25030
YPSILON - LONG DRINK 30.8cl (12) H150mm W77mm

BR3.40750
YPSILON - DESSERT 37.5cl (12) H160mm W80mm

BR1.25010
YPSILON - FLUTE 16cl (12) H235mm

NEW

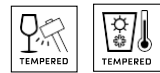
YPSILON RANGE

ROCK BAR RANGE GLASSES



BR5.17520 ROCKBAR - JUICE GLASS 20cl (24) H83mm W75mm
 BR5.17530 ROCKBAR - ROCKS GLASS 27cl (48) H92mm W84mm
 BR5.16160 ROCKBAR - DOF 39cl (24) H100mm W91mm
 BR4.18982 ROCKBAR - LONG DRINK 29cl (24) H134mm W72mm
 BR5.16170 ROCKBAR - LONG DRINK 37cl (24) H120mm W83mm
 BR5.16180 ROCKBAR COOLER 48cl (24) H130mm W90mm

BODEGA RANGE



BR7.10860 BODEGA - MINI 22.5cl (12) H59mm W82mm
 BR7.10870 BODEGA - MEDIUM 35.5cl (12) H89mm W85mm
 BR7.10880 BODEGA - MAXI 50.5cl (12) H120mm W88mm

NEW CASSIOPEA



BR2.34 CASSIOPEA DOF 41cl (12) H88mm W86mm
 BR2.34510 CASSIOPEA TUMBLER 33cl (12) H88mm W86mm
 BR2.34 CASSIOPEA COOLER 48cl (12) H86mm W88mm



BEER



BR1.65281 PALLADIO BEER 54.5cl (6) H278mm W78mm
 BR1.65271 PALLADIO BEER 38.5cl (6) H238mm W72mm
 BR1.28540 EXECUTIVE BEER 39.1cl (6) H186mm W80mm
 BR1.28970 HARMONIA BEER 38.5cl (6) H201mm W73mm
 BR1.28980 HARMONIA BEER 58cl (6) H213mm W84mm

CRAFT BEER GLASSES



BR4.61252 PILSNER 42.5cl (24) H185mm W66mm
 BR3.30246 ALE / COCKTAIL 42cl (24) H174mm W66mm
 BR1.28870 ABBEY 41.8cl (24) H155mm W67mm
 BR1.30210 SNIFFER 53cl (24) H149mm W66mm
 BR1.23870 EXCELSIOR PONY / TASTER / APERITI 15cl (24) H115mm W45mm



WHISKEY GLASSES SHOT GLASSES



BR6.66218
STONE D.O.F.

40cl (24)
H107mm W89mm



BR6.66224
LOUNGE D.O.F.

40cl (24)
H107mm W89mm



BR2.34510
CASSIOPEA D.O.F.

32cl (24)
H88mm W86mm
BR2.34520
CASSIOPEA D.O.F.
41cl (24)



BR1.57100
RISERVA D.O.F.

41cl (24)
H98mm W87mm



BR5.40624
OFFICINA 1825
D.O.F.

30cl (24)
H83mm W87mm



AMUSE BOUCHE AND



BR3.23301
GALASSIA
LIQUEUR 7cl
(36)
H54mm W49mm



BR3.50238
DIAMOND - SHOT
GLASS 6cl (48)
H71mm W59mm



BR3.40440
SORGENTE
LIQUEUR 7cl (24)
H59mm W82mm



BR5.18000
ROCK BAR - SHOT
GLASS 7cl (54)
H64mm W51mm



BR1.68169
DUBLINO -
LIQUEUR 3.4cl
(72)
H71mm W45mm



BR3.24970
MANON DOF
35cl (24)
H107mm W87mm



BR1.91200
LUNA DOF
35cl (12)
H108mm W 87mm



BR5.10970
GINA FB30 DOF
30.8cl (48)
H97mm W77mm



BR3.18423
ESSENZA WATER
37cl (6)
H87mm W83mm



BR1.25060
YPSILON DOF
34cl (12)
H116mm
W100mm



BR1.69249
DUBLINO - LIQUEUR
5.7cl (72)
H67mm W45mm



BR1.57110
YPSILON - SHOT
GLASS
7cl (24)
H67mm W59mm



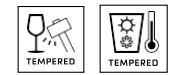
BR7.10860
BODEGA MINI
22.5cl (12)
H67mm W59mm



BR1.25040
YPSILON - AFTER
DINNER
15cl (24)
H67mm W59mm



BR1.25020
YPSILON - PRE
DINNER
25.5cl (12)
H67mm W59mm



HOT
DRINKS

COCKTAIL

NEW



BR1.23
870
EXCELSIOR PONY / TASTER / YPSILON
COCKTAIL
APERITIF 15cl
(24)
H145mm



BR1.24490
24.5cl (6)
H182mm
W114mm



BR1.66440
YPSILON
MARGARITA
33cl (6)
H174mm
W117mm



BR3.20757
INVENTA
COCKTAIL /
CHAMPAGNE
GLASS 30cl (12)
H165mm



BR3.302
46
ALE /
COCKTAIL
42cl (24)
H174mm
W86mm



BR1.20470
JAZZ LONG



BR7.10870
BODEGA



BR7.10870
BODEGA



BR7.10880
BODEGA MAXI

NEW



BR4.16831
ICON JARRA MUG
32cl
(6)
H107mm
W81mm



BR4.30400
YPSILON -
ESPRESSO
11cl
(24)
H80mm
W67mm



BR4.30410
YPSILON
CAPPUCCINO
22cl
(24)
H100mm
W83mm



BR3.40340 [YPS
YPSILON - LATTE
32cl (24)
H112mm W93mm



NEW



BR7.10880
BODEGA MAXI



BR2.34530
CASSIOPEA COCKTAIL 48cl (12)





H147mm W80mm

BR4.31263
KALEIDO
ESPRESSO
CUP 10cl (12)
H62mm W64mm
BR4.30200
EASY BAR
SAUCER 14cm

BR4.50238
KALEID
O
CAPPU
CCINO
CUP
22cl
(12)
H81mm W84mm
BR4.30210
EASY BAR
CAPPUCCINO
SAUCER 14cm

BR4.50239
K
A
L
E
I
D
O

L
A
T
T
E

C
U
P

3
2
c
l

(
2
4
)
H95mm W91mm
BR4.30290
EASY BAR LATTE
SAUCER 14cm

DESSERT



BR3.40750
YPSILON
DESSERT
BOWL37.5cl
(12)
H90mm
W130mm



BR3.02262
DIAMOND
DESSERT
BOWL36cl
(6)
H99mm W115mm



BR3.02200
DIAMOND -
MINIDSSERT
BOWL 22.5cl
(12)
H60mm W110mm



BR2.35683
ARIA - ALFA
DESSERT
BOWL25cl
(12)
H70mm W133mm



BR2.35682
ARIA - BETA
DESSERT
BOWL25cl
(12)
H62mm W112mm



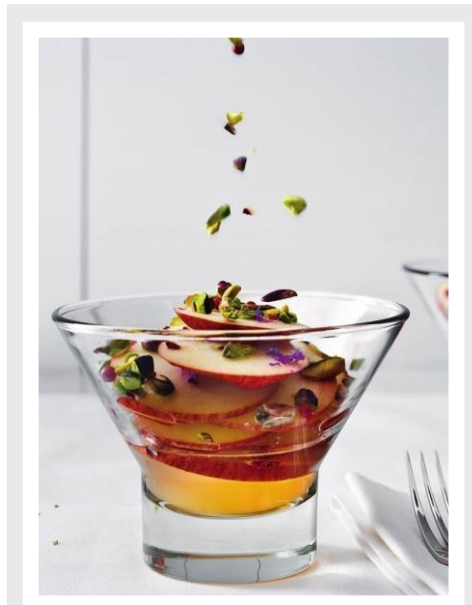
BR1.33990
GELATO - BOWL
28cl (6)
H166mm W100mm



BR1.91410
FORTUNA
DESSERT BOWL
30cl (6)
H180mm W125mm



BR1.34630
JERBA
DESSERT BOWL
34.5cl (6)
H140mm



BR1.34510
PRIMAVERA
DESSERT
BOWL24cl
(6)
H137mm W135mm



BR3.40310
ROCKBAR - DESSERT /
MILKSHAKE38cl (6)
H182mm W85mm



NEW GIN



FEATURES

- The wide mouth assists in savouring the cocktails.
- The shape is designed to concentrate aromas.
- The big capacity (76cl) is perfect for cocktails that need a lot of ice.
- An innovative and modern shape.

BR1.70184

PREMIUM - GIN COCKTAIL 76cl (6) H255mm W108mm



OFFICINA 1825



BR1.40623
OFFICINA 1825
Decanter
1.2L (1)
H237mm W104.5mm



BR5.40620
OFFICINA 1825
WATER
32.5cl (24)
H123mm W79mm



BR5.40624
OFFICINA 1825 D.O.F.
30cl (24)
H83mm W87mm

CARAFES / JUGS



BR1.25071
YPSILON -
CARAFE 28.5cl
(12)
H165mm W68mm
BR1.25081
YPSILON -
CARAFE 55cl
(6)
H204mm W84mm
BR1.25001
YPSILON -
CARAFE JUG 108cl
(6)
H255mm W104mm



BR1.25001L
YPSILON BRIO
CARAFE WITH
WHITE LID
108cl (12)
H 255mm W 104mm



BR1.46140
BISTROT -
BROCCA JUG 30cl
(12)
H115mm W62mm
BR1.46150
BISTROT -
BROCCA JUG 61cl
(12)
H145mm W77mm
BR1.46160
BISTROT -
BROCCA JUG 116cl
(6)
H186mm W93mm

ICE BUCKETS



BR2.23502
MONCAYO - ICE BUCKET WITH
TONGS 95cl (12)
H128mm W151mm



BR1.25050
YPSILON - ICE
BUCKET 134.5cl (3)
H163mm W138mm

POMPEI BOWLS



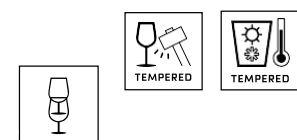
BR4.17020
POMPEI - SMALL
BOWL
24cl (24)
H53mm W105mm



BR4.17070
POMPEI - SMALL
BOWL
10cl (24)
H41mm W80mm



BR4.17010
POMPEI - SMALL
BOWL
3.9cl (24)
H30mm W60mm



"The perfect solution for any bar or restaurant that likes the classy and elegant look of glassware"

In order to satisfy the needs of industry professionals, Arcoroc offers an extensive range of innovative, high-quality, safe and functional products. Glassware collections are available in a selection of materials to suit a variety of tableware concepts.



FULLY TEMPERED
Shock resistant
Thermal shock resistant
Glass safety



NUCLEATION POINT
Allows the foam to be thicker and last longer



SHOCK RESISTANT



THERMAL SHOCK RESISTANT



EDGE PLUS
EXTRA STRONG RIM



GLASS SAFETY



SHEER RIM TECHNOLOGY



STACKABLE EMPLEABLE



SENSO



G3806
WINE
470ml
(6)
H219mm W88mm



G3805
WINE
350ml
(6)
H202mm W81mm



G3809
FLUTE
160ml
(6)
H225mm W57mm



G3609
HI BALL
350ml (6)
H121mm W76mm



G3610
OLD FASHIONED
320ml (6)
H84mm W90mm



C9687
HI BALL
350ml (24)
H121mm W76mm



C9688
OLD FASHIONED
320ml (24)
H84mm W90mm

SALTO AND SALTO ICE BLUE

SHETLAND



50463
WINE
350ml (6)
H183mm W84mm



D0565
WINE
250ml (12)
H152mm W75mm



D0563
WINE
190ml (12)
H141mm W69mm



29212
SHERRY
120ml (12)
H115mm W83mm



D0568
FLUTE
170ml (12)
H169mm



G3611
HI BALL
420ml (12)



G3612
HI BALL
350ml (12)



79736
HI BALL
220ml (12)



C8312
JUICE
150ml (12)



G3613
OLD FASHIONED
320ml (12)

BALLON



11937
WINE
250ml
(12)
H138mm W83mm



11052
WINE
190ml
(12)
H130mm W77mm

ELEGANCE



37264
ELEGANCE LIQUEUR /
SHERRY 65ml (12)
H113mm W48mm



VIGNE



H4515
HI BALL
350ml
(6)
H127mm W65mm



H7866
OLD FASHIONED
300ml (6)
H83mm W84mm

ISLANDE



D0614
HI BALL
330ml (12)
H157mm W63mm



D0575
HI BALL
310ml (6)
H155mm W60mm



D0601
HI BALL
220ml (12)
H131mm W58mm



D0613
JUICE
150ml (12)
H100mm W55mm



D0617
OLD FASHIONED
300ml (6)
H93mm W79mm

Arcoroc

PROFESSIONAL

Arcoroc

PROFESSIONAL

BEER



43740
NONIC
BEER
340ml (48)
H127mm
W77mm



0713
1
CERVOISE
STEMBEER
500ml (6)
H192mm
W83mm



0713
2
CERVOISE
STEMBEER
380ml (6)
H179mm
W77mm



2526
3
LINZ
390ml
(6)
H206mm W69mm

GRANIT



J2599
HI BALL
460ml (6)
160mm W87mm



G3655
HI BALL
360ml (6)
H150mm W97mm



G3654
HI BALL
310ml (6)
H144mm W75mm



J2603
TUMBLER
420ml (6)
H130mm W89mm



D0781
TUMBLER
270ml (12)
H98mm W85mm



D0787
TUMBLER
160ml (6)
H73mm

HOT DRINK



H3978
FOOTED MUG BOCK
COFFEE MUG 290ml (4)
240ml (6)
H142mm W70mm
W76mm



37684
PIED IRISH



G3871
LATINO
MUG 290ml
(6)
H150mm



61698
NORVEGE HI
BALL 320ml (6)
H125mm



61697
NORVEGE HI
BALL 250ml (6)
H94mm
W77mm



NORVEGE

SHOT GLASSES



62639
HOT SHOT
70ml (12)
H85mm W55mm



21554
HOT SHOT
34ml (12)
H70mm W45mm



00016
GIN SHOT
30ml (24)
H52mm W42mm



54584
HURRICANE
COCKTAIL
440ml (6)
H208mm W79mm

BRANDY/COCK TAILS



H5584
DEGUSTATION
BRANDY
410ml (6)
H129mm

A fully tempered product guarantees thermal resistance up to



BOWLS



H7882
STACKABLE
BOWL6cm (36)



G2713
STACKABLE
BOWL7cm (36)



G2981
STACKABLE
BOWL12cm
(36)

Arcoroc
PROFESSIONAL



áqua
GLASSWARE

"Meets the standards required by the demanding hospitality industry"

DECANTERS



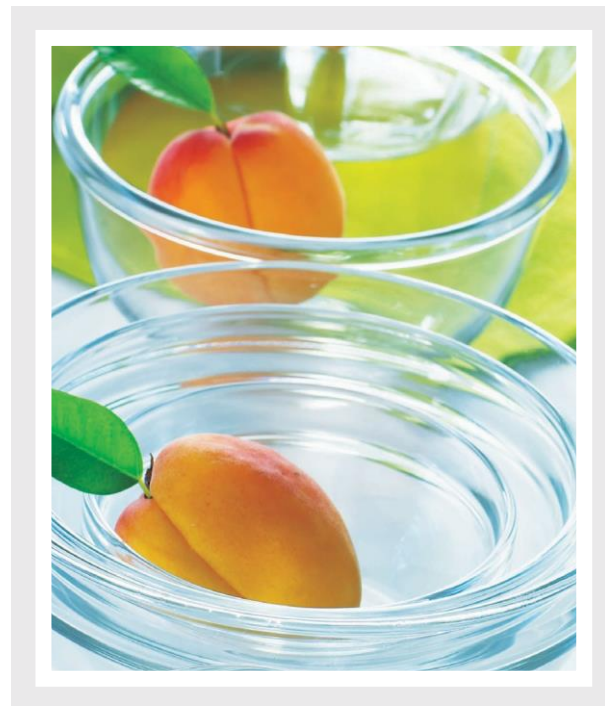
10291
VIN DECANTER
1Lt (6)
H203mm W119mm



33040
VIN DECANTER
500ml (12)
H164mm W96mm



C0198
VIN DECANTER
250ml (12)
H132mm
W78mm



JUGS



C0214
PICHET
JUG1.3Lt
(6)
H199mm W146mm



D6222
BROC JUG WITH
LID1.3Lt (6)
H217mm W163mm

**DESSERTS /
AMUSE BOUCHE**



H3951
VERSATI
LE120ml
(6)
H90mm W87mm



H4668
VERSATI
LE40ml
(6)
H62mm W60mm



B7-15DF
AQUA FLARE
PILSNER37cl (24)



B2-14CF
AQUA
WILLY
38.5cl (48)



B1-11CF
AQUA
ZOMBIE
32.5cl (48)



B1-10CF
AQUA HI
BALL25cl
(48)



B1-9BBF
AQUA
WHISKEY
26cl (48)



SW0060-42
AQUA WHITE
WINE25cl (24)



SW0650-42
AQUA RED
WINE 30cl
(24)



SW0720-42
AQUA FLUTE
21.5cl (24)

LIBERTY POLYCARBONATE DRINKWARE



- Shatterproof Polycarbonate Drinkware is an ideal alternative to glass where breakage is a concern
- Utilise in any setting: outdoor, poolside or resort use
- Dishwasher safe

FEATURES

- Reduce replacement costs with our lightweight, durable drinkware range



GPC0009
GLASSWARE POLYCARBONATE COCKTAIL 270ml (24)
GPC0013
GLASSWARE POLYCARBONATE COCKTAIL 380ml (24)



GPH0015
GLASSWARE POLYCARBONATE HURRICANE - 440ml (24)



GPM0001
GLASSWARE POLYCARBONATE MARGARITA - 285ml (24)



GPW0001
GLASSWARE POLYCARBONATE WINE - 315ml (24)



GPG0001
GLASSWARE POLYCARBONATE WINE - 405ml (24)



LTS0350
LOUIS TUMBLER SAN 350ml (24)



LTS0590
LOUIS TUMBLER - SAN 590ml (24)



LTS0470
LOUIS TUMBLER SAN 470ml (24)



GPC0001
GLASSWARE POLYCARBONATE CHAMPAGNE 150ml (24)



GPM0002
GLASSWARE POLYCARBONATE MARTINI 236ml (24)



GPP0001
GLASSWARE POLYCARBONATE PILSNER 450ml (24)



GPO0002
GLASSWARE POLYCARBONATE OLD FASHIONED 240ml (24)



GPO0001
GLASSWARE POLYCARBONATE OLD FASHIONED 540ml (24)



SALT AND

"The name in salt and pepper mills worldwide"

Peugeot's history begins in the 19th century with the manufacturing of items such as pepper and coffee grinders. More than 160 years later, Peugeot grinders are still manufactured in France and continue setting the standard in the kitchens of the greatest chefs around the world. The Peugeot mechanism has a lifetime limited guarantee and is available in a multitude of shapes, sizes and colours, in different wood and acrylic finishes. Settle only for the best – the pinnacle in style, tradition, reliability and quality.



CLEANING AND

Don't mill directly over open saucepans, casseroles or frying pans during cooking. The steam can dampen the salt and pepper which in turn can clog the mechanism.

CLEANING

Do not put your mills in the dishwasher. Clean the body of the mills with a soft, dry cloth. Never immerse the mill in water as will cause rust to appear underneath/inside the unit, but can also lead to paint cracking and swelling in the case of wooden units. Clean the insides of the mill with a small brush.

MAINTENANCE

Don't over-tighten the nut when you refill or adjust the grind. If you don't intend to use the

mill for an extended period of time, remove the peppercorns or salt. When you get your mill, and once in a while after that, place a drop of mineral oil on top nut. Wood body mills will benefit from the occasional application of mineral or vegetable oil to enhance the appearance and prevent the wood from drying out. In cases, that the mechanism is not working properly, it is caused by the replacement salt crystals or pepper corns being much too big for the mechanism to handle i.e. no grinding takes place as there is no traction.

REFILL

Remove the knob and top to fill, then replace them both. Turn the mill upside down to get any seasoning out of the mechanism, and then turn the top nut clockwise to tighten loosely. It is very important to replace with similar sizing to

was originally in the mill i.e. medium to small salt crystals or peppercorns etc. Don't use wet or moisture-rich salt crystals. Don't ever use salt in your pepper mill or peppercorn in a salt mill as it may well corrode the mechanism or other spices or herbs either.

STORAGE

Store your mills in a cool, dry place where they are unlikely to be knocked to the floor and get damaged. Storage over an area used for cooking is more likely to lead to a clogging up of the mill especially the salt mill as condensation may get into the seasoning material.

PARIS - U'Select



PEU27780
12cm - WHITE PEPPER MILL (6)
PEU27797
12cm - WHITESALT MILL (6)



PEU2780
3
18cm - WHITE PEPPER MILL (6)
PEU2781
0
18cm - WHITESALT MILL (6)



PEU27841
30cm - WHITE PEPPER MILL (3)
PEU27858
30cm - WHITESALT MILL (3)



PARIS - Chocolate



PEU870412/1
12cm - CHOCOLATE PEPPER MILL (6)
PEU870412/S ME/1
12cm - CHOCOLATE SALT MILL (6)



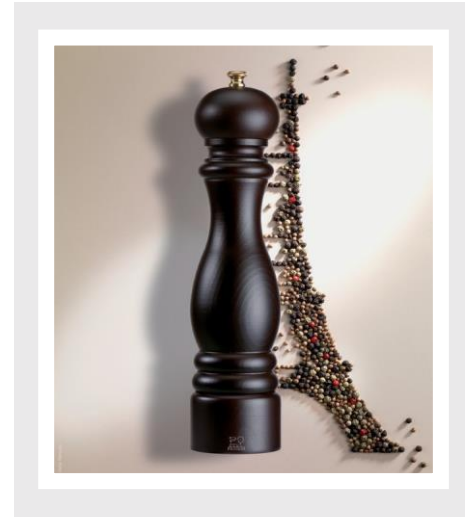
PEU870418/1
18cm - CHOCOLATE PEPPER MILL (6)
PEU870418/S ME/1
18cm - CHOCOLATE SALT MILL (6)



PEU870430/1
30cm - CHOCOLATE PEPPER MILL (3)
PEU870430/S ME/1
30cm - CHOCOLATE SALT MILL (3)



PEU870450/1
50cm - CHOCOLATE PEPPER MILL



PARIS - Black

PARIS - Natural



PEU087041
2
12cm - NATURAL PEPPER MILL (6)



PEU08704
12/SME
12cm - NATURAL SALT MILL (6)



PEU0870418
18cm - NATURAL PEPPER MILL (6)



SME
18cm - NATURAL SALT MILL (6)



PEU0870430
30cm - NATURAL PEPPER MILL (3)



NANCY



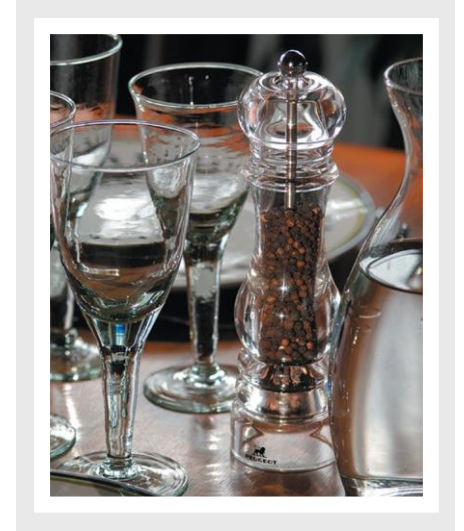
PEU900812
12cm - ACRYLIC PEPPER MILL (6)
PEU900812/S ME
12cm - ACRYLIC SALT MILL (6)



PEU900818
18cm - ACRYLIC PEPPER MILL (6)
PEU900818 /SME
18cm - ACRYLIC SALT MILL (6)



PEU900830
30cm - ACRYLIC PEPPER MILL (6)
PEU900830/S ME
30cm - ACRYLIC SALT MILL (6)



BISTRO



PEU800-1
10cm - NATURAL PEPPER MILL (6)
PEU9800-1/SME
10cm - NATURAL SALT MILL (6)



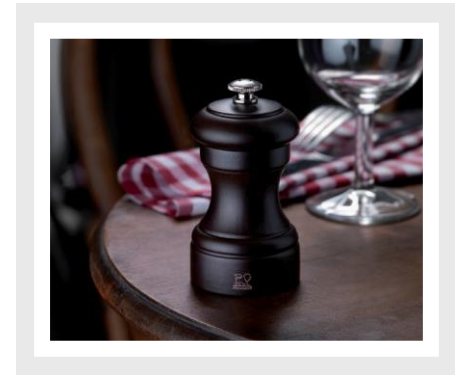
PEU22730
10cm - BLACK MATT PEPPER MILL (6)
PEU24208
10cm - BLACK MATT SALT MILL (6)



PEU22594
10cm - CHOCOLATE PEPPER MILL (6)
PEU22600
10cm - CHOCOLATE SALT MILL (6)



PEU24215
10cm - WHITE PEPPER MILL (6)
PEU22440
10cm - WHITESALT MILL (6)



HOSTELLE RIE

FIDJI



SME
30cm - NATURAL SALT MILL (3)



PEU1870412
12cm - BLACK PEPPER MILL (6)
PEU1870412/



TAHITI



(6)



PEU18704
18
18cm - BLACK PEPPER MILL (6)



PEU1870418/S ME
18cm - BLACK SALT MILL (6)

PEU17132
15cm - BLACK
PEPPER MILL
(6)

PEU17149
15cm - BLACK
SALT MILL (6)

PEU17156
20cm - PEPPER
MILL (6)

PEU17163
20cm - SALT
MILL (6)

PEU18382
20cm - BLACK
PEPPER MILL (6)

PEU24253
20cm - WHITE
SALT MILL (6)

PEU806-1
22cm -
NATURAL
PEPPER MILL
(6)

PEU22648
22cm -
CHOCOL
ATE
PEPPER
MILL (6)

BAYA



PEU27889
8cm - NATURAL SALT MILL (6)



PEU27896
8cm - CHOCOLATE PEPPER MILL (6)

BALI - Salt mill



PEU25793
8cm - WHITE SALT MILL (6)



PEU33187
8cm - SEA GREENSALT MILL (6)



PEU33194
8cm - PINK SALT MILL (6)

BALI - Pepper mill



PEU25786
8cm - BLACK PEPPER MILL (6)



PEU28534
8cm - SLATE PEPPER MILL (6)



PEU33200
8cm - RASBERRY PEPPER MILL (6)

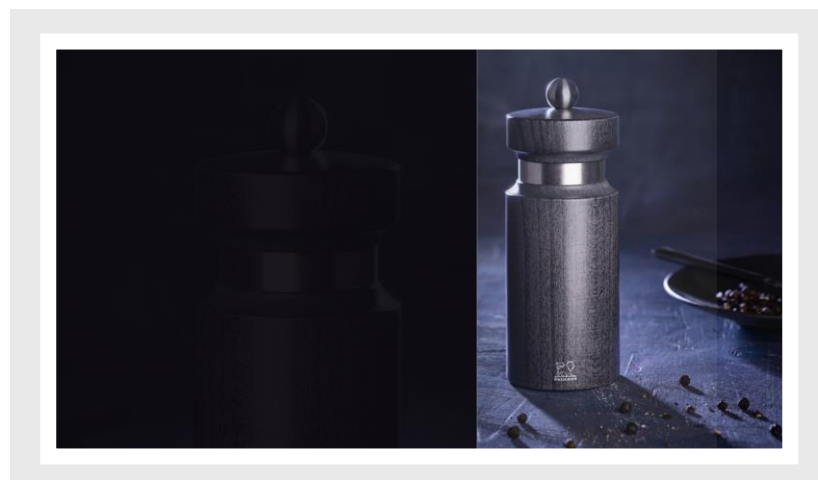
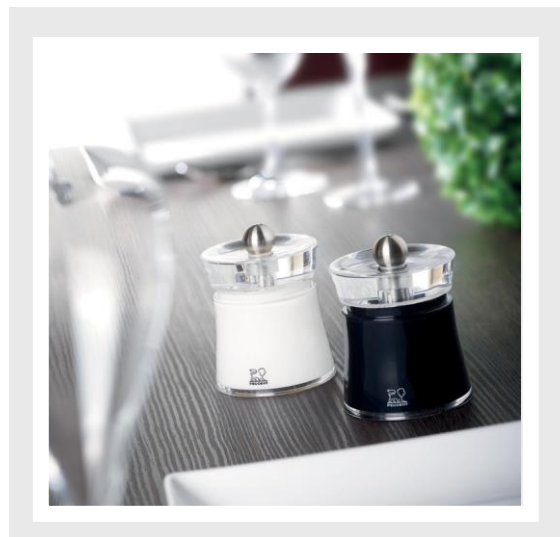
ROY



PEU33880
14cm - GREY



PEU33897
14cm -



BALTIC



PEU25762
8cm - ACRYLLIC PEPPER MILL (6)



PEU25779
8cm - ACRYLLIC SALT MILL (6)

BRASSE RIE SET



PEU19051
11cm - ACRYLIC (6) SALT AND PEPPER MILL



PEU25854
LINEA ACRYL ALPHA FITS WITH BALTIC AND BALI (6)

PEUGEOT ALPHA TRAY



PEU27155
FITS WITH BALTIC AND BALI (6)

ANNECY - Cheese mill



PEU500108
18cm - CHEESE MILL (6)

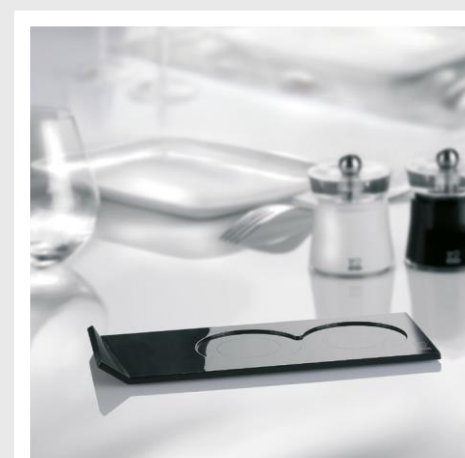
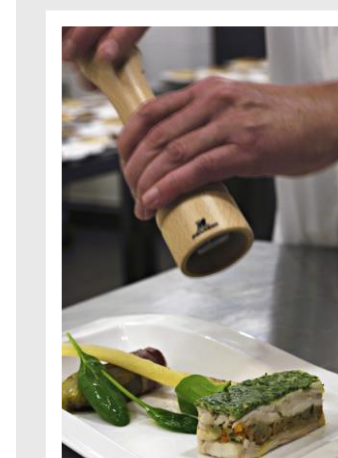
ELIS



PEU27162
20cm - S/STEEL PEPPER MILL (6)



PEU27179
20cm - S/STEEL SALT MILL (6)



MACFAB PLACEMATS



PLACEMATS

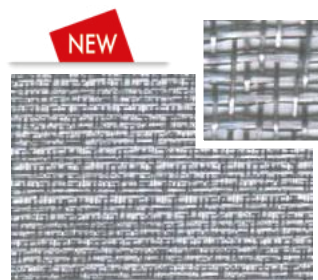
The hospitality industry continues to turn to macFAB for innovative and ground breaking products, which help reduce both energy and laundry costs while combining sophisticated textures and finishes with durability and ease of maintenance. macFAB tablemats are made from spun polyester yarn coated with waterproof PVC to create a beautiful, highly functional item for the hospitality industry. It is stain resistant, ultra strong and easy to clean. Mats are suitable for both indoor and outdoor use, as the material is UV protected for life.



BURLAP
MF038 30 x 41cm
(12)



RED MAPLE
MF037 30 x 41cm
(12)



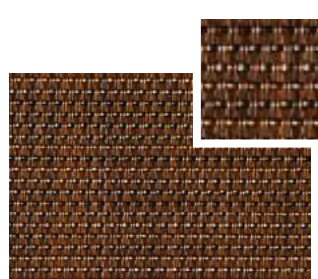
ICE
MF156 30 x 41cm (12)



IRON
MF113 30 x 41cm
(12)



SHORELINE
MF103 30 x 41cm
(12)



COFFEE BEAN
MF035 30 x 41cm (12)

CLEANING AND

CLEANING

Placemats are easily cleaned with soap and water. Should a stubborn stain occur, the woven polyvinyl can withstand gentle rubbing with hot soapy water or a bleach-based detergent.

DISHWASHERS

Do not put placemats into the dishwasher.

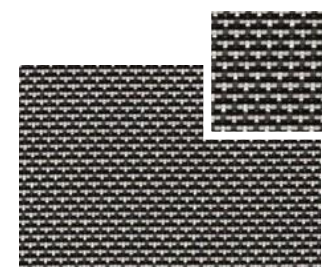
SANITIZING

A high temperature sanitizer can be used once a week to ensure that the placemats remain hygienic. This product cannot be ironed since it is made of vinyl.

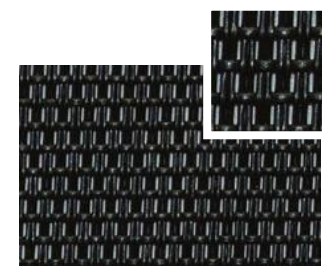
STORAGE

Store placemats flat or neatly rolled up. Do not allow them to be folded or allow them to crease.

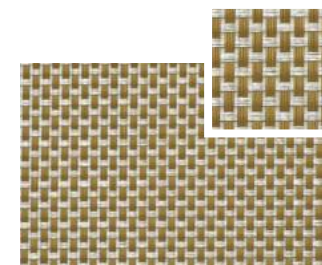
MACFAB PLACEMATS



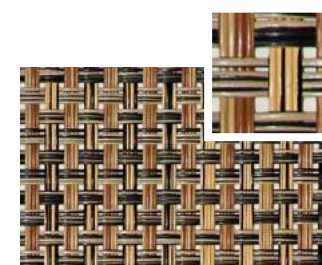
TITANIUM
MF099 30 x 41cm (12)



SOLID BLACK
MF040 30 x 41cm
(12)



GOLD
MF106 30 x 41cm
(12)



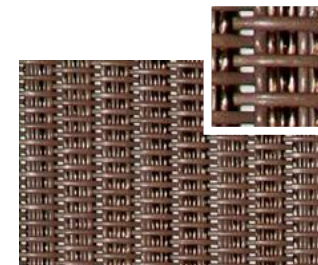
ALUMINIUM
MF002 30 x 41cm



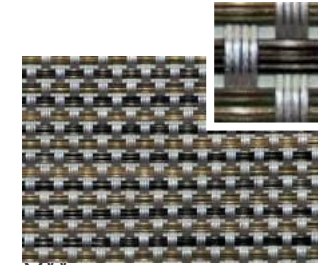
MICA
MF141 30 x 41cm (12)



BIRCH
MF039 30 x 41cm
(12)



CLAY
MF123 30 x 41cm (12)



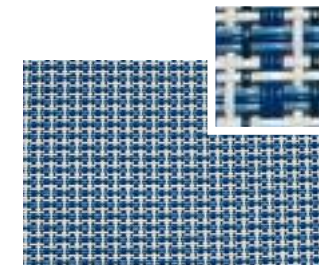
ALUMINIUM



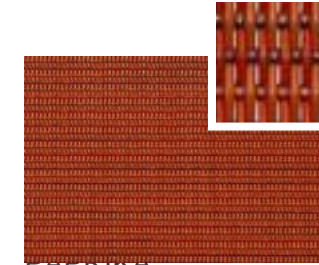
MINK
MF150 30 x 41cm (12)



CITRINE
MF112 30 x 41cm (12)



SEA BREEZE
MF140 30 x 41cm (12)



PAPRIKA
MF054 30 x 41cm

*The items on this spread are available ex stock
**Other patterns and finishes are available on

Infiniti Buffetware

The contemporary and classic designed buffetware will

enhance

meet the expectations of all discerning patrons.

Holloware, buffet and platters make these premium establishments.

accessories

SECTION INDEX

Bread Basket	110	Inserts or Chafers	109
Bristol Range	107	Jam and Honey Stand	108
Butter Bell	108	Juice Dispensers	104
Cake Stands	105	Milk Pail	104
Carvery Station	111	Ovalina Range	108
Cereal Dispensers	104	Punch Bowl	104
Chafers	100 - 101	Snack Tray	112
Chafing Fuel	103	Soup Tureens	102
Coffee Urns	102	Table Number Stands	113
Condiment Station	112	Vienna Range	106
Confectionary Funnel	105	Vinegar and Olive Oil Set	111
Croissant Warmer	110		
Dome Cloche	113		
Happy Spoons	108		
Heating Elements	103		
Ice Buckets	105		



any dining presentation. Chafers, soup tureens, juice
dispensers

assortments a must for

CHAFER ROUND ROLL TOP - Contemporary



Half Open 90°

Fully Open 180°

FEATURES

- Heavy gauge 18/10 corrosion resistant Stainless Steel
- Polished mirror finish
- Unit comes complete with Stainless Steel 65mm insert, water pan and holder for Global Chafing Fuel
- Full roll top at 90° & 180° positions
- Clutch system prevents unexpected lid closure
- At 180° food can be loaded from both sides thus accessible from all directions
- Ventilation holes reduce condensation
- Detachable cover for easy handling and cleaning
- Two way heating, fuel or heating element
- Modern Stainless Steel legs
- Water return - water channel on the lid directs condensation into the water pan

CRI0330 CHAFER ROUND INFINITI CONTEMPORARY - ROLLTOP - 330mm
 CRI0380 CHAFER ROUND INFINITI CONTEMPORARY - ROLLTOP - 380mm
 CDB0004 CHAFING DISH ELEMENT ONLY - ROUND

NOTE

Use the Infiniti 'round' electric heating element which can easily be fitted to each chafin as an alternative to Global Chafing Fuel



CHAFER RECTANGULAR ROLL TOP - Contemporary



Half Open 90°

Fully Open 180°

FEATURES

- Heavy gauge 18/10 corrosion resistant Stainless Steel
- Polished mirror finish
- Unit comes complete with Stainless Steel insert, water pan and holder for Global Chafing Fuel
- Full roll top at 90° & 180° positions
- Clutch system prevents unexpected lid closure
- At 180° food can be loaded from both sides thus accessible from all directions
- Ventilation holes reduce condensation
- Detachable cover for easy handling and cleaning
- Two way heating, fuel or heating element
- Modern Stainless Steel legs
- Water return - water channel on the lid directs condensation into the water pan

CRI0001 CHAFER RECTANGULAR INFINITI CONTEMPORARY - ROLLTOP
 CDB0003 CHAFING DISH ELEMENT ONLY - RECTANGULAR

NOTE

Use the Infiniti 'rectangular' electric heating element which can easily be fitted to each chafin as an alternative to Global Chafing Fuel



CHAFER ROUND



FEATURES

- Heavy gauge 18/10 corrosion resistant Stainless Steel
- Polished mirror finish
- Unit comes complete with Stainless Steel insert, water pan and holder for Global Chafing Fuel
- Full roll top at 90° & 180° positions
- Clutch system prevents unexpected lid closure
- At 180° food can be loaded from both sides thus accessible from all directions
- Ventilation holes reduce condensation
- Detachable cover for easy handling and cleaning
- Two way heating, fuel or heating element
- Chrome plated 'Classic' legs
- Water return - water channel on the lid directs condensation into the water pan

CRI1330 CHAFER ROUND INFINITI CLASSIC - ROLLTOP - 330mm
 CRI1380 CHAFER ROUND INFINITI CLASSIC - ROLLTOP - 380mm
 CDB0004 CHAFING DISH ELEMENT ONLY - ROUND

NOTE

Use the Infiniti 'round' electric heating element which can easily be fitted to each chafin as an alternative to Global Chafing Fuel

CHAFER RECTANGULAR



FEATURES

- Heavy gauge 18/10 corrosion resistant Stainless Steel
- Polished mirror finish
- Unit comes complete with Stainless Steel insert, water pan and holder for Global Chafing Fuel
- Full roll top at 90° & 180° positions
- Clutch system prevents unexpected lid closure
- At 180° food can be loaded from both sides thus accessible from all directions
- Ventilation holes reduce condensation
- Detachable cover for easy handling and cleaning
- Two way heating, fuel or heating element
- Chrome plated 'Classic' legs
- Water return - water channel on the lid directs condensation into the water pan

CRI1001 CHAFER RECTANGULAR INFINITI CLASSIC - ROLLTOP
 CDB0003 CHAFING DISH ELEMENT ONLY - RECTANGULAR

NOTE

SOUP TUREENS

FEATURES

- Heavy gauge 18/10 corrosion resistant Stainless Steel
- Polished mirror finish
- Unit comes complete with Stainless Steel insert, water pan and holder for Global Chafing Fuel
- Sleek and elegantly designed Stainless Steel handles
- Available with 'Contemporary' modern leg design in Stainless Steel finish or
- 'Classic' timeless leg design with chrome plated finish
- Soup tureen can be filled in the kitchen, then taken to the buffet
- Two way heating, fuel or heating element
- For best results, preheat tureen



STI1010
SOUP TUREEN INFINITI CLASSIC - 10L



STI0010
SOUP TUREEN
INFINITI
CONTEMPORARY
10L

NOTE

Use the Infiniti electric heating element which can easily be fitted to each soup tureen as an alternative to Global Chafing

Fuel



FEATURES

- Infiniti heating elements are available for the round and rectangular chafing dishes as well as the soup tureens



CDB0004
CHAFING DISH ELEMENT ONLY - ROUND



CDB0003
CHAFING DISH ELEMENT ONLY - RECTANGULAR

COFFEE URNS

FEATURES

- Heavy gauge 18/10 corrosion resistant Stainless Steel
- Polished mirror finish
- Unit comes complete with Stainless Steel insert, water pan and holder for Global Chafing Fuel
- Completely detachable faucet
- Available with 'Contemporary' modern leg design in Stainless Steel finish or
- 'Classic' timeless leg design with chrome plated finish
- Two way heating, fuel or heating element
- Features all stainless faucet, which is NSF listed and Lead Cadmium free

NOTE

Coffee must first be brewed at a normal temperature of 92°C then poured into the coffee urn for buffet serving. To maintain serving temperature apply heat source immediately. For best results, preheat urn.



CUI1006
COFFEE URN INFINITI



CUI0006
COFFEE URN
INFINITI
CONTEMPORARY

ELECTRIC HEATING ELEMENTS



CHAFING FUEL

FEATURES

- Global Chafing Fuel is the ideal heat source for the Infiniti Chafers
- Burning for over 2 ½ hours, depending on environment
- Global Chafing Fuel will not discolour the chafers as it burns with a clean blue flame
- Longer lasting, cleaner burning
- Spill resistant

NOTE

For best results use only Global Chafing Fuel with Infiniti Chafers



CFA0001
CHAFING FUEL - ALCOHOL



CFA0003
CHAFING FUEL - ALCOHOL (METHANOL)

JUICE DISPENSER S



FEATURES

- 18/10 Stainless Steel
- Unit comes complete with cover, ice tube and transparent food grade container
- Ice tube filled with ice keeps beverage cold
- All Stainless Steel faucet which is NSF listed and Lead Cadmium free
- Good for outdoors where there is no electricity
- Cover protects juice from bees and flies
- Available with 'Contemporary' modern leg design in Stainless Steel finish or 'Classic' timeless leg design
- Easy to clean residue pulp by unscrewing the faucet cap

NOTE

Ice tube can be refilled with ice to keep juice chilled for the duration of a buffet breakfast



JDI0007
JUICE DISPENSER
INFINITI
CONTEMPORARY 7Lt



JDI1007
JUICE DISPENSER
INFINITI CLASSIC 7Lt

CEREAL DISPENSER

FEATURES

- Heavy gauge 18/10 Stainless Steel
- Polished mirror finish
- Good portion control, dispenses cereal to requirements
- Unit complete with lid, oblong base and food grade container

CDI0007
CEREAL DISPENSER INFINITI - 7Lt



PUNCH BOWL

FEATURES

- Heavy gauge 18/10 corrosion resistant Stainless Steel
- Polished mirror finish that is maintenance free

PBI0015
PUNCH BOWL INFINITI WITH RIM - 15Lt



MILK PAIL

FEATURES

- Heavy gauge 18/10 Stainless Steel
- Polished mirror finish
- Resembles farm milk pail
- Can be used for hot or cold milk as the urn is insulated
- Refillable ice tube keeps milk chilled

MPI0005
MILK PAIL INFINITI - 5Lt

NOTE

Ice tube can be refilled with ice to keep milk chilled for the duration of a buffet breakfast



IBI0065
ICE BUCKET INFINITI 2 BOTTLE
- 6.5Lt

IBI0048
ICE BUCKET INFINITI - 4.8Lt

FEATURES

- Heavy gauge 18/10 corrosion resistant Stainless Steel
- Polished mirror finish



ITI0160
ICE TONGS INFINITI - 160mm

CONFECTIONARY FUNNEL



FEATURES

- Heavy gauge 18/10 corrosion resistant Stainless Steel
- For liquids, melted substances, etc. Supplied with 2 nozzles and stand
- Volume approx 1300ml

ICF0001
CONFECTIONARY FUNNEL & STAND COMPLETE

FEATURES

- Heavy gauge 18/10 corrosion resistant Stainless Steel
- Polished mirror finish that is maintenance free



ICS1002
INFINITI CAKE STAND 2-TIER -
211mm (H) (DIAMETER: 125mm /
158mm)



ICS0003
INFINITI CAKE STAND 3-TIER -
670mm (H) (DIAMETER: 258mm /
385mm / 512mm)

ICE BUCKET

FEATURES

- Heavy gauge 18/10 corrosion resistant Stainless Steel
- Polished mirror finish
- Bevelled plinth design

ICE BUCKET AND TONGS

- Double walled ice bucket keeps ice from melting over longer periods of time
- Ideal for room service



IBI0012
ICE BUCKET INFINITI DOUBLE WALL - 1.2Lt

ICE BUCKET STAND

FEATURES

- Heavy gauge 18/10 corrosion resistant Stainless Steel
- Polished mirror finish
- For use with IBI0048 and IBI0065



ISI0196
ICE BUCKET STAND INFINITI - 198mm
(EXCLUDES ICE BUCKET) FITS IBI0048
ISI0220
ICE BUCKET STAND INFINITI - 220mm
(EXCLUDES ICE BUCKET) FITS
IBI0065

CAKE STANDS

COFFEE POT



FEATURES

- Heavy gauge 18/10 corrosion resistant Stainless Steel
- Polished mirror finish
- Bevelled plinth design

CPV0500 COFFEE POT 'VIENNA' - 500ml
 CPV0900 COFFEE POT 'VIENNA' - 900ml

TEA POT



FEATURES

- Heavy gauge 18/10 corrosion resistant Stainless Steel
- Polished mirror finish
- Bevelled plinth design

TPV0600 TEAPOT 'VIENNA' - 600ml
 TPV0900 TEAPOT 'VIENNA' - 900ml

COVERED SERVERS



FEATURES

- Heavy gauge 18/10 corrosion resistant Stainless Steel
- Polished mirror finish
- Bevelled plinth design

CSV0600 COVERED SERVER 'VIENNA' - 600ml
 CSV0900 COVERED SERVER 'VIENNA' - 900ml

WATER PITCHER / CREAM JUG



FEATURES

- Heavy gauge 18/10 corrosion resistant Stainless Steel
- Polished mirror finish
- Bevelled plinth design

CJV0150 CREAM JUG 'VIENNA' - 150ml
 CJV0230 CREAM JUG 'VIENNA' - 230ml
 WPV1600 WATER PITCHER 'VIENNA' - 1600ml

TRAYS RECTANGULAR



FEATURES

- Heavy gauge 18/10 corrosion resistant Stainless Steel
- Polished mirror finish that is maintenance free

TRV0458 TRAY RECTANGULAR 'VIENNA' - 573 x 333mm
 TRV0558 TRAY RECTANGULAR 'VIENNA' - 686 x 425mm
 TRV0656 TRAY RECTANGULAR 'VIENNA' - 790 x 501mm

SUGAR BOWL



FEATURES

- Heavy gauge 18/10 corrosion resistant Stainless Steel
- Polished mirror finish

SBV0280 SUGAR BOWL



FEATURES

- Heavy gauge 18/10 corrosion resistant Stainless Steel
- Polished mirror finish that is maintenance free

SBO0300 SUGAR BOWL



COFFEE POT



FEATURES

- Heavy gauge 18/10 corrosion resistant Stainless Steel
- Polished mirror finish

CPB0600 COFFEE POT 'BRISTOL' - 600ml
 CPB1000 COFFEE POT 'BRISTOL' - 1000ml



FEATURES

- Heavy gauge 18/10 corrosion resistant Stainless Steel
- Polished mirror finish

TPB2600 TEA POT 'BRISTOL SQUAT' - 600ml
 TPB1200 TEA POT 'BRISTOL SQUAT' - 1200ml

SUGAR BOWL / CREAM JUG

FEATURES

- Heavy gauge 18/10 corrosion resistant Stainless Steel
- Polished mirror finish



SBB0230 SUGAR BOWL (2 HANDLES) 'BRISTOL' - 230ml



CJB1150 CREAM JUG 'BRISTOL' - 150ml



CJB1230 CREAM JUG WITH LID 'BRISTOL' - 230ml

FEATURES

- Heavy gauge 18/10 corrosion resistant Stainless Steel
- Polished mirror finish
- 3 Tier stands make for elegant display
- Removable trays

TSB0003 TEA STAND 'BRISTOL' - 3 TIER (140mm TRAYS)
 TSB1003 TEA STAND 'BRISTOL' - 3 TIER (230mm TRAYS)



TEA STAND - 3 Tier

CAKE STAND



FEATURES

- Heavy gauge 18/10 corrosion resistant Stainless Steel

CSB0306 CAKE STAND 'BRISTOL' - 306mm

An exclusive collection made from the finest 18/10 Stainless Steel, a material that is most hygienic and durable for everyday use. The Ovalina range stands for exquisite design and superb workmanship. A range to cater for every taste.

DOUBLE WALL SERVER



FEATURES

- 18/10 Stainless Steel

DWS0035 DOUBLE WALL SERVER 'OVALINA' - 350ml
 DWS0060 DOUBLE WALL SERVER 'OVALINA' - 600ml

JAM/HONEY STAND



FEATURES

- Heavy gauge 18/10 corrosion resistant Stainless Steel
- Polished mirror finish that is maintenance free
- Jam / Honey not included

IJS0001 INFINITI JAM / HONEY STAND

BUTTER BELL



FEATURES

- Heavy gauge 18/10 corrosion resistant Stainless Steel
- Polished mirror finish that is maintenance free

IBB0090 INFINITI BUTTER BELL - 90mm WITH PORCELAIN HOLDER
 XIBB0090 INFINITI BUTTER BELL - 90mm SPARE PORCELAIN HOLDER

HAPPY SPOONS

FEATURES

- Heavy gauge 18/10 corrosion resistant Stainless Steel
- Polished mirror finish that is maintenance free



IHS0001 INFINITI HAPPY SPOON - CURVED



IHS0002

NOTE

The items on this page are available on request only



INSERTS FOR CHAFERS

FEATURES

- Porcelain inserts offer a more presentable alternative to the traditional Stainless Steel
- Food retains original colouring throughout the buffet serving
- High quality Gastronorm porcelain inserts



IFP1 INSERT FULL PORCELAIN - GN1/1 x 65mm



IHP10 INSERT HALF PORCELAIN - GN1/2 x 65mm



ITP1 INSERT THIRD PORCELAIN - GN1/3 x 65mm



ITP1165 INSERT THIRD PORCELAIN - GN2/3 x 65mm



IRP1065 INSERT ROUND PORCELAIN - 330 x 65mm
 IRP1165 INSERT ROUND PORCELAIN - 380 x 65mm



IRP2065 INSERT ROUND PORCELAIN DIVIDED 330mm - 2.2Lt
 IRP2165 INSERT ROUND PORCELAIN DIVIDED 380mm - 4.6Lt



IIR0330 INSERT INFINITY ROUND - 330 x 65mm (S/STEEL)
 IIR0380 INSERT INFINITY ROUND - 380 x



IIR1380 INSERT INFINITY ROUND HALF 190

NOTE

Gastronorm porcelain and Stainless Steel inserts fit Infiniti chafers



CROISSANT WARMER



FEATURES

- 18/10 Stainless Steel with high mirror finish
- Superb presentation for croissant and pastry
- Revolving container with dome cover
- Opens at 2 ends
- Heated by 3 to 6 tea-lights to keep warm

CW10001
INFINITI CROISSANT WARMER

BREAD BASKET



FEATURES

- 18/10 Stainless Steel

BBI0177
INFINITI BREAD BASKET -
177mm
BBI0205
INFINITI BREAD BASKET -
205mm
BBI0255
INFINITI BREAD BASKET -
255mm



NOTE

The items on this page are available on request only



CARVERY STATION



FEATURES

- Power: 220V
- 18/10 Stainless Steel
- Lamp bulb not included
- Easy lamp positioning with pivoting arms and thumb screw adjustments
- Dual and tri-lamp, removable base and reversible marble cutting



IHL1002
INFINITI CARVERY STATION - 2 LIGHT (610 x 456
x 710mm)
IHL1003
INFINITI BROWN GRANITE CARVING BOARD
(LARGE)



IHL0001
INFINITI CARVERY STATION - 3 LIGHT (610 x 456 x 710mm)
IHL1003
INFINITI BROWN GRANITE CARVING BOARD (LARGE)

FOR GENERAL LIGHTING

XPMK3008
INFINITI 100W GLOBE - SCREW IN (MIRROR BACK)

FOR HEATING AND LIGHTING

XPMK4025
INFINITI 250W GLOBE SCREW IN



NOTE

The items on this page are available on request only

VINEGAR AND OLIVE OIL SET

FEATURES

- Heavy gauge 18/10 corrosion resistant Stainless Steel
- Polished mirror finish that is maintenance free

IVO0001
INFINITI VINEGAR AND OLIVE OIL SET

SNACK TRAY – 3 Piece STANDS



FEATURES

- Heavy gauge 18/10 corrosion resistant Stainless Steel
- Polished mirror finish that is maintenance free

ISN0001
 INFINITI SNACK TRAY - 3 PIECE
 177 x 190 x 58mm

JAM / CONDIMENT STATION

FEATURES

- Heavy gauge 18/10 corrosion resistant Stainless Steel
- Polished mirror finish that is maintenance free

IJS0003
 INFINITI JAM/CONDIMENT STATION CLASSIC
 492 x 120 x 163mm
 CAPACITY
 280ml



TABLE NO.

FEATURES

- Heavy gauge 18/10 corrosion resistant Stainless Steel
- Polished mirror finish that is maintenance free

ITS0060
 INFINITI TABLE No. STAND - 60mm
 ITS0127
 INFINITI TABLE No. STAND - 137mm
 ITS0190
 INFINITI TABLE No. STAND - 190mm
 ITS0290
 INFINITI TABLE No. STAND - 290mm
 ITS0460
 INFINITI TABLE No. STAND - 460mm



DOME CLOCHE

FEATURES

- Heavy gauge 18/10 corrosion resistant Stainless Steel
- Polished mirror finish that is maintenance free

IDC0158
 INFINITI DOME CLOCHE - 158mm
 IDC0210
 INFINITI DOME CLOCHE - 210mm
 IDC0252
 INFINITI DOME CLOCHE - 252mm



NOTE

The items on this page are available on request

NOTE

The items on this page are available on request only

Tiger Buffetware

Domino is a completely new concept in modular buffet systems. All the Domino components can interlock or stand alone. Simply connect components to build your designed buffet. When tomorrow comes, build it again or try something new.

Let your imagination design your Buffet. The system is so simple a child can do it. Simply put, Domino makes it fun again!

SECTION INDEX

Artisan Collection Chafers	116	Induction Smart Range	127
Cereal Dispensers	117, 136	Juice Dispensers	117, 134 - 135
Chafer Stacking Trolley	125	Milk Dispenser	135
Coffee Pots	137	Mini Sauce / Chafing Dish	130
Coffee Urn	135	Punch Bowl	139
Cold Display	132	Room Service Trolley	139
Condiment Set	139	Samovar Tea Urn	136
Display Stands	138	Smart / Smart 'W' Accessories	128
Domino Range	117 - 122	T-Collection Chafers	131
Euri / Ibis Accessories	124	Utensils	133
Euri Chafers	123		
Ibis Chafers	123		
Induction Hob and Stand	129		
Induction Smart 'W' Range	126, 130		



ARTISAN

NEW



SQUARE CASTING CHAFER WITH WOODEN HANDLE
SPECIFICATIONS
 MATERIAL: ALUMINIUM BODY
 SIZE: L460 x W280 x H206mm
 CAPACITY: 4.5Lt

ROUND CASTING CHAFER WITH WOODEN HANDLE
SPECIFICATIONS
 MATERIAL: ALUMINIUM BODY
 SIZE: L449 x W330 x H209mm
 CAPACITY: 4.5Lt



ISC0001
 INSERT CERAMIC COATED SQUARE PAN
SPECIFICATIONS
 MATERIAL: S/STEEL 18/10 CERAMIC
 COATEDSIZE: L340 x W66 x H65mm

IRC0001
 INSERT CERAMIC COATED ROUND PAN
SPECIFICATIONS
 MATERIAL: S/STEEL 18/10 CERAMIC
 COATEDSIZE: D328 x H66mm
 CAPACITY: 4.5Lt



NOTE
 The items on this page are available on request only

DOMINO - Modular buffet system 25cm/35cm



DJD0035
 DOMINO JUICE DISPENSER
SPECIFICATIONS
 CAPACITY: 3.5L
 DIMENSIONS: 250 x 330 x 434mm



DMD0005
 DOMINO MILK DISPENSER
SPECIFICATIONS
 CAPACITY: 5L
 DIMENSIONS: 250 x 324 x 458mm



DCD0037
 DOMINO CEREAL DISPENSER SINGLE - 9cm
SPECIFICATIONS
 CAPACITY: 3.7L
 DIMENSIONS: 250 x 264 x 621mm



DSS0042
 DOMINO SOUP STATION STAND COMPLETE UNIT
SPECIFICATIONS
 CAPACITY: 4.2L
 DIMENSIONS: 350 x 350 x 323mm



SOUP STATION BUCKET



SSB0042
 SOUP STATION BUCKET WITH SINGLE WALL (INCLUDING LID)
SPECIFICATIONS
 DIMENSIONS: 240 x 214mm
 CAPACITY: 4.2Lt



DOMINO - Modular buffet system 25cm 35cm accessories



DOMINO - 25cm accessories



DDS0350
DOMINO DISH STAND ROUND S/STEEL
SPECIFICATIONS
DIMENSIONS: 250 x 250 x 103mm



IRM0208
INSERT ROUND MINI PORCELAIN
DIMENSIONS: 208 x 60mm
CAPACITY: 300ml



DPB0250
DOMINO PORCELAIN BOWL
DIMENSIONS: 235 x 125 x 40mm
CAPACITY: 150ml



DEL0004
DOMINO EXTENDIBLE LEGS (4PCE SET)



DOMINO - Modular buffet system



DDS0350
DOMINO DISH STAND ROUND S/STEEL
SPECIFICATIONS
DIMENSIONS: 350 x 350 x 103mm



DWT0350
DOMINO WOODEN TRAY ROUND
SPECIFICATIONS
DIMENSIONS: 350mm



DMT0350
DOMINO MARBLE TRAY ROUND
SPECIFICATIONS
DIMENSIONS: 350mm



IRP0328
INSERT ROUND PORCELAIN
SPECIFICATIONS
DIMENSIONS: 328 x 70mm
CAPACITY: 3.5Lt



IRP1388
INSERT ROUND PORCELAIN - 2 DIV
SPECIFICATIONS
DIMENSIONS: 388 x 66mm
CAPACITY: 4Lt



DPB0350
DOMINO PORCELAIN BOWL
SPECIFICATIONS
DIMENSIONS: 340 x 340 x 110mm
CAPACITY: 3Lt



DOMINO - Modular serving and condiment pole system complete module



DHL1000
DOMINO HEATING LAMP WITH CLAMP (BULB NOT INCLUDED)
SPECIFICATIONS
DIMENSIONS: 176 x 350 x 657mm



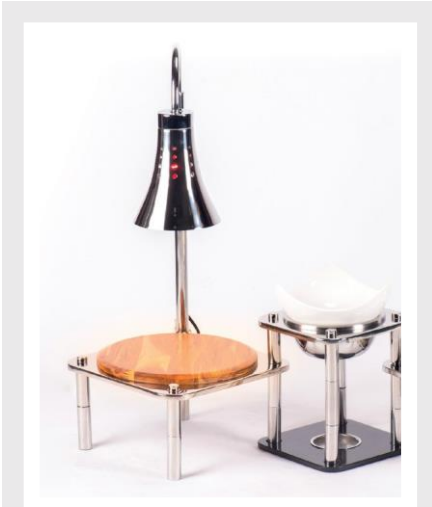
DCP0001
DOMINO CONDIMENT POLE (2 BOWLS AND POLE)
SPECIFICATIONS
DIMENSIONS: 290 x 252 x 80mm



DSU0001
DOMINO SERVING UTENSIL POLE (INCLUDING FORK AND SPOON)
SPECIFICATIONS
DIMENSIONS: 174 x 149 x 370mm



DOMINO - Rectangular



DCB0002
DOMINO PORCELAIN OVAL CONDIMENT BOWL (2PCE SET)
SPECIFICATIONS
DIMENSIONS: 177 x 118 x 48mm



DSF0260
DOMINO SERVING FORK - 280mm
DSS0260
DOMINO SERVING SPOON - 280mm



DCD2002
DOMINO COLD DISPLAY W/O DOME COVER - 2 ICE PACKS INCLUDED
SPECIFICATIONS
DIMENSION: 615 x 350 x 103mm



DBC0001
DOMINO BREAD CUTTING BOARD ON STAND
SPECIFICATIONS
DIMENSION: 615 x 350 x 116mm



DBB0001
DOMINO BREAD BASKET COMPLETE
SPECIFICATIONS
DIMENSION: 615 x 355 x 297mm



DBB0001
DOMINO BREAD BASKET
SPECIFICATIONS
DIMENSION: 490 x 305 x 100mm



DCD1001
DOMINO DOME COVER POLYCARBONATE
SPECIFICATIONS
DIMENSION: 575 x 355 x 216mm



DCD1001
DOMINO COLD DISPLAY AND COVER
SPECIFICATIONS
DIMENSION: 615 x 355 x 103mm



CDI1001
DOMINO COLD DISPLAY ICE PACK POLYETHYLENE
SPECIFICATIONS



DOMINO - Modular rectangular accessories RANGE



DDS1010
DOMINO DISH STAND
GN1/1 RECTANGULAR
S/STEEL
SPECIFICATIONS
DIMENSIONS: 615 x 350 x 101mm



DWT0550
DOMINO WOODEN TRAY GN1/1
RECTANGULAR
SPECIFICATIONS
DIMENSIONS: 527 x 321 x 28mm



DMT0550
DOMINO MARBLE TRAY GN1/1
RECTANGULAR
SPECIFICATIONS
DIMENSIONS: 525 x 325 x 22mm



CDT0025
PORCELAIN TRAY DISPLAY GN 1/1
SPECIFICATIONS
DIMENSIONS: 500 x 306 x 33mm



CDT1025
PORCELAIN TRAY DISPLAY GN 1/2
SPECIFICATIONS
DIMENSIONS: 252 x 306 x 33mm



DBC0002
DOMINO BREAD CUTTING BOARD
RECTANGULAR
SPECIFICATIONS
DIMENSIONS: 526 x 325 x 28mm



DIP0001
DOMINO ICE PACK TRAY
RECTANGULAR



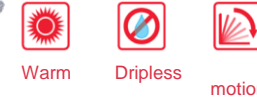
CDT0001
COLD DISPLAY TRAY
GN 1/1 RECTANGULAR
S/STEEL
SPECIFICATIONS
DIMENSIONS: 526 x 325 x 16mm

EURI



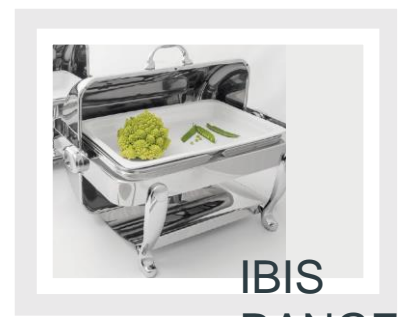
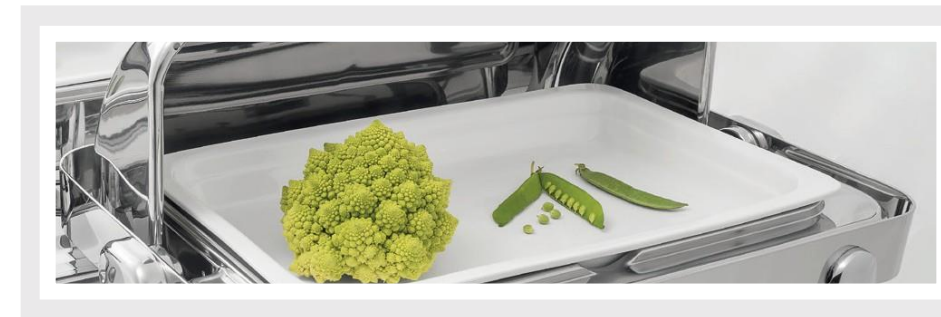
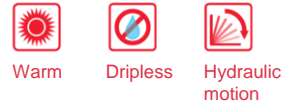
CRE0001

CHAFING DISH EURI ROUND ROLL TOP
18/10 S/STEEL
SPECIFICATIONS
DIMENSIONS: 515 x 497 x 468mm
CAPACITY: 6.5Lt



CDE0008

CHAFING DISH EURI RECTANGULAR ROLL TOP 18/10 S/STEEL
SPECIFICATIONS
DIMENSIONS: 667 x 488 x 452mm
CAPACITY: 8Lt



IBIS RANGE



QRI0002

CHAFING DISH IBIS ROUND ROLL TOP 18/10
S/STEEL
SPECIFICATIONS
DIMENSIONS: 515 x 518 x 470mm
CAPACITY: 6.5Lt



STACKABLE UP TO 5 CHAFERS



CDI0008

CHAFING DISH IBIS RECTANGULAR ROLL TOP 18/10 S/STEEL
SPECIFICATIONS
DIMENSIONS: 667 x 485 x 452mm
CAPACITY: 8Lt



STACKABLE UP TO 5 CHAFERS



EURI AND IBIS HEATING ELEMENTS - REFER TO PAGE 124

EURI / IBIS ACCESSORIES TROLLEY IBIS



IPT0065
INSERT PORCELAIN THIRD
GN1/3
SPECIFICATIONS
DIMENSIONS: 178 x 329 x 63mm
CAPACITY: 2Lt



IHP0065
INSERT PORCELAIN HALF
GN1/2
SPECIFICATIONS
DIMENSIONS: 267 x 329 x 63mm
CAPACITY: 4Lt



IFP1065
INSERT PORCELAIN FULL
GN1/1
SPECIFICATIONS
DIMENSIONS: 534 x 329 x 63mm
CAPACITY: 7Lt



IRS0350
INSERT ROUND
S/STEEL
DIMENSION 383 x 66mm



IRP1388
INSERT ROUND PORCELAIN
- 2 DIV
DIMENSIONS: 388 x 66mm
CAPACITY: 4Lt



IRS1387
INSERT ROUND S/STEEL - 1/2
LARGE
385 x 68mm 2.7Lt (2pc/set)
DIMENSION 385 x 68mm



IRP0388
INSERT ROUND
PORCELAIN
DIMENSIONS: 388 x 66mm
CAPACITY: 5Lt



CDE0003
CHAFING DISH ELECTRIC
HEATER PLATE
WITH DIGITAL CONTROLLER
AND TEMP SENSOR
SPECIFICATIONS
DIMENSION 235 x 200 x 37mm
CAPACITY 6Lt
TY: ...
(COMPATIBLE WITH OBLONG AND
ROUND ROLL
...)



CHAFFER STACKING



(Excludes

FEATURES

Stacks 5 chafers on each side in total 10 chafers

CST1001 CHAFFER STACKING TROLLEY IBIS SPECIFICATIONS

DIMENSIONS: 980 x 695 x 1546mm



STACKABLE UP TO 5 CHAFERS



STACKABLE UP TO 5 CHAFERS



(Excludes

STC1000

STACKING TROLLEY PVC COVER IBIS



INDUCTION 'SMART W' RANGE RANGE



CIR2065
CHAFFER INDUCTION ROUND 'SMART W' WITH GLASS LID - 18/10 S/STEEL
SPECIFICATIONS
DIMENSIONS: 440 x 490 x 195mm
CAPACITY: 6.5Lt



CIS1002
CHAFFER INDUCTION STAND ROUND 'SMART W' (INCLUDING BURNER)
SPECIFICATIONS
DIMENSIONS: 350 x 440 x 140mm



CIS0001
CHAFFER INDUCTION 'SMART W' SERVING SPOON HOLDER (EXCLUDES SPOON)



CIS1055
CHAFFER INDUCTION SQUARE 'SMART W' WITH GLASS LID 18/10 S/STEEL
SPECIFICATIONS
DIMENSIONS: 410 x 440 x 180mm
CAPACITY: 5.5Lt



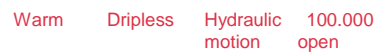
CIS1003
CHAFFER INDUCTION STAND SQUARE 'SMART W' (INCLUDING BURNER)
SPECIFICATIONS
DIMENSIONS: 405 x 455 x 140mm



CIS0001
CHAFFER INDUCTION 'SMART W' SERVING SPOON HOLDER (EXCLUDES SPOON)



CIR0008
CHAFFER INDUCTION RECTANGULAR 'SMART W' WITH GLASS LID 18/10 S/STEEL
SPECIFICATIONS
DIMENSIONS: 580 x 350 x 210mm
CAPACITY: 5.5Lt



CIS1004
CHAFFER INDUCTION STAND RECTANGULAR 'SMART W' (INCLUDING BURNERS)
SPECIFICATIONS
DIMENSIONS: 565 x 440 x 140mm

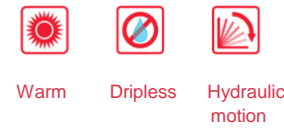


CIS0001
CHAFFER INDUCTION 'SMART W' SERVING SPOON HOLDER (EXCLUDES SPOON)

INDUCTION 'SMART' RANGE



CIR0065
CHAFFER INDUCTION ROUND 'SMART W' WITH GLASS LID 18/10 S/STEEL (EXCLUDES SPOON)
* SPOON HOLDER OPTIONAL
SPECIFICATIONS
DIMENSIONS: 435 x 505 x 202mm
CAPACITY: 6.5Lt



CIS0002
CHAFFER INDUCTION STAND ROUND 'SMART' (INCLUDING BURNER)
SPECIFICATIONS
DIMENSIONS: 410 x 295 x 150mm



CIR0001
CHAFFER INDUCTION ROUND 'SMART' SERVING SPOON HOLDER



CIS0055
CHAFFER INDUCTION SQUARE 'SMART' WITH GLASS LID 18/10 S/STEEL (EXCLUDES SPOON)
* SPOON HOLDER OPTIONAL
SPECIFICATIONS
DIMENSIONS: 453 x 407 x 195mm
CAPACITY: 5.5Lt



CIS0003
CHAFFER INDUCTION STAND SQUARE 'SMART' (INCLUDING BURNER)
SPECIFICATIONS
DIMENSIONS: 415 x 353 x 150mm



CIS1001
CHAFFER INDUCTION 'SMART' SERVING SPOON HOLDER



XCIS0001
CHAFFER INDUCTION SQUARE 'SMART' SPARE LID (EXCLUDES HINGE AND HANDLE)



XCIR0001
CHAFFER INDUCTION ROUND 'SMART' SPARE LID (EXCLUDES HINGE AND HANDLE)



'SMART' AND 'SMART W' ACCESSORIES STAND



IRP0388
INSERT ROUND
PORCELAIN
SPECIFICATIONS
DIMENSIONS: 388 x 66mm
CAPACITY: 5Lt



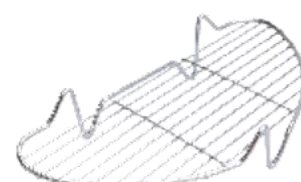
IRP1388
INSERT ROUND
PORCELAIN 2 DIV
SPECIFICATIONS
DIMENSIONS: 388 x 66mm
CAPACITY: 5Lt



IRP23
INSERT ROUND
PORCELAIN 3 DIV
SPECIFICATIONS
DIMENSIONS: 388mm
CAPACITY: 5Lt



IRS1
INSERT ROUND
S/STEEL 1/2 LARGE
SPECIFICATIONS
DIMENSIONS: 385 x 68mm
CAPACITY: 5Lt



DGR0155
DRAINAGE GRID ROUND
1/2S/STEEL



IRS0350
INSERT ROUND S/STEEL
SPECIFICATIONS
DIMENSIONS: 383 x 66mm
CAPACITY: 6.5Lt



DGR0310
DRAINAGE GRID ROUND
SPECIFICATIONS
DIMENSIONS: 310mm



FHC0001
FUEL HOLDER CUP
S/STEEL



IRP000
INSERT
PORCELAIN
GN2/3
SPECIFICATIONS
DIMENSIONS: 329 x 355 x 63mm
CAPACITY: 5Lt



ITP1
INSERT
PORCELAIN
GN2/3 2 DIV
SPECIFICATIONS
DIMENSIONS: 329 x 355 x 63mm
CAPACITY: 5Lt



DGR0001
DRAINAGE
GRID GN2/3
S/STEEL



FPI0001
FOOD PAN INSERT
S/STEEL GN2/3
SPECIFICATIONS
DIMENSIONS: 335 x 325 x 63mm
CAPACITY: 5Lt



IPT0065
INSERT PORCELAIN
THIRD GN1/3
SPECIFICATION
DIMENSIONS: 178 x 329 x 63mm



IHP0065
INSERT PORCELAIN
HALF GN1/2
SPECIFICATION
DIMENSIONS: 267 x 329 x 63mm



IFP1065
INSERT PORCELAIN
FULL GN1/1
SPECIFICATION
DIMENSIONS: 534 x 329 x 63mm

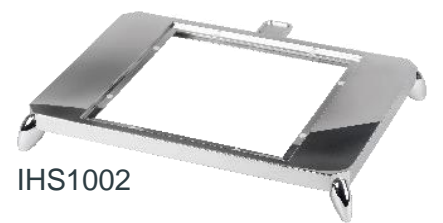
INDUCTION HOB AND



IHT0001
INDUCTION HOB TOUCH
PANEL (1.0KW, BUILT-IN)
SPECIFICATIONS
POWER: Output power 1000W as max
FREQUENCY: 50HZ
DIMENSIONS: 355 x 355 x 625mm



IHS1001
INDUCTION HOB STAND
S/STEEL SQUARE
SPECIFICATIONS
DIMENSIONS: 417 x 459 x 85mm



IHS1002
INDUCTION HOB STAND
S/STEEL RECTANGULAR
SPECIFICATIONS
DIMENSIONS: 458 x 576 x 84mm



IHT0002
REMOTE CONTROL FOR
INDUCTION



CSH0001
CHAFFER SPRING HEATER
ELECTRIC S/STEEL BODY
ALUMINUM SHEATHED HEAT
ELEMENT
SPECIFICATIONS
VOLTAGE: 220V - 240V - 400W



'SMART' W SOUP URN



SSU0010
 'SMART' W SOUP URN WITH GLASS LID
SPECIFICATIONS
 DIMENSIONS: 474 x 434 x 303mm
 CAPACITY: 10Lt



SRS0002
 'SMART' W ROUND STAND (INCLUDING BURNER)
SPECIFICATIONS
 DIMENSIONS: 300 x 420 x 140mm



CIS3055
 T-COLLECTION INDUCTION CHAFING DISH (SQUARE) S/T-COLLECTION SQUARE STAND FOR

STEEL BAND 5.5Lt
 Warm Dripless Free stop hinge



CIS1005
 T-COLLECTION SQUARE STAND FOR

STACKABLE

NEW

T-COLLECTION



MINI SAUCE/CHAFING DISH



CDM001
 CHAFING DISH MINI S/STEEL PORCELAIN TRAY INCLUDED
SPECIFICATIONS
 DIMENSIONS: 235 x 235 x 310mm



CDM002
 CHAFING DISH MINI S/STEEL PORCELAIN TRAY INCLUDED
SPECIFICATIONS
 DIMENSIONS: 270 x 270 x 310mm



IRM001
 INSERT ROUND MINI PORCELAIN
SPECIFICATIONS
 DIMENSIONS: ---



CH001
 CHAFER SPRING HEATER ELECTRIC S/STEEL BODY - ALUMINUM SHEATHED HEATELEMENT
SPECIFICATIONS
 VOLTAGE: 220V - 240V - 400 W



CIR3065
 T-COLLECTION INDUCTION CHAFING DISH (ROUND) S/STEEL BAND 6.5Lt
 Warm Dripless Free stop

INDUCTION WARMER (MINI ROUND,

MAGNETIC INDUCTION LID FOR



CIS1006
 T-COLLECTION ROUND STAND FOR CIR3065 - STACKABLE



COLD DISPLAY COMPLETE Hollow handle



CDU0001
COLD DISPLAY UNIT SWATCH S/STEEL,
POLYCARBONATE, COVER, TWO ICE
PACKS INCLUDED
SPECIFICATIONS
DIMENSIONS: 608 x 433 x 284mm

CDU0002
COLD DISPLAY UNIT HI-LINE S/STEEL,
POLYCARBONATE, COVER, TWO ICE
PACKS INCLUDED
SPECIFICATIONS
DIMENSIONS: 596 x 416 x 285mm



COLD DISPLAY ACCESSORIES



DCP0002
DOME COVER
POLYCARBONATE
SPECIFICATIONS
DIMENSIONS: 575 x 354 x
217mm



CDT0001
COLD DISPLAY TRAY
RECTANGULARS/STEEL GN1/1
SPECIFICATIONS
DIMENSIONS: 526 x 325 x
16mm



CDI1001
COLD DISPLAY ICE PACK
POLYETHYLENE
SPECIFICATIONS
DIMENSIONS: 250 x 200 x 30mm



CDT0025
PORCELAIN TRAY DISPLAY
GN1/1
SPECIFICATIONS
DIMENSIONS: 500 x 306 x 33mm



CDT01025
PORCELAIN TRAY DISPLAY
GN1/1
SPECIFICATIONS
DIMENSIONS: 252 x 306 x



SERVING UTENSILS -



SLS0029
SOUP LADLE
S/STEEL
SPECIFICATION
S
DIMENSIONS: 305m



SSS0320
SERVING SPOON
S/STEEL
SPECIFICATION
S
DIMENSIONS: 345m



PSS0320
PERFORATED
SERVING SPOON
S/STEEL
SPECIFICATION
S
DIMENSIONS: 345m



MFS0031
MEAT FORK S/STEEL
SPECIFICATION
S
DIMENSIONS: 355m



PLS0029
PASTA LADLE S/STEEL
SPECIFICATIONS
DIMENSIONS: 350mm

SERVING UTENSILS - Hollow handle



STS0001
SHELLY TONG S/STEEL
SPECIFICATIONS
DIMENSIONS: 250mm



STS0023
SPRING TONG S/STEEL
SPECIFICATIONS
DIMENSIONS: 245mm



Tiger

ODIN JUICE DISPENSER



JDO0037
JUICE DISPENSER ODIN
SPECIFICATIONS
DIMENSIONS: 325 x 200 x 460mm
CAPACITY: 3.7Lt



JDO0007
JUICE DISPENSER ODIN
SPECIFICATIONS
DIMENSIONS: 325 x 195 x 560mm
CAPACITY: 7Lt



Tiger

EURI JUICE DISPENSER



JDE0007
JUICE DISPENSER EURI
(EXCLUDES DRIP TRAY)
SPECIFICATIONS
DIMENSIONS: 285 x 285 x 590mm
CAPACITY: 7Lt



XJDO003
DRIP TRAY

ODIN MILK DISPENSER



MDO0005
MILK DISPENSER ODIN S/STEEL WITH ICE CORE
SPECIFICATIONS
DIMENSION: 325 x 200 x 430mm
CAPACITY: 5Lt

EURI COFFEE URN



CUE0012
COFFEE URN EURI
(EXCLUDES DRIP TRAY)
SPECIFICATIONS
DIMENSION: 315 x 315 x 575mm
CAPACITY: 12Lt



XJDO0003
DRIP TRAY

OPTIONAL EXTRAS



CSH0001
CHAFFER SPRING HEATER ELECTRIC
S/STEEL BODY ALUMINUM SHEATHED HEAT ELEMENT
SPECIFICATIONS
VOLTAGE: 220V - 240V, 350W



DISPENSERS



CDS0037
CEREAL DISPENSER SINGLE
S/STEEL - POLYCARBONATE
CYLINDER
SPECIFICATIONS
DIMENSION: 265 x 200 x
595mm CAPACITY: 3.7Lt



CDD0074
CEREAL DISPENSER DOUBLE
S/STEEL - POLYCARBONATE
CYLINDER
SPECIFICATIONS
DIMENSION: 215 x 310 x
595mm CAPACITY: 7.4Lt



CDT0011
CEREAL DISPENSER TRIPLE
S/STEEL - POLYCARBONATE
CYLINDER
SPECIFICATIONS
DIMENSION: 265 x 265 x
595mm CAPACITY: 11Lt



FDS0001
FRUIT DISPENSER
SWIVEL
S/STEEL
SPECIFICATIONS
DIMENSION: 328 x
565mm



COFFEE POTS

JVT0400
JUG VACUUM THERMO 18/10 S/STEEL -
400ml
JVT0700
JUG VACUUM THERMO 18/10 S/STEEL -
700ml
JVT1000
JUG VACUUM THERMO 18/10 S/STEEL -
1000ml
JVT1500
JUG VACUUM THERMO 18/10 S/STEEL -
1500ml



CPS0300
COFFEE POT S/STEEL - DOUBLE WALL 18/10 S/STEEL - 300ml
CPS0600
COFFEE POT S/STEEL - DOUBLE WALL 18/10 S/STEEL - 600ml
CPS0950
COFFEE POT S/STEEL - DOUBLE WALL 18/10 S/STEEL - 950ml
CPS1200
COFFEE POT S/STEEL - DOUBLE WALL 18/10 S/STEEL - 1200ml
CPS1500
COFFEE POT S/STEEL - DOUBLE WALL 18/10 S/STEEL - 1500ml



BEVERAGE SERVICE

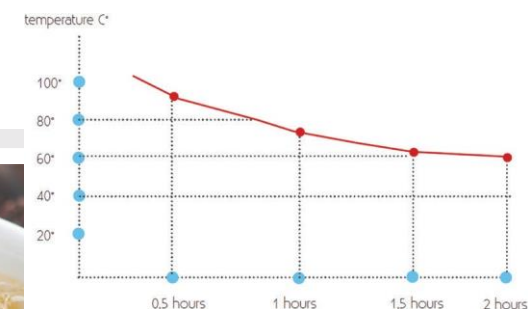
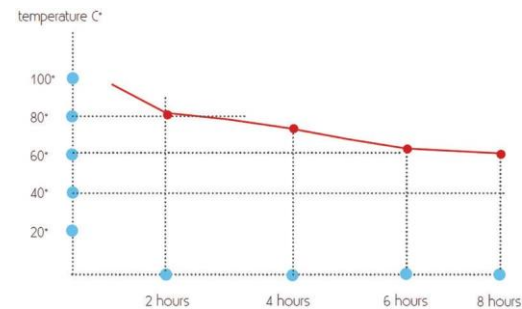
FEATURES

- Samovar electric tea urn:
- 5Lt capacity
- 1.3Lt tea pot included
- 18/10 Stainless Steel - mirror polished
- Automatic switch off element
- Energy saving keep-warm function
- Blow-dry protection - automatic shut-off
- Tap with lime filter
- Two-year guarantee



STU0005
SAMOVAR TEA URN
ELECTRIC
SPECIFICATIONS
VOLTAGE: 220V

OTHER MODELS ARE AVAILABLE
3Lt to 15Lt capacity
Stainless Steel or gold finish





FRUIT, PASTRY AND CAKE STANDS S/STEEL



FTS0001
FRUIT STAND S/STEEL - 1-TIER
18/10
SPECIFICATIONS
DIMENSIONS: D325 x H200mm



FTS0003
FRUIT STAND S/STEEL - 3-TIER
18/10
SPECIFICATIONS
DIMENSIONS: D375 x H530mm



PTS0001
PASTRY STAND S/STEEL - 1-TIER
18/10
SPECIFICATIONS
DIMENSIONS: D438 x H172mm



PUNCH BOWL



PBS0020
PUNCH BOWL 18/10
S/STEEL
SPECIFICATIONS
CAPACITY: 20Lt
SIZE: 446 x 276mm

PBS0014
PUNCH BOWL 18/10
S/STEEL
SPECIFICATIONS
CAPACITY: 14Lt
SIZE: 375 x 247mm

CONDIMENT SET



CSS4000
CONDIMENT SET S/STEEL INCLUDES: 4 JARS + SPOONS +TRAY
SPECIFICATIONS
DIMENSIONS: 360 x 110 x 107mm
WEIGHT: 1.47 KG

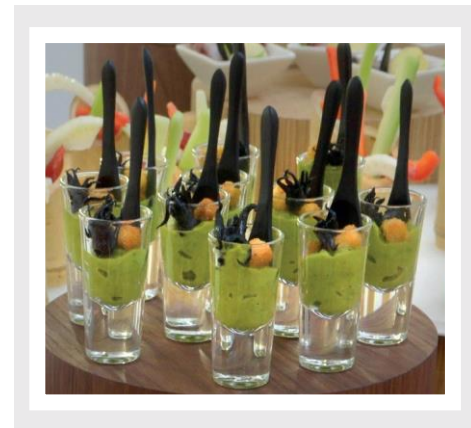
TAGS



FTS0150
FOOD TAG - TWIN ARM
S/STEEL
SPECIFICATIONS
DIMENSIONS: 157mm



MTS0012
MR TAG S/STEEL
SPECIFICATIONS
DIMENSIONS: 120mm



PTS0003
PASTRY STAND S/STEEL - 3-TIER
18/10
SPECIFICATIONS
DIMENSIONS: D438 x H495mm



TCS0027
TEA CAKE STAND - 3-TIER
(27cm)(27cm PLATES NOT INCLUDED) 18/10 S/STEEL
SPECIFICATIONS
DIMENSIONS: L256 x W256 x H421mm

TREASURE STAND SET



TSS0001
TREASURE STAND SET
INCLUDES:
• BASE STAND 100 x 55mm
• SPIRAL STAND X 12 (GLASSES NOT INCLUDED) 18cm
• SPIRAL STAND X 12 (GLASSES NOT INCLUDED) 24cm
• SPIRAL STAND X 12 (GLASSES NOT INCLUDED) 30cm

FEATURES

- Stainless Steel spiral stands with solid wood base - with Black Marble Laminate
- 3 Changeable heights for multiple display options
- 36 Shooter glass



BR1.69249
BICCHIERI-DUBLINO LIQUEUR
5.7cl H89mm W51mm (48)
SPECIFICATIONS
CAPACI 57m

ROOM SERVICE TROLLEY AND HOT FOOD WARMER



RS01
ROOM SERVICE TROLLEY ROYAL (HOT FOOD WARMER NOT INCLUDED) 18/10
SHELVES THERMO CONTROLLED - S/STEEL - MELAMINE COATED POLYWOOD, COATED FOLDABLE LEGS TIP-UPS/STEEL CABINET 18/10 AND STACKABLE STRUCTURE
SPECIFICATIONS
DIMENSION 1200 x 980 x



HFW0
HOT FOOD WARMER S/STEEL REMOVABLE
SPECIFICATIONS
DIMENSION 390 x 370 x 495mm
S: VOLTAGE: 220V
TEMPERATURE MAX





Displayware and Buffet Services

Our buffetware is designed to maximize the serving experience and enhance the display of foods.

Be sure to take a look at our different chafing dish options as well as the comprehensive range of Carlisle display dishes, bowls, trays and domes.

SECTION INDEX

ABS Displayware	151	Dome Cloches	158
Ambient Display Cabinets	161	Induction Chafer Dishes	142
Bread Baskets	159	Insulated Servers	158
Bubble Tray and Domes	152	Juice Dispensers	160
Cake Stands and Domes	152 - 153, 158, 162, 164	Mini Range	153 - 155
Cereal Dispensers	160	Mini Serving Pots and Pans	153
Chafer Elements	145	Oil and Vinegar Bottles	157
Chafers	142 - 145	Plate Display Stands	150
Chafing Fuel	145	Platters - Melamine and Wood Grain	146, 148
Condiment Servers	156	Rave Displayware	150
Condiment Stand	157	Rustic Inspiration Wood Range	162 - 165
Decorative Food Display Lamp	157	Salad and Punch Bowl	159
Display Clips	157	Soup Stations	156
Display Dishes / Melamine	149	Step Risers	151
Displayware - Stainless Steel	146	Wooden Serving Boards	155, 165
Displayware Melamine	147		
Displayware Polycarb	147		

INDUCTION CHAFING DISHES

CHAFING DISH - Induction square



(STAND SOLD SEPARATELY)

CDS4000
CHAFING DISH INDUCTION - SQUARE WITH GLASS LID
SPECIFICATIONS
CAPACITY: 5.5Lt
COMPOSITION: S/STEEL
INSERT SIZE: 2/3 G/N
INSERT LID: GLASS
PANEL

OTHER ORDER CODE
CDS4001
SQUARE STAND

CHAFING DISH - Induction round



(STAND SOLD SEPARATELY)

CDS4100
CHAFING DISH INDUCTION - ROUND WITH GLASS LID
SPECIFICATIONS
CAPACITY: 6Lt
COMPOSITION: S/ STEEL
INSERT SIZE: 380mm
INSERT LID: GLASS
PANEL

OTHER ORDER CODE
CDS4101
ROUND STAND

CHAFING DISH - Induction rectangular



CDS4200
CHAFING DISH INDUCTION - RECTANGULAR WITH GLASS LID
SPECIFICATIONS
CAPACITY: 9Lt
COMPOSITION: S/STEEL
INSERT SIZE: 1/1 G/N
INSERT LID: GLASS
PANEL

OTHER ORDER CODE
CDS4201
RECTANGULAR STAND

ACCESSORIES: Refer to pg 145 for more detail on available heating accessories

Electro Chef

Global (S.A)

CHAFING DISH - Glass lid

Polished finish. Roll back lid. Comes standard with burner holders and waterpan. Accommodates electric elements as well. Opens to 180°. Viewing glass lid to prevent heat loss when wanting to view contents. For best results use only Global Chafing Fuel - refer to pg 145 for order codes and sizes.



CDS2001
CHAFING DISH RECTANGULAR - ROLL TOP WITH GLASS LID
SPECIFICATIONS
CAPACITY: 8.5Lt
DIMENSION: 660 x 480 x 420mm
INSERT SIZE: 495 x 295 x 65mm
(Element not included)

OTHER ORDER CODES
CDB0003
CHAFING DISH RECTANGULAR - ELEMENT ONLY



CDS2002
CHAFING DISH ROUND - ROLL TOP WITH GLASS LID
SPECIFICATIONS
CAPACITY: 6.8Lt
DIMENSION: 520mm
Diameter INSERT SIZE: 355 x 65mm
(Element not included)

OTHER ORDER CODES
CDB0004
CHAFING DISH ELEMENT ROUND - ELEMENT ONLY

CHAFING DISH - Polished stainless steel

Durable quality for everyday use, suited for any buffet. Elegant, enhances the look of a buffet display. For best results use only Global Chafing Fuel - refer to pg 145 for order codes and sizes.



CDS0005
CHAFING DISH ROUND - ROLLTOP - DELUXE
SPECIFICATIONS
CAPACITY: 6.8Lt
DIMENSIONS: 460mm diameter
INSERT SIZE: 380mm



CDS0007
CHAFING DISH RECTANGULAR - ROLLTOP - DELUXE
SPECIFICATIONS
CAPACITY: 7.5Lt
DIMENSIONS: 630 x 360 x 400mm
INSERT SIZE: 530 x 315mm

CHAFING DISH STAINLESS STEEL -



Polished finish. Roll back cover. Comes standard with burner holders. Opens to 180°. For best results use only Global Chafing Fuel- refer to pg 145 for order codes and sizes.

CDS1006
CHAFING DISH RECTANGULAR - ROLL TOP (180 DEGREE)

SPECIFICATIONS
CAPACITY: 7.5Lt
DIMENSION: 630 x 370 x 400mm
INSERT SIZE: 530 x 325mm
(Does not take an element)



CDS1007
CHAFING DISH ROUND - ROLL TOP (180 DEGREE)

SPECIFICATIONS
CAPACITY: 6.8Lt
DIMENSION: 460mm Diameter

INSERT SIZE: 380mm
(Does not take an element)

CHAFING DISH STAINLESS STEEL - Polished



Comes standard with burner holders. Ideal for caterers. For best results use only Global Chafing Fuel - refer to pg 145 for order codes and sizes.

CDS0001
CHAFING DISH RECTANGULAR - POLISHED

SPECIFICATIONS
CAPACITY: 7.5Lt
DIMENSION: 610 x 350 x 330mm
INSERT SIZE: 530 x 325mm

CHAFING DISH STAINLESS STEEL - Polished



Create an elegant buffet setting with the mirror polished chafer. Comes standard with burner holders. Ideal for buffets - outside caterers. Use only Global Chafing Fuel - refer to pg 145 for order codes and sizes.

CDS1001
CHAFING DISH ROUND - POLISHED

SPECIFICATIONS
CAPACITY: 3.7Lt
DIMENSION: 330mm Diameter

Global^(S.A)

Global^(S.A)

CHAFING DISH STAINLESS STEEL - Round



Create an elegant buffet setting with this mirror polished chafer. Comes standard with burner holders. Ideal for buffets - outside caterers. Use only Global Chafing Fuel - refer below for order codes and sizes.

CDS1004
CHAFING DISH ROUND WITH GLASS LID - POLISHED

SPECIFICATIONS
CAPACITY: 3.7Lt
DIMENSIONS: 350mm Diameter

CHAFING DISH BURNER AND ELEMENT

FEATURES

- New improved elements reach HACCP required temperatures
- Temperature rating: for best results chafing dish lid must be closed when not serving



CDB0002
CHAFING DISH - BURNER HOLDER



CDB0003
CHAFING DISH RECTANGULAR - ELEMENT ONLY - 600 Watt



CDB0004
CHAFING DISH ROUND - ELEMENT ONLY - 550 Watt

FEATURES

- To achieve HACCP required temperatures use 3 Global Chafing Fuel tins per chafing dish
- Longer lasting, cleaner burning
- Burning time may vary depending on operating environment



CFA0001
CHAFING FUEL - ALCOHOL (METHANOL)
24 x 200g



CFA0003
CHAFING FUEL - ALCOHOL (METHANOL) 4 x 5Lt

CHAFING FUEL



STAINLESS STEEL DISPLAYWARE DISPLAYWARE

SSB9204
S/STEEL BOWL
DUAL ANGLE -
350mm

SSB9203
S/STEEL BOWL
DUAL ANGLE -
300mm

SSB9209
S/STEEL SERVING
BOWL
270mm

SSB9208
S/STEEL
SERVING
BOWL -
230mm

SCT9215
S/STEEL CURVED TRAY 185 x
185mm

SCT9216
S/STEEL CURVED TRAY
175mm x 300mm

SSB9226
S/STEEL SERVING
BOWLSQUARE -
260mm
SSB9221
S/STEEL SERVING
BOWLSQUARE -
210mm

FEATURES

- Beautiful heavy-duty Stainless Steel displayware designed for delis, buffets, and special event service. The modern hammered finish hides scratches for a longer life.
- Double wall construction provides insulation to help with temperature retention with both hot and cold foods. Double wall construction with air insulation prevents sweating for a fresher looking display.

Our new Global range of Polycarbonate displayware is scratch resistant, tough, hygienic and virtually unbreakable. Revitalise your kitchen with this high gloss displayware. These are affordable and practical whilst meeting the consumers requirements.

FEATURES

- Beautiful and functional design
- Superior mirror finish, colour density and quality feeling similar to fine bone china
- The surface is more stain-resistant than melamine, as melamine is slightly porous and can absorb stains
- Global's super-tough polycarbonate displayware is durable, microwave friendly, scratch resistant and impact resistant
- Dishwasher safe
- The range stacks securely and efficiently for transportation and for storage



DDB5522
DELI DISPLAY BALSAM
FULL 65mm (WHITE)

DDB5534
DELI DISPLAY BALSAM
HALF 65mm (WHITE)



DDB6522
DELI DISPLAY
BALSAM FULL
65mm (BLACK)

DDB6534
DELI DISPLAY
BALSAM HALF
65mm (BLACK)



DDB5546
DELI DISPLAY
BALSAM ANGLED
BOWL LARGE

DDB5544
DELI DISPLAY
BALSAM ANGLED
BOWL SMALL

MELAMINE DISPLAYWARE

Be kind to the environment with this new melamine displayware that is made from 50% sustainable natural resources which are biodegradable.

Introducing Bavarian Cream colour that replicates the colour of china. The heavy weight nature of this melamine looks and feels like china without the replacement costs. Great for environments where food is prepared and displayed in front of the customer. Foods can be prepared in advance and stacked for storage and transportation when used with Palette Displayware Covers. Break-resistant.

EPICURE ACACIA WOODGRAIN PLATTERS

The look of Acacia Wood without the need to hand wash and season. The convenience of durable melamine with an organic wood grain look. With our range of different sizes to fit every serving need from dip bowls to round platters.



PWG1000
PLATTER WOOD GRAIN -
OVAL



PWG1100
PLATTER WOOD GRAIN -
ROUND



PWG1200
PLATTER WOOD GRAIN -
RECT



PWG1300
PLATTER WOOD
GRAIN BOWL -
300mm



CARLISLE MELAMINE



FEATURES

- High quality, heavy duty melamine material
- Lighter weight than comparable ceramic
- Chip and break resistant, reducing replacement cost
- Not suitable for heating purposes
- Not suitable for microwave use
- Dishwasher safe

BUFFET PLATTER RECTANGULAR



BPR2355
BUFFET PLATTER RECTANGULAR - 355 X 255mm (WHITE)
BPR2430
BUFFET PLATTER RECTANGULAR - 430 X 330mm (WHITE)

OTHER ORDER CODE
BPL2430
BUFFET PLATTER RECTANGULAR - 430 x 330mm - STACKABLE LID



BPR3355
BUFFET PLATTER RECTANGULAR - 355 X 255mm (BLACK)
BPR3430
BUFFET PLATTER RECTANGULAR - 430 X 330mm (BLACK)

PASTA BOWL



DDB2002
PASTA BOWL - 266mm (WHITE)



DDB3002
PASTA BOWL - 266mm (BLACK)

BUFFET PLATTER SQUARE PLATE



BPS2305
BUFFET PLATTER SQUARE PLATE - 305 x 305mm (WHITE)



BPS3305

OVAL PLATTER - 406 X 305mm 2.8Lt (WHITE)

DISPLAY DISH OVAL

DISPLAY DISH RECTANGULAR



DDD2300
DISPLAY DISH 300 x 230mm (WHITE)
DDD2350
DISPLAY DISH 350 x 250mm (WHITE)



DDD3300
DISPLAY DISH 300 x 230mm (BLACK)
DDD3350
DISPLAY DISH 350 x 250mm (BLACK)

OTHER ORDER CODES
DDD1300
DISPLAY DISH LID - 300mm (NOT FOR DIRECT HEAT)
DDD1350
DISPLAY DISH LID - 350mm (NOT FOR DIRECT HEAT)

DESIGNER DISPLAYWARE™ FULL PAN



DEL1330
DELI DISPLAY 1/2 F/PAN 330 x 325 x 63mm (WHITE)



DEL1330
DELI DISPLAY 1/2 F/PAN 330 x 325 x 63mm (BLACK)

OTHER ORDER CODES
INF4005
INSERT - FULL DOME LID SOLID (CLEAR) NOT FOR DIRECT HEAT

DESIGNER DISPLAYWARE™ HALF PAN



DDH2635
DELI DISPLAY 1/2 F/PAN 320 x 260 x 63mm (WHITE)



DDH3635
DELI DISPLAY 1/2 F/PAN 320 x 260 x 63mm (BLACK)

OTHER ORDER CODES
INH4005
INSERT - HALF DOME LID SOLID (CLEAR) NOT FOR DIRECT HEAT

BUFFET PLATTER SQUARE PLATE - 305 x 305mm (BLACK)

OVAL PLATTER - 406 X 305mm 2.8Lt (BLACK)



DDT2635
DELI DISPLAY 1/3 SIZE F/PAN320 x
170 x 63mm (WHITE)

DDT3635
DELI DISPLAY 1/3 SIZE F/PAN320 x 170
x 63mm (BLACK)

DESIGNER
DISPLAYWARE™
THIRD PAN



RAVE



DISPLAYWARE - Bowls

RDB2140
RAVE DISPLAYWARE BOWL 1.4Lt (WHITE)

RDB2430
RAVE DISPLAYWARE BOWL 4.3Lt (WHITE)



RDB3140
RAVE DISPLAYWARE BOWL 1.4Lt (BLACK)

RDB3430
RAVE DISPLAYWARE BOWL 4.3Lt (BLACK)

FEATURES

- High quality, heavy duty melamine material
- Lighter weight than comparable ceramic
- Chip and break resistant, reducing replacement cost
- Not suitable for heating purposes
- Not suitable for microwave use
- Dishwasher safe

OTHER ORDER CODES

RDL1400
RAVE DISPLAYWARE BOWL 1.4Lt - LID

RDL4300
RAVE DISPLAYWARE BOWL 4.3Lt - LID

FEATURES

- Step riser display
- Use in fridges or on a buffet
- Excellent display for all presentations
- ABS plastic is durable, easy to clean and will not warp or chip
- Edges have air slots for increased air circulation in refrigerated cases



SRA0
STEP RISERS ABS - 2 STEPS (BLACK)
600 x 750 x 95mm



SRA0
STEP RISERS ABS - 3 STEPS (BLACK)
600 x 750 x 95mm

RAVE DISPLAYWARE - Salad bowl



RDS2430
RAVE DISPLAYWARE SALAD BOWL 4.3Lt (WHITE)



RDS3430
RAVE DISPLAYWARE SALAD BOWL 4.3Lt (BLACK)

OTHER ORDER CODE

RDL4301
RAVE DISPLAYWARE SALAD BOWL 4.3Lt - LID

RAVE DISPLAYWARE - Rectangular platters



RDR2410
RAVE DISPLAYWARE RECTANGULAR PLATTER 410 x 200 x 20mm (WHITE)

RDR2580
RAVE DISPLAYWARE RECTANGULAR PLATTER 580 x 200 x 20mm (WHITE)



RDR3410
RAVE DISPLAYWARE RECTANGULAR PLATTER 410 x 200 x 20mm (BLACK)

RDR3580
RAVE DISPLAYWARE RECTANGULAR PLATTER 580 x 200 x 20mm (BLACK)

OTHER ORDER CODES

RDL4100
RAVE DISPLAYWARE RECT PLATTER 410 x 200 x 20mm - LID

RDL5800
RAVE DISPLAYWARE RECT PLATTER 580 x 200 x 20mm - LID

PLATE DISPLAY STANDS

FEATURES

- Made of heavy-weight, break resistant melamine so you can enjoy the look and feel of china without the replacement cost
- Dishwasher safe
- BPA free
- Melamine is resistant to staining, breaking and chipping

PSR7900
PLATE STAND RISER 2-3/4" (BLACK)

PSR7903
PLATE STAND RISER 4" (BLACK)

PSR7901
PLATE STAND RISER 2-3/4" (WHITE)

PSR7904

ABS STEP RISERS DISPLAY

ABS DISPLAYWARE

INH40
LID FOR DELI DISH - 320 x 260mm



SBS0005
SALADWARE - DELI DISH
320 x 260 x 60mm

SBL0215
SALADWARE - SALAD BOWL/DOME LID 215 x 215mm



SBS0005
SALADWARE - SALAD BOWL
215 x 215 x 65mm

INH4007
LID FOR DELI DISH 320 x 260mm NOT FOR HEAT



DDS0002
SALADWARE - DELI DISH (2 DIVISION) 320 x 260 x 60mm

PLATE STAND RISER 4" (WHITE)



INF4006
LID FOR MARINADE DISH (NO HEAT) 525 x 325mm



MDS0001
SALADWARE - MARINADE DISH
525 x 325 x 60mm

INF4006
LID FOR MARINADE DISH (NO HEAT) 525 x 325mm



MDS0002
SALADWARE - MARINADE DISH (2 DIVISION) 525 x 325 x 60mm

SBL0215
SALADWARE

D
B
O
W
L
D
O
M
E
L
I
D
-
2
5
0
x
2
5
0
m
m

SB
S0
00
4
SAL
AD
WA
RE -
SAL
AD
BO
WL
(BL
ACK
)
250
x
250
x
65m
m

CUT OUT BUBBLE DOME AND BASE



BTA3109
BUBBLE DOME WITH CUT OUT AND BASE - 520 x 358 x 180mm

ABS BUBBLE TRAY AND DOME

NOT SUITABLE FOR HEATING FOOD IN APPLIANCES



BTA1027
BUBBLE TRAY ONLY - 440 x 270 x 25mm
BTA2027
BUBBLE DOME ONLY - 440 x 270 x 140mm
BTA1109
BUBBLE TRAY ONLY - 520 x 358 x 25mm
BTA2109
BUBBLE DOME ONLY - 520 x 358 x 180mm
BTA1061
BUBBLE TRAY ONLY - 595 x 445 x 25mm



BTA2061
BUBBLE DOME ONLY - 595 x 445 x 230mm
BTV1003
BUBBLE TRAY ONLY - 460 x 310 x 15mm
BTV2003
BUBBLE DOME ONLY - 460 x 310 x 100mm
BTV1004
BUBBLE TRAY ONLY - 500 x 410 x 15mm
BTV2004
BUBBLE DOME ONLY - 500 x 410 x 100mm

CAKE STAND - Stainless steel



CSS0330
CAKE STAND STAINLESS STEEL
330 x 180mm

OTHER ORDER CODE
CSP0320
CAKE STAND BLACK
330 x 180mm
CDC0320
CAKE DISPLAY COVER
300 x 140mm
CDC0331
CAKE DISPLAY COVER 315 x 140mm (CLIP)

BLACK CAKE STAND AND COVER



CAKE DISPLAY TRAY AND DOME

TUFF TRAYS®



CDC0320
TUFF TRAY CAKE DISPLAY TRAY AND DOME - 325 x 140mm

CAKE STAND PLASTIC

CSP0300
CAKE STAND PLASTIC - 300mm

MINI SERVING POTS AND PANS

FEATURES

- Polished Stainless Steel and a riveted, brass handle make this range stylish and appearance is eye catching and classic
- Minimal in size, but maximal in results
- This mini series is not only endearing, the small pots and mini sauté pans are also especially practical and versatile
- The small pot with lid for example are ideal for serving soups or little casseroles
- The small sauté pans are a nice alternative for serving a mini dish or dessert
- Moreover, these small pots and sauté pans give an extra touch to your buffet
- Practical: their heat conducting base allows them to be kept warm easily
- The mini series is perfect for serving individual portions of stews or sauces and it looks great on the serving pass

MSC0120
MINI S/STEEL CASSEROLEPOT - 120 x 75mm

MSW0110
MINI S/STEEL WOK - 110 x 45mm

MSF0120
MINI S/STEEL FRYINGPAN - 120 x 35mm

MCF0120
MINI COPPER FRYINGPAN - 120 x 35mm

MSW0140
MINI S/STEEL WOK - 140 x 55mm

MSS0090
MINI S/STEEL SAUCE PAN 90 x 60mm - NO LID

MCS0090
MINI COPPER SAUCEPAN - 90 x 60mm NO LID

MCS0120
MINI COPPER SAUCEPAN - 120 x 75mm NO LID



MINI STAINLESS STEEL PANS



FEATURES

- Sure to be a favourite, this mini Stainless Steel roasting pan goes straight from the oven to the table for practical and beautiful food presentations
- Dishwasher safe

MSR0145
MINI S/STEEL ROASTING PAN - 145mm
MSS0115
MINI S/STEEL SQUARE ROASTING PAN - 115mm
MSS0135
MINI S/STEEL SQUARE ROASTING PAN - 135mm

BALTI DISHES



FEATURES

- A beautiful mirror finish on these servers reflects nicely on whatever foods they contain
- The ideal addition to your kitchen dinnerware, this fantastic Baltidish is perfect for serving up all your favourite dishes
- In a choice of two sizes to suit your needs, this dish is made from a durable and hard wearing Stainless Steel which will keep it looking great after use
- Handles make transport easy
- Dishwasher safe

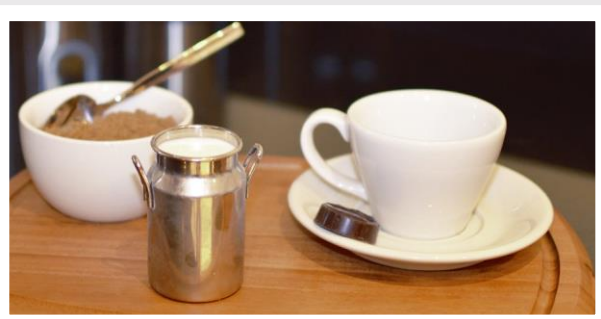
BDF2014
BALTI DISH - FLAT - 140mm
BDF2016
BALTI DISH - FLAT - 160mm

MINI COLANDE



MCS2010
MINI COLANDER - 100mm

MINI MILK



FEATURES

- These Stainless Steel milk churns are available in two sizes for creative food presentations
- Perfect for serving milk or cream with tea and coffee, or custard with a dessert

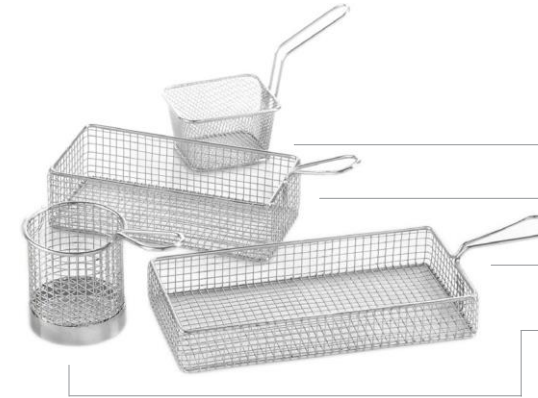
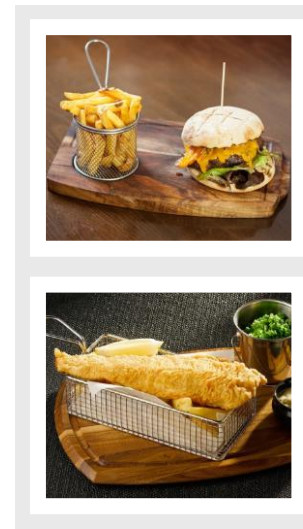
MMC2005
MINI MILK CHURN - 5oz
MMC2000
MINI MILK CHURN - 2.5oz

MINI SERVING BASKETS

FEATURES

- Contemporary serving baskets ideal for serving sides or tapas in a different way

MBS0061
MINI BASKET SQUARE - 100 x 90 x 60mm
MBR0060
MINI BASKET RECTANGULAR - 215 x 105 x 60mm
MBR0035
MINI BASKET RECTANGULAR - 215 X 105 X 35mm
MBR0008
MINI BASKET ROUND - 80 x 80mm
MBS0060
MINI BASKET SQUARE - 95 x 95 x 60mm



STAINLESS STEEL MSP0090

MINI S/STEEL PAIL - 90mm
MSP0070
MINI S/STEEL PAIL - 70mm

COPPER MCP0070
MINI COPPER PAIL - 70mm
MCP0090
MINI COPPER PAIL - 90mm

MINI SERVING PAILS

MINI SAUCE DIPS

SCS2000
SAUCE CUP 1 - 42ml
SCS2001
SAUCE CUP 3 - 71ml
SCS2002
SAUCE CUP 4 - 114ml

WOODEN SERVING BOARD



NOT TO BE SUBMERGED IN OR EXPOSED TO EXCESSIVE AMOUNTS OF WATER, CLEAN WITH DAMP CLOTH ONLY RINSE AND DRY IN WARM AREA

WSB1180
WOODEN SERVING BOARD WITH DIP BOWL (70ml BOWL) 180 x 362 x 20mm
WSB1255
WOODEN SERVING BOARD WITH DIP BOWL (70ml BOWL) 225 x 362 x 20mm

WSB0255
WOODEN SERVING BOARD REVERSIBLE 255 x 360 x 20mm

WSB0180
WOODEN SERVING BOARD REVERSIBLE 180 x 360 x 20mm

CONDIMENT SERVER BOTTLE



CPS0003
CONDIMENT SERVER - COMPLETE JAR AND PUMP

OTHER ORDER CODES
CPS0001 CONDIMENT SERVER - PUMP
ONLY S/STEEL
CPS0002 CONDIMENT SERVER - JAR
ONLY - 2Lt

FEATURES

- Save money with three accurate portion control settings
- Easy fingertip control assures dispensing of pre-measured amounts, therefore eliminating waste
- Adjustable collar for accurate portion control
- Pumps directly from No. 10 tin

SPECIFICATIONS - SKD0008 / SKD1008

CAPACITY: 11Lt
 VOLTAGE: 230V
 POWER: 0.8Kw
 TOP DIAMETER: 270m
 MIDDLE DIAMETER: 215mm
 BOTTOM DIAMETER: 235mm
 HEIGHT: 365m

SOUP KETTLES

FEATURES

- Ideal for hotels, canteens, take aways and supermarkets
- Great for soup, sauces, curries, breakfast porridge and stew



SKD1004
SOUP KETTLE
S/STEEL
AVENIA - 5.7Lt



SKD1008
8
SOUP KETTLE
S/STEEL
AVENIA - 11Lt



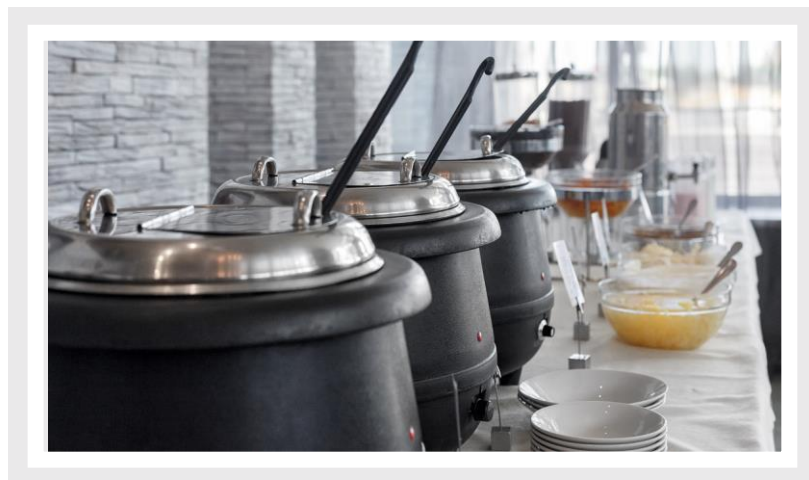
SKD0008
8
SOUP KETTLE
(BLACK)
AVENIA - 11Lt

SOUP STATION

Global



CDS1003
CHAFING DISH
S/STEEL SOUP
STATION OF 1



OIL AND VINEGAR



PLASTIC DISPLAY CLIP



OVB0002
OIL AND VINEGAR
BOTTLE SET



OVB0001
OIL AND VINEGAR
BOTTLE
SINGLE - 300ml



PCL0001
PLASTIC DISPLAY CLIP -
WIDE BASE
(SOLD IN PACKS OF 12)



PCL0002
PLASTIC DISPLAY CLIP -
SUCTION BASE
(SOLD IN PACKS OF 12)



PCL0003
PLASTIC DISPLAY CLIP - THIN BASE
(SOLD IN PACKS OF 12)

DECORATIVE FOOD DISPLAY LAMP

FEATURES

- Integrated and compact design
- Smooth surface finish
- CE Approved components



DDL0001
DECORATIVE FOOD DISPLAY LAMP (SILVER)
SPECIFICATIONS

MOUNTING TYPE: Ceiling Mount
 POWER: 220/240 Volt - 50Hz
 MATERIAL: Aluminium
 PLATED FINISH: Silver
 EXTENSION CAPABILITIES: 31 to 180cm

OTHER ORDER CODES

FOR GENERAL LIGHTING
XPMK3008
100W GLOBE - SCREW IN
(MIRROR BACK)

FOR HEATING AND LIGHTING
XPMK4025



(Excludes

CONDIMENT STAND



CSS0004
CONDIMENT STAND
OIL/VINEGAR/SALT/PEPPER
CSS1004
REPLACEMENT -
SALT/PEPPER FOR
CONDIMENT (12PK)
CSS2004
REPLACEMENT
OIL/VINEGAR FOR

INSULATED SERVER STAINLESS STEEL



INS0006
INSULATED SERVER -
POLISHEDS/STEEL - 750ml
INS0009
INSULATED SERVER -
POLISHEDS/STEEL -
1000ml
INS0015
INSULATED SERVER -
POLISHEDS/STEEL -
1500ml

SERVING PLATTER - Oval stainless steel



SPO0
350
SERVING PLATTER OVAL S/STEEL
- 350mm
SPO0
410
SERVING PLATTER OVAL S/STEEL
- 410mm
SPO0
500
SERVING PLATTER OVAL S/STEEL
- 500mm

CAKE AND DISPLAY STAND - 3 tier



CSP2003
CAKE STAND CLEAR PLASTIC - 3
TIER

SPECIFICATIONS

D I A M E T E R :

340 x 285 x 190mm HEIGHT: 630mm

PUNCH BOWL



PBS0340
PUNCH BOWL S/STEEL -
340mm

SALAD BOWL WOOD



BSS0022
BASKET S/STEEL - 220 x 95mm
BSS0024
BASKET S/STEEL - 240 x
105mm



SBW0400
SALAD BOWL WOOD - 400mm



SBW0300
SALAD BOWL WOOD - 300mm



SBW0250
SALAD BOWL WOOD - 250mm



SBW0150
SALAD BOWL WOOD - 150mm



BBS0210

BREAD BASKETS RYE

DCS0300
DOME CLOCHE



DSS0003
DISPLAY STAND S/STEEL - 3 TIER

SPECIFICATIONS

DIAMETER: 266 x 220 x 167mm HEIGHT: 310mm

DOME CLOCHE PLASTIC - 350mm

BBO0001
 BREAD BASKET WOVEN PLASTIC OVAL - 230 x 167mm
BBR0001
 BREAD BASKET WOVEN PLASTIC ROUND - 220 x 200mm
BBO0002
 BREAD BASKET WOVEN PLASTIC OBLONG - 230 x 100 x 45mm

BREAD BASKET RYE
 RECTANGULAR - 80 x 140 x 70mm

BBL0300
 BREAD BASKET RYE
 LONG - 340 x 140 x 70mm

BBR0210
 BREAD BASKET RYE
 ROUND - 230 x 70mm

**BR
EA
D
BA
SK
ET
S
WO
VEN
PL
AS
TI
C**

**F
E
A
T
U
R
E
S**

- P o l y p r o p e l y n e D i s h w

- asher safe
- No mildew
- Reusable

BBO1001
 BREAD BASKET WOVEN PLASTIC DARK BROWN
 OVAL - 230 x 167mm
BBR1001
 BREAD BASKET WOVEN PLASTIC DARK BROWN
 ROUND - 220 x 200mm
BBO1002
 BREAD BASKET WOVEN PLASTIC DARK BROWN
 OBLONG - 230 x 100 x 45mm



JUICE DISPENSER

FEATURES

- Keep product cold by filling centre tube with ice
- Large outlet tap to eliminate clogging



JDS3001
JUICE DISPENSER
SINGLE
CONTEMPORARY
SPECIFICATION

CAPACITY: 7Lt
DIMENSION: 250 x 340 x 540mm

JDS3
JUICE DISPENSER
DOUBLE
CONTEMPORARY
SPECIFICATION

S
CAPACITY: 7Lt x 2
DIMENSION: 550 x 340 x 540mm

JDS2
JUICE DISPENSER S/STEEL -
1 BOWL
SPECIFICATIONS

CAPACITY: 7Lt
DIMENSION: 250 x 340 x 540mm

JDS2002
JUICE DISPENSER S/STEEL- 2
BOWL
SPECIFICATIONS

CAPACITY: 7Lt
DIMENSION: 550 x 340 x 540mm

CEREAL DISPENSER

FEATURES

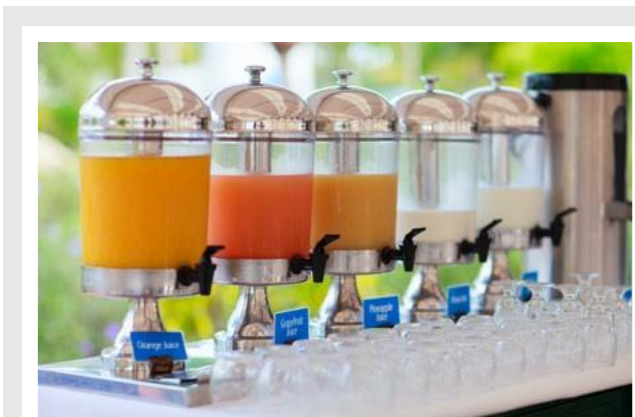
- Durable quality for everyday use, suited for any buffet
- Elegant, enhances the look of a buffet display



CDS3001
CEREAL DISPENSER
SINGLE
CONTEMPORARY

SPECIFICATIONS

CAPACITY: 10Lt
DIMENSION: 250 x 340 x 690mm



AMBIENT DISPLAY CABINETS

NEW

Our Salvadore displays are neat, classy and provide a hygienic ambient display for muffins, biscuits and other items not requiring heating or refrigeration. We have two types of these units, and you can choose the one that best suits the demands and requirements of your business.

FEATURES

- Rear sliding doors
- Tempered glass
- Supplied in knock down form
- Easy to assemble
- Glass protector profile



NDC0001
AMBIENT DISPLAY CABINET SALVADORE - NO SHELF
920 X 330 X 215mm

AMBIENT DISPLAY CABINETS

NDC0002
AMBIENT DISPLAY CABINET SALVADORE - WITH MID SHELF
920 X 330 X 315mm

CDS3002
C
E
R
E
A
L
D

ISPENSER DOUBLE
CONTEMPORARY
SPECIFICATIONS
CAPACITY: 10Lt x 2
DIMENSION: 440 x 340 x
690mm



RUSTIC INSPIRATION WOOD RANGE

A range that delivers style and individuality

The New "Rustic Inspiration" wood range from Infiniti has an exciting table top personality that delivers style and individuality. A contemporary collection of Kiaat wood boards, risers, baskets and stands, driven by the changing trends in food presentation, to create a unique buffet solution.

WHAT IS KIAAT

Kiaat is commonly found in Central and Southern Africa, and is well known in SA. It is also known as "Mukwa, umbila, loedhout" or Wild Teak. Kiaat, is a hardwood, appealing to the eye as it is a beautiful brown filtered with streaks of white and highlighted with flames of red and orange that enhances the colour of the product.

Kiaat is durable and food safe, has a spicy fragrance and is insect resistant. This wood has great stability and it keeps its shape very well. Not to be submerged in or exposed to excessive amounts of water, clean with damp cloth only rinse and dry in warm area.



WOODEN DISPLAY STANDS AND BASKETS



BASKET (sold separately)
WDB0500
WOOD DISPLAY BASKET 500 x 300 x 90mm INFINITI

STAND (sold separately)
WDS0500
WOOD DISPLAY STAND (STEEL) INFINITI - 500 x 300mm SLANTED



BASKET (sold separately)
WDB0400
WOOD DISPLAY BASKET 400 x 300 x 70mm INFINITI

STAND (sold separately)
WDS0400
WOOD DISPLAY STAND (STEEL) INFINITI - 400 x 300mm SLANTED
WDS1400
WOOD DISPLAY STAND (STEEL) INFINITI - 400 x 300mm STRAIGHT



BASKET (sold separately)
WDB0340
WOOD DISPLAY BASKET 333 x 233 x 83mm INFINITI

STAND (sold separately)
WDS0340
WOOD DISPLAY STAND (STEEL) INFINITI - 340 x 240mm SLANTED

BELL DOMES GLASS

NEW



BDG0340
BELL DOME GLASS
DIAMETER: 340m
HEIGHT: 400m

SCD0350
BELL DOME GLASS
DIAMETER: 350m
HEIGHT: 300m

BDG0290
BELL DOME GLASS
DIAMETER: 290m
HEIGHT: 395m

ROUND CAKE STANDS



WDT0005
ROUND CAKE STAND LARGE (380 x 160 x 22mm) INFINITI

WDT0004
ROUND CAKE STAND MEDIUM (380 x 110 x 22mm) INFINITI

WDT0003
ROUND CAKE STAND SMALL (380 x 50 x 22mm) INFINITI



BASKET (sold separately)
WDB0305
WOOD DISPLAY BASKET 300 x 200 x 70mm INFINITI

STAND (sold separately)
WDS0305
WOOD DISPLAY STAND (STEEL) INFINITI - 305 x 205mm SLANTED



BASKET (sold separately)
WDB0330
WOOD DISPLAY BASKET 330 x 300 x 70mm INFINITI

STAND (sold separately)
WDS0330
WOOD DISPLAY STAND (STEEL) INFINITI - 330 x 300mm SLANTED
WDS1330
WOOD DISPLAY STAND (STEEL) INFINITI - 330 x 300mm STRAIGHT



WBR0300
WOOD BENCH/PATISSERIE RISER 300 x 300 x 170mm INFINITI

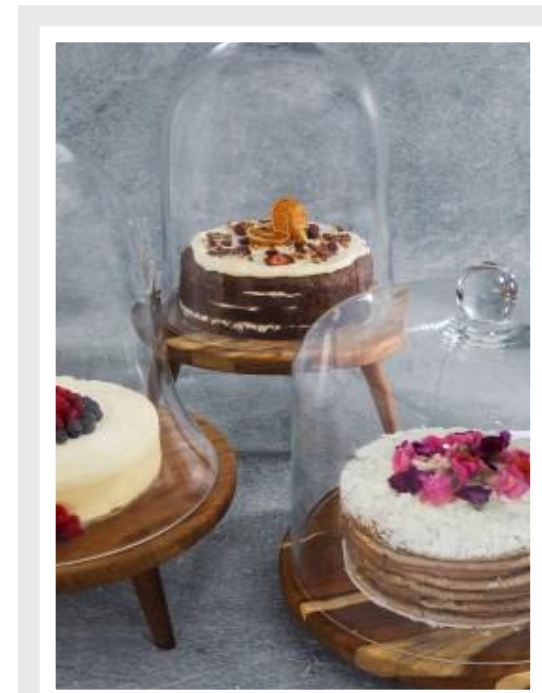


WBR0250
WOOD BENCH/PATISSERIE RISER 250 x 250 x 140mm INFINITI



WBR0210
WOOD BENCH/PATISSERIE RISER 210 x 210 x 100mm INFINITI

WOOD BENCH/PATISSERIE RISERS



WOOD THREE



WTR0003
WOOD THREE TIER RISERS
400 x 250 x 90mm - COMPLETE - INFINITI

DIMENSIONS
LOWER TIER: 300 x 250 x 22mm
MIDDLE TIER: 400 x 250 x 90mm
UPPER TIER: 342 x 250 x 53mm



WOOD THREE TIER BREAD STAND



WBS0003
WOOD THREE TIER BREAD STAND
395 x 395 x 330mm - COMPLETE

DIMENSIONS
Lower Tier: 329 x 395 x 90mm
Middle Tier: 362 x 399 x 210mm
Upper Tier: 395 x 395 x 330mm

WOOD CAKE STAND



WCS0001
WOOD CAKE STAND (330 x 330 x 200mm) INFINITI



WPB0545
WOOD BAGUETTE BOARD
545 x 180 x 12mm INFINITI W/O HANDLE



WPB0380
WOOD BOARD
380 x 300 x 18mm INFINITI - W/O HANDLE



WPB0325
WOOD PADDLE BOARD 325 x 220 x 16mm INFINITI - W/HANDLE



WPB0745
WOOD PADDLE BOARD
620 x 200 x 18mm INFINITI W/HANDLE



WPB0620
WOOD PADDLE BOARD
745 x 155 x 18mm INFINITI W/HANDLE

WOODEN DISPLAY STANDS



WDT0001
WOOD DISPLAY STAND RECT SMALL (W/LEGS) INFINITI
370 x 270 x 120mm

WDT0002
WOOD DISPLAY STAND RECT LARGE (W/LEGS) INFINITI
470 x 270 x 175mm



Cleaning and maintenance

CLEANING

Use warm water with soap. No scouring pads must be used. Wipe off with cloth and apply sunflower oil regularly to maintain the timber lustre. Not dishwasher safe. Do not submerge in water, do not expose to high heat, do not expose to UV or Infrared light.

FOOD SAFE

Timber contains a resin and enzyme that has natural anti-biotics that kill germs known to cause food poisoning. The timber is a slow growing tree and is very hardy and does not absorb fluid at all if oiled regularly. The oils seal the surface which retards absorption of liquids.



Chefware

The range has been developed by professionals who understand the practical and wearable, at the same time setting new benchmarks. The uniforms offer a wide selection of styles, chef jackets, pants, and hats.

Chef-E-Quip al chef
dish
apron

profession

SECTION INDEX

Aprons	174 - 176
Baggy Trousers - Ladies	169
Basic Chef Jackets - Ladies	169
Basic Chef Jackets	171
Basic White Jackets	172
Chef Accessories	177
Chef Trousers - Baggies 1	173
Chef Trousers - Cargo	174
Chef Trousers	173
Contrast Chef Jackets	170
Disposables	177 - 178

CHEF E-EQUIP RANGE

Executive and basic



FEATURES

Jackets

- To some people it is just a chef's jacket, but we take care to perfect the uniform jackets at a genuinely good price.
- Chef Equip garments are based on the traditions of chef's uniforms and retain all the features that guarantee comfort and style.
- Our fabrications and trims have been extensively tested and proven to maintain appearance and structure after prolonged wear and commercial laundry.

Trousers

- Traditional jean cut or baggy fit, offer comfort and style to enhance the total look.

BENEFITS OF THE CHEF EQUIP BAGGY

- Elasticated waist designed not to bite into the skin after long hours in the kitchen
- Designed and cut for maximum ease of movement and comfort
- Two deep side pockets and one rear pocket
- Multifit and unisex
- Baggy fit allows for improved air circulation around the lower body and legs
- Commercial laundry tested and approved
- High quality manufacturing for long life wear

ELASTIC WAIST BAND FOR COMFORT AND FLEXIBILITY OF SIZE. ADDITIONAL SIZES MADE TO ORDER.

The range has been developed by professionals who understand the nuances and details of the practicality and wearability, at the same time

setting new benchmarks for style. We are committed to creating an innovative and advanced line of products specifically designed to allow you to maintain an impeccable image in your workplace. The Chef Equip range is about modern innovative design as well as comfort, made from a fabric blend of polyester/ cotton, giving more durability with less weight.

CONVERSION TABLES FOR CHEF JACKETS AND TROUSERS

LADIES CHEF JACKETS	CHES T													
	X S		S		M		L		XL		2X L		3X L	
	28	30	32	34	36	38	40	42	44	46	48	50	52	54
ALPHA SIZE														
IMPERIAL SIZE (inch)														

LADIES PANTS	HIP													
	X S		S		M		L		XL		2X L		3X L	
	32	34	36	38	40	42	42	44	46	48	50	52	54	56
ALPHA SIZE														
IMPERIAL SIZE (inch)														

MENS CHEF JACKETS	CHES T													
	X S		S		M		L		XL		2X L		3X L	
	28	30	32	34	36	38	40	42	44	46	48	50	52	54
ALPHA SIZE														
IMPERIAL SIZE (inch)														

CHEF TROUSERS AND	WAIS T													
	X S		S		M		L		XL		2X L		3X L	
	26	28	30	32	34	36	38	40	42	44	46	48	50	52
ALPHA SIZE														
IMPERIAL SIZE (inch)														

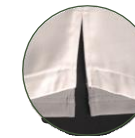
LADIES CHEF JACKETS AND BAGGIES -

EXECUTIVE LADIES CHEF JACKET

Decidedly feminine jacket, perfectly tailored to compliment the female form. The fabric is a soft and durable poly cotton and guarantees comfort and sophistication for the professional. Princess silhouette, tapered waist line, curved hem, concealed stud closure, welt sleeve thermometer pocket, grey piping around collar, cuffs and front edge and side slits with grey trim.



thermomete r pocket



UNI6020 CHEFS UNIFORM LADIES EXECUTIVE JACKET - X SMALL UNI6021 CHEFS UNIFORM LADIES EXECUTIVE JACKET - SMALL UNI6022 CHEFS UNIFORM LADIES EXECUTIVE JACKET - MEDIUM

UNI6023 CHEFS UNIFORM LADIES EXECUTIVE JACKET- LARGE UNI6024 CHEFS UNIFORM LADIES EXECUTIVE JACKET - X LARGE UNI6025 CHEFS UNIFORM LADIES EXECUTIVE JACKET - XX LARGE UNI6026 CHEFS UNIFORM LADIES EXECUTIVE JACKET - XXX LARGE

BASIC LADIES CHEF JACKET

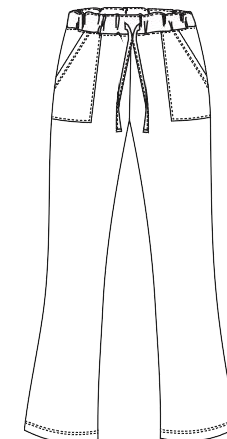
Elegantly shaped to enhance the female form, yet styled in a manner to instil pride and confidence, while working in a hot busy kitchen. The fabric is a durable soft poly cotton twill, to guarantee ease of movement and comfort. Double breasted button closure, turn-back slit cuffs, tapered waist line and thermometer sleeve pocket.



UNI6010 CHEFS UNIFORM LADIES BASIC JACKET - X SMALL UNI6011 CHEFS UNIFORM LADIES BASIC JACKET - SMALL UNI6012 CHEFS UNIFORM LADIES BASIC JACKET - MEDIUM UNI6013 CHEFS UNIFORM LADIES BASIC JACKET - LARGE UNI6014 CHEFS UNIFORM LADIES BASIC JACKET - X LARGE UNI6015 CHEFS UNIFORM LADIES BASIC JACKET - XX LARGE UNI6016 CHEFS UNIFORM LADIES BASIC JACKET - XXX LARGE

LADIES BAGGY TROUSERS

Classic comfort and style in these easy to wear baggy pants. Elastic waist band with drawcord, back pockets with flaps, side pockets and back patch pocket, boot-leg. Poly cotton for comfort and durability.



BLACK BAGGIES

UNI6030 CHEFS UNIFORM LADIES BAGGIES - X SMALL UNI6031 CHEFS UNIFORM LADIES BAGGIES - SMALL UNI6032 CHEFS UNIFORM LADIES BAGGIES - MEDIUM UNI6033 CHEFS UNIFORM LADIES BAGGIES - LARGE UNI6034 CHEFS UNIFORM LADIES BAGGIES - X LARGE UNI6035 CHEFS UNIFORM LADIES BAGGIES - XX LARGE UNI6036 CHEFS UNIFORM LADIES BAGGIES - XXX LARGE

EXECUTIVE CHEF JACKETS - Mens and long sleeve

Tailored executive jacket with vertical full black piping, providing a flattering line to broaden the chest and slim the waist. Piping on french cuffs and collar. Welt chest pocket and sleeve thermometer pocket finish the sophisticated style. Also available in short sleeve for the executive chef who prefers less arm coverage.



UNI2020 CHEFS UNIFORM JACKET EXECUTIVE MEN LONG - X SMALL
 UNI2021 CHEFS UNIFORM JACKET EXECUTIVE MEN LONG - SMALL
 UNI2022 CHEFS UNIFORM JACKET EXECUTIVE MEN LONG - MEDIUM
 UNI2023 CHEFS UNIFORM JACKET EXECUTIVE MEN LONG - LARGE
 UNI2024 CHEFS UNIFORM JACKET EXECUTIVE MEN LONG - X LARGE
 UNI2025 CHEFS UNIFORM JACKET EXECUTIVE MEN LONG - XX LARGE
 UNI2026 CHEFS UNIFORM JACKET EXECUTIVE MEN LONG - XXX LARGE



UNI2040 CHEFS UNIFORM JACKET EXECUTIVE MEN SHORT - X SMALL
 UNI2041 CHEFS UNIFORM JACKET EXECUTIVE MEN SHORT - SMALL
 UNI2042 CHEFS UNIFORM JACKET EXECUTIVE MEN SHORT - MEDIUM
 UNI2043 CHEFS UNIFORM JACKET EXECUTIVE MEN SHORT - LARGE
 UNI2044 CHEFS UNIFORM JACKET EXECUTIVE MEN SHORT - X LARGE
 UNI2045 CHEFS UNIFORM JACKET EXECUTIVE MEN SHORT - XX LARGE
 UNI2046 CHEFS UNIFORM JACKET EXECUTIVE MEN SHORT - XXX LARGE

CONTRAST CHEF JACKETS - Long sleeve

Simple elegance and functional comfort jacket. Double breasted poly-cotton jacket with black contrast on the collar and turn-back cuffs. Chest pocket, thermometer pocket and black removable studs



UNI5020 CHEFS UNIFORM JACKET CONTRAST LONG - X SMALL
 UNI5021 CHEFS UNIFORM JACKET CONTRAST LONG - SMALL
 UNI5022 CHEFS UNIFORM JACKET CONTRAST LONG - MEDIUM
 UNI5023 CHEFS UNIFORM JACKET CONTRAST LONG - LARGE
 UNI5024 CHEFS UNIFORM JACKET CONTRAST LONG - X LARGE
 UNI5025 CHEFS UNIFORM JACKET CONTRAST LONG - XX LARGE
 UNI5026 CHEFS UNIFORM JACKET CONTRAST LONG - XXX LARGE



FEATURES

- Double breasted jacket in soft durable poly cotton
- Eight pearl buttons
- Turn-back cuffs- Long sleeves only
- Thermometer pocket on left sleeve



BASIC CHEF JACKETS - Short

BASIC CHEF JACKETS - Short sleeve

UNI1020 CHEFS UNIFORM JACKET BASIC SHORT - X SMALL
 UNI1021 CHEFS UNIFORM JACKET BASIC SHORT - SMALL
 UNI1022 CHEFS UNIFORM JACKET BASIC SHORT - MEDIUM
 UNI1023 CHEFS UNIFORM JACKET BASIC SHORT - LARGE
 UNI1024 CHEFS UNIFORM JACKET BASIC SHORT - X LARGE
 UNI1025 CHEFS UNIFORM JACKET BASIC SHORT - XX LARGE
 UNI1026 CHEFS UNIFORM JACKET BASIC SHORT - XXX LARGE

BASIC CHEF JACKETS - Long sleeve

UNI0010 CHEFS UNIFORM JACKET BASIC LONG - X SMALL
 UNI0011 CHEFS UNIFORM JACKET BASIC LONG - SMALL
 UNI0012 CHEFS UNIFORM JACKET BASIC LONG - MEDIUM
 UNI0013 CHEFS UNIFORM JACKET BASIC LONG - LARGE
 UNI0014 CHEFS UNIFORM JACKET BASIC LONG - X LARGE
 UNI0015 CHEFS UNIFORM JACKET BASIC LONG - XX LARGE
 UNI0016 CHEFS UNIFORM JACKET BASIC LONG - XXX LARGE

UNI7010 CHEFS UNIFORM JACKET BASIC LONG (BLACK) - X SMALL
 UNI7011 CHEFS UNIFORM JACKET BASIC LONG (BLACK) - SMALL
 UNI7012 CHEFS UNIFORM JACKET BASIC LONG (BLACK) - MEDIUM
 UNI7013 CHEFS UNIFORM JACKET BASIC LONG (BLACK) - LARGE
 UNI7014 CHEFS UNIFORM JACKET BASIC LONG (BLACK) - X LARGE
 UNI7015 CHEFS UNIFORM JACKET BASIC LONG (BLACK) - XX LARGE
 UNI7016 CHEFS UNIFORM JACKET BASIC LONG (BLACK) - XXX LARGE

CHEF UNIFORMS - Basic white TROUSERS



CHEF



UNI1040 CHEFS UNIFORM JACKET BASIC POP BUTTON - X SMALL
 UNI1041 CHEFS UNIFORM JACKET BASIC POP BUTTON - SMALL
 UNI1042 CHEFS UNIFORM JACKET BASIC POP BUTTON - MEDIUM
 UNI1043 CHEFS UNIFORM JACKET BASIC POP BUTTON - LARGE
 UNI1044 CHEFS UNIFORM JACKET BASIC POP BUTTON - X LARGE
 UNI1045 CHEFS UNIFORM JACKET BASIC POP BUTTON - XX LARGE
 UNI1046 CHEFS UNIFORM JACKET BASIC POP BUTTON - XXX LARGE

LAUNDRY COAT - Short sleeve



UNI0020 CHEFS UNIFORM JACKET LAUNDRY COAT SHORT - X SMALL
 UNI0021 CHEFS UNIFORM JACKET LAUNDRY COAT SHORT - SMALL
 UNI0022 CHEFS UNIFORM JACKET LAUNDRY COAT SHORT - MEDIUM
 UNI0023 CHEFS UNIFORM JACKET LAUNDRY COAT SHORT - LARGE
 UNI0024 CHEFS UNIFORM JACKET LAUNDRY COAT SHORT - X LARGE
 UNI0025 CHEFS UNIFORM JACKET LAUNDRY COAT SHORT - XX LARGE
 UNI0026 CHEFS UNIFORM JACKET LAUNDRY COAT SHORT - XXX LARGE

LAUNDRY COAT - Long sleeve



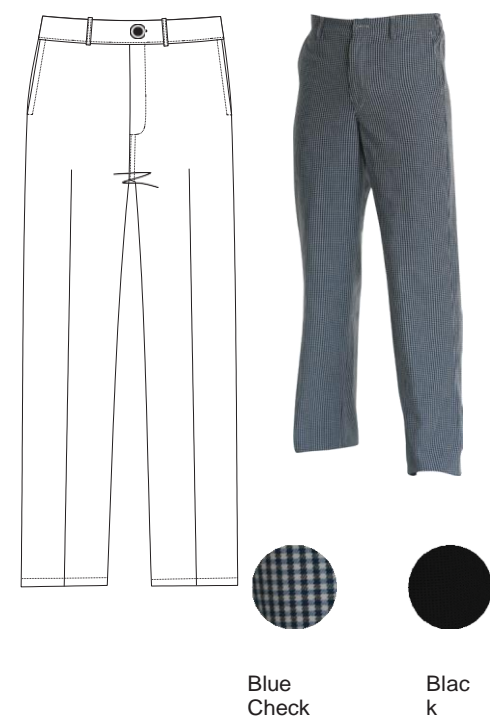
UNI0030 CHEFS UNIFORM JACKET LAUNDRY COAT LONG - X SMALL
 UNI0031 CHEFS UNIFORM JACKET LAUNDRY COAT LONG - SMALL
 UNI0032 CHEFS UNIFORM JACKET LAUNDRY COAT LONG - MEDIUM
 UNI0033 CHEFS UNIFORM JACKET LAUNDRY COAT LONG - LARGE
 UNI0034 CHEFS UNIFORM JACKET LAUNDRY COAT LONG - X LARGE
 UNI0035 CHEFS UNIFORM JACKET LAUNDRY COAT LONG - XX LARGE
 UNI0036 CHEFS UNIFORM JACKET LAUNDRY COAT LONG - XXX LARGE

UTILITY COAT - Short sleeve



UNI0040 CHEFS UNIFORM JACKET UTILITY COAT SHORT - X SMALL
 UNI0041 CHEFS UNIFORM JACKET UTILITY COAT SHORT - SMALL
 UNI0042 CHEFS UNIFORM JACKET UTILITY COAT SHORT - MEDIUM
 UNI0043 CHEFS UNIFORM JACKET UTILITY COAT SHORT - LARGE

Traditional blue and white check chef trousers with zip. Yarn dyed poly-cotton trousers. Side pockets and one back pocket. Back elastic waist band.



BLUE CHECK CHEF TROUSERS

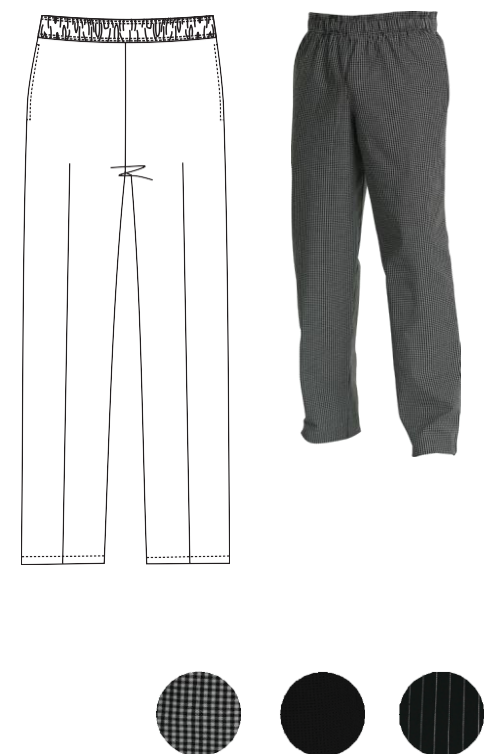
UNI1030 CHEFS UNIFORM TROUSERS (BLUE) CHECK - X SMALL
 UNI1031 CHEFS UNIFORM TROUSERS (BLUE) CHECK - SMALL
 UNI1032 CHEFS UNIFORM TROUSERS (BLUE) CHECK - MEDIUM
 UNI1033 CHEFS UNIFORM TROUSERS (BLUE) CHECK - LARGE
 UNI1034 CHEFS UNIFORM TROUSERS (BLUE) CHECK - X LARGE
 UNI1035 CHEFS UNIFORM TROUSERS (BLUE) CHECK - XX LARGE
 UNI1036 CHEFS UNIFORM TROUSERS (BLUE) CHECK - XXX LARGE

BLACK CHEF TROUSERS

UNI3060 CHEFS UNIFORM TROUSERS (BLACK) ZIP - X SMALL
 UNI3061 CHEFS UNIFORM TROUSERS (BLACK) ZIP - SMALL
 UNI3062 CHEFS UNIFORM TROUSERS (BLACK) ZIP - MEDIUM
 UNI3063 CHEFS UNIFORM TROUSERS (BLACK) ZIP - LARGE
 UNI3064 CHEFS UNIFORM TROUSERS (BLACK) ZIP - X LARGE
 UNI3065 CHEFS UNIFORM TROUSERS (BLACK) ZIP - XX LARGE
 UNI3066 CHEFS UNIFORM TROUSERS (BLACK) ZIP - XXX LARGE

CHEF TROUSERS - Baggies

Classic comfort and style in these easy to wear baggy trousers. Elastic waist band, side pockets and back patch pocket. Poly cotton for comfort and durability.



BLACK / WHITE CHECK BAGGIES

UNI3030 CHEFS UNIFORM BAGGIES (BLACK/WHITE) CHECK - X SMALL
 UNI3031 CHEFS UNIFORM BAGGIES (BLACK/WHITE) CHECK - SMALL
 UNI3032 CHEFS UNIFORM BAGGIES (BLACK/WHITE) CHECK - MEDIUM
 UNI3033 CHEFS UNIFORM BAGGIES (BLACK/WHITE) CHECK - LARGE
 UNI3034 CHEFS UNIFORM BAGGIES (BLACK/WHITE) CHECK - X LARGE
 UNI3035 CHEFS UNIFORM BAGGIES (BLACK/WHITE) CHECK - XX LARGE
 UNI3036 CHEFS UNIFORM BAGGIES (BLACK/WHITE) CHECK - XXX LARGE

BLACK BAGGIES

UNI3040 CHEFS UNIFORM BAGGIES (BLACK) - X SMALL
 UNI3041 CHEFS UNIFORM BAGGIES (BLACK) - SMALL
 UNI3042 CHEFS UNIFORM BAGGIES (BLACK) - MEDIUM
 UNI3043 CHEFS UNIFORM BAGGIES (BLACK) - LARGE
 UNI3044 CHEFS UNIFORM BAGGIES (BLACK) - X LARGE
 UNI3045 CHEFS UNIFORM BAGGIES (BLACK) - XX LARGE
 UNI3046 CHEFS UNIFORM BAGGIES (BLACK) - XXX LARGE

BLACK PINSTRIPE BAGGIES

UNI3050 CHEFS UNIFORM BAGGIES (BLACK) PIN STRIPE - X SMALL
 UNI3051 CHEFS UNIFORM BAGGIES (BLACK) PIN STRIPE - SMALL

UNI0044

CHEFS UNIFORM JACKET UTILITY

COAT SHORT - X LARGE
 UNI0045 CHEFS UNIFORM JACKET UTILITY COAT SHORT - XX LARGE
 UNI0046

CHEFS UNIFORM JACKET

Chefwar



UTILITY COAT SHORT - XXX LARGE

Black/White
Check

Black
ck Pin
Bl
Stripe

UNI3052

CHEFS
UNIFORM
BAGGIES
(BLACK) PIN
STRIPE -
MEDIUM

UNI3053

CHEFS
UNIFORM
BAGGIES
(BLACK) PIN
STRIPE -
LARGE

UNI3054

CHEFS
UNIFORM
BAGGIES
(BLACK) PIN
STRIPE - X
LARGE

UNI3055

CHEFS
UNIFORM
BAGGIES
(BLACK) PIN
STRIPE - XX
LARGE

UNI3056

CHEFS
UNIFORM
BAGGIES
(BLACK) PIN
STRIPE - XXX
LARGE

Chefwar

CHEF TROUSERS - Cargo's APRONS



Poly cotton cargo trousers with 5cm pliable elastic band for comfort. Double stitching reinforced seams, and bar tacked throughout. Mock fly and spacious thigh styling. Two side leg cargo pockets with velcro flap closure, and two back pockets. These pants provide functionality and comfort, providing the professional chef with the styling required in a busy kitchen.

BLACK CARGO'S
 UNI2030 CHEFS UNIFORM CARGO'S (BLACK) - X SMALL
 UNI2031 CHEFS UNIFORM CARGO'S (BLACK) - SMALL
 UNI2032 CHEFS UNIFORM CARGO'S (BLACK) - MEDIUM
 UNI2033 CHEFS UNIFORM CARGO'S (BLACK) - LARGE
 UNI2034 CHEFS UNIFORM CARGO'S (BLACK) - X LARGE
 UNI2035 CHEFS UNIFORM CARGO'S (BLACK) - XX LARGE
 UNI2036 CHEFS UNIFORM CARGO'S (BLACK) - XXX LARGE

BIB APRONS - Striped



UNI4017 CHEFS UNIFORM FULL BIB APRON BUTCHERS (BLUE) STRIPE
 UNI4024 CHEFS UNIFORM VALUE BUTCHERS APRON
 UNI4038 CHEFS UNIFORM BIB APRON (BLACK) PIN STRIPE
 UNI4039 CHEFS UNIFORM BIB APRON (BLACK) CHALK STRIPE

BIB APRON
 Poly-cotton with two divisions pocket.

BIB APRONS STRIPED



Chalk Stripe



Pin Stripe



BIB

Poly cotton bib aprons with curved pockets



TUXEDO APRONS

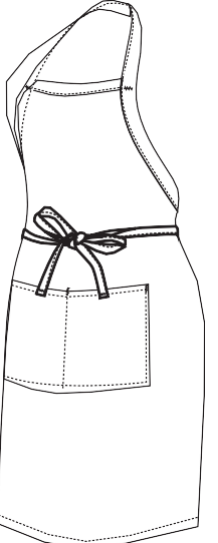
Poly-cotton with two divisions pocket



UNI4031
 CHEFS UNIFORM TUXEDO APRON (BLACK)



UNI4018
 CHEFS UNIFORM - FULLBIB (BLACK) APRON



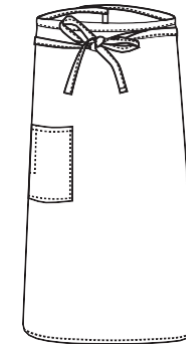
UNI4019
 CHEFS UNIFORM - FULLBIB (WHITE) APRON

BISTRO APRONS

Poly Cotton with two divisions pocket



UNI4022
 CHEFS UNIFORM BISTRO (BLACK) APRON



UNI4023
 CHEFS UNIFORM BISTRO (WHITE) APRON

BAR APRONS

Poly-cotton with two divisions pocket.



UNI4020
 CHEFS UNIFORM (BLACK) BAR APRON



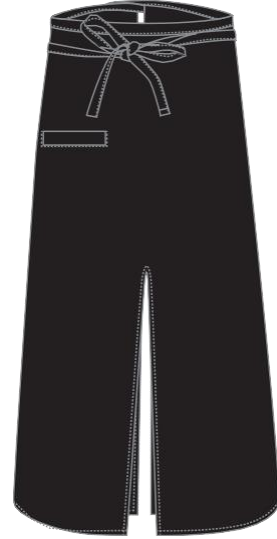
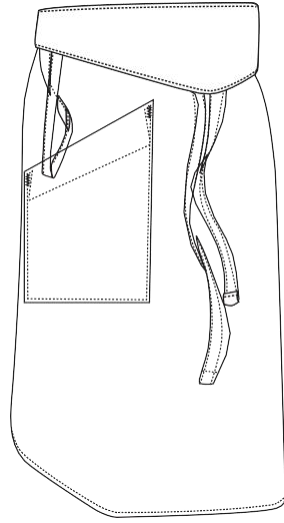
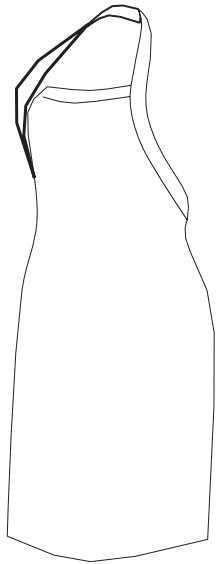
UNI4021
 CHEFS UNIFORM (WHITE) BAR APRON



APRONS

ACCESSOR

IES



BLOOD AND FAT APRON - WHITE PVC UNI4040
CHEFS UNIFORM- BLOOD AND FAT APRON(WHITE)- 90 x 120cm

TAPPERED WHITE APRON UNI4030
CHEFS UNIFORM - TAPPERED(WHITE) APRON

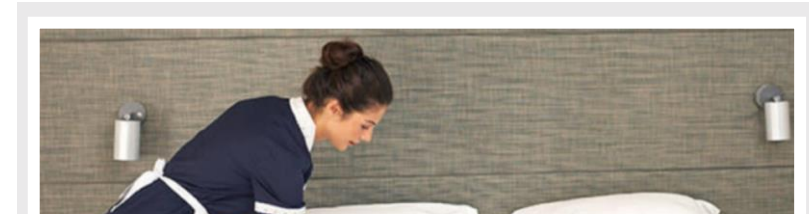
BISTRO APRON SLIT UNI4050
CHEFS UNIFORM - BISTRO APRONWITH SLIT (BLACK)

LADIES HOUSEKEEPING - Canteen style



CANTEEN STYLE LADIES HOUSEKEEPING
Poly cotton short sleeve ladies three-piece navy blue with white collar, sleeve pin-ups, v-front apron framed overall. Consist of overall, apron and head piece.

- UNI5030** LADIES HOUSEKEEPING 3PC (NAVY AND WHITE) - X SMALL
- UNI5031** LADIES HOUSEKEEPING 3PC (NAVY AND WHITE) - SMALL
- UNI5032** LADIES HOUSEKEEPING 3PC (NAVY AND WHITE) - MED
- UNI5033** LADIES HOUSEKEEPING 3PC (NAVY AND WHITE) - LARGE
- UNI5034** LADIES HOUSEKEEPING 3PC (NAVY AND WHITE) - X LARGE
- UNI5035** LADIES HOUSEKEEPING 3PC (NAVY AND WHITE) - XX LARGE
- UNI5036** LADIES HOUSEKEEPING 3PC (NAVY AND WHITE) - XXX LARGE



TRIANGLE NECK TIE UNI5010
CHEFS UNIFORMS - TRIANGLENECK TIE (WHITE)



SKULL CAP UNI501
3 CHEFS UNIFORM - SCULL CAP(TIE AT BACK)(BLACK)



WHITE BEANIE UNI5014
CHEFS UNIFORM (WHITE) COTTON BEANIE - POLY COTTON



BLACK BEANIE UNI5015
CHEFS UNIFORM (BLACK) COTTON BEANIE - POLY COTTON



CHEFS HAT UNI501
6 CHEFS UNIFORM - CHEFS COTTON HAT- POLY COTTON



EZI BREATHE HAT UNI5018
CHEFS UNIFORM - CHEFS EZI BREATHE HAT (WHITE) WITH VELCRO



EZI BREATHE HAT UNI5019
CHEFS UNIFORM- CHEFS EZI BREATHE HAT (BLACK) with internal sweat band and elastic back

FEATURES

- Ideal for deli's, industrial kitchens and serving areas for hygienic purposes
- Used in the handling of food to prevent contamination of food
- Easily disposable allowing employees to use new aprons, gloves and mop caps, daily or with every application



DISPOSABLE MASK



DISPOSABLE

R FACE MASKPACK OF
100

DISPOSABLE
SHOE COVERS
UDS0001
DISPOSABLE PLASTIC SHOE
COVERS(BLUE) PACK OF 100

DISPOSABL
E SLEEVE
UDS1001
DISPOSABLE SLEEVE
PROTECTORPACK OF 100

DISPOSABLE
CHEF HAT
UDC0002
DISPOSABLE CHEF HAT
PACK OF 50

DISPOSABLE LINEN



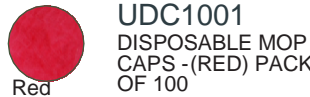
TABLE



DISPOSABLE MOP CAPS
UDC0001 DISPOSABLE MOP CAP PACK OF 100



UDC2001 DISPOSABLE MOP CAPS (BLUE) PACK OF 100



UDC1001 DISPOSABLE MOP CAPS - (RED) PACK OF 100



UDC3001 DISPOSABLE MOP CAPS (YELLOW) PACK OF 100



UDC4001 DISPOSABLE MOP CAPS (GREEN) PACK OF 100

White



DISPOSABLE APRON
UDA0001 DISPOSABLE APRON PACK OF 100



DISPOSABLE DELI GLOVES
UDG0001 DISPOSABLE DELI GLOVES PACK OF 100



INDUSTRIAL HEAVY DUTY GLOVES
UDG1001 INDUSTRIAL HEAVY DUTY PLASTIC GLOVES



DISPOSABLE DELI GLOVES
UDG0002 DISPOSABLE DELI GLOVES (BLUE) PACK OF 100



DISPOSABLE NITRILE POWDER FREE GLOVES
UDN0001 DISPOSABLE NITRILE POWDER FREE GLOVES MEDIUM (BLUE) PACK OF 100



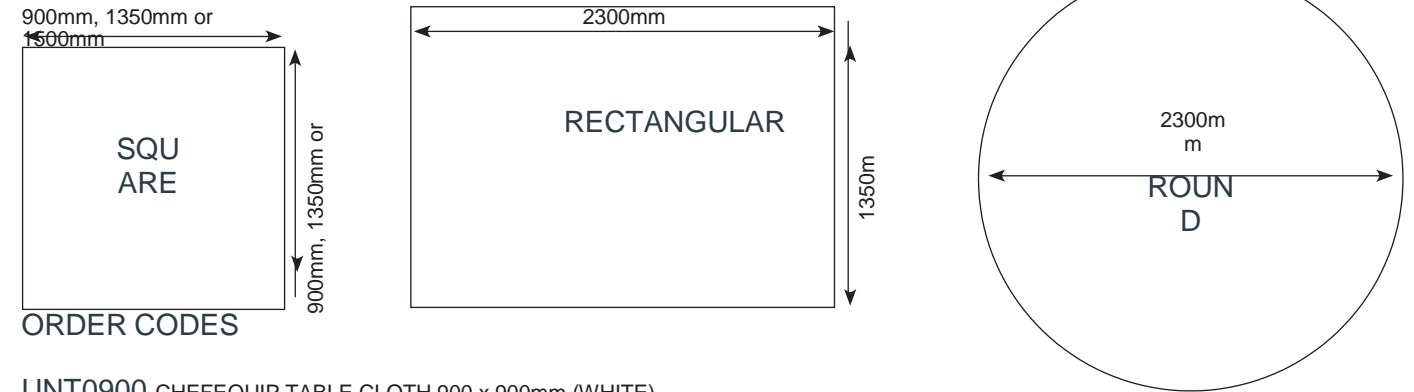
DISPOSABLE LATEX GLOVES
UDL0001 DISPOSABLE LATEX GLOVES -



DISPOSABLE VINYL GLOVES
UDV0001 DISPOSABLE VINYL GLOVES -

Our new Chef Equip table linen is made from the finest 65% polyester / 35% cotton blend fabrication. Our fabric is durable and has been extensively tested and proven to maintain quality and shape after extensive laundry services. We guarantee high quality manufacturing.

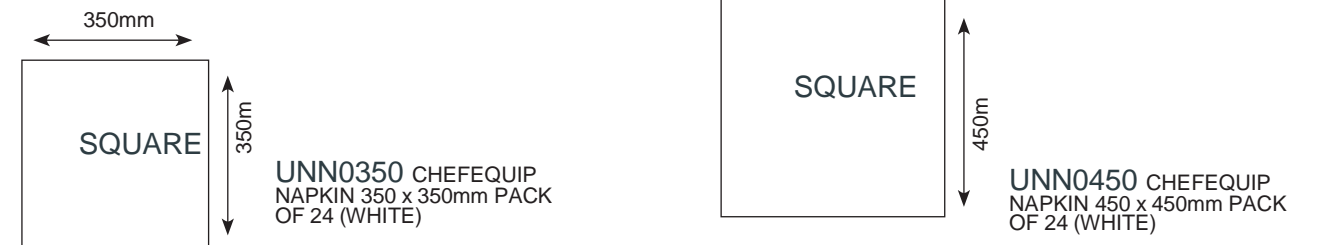
TABLE CLOTH DIMENSIONS



ORDER CODES

- UNT0900 CHEFEQUIP TABLE CLOTH 900 x 900mm (WHITE) SQUARE
- UNT1350 CHEFEQUIP TABLE CLOTH 1350 x 1350mm (WHITE) SQUARE
- UNT5150 CHEFEQUIP TABLE CLOTH 1500 x 1500mm (WHITE) SQUARE
- UNT1500 CHEFEQUIP TABLE CLOTH 1350 x 2300mm (WHITE) RECTANGULAR
- UNT2300 CHEFEQUIP TABLE CLOTH 2300mm (WHITE) ROUND

NAPKIN DIMENSIONS



UNN0350 CHEFEQUIP NAPKIN 350 x 350mm PACK OF 24 (WHITE)

UNN0450 CHEFEQUIP NAPKIN 450 x 450mm PACK OF 24 (WHITE)

NAPKINS





Processing

Want to prepare, convert, mix or preserve? Our comprehensive range of processing equipment will assist you in bringing about the desired result. Whether you are looking for bandsaws, mixers or cutters you are bound to find the ideal piece of equipment for every step in the food preparation procedure.

Be sure to take a look at our exclusive range of Robot Coupe and Hamilton Beach ranges.

SECTION INDEX

Bandsaws	197	Mixing Machine	200
Biltong Slicers	200	Orved Vacuum Machines	204 - 205
Blenders	215 - 218, 220, 222	Patty Machines	210
Blixer	191	Planetary Mixers	212 - 214
Bowl Cutters	190 - 191	Potato Peeler	192
Butcherquip	197 - 198	Power Mixers	182 - 183
Chippers	201	Rheninghaus Meat Slicers	193 - 196
Cooker Cutter/Blender	189	Robot Coupe	182 - 191, 221
Dough Mixers	211	Sausage Fillers	206 - 207
Dough Roller	210	Slicers- Manual	202
Food Processors	183 - 184	Tenderizer	210
Hamilton Beach	215 - 219	Trespade	199 - 200, 203, 206 - 208
Heat Sealing Machines	203	Vacuum Pack Machines	203 - 205
Ice Shaver / Crushers	223	Vegetable Mill & Tomato Slicer	201
Juice Extractors	221 - 222	Vegetable Preparation Machines	185 - 187, 192
Milkshake Mixers	219 - 220	Wrapping Machines	202
Mincers	198 - 199, 209		

IMMERSION MIXER



MMH1000
IMMERSION MIXER HAMILTON/BEACH
HAND HELD

Fully portable, ideal to mix soups or salsas directly in the bowl. Suitable for small restaurants, coffee shops or any other light duty application.

- SPECIFICATIONS**
- LENGTH OF TUBE: 230mm
 - MOTOR POWER: 0.175kW - 220V - 50Hz
 - WEIGHT: 1.72kg
 - SIZE: 440 x 600 x 700mm

POWER MIXERS



Through the dedication and hard work of Robot Coupe's staff, the company has become the foodservice industry leader in the development and refinement of food processors, vegetable preparation units, and combination processing units. For the Healthcare sector, the Blixer produces the smoothest and creamiest of purees and patés in just seconds. Robot Coupe has introduced its new line of Power Mixers, which is distinguished from its competition by its superior cleanability, power, ease of use and enhanced sanitation.

FEATURES

- Stainless Steel knife, bell and tube
- Removable foot and knife, a Robot Coupe exclusive patented system
- Delivered with 1 Stainless Steel wall support
- MP 240 combi: metal gearbox even more resistant when processing pan cakes or fresh mashed potatoes
- Removable knife, a Robot Coupe exclusive patented system
- Foot equipped with a 3 level watertightness system



PML0160
POWER MIXER MINI - MP 160 V.V. (KNIFE AND EMULSIFYING DISC INCLUDED)

SPECIFICATIONS

- LENGTH OF TUBE: 160mm - Ø78mm
- TOTAL LENGTH: 430mm
- VARIABLE SPEED: From 2000 to 12500rpm
- MOTOR POWER: 220W - Single phase 230V - 50Hz



PML0190
POWER MIXER MINI - MP 190V.V. (KNIFE AND EMULSIFYING DISC INCLUDED)

SPECIFICATIONS

- LENGTH OF TUBE: 190mm - Ø78mm
- TOTAL LENGTH: 470mm
- VARIABLE SPEED: From 2000 to 12500 rpm
- MOTOR POWER: 250W - Single phase



PMM0165
POWER MIXER MICROMIX (KNIFE AND EMULSIFYING DISC INCLUDED)

SPECIFICATIONS

- LENGTH OF TUBE: 165mm - Ø78mm
- TOTAL LENGTH: 470mm
- VARIABLE SPEED: From 2000 to 14000rpm
- MOTOR POWER: 220W - Single phase 230V - 50Hz



PMC1240
POWER MIXER COMBI - MINI - 240(WHISK AND KNIFE INCLUDED)

SPECIFICATIONS

- LENGTH OF TUBE: 240mm - Ø78mm
- TOTAL LENGTH: 520mm
- WITH WHISK: 585mm
- VARIABLE SPEED: From 2000 to 12500rpm (Mixer function) From 350 to 1560rpm (Whisk function)
- MOTOR POWER: 350W - Single phase 230V - 50Hz



PMC0300
POWER MIXER COMPACT - 300 V.V. - 30Lt (KNIFE INCLUDED)

SPECIFICATIONS

- LENGTH OF TUBE: 300mm - Ø94mm
- TOTAL LENGTH: 660mm
- VARIABLE SPEED: From 2300 to 9600rpm
- MOTOR POWER: 350W - Single phase 230V - 50Hz



POWER MIXERS

FEATURES

- Stainless Steel knife, bell and tube
- Removable foot and knife, a Robot Coupe exclusive patented system
- Delivered with 1 Stainless Steel wall support
- Removable knife, a Robot Coupe exclusive patented system
- Foot equipped with a 3 level watertightness system
- MP450 Ultra and MP450 Combi Ultra supplied with Stainless Steel motor base



PML0450
POWER MIXER LARGE - MP 450 ULTRA (KNIFE INCLUDED)

SPECIFICATIONS

- LENGTH OF TUBE: 450mm - Ø125mm
- TOTAL LENGTH: 825mm
- SINGLE SPEED: 9500rpm
- MOTOR POWER: 500W - Single phase 230V - 50Hz



PML1450
POWER MIXER LARGE - MP 450 COMBI ULTRA (WHISK AND KNIFE INCLUDED)

SPECIFICATIONS

- LENGTH OF TUBE: 450mm - Ø125mm
- TOTAL LENGTH: 890mm
- WITH WHISK: 840mm
- VARIABLE SPEED: From 1500 to 9000rpm (Mixer function) From 250 to 1500rpm (Whisk function)
- MOTOR POWER: 500W - Single phase 230V - 50Hz

FOOD PROCESSORS - Cutters and vegetable slicers

FPR1201
FOOD PROCESSOR COMBO - R201 XL (20 SERVINGS)

2 MACHINES IN 1
A cutter bowl and a vegetable preparation attachment on the same motor base. They easily chop, grind, knead, mix and thanks to their complete selection of discs, grate, slice and julienne to perfection. They can perform any number of tasks, which you will gradually discover as you use them.

- Induction motor
- Mechanical safety system for R201 Ultra and magnetic safety system for R301
- Ultra and motor brake

SPECIFICATIONS

- POWER: 550W - Single phase - 230V - 50Hz
- SINGLE SPEED: 1500rpm - Pulse function
- DIMENSION: 495 x 220 x 280mm
- 2.9 Litre Stainless Steel cutter bowl with ergonomic handle. Smooth blade

- A large hopper for large veg and a cylindrical hopper for long or fragile veg
- (carrots, cucumbers, etc.)
- Supplied with: 2 Discs: slicer 2mm and grater 2mm



10 TO 20

FOOD PROCESSORS - Cutters and Vegetable slicers robot coupe[®] MACHINE - Bistro



- FEATURES**
- Induction motor
 - Magnetic safety system for R301 Ultra and motor brake
 - Complete selection of Stainless Steel discs available

FPR0301
FOOD PROCESSOR COMBO - R301 ULTRA (80 SERVINGS)
SPECIFICATIONS
 POWER: 650W - Single phase - 230V-50Hz
 SINGLE SPEED: 1500rpm - Pulse function
 DIMENSIONS: 550 x 325 x 300mm
 DELIVERED WITH: 3.7Lt Stainless Steel cutter bowl with brushed finish and ergonomic handle
 Smooth blade

VEGETABLE SLICER WITH EJECTION, EQUIPPED WITH TWO HOPPER
 1 HALF-MOON HOPPER (AREA : 104cm²) and one cylindrical hopper (Ø:58mm)

- SUPPLIED WITH**
- 4 DISCS: Slicer 2mm and 4mm, Grater 2mm and Julienne 2 x 2mm
 - Cutting discs see pg 188

10 TO 70 SERVINGS

FOOD PROCESSORS - Cutters and Vegetable slicers



FPR0502
FOOD PROCESSOR COMBO - R502 ULTRA (300 SERVINGS)
SPECIFICATIONS
 POWER: 1000W - 3 Phase - 400V - 50Hz
 2 SPEEDS: 750 and 1500rpm - Pulse function
 DIMENSIONS: 665 x 380 x 350mm
 DELIVERED WITH: 5.5Lt Stainless Steel bowl with handle
 Smooth blade

VEGETABLE SLICER WITH EJECTION, EQUIPPED WITH TWO HOPPER
 • Large hopper of 139cm² and cylindrical hopper (Ø: 58mm)
 • NO DISCS INCLUDED - Cutting discs see pg 188

30 TO 300 SERVINGS



VEGETABLE PREPARATION

Today, we are encouraged to eat at least 5 portions of fresh fruit and vegetables each day. As variety is the spice of life, your Robot Coupe vegetable preparation machine can be fitted with a large range of discs and cutting sets for slicing, grating, julienne and dicing any fruit or vegetable you wish. Let your imagination and creativity go.

- FEATURES**
- Industrial induction motor for heavy duty use guarantees durability and reliability
 - Magnetic safety system and motor brake
 - Automatic restart of the machine with the pusher
 - Complete selection of 28 discs for CL30 Bistro available see pg 188

VPR0030
VEG PREP MACHINE - CL30 BISTRO (80 SERVINGS)
SPECIFICATIONS

POWER: 500W - Single phase - 250V- 50Hz
 SINGLE SPEED: 375rpm
 DIMENSIONS: 590 x 320 x 304mm
 OPERATING TIME : Up to 80kg/h
 DELIVERED WITH: Removable bowl and lid in abs equipped with a large Hopper (area: 104cm²) and a cylindrical hopper (Ø:58mm)

VEGETABLE PREPARATION MACHINE

- FEATURES**
- Industrial induction motor for heavy duty use guarantees durability and reliability
 - Magnetic safety system and motor brake
 - Automatic restart of the machine with the pusher
 - Complete selection of 50 discs for CL 50 available see pg 188

VPR0050
VEG PREP MACHINE - CL50 - (300 SERVINGS)
SPECIFICATIONS

POWER: 550W- Single phase - 250V- 50Hz
 SINGLE SPEED: 375rpm
 DIMENSIONS: 590 x 350 x 320mm
 OPERATING TIME : Up to 250kg/h
 DELIVERED WITH: Removable lid equipped with a large half moon Hopper (area: 139cm²) and a cylindrical Hopper (Ø:58mm)



VEGETABLE PREPARATION MACHINE PREPARATION MACHINES



Extra large hopper

Extra powerful

Extra precise

FEATURES

- Industrial induction motor for heavy duty use guarantees durability and reliability
- Magnetic safety system and motor brake
- Automatic restart of the machine with the pusher
- Complete selection of 50 discs available for CL52 & CL60 see pg 188

VPR0052

VEG PREP MACHINE - CL52E - (400 SERVINGS)

SPECIFICATIONS

POWER: 750W - Single phase - 230V - 50Hz
 SINGLE SPEED: 375rpm
 DIMENSIONS: 690 x 340 x 360mm
 OPERATING TIME: Up to 300kg/h
 DELIVERED WITH: Removable lid equipped with a cylindrical hopper (Ø: 58mm)



VEGETABLE



ALL STAINLESS STEEL EXCEPT FEED HEAD BASE

VPR2060

VEG PREP MACHINE - CL60 WITH AUTOMATIC FEED HEAD (3000 SERVINGS)

SPECIFICATIONS

(300 to over 3000 servings with auto feed head)
 POWER: 1500W - 3 - Phase - 400V - 50Hz
 2 SPEEDS: 375 and 750rpm
 DIMENSIONS: 1260 x 404 x 545mm
 OPERATING TIME: Up to 900kg/h

OTHER

ORDER

CODES

VPR0060

VEG PREP MACHINE - CL60 WITH PUSHER FEED (3000 SERVINGS)

VPR1060

VEG PREP MACHINE - CL60 AUTOMATIC FEED HEAD ONLY

VPR4060

VEG PREP MACHINE - CL60 TROLLEY ONLY (TROLLEY SOLD SEPARATELY-EXCLUDES CONTAINERS)

D-CLEANING

300 TO 3000

Cleaning tool dicing grids

XFPR0065

ROBOT COUPE D-CLEANING KIT



VPR3060

VEG PREP MACHINE- CL60 PUSHER FEEDHEAD ONLY



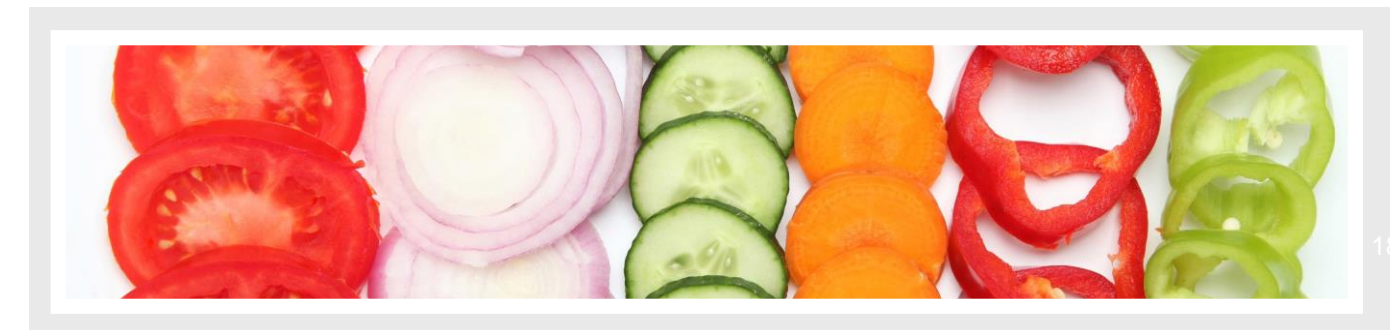
- Reversible grid holder
- One side for CL30 Bistro grids
 - One side for CL60 and R502 grids



Dicing grid cleaning tool (5mm, 8mm, 10mm)



Scraper tool



BLADES Blender



DISCS	R 201 Ultra - R 301 Ultra CL 30 Bistro	R 502 CL 50 - CL 60
SLICERS		
Almonds 0,6 mm		UPR0006
0,8 mm		UPR1008
1 mm	FPR0001	UPR0001
2 mm	FPR0002	UPR0002
3 mm	FPR0003	UPR0003
4 mm	FPR0004	UPR0004
5 mm	FPR0005	UPR0005
6 mm	FPR0006	UPR2006
8 mm		UPR0008
10 mm		UPR0010
14 mm		UPR0014
4 mm for cooked potatoes		UPR1014
6 mm for cooked potatoes		UPR1006

DISCS	R 201 Ultra - R 301 Ultra CL 30 Bistro	R 502 CL 50 - CL 60
RIPPLE CUT SLICERS		
2 mm	FPR1002	UPR200 2
3 mm		UPR200
GRATERS		
1,5 mm	FPR2015	UPR3015
2 mm	FPR2002	UPR3002
3 mm	FPR2003	UPR3003
4 mm		UPR3004
5 mm		UPR3005
6 mm	FPR2006	
7 mm		UPR3007
9 mm	FPR2009	UPR3009
Parmesan	FPR3001	UPR4001
Röstis potatoes	FPR3002	UPR4002
0,7 mm for horseradish paste	FPR3004	
1 mm for horseradish paste	FPR3005	UPR4003

SLICERS



RIPPLE CUT



GRAT



* Not available for CL60 with pusher feed head

NOTE French fry and cubing discs must be used with dedicated blade supplied with cuber

DISCS	R 201 Ultra - R 301 Ultra CL 30 Bistro	R 502 CL 50 - CL 60
JULIENNE		
1 x 8 mm		UPR4008
1 x 30 Onions/Cabbage		UPR4030
2 x 2 mm	FPR4002	UPR5002
2,5 x 2,5 mm		UPR5025
2 x 4 mm	FPR4004	UPR5004
2 x 6 mm	FPR4006	UPR5006
2 x 8 mm		UPR5008
2 x 10 mm		UPR5010
3 x 3 mm		UPR6003
4 x 4 mm	FPR5004	UPR6004
6 x 6 mm	FPR5006	UPR6006
8 x 8 mm	FPR5008	UPR6008

DISCS	CL 30 Bistro	R 502 CL 50 - CL 60
DICING EQUIPMENTS (1 dicing grid + 1 slicer)		
5 x 5 x 5 mm		UPR6005
8 x 8 x 8 mm	FPR8008	UPR6018
10 x 10 x 10 mm	FPR8010	UPR6010
12 x 12 x 12 mm	FPR8012	
14 x 14 x 14 mm		UPR6014
14 x 14 x 5 mm (mozzarella)		UPR6015
14 x 14 x 10 mm		UPR6111
20 x 20 x 20 mm		UPR6020
25 x 25 x 25 mm		UPR6025
50 x 70 x 25 mm		UPR6050
FRENCH FRIES EQUIPMENTS*		
8 x 8 mm	FPR9008	UPR7008 *
10 x 10 mm	FPR9010	UPR7010 *
10 x 16 mm		UPR7016 *

JULIENNE



FRENCH FRIES



NEW

COOKING CUTTER -



The 1st professional Cooking Cutter-Blender! The kitchens assistant for Chef. Emulsifying, grinding, mixing, chopping, blending and kneading are among the many functions carried out to perfection by the Robot Cook®. In addition, there is modifiable heating capacity up to 140°Cx, accurate to the nearest degree. The large capacity bowl means you can produce sufficient quantities for professional needs.

The Robot Cook® stimulates the Chef's imagination. It is the ideal assistant when innovating and preparing a multitude of attractive, hot and cold, savoury or sweet recipes.

FEATURES

- Easy to use with its variable speed function of 100 to 3 500 rpm
- Refined dishes prepared in no time with its Turbo/Pulse rotary speed reaching 4 500 rpm
- A mix of delicate products prepared without cutting due to the inverse rotation of the blade: the R-Mix® function from -100 to -500 rpm
- Keeps the food preparation hot thanks to the intermittent function
- The powerful Robot Cook® relies on a very robust industrial induction motor



RCR0001
ROBOT COUPE - ROBOT COOK®

SPECIFICATIONS

POWER: 1800W
VOLTAGE: 230V 50Hz
4 SPEED FUNCTIONS:
• VARIABLE SPEED: From 100 to 3 500 rpm
• HIGH SPEED: Turbo/Pulse of 4 500 rpm
• R-MIX BLEND SPEED: From -100 to -500 rpm
• INTERMITTENT SPEED: Slow speed blade rotation every 2 seconds
HEATING CAPACITY: Up to 140°C
PRECISE TEMPERATURE CONTROL: +/- 1°C
STAINLESS STEEL BOWL CUTTER: 3.7L with handle
LIQUID CAPACITY: 2.5Lt
2 BLADES:
Fine serrated blade - special for blender function
Smooth blade - special for cutter function
SCRAPER ARM: Lid and bowl
PROGRAMMING FUNCTION: 9 Recipes
DIMENSIONS: 226 x 338 x 522mm
WEIGHT: 15kg

OTHER ORDER CODES

RCR0002
ADDITIONAL BOWL SET FOR ROBOT COOK®
RCR0003
FINE SERRATED BLADE - BLENDER FUNCTION ROBOT COOK®
RCR0004



BOWL CUTTER CUTTERS



2.9 litre bowl



10 TO 20 SERVINGS

Robot Coupe Table Top Cutters have been designed to process all types of food and will mix, grind, chop, knead and puree with speed and efficiency, giving consistent high quality end-products in a couple of minutes for the longest preparation.

FEATURES

- Pulse function
- Industrial induction motor for heavy duty use guarantees durability and reliability
- Magnetic safety system and motor brake

BCR0002

BOWL CUTTER R2A - 2.9Lt

SPECIFICATIONS

POWER: 550W - Single phase - 250V - 50Hz
 SINGLE SPEED: 1500rpm - pulse function
 DIMENSIONS: 350 x 200 x 280mm
 DELIVERED WITH: Stainless Steel bowl with ergonomic handle, 2.9Lt capacity and smooth blade



3.7 litre bowl



10 TO 30 SERVINGS

FEAT URES

- Pulse function
- Industrial induction motor for heavy duty use guarantees durability and reliability
- Magnetic safety system and motor brake

BCR0003

BOWL CUTTER R3 - 3.7Lt

SPECIFICATIONS

POWER: 650W - Single phase - 250V - 50Hz
 SINGLE SPEED: 1500rpm - pulse function
 DIMENSIONS: 400 x 210 x 320mm
 DELIVERED WITH: Stainless Steel bowl with ergonomic handle, 3.7Ltcapacity and smooth blade



4.5 litre bowl



10 TO 50

FEATURES

- Pulse function
- Industrial induction motor for heavy duty use guarantees durability and reliability
- Magnetic safety system and motor brake

BCR0004

BOWL CUTTER R4 - 4.5Lt

SPECIFICATIONS

POWER: 700W - Single phase - 250V - 50Hz
 SINGLE SPEED: 1500rpm - pulse function
 DIMENSIONS: 440 x 226 x 304mm
 DELIVERED WITH: Stainless Steel bowl with ergonomic handle, 4.5lt capacity and smooth

capacity and smooth



50 TO 200 SERVINGS



FEATURES

- Pulse function
- Industrial induction motor for heavy duty use guarantees durability and reliability
- Magnetic safety system and motor brake

BCR0010

BOWL CUTTER R10 - 11.5Lt

SPECIFICATIONS

POWER: 2200W - 3 Phase - 400V - 50Hz
 2 SPEEDS: 1500 and 3000rpm - pulse function
 DIMENSIONS: 660 x 345 x 560mm
 DELIVERED WITH: Stainless Steel bowl with handles, 11.5Lt capacity and Stainless Steel 3 smooth blade assembly
 Removable blade for cleaning

Best Choice

BLIXER®

THE FUNCTIONS OF A CUTTER + A BLENDER IN 1 MACHINE



Delivered with a fine serrated blade assembly

- Since 1991, Robot Coupe has always been improving the Blixers® concept in close partnership with healthcare and catering specialists, in order to process food for people who have problems to chew and swallow
- With a Blixer®, preparing healthy, well balanced and tasty food is simplicity itself, due to its ability to blend raw ingredients
- Robot Coupe Blixers® allow you to make any starter, main dish or dessert you choose with a modified texture for the health sector
- Handy polycarbonate lid equipped with a watertight seal and with a bowl and lid scraper
- All parts that are in contact with food can be easily removed for cleaning
- With a specific blade to process batches from 300gr to 2kg, the Blixer® has incredible small portion control
- High liquid capacity bowl

FEATURES

- Stainless Steel motor shaft
- Pulse function
- Induction motor
- Magnetic safety system and motor brake
- High liquid capacity bowl (2 litres)
- Sealed lid
- Bowl and lid scraper made in two parts, easy to dismantle and to clean

Blixer® is the essential tool for the trendy cuisine in gourmet bistros, top level restaurants, caterers, banquets and for health care facilities

BLX0003

BLIXER 3 - ROBOT COUPE (MIXER / BLENDER)

SPECIFICATIONS

POWER: 750W - Single phase - 250V - 50Hz
 SINGLE SPEED: 3000rpm - pulse function
 DIMENSIONS: 420 x 210 x 330mm
 DELIVERED WITH: Stainless Steel 3.7Lt capacity bowl with ergonomic handle



VEGETABLE CUTTER



VCF0001
VEGETABLE CUTTER FIMAR (NO BLADES)
SPECIFICATIONS
POWER: 0.37kW
VOLTAGE: 230V
DIMENSIONS: 220 x 610 x 520mm
WEIGHT: 23kg

OTHER ORDER CODES
VPC3002 VEG/CUT PLATE FIMAR - SLICING 2mm (E2) VPC3003 VEG/CUT PLATE FIMAR - SLICING 3mm (E3) VPC3010 VEG/CUT PLATE FIMAR - SLICING 10mm (E10) VPC3005 VEG/CUT PLATE FIMAR - SERRATED SLICE 5mm VPC5010 VEG/CUT PLATE FIMAR - CHIPPER 10mm (B10) VPC6006 VEG/CUT PLATE FIMAR - JULIENNE 6mm (H6) VPC6008 VEG/CUT PLATE FIMAR - JULIENNE 8mm (H8) VPC7010 VEG/CUT PLATE FIMAR - CUBING 10mm (D10) VPC8003 VEG/CUT PLATE FIMAR - GRATING 3mm (Z3) VPC8004 VEG/CUT PLATE FIMAR - GRATING 4mm (Z4) VPC8007 VEG/CUT PLATE FIMAR - GRATING 7mm (Z7) VPE1001 VEG/CUT FIMAR EJECTOR NORMAL (LOW)



POTATO PEELER



FEATURES
• Tested and tested robust door, designed with ease of use in mind
• Stand and sludge trap supplied as standard
• Improves your profits by easily preparing your own chips on your premises
• Flat packed for easy delivery
• Peels 12kg of potatoes in 2 minutes
• Potato ejection chute specially designed to ensure minimal damage to potatoes when ejecting - even extra large potatoes
• Splash guard fitted onto motor, to ensure damage due to water penetration, is minimized
• Removable gritting system
• Cast aluminium wave plate specially designed to minimize waste and improve the efficiency of the peeler
• High grade Stainless Steel drum
• User friendly door handle mechanism

PPA0012
POTATO PEELER ANVIL - 12kg
PPA1012
POTATO PEELER ANVIL - 12kg WITH TIMER
OUTPUT: Up to 240kg /hr
VOLTAGE: 230V - 50Hz
POWER: 0.55kW
DIMENSIONS: 780 x 420 x



MONDIAL DELI SLICERS



(Built-in blade sharpener CSE: Clear slice exit)

SLM0300
SLICER RHENINGHAUS MONDIAL - 300mm
SPECIFICATIONS
CUT CAPACITY: 290 x 140mm
CUT THICKNESS: 1 - 20mm
CUT LENGTH: 290mm
CUT HEIGHT: 140mm
POWER: 0.27kW - 230V - 50Hz
DIMENSIONS: 650 x 540 x 460mm
BLADE DIAMETER: 300mm
WEIGHT: 30kg

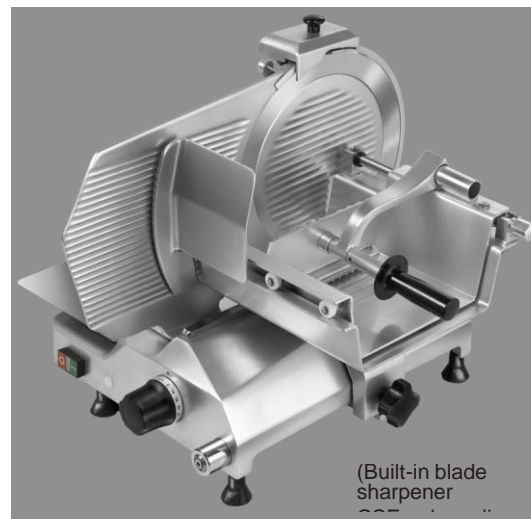
SLM0350
SLICER RHENINGHAUS MONDIAL - 350mm
SPECIFICATIONS
CUT CAPACITY: 285 x 190mm
CUT THICKNESS: 1 - 20mm
CUT LENGTH: 285mm
CUT HEIGHT: 190mm
POWER: 0.27kW - 230V - 50Hz
DIMENSIONS: 700 x 540 x 500mm
BLADE DIAMETER: 350mm
WEIGHT: 34kg



(Built-in blade sharpener)

START SEMI - AUTO SLICER
FEATURES
• Operates automatically, operator can do other work while machine cuts automatically
• Ideal for polonies in high volume mass catering establishments
• Automatic carriage return saves time and effort

SLS1301
SLICER RHENINGHAUS START (AUTO) - 300mm
SPECIFICATIONS
CUT CAPACITY: 280 x 160mm
CUT THICKNESS: 1 - 20mm
POWER: 0.42kW - 230V - 50Hz
DIMENSIONS: 660 x 665 x 595mm
BLADE DIAMETER: 300mm
VARIABLE SPEED: 0 - 60 slices p/min



(Built-in blade sharpener)

BETA SLICER

Double platform designed for high production outputs in butcheries and supermarkets, perfect for slicing raw meat for steaks. Adjustable cut thickness from 1 to 30mm. Vertical slicer 90° - less product friction and a more comfortable working position.

SLB0350
SLICER RHENINGHAUS BETA - 350mm
SPECIFICATIONS
CUT CAPACITY: 270 x 205mm
CUT THICKNESS: 1 - 30mm
POWER: 0.27kW - 230V - 50Hz
DIMENSIONS: 840 x 690 x 555mm
BLADE DIAMETER: 350mm

SLICERS

START DELUXE SLICER
(SBR)

(Built-in blade sharpener)



SAFE BLADE REMOVAL (SBR)

The unique Safe Blade Removal System of the Deluxe Slicer models allows for quick and safe removal of the blade during slicer cleaning, allowing multiple product processing with very little down time.

Ideal for cold cuts in medium sized establishments with some extra unique features:

FEATURES

- Safe blade removal device to facilitate easy cleaning of the unit
- Stainless Steel bearings to prolong the life of the blade drive
- Promotes a smooth sliding motion

SLS3301

SLICER RHENINGHAUS START - DELUXE - 300mm

SPECIFICATIONS

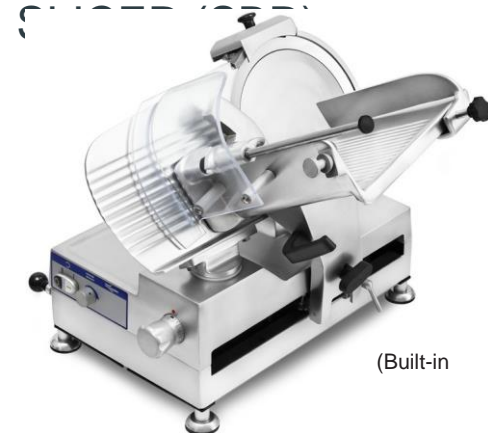
CUT CAPACITY: 240 x 160mm
 CUT THICKNESS: 1 - 20mm
 POWER: 0.27kW - 230V - 50Hz
 DIMENSIONS: 650 x 560 x 470mm
 BLADE DIAMETER: 300mm
 WEIGHT: 29kg

ORDER
CODES

SLS9300

SLICER RHENINGHAUS START - FROZEN MEAT SLICING BLADE ONLY

START AUTO DELUXE



(Built-in sharpener)



SLS4301

SLICER RHENINGHAUS START AUTO DELUX - 300mm

SPECIFICATIONS

CUT CAPACITY: 280 x 160mm
 CUT THICKNESS: 1 - 20mm
 POWER: 0.42kW - 230V - 50Hz
 DIMENSIONS: 660 x 665 x 595mm
 BLADE DIAMETER: 300mm
 VARIABLE: 0 - 60 slices p/min
 WEIGHT: 43kg



(Built-in blade sharpener)



(Built-in blade sharpener)



(CSL - clear slice exit)

START CHEESE SLICER

Designed to slice the perfect piece of cheese, QuanTanium coated surface prevents sticking and makes using and cleaning a pleasure. Avoid cross contamination of your dairy and meat products by using this dedicated cheese slicer for all your cheese requirements.

SLS2301

SLICER RHENINGHAUS START - CHEESE - 300mm

SPECIFICATIONS

CUT CAPACITY: 240 x 160mm
 CUT THICKNESS: 1 - 20mm
 POWER: 0.27kW - 230V - 50Hz
 DIMENSIONS: 650 x 560 x 470mm
 BLADE DIAMETER: 300mm
 WEIGHT: 29kg

START SLICER

Ideal for cold cuts and processed meats in medium size establishments

SLS0301

SLICER RHENINGHAUS START - 300mm

SPECIFICATIONS - SLS0301

CUT CAPACITY: 240 x 160mm
 CUT THICKNESS: 1 - 20mm
 POWER: 0.27kW - 230V - 50Hz
 DIMENSIONS: 650 x 560 x 470mm
 BLADE DIAMETER: 300mm
 WEIGHT: 29kg

OTHER
ORDER
CODES

SLS9300

SLICER RHENINGHAUS START - FROZEN MEAT SLICING BLADE ONLY

PRIMA SLICER

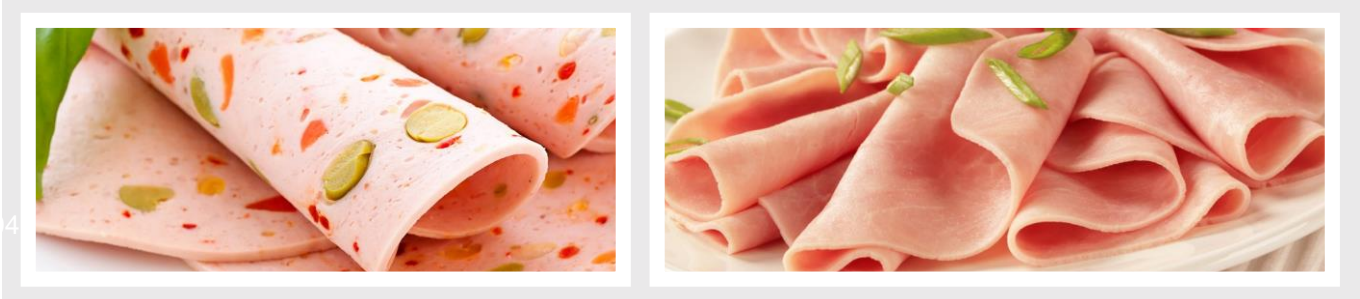
Multipurpose slicer ideal to slice bread, processed meats, parma ham and carpaccio in coffee shops, small restaurants and take-aways. Motor is situated below the blade which allows for larger moving area and larger cuts. Not suited for supermarket or institutional use.

SLP0300

SLICER RHENINGHAUS PRIMA - 300mm

SPECIFICATIONS

CUT CAPACITY: 245 x 175mm
 CUT THICKNESS: 1 - 15mm
 POWER: 0.22kW - 230V - 50Hz
 DIMENSIONS: 625 x 430 x 415mm
 BLADE DIAMETER: 300mm
 WEIGHT: 25kg



ARGENTA SLICERS BANDSAW

Ideal for medium size workloads in small restaurants and take-away operations



SLA0250
SLICER RHENINGHAUS ARGENTA - 250mm
SPECIFICATIONS
CUT CAPACITY: 230 x 145mm
CUT THICKNESS: 1 - 15mm
CUT LENGTH: 230mm
CUT HEIGHT: 145mm
POWER: 0.21kW - 230V - 50Hz
DIMENSIONS: 530 x 430 x 375mm
BLADE DIAMETER: 250mm
WEIGHT: 18kg

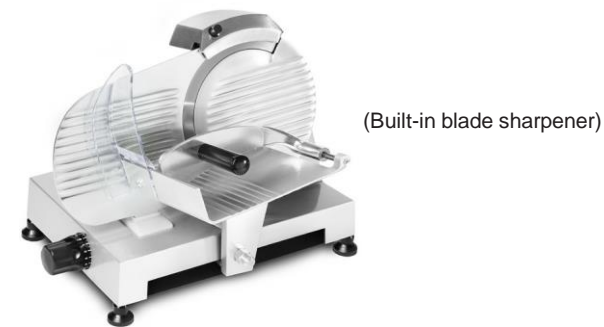
SLA0280
SLICER RHENINGHAUS ARGENTA - 280mm
SPECIFICATIONS
CUT CAPACITY: 230 x 170mm
CUT THICKNESS: 1 - 15mm
CUT LENGTH: 230mm
CUT HEIGHT: 170mm
POWER: 0.21kW - 230V - 50Hz
DIMENSIONS: 550 x 430 x 390mm
BLADE DIAMETER: 280mm
WEIGHT: 20kg

SLS0220
SLICER STELLINA 220mm
SPECIFICATIONS
CUT CAPACITY: 195 x 135mm
CUT THICKNESS: 1 - 14mm
CUT LENGTH: 195mm
CUT HEIGHT: 135mm
POWER: 0.17kW - 230V - 50Hz
DIMENSIONS: 470 x 420 x 340mm
BLADE DIAMETER: 220mm
WEIGHT: 15kg

STELLINA SLICER



XPRESS SLICER



SLX0220
SLICER RHENINGHAUS XPRESS - 220mm
SPECIFICATIONS
CUT CAPACITY: 150 x 200mm
CUT THICKNESS: 1 - 15mm
POWER: 0.13kW - 230V - 50Hz
DIMENSIONS: 300 x 420 x 340mm
BLADE DIAMETER: 220mm
WEIGHT: 12.5kg



Ideal for medium size workloads in small restaurants and take-away operations

FEATURES

- Ideal for cutting frozen and fresh meat, poultry and fish
- Safety switch on access doors
- Cast aluminium body easy to clean
- Electro mechanical brake motor. Blade stops instantly when door is opened or unit is switched off
- All work surfaces that touch food are Stainless Steel
- SABS Compliant

BSB6001
BANDSAW BUTCHERQUIP - TABLE TOP
SPECIFICATIONS

CUT CAPACITY: 210 x 250mm
CUT WIDTH: 210mm
CUT HEIGHT: 250mm
POWER: 1.1kW
VOLTAGE: 230V - 50Hz
DIMENSIONS: 610 x 650 x 1130mm
WEIGHT: 92kg

MILD STEEL BANDSAW

Ideal for butcheries, supermarkets and commercial meat processing applications

FEATURES

- Food safe - 304 Stainless Steel for food contact points
- Easy slide system - a smooth moving table reduces effort and increases productivity
- Easy Cleaning - all parts are easily removable for easy cleaning
- All work surfaces that touch food are Stainless Steel
- Heavy base with levelling feet
- Cast iron saw wheels
- Heavy duty scrapers on both wheels
- Metal guides support blades
- Tension scraper assemblies keeps blade free from debris
- Spring loaded blade tensioning system
- SABS compliant

SAFETY FEATURES

- Brake motor fitted to ensure the blade stops immediately when unit is switched off or the doors are opened
- Brake motor will stop automatically when doors are opened

BSB5003
BANDSAW B/QUIP- FLOOR STAND MILD STEEL 3 PHASE
BSB5001
BANDSAW B/QUIP- FLOOR STAND MILD STEEL SINGLE PHASE

SPECIFICATIONS

POWER: 1.5kW
VOLTAGE: 380V - 3 Phase - 50Hz
DIMENSIONS: 230V - 1 Phase - 50Hz 855 x 870 x 1800mm
WEIGHT: 2845 kg
CUT THICKNESS: 16mm

OTHER ORDER CODE



MINCER PLATES NO. 32



MINCER NO. 32



MINCER KNIVES ELECTRIC



MINCER PLATES



MPB3204
MINCER PLATE BUTCHERQUIP 32 x 4.5mm
MPB3208
MINCER PLATE BUTCHERQUIP 32 x 8mm
MPB3212
MINCER PLATE BUTCHERQUIP 32 x 12mm

FEATURES

- Ideal for use in supermarkets, butcheries and any other commercial meat processing application
- Comes standard with 1 stomper, 1 splash paddle, 1 knife, 2 plates (1 x 4.5mm and 1 x 13mm)
- The body and tray is made of high quality Stainless Steel
- Fitted with rubber feet to prevent slipping and hand guard
- Stainless Steel mincer head and worm
- SABS compliant

MNB0032
MINCER BUTCHERQUIP NO. 32 - 3 PHASE

SPECIFICATIONS

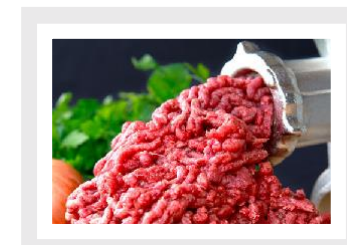
THREE PHASE POWER: 2.2kW
VOLTAGE: 380V - 3 Phase - 50Hz
WORM SPEED: 206rpm
DIMENSIONS: 670 x 1150 x 680mm
WEIGHT: 78kg

ORDER CODES

MNB4032
MINCER BUTCHERQUIP NO. 32 - STAND ONLY

MKE5008 MINCER KNIVES ELECTRIC S/STEEL - No. 8
MKE5010 MINCER KNIVES ELECTRIC S/STEEL - No. 10/12
MKE5022 MINCER KNIVES ELECTRIC S/STEEL - No. 22
MKE5032 MINCER KNIVES ELECTRIC S/STEEL - No. 32

MPE4204 MINCER PLATE S/STEEL ELECTRIC - No. 12 x 4.5mm
MPE4206 MINCER PLATE S/STEEL ELECTRIC - No. 12 x 6mm
MPE4208 MINCER PLATE S/STEEL ELECTRIC - No. 12 x 8mm
MPE4210 MINCER PLATE S/STEEL ELECTRIC - No. 12 x 10mm
MPE4212 MINCER PLATE S/STEEL ELECTRIC - No. 12 x 12mm
MPE5204 MINCER PLATE ELECTRIC S/STEEL - No. 22 x 4.5mm
MPE5206 MINCER PLATE ELECTRIC S/STEEL - No. 22 x 6mm
MPE5208 MINCER PLATE ELECTRIC S/STEEL - No. 22 x 8mm
MPE5210 MINCER PLATE ELECTRIC S/STEEL - No. 22 x 10mm
MPE5212 MINCER PLATE ELECTRIC S/STEEL - No. 22 x 12mm
MPE6204 MINCER PLATE ELECTRIC S/STEEL - No. 32 x 4.5mm
MPE6206 MINCER PLATE ELECTRIC S/STEEL - No. 32 x 6mm
MPE6208 MINCER PLATE ELECTRIC S/STEEL - No. 32 x 8mm
MPE6210 MINCER PLATE ELECTRIC S/STEEL - No. 32 x 10mm



ELECTRIC MINCER

FEATURES

- The ideal mincer for farmers, hunters, game lodges, home industries, etc. and well suited as a back up unit in large butcheries
- Includes a bearing to reduce the worming of the machine (32 only)
- Stainless Steel base
- Stainless Steel motor cover

MNT0012
MINCER TRESPADE PROFESSIONAL - NO. 12

SPECIFICATIONS

OUTPUT: Up to 120kg /hr
POWER: 0.48kW - 240V - 50Hz
WORM SPEED: 160rpm
DIMENSIONS: 270 x 370 x 390mm
WEIGHT: 15kg
PACKED DIMENSIONS: 270 x 370 x 390mm
PACKED WEIGHT: 15kg
Supplied standard with 1 x mincer knife and 1 x 6mm mincer plate

MNT0022
MINCER TRESPADE PROFESSIONAL - NO. 22

SPECIFICATIONS

OUTPUT: Up to 180kg /hr
POWER: 0.6kW - 240V - 50Hz
WORM SPEED: 80rpm
DIMENSIONS: 400 x 505 x 240mm
WEIGHT: 18.5kg
PACKED DIMENSIONS: 440 x 585 x 390mm
PACKED WEIGHT: 20.5kg
Supplied standard with 1 x mincer knife and 1 x 8mm mincer plate

MNT0032
MINCER TRESPADE PROFESSIONAL - NO. 32

SPECIFICATIONS

OUTPUT: Up to 450kg /hr
POWER: 1.1kW - 240V - 50Hz
WORM SPEED: 120rpm
DIMENSIONS: 280 x 570 x 340mm
WEIGHT: 25kg
PACKED DIMENSIONS: 390 x 585 x 440mm
PACKED WEIGHT: 27kg
Supplied standard with 1 x mincer knife and 1 x 8mm mincer

NOTE

All outputs based on medium hard meat, processed with standard plate

TAT0001

MIXING MACHINE



FEATURES

- 304 Stainless Steel structure, casing, tank, paddle and shaft
- Tank cover made of clear Lexan
- Manual meat mixer for preparing meat for salami, sausages and hamburgers
- Removable paddle makes for easy disassembly and quick cleaning

MMT0020

MIXING MACHINE TRESPADE - MX-20 [20KG]

SPECIFICATIONS

WEIGHT: 12kg
 DIMENSIONS: 310 x 630 x 470mm
 TANK CAPACITY: 27.7 Lt
 MEAT MIXTURE WEIGHT: 20kg

g



BILTONG SLICER



FEATURES

- The cutting disc is dynamically balanced with the blade for vibration free operation
- Hinged door facilitating easy access for cleaning
- Hooks fitted for holding packet in position while slicing
- Machine designed to be bolted to a table or stand
- Die-cast Aluminium body

BSB2001

BILTONG SLICER - BUTCHERQUIP ELECTRIC

SPECIFICATIONS

POWER: 0.75kW
 VOLTAGE: 230V - 50Hz
 SPEED: 1440rpm
 WEIGHT: 14kg

OTHER ORDER CODE

XBSV0002 BILTONG SLICER - REPLACEMENT BLADE ONLY



BILTONG SLICER / CUTTER - Hand operated

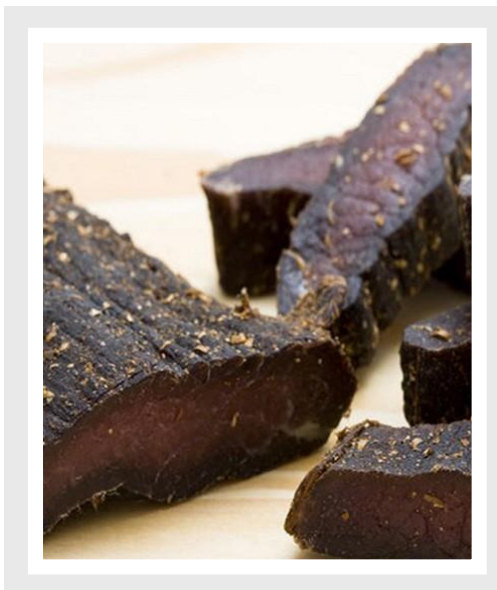


BSH2002
 BILTONG SLICER HAND OPERATED ALUMINIUM TABLE MOUNTED



Perfect for small bars, clubs or restaurants

BCM0001
 BILTONG CUTTER MANUAL ALUMINIUM CAST



Global (SA)



Cater Ace



CHIPPER

Use a chipper bridge to mount the potato chipper safely on the vegetable sink. This allows hygienic collection of the raw chips in the bowl. The chipper is spring loaded and therefore cannot be operated as a free standing unit. It must be attached to the chipper bridge. Nuts and bolts supplied. Chipper can be permanently mounted.

CBA00

01

CHIPPER BRIDGE 500mm INNER (PERFECT FOR 510mm SINK)

CHA0

006

CHIPPER GLOBAL - 6 hole - 14mm

CHA0

007

CHIPPER GLOBAL - 7 hole - 12mm

FRENCH FRY CHIPPER

Use for American-style french fries

CHF0010 CHIPPER CATER ACE - FRENCH FRY

CUTTER - 10mm **XCHH1006** FRENCH FRY CUTTER

- PUSH BLOCK - 6mm **XCHH1010** FRENCH FRY

CUTTER - PUSH BLOCK - 10mm **XCHH1012**

FRENCH FRY CUTTER - PUSH BLOCK - 12mm

XCHH3006 FRENCH FRY CUTTER - BLADE FRAME

- 6mm **XCHH3010** FRENCH FRY CUTTER - BLADE

FRAME - 10mm **XCHH3012** FRENCH FRY CUTTER -

BLADE FRAME - 12mm

VEGETABLE MILL

VMI0320

VEGETABLE MILL INDUSTRIAL S/STEEL - (200mm)

TOMATO SLICER

FEATURES

- Cleanly slices even over-ripe tomatoes
- Consistent cut size for portion control
- Easily replaceable cartridge blade assembly
- Compact, portable and simple to use
- NSF Listed

TSN0001

TOMATO SLICER - NEMCO II (4.8mm)

510 x 240 x 240 mm

HAND HELD SLICER MACHINES



FEATURES

- Stainless Steel and polymer composite
- Cuts easily and perfectly all fruits and vegetables, even the softest ones (tomatoes, pears, pineapples, etc)
- Micro-serration of the blade enables the thinnest cut of fruit / vegetable with skin and preserves their flesh composition

SHK0001

SLICER HANDHELD KOBRA

MANDOLINE SLICER



Ideal to slice and prepare vegetables for salad and garnish. Slice perfect potatoes for chips. Stainless Steel for best quality and longer lifespan. Supplied with 1 x straight cut blade, 1 x crinkle cut blade and 1 x double horizontal blade (straight / serrated) and 1 x double julienne blade (4mm & 10mm).

SPARE BLADES AVAILABLE ON REQUEST

MAS0001

MANDOLINE SLICER S/STEEL - WITH PUSHER

CHEESE CUTTER MANUAL



CCM0400

CHEESE CUTTER MANUAL - ANVIL - 400mm

XCCM0001

CHEESE CUTTER REPLACEMENT WIRE - PACK OF 6



WRAPPING MACHINES



WMW1380

WRAPPING MACHINE S/STEEL - 380mm

SPECIFICATIONS

POWER: 0.175kW
VOLTAGE: 230V
DIMENSIONS: 463 x 670 x 158mm
WEIGHT: 6kg
MAX ROLL SIZE: 380mm

WMW1500

WRAPPING MACHINE S/STEEL - 500mm

SPECIFICATIONS

POWER: 0.21kW
VOLTAGE: 230V
DIMENSIONS: 583 x 670 x 158mm
WEIGHT: 7kg
MAX ROLL SIZE: 500mm



- Fitted with a water resistant, long lasting pad element
- Excludes plastic wrapping



HEAT SEALING



FEATURES

- Great for storage, portion control and packaging of nuts, biltong and sweets etc
- Adjustable timer to allow for various packet thicknesses



HSM0200

HEAT SEALING MACHINE - 200mm

SPECIFICATIONS

SEALING BAR: 200mm
POWER: 230V - 0.26kW
HEATING TIME: 0 - 1.5sec
DIMENSIONS: 320 x 80 x 215mm
WEIGHT: 2.3kg

HSM0300

HEAT SEALING MACHINE - 300mm

SPECIFICATIONS

SEALING BAR: 300mm
POWER: 230V - 0.38kW
HEATING TIME: 0 - 1.5sec
DIMENSIONS: 430 x 80 x 255mm
WEIGHT: 3.3kg

HSM0400

HEAT SEALING MACHINE - 400mm

SPECIFICATIONS

SEALING BAR: 400mm
POWER: 230V - 0.52kW
HEATING TIME: 0 - 1.5sec
DIMENSIONS: 530 x 90 x 270mm
WEIGHT: 4.8kg

HSM0500

HEAT SEALING MACHINE - 500mm

SPECIFICATIONS

SEALING BAR: 500mm
POWER: 230V - 0.65kW
HEATING TIME: 0.2 - 3sec
DIMENSIONS: 707 x 105 x 195mm
WEIGHT: 5.5kg



VACUUM PACK MACHINE

Vacuum chamber designed to facilitate the insertion of bags, to reduce plastic bagwaste and to prevent the suction of any liquid into the machine

VPT0033

VACUUM PACK MACHINE TRESPADE - TAKAJE DELUXE

SPECIFICATIONS

WEIGHT: 3.5kg
POWER: 220 - 240V - 50Hz
DIMENSIONS: 365 x 185 x 110mm
SEALING ROD LENGTH: 330mm
ABSORPTION: 200W
MAX DEPRESSION: 800mbar
PUMP SUCTION: 16Lt/min

VPB1525

VACUUM PACK BAGS - EMBOSSED - 15 x 25cm [PACK OF 50]

VPB2030

VACUUM PACK BAGS - EMBOSSED - 20 x 30cm [PACK OF 50]

VPB2535

VACUUM PACK BAGS - EMBOSSED - 25 x 35cm [PACK OF 50]

ORVED VACUUM MACHINES PACK MACHINE



- The Orved Company was founded in Verona, northern Italy, in 1984 and it is today considered to be the leading Italian company for vacuum pack machines.
- Orved manufactures the widest range of vacuum packing machines compared to its competitors, but BCE has only selected the most representative ones for its catalogue.
- The company is also involved in many technical projects which involve all sort of vacuum applications.
- Orved also produces the consumable materials (vacuum pouches) which are needed when using a vacuum pack machine.
- Orved carries out live demonstrations of its machines' technology (particularly the vacuum cooking technology) during the most important exhibitions throughout the world.
- A very modern and dedicated spare parts area is available for the use of all our distributors. It allows them to trace any Orved existing machines and their specific spare parts.

MULTIPLE VACUUM PACK MACHINE - Evox



FEAT URES

- Compact and Ergonomic
- Complete with vacuum sensor
- Ease of use and high versatility
- Vacuum both in-chamber and out-of-chamber
- Stain resistant
- 2 Vacuum levels
- 4 Sealing times
- Capacitive sensor

VPM0025
VACUUM PACK MACHINE -
EVOX 25
SPECIFICATIONS



IN CHAMBER VACUUM PACK MACHINE



IN CHAMBER VACUUM

Recently restyled, VM16 has now a larger in-chamber size. It is the perfect commercial vac-pack machine for all applications in the food industry.

VPM0016
VACUUM PACK MACHINE - VM16 ORVED

SPECIFICATIONS
SEALING BAR: 315mm
VOLTAGE: 230V
POWER: 0.75kW
CHAMBER SIZE: 337 x 460 x 200mm
DIMENSIONS: 439 x 550 x 460mm
WEIGHT: 51kg
VACUUM PUMP: 12m³ / hr oil lubricating



This unique commercial vac pack machine has an upsize vacuum pump of 25m³. VM18 is the perfect butcher's choice. Its very deep inner chamber



DIMENSIONS: 444 x 477 x 210mm
CHAMBER SIZE: 303 x 293 x 110mm
BASIN VOLUME: 7,65Lt



V
O
L
T
A
G
E
:
2
3
0
V
-
5
0
/
6
0
H
Z
M
A
X
P
O
W
E
R
A
B
S
O
R
P
T
I
O
N
:
3
5
0
V

A
V
A
C
U
U
M
P
U
M
:
4
m
c
/
h
F
I
N
A
L
P
R
E
S
S
U
R
E
:
S
E
A
L
I
N
G
B
E
A
M
:
W
E
I
G
H
T
[
N
E
T
T
]:
V
P
M
0
0
3
0
V
A
C
U
U
M
P
A
C
K

MACHINE - EVOX 30
SPECIFICATIONS

DIMENSIONS: 495 x 600 x 288mm
CHAMBER SIZE: 355 x 365 x 184mm
BASIN VOLUME: 17.10Lt

V
O
L
T
A
G
E
:

2
3
0
V

-

5
0
/
6
0
H
z

M
A
X
.

P
O
W
E
R

A
B
S
O
R
P
T
I
O
N
:

3
5
0
V
A

V
A
C
U
U
M

P
U
M
P
:

8
m
c
/
h

FINAL PRESSURE: 2mbar
SEALING BEAM: 306mm
WEIGHT [NETT]: 29kg

I
d
e
a
l
v

ac-pack machine for cafés or small restaurants. It is also suitable for deli shops and small supermarkets. It can vacuum pack wet or dry products.

VPM0012
VACUUM PACK MACHINE - VM12 ORVED
SPECIFICATIONS

SEALING BAR: 270mm
VOLTAGE: 230V
POWER: 0.45kW
CHAMBER SIZE: 290 x 400 x 180mm
DIMENSIONS: 405 x 520 x 370mm
WEIGHT: 36kg
VACUUM PUMP: 8m³/h oil lubricating

PLEASE NOTE

Gas Flush optional - machine needs to be ordered with Gas Flush option to be factory fitted. Only for models VPM0012 to VPM4020.

allows packing butchery meat cuts.

VPM0018
VACUUM PACK MACHINE - VM18 ORVED
SPECIFICATIONS - VPM0018

SEALING BAR: 1 x 420mm
POWER: 1.2kW
VOLTAGE: 230V
CHAMBER SIZE: 448 x 440 x 185mm
DIMENSIONS: 582 x 574 x 496mm
WEIGHT: 72kg
VACUUM PUMP: 25m³ / hr oil lubricating

VM20 is particularly suitable for large butchers shops, supermarkets, catering or food processing companies.

VPM4020
VACUUM PACK MACHINE - VM20 (ON REQUEST ONLY)

SPECIFICATIONS - VPM4020
SEALING BAR: 2 x 630mm
POWER: 1.5kW
VOLTAGE: 400V
CHAMBER SIZE: 680 x 575 x 200mm
DIMENSIONS: 821 x 722 x 1031mm
WEIGHT: 175kg
VACUUM PUMP: 60m³ / hr oil lubricating

SAUSAGE FILLERS - Hand Driven Star line

FEATURES

- Well suited as a backup for making speciality flavoured sausages for your customers
- Exceptionally strong, easy to use. Suitable for producing any kind of sausage
- 3Lt and 5Lt fillers are ideal for hunters, home industries, etc
- Larger models are suitable for higher volume demands



- Upright fillers are great for saving space
- Fillers with gears save time and labour
- Stainless Steel cylinders - easily removable to clean
- Various size funnels are available
- To avoid damage when using the 12mm or smaller nozzles, ensure that the product has been processed first through a 8mm plate, then a 4.5mm plate

SFT0003

SAUSAGE FILLER TRESPADE - 3Lt - MINI

SPECIFICATIONS

DIMENSIONS: 360 x 180 x 170mm
WEIGHT: 5kg
PACKED DIMENSIONS: 410 x 220 x 210mm
PACKED WEIGHT: 5.6kg
Threaded shaft
Single speed

SUPPLIED WITH: 10, 20 and 40mm funnel nozzles

SFT0005

SAUSAGE FILLER TRESPADE - 5Lt - FLAT / GEAR

SPECIFICATIONS

DIMENSIONS: 530 x 200 x 200mm
WEIGHT: 10.5kg
PACKED DIMENSIONS: 530 x 240 x 260mm
PACKED WEIGHT: 11.5kg
Two speed gearbox

SUPPLIED WITH: 10, 20, 30 and 40mm funnel nozzles



SFT0010

SAUSAGE FILLER TRESPADE - 10Lt - FLAT

SPECIFICATIONS

DIMENSIONS: 730 x 240 x 220mm
WEIGHT: 20kg
PACKED DIMENSIONS: 750 x 140 x 260mm
PACKED WEIGHT: 18.2kg
Two speed gearbox

SUPPLIED WITH: 10, 20, 30 and 40mm funnel nozzles



SFT1015

SAUSAGE FILLER TRESPADE - 15Lt - VERTICAL [DELUXE]

SPECIFICATIONS

DIMENSIONS: 380 x 340 x 830mm
WEIGHT: 35.5kg
PACKED DIMENSIONS: 430 x 370 x 860mm
PACKED WEIGHT: 30kg
Two speed
gearbox SUPPLIED WITH: 10, 20, 30 and 40mm

funnel nozzles

SFT0007

SAUSAGE FILLER TRESPADE - 7Lt - VERTICAL

SPECIFICATIONS

DIMENSIONS: 320 x 260 x 695mm
WEIGHT: 16.5kg
PACKED DIMENSIONS: 340 x 290 x 820mm
PACKED WEIGHT: 18.5kg
Two speed
gearbox SUPPLIED WITH: 10, 20, 30 and 40mm

funnel nozzles



SAUSAGE FILLERS -

FEATURES

- Tested suitability for contact with food
- Cylinders in Stainless Steel
- Watertight and easy to clean cylinder weldings
- Racks in carbon steel
- Alusteel metal gears



SFT3005

SAUSAGE FILLER TRESPADE - 5Lt STAR LINE - STAR 5

SPECIFICATIONS

CAPACITY: 5Lt
DIMENSIONS: 520 x 210 x 160mm
WEIGHT: 7kg
PACKED DIMENSIONS: 540 x 220 x 220mm
PACKED WEIGHT: 8kg
SUPPLIED WITH: 10, 20, 30 and 40mm funnel nozzles



SFT3007

SAUSAGE FILLER TRESPADE - 7Lt STAR LINE - STAR 8

SPECIFICATIONS

CAPACITY: 7Lt
DIMENSIONS: 635 x 210 x 160mm
WEIGHT: 9kg
PACKED DIMENSIONS: 640 x 210 x 190mm
PACKED WEIGHT: 9.87kg
SUPPLIED WITH: 10, 20, 30 and 40mm funnel nozzles

SAUSAGE FILLERS - Stainless steel

FEATURES

- Rubber feet to grant a perfect grip on the work bench
- Speed variator to increase the withdrawal speed
- Cylinders in stainless steel
- Watertight and easy to clean cylinder weldings

- Racks in carbon steel with antirust surface protection
- Alusteel metal gears
- Aluminium gear-block with self-lubricating bushes
- "Moplen" pistons equipped with vents and silicone gaskets



SFT4005

SAUSAGE FILLER TRESPADE - 5Lt STAR LINE S/STEEL

SPECIFICATION

CAPACITY: 5Lt
DIMENSIONS: 520 x 210 x 160mm
WEIGHT: 7kg
PACKED DIMENSIONS: 540 x 220 x 220mm
PACKED WEIGHT: 8kg
SUPPLIED WITH: 10, 20, 30 and 40mm funnel nozzles



SFT4007

SAUSAGE FILLER TRESPADE - 7Lt STAR LINE S/STEEL

SPECIFICATIONS

CAPACITY: 7Lt
DIMENSIONS: 635 x 210 x 160mm
WEIGHT: 9kg
PACKED DIMENSIONS: 640 x 210 x 190mm
PACKED WEIGHT: 9.87kg
SUPPLIED WITH: 10, 20, 30 and 40mm funnel nozzles

MINCER FUNNELS - Plastic



- MFP0510**
MINCER FUNNEL PLASTIC - No. 5 x 10mm
- MFP0520**
MINCER FUNNEL PLASTIC - No. 5 x 20mm
- MFP0810**
MINCER FUNNEL PLASTIC - No. 8 x 10mm
- MFP0820**
MINCER FUNNEL PLASTIC - No. 8 x 20mm
- MFP1010**
MINCER FUNNEL PLASTIC - No. 10 x 10mm
- MFP1020**
MINCER FUNNEL PLASTIC - No. 10 x 20mm
- MFP2212**
MINCER FUNNEL PLASTIC - No. 22 x 12mm
- MFP2220**
MINCER FUNNEL PLASTIC - No. 22 x 20mm
- MFP3212**
MINCER FUNNEL PLASTIC - No. 32 x 12mm
- MFP3220**
MINCER FUNNEL PLASTIC - No. 32 x 20mm

SAUSAGE FILLER FUNNEL - S/Steel

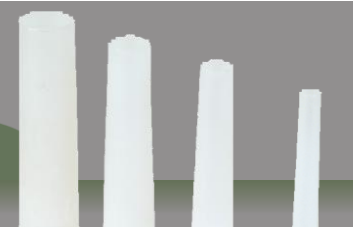


- SFS0012**
SAUSAGE FILLER FUNNEL S/STEEL - 12mm
- SFS0020**
SAUSAGE FILLER FUNNEL S/STEEL - 20mm
- SFS0030**
SAUSAGE FILLER FUNNEL S/STEEL - 30mm
- SFS0040**
SAUSAGE FILLER FUNNEL S/STEEL - 40mm

NOTE

- For sausage fillers with a screw-on funnel holder.
- Not for quick release

SAUSAGE FILLER FUNNELS - Plastic



- SFP0010**
SAUSAGE FILLER FUNNEL PLASTIC - 10mm
- SFP0020**
SAUSAGE FILLER FUNNEL PLASTIC - 20mm
- SFP0030**



Global (S.A.)



- MHP0008**
MINCER HAND - No. 8
- MHP0010**
MINCER HAND - No. 10
- MHP0022**
MINCER HAND - No. 22
- MHP0032**
MINCER HAND - No. 32

(All hand mincers include a 4.5mm mincer plate and knife)

HAND MINCERS

HAND MINCER KNIVES

- MKH0008**
MINCER KNIVES HAND - No. 8
- MKH0010**
MINCER KNIVES HAND - No. 10
- MKH0022**
MINCER KNIVES HAND - No. 22
- MKH0032**
MINCER KNIVES HAND - No. 32



HAND MINCER PLATES

- SFP0035**
SAUSAGE FILLER FUNNEL PLASTIC - 40mm

NOTE

- For sausage fillers with a screw-on funnel holder.
- (Not for quick release)

MPH0804

MPH0806

-
N
o
.
8
x
4
.
5
m
m

MPH0810

M
I
N
C
E
R

P
L
A
T
E

H
A
N
D

-
N
o
.
8
x
6
m
m

MPH0808

M
I
N
C
E
R

P
L
A
T
E

H
A
N
D

MPH1004

-
N
o
.
8
x
8
m
m

M
I
N
C
E
R

P
L
A
T
E

H
A
N
D

-
N
o
.
8
x
1
0
m
m

M
I
N
C
E
R

P
L
A
T
E

H
A
N
D



- No. 10 x 4.5mm
MPH1006
MINCER PLATE HAND - No. 10 x 6mm
MPH1008
MINCER PLATE HAND - No. 10 x 8mm
MPH1010
MINCER PLATE HAND - No. 10 x 10mm
MPH1012
MINCER PLATE HAND - No. 10 x 12mm
MPH2204
MINCER PLATE HAND - No. 22 x 4.5mm

MPH2206
MINCER PLATE HAND - No. 22 x 6mm
MPH2208
MINCER PLATE HAND - No. 22 x 8mm
MPH2210
MINCER PLATE HAND - No. 22 x 10mm
MPH2212
MINCER PLATE HAND - No. 22 x 12mm
MPH3204
MINCER PLATE HAND - No. 32 x 4.5mm
MPH3206
MINCER PLATE HAND - No. 32 x 6mm
MPH3208
MINCER PLATE HAND - No. 32 x 8mm
MPH3210
MINCER PLATE HAND - No. 32 x 10mm
MPH3212
MINCER PLATE HAND - No. 32 x 12mm

TENDERISER



Use for tenderised steak in restaurants, supermarkets, retirement villages, prisons etc. Ideal for mass catering and butcheries. Has a safety switch and easy to clean.

TDS1001
TENDERIZER SKYMSSEN - S/STEEL

SPECIFICATIONS
POWER: 0.37kW - 220V - 50Hz
DIMENSIONS: 530 x 470 x 220mm
WEIGHT: 29kg

OTHER ORDER CODES
TDS0012
TENDERIZER SKYMSSEN - STRIPCUTTER ATTACHMENT - 12mm



HAND OPERATED PATTY MACHINES



FEATURES

- Robust heavy duty
- Cast aluminium construction

PMB0100
PATTY MACHINE BUTCHERQUIP - 100mm
SPECIFICATIONS
DIMENSIONS: 200 x 270 x 290mm
WEIGHT: 4.5kg

PMB0130
PATTY MACHINE BUTCHERQUIP - 130mm
SPECIFICATIONS
DIMENSIONS: 180 x 360 x 300mm
WEIGHT: 7kg



ANKOR

Convenient, reliable and simple operation. This precision engineered machine is maintenance free.

In only a few seconds it will create flat dough up to 400mm wide and 1 to 5mm thick for pizza or any other use. (Now with safety guard).

DRM0001
DOUGH ROLLER MACHINE - ANKOR
SPECIFICATIONS
DIMENSIONS: 530 x 450 x 800mm
NETT WEIGHT: 44kg
WATTS: 370W
VOLTAGE: 220 / 240V 50Hz

DOUGH ROLLER



SPIRAL DOUGH

ANKOR MIXER



FEATURES

- Ideal for small bakeries and pizzerias. All units are supplied with castors for easy cleaning and manoeuvrability
- Mixers have a fixed head and mixing bowl
- The shape of the spiral ensures that a perfectly mixed dough is achieved in a few minutes
- Silent transmission system
- Stainless Steel protection grid for increased safety
- Units fitted with an electronic timer and 2 speed motor (DMA3030, DMA3040, DMA3050)
- Unit DMA3020 fitted with an electronic timer and single speed motor
- New improved belt and chain drive

DMA3020
DOUGH MIXER ANKOR - 20Lt - SINGLE PHASE

SPECIFICATIONS
CAPACITY: 20Lt (Dry flour 8kg)
VOLTAGE: 230V - Single phase - 50Hz
POWER: 1.5kW
DIMENSIONS: 420 x 840 x 720mm
BOWL SIZE: 360 x 210mm
WEIGHT: 124kg
ROTATION SPEED
BOWL/HOOK: Single speed - 19 / 193rpm

DMA3030
DOUGH MIXER ANKOR - 30Lt

SPECIFICATIONS
CAPACITY: 30Lt (Dry flour 12kg)
VOLTAGE: 380V - 3 Phase - 50Hz
POWER: 1.5kW
DIMENSIONS: 450 x 870 x 840mm
BOWL SIZE: 396 x 260mm
WEIGHT: 130kg
ROTATION SPEED
BOWL/HOOK: 19 / 193, 13 / 132rpm

DMA3040
DOUGH MIXER ANKOR - 40Lt

SPECIFICATIONS
CAPACITY: 40Lt (Dry flour 16kg)
VOLTAGE: 380V - 3 Phase - 50Hz
POWER: 2.2kW
DIMENSIONS: 510 x 1000 x 920mm
BOWL SIZE: 450 x 270mm
WEIGHT: 172kg
ROTATION SPEED
BOWL/HOOK: 19 / 193, 13 / 132rpm

DMA3050
DOUGH MIXER ANKOR - 50Lt

SPECIFICATIONS
CAPACITY: 50Lt (Dry flour 20kg)
VOLTAGE: 380V - 3 Phase - 50Hz
POWER: 2.5kW
DIMENSIONS: 510 x 1030 x 920mm
BOWL SIZE: 500 x 270mm
WEIGHT: 177kg
ROTATION SPEED
BOWL/HOOK: 19 / 193, 13 / 132rpm



PLANETARY MIXERS

ANKOR

FEATURES

- All mixers come standard with a dough hook, whisk and flat beater
- Stainless Steel safety guard
- Safety guard and bowl micro-switch cuts off the machine in the event of being opened while in use
- Mixers are coated with long lasting enamel which make them easy to clean and toxin free
- Hardened steel alloy gears with 3 speed transmission



PMK5010
PLANETARY MIXER - 10Lt - NO HUB

SPECIFICATIFONS
TOTAL VOLUMETRIC CAPACITY: 10Lt
VOLTAGE: 230V - 50Hz
POWER: 0.6kW
DIMENSIONS: 470 x 450 x 600mm
PLANETARY SPEED: 148 / 244 / 480rpm
WEIGHT: 45kg

PMF5020
PLANETARY MIXER - 20Lt - NO HUB

SPECIFICATIFONS
TOTAL VOLUMETRIC CAPACITY: 20Lt
VOLTAGE: 230V - 50Hz
POWER: 1.1kW
DIMENSIONS: 540 x 490 x 780mm
PLANETARY SPEED: 197 / 317 / 462rpm
WEIGHT: 65kg

PMF5120
PLANETARY MIXER - 20Lt - WITH HUB

SPECIFICATIFONS
TOTAL VOLUMETRIC CAPACITY: 20Lt
VOLTAGE: 230V - 50Hz
POWER: 1.1kW
DIMENSIONS: 540 x 490 x 1030mm
PLANETARY SPEED: 130 / 234 / 418rpm
WEIGHT: 69kg

PMF5030
PLANETARY MIXER - 30Lt - NO HUB

SPECIFICATIFONS
TOTAL VOLUMETRIC CAPACITY: 30Lt
VOLTAGE: 230V - 50Hz
POWER: 1.5kW
DIMENSIONS: 550 x 520 x 890mm
PLANETARY SPEED: 197 / 317 / 462rpm
WEIGHT: 67kg

PMF5130
PLANETARY MIXER - 30Lt - WITH HUB

SPECIFICATIFONS
TOTAL VOLUMETRIC CAPACITY: 30Lt
VOLTAGE: 230V - 50Hz
POWER: 1.5kW

PLANETARY MIXERS



ANKOR

POWER :

DIMENSIONS:

PLANETARY SPEED
WEIGHT:

P
M
F5
04
0
PLA
NE
TA
RY
MIX
ER
-
40L
t -
NO
HU
B
SP
E
CI
FI
C
AT
IF
O
N
S
T
O
T
A
L
V
O
L
U
M
E
T
R
I
C
C
A
P
A
C
I
T
Y
:
4
0
L
t
V
O
L
T
A
G
E
:
2
3
0
V
-

50Hz
POWER: 2.1kW
DIMENSIONS: 650 x 620 x 1120mm
PLANETARY SPEED: 109 / 170 / 497rpm
WEIGHT: 170kg

PMF5060

PLANETARY MIXER - 60Lt - NO HUB

SPECIFICATIFONS

TOTAL VOLUMETRIC CAPACITY: 60Lt
VOLTAGE: 400V - 50Hz - 3 Phase
POWER: 2.3kW
DIMENSIONS: 910 x 730 x 1460mm
PLANETARY SPEED: 114 / 221 / 458rpm
WEIGHT: 363kg

OTHER ORDER CODES PMF2001

PLANETARY MIXER - MINCER ATTACHMENT ONLY - INCLUDES 6mm, 8mm, S/STEEL

PLATES

PMF2007

PLANETARY MIXER - VEG CUTTER ATTACHMENT - INCLUDES 3mm SLICER, 3mm AND 5mm SHREDDER



PLANETARY MIXER - 4.8Lt Commercial



KitchenAid
FOR THE WAY IT'S MADE!

WHAT SETS THE KITCHENAID MIXER APART FROM DOMESTIC MIXERS?

- Professional mixer designed for commercial use
- All metal construction
- Driven by gears, not a belt - therefore maintains constant speed even when large quantities are added to the bowl
- Machine has chip and stain resistant finish
- Uses a lift system i.e. mixer's head does not tilt, promoting mixer stability

A must for any professional kitchen: reliable, quiet and durable with unsurpassed performance. Comes standard with Stainless Steel mixing bowl, whisk, dough hook and beater attachment.

PMK3005

PLANETARY MIXER KITCHENAID - 4.8Lt - WHITE

SPECIFICATIONS
MOTOR: 0.32kW - 220 - 240V - 50/60Hz
DIMENSIONS: 410 x 260 x 340mm
WEIGHT: 12.3kg

PLANETARY MIXER - 6.9Lt Professional



FEATURES

- Smooth rounded bowl-lift professional design. Ideal for heavy loads/use and easy to clean
- 6.9Lt Stainless Steel bowl. Easily handles very large quantities of food
- 1.3Hp high efficiency motor with direct drive quiet and powerful
- Full metal body construction, high precision metal gears and metal control knobs stable, quiet and durable
- All Stainless Steel standard accessories robust, durable and dishwasher-safe
- Original planetary action fast and thorough mixing
- Single attachment hub easy usage with a wide choice of optional accessories
- Wire guard and stop switch for high safety in a commercial environment

PMK0069

PLANETARY MIXER KITCHENAID - 6.9Lt PROFESSIONAL

SPECIFICATIONS
MOTOR: 500W - 220-240V - 50/60Hz
DIMENSIONS: 419 x 287 x 310mm
WEIGHT: 13kg
PACKAGED WEIGHT: 16.6kg

Includes 6.9Lt bowl, removable pouring chute, Elliptic 11 wire whisk, power knead spiral dough hook and flat beater



CULINARY BLENDER

Hamilton Beach
COMMERCIAL

2
YEAR
LIMITED WARRANTY



FEATURES

- Saves prep time with powerful, high-volume blending
- EXPEDITOR™ family of blenders
- Powerful 3.5HP motor provides great results in a fraction of the time
- Designed with safety in mind, the lid interlock ensures the blender will not start until jar and lid are securely in place
- Unique Chop function pulses the blades to keep ingredients moving and optimize control of consistency
- Transparent lid and dosing cup gives the operator a clear view of when to stop blending
- Ergonomic comfort handles
- 4Lt/1Gal, heavy-duty, brushed Stainless Steel container built for long-lasting performance in the world's busiest kitchens
- Temperature gauge helps prevent overheating
- Custom programs provides automation for signature recipes
- Weighted, die-cast aluminum base with non-skid feet for improved stability
- Low-profile design for improved ergonomics
- Heavy-duty lid locks
- Variable speed dial adjusts the speed for maximum control
- Preset timer buttons free up operators to perform other kitchen tasks

HBC1100

HAMILTON BEACH CULINARY BLENDER - 4Lt

SPECIFICATIONS

JUG CAPACITY: 4Lt
MOTOR POWER: 3.5HP - 230V - 50/60Hz
DIMENSIONS: 226 x 378 x 481mm

FOOD BLENDER



FEATURES

- 3HP Motor (maximum output power) lets chefs puree soups, emulsify dressings, grind flours, and chop salsas & compotes
- Offers chefs commercial quality results
- Patented design keeps ingredients circulating through the blades to ensure that contents are well emulsified
- Adjustable speed dial offers chef variable speed options
- Unique one-touch chopping function thoroughly chops solid ingredients
- Temperature gauge alerts chef if motor overheats to help prevent unnecessary burnout
- Jar pad sensor helps prevent "wear & tear"

FBH6000

FOOD BLENDER HAMILTON BEACH

SPECIFICATIONS
JUG CAPACITY: 1.8Lt
MOTOR POWER: 3HP - 230V - 50/60Hz
DIMENSIONS: 178 x 203 x 467mm

COMMERCIAL BLENDER



FEATURES

- Chop, variable speed and pulse functions for easy blending, pureeing, grinding, chopping and emulsifying
- 1HP motor has the torque needed for thick recipes
- Adjustable speed dial for chop and variable speed functions
- All-metal drive coupling, Stainless Steel blades and jug
- Pulse function

CBH0500

COMMERCIAL BLENDER HAMILTON BEACH - 1.9Lt

SPECIFICATIONS

JUG CAPACITY: 1.9Lt
 MOTOR POWER: 1HP - 230V - 50/60Hz
 DIMENSIONS: 178 x 203 x 521mm
 WEIGHT: 8.2kg



ECLIPSE BLENDER



FEATURES

- Quiet and powerful with QuietBlend™ technology
- QuietBlend™ technology and advanced Quiet Shield™ enclosure reduce noise to conversation level
- Powerful 3 peak† HP motor
- Lifetime warranty on motor drive coupling and Stainless Steel blade
- Select from over 100 pre-programmed cycles- custom programs also available
- Converts for in-counter use
- 1.4Lt Container
- Compact size - Quiet Shield™ opens to a maximum height of 22 inches/56 cm
- Wave-Action® System continually forces mixture down into the blades for smooth results
- Easy-to-remove Quiet Shield™ - built-in clips allow for quick removal of shield for faster cleanup
- Memory card slot for custom programming

EBH0750

ECLIPSE BLENDER HAMILTON BEACH

SPECIFICATIONS

JUG CAPACITY: 1.4Lt
 MOTOR POWER: 3HP - 220- 240V - 50/60Hz
 DIMENSIONS: 216 x 286 x 470mm
 WEIGHT: 6.3kg

OTHER ORDER CODES

XEBH0001
 ECLIPSE BLENDER HAMILTON BEACH - SPARE JUG

FURY BLENDER

FEATURES

- Powerful precision blending with pulse action
- 3HP Motor with all-metal drive coupling
- Wave-Action® system provides super-smooth drink profile, every time
- Precision blending for a wide variety of drinks
- Timer with automatic shut-off
- Stackable 1.8Lt container
- Removable dosing cup
- 2 Speeds plus pulse button
- Sure Grip™ feet prevent skidding

FBH0550

FURY BLENDER HAMILTON BEACH

SPECIFICATIONS

JUG CAPACITY: 1.8Lt
 MOTOR POWER: 3HP - 220 - 240V - 50/60Hz
 DIMENSIONS: 178 x 203 x 457mm
 WEIGHT: 6.3kg

OTHER ORDER CODES

TBH1516
 FURY / TEMPEST HAMILTON BEACH - SPARE JUG



BAR BLENDERS MIXER



FEATURES

- The world's favourite blender, a must for any bar or restaurant kitchen
- To be used with crushed ice
- Separate ON/OFF and High/Low pulse switches
- Break resistant polycarbonate jug
- Fitted with patented rubber clutch system to prevent motor damage

BBH0908

BAR BLENDER HAMILTON BEACH - 908 (with a plastic jug)

SPECIFICATIONS

JUG CAPACITY: 1.25Lt
 MOTOR POWER: 3/8HP - 220 - 240V - 50/60Hz
 DIMENSIONS: 165 x 203 x 387mm
 WEIGHT: 4.1kg



FEATURES

- Multipurpose blender suitable for any bar or restaurant
- Perfect for salsas, dips, soups, cocktails and more
- Separate ON/OFF and High/Low pulse switches
- To be used with crushed ice

BBH2001

BAR BLENDER HAMILTON BEACH - RIO - S/STEEL JUG

SPECIFICATIONS

JUG CAPACITY: 950ml (Stainless Steel jug)
 MOTOR POWER: 1/2HP with pulse - 220-240V - 50/60Hz
 DIMENSIONS: 165 x 203 x 406 mm
 WEIGHT: 3.6kg



BBH2002

BAR BLENDER HAMILTON BEACH - TANGO

SPECIFICATIONS

JUG CAPACITY: 1.4Lt
 MOTOR POWER: 1/2HP with pulse - 220 - 240V - 50/60Hz
 DIMENSIONS: 165 x 228 x 431mm



MILKSHAKE

The world's best choice for making the perfect milkshake. Choose the triple head unit for busy high volume establishments. Fitted with unique patented Stainless Steel agitator.



MMH0200

MILKSHAKE MIXER HAMILTON BEACH - SINGLE

SPECIFICATIONS

POWER: 0.24kW - 220 - 240V - 50/60Hz
 DIMENSIONS: 165 x 171 x 520mm
 WEIGHT: 6.5kg
 Supplied with 1 x 750ml milkshake cup



XMMH500

4
 M/MIX HB
 [ALL]
 AGITATOR
 SOLID



MSC0001

MILKSHAKE CUP
 S/STEEL
 750ml



MSC0003

MILKSHAKE CUP S/STEEL WITH HANDLE
 880ml - IDEAL FOR HOT PRODUCT



MMH0400

MILKSHAKE MIXER HAMILTON BEACH - TRIPLE 400

SPECIFICATIONS

POWER: 0.9kW - 50 - 60Hz
 DIMENSIONS: 317 x 228 x 520mm
 WEIGHT: 17kg
 Supplied with 3 x 750ml milkshake cups
 3 Speed rocker switch
 Unique pulse switches



MILKSHAKE MIXER



- MMA0001**
MILKSHAKE MACHINE SUMMIT (BLACK) SINGLE HEAD (INCL CUP)
- MMA0004**
MILKSHAKE MACHINE SUMMIT (RED) SINGLE HEAD (INCL CUP)
- MMA0007**
MILKSHAKE MACHINE SUMMIT (SILVER) SINGLE HEAD (INCL CUP)

BAR BLENDER



Rugged construction. Ideal for vending areas, fastfood outlets, cafes, tuck shops and canteens.

- Available in various trendy colours to suit every application
- Comes standard with a Stainless Steel mixing cup
- Attractive and modular

OTHER ORDER CODES
MSC0001
 MILKSHAKE CUP S/STEEL - 750ml
SPECIFICATIONS
 POWER: 0.35kW - 220V
 DIMENSIONS: 165 x 158 x 498mm
 WEIGHT: 4.5kg



FEATURES

- Multi function
- Two in one Stainless Steel cutting blade
- Industrial high speed motor
- Crushes ice in seconds
- Premium quality, transparent
- Precision technology

BBS1200
 BAR BLENDER SUMMIT 1.5Lt
SPECIFICATIONS
 JUG CAPACITY: 1.5Lt
 MOTOR POWER: 1200W - 3HP (2238W - Max motor power)
 VOLTAGE: 230V - 50/60Hz
 DIMENSIONS: 213 x 105 x 235 mm
 WEIGHT: 4.5kg
OTHER ORDER CODES
BBS1201 BAR BLENDER SUMMIT 1.5Lt -



JUICE

robot coupe[®] EXTRACTOR



FEATURES

- Induction motor
- Patented automatic feed system, ø 79mm
- High clearance juice spout - 162mm
- Continuous pulp ejection
- 6.5Lt container slots neatly under the ejector
- Easy removable Stainless Steel bowl and basket for fast cleaning
- Drip tray

JER0001
 JUICE EXTRACTOR ROBOT COUPE - J80
SPECIFICATIONS

AUTOMATIC CENTRIFUGAL JUICER
 OUTPUT: Up to 120Lt /hr
 POWER: 700W - Single phase - 230V 50Hz
 SINGLE SPEED: 3000rpm
 DIMENSIONS: 505 x 235 x 420mm

FEATURES

- Induction motor
- Patented automatic feed system, Ø79mm
- High clearance juice spout - up to 250mm
- Ejection chute sends a continuous flow of pulp straight into a bin
- 7.2Lt Container slots neatly under the ejector
- Easy removable Stainless Steel bowl and basket for fast cleaning
- Drip tray

JER0002
 JUICE EXTRACTOR ROBOT COUPE - J100 ULTRA
SPECIFICATIONS

AUTOMATIC CENTRIFUGAL JUICER
 OUTPUT: Up to 160Lt /hr
 POWER: 1000W - single phase - 230V - 50Hz
 SINGLE SPEED: 3000rpm
 DIMENSIONS: 595 x 235 x 438mm



CES0001
 CITRUS EXTRACTOR SAMMIC - ECP
SPECIFICATIONS

CITRUS EXTRACTOR ECP
 OUTPUT: Approx 200 oranges /hr
 POWER: 0.3kW - 230V - 50Hz
 SPEED: 1410rpm
 DIMENSIONS: 200 x 310 x 390mm

MULTI JUICER - Semi commercial



FEATURES

- Ideal to obtain perfect juice straight from fresh fruit or vegetables
- Simple and easy to use
- For small volume restaurants
- Suitable for fruit or vegetables
- Enhance your menu for extra profit
- Product to be processed must be pitless

JES0001

MULTI JUICER SUMMIT SPECIFICATIONS

POWER: 0.24kW - 220V - 50Hz
 SPEED: 6300rpm
 DIMENSIONS: 210 x 310 x 370mm
 WEIGHT: 5kg



FOOD BLENDERS



Ideal for blending soups and sauces. Use specifically for Mayonnaise, salad dressings, juices, etc

LQS1004

BLENDER SKYMSSEN - 4Lt - SEAMLESS BOWL

SPECIFICATIONS

POWER: 0.7kW - 220V - 50Hz
 SPEED: 3410rpm
 DIMENSIONS: 210 x 240 x 600mm

Removable jug



LQS1025

BLENDER SKYMSSEN - 25Lt - SEAMLESS BOWL

SPECIFICATIONS

POWER: 1.9kW - 220V - 50Hz
 SPEED: 2890rpm
 DIMENSIONS: 450 x 570 x 1360mm



Tilting jug

ICE CRUSHER - Electric

Crystal



Bowl not

FEATURES

- Adjustable height
- Heavy duty steel and Aluminium base and support
- Output 10kg /hr
- Provides consistent, reliable power, especially during crucial peak work hours in restaurants, bars and institutions
- Quiet & fast

ICH1001

ICE CRUSHER ELECTRIC - DELUX

SPECIFICATIONS

POWER: 0.65kW - 230V - 50/60Hz
 DIMENSIONS: 200 x 230 x 300mm
 WEIGHT: 5.6kg

OTHER ORDER CODES:

MBT1002

MIXING BOWL TAPERED - MB2 (MINI) - 180 x 65mm - 800ml



ICE SHAVER - Electric

ICH0945

ICE SHAVER ELECTRIC - ECONO

SPECIFICATIONS

POWER: 0.30kW - 220V - 50Hz
 DIMENSIONS: 700 x 160 x 245mm
 WEIGHT: 12.9kg

Makes perfect shaved ice



ICE CRUSHER - Hand

Ideal for bars and restaurants where crushed ice is required in small quantities. Easy to use.

ICHO001

ICE CRUSHER - HAND



Heating

Our range of gas and electric appliances will provide your

From baking muffins to producing a refreshing cup of coffee, our cooking and heating requirements.

SECTION INDEX

Bain-Maries	226	Insect Exterminators	275
Airpot Brewers Bravior	286 - 287	Jug Warmer	289
Airpots	288	Jugs	288
Biltong Cabinet	296	Microwave Ovens	264 - 265
Boiling Tables	244	Pancake And Omelette Hot Plate	250
Bravior Coffee Equipment	284 - 288, 290	Perculator	290
Bulk Brewers Bravior	287	Pie Warmers	277 - 278
Chicken Rotisserie	250	Piron Ovens	268 - 273
Chip Dump	233	Pizza Ovens	251
Coffee Grinder	292	Plate Warmers	275 - 276
Combi Steam Ovens	254, 256, 268 - 272	Popcorn Machines	278
Convection Ovens	252 - 254, 268 - 272	Pour-Over Coffee Machines	286, 290
Cooker Cabinets	293 - 294	Proofer Cabinet	252
Deck Ovens	260 - 261	Rice Cooker	297
Dehydrator	297	Riser Shelves	283
Dip-A-Lait	248	Salamanders	262 - 263
Display Cabinets	279 - 282	Smoking Cabinets	295
Display Merchandiser	282	Sous Vide Cookers	299
Espresso Machines	284 - 285, 292	Speedboil	291
Food Display Station	283	Stove with Oven	258 - 259
Food Warming Cabinet	257	Stoves	234 - 235
Fryers - Electric	227 - 228, 230 - 232	Tea Pot	288
Fryers - Gas	229 - 230	Tilting Pan	262
Grillers - Electric	236, 241	Toasters	245 - 248
Grillers - Gas	237 - 240, 242 - 243	Urns	286 - 290
Hot Food Bar	282	Vacuum Flask	289

BAIN MARIES - Table top



Anvil is manufactured in South Africa according to the NRCS electrical safety requirements and approved by the LPG Safety Association of SA. Anvil is sold in over 30 countries world wide.

Modular equipment - All Anvil products have been designed to ensure a modular fit to complement modern kitchens.
 Special designs - All Anvil products are manufactured to withstand the harsh South African conditions and are ideally suited for restaurants, institutions, school tuck shops, bed & breakfasts, industrial caterers, etc.
 Quality - All components used are of the finest quality.
 Commercial Equipment - Manufactured specifically for rugged working conditions.

ANVIL ITEMS COMPLY WITH SOUTH AFRICAN REGULATORY STANDARDS

FEATURES

- Element configuration provides even heat distribution
- Great for buffets, serving lines, restaurants, hospitals, old agehomes, etc

- Ideal for outside caterers, completely portable
- Variable heat control
- Tap for easy drainage



BMA0001
 BAIN MARIE TABLE TOP - 1 DIVISION
SPECIFICATIONS
 POWER: 2.7kW
 VOLTAGE: 230V
 DIMENSIONS: 400 x 770 x 268mm
 WEIGHT: 12kg



BMA0002
 BAIN MARIE TABLE TOP - 2 DIVISION
SPECIFICATIONS
 POWER: 2.7kW
 VOLTAGE: 230V
 DIMENSIONS: 729 x 770 x 268mm
 WEIGHT: 18kg



BMA0003
 BAIN MARIE TABLE TOP - 3 DIVISION
SPECIFICATIONS
 POWER: 2.7kW
 VOLTAGE: 230V
 DIMENSIONS: 1070 x 770 x 268mm
 WEIGHT: 22kg

OTHER ORDER CODES
 XBMA0002
 BAIN MARIE ANVIL - DIVIDER

(Inserts sold

FRYERS - Table top



FEATURES

- Specially designed tilt-up head for easy removal of oil tank to drain the oil
- Microswitch disconnects power when element box is removed or tilted
- Thermostatically controlled operating temperature range: 50°C - 190°C
- Automatic safety cut-out to prevent oil flashing – manual resettable
- Longer optimised heating element covers more surface area and prolongs oil life
- The oil tank has slip-away handles for easy removal
- Rugged Stainless Steel wire basket with insulated handle
- Larger basket design promotes even cooking and better oil drainage
- Recommended portion size 250g per 5Lt tank
- Produced in South Africa using heavier gauged Stainless Steel
- Available in Single or Double Pan for increased versatility



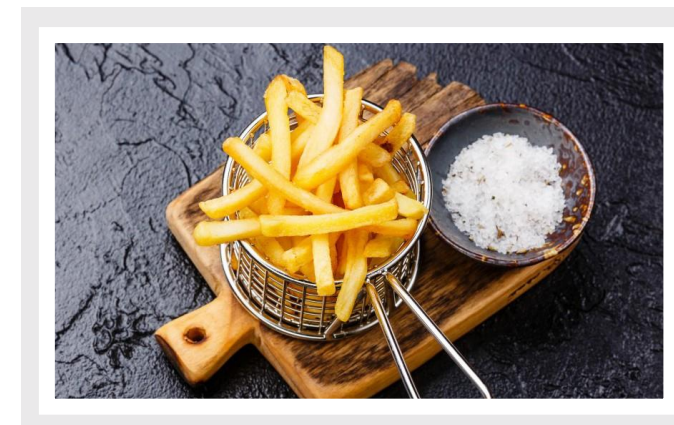
FFA2001
 FISH FRYER ANVIL - SINGLE PAN (ELEC)
SPECIFICATIONS
 OUTPUT: Approx 4kg french fries an hour
 POWER: 2.5kW
 VOLTAGE: 230V
 VOLUME OF OIL: 5Lt
 DIMENSIONS: 288 x 448 x 282mm
 WEIGHT: 9kg
 IDEAL FOR: Raw product



FFA2002
 FISH FRYER ANVIL - DOUBLE PAN (ELEC)
SPECIFICATIONS
 OUTPUT: Approx 8kg french fries an hour
 POWER: 2 x 2.5kW
 VOLTAGE: 2 x 230V
 VOLUME OF OIL: 2 x 5Lt
 DIMENSIONS: 573 x 448 x 282mm
 WEIGHT: 12kg
 IDEAL FOR: Raw product

OTHER ORDER CODES
 FFI0001
 FISH FRYER ANVIL - NIGHT COVER ONLY
 FFI0150
 FISH FRYER ANVIL - INSERT 1/2 x 150mm
 FFB2250
 FISH FRYER BASKET - SPARE BASKET - S/STEEL

Note
 FFA2002
 MUST BE CONNECTED TO 2 SEPARATE 16AMP PLUGS ON SEPARATE CIRCUITS



FRYERS - Table top

FEATURES

- A unique unit developed by McCain and Anvil to produce a perfect chip straight from the freezer to the plate
- Specially designed tilt-up head for easy removal of oil tank to drain the oil
- Microswitch disconnects power when element box is removed or tilted
- Automatic safety cut-out to prevent oil flashing – manual resettable
- Use with McCain frozen chips for best results
- Fries frozen chips within 3 minutes* preventing oil saturation, producing a crispier and tastier chip



No

Must be used on a dedicated 16amp plug point Stainless Steel basket included



- 3.4kW element reduces recovery time
- Operating temperature range: 50°C-190°C
- The oil tank has slip-away handles for easy removal
- Rugged Stainless Steel wire basket with insulated handle
- Larger basket design promotes even cooking and better oil drainage
- Recommended portion size 300g per 5Lt tank

*Unit tested under controlled conditions. Variables may affect the outcome.

FFA5001 FISH FRYER ANVIL - FROZEN CHIP McCAINS - SINGLE- ELEC

SPECIFICATIONS

OUTPUT:	Approx 6kg french fries / hr
POWER:	3.4kW
VOLTAGE:	230V
VOLUME OF OIL:	5Lt
DIMENSIONS:	288 x 448 x 282mm
WEIGHT:	9kg
IDEAL FOR:	Frozen products

OTHER ORDER CODES

FFB2260

FISH FRYER BASKET - McCAINS / ANVIL FRYER

FFI0001

FISH FRYER ANVIL - NIGHT COVER ONLY

HIGH SPEED FRYER - Table top

FEATURES

- Stainless Steel handle to hinge the element to 90° for easy cleaning
- Hinged element safely locks into 90° position
- Stainless Steel tank designed with surge area
- 1/2" Valve for easy oil drainage
- Thermostatically controlled with automatic safety cut-out to prevent oil flashing



(Stainless Steel basket

- Microswitch disconnects power when element is hinged up
- Recommended portion size 500g
- Ideal for fish and battered products
- Adjustable feet for varied height preference or levelling

FISH FRYER ANVIL - 10Lt - HIGH SPEED - 5.6kW - ELEC

SPECIFICATIONS

FFA6003

POWER:	5.6kW
VOLTAGE:	230V - 2 phase - 50Hz
VOLUME OF OIL:	10Lt
DIMENSIONS:	390 x 531 x 460mm
ORDER DIMENSIONS:	400 x 550 x 470mm
WEIGHT:	16kg

OTHER ORDER CODES



FEATURES

- Safety approved by LPG Safety Association of SA
- Automatic electric piezo starter
- Stainless Steel construction for easy cleaning
- Fully welded oil tank fitted with a safety interlocked drain valve neatly fitted behind the door
- Thermostatically controlled valve with integrated pilot burner



(Stainless Steel basket included)



GAS FRYER - Table top

- Adjustable temperature range 66°C - 200°C
- Flame failure safety cut-off valve
- Comes complete with Rugged Stainless Steel wire basket with insulated handle
- Designed for LPG gas
- Adjustable feet for varied height preference or levelling

FFA4110

FISH FRYER ANVIL - SINGLE PAN - GAS



SPECIFICATIONS

PRODUCTION OUTPUT: Approx 4kg french fries / hr
OUTPUT: 13000 BTU (3.81kW)

GAS:	LPG
VOLUME OF OIL:	5Lt
DIMENSIONS:	300 x 616 x 458mm
WEIGHT:	18kg
REGULATOR:	Yes

OTHER ORDER CODES

FFB2250

FISH FRYER BASKET- SPARE BASKET- S/STEEL

FEATURES

- Safety approved by LPG Safety Association of SA
- Electric piezo starter
- Stainless Steel construction for easy cleaning
- Fully welded oil tank fitted with a safety interlocked drain valve neatly fitted behind the door
- Thermostatically controlled valve with integrated pilot burner



GAS FRYERS - Table top

- Adjustable temperature range 66°C- 200°C
- Flame failure safety cut-off valve
- Comes complete with rugged Stainless Steel wire basket with insulated handle
- Designed for LPG gas
- Adjustable feet for varied height preference or levelling

FFA4120



PRODUCTION OUTPUT:	Approx 8kg french fries / hr
OUTPUT:	26000 BTU (7.62kW)
GAS:	LPG
VOLUME OF OIL:	2 x 10Lt
DIMENSIONS:	608 x 616 x 458mm

WEIGHT:	30kg
REGULATOR:	Yes

(Stainless Steel basket

FLOOR STANDING FRYERS - Gas

This unit is ideal for all fast food outlets that serve large volumes of fried food especially in remote regions

FEATURES

- 20Lt oil capacity for twin basket operation
- Large surge area tank design
- Large 40mm drain valve with extension tube
- Cold zone design allows debris to collect in the bottom of the tank, prolonging the oil life



(Basket included)

FLOOR STANDING FRYERS - Electric

FEATURES

- Large surge area and effective cold zone
- Stainless Steel tank
- Supplied with one drain tank



(Baskets sold separately)



- Temperature thermostatically controlled with safety cut-out to prevent oil flashing
- Flame failure safety cut-off valve
- Manual Pilot Flame ignition
- Rugged Stainless Steel wire basket with insulated handle
- Adjustable feet for levelling
- Operating temperature range: 50°C-190°C

FFA3200

FISH FRYER ANVIL - 1 x 20Lt - GAS

SPECIFICATIONS

PRODUCTION OUTPUT: Approx 40kg french fries / hr
 OUTPUT: 90000 BTU (26.38kW)
 VOLUME OF OIL: 20Lt
 DIMENSIONS: 400 x 760 x 1180mm
 WEIGHT: 70kg
 REGULATOR: No



OTHER ORDER CODES

FFB3200
 FISH FRYER BASKET - FOR FFA3200

Note

Heavy duty gas products to be connected by an approved gas installer

- Temperature thermostatically controlled with safety cut-out to prevent oil flashing
- Adjustable feet for levelling
- Large 40mm drain valve for fast effective draining
- Operating temperature range: 50°C-190°C

FFA2010

FISH FRYER ANVIL - 2 x 10Lt - 16.5kW - ELEC

SPECIFICATIONS

OUTPUT: Approx 40kg french fries / hr
 POWER: 2 x 8.25kW
 VOLTAGE: 380V - 3 phase (Neutral and Earth)
 VOLUME OF OIL: 2 x 10Lt
 DIMENSIONS: 510 x 660 x 1000mm
 WEIGHT: 45kg

FFA6210

FISH FRYER ANVIL - 2 x 10Lt - 12kW - ELEC

SPECIFICATIONS

OUTPUT: Approx 35kg french fries / hr
 POWER: 2 x 6kW
 VOLTAGE: 380V - 3 phase (Neutral and Earth)
 VOLUME OF OIL: 2 x 10Lt
 DIMENSIONS: 510 x 660 x 1000mm
 WEIGHT: 45kg

OTHER ORDER CODES

CBS2280
 CHIPBASKET - 280 x 179 x 130mm (NO SIDE

FLOOR STANDING FRYERS - Electric



FEATURES

- Front mounted controls ensure safe working practice. Mainterminals are situated behind the front access panel
- These units are powered by Incoloy elements which ensure consistent peak performance
- Fitted with a 40mm diameter drain valve



(Baskets sold separately)

- Temperature thermostatically controlled with safety cut-out to prevent oil flashing
- Supplied with one drain tank
- Adjustable feet for levelling
- Operating temperature range: 50°C-190°C

FFA1020

FISH FRYER ANVIL - 1 x 20Lt - 16.5kW - ELEC

SPECIFICATIONS

OUTPUT: Approx 40kg french fries / hr
 POWER: 16.5kW
 VOLTAGE: 380V - 3 phase (Neutral and Earth)
 VOLUME OF OIL: 20Lt
 DIMENSIONS: 510 x 660 x 1000mm
 WEIGHT: 45kg

FFA6120

FISH FRYER ANVIL - 1 x 20Lt - 12kW - ELEC

SPECIFICATIONS

OUTPUT: Approx 35kg french fries / hr
 POWER: 12kW
 VOLTAGE: 380V - 3 phase (Neutral and Earth)
 VOLUME OF OIL: 20Lt
 DIMENSIONS: 510 x 660 x 1000mm
 WEIGHT: 45kg

OTHER ORDER CODES

CBS2280
 CHIP BASKET - 280 x 179 x 130mm - NO SIDE HOOKS
 ORA0001
 OIL RECEIVER



FLOOR STANDING FRYERS - Electric

FEATURES

- Large surge area and effective cold zone
- High power for optimal recovery time
- Unit supplied with one drain tank
- Each tank is fitted with a manual reset safety thermostat
- Temperature thermostatically controlled with safety cut-out to prevent oil flashing



(Baskets sold separately)

SPAZA FRYER - Electric



(Baskets sold separately)



- Stainless Steel construction for easy cleaning
- Reduce the risk of down time with 3 elements per tank (Unit will function with reduced performance if an element fails)
- Adjustable feet for levelling
- Operating temperature range: 50°C-190°C

FFA2020

FISH FRYER ANVIL - 2 x 20Lt - 33kW - ELEC

SPECIFICATIONS

PRODUCTION OUTPUT: Approx 80kg french fries / hr
 POWER: 2 x 16.5kW
 VOLTAGE: 380V - 3 phase (Neutral and Earth)
 VOLUME OF OIL: 2 x 20Lt
 DIMENSIONS: 1012 x 660 x 1000mm
 WEIGHT: 90kg

FFA6220

FISH FRYER ANVIL - 2 x 20Lt - 24kW-ELEC

SPECIFICATIONS

PRODUCTION OUTPUT: Approx 70kg french fries / hr
 POWER: 2 x 12kW
 VOLTAGE: 380V - 3 phase (Neutral and Earth)
 VOLUME OF OIL: 2 x 20Lt
 DIMENSIONS: 1012 x 660 x 1000mm
 WEIGHT: 90kg

OTHER

ORDER

CODES

CBS2280

CHIP BASKET - 280 x 179 x 130mm (NO SIDE HOOKS)

FEAT

URES

- A powerful floor standing unit that is reliable and cost effective
- Capacity of 16Lt
- Each insert has a powerful 3.4kW element
- There is an integrated splash back with basket hanger facility
- Ideal for smaller catering organizations
- Valve fitted for easy draining of oil
- Supplied flat packed
- Temperature thermostatically controlled with safety cut-out to prevent oil flashing
- Recommended portion size 350g
- Operating temperature range: 50°C-190°C

FFA1002

FISH FRYER ANVIL - SPAZA

SPECIFICATIONS

OUTPUT: Approx 10kg french fries / hr
 POWER: 2 x 3.4kW
 VOLTAGE: 230V
 VOLUME OF OIL: 2 x 8Lt
 DIMENSIONS: 813 x 628 x 1152mm
 WEIGHT: 55kg
 NOTE: Should be connected to 2 separate 16Amp plugs on separate circuits

OTHER

ORDER

CODES

FFB2250

FISH FRYER BASKET - S/STEEL

HOT DOG ROLLER - 11 Roller

FEAT

URES

- Variable heat control for easy grilling of sausages
- Dual control, allowing front 5 rollers or back 6 rollers to be used independently, or all 11 rollers together
- Fitted with a removable fat tray for easy cleaning

HDR1011

HOT DOG ROLLER ANVIL - 11 ROLLER

SPECIFICATIONS

VOLTAGE: 230V - 50Hz
 POWER: 0.9kW
 DIMENSIONS: 580 x 480 x 190mm
 WEIGHT: 18kg



CHIP DUMP

FEATURES

- Fitted with incoloy element
- Ideal for keeping product warm
- The lamp illuminates product for enhanced presentation
- Sloped drip tray makes serving easier and avoids damage to the product being scooped out

CDA0001

CHIP DUMP ANVIL

SPECIFICATIONS

POWER: 0.9kW
 VOLTAGE: 230V
 DIMENSIONS: 340 x 630 x 489mm
 WEIGHT: 8kg

CHIP DUMP - Floor standing

FEATURES

- Robust incoloy heating element provides even heating
- Lamp illuminates product for enhanced presentation
- Storage racks for 3 x GN1/1 x 150mm inserts
- Sloped drip tray makes serving easier and avoids damage to the product being scooped out
- Compliments Anvil floor standing fryer range

CDA2001

CHIP DUMP ANVIL - FLOOR STANDING

SPECIFICATIONS

POWER: 0.9kW
 VOLTAGE: 230V
 DIMENSIONS: 449 x 620 x 1288mm



(Inserts included)

DOUGHNUT FRYER - Electric



FEATURES

- Start your own business selling vetkoek, koeksisters or doughnuts
- Ideal for coffee shops, small bakeries, take-aways and supermarkets
- Tilting element unit for easy cleaning
- Can also be used for fish or chicken nuggets
- Thermostatically controlled
- Comes standard with Stainless Steel turning fork
- Removable drip tray convenient for draining
- Takes 6- 8Lt cooking oil
- Temperature thermostatically controlled with safety cut-out to prevent oilflashing

DFA0001 DOUGHNUT FRYER ANVIL SPECIFICATIONS

POWER:	2.4kW
VOLTAGE:	230V
VOLUME OF OIL:	6 - 8Lt
DIMENSIONS:	736 x 465 x 265mm
WEIGHT:	11kg



STOVE PLATES

FEATURES

- For hygienic boiling and simmering
- Anvil hot plates are built with safety and robustness in mind
- Rapid heat up time. Specially designed industrial quality elements which can be left on all day
- Six-stage heat switch for simmering and boiling
- Splash guard
- Strong enough to hold a 60Lt Pot



STA0001 STOVE ANVIL - SINGLE PLATE SPECIFICATIONS

POWER:	2.0kW
VOLTAGE:	230V
PLATE DIAMETER:	225mm
DIMENSIONS:	333 x 508 x 225mm
WEIGHT:	8kg



STA0002 STOVE ANVIL - DOUBLE PLATE SPECIFICATIONS

POWER:	1 x 1.2kW- 1 x 2.0kW
VOLTAGE:	230V
PLATE DIAMETER:	1 x 190mm - 1 x 225mm
DIMENSIONS:	580 x 508 x 225mm
WEIGHT:	12kg



HEAVY DUTY GAS STOVES



Ideal for use in steak houses, restaurants, coffee shops, clubs and pubs

FEATURES

- 26000 BTU per burner
- Heavy duty cast iron grates specially designed to distribute heavyloads and ensure fast, even heating
- Bull nose design
- Safety approved by LPG Safety Association of SA
- Flame failure device
- Drip Tray
- Heavy duty cast iron burners for better heat distribution
- Superior burners allow for fast heating and improved heat distribution



STG0002 STOVE GAS ANVIL - HEAVY DUTY- 2 BURN SPECIFICATIONS

SURFACE:	Open
GAS:	LPG
OUTPUT:	52000 BTU (15.24kW)
DIMENSIONS:	300 x 692 x 364mm
GRID SIZE:	300 x 300mm
PACKED WEIGHT:	52kg
REGULATOR:	No



STG0004 STOVE GAS ANVIL - HEAVY DUTY - 4 BURN SPECIFICATIONS

SURFACE:	Open
GAS:	LPG
OUTPUT:	104000 BTU (30.48kW)
DIMENSIONS:	600 x 692 x 364mm
GRID SIZE:	600 x 300mm
PACKED WEIGHT:	58kg
REGULATOR:	No



STG0006 STOVE GAS ANVIL - HEAVY DUTY - 6 BURN SPECIFICATIONS

SURFACE:	Open
GAS:	LPG
OUTPUT:	156000 BTU (45.72kW)
DIMENSIONS:	900 x 692 x 364mm
GRID SIZE:	900 x 300mm
PACKED WEIGHT:	69kg
REGULATOR:	No



Note

Heavy duty gas products to be connected by an approved gas installer

GRILLERS - Heavy duty - Solid Top - Electric



FEATURES

- New unit designed to compete in the rigorous and demanding environment of busy kitchens in the most popular chains, franchises and high end restaurants
- Heavy duty Robert Shaw Thermostats for reliable and effective heating control over entire surface
- Heavy Duty 12mm thick cooking surface for effective heat distribution and retention
- Sturdy, fully welded Stainless Steel stand with bottom shelf for additional storage (non-collapsible)
- Heavy Duty fascia (temperature scale) design to inspire confidence in unit's hard working characteristics
- Solid Stainless Steel construction, designed to be hard working, durable, easy to clean, maintain and service
- Rear castors to easily move for cleaning



FGE0900
HEAVY DUTY SOLID TOP GRILLER - ELECTRIC - 900

SPECIFICATIONS
SURFACE: Flat
POWER: 380V 3P N/50Hz - 12kW
DIMENSIONS: 918 x 765 x 1000mm
GRILL AREA: 914 x 550mm
PACKED WEIGHT: 100kg



NEW

FGE0600
HEAVY DUTY SOLID TOP GRILLER - ELECTRIC - 600

SPECIFICATIONS
SURFACE: FLAT
POWER: 8kW - 50Hz
DIMENSIONS: 618 x 765 x 1000mm
GRILL AREA: 614 x 550mm
PACKED WEIGHT: 80Kg



FEATURES

- New unit designed to compete in the rigorous and demanding environment of busy kitchens in the most popular chains, franchises and high end restaurants.
- Gas approved ball valves for reliable and durable control
- Sturdy, fully welded Stainless Steel stand with bottom shelf for additional storage (non-collapsible)
- Rear castors to easily move for cleaning



FGG0900
HEAVY DUTY SOLID TOP GRILLER - GAS - 900

SPECIFICATIONS
SURFACE: Flat
OUTPUT: 84000 BTU (17kW)
DIMENSIONS: 918 x 765 x 1000mm
GRILL AREA: 914 x 550mm
PACKED WEIGHT: 100kg
GAS: LPG



NEW

FGG0600
HEAVY DUTY SOLID TOP GRILLER - GAS - 600

SPECIFICATIONS
OUTPUT: 37000 BTU (10,84Kw)
DIMENSIONS: 618 x 765 x 1000mm
GRILL AREA: 614 x 550mm
PACKED WEIGHT: 80kg
GAS: LPG



Note

Heavy duty gas products to be connected by an approved gas installer



GRILLERS - Heavy duty - Radiant - Gas



FEATURES

- New unit designed to compete in the rigorous and demanding environment of busy kitchens in the most popular chains, franchises and high end restaurants
- Gas approved ball valves for reliable and durable control
- Sturdy, fully welded Stainless Steel stand with bottom shelf for additional storage (non-collapsible)
- Rear castors to easily move for cleaning

- Hard wearing and long lasting heavy cast iron grates and radiants that retain and radiate heat for efficient grilling
- Powerful 14000 BTU burners, for even and effective heat distribution
- Solid Stainless Steel construction, designed to be hard working durable, easy to clean, maintain and service
- No gas regulator supplied



FGR0900 HEAVY DUTY RADIANT GRILLER - GAS - 900

SPECIFICATIONS	
SURFACE:	Ribbed grates
OUTPUT:	84000 BTU (24.62kW)
DIMENSIONS:	918 x 765 x 1000mm
GRILL AREA:	914 X 460mm
PACKED WEIGHT:	100kg
GAS:	LPG



NEW

FGR0600 HEAVY DUTY RADIANT GRILLER - GAS - 600

SPECIFICATIONS	
SURFACE:	Ribbed grates
OUTPUT:	56000 BTU (16.41kW)
DIMENSIONS:	618 x 765 x 1000mm
GRILL AREA:	614 x 550mm
PACKED WEIGHT:	80kg
GAS:	LPG



Note

Heavy duty gas products to be connected by an approved gas installer



GRILLERS - Gas

FEATURES

- Ideal for use in steak houses, restaurants, coffee shops, clubs and pubs
- Piezo igniters for safe and easy ignition
- Heavy duty 16mm griddle plate for effective heat distribution
- Bull nose design



- Automatic flame failure device shuts off gas in the event of flame going out
- Polished cooking surface for easy cleaning
- Safety approved by LPG Safety Association of SA
- 455mm Long, Stainless Steel burners for better heat distribution

FTG0400 FLAT TOP GRILLER ANVIL - 400mm - PREMIER RANGE - GAS

SPECIFICATIONS	
SURFACE:	Flat
GAS:	LPG
OUTPUT:	28000 BTU (8.21kW)
DIMENSIONS:	450 x 675 x 350mm
GRILL AREA:	400 x 480mm
PACKED WEIGHT:	60kg
REGULATOR:	No



FTG0600 FLAT TOP GRILLER ANVIL - 600mm - PREMIER RANGE - GAS

SPECIFICATIONS	
SURFACE:	Flat
GAS:	LPG
OUTPUT:	56000 BTU (16.41kW)
DIMENSIONS:	610 x 675 x 350mm
GRILL AREA:	600 x 480mm
PACKED WEIGHT:	72kg
REGULATOR:	No



FTG0900 FLAT TOP GRILLER ANVIL - 900mm - PREMIER RANGE - GAS

SPECIFICATIONS	
SURFACE:	Flat
GAS:	LPG
OUTPUT:	84000 BTU (24.62kW)
DIMENSIONS:	900 x 675 x 350mm
GRILL AREA:	900 x 480mm
PACKED WEIGHT:	120kg
REGULATOR:	No



Note

Heavy duty gas products to be connected by an approved gas installer



FEATURES

- The collapsible flat design allows the stand to be conveniently transported

MILD STEEL STANDS

- GGS0400
GAS GRILLER STAND - 400mm - M/STEEL
- GGS0600
GAS GRILLER STAND - 600mm - M/STEEL
- GGS0900
GAS GRILLER STAND - 900mm - M/STEEL

GRILLER S - Gas



FEATURES

- Ideal for use in steak houses, restaurants, coffee shops, clubs and pubs
- Piezo igniters for safe and easy ignition
- Heavy duty cast iron grates specially designed to disperse excess fat, reducing smoke and flames

- Bull nose design
- Conversion kits available to convert unit to lava rock griller
- Automatic flame failure device shuts off gas in the event of flame going out
- Safety approved by LPG Safety Association of SA
- 455mm long, Stainless Steel burners for better heat distribution



GGR0400 GAS GRILLER RADIANT ANVIL - 400mm - PREMIER RANGE SPECIFICATIONS

SURFACE: Ribbed grates
 GAS: LPG
 OUTPUT: 28000 BTU (8.21kW)
 DIMENSIONS: 450 x 675 x 350mm
 GRILL AREA: 400 x 470mm
 PACKED WEIGHT: 58kg
 REGULATOR: No



GGR0600 GAS GRILLER RADIANT ANVIL - 600mm - PREMIER RANGE SPECIFICATIONS

SURFACE: Ribbed grates
 GAS: LPG
 OUTPUT: 56000 BTU (16.41kW)
 DIMENSIONS: 610 x 675 x 350mm
 GRILL AREA: 600 x 470mm
 PACKED WEIGHT: 69kg
 REGULATOR: No



GGR0900 GAS GRILLER RADIANT ANVIL - 900mm - PREMIER RANGE SPECIFICATIONS

SURFACE: Ribbed grates
 GAS: LPG
 OUTPUT: 84000 BTU (24.62kW)
 DIMENSIONS: 900 x 675 x 350mm
 GRILL AREA: 900 x 470mm
 PACKED WEIGHT: 77kg
 REGULATOR: No

Note

Heavy duty gas products to be connected by an approved gas installer

OTHER ORDER CODES LAVA ROCK CONVERSION KITS

GGR1400 GAS GRILLER RADIANT ANVIL - 400mm - LAVA ROCK KIT
 GGR1600 GAS GRILLER RADIANT ANVIL - 600mm - LAVA ROCK KIT
 GGR1900 GAS GRILLER RADIANT ANVIL - 900mm - LAVA ROCK KIT

MILD STEEL STANDS

GGS0400 GAS GRILLER STAND - 400mm - M/STEEL
 GGS0600 GAS GRILLER STAND - 600mm - M/STEEL
 GGS0900 GAS GRILLER STAND - 900mm - M/STEEL



LAVA ROCKS



GRILLERS - Electric



Construction

- Heavy duty 10mm cooking plate for high heat retention
- Grease trough drains into bottom mounted grease collection pan
- Splashback prevents undue grease spattering
- Rapidly heats up to optimum cooking temperature
- Flat top griller thermostatically controlled up to a max of 300°C
- Egg griller thermostatically controlled up to max of 180°C

- Element design ensures even heating over entire cooking surface
- The egg and bacon grillers are ideal for breakfasts. Use either the egggriller (D) for frying eggs in oil bath or use the combination (E) to fry eggs on one side, sausages, bacon and tomatoes on the other side
- Buy the half flat / half ribbed griddle to give you versatility, use the flat half for bacon and eggs and the ribbed side to give burgers and steaks the authentic "grill house look"



FTA0400 FLAT TOP GRILL ANVIL - 400mm - ELEC SPECIFICATIONS

POWER: 2kW
 VOLTAGE: 230V
 GRILL AREA: 355 x 420mm
 DIMENSIONS: 373 x 532 x 241mm
 WEIGHT: 20kg

FTA0600 FLAT TOP GRILL ANVIL - 600mm - ELEC SPECIFICATIONS

POWER: 3kW
 VOLTAGE: 230V
 GRILL AREA: 605 x 420mm
 DIMENSIONS: 623 x 532 x 241mm
 WEIGHT: 32kg

FTA2600 FLAT TOP GRILL ANVIL - RIBBED / FLAT - 600mm - ELEC SPECIFICATIONS

POWER: 3kW
 VOLTAGE: 230V
 GRILL AREA: 605 x 420mm
 DIMENSIONS: 623 x 532 x 241mm
 WEIGHT: 32kg

FTA4400 FLAT TOP GRILL ANVIL - EGG GRILLER - 400mm - ELEC SPECIFICATIONS

POWER: 2kW
 VOLTAGE: 230V
 GRILL AREA: 355 x 420mm
 DIMENSIONS: 373 x 532 x 241mm
 WEIGHT: 20kg

FTA1600 FLAT TOP GRILL ANVIL - EGG & BACON - 600mm - ELEC SPECIFICATIONS

POWER: 3kW
 VOLTAGE: 230V
 GRILL AREA: 605 x 420mm
 DIMENSIONS: 623 x 532 x 241mm
 WEIGHT: 32kg

GRILLER S - Gas

FEATURES

- New improved design
- Front mounted easy access drip tray
- Anvil gas griddles are ideal for grilling steaks, chops, burgers, mixed grill, fish, pancakes, eggs, sausages, tomatoes etc. Gas griddles are also ideal for use outdoors and in areas where electricity is unavailable
- Easy to connect - 1m flexible hose and regulator supplied
- Ignition mechanism for easy igniting



FTA1900

FLAT TOP GRILL ANVIL - FLAT 900mm - GAS

SPECIFICATIONS
 SURFACE: Flat
 GAS: LPG
 OUTPUT: 37 500 BTU (10.99kW)
 DIMENSIONS: 893 x 446 x 244mm
 WEIGHT: 889 x
 REGULATOR: 400mm 32kg



FTA6600

FLAT TOP GRILL ANVIL - FLAT 600mm - GAS

SPECIFICATIONS
 SURFACE: Flat (6600), half ribbed (9600)
 GAS: LPG
 OUTPUT: 25000 BTU (7.33kW)
 DIMENSIONS: 620 x 446 x 244mm
 GRILL AREA: 616 x 400mm
 WEIGHT: 28kg
 REGULATOR: Yes



FTA2400

FLAT TOP GRILL ANVIL - 400mm - GAS

SPECIFICATIONS
 SURFACE: Flat top
 GAS: LPG
 OUTPUT: 12 500 BTU (3.66kW)
 DIMENSIONS: 400 x 525 x 275mm
 GRILL AREA: 400 x 400mm
 WEIGHT: 18kg
 REGULATOR: Yes

- Flame failure device which shuts down the gas supply should the flame go out
- Adjustable feet for levelling the unit
- Regulator supplied works off low pressure (2.8Kpa) liquefied petroleum gas and is suitable for large cylinders (from 9kg - 48kg) To use a smaller portable cylinder, a coupling connector and a suitable regulator must be purchased separately
- Safety approved by LPG Safety Association of SA



GRILLERS - Gas

FEATURES

- New improved higher performance
- Powerful efficient burners
- Quality gas valves
- Stainless Steel splash guard
- Robust modular construction
- Can be used as table top unit
- Flat grill plates available as an optional extra on 6 & 10 radiant units only



GGA3004

GAS GRILLER ANVIL - 4 BURNER RADIANT - FREE STANDING

SPECIFICATIONS
 SURFACE: Ribbed grates
 GAS: LPG
 OUTPUT: 56000 BTU (16.41kW)
 DIMENSIONS: 521 x 640 x 905mm
 GRILL AREA: 450 x 470mm
 WEIGHT: 60kg
 REGULATOR: Yes



GGA3006

GAS GRILLER ANVIL - 6 BURNER RADIANT - FREE STANDING

SPECIFICATIONS
 SURFACE: Ribbed grates
 GAS: LPG
 OUTPUT: 84000 BTU (24.62kW)
 DIMENSIONS: 807 x 690 x 905mm
 GRILL AREA: 750 x 470mm
 WEIGHT: 81kg
 REGULATOR: No



GGA3010

GAS GRILLER ANVIL - 10 BURNER RADIANT - FREE STANDING

SPECIFICATIONS
 SURFACE: Ribbed grates
 GAS: LPG
 OUTPUT: 140000 BTU (41.03kW)
 DIMENSIONS: 1307 x 640 x 905mm
 GRILL AREA: 1250 x 470mm
 WEIGHT: 138kg
 REGULATOR: Yes

Note

Heavy duty gas products to be connected by an approved gas

OTHER ORDER CODES

GGA2006

GAS GRILLER ANVIL - GRILL PLATE FOR 6 BURNER RADIANT -



BOILING TABLES - Straight and Staggered

FEATURES

- Mild Steel painted
- High quality fabricated support grates
- Suitable for a large range of pots



- Safety approved by LPG Safety Association
- Adjustable levelling feet
- Flat packed for easy transport
- Robust construction

BTG3004
 BOILING TABLE GAS - COMMERCIAL - 4 BURNER
 STAGGERED
SPECIFICATIONS
 SURFACE: Staggered
 GAS: LPG
 OUTPUT TOTAL: 72000 BTU (21kW)
 DIMENSIONS: 904 x 614 x 830mm
 BOX DIMENSIONS: 940 x 660 x 300mm
 PACKED WEIGHT: 18kg
 REGULATOR: No



BTG3006
 BOILING TABLE GAS - COMMERCIAL- 6 BURNER
 STAGGERED
SPECIFICATIONS
 SURFACE: Staggered
 GAS: LPG
 OUTPUT TOTAL: 108000 BTU (31.6kW)
 DIMENSIONS: 1326 x 614 x 830mm
 BOX DIMENSIONS: 1340 x 660 x 300mm
 PACKED WEIGHT: 58kg
 REGULATOR: No



BTG2002
 BOILING TABLE GAS - COMMERCIAL - 2 BURNER
 STRAIGHT
SPECIFICATIONS
 SURFACE: Straight
 GAS: LPG
 OUTPUT TOTAL: 36000 BTU (10.5kW)
 DIMENSIONS: 904 x 484 x 665mm
 BOX DIMENSIONS: 914 x 525 x 300mm
 PACKED WEIGHT: 50kg
 REGULATOR: Yes



BTG2003
 BOILING TABLE GAS - COMMERCIAL - 3 BURNER
 STRAIGHT
SPECIFICATIONS
 SURFACE: Straight
 GAS: LPG
 OUTPUT TOTAL: 54000 BTU (15.8kW)
 DIMENSIONS: 1326 x 484 x 665mm
 BOX DIMENSIONS: 1340 x 525 x 300mm
 PACKED WEIGHT: 54kg
 REGULATOR: Yes



BTG2004
 BOILING TABLE GAS - COMMERCIAL - 4 BURNER
 STRAIGHT
SPECIFICATIONS
 SURFACE: Straight
 GAS: LPG
 OUTPUT TOTAL: 72000 BTU (21kW)
 DIMENSIONS: 1748 x 484 x 665mm
 BOX DIMENSIONS: 1760 x 525 x 300mm
 PACKED WEIGHT: 60kg
 REGULATOR: No



TOASTER - Flat plate

FEATURES

- Optimally balanced heat to ensure even toasting on top and bottom*
- Certified cooking grade cast Aluminium plates
- Adjustable top plate for a variety of product thicknesses
- Detachable drip cup to collect excess fat
- Mechanically tested durable handle assembly
- Insulated hand grip
- Produced in South Africa using heavier gauged Stainless Steel
- Operating temperature range: 50°C-300°C

*Unit tested under controlled conditions. Variables may affect the outcome



TSA1009
 TOASTER ANVIL - 9 SLICE - FLAT PLATE
SPECIFICATIONS
 POWER: 2.15kW
 VOLTAGE: 230V
 COOKING SURFACE: 330 x 355mm
 DIMENSIONS: 355 x 466 x 327mm
 WEIGHT: 14kg

Note

Toaster and cover sold separately

TEFLON TOASTER - Cover

FEATURES

- Non Stick Teflon Toaster Cover
- Maximum operating temperature 240°C
- Dishwasher safe



TCT0001
 TEFLON COVER FOR 9 SLICE TOASTERS

TOASTER - Flat plate - non-stick

FEATURES

- Certified food safe Teflon coating
- Optimally balanced heat to ensure even toasting on top and bottom*
- Adjustable top plate for a variety of food thicknesses
- Detachable drip cup to collect excess fat
- Mechanically tested durable handle assembly
- Insulated hand grip
- Produced in South Africa using heavier gauged Stainless Steel
- Operating temperature range: 50°C-240°C

*Unit tested under controlled conditions. Variables may affect the outcome



TSA2009
 TOASTER ANVIL - 9 SLICE - FLAT - NON-STICK PLATES
SPECIFICATIONS
 POWER: 2.15kW
 VOLTAGE: 230V
 COOKING SURFACE: 330 x 355mm
 DIMENSIONS: 355 x 466 x 327mm
 WEIGHT: 14kg

TOASTER PANINI - Ribbed



TOASTER PANINI DELUXE - Non-stick



TOASTER -



IMPROVED

NOTE
Must be connected to separate
NS: 16Amp plug on separate circuit



FEATURES

- For Italian and English sandwiches
- Ribbed top and bottom plates
- Optimally balanced heat to ensure even toasting on top and bottom*
- Certified cooking grade cast Aluminium plates
- Adjustable top plate for a variety of food thicknesses
- Drip cup to catch excess fat
- Mechanically tested durable handle assembly
- Insulated hand grip
- Operating temperature range: 50°C-300°C

*Unit tested under controlled conditions. Variables may affect the outcome

TSA9009

TOASTER ANVIL - 9 SLICE - PANINI TOP & BOTTOM SPECIFICATIONS

POWER: 2.15kW
VOLTAGE: 230V
COOKING SURFACE: 330 x 355mm
DIMENSIONS: 355 x 466 x 327mm
WEIGHT: 14kg

FEATURES

- Certified food safe Teflon coating
- Optimally balanced heat to ensure even toasting on top and bottom*
- Adjustable top plate for a variety of product thicknesses
- Ribbed top and flat bottom for a more sophisticated sandwich presentation
- Detachable drip cup to collect excess fat
- Independent plate control enables operator to use as a flat top only, while the top plate is switched off
- Mechanically tested durable handle assembly
- Insulated hand grip
- Operating temperature range: 50°C-240°C

*Unit tested under controlled conditions. Variables may affect the outcome

TSA5009

TOASTER ANVIL - 9 SLICE - PANINI DELUXE - NON-STICK SPECIFICATIONS

POWER: 1.97kW
VOLTAGE: 230V
COOKING SURFACE: 330 x 355mm
DIMENSIONS: 355 x 466 x 327mm

WEIGH 14k

FEAT

- Heavy duty cast iron toaster plates enables this unit to maintain its heat
- under load during peak periods
- High capacity output of 120 sandwiches / hr, and is energy efficient Unique element design for even toasting over entire cooking surface Fast cooking times
- Large capacity front mounted drip tray
- Operating temperature range: 50°C - 250°C

TSH1001

TOASTER HEAVY DUTY ANVIL - FLAT PLATE

POWER: 3.4kW
VOLTAGE: 230V
DIMENSIO 454 x 459 x 306mm 33kg



PANINI GRILL - Cast iron



FEATURES

- Thermostatically controlled between 50°C - 300°C
- Heavy duty cast iron plates
- Self balancing upper grill plate
- Removable fat tray

PGT0001

PANINI GRILL ANVIL - CAST IRON SPECIFICATIONS

POWER: 2.6kW
VOLTAGE: 230V
DIMENSIONS: 410 x 378 x 205mm
WEIGHT: 22kg

CONVEYOR TOASTERS



FEATURES

- This compact unit is ideal for breakfast buffets in hotels and restaurants
- Variable conveyor speed with toast and bun heat settings
- Individual heat controls for top and bottom elements
- Unit can be set for front or rear service

CTK2001

CONVEYOR TOASTER ANVIL SPECIFICATIONS

POWER: 2.6kW
VOLTAGE: 230V - 50Hz
DIMENSIONS: 367 x 761 x 424mm
WEIGHT: 17.5kg
CAPACITY: Approx. 300 slices / hr

CTK2002

CONVEYOR TOASTER ANVIL - WIDE MOUTH SPECIFICATIONS

POWER: 2.6kW
VOLTAGE: 230V - 50Hz
DIMENSIONS: 467 x 761 x 424mm
WEIGHT: 25kg
CAPACITY: Approx. 450 slices / hr

VERTICAL BUN TOASTER



FEAT

- Compact small footprint
- Twin feed system
- 6 Position thickness settings from process /heating surface
- Heavy duty Stainless Steel wire conveyor belt system

IMPROVED

- Precision cartridge bearing conveyor shafts for smooth operation
- Bun exit chute reversible for front or rear access Supplied with Teflon release sheet that fits over plate element
- Low energy consumption 0,75kW/h (no load)
- Variable heating control from 50°C - 250°C

VTA0001

VERTICAL BUN TOASTER ANVIL

POWER: 230V / 50Hz - 2kW
DIMENSIO 580 x 336 x 570mm 28kg

MANUAL LIFT TOASTERS

FEATURES

- Fitted with a removable crumb tray
- Timer with audible bell
- Stainless Steel construction



MANUAL LIFT TOASTER

Best Choice

FEATURES

- The world's favourite toaster
- Fitted with a removable crumb tray for easy cleaning
- Powered by Proheat elements
- Dualit's patented ProHeat elements are the key feature of the classic toasters



SAUCE WARMER - Dip-a-Lait



- Manual lift
- Rocker switch to conserve energy
- Capacity 2, 4 or 6 slices

TSK0004 TOASTER - 4 SLICE SPECIFICATIONS

POWER: 2.24kW - with timer
VOLTAGE: 230V
DIMENSIONS: 370 x 210 x 225mm
WEIGHT: 4kg

TSK0006 TOASTER - 6 SLICE SPECIFICATIONS

POWER: 3.24KW - with timer
VOLTAGE: 230V
DIMENSIONS: 460 x 210 x 225mm
WEIGHT: 6kg



- Their unique, armour-plated design keeps the filaments clean and makes our ProHeat elements virtually unbreakable
- The extra "winds per square cm" ensure that the bread is toasted more evenly

TSD0006 TOASTER DUALIT - 6 SLICE SPECIFICATIONS

OUTPUT: APPROX 200 slices / hr
POWER: 3kW - with timer
VOLTAGE: 220V
DIMENSIONS: 460 x 220 x 220mm
WEIGHT: 5kg
CAPACITY: 2, 4 or 6 slices



FEATURES

- For ice cream dips, chocolate and caramel sauces and even gravies
- Includes 2 inserts (2 x 2Lt)
- Dry heat
- Variable heat control

DLA0002 DIP-A-LAIT ANVIL - 2 DIVISION SPECIFICATIONS

CAPACITY: 4Lt
POWER: 0.125kW
VOLTAGE: 230V
DIMENSIONS: 340 x 247 x 307mm
WEIGHT: 4kg



FEATURES

- Thermostat inside the unit is pre-set at 200°C. The timer function can be used to bake the waffles to the required finish
- Breakfast, lunch or dinner, serve up profitable customer favourite waffles in a wide variety of food service applications. Double plate units can be independently operated, saving money through energy efficiency



WBA0001 WAFFLE BAKER ANVIL - 1 PLATE SPECIFICATIONS

POWER: 0.8kW
VOLTAGE: 230V
PLATE DIAMETER: 185mm
DIMENSIONS: 280 x 465 x 260mm
WEIGHT: 8kg

WBA0002 WAFFLE BAKER ANVIL - 2 PLATE SPECIFICATIONS

POWER: 1.6kW
VOLTAGE: 230V
PLATE DIAMETER: 185mm
DIMENSIONS: 510 x 465 x 260mm
WEIGHT: 17kg

WAFFLE BAKERS - Belgian

FEATURES

- Anvil's belgian style waffle bakers are ideally suited for use in kitchens, coffee shops, outdoor markets and ice cream parlours
- Units are fitted with a digital programmable control for heat and time settings
- Audible alarm on completion of the programmed time



WBA1001 WAFFLE BAKER ANVIL - 1 PLATE- BELGIAN SPECIFICATIONS

POWER: 1.0kW
VOLTAGE: 230V
PLATE DIAMETER: 190mm
DIMENSIONS: 255 x 440 x 290mm
WEIGHT: 11kg

WBA1002 WAFFLE BAKER ANVIL - 2 PLATE - BELGIAN SPECIFICATIONS

POWER: 2.0kW
VOLTAGE: 230V
PLATE DIAMETER: 190mm
DIMENSIONS: 520 x 440 x 290mm
WEIGHT: 22kg

PANCAKE AND OMELETTE HOT PLATE



CHICKEN ROTISSERIE'S



FEATURES

- Warming drawer fitted to keep the baked product warm
- 400mm diameter cast iron cooking surface
- Wooden spatula included
- Perfect for pancakes, crepes and flap jacks

PMA1011 PANCAKE & OMELETTE MACHINE ANVIL

SPECIFICATIONS
 VOLTAGE: 230V
 POWER: 3kW
 DIMENSIONS: 450 x 485 x 240mm
 WEIGHT: 24kg



FEATURES

- Produces 8 delicious chickens at a time
- Ideal for small supermarkets, restaurants, takeaways, etc
- Hot air circulation using a fan to ensure even heat distribution
- Drip tray included
- Operating temperature: 50°C-250°C

CGA0008 CHICKEN GRILLER ANVIL - 8 BIRD - ELEC

SPECIFICATIONS
 CAPACITY: 8 x 1.2kg chickens
 POWER: 2.7kW
 VOLTAGE: 230V, 50Hz
 DIMENSIONS: 743 x 567 x 587mm
 WEIGHT: 38kg
 COOKING TIME: Approx 1 hour 40min @ 180°C

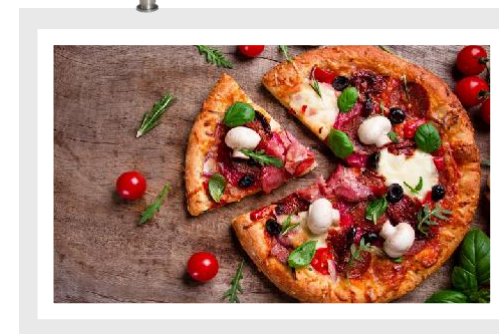
FEATURES

- Produces 16 delicious chickens at a time
- Ideal for small supermarkets, restaurants, takeaways, etc
- Hot air circulation using 2 fans to ensure even heat distribution
- Drip tray included
- Operating temperature: 50°C-250°C

CGA0016 CHICKEN GRILLER ANVIL - 16 BIRD - ELEC

SPECIFICATIONS
 CAPACITY: 16 x 1.2kg Chickens
 POWER: 5kW
 VOLTAGE: 230V- 2 phase- 50Hz
 DIMENSIONS: 943 x 560 x 617mm
 WEIGHT: 58kg
 COOKING TIME: Approx 1 hour 30min @ 180°C

PIZZA OVEN - Twin shelf



FEATURES

- Robust Stainless Steel construction
- 3 x Heating elements for accurate heat distribution
- 2 Ceramic plates
- Suitable for fresh or frozen pizza
- Temp range 60°C - 400°C
- 15 Min timer

POA1001 PIZZA OVEN ANVIL - TWIN SHELF - SMALL

SPECIFICATIONS
 CAPACITY: 2 Standard size pizzas - 300mm
 VOLTAGE: 230V
 POWER: 2.85kW
 DIMENSIONS: 588 x 645 x 468mm
 CHAMBER DIMENSIONS: 470 x 487 x 239mm
 WEIGHT: 40kg

PIZZA OVEN - Single deck



FEATURES

- 2 x Ceramic plates - single deck
- Dial temperature gauge
- Dual thermostats for accurate control of top and bottom temps
- Interior light with viewing window
- Robust construction with high efficiency insulation

POA1120 PIZZA OVEN ANVIL - SINGLE DECK

SPECIFICATIONS
 VOLTAGE: 380V - 3 phase - 50Hz
 POWER: 7.2kW
 DIMENSIONS: 890 x 430 x 1060mm
 WEIGHT: 80kg
 MAX TEMPERATURE: 500°C
 CHAMBER DIMENSIONS: 610 x 900 x 140mm

PIZZA OVEN - Digital conveyor

FEATURES

- Accurate control of conveyor speed
- Individual top and bottom temperatures
- Digital setpoint of speed and temperatures
- Touch control panel prevents accidental adjustment
- 350mm wide conveyor makes this oven extremely flexible and ideal for pizzas or sub sandwiches



- Variable individual heat controls and adjustable conveyor speed allows the user to bake a range of different products
- Compact in size and stackable allows for maximum use of working space
- Reversible conveyor

POA2001 PIZZA OVEN ANVIL - DIGITAL CONVEYOR

SPECIFICATIONS
 VOLTAGE: 230V - 2 phase - 50Hz
 POWER: 6.7kW
 DIMENSIONS: 1499 x 674 x 436mm
 CONVEYOR WIDTH: 350mm
 WEIGHT: 55kg
 MAX TEMPERATURE: 300°C

PROOFING CABINET



(Trays not included - sold



FEATURES

- Double glass doors for space saving and viewing
- Sturdy top to place oven on
- Accommodates 9 x 600 x 400mm baking trays
- Six heat settings for versatile proofing

POA0001

PROVER OVEN ANVIL SPECIFICATIONS

POWER: 0.75kW
 VOLTAGE: 230V
 DIMENSIONS: 860 x 591 x 995mm
 CHAMBER DIMENSIONS: 650 x 510 x 695mm
 RUNNER SPACING: 70mm
 WEIGHT: 42kg



GRANDE FORNI CONVECTION OVEN MANUAL HUMIDITY - Mechanical

FEATURES

- Steam injection for manual humidity control which allows for browning of pastry and bread products
- Industrial duty fans with reversing gear

- Can accommodate 600 x 400mm baking trays and GN1/1 pans
- Operating temperature: 50°C-300°C



COA1005

CONVECTION OVEN ANVIL - GRANDE FORNI - MECHANICAL

POWER: 5.6kW
 VOLTAGE: 230V - 2 phase - 50Hz
 DIMENSIONS: 835 x 800 x 596mm
 CHAMBER DIMENSIONS: 704 x 494 x 352mm
 RUNNER SPACING: 75mm
 WEIGHT: 70kg
 INCLUDES: 2 x chrome grids



FEATURES

- Flat pack construction
- Easy to assemble, instructions and tool supplied
- Removable chrome plated shelf runners for easy cleaning
- Provision for 8 Baking trays or full size 1/1GN pans

COR0005

CONVECTION OVEN GRANDE FORNI STAND ONLY SPECIFICATIONS

DIMENSIONS: 810 x 740 x 800mm



FEATURES

- Stainless Steel exterior and interior
- Rounded interior corners and removable shelf runners ensure ease of cleaning
- The oven is fan assisted and fitted with a custom designed baffle plate. This ensures that excellent temperature distribution is achieved providing a reliable baking uniformity and a product which is perfectly baked on both sides making it superior to static ovens



CONVECTION OVENS - Mechanical

- The Prima Pro unit is provided with a grill element making it ideal for browning, roasting and grilling
- A bake timer is also included to automatically switch off after a preset period
- Interior light is fitted as a standard feature
- Operating temperature: 50°C-300°C

COA1003

CONVECTION OVEN ANVIL - PRIMA SPECIFICATIONS

POWER: 2.4kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 595 x 622 x 590mm
 CHAMBER DIMENSIONS: 470 x 330 x 350mm - 2 fans
 RUNNER SPACING: 40 - 70mm
 WEIGHT: 41kg
 INCLUDES: 4 x Chrome grids - 445 X 320mm
 Timer function



COA1004

CONVECTION OVEN ANVIL - PRIMA PRO - GRILL & TIMER SPECIFICATIONS

POWER: 2.4kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 595 x 622 x 590mm
 CHAMBER DIMENSIONS: 470 x 330 x 350mm - 2 fans



RUNNER SPACING: 40 - 70mm
 WEIGHT: 41kg
 INCLUDES: 4 x Chrome grids - 445 X 320mm
 Grill function and timer

CONVECTION OVEN - Trays

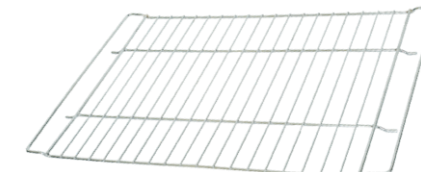
Suitable for the Prima and Prima



COA2004
 CONVECTION OVEN ANVIL - SOLID TRAY PRIMA
 435 x 315 x 10mm



COA0010
 BAKING TRAY - PERFORATED - 435 x 315



COA2003
 PRIMA/PRO OVEN ANVIL - SHELF

COMBI STEAM OVENS - 6 and 10 pan mechanical

IMPROVED



FEATURES

- Can accommodate 600 x 400mm trays or GN1/1 pans
- Large single capacity powerful circulating fan
- Steam injection solenoid valve controlled by energy regulator with 6 settings
- Slam shut door handle
- Full glass viewing window
- Push button operation
- Rapid heating
- Excellent heat distribution and airflow
- Fast cooking and recovery time
- Perfect for meat, vegetables and baked products
- Compact modern design, easy to operate



COA2006

COMBI STEAM OVEN ANVIL - 6 PAN

SPECIFICATIONS

CAPACITY: 6 Trays 600 x 400mm or GN1/1
 POWER: 12kW
 VOLTAGE: 380V - 3 phase
 RUNNER SPACING: 80mm
 CHAMBER DIMENSIONS: 702 x 470 x 528mm
 DIMENSIONS: 977 x 956 x 751mm
 WEIGHT: 124kg

COA2010

COMBI STEAM OVEN ANVIL - 10 PAN

SPECIFICATIONS

CAPACITY: 10 Trays 600 x 400mm or GN1/1
 POWER: 18kW
 VOLTAGE: 380V - 3 phase
 RUNNER SPACING: 80mm
 CHAMBER DIMENSIONS: 702 x 470 x 864mm
 DIMENSIONS: 977 x 956 x 1086mm
 WEIGHT: 145kg



COMBI STEAM OVEN - Stands



FEATURES

- Flat pack construction
- Easy to assemble, instructions and tool supplied
- Removable chrome plated shelf runners for easy cleaning
- Provision for 8 Baking trays or full size 1/1GN pans

COA1011

COMBI STEAM OVEN ANVIL - STAND

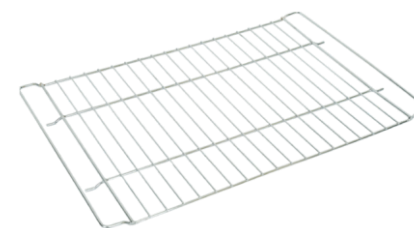
SPECIFICATIONS

DIMENSIONS: 860 x 750 x 725mm
 SUITABLE FOR: COA2006 AND COA2010

COMBI STEAM / CONVECTION OVEN - Trays

Note

Suitable for the Grande Forni Ovens, Anvil and Piron Combi Steam Ovens (6 & 10 pan)



COR3001
CHROME GRID ONLY 600 x 400mm



COR3003
BAKING TRAY PERFORATED 600 x 400 x 10mm



BTA0011
BAKING TRAY ALUMINIUM 600 x 400 x 20mm



COMBI STEAM OVEN - 20 Pan mechanical

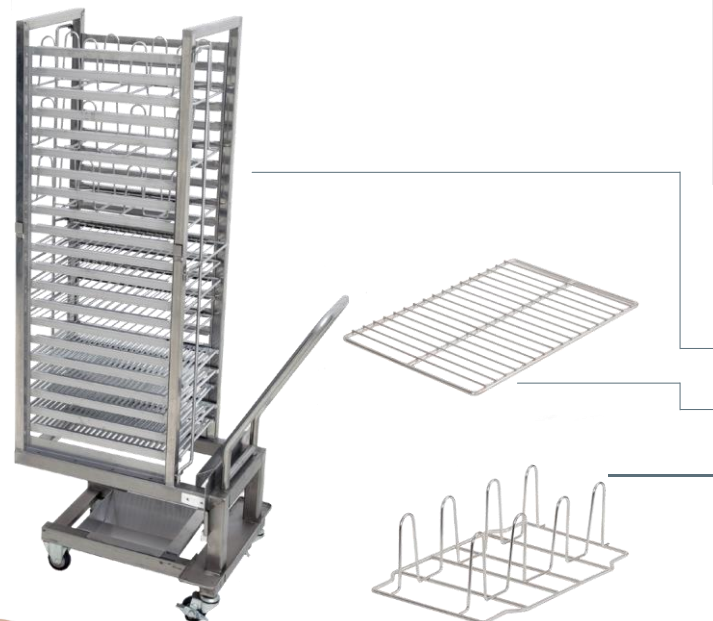


FEATURES

- Heavy duty full Stainless Steel construction
- Powerful circulating fans
- Removable interior fan panel for easy cleaning
- All interior parts are manufactured from 304 Stainless Steel
- Manual steam injection system with preheated boiler for instant effective steaming
- Large full view glass door with cool touch locking handle

- Fan will automatically switch off when oven door is opened
- Two stage locking handle to safely release heat before fully opening
- Roll in trolley included
- Convenient trolley system for fast loading and unloading
- Rapid heat up time
- Steam flow of 30 Litres / hr
- Operating temperature: 50°C-300°C

COA1020
CONVECTION OVEN ANVIL (COMBI) - 20 PAN
SPECIFICATIONS
 POWER RATING: 37kW
 VOLTAGE: 380V - 3 phase - 50Hz (Neutral and Earth)
 DIMENSIONS: 910 x 820 x 1880mm
 BOX DIMENSIONS: 1010 x 920 x 1980mm
 CHAMBER DIMENSIONS: 440 x 738 x 1650mm
 CAPACITY: 20 trays - GN 1/1
 PACKED WEIGHT: 350kg
 WATER INLET (BSP): 3/4"
 WATER OUTLET (BSP): 1 1/4"
 INCLUDES: 4 x grill shelves & 2 x chicken racks



ACCESSORIES FOR CONVECTION OVEN COA1020
COT1020
 CONVECTION OVEN ANVIL (COMBI) - 20 PAN - ROLL IN TROLLEY ONLY
COS1020
 CONVECTION OVEN GRILL SHELF - FOR COA1020
COR1020

MOBILE FOOD WARMING CABINET



FEATURES

- Suitable for large catering venues and institutions
- Ideal for holding prepared meals etc. , before serving
- Twin circulating fans
- Water trough with drain tap in base
- Double wall insulated construction
- Holds 22 fully sized gastronorm pans (100mm deep)
- Supplied with 11 wire shelves

- Easy to close slam lock latching system
- Easily visible analogue temperature display
- External temperature display
- Recessed handles to aid mobility
- Protective rubber bumper strips prevent damage when moving
- Convenient hook for stowing power cord
- Double wall insulated construction maintains heat when not connected



MFW0011
ANVIL MOBILE FOOD WARMING CABINET - 11 SHELVES
SPECIFICATIONS
 POWER RATING: 230V - 50Hz - 2.63kW
 DIMENSIONS: 691 x 874 x 1797mm
 BOX DIMENSIONS: 800 x 975 x 1900mm
 CAPACITY: 22 trays - GN 1/1
 PACKED WEIGHT: 182kg



GAS STOVES - With electric oven

FEATURES

- Robust Stainless Steel construction with heavy duty door and hinges
- Easily removable cast iron grates
- Powerful stove top burners are easily removable for cleaning
- Removable drip tray beneath stove top to retain spills
- Thermostatically controlled electric oven takes full gastronom pans
- Powerful oven circulating fan with automatic reversing cycle to promote even baking



- “Cool to touch” die-cast control knobs
- Fitted with chrome plated steel wire shelf
- LPG Safety Association of SA approved
- Useful side storage cupboard on COA4006
- 0-120 Minute timer

COA4004

GAS STOVE WITH ELECTRIC OVEN ANVIL - 4 BURNER SPECIFICATIONS

VOLTAGE: 380V - 3 phase - 50Hz (Neutral and Earth)
 OVEN POWER: 4.5kW
 BTU BURNERS: 104000 BTU (30.48kW)
 DIMENSIONS: 700 x 790 x 900mm CAVITY DIMENSIONS: 560 x 500 x 285mm WEIGHT: 184kg
 REGULATOR: No

COA4006

GAS STOVE WITH ELECTRIC OVEN ANVIL - 6 BURNER SPECIFICATIONS

VOLTAGE: 380V - 3 phase - 50Hz (Neutral and Earth)
 OVEN POWER: 4,5kW
 BTU BURNERS: 156000 BTU (45.72kW)
 DIMENSIONS: 1050 x 790 x 900mm CAVITY DIMENSIONS: 560 x 500 x 285mm WEIGHT: 238kg
 REGULATOR: No

Note

Heavy duty gas products to be connected by an approved gas installer



ELECTRIC SOLID TOP STOVE - With electric oven

FEATURES

- Suitable for large catering venues and restaurants
- Removable heating plates for servicing
- Robust Stainless Steel construction with heavy duty door and hinges
- Removable drip tray beneath stove top to retain spills
- Thermostatically controlled electric oven takes full size gastronom pans
- Powerful oven circulating fan with automatic reversing cycle to promote even baking



COA4003

ANVIL 3 PLATE STOVE WITH OVEN - ELECTRIC SPECIFICATIONS

POWER: 380V - 50Hz - 18kW
 DIMENSIONS: 1046 x 780 x 900mm
 CAVITY DIMENSIONS: 560 x 630 x 285mm
 WEIGHT: 220kg



FEAT URES

- Robust Stainless Steel construction with heavy duty door and hinges
- Easily removable cast iron grates
- Powerful stove top burners are easily removable for cleaning
- Removable drip tray beneath stove top to retain spills
- Thermostatically controlled gas oven takes full gastronom



GAS STOVES - With gas oven

- “Cool to touch” die-cast control knobs
- Suitable for LP or natural gas (requires conversion by a licenced technician)
- Fitted with chrome plated steel wire shelf
- LPG Safety Association of SA approved
- Useful side storage cupboard on COA3006

COA3004

GAS STOVE WITH GAS OVEN ANVIL - 4 BURNER SPECIFICATIONS

OUTPUT: 119700 BTU (35.8kW)
 GAS: LPG
 DIMENSIONS: 700 x 750 x 900mm CAVITY DIMENSIONS: 560 x 630 x 285mm WEIGHT: 171kg
 REGULATOR: No

COA3006

GAS STOVE WITH GAS OVEN ANVIL - 6 BURNER SPECIFICATIONS

OUTPUT: 171700 BTU (50.32kW)
 GAS: LPG
 DIMENSIONS: 1050 x 750 x 900mm CAVITY DIMENSIONS: 560 x 630 x 285mm WEIGHT: 230kg
 REGULATOR: No

Note

Heavy duty gas products to be connected by an approved gas installer

GAS SOLID TOP STOVE - With gas oven

- Automatic flame failure device shuts off gas in the event of flame going out
- “Cool to touch” die-cast control knobs
- Fitted with chrome plated steel wire shelf
- For use with pots only and should not be used as griddle plates
- Heavy duty top plates retain heat
- Flush fit top plates allow oversize pots to be used
- Compliments existing Anvil stove range
- Gas burner oven with flame failure safety
- Top plates with effective individual drainage

COA3003

ANVIL 3 PLATE STOVE WITH OVEN - GAS SPECIFICATIONS

OUTPUT TOTAL: 61 900 BTU (18.14KW)
 GAS: LPG
 DIMENSIONS: 1046 x 780 x 900mm CAVITY DIMENSIONS: 560 x 500 x 285mm WEIGHT: 220kg
 REGULATOR: No

Note

Heavy duty gas products to be connected by an approved gas installer



DECK OVEN - 2 trays per deck

FEATURES

- Robust construction
- Front face Stainless Steel
- Side, top and rear panels painted mild steel
- 120 Min mechanical timer
- Max temperature 300°C
- Glass viewing window
- Top and bottom elements are independently controlled
- Interior light



DOA3001 DECK OVEN ANVIL - 2 TRAY - SINGLE DECK SPECIFICATIONS

CAPACITY: 4 Standard size pizzas 300mm
VOLTAGE: 230V - 50Hz - (Can be wired as 1 or 3 phase)
POWER: 6.5kW
DIMENSIONS: 1220 x 895 x 525mm
NS:
CHAMBER DIMENSIONS: 870 x 660 x 200mm
WEIGHT: 90kg
INCLUDES: 2 Baking trays - 600 x 400mm

DOA3002 DECK OVEN ANVIL - 4 TRAY - DOUBLE DECK SPECIFICATIONS

CAPACITY: 8 Standard size pizzas 300mm
VOLTAGE: 380V - 3 phase - 50Hz (Neutral and Earth)
POWER: 13kW
DIMENSIONS: 1220 x 895 x 1230mm
NS:
CHAMBER DIMENSIONS: 870 x 660 x 200mm
WEIGHT: 170kg
INCLUDES: 4 Baking trays - 600 x 400mm

DOA3003 DECK OVEN ANVIL - 6 TRAY - TRIPLE DECK SPECIFICATIONS

CAPACITY: 12 Standard size pizzas 300mm
VOLTAGE: 380V - 3 phase - 50Hz (Neutral and Earth)
POWER: 19.5kW
DIMENSIONS: 1220 x 895 x 1935mm
NS:
CHAMBER DIMENSIONS: 870 x 660 x 200mm
WEIGHT: 250kg
INCLUDES: 6 Baking trays - 600 x 400mm

CHAMBER DIMENSIONS: 870 x 660 x 200mm
WEIGHT: 250kg
INCLUDES: 6 Baking trays - 600 x 400mm

OTHER ORDER CODES



DECK OVEN - 3 trays per deck

FEATURES

- Robust construction
- Front face Stainless Steel
- Side, top and rear panels painted mild steel
- 120 Min mechanical timer



- Max temperature 300°C
- Glass viewing window
- Top and bottom elements are independently controlled
- Interior light

DOA4001
DECK OVEN ANVIL - 3 TRAY - SINGLE DECK
SPECIFICATIONS
CAPACITY: 6 Standard size pizzas 300mm
VOLTAGE: 380V - 3 phase - 50Hz (Neutral and Earth)
POWER: 9kW
DIMENSIONS: 1720 x 895 x 525mm
CHAMBER DIMENSIONS: 1480 x 660 x 200mm
WEIGHT: 120kg
INCLUDES: 3 Baking trays - 600 x 400mm

DOA4002
DECK OVEN ANVIL - 6 TRAY - DOUBLE DECK
SPECIFICATIONS
CAPACITY: 12 Standard size pizzas 300mm
VOLTAGE: 380V - 3 phase - 50Hz (Neutral and Earth)
POWER: 19.5kW
DIMENSIONS: 1720 x 895 x 1230mm
CHAMBER DIMENSIONS: 1480 x 660 x 200mm
WEIGHT: 220kg
INCLUDES: 6 Baking trays - 600 x 400mm

DOA4003
DECK OVEN ANVIL - 9 TRAY - TRIPLE DECK
SPECIFICATIONS
CAPACITY: 18 Standard size pizzas 300mm
VOLTAGE: 380V - 3 phase - 50Hz (Neutral and Earth)
POWER: 29.25kW
DIMENSIONS: 1720 x 895 x 1935mm
CHAMBER DIMENSIONS: 1480 x 660 x 200mm
WEIGHT: 325kg
INCLUDES: 9 Baking trays - 600 x 400mm



DECK OVEN - Gas

FEATURES

- Robust construction with Stainless Steel fascia panel and door
- Max temperature 300°C
- Unique burner design for even temperature distribution

Glass viewing window
Top and bottom burners thermostatically controlled
Interior light
Includes timer
SPECIFICATIONS
DAPS001
DECK OVEN ANVIL - GAS - SINGLE DECK
OUTPUT : 4 Standard size pizza - 300mm
LPG
(18000 BTU for both upper & bottom burner) 230V
200W

VOLTAGE: 230V
POWER: 200W
CHAMBER DIMENSIONS: 860 x 640 x 200mm
WEIGHT: 95kg
INCLUDES: 2 Baking trays - 600 x 400mm
REGULATOR: No

Note
Heavy duty gas products to be connected by an approved gas



TILTING PAN



FEATURES

- Ideal for use in restaurants, canteens, institutions, etc.
- Smooth and robust tilting function
- Ideal for stews and many forms of bulk food preparation
- Easy to clean Stainless Steel pan
- Total power output of 12kW
- Rapidly heats up to operating temperature
- Water inlet control on front panel
- Thermostatically controlled
- Automatic safety cut-off in the event of overheating
- Micro switch cuts out elements when pan is tilted

TPA0080

TILTING PAN ANVIL - 80Lt

SPECIFICATIONS

POWER: 12kW
 VOLTAGE: 380V - 3 phase (Neutral and Earth)
 DIMENSIONS: 800 x 900 x 900mm
 CAPACITY: 80Lt
 WEIGHT: 171kg
 PACKAGED WEIGHT: 247kg

GAS SALAMANDER



FEATURES

- Full Stainless Steel construction
- Brackets provided to secure unit to wall
- Top surface with wire grid to allow for plate warming
- Adjustable levelling feet
- Provided with removable back cover so that unit can be used as passthrough hatch
- High performance radiant ceramic burner
- Controls with flame failure safety
- Adjustable shelf with 3 positions, fitted with removable handles to ensure user comfort
- Unit provided with LPG regulator and hose

SAG0002

SALAMANDER ANVIL - GAS - 75Lt

SPECIFICATIONS

GAS: LPG
 OUTPUT: 18000 BTU
 DIMENSIONS: 897 x 493 x 510mm
 PACKED WEIGHT: 35kg
 REGULATOR: Yes



ELECTRIC SALAMANDER

FEATURES

- Perfect for restaurants, pubs, coffee shops, cafes, etc
- Comes standard with 1 crumb tray (Removable cover allows for front and rear access) For SAA0001 and SAA0003 only
- These salamanders are ideal for: toasting approx 200 - 400 slices an hour, defrosting of ready-made dishes, reheating pizzas, croissants, sausage rolls, fried eggs, etc



SAA0001

SALAMANDER ANVIL - QUARTZ - 3kW QUARTZ SALAMANDER

SPECIFICATIONS

POWER: 3.0kW
 VOLTAGE: 230V
 DIMENSIONS: 728 x 506 x 330
 428mm SHELF DIMENSIONS: 330
 x 640mm RUNNER SPACING: 65mm
 WEIGHT: 20kg

SAA0003

SALAMANDER ANVIL - INCOLOY - 2.8kW INCOLOY SALAMANDER

SPECIFICATIONS

POWER: 2.8kW
 VOLTAGE: 230V
 DIMENSIONS: 728 x 506 x 330
 428mm SHELF DIMENSIONS: 330
 x 640mm RUNNER SPACING: 65mm
 WEIGHT: 20kg



SAA0005

SALAMANDER ANVIL - INCOLOY - 3kW (30Lt) INCOLOY SALAMANDER

SPECIFICATIONS

POWER: 3.0kW
 VOLTAGE: 230V
 DIMENSIONS: 480 x 270 x 240
 375mm SHELF DIMENSIONS: 240
 x 380mm RUNNER SPACING: 50mm
 WEIGHT: 12kg

ELECTRIC SALAMANDER

FEATURES - Adjustable

- Robust Stainless Steel construction with adjustable height to suit different cooking applications
- Allows for defrosting, gratinating, pizzas etc. , without the need for pre-heating

SAK0600

SALAMANDER ANVIL - ADJUSTABLE - 600mm

SPECIFICATIONS

POWER: 4kW
 VOLTAGE: 230V - 2 phase
 DIMENSIONS: 600 x 510 x 528mm
 WEIGHT: 50kg



Note

Must be installed by a qualified electrician



COMMERCIAL MICROWAVES

From Beef Wellington to bagel sandwiches, salmon fillets to sausages, no matter what you're cooking, you can count on Menumaster's years of experience to provide the best in high quality commercial microwave ovens.

MenuMaster offers the most complete line of commercial microwave and high speed combination ovens to fit virtually every foodservice need. Durable, powerful and easy to use, Menumaster commercial microwaves are right at home in even the most demanding environments.



MenuMaster Microwaves offer

- Superior even heating for consistent and delicious food results
- Strength and durability for years of dependable use
- Maximum efficiency ovens that save time and money
- Space saving design

HIGH VOLUME MICROWAVE 1800W Best Choice



1800W

FEATURES

- The best choice for high volume operations
- 1800W - ideal for use 70 plus times per day
- Up to 100 programmable menu items
- 11 Power levels
- 4-Stage cooking
- Memory pads can be preset by power level, number of stages and time for fast consistent operation
- 2 Magnatrons
- Stackable to save counterspace

MWM1800 MICROWAVE MENUMASTER - 1800W

SPECIFICATIONS
 CAPACITY: 17Lt
 VOLTAGE: 230V - 50Hz
 POWER: 1800W
 EXTERNAL DIMENSIONS: 419 x 578 x 343mm
 CAVITY DIMENSIONS: 330 x 305 x 171mm
 PACKED DIMENSIONS: 556 x 625 x 473mm
 PACKED WEIGHT: 34kg
 WEIGHT: 31kg

FEATURES

- 1100W of power for fast heating
- Stainless Steel interior and exterior for easy cleaning
- Durable construction for years of commercial foodservice use
- Up to 100 programmable menu items
- Stackable to save counter space

MWM1100 MICROWAVE MENUMASTER - 1100W

SPECIFICATIONS
 CAPACITY: 34Lt
 VOLTAGE: 230V - 50Hz
 POWER: 1100W
 EXTERNAL DIMENSIONS : 558 x 482 x 349 mm
 CAVITY DIMENSIONS: 368 x 381 x 216 mm
 PACKAGED DIMENSIONS: 660 x 508 x 432 mm
 PACKAGED WEIGHT: 21.8kg
 WEIGHT: 19kg

MEDIUM VOLUME MICROWAVE - 1100W



1100W



1000W

NEW LOW VOLUME MICROWAVE - 1000W

FEATURES

- 1000W of power for fast heating
- Stainless Steel interior and exterior for easy cleaning
- Durable construction for years of commercial foodservice use
- Up to 100 programmable menu items
- Stackable to save counter space

MWM1000 MICROWAVE MENUMASTER - 1000W

SPECIFICATIONS
 CAPACITY: 23Lt
 VOLTAGE: 230V - 50Hz
 POWER: 1000W
 EXTERNAL DIMENSIONS: 508 x 419 x 311mm
 CAVITY DIMENSIONS: 330 x 330 x 197mm
 PACKED DIMENSIONS: 584 x 457 x 381mm
 PACKED WEIGHT: 16.8kg
 WEIGHT: 13.6kg



1000W

SEMI COMMERCIAL MICROWAVE - 1000W

FEATURES

- 11 Variable cooking controls
- 20 Memory settings
- Easy to grip, strong side handle
- Double quantity facility
- Express defrost facility
- Solid, Stainless Steel, rust resistant design
- Suitable for cafeteria, office, convenience store
- Stainless Steel interior
- Silver

MWS1000 MICROWAVE SHARP - SEMI COMMERCIAL - 1000W

SPECIFICATIONS
 CAPACITY: 28Lt
 VOLTAGE: 240V 50Hz
 POWER: 1000W
 EXTERNAL DIMENSIONS: 309 x 520 x 406mm
 CAVITY DIMENSIONS: 335 x 360 x 195mm
 WEIGHT: 18kg

MICROWAVE SHELF

SMW0001 SHELF MICROWAVE - S/STEEL
SPECIFICATIONS
 DIMENSIONS: 572 x 524 x 376mm
 WEIGHT: 5.7kg

NOTE
 Not suitable for MWM1800

INDUCTION PLATES WOK



What is induction?

Put simply, an induction-cooker element is a powerful, high-frequency electromagnet, with the electromagnetism generated by sophisticated electronics in the "element" below the unit's glass surface. When a good-sized piece of magnetic material such as, a Stainless Steel pot is placed in the magnetic field that the element is generating, the field transfers ("induces") energy into that metal. That transferred energy causes the metal (Stainless Steel pot) to become hot. By controlling the strength of the electromagnetic field, we can control the amount of heat being generated in the cooking vessel and we can change that amount instantaneously.

How Induction Cooking Works

- The element's electronics power a coil that produces a high-frequency electromagnetic field
- The field penetrates the metal of the ferrous (magnetic-material) cooking vessel and sets up a circulating electric current, which generates heat. (But see the note below)
- The heat generated in the cooking vessel is transferred to the vessel's contents
- Nothing outside the vessel is affected by the field as soon as the vessel is removed from the element, or the element turned off, the heat generation stops

Please note that all of our Stainless Steel INFINITY and GLOBAL pots and sauce pans are Induction friendly

FEATURES

- Warmer must only be used in buffet heating application, must not be used for cooking
- Warmer is not for heating up water in chafing dish. Water must be pre-heated before being poured into water pan
- Water must be kept below 90°C, to keep food warm



IND0002
INDUCTION WARMER 2kW - SINGLE

SPECIFICATIONS

OUTPUT:	2000W
POWER:	2000W
VOLTAGE:	220 - 240V
DIMENSIONS:	302 x 372 x 77mm
WEIGHT:	3.2kg



IND1001
INDUCTION COOKER 3.5kW - SINGLE

SPECIFICATIONS

OUTPUT:	3500W
POWER:	3500W
VOLTAGE:	220 - 240V
DIMENSIONS:	390 x 390 x 90mm
WEIGHT:	5.38kg

Note
Must be used on a dedicated plug



INDUCTION

FEATURES

- LED display
- Touch control
- Timer 0 - 180 minutes
- Temperature range: 60°C to 240°C
- Electronic overheat protection



IND2000
INDUCTION WOK COOKER 3.5kW

SPECIFICATIONS

OUTPUT:	3500W
POWER:	3500W
VOLTAGE:	220/240V 50Hz
DIMENSIONS:	340 x 340 x 120mm
WEIGHT:	6kg

Note
Must be used on a dedicated plug socket

FEATURES

- Enables non-induction cookware to be used on any induction cook top
- Dishwasher safe



IHP2000
INDUCTION HEATING PLATE - 23.5cm

SPECIFICATIONS

DIMENSIONS:	235 x 5mm
-------------	-----------

INDUCTION HEATING PLATE



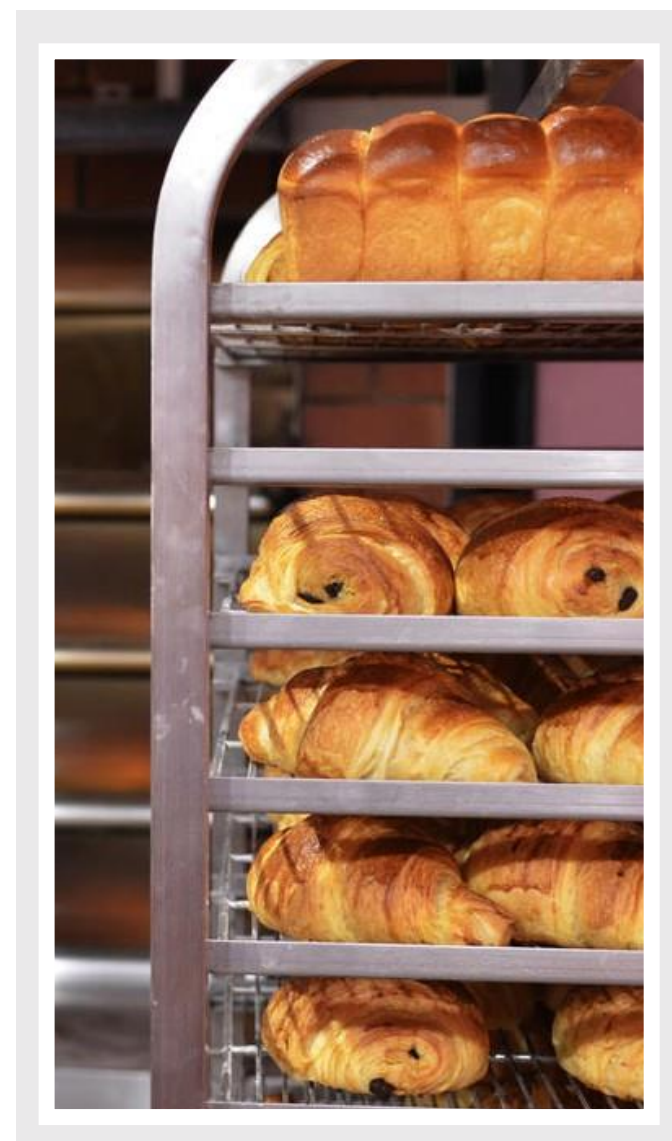
COLOMBO

COMBI STEAM OVEN - 20 Pan



COP1020
 COMBI STEAM OVEN PIRON (COLOMBO) - 20 PAN GN1/1 - TOUCH
SPECIFICATIONS
 OUTSIDE DIMENSIONS: 865 x 1000 x 1930mm
 LOAD CAPACITY: 20 Trays GN
 1/1 SPACE BETWEEN TRAYS: 20 Trays - 67 mm
 POWER VOLTAGE: 30.3kW - 400V - 50/60
 Hz TEMPERATURE: 30 - 260°C
 WEIGHT: 200Kg

- Equipped with:
- 4 high speed motors with reversing gear
 - Internal lighting with no. 6 halogen lamps 40W
 - 1 Core probe
 - 20 Trays GN 1/1 trolley
 - Cleaning system



20 / 16 TRAY ROLL IN TROLLEY



COP2000
 20 PAN ROLL IN TROLLEY (GN1/1 ONLY)
COP2001
 16 PAN ROLL IN TROLLEY (600 x



COLO

MBOCOMBI
 STEAM OVEN - 10 Pan



COP2110
 COMBI STEAM OVEN PIRON [COLOMBO] - 10 PAN - TOUCH
SPECIFICATIONS
 OUTSIDE DIMENSIONS: 810 x 895 x 1225mm
 LOAD CAPACITY: 10 Trays EN 600 x 400mm or GN 1/1
 SPACE BETWEEN TRAYS: 80mm
 POWER VOLTAGE: 14,5kW - 400V - 50/60
 Hz TEMPERATURE: 30°C - 260°C
 WEIGHT: 125Kg

- Equipped with:
- 3 High speed motors with reversing gear
 - Internal lighting with no. 4 halogen lamps 40W
 - 1 Core probe
 - Cleaning system

OTHER ORDER CODES
COP2160
 COMBI STEAM OVEN PIRON [COLOMBO & MARCO POLO] - S/STEEL - LOW STAND



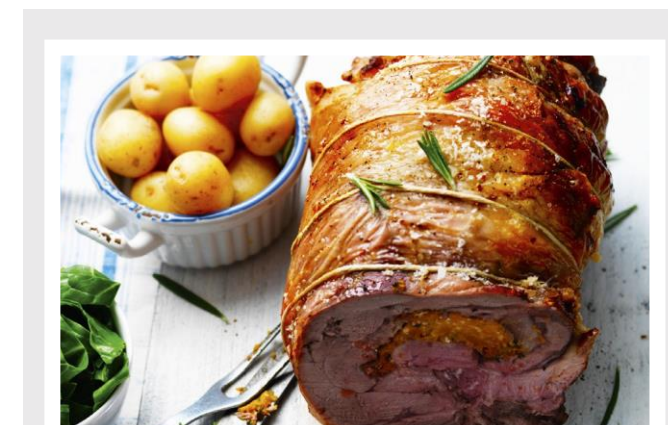
COMBI STEAM OVEN - 6 Pan

COP2106
 COMBI STEAM OVEN PIRON [COLOMBO] - 6 PAN - TOUCH
SPECIFICATIONS
 OUTSIDE DIMENSIONS: 810 x 895 x 855mm
 LOAD CAPACITY: 6 trays EN 600 x 400 or GN
 1/1 SPACE BETWEEN TRAYS: 80mm
 POWER VOLTAGE: 9.7kW - 400V - 50/60
 Hz TEMPERATURE: 30°C - 260°C
 WEIGHT: 110Kg

- Equipped with:
- 2 High speed motors with reversing gear
 - Internal lighting with no. 3 halogen lamps 40 W
 - 1 Core probe
 - Cleaning system

Accessories
 Refer to page 273 and 274 for more detail on available accessories for this range

OTHER ORDER CODES
COP2195
 COMBI STEAM OVEN PIRON [COLOMBO & MARCO POLO] - S/STEEL STAND



MAGELLANO PLUS

COMBI STEAM OVEN - 20 Pan - Manual



COP9220
COMBI STEAM OVEN PIRON (MAGELLANO PLUS) 20 PAN MANUAL

SPECIFICATIONS

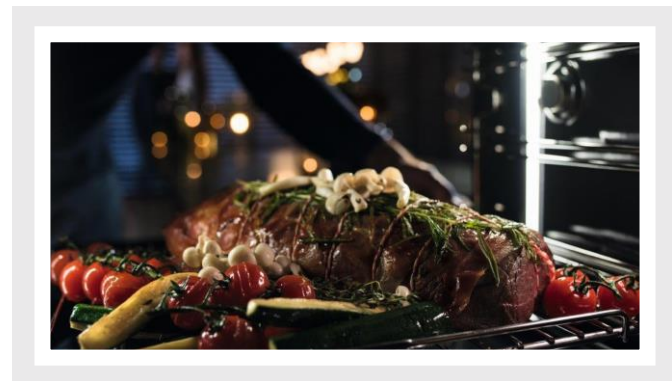
LOAD CAPACITY: 20 Trays
GN1/1 SPACE BETWEEN TRAYS: 67mm
POWER VOLTAGE: 36kW - 400V 3N- - 50/60Hz
TEMPERATURE: 30 - 260°C
CHAMBER DIMENSIONS: 700 x 500 x 1500mm - 525L
OUTSIDE DIMENSIONS: 940 x 1000 x 1930mm
PACKED DIMENSIONS: 1000 x 1200 x 2110mm
WEIGHT [NET]: 250kg

Equipped with:

- 4 High speed motors with reversing gear
- 3 Fan speed
- Internal lighting with no. 3 halogen lamps 40W

Note

Self cleaning kit not available for this model



COMBI STEAM OVEN - 10 Pan - Manual



COP9210
COMBI STEAM OVEN PIRON (MAGELLANO PLUS) 10 PAN MANUAL

SPECIFICATIONS

LOAD CAPACITY: 10 TRAYS EN 600 x 400mm or GN1/1
SPACE BETWEEN TRAYS: 80mm
POWER VOLTAGE: 15.8kW - 400V 3N- - 50/60Hz
TEMPERATURE: 30 - 260°C
CHAMBER DIMENSIONS: 660 x 500 x 930mm - 307L
OUTSIDE DIMENSIONS: 920 x 900 x 1210mm
PACKED DIMENSIONS: 1010 x 1080 x 1410mm
WEIGHT [NET]: 130kg

Equipped with:

- 3 High speed motors with reversing gear
- 3 Fan speed
- Internal lighting with no. 4 halogen lamps 40W

Note

Self cleaning kit not available for this model

OTHER ORDER

MAGELLANO

PLUSCOMBI STEAM OVEN - 6 Pan - Manual



COP9206
COMBI STEAM OVEN PIRON (MAGELLANO PLUS) 6 PAN MANUAL

SPECIFICATIONS

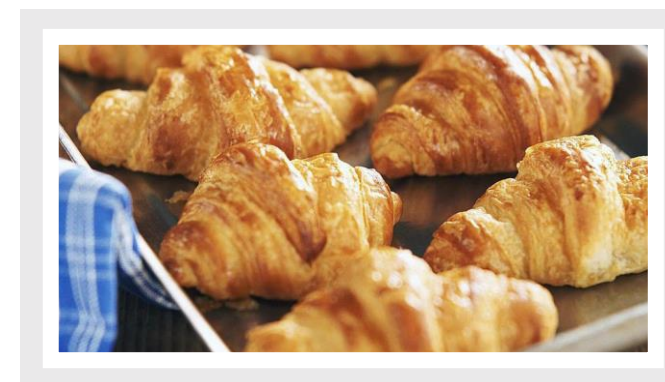
LOAD CAPACITY: 6 Trays EN 600 x 400mm or GN1/1
SPACE BETWEEN TRAYS: 80mm
POWER VOLTAGE: 10.5kW - 400V 3N- - 50/60Hz
TEMPERATURE: 30 - 260°C
CHAMBER DIMENSIONS: 660 x 500 x 560mm - 185L
OUTSIDE DIMENSIONS: 920 x 900 x 840mm
PACKED DIMENSIONS: 1010 x 1080 x 1010mm
WEIGHT [NET]: 116kg

Equipped with:

- 2 High speed motors with reversing gear
- 3 Fan speed
- Internal lighting with no. 3 halogen lamps 40 W

Note

Self cleaning kit not available for this model



OTHER ORDER CODES
COP9001
COMBI STEAM OVEN PIRON [MAGELLANO] - S/STEEL STAND

MAGELLANO -

Gas line COMBI STEAM OVEN - 7 Pan - Digital - Gas



COP9207
COMBI STEAM OVEN PIRON [MAGELLANO] - 7 PAN - DIGITAL - GAS

SPECIFICATIONS

OUTSIDE DIMENSIONS: 900 x 770 x 880mm
LOAD CAPACITY: 7 Trays EN 600 x 400mm or GN 1/1
SPACE BETWEEN TRAYS: 70mm
MAX POWER CONSUMPTION: 0,8 + 16,5V/kW
TEMPERATURE: 0°C - 280°C
WEIGHT: 130Kg

Equipped with:

MBI STEAM OVEN PIRON [MAGELLANO] - S/STEEL STAND - LOW

2 Motors with reversing gear

Note

Heavy duty gas products to be connected by an approved gas installer ON REQUEST ONLY

ACCESSORIES:

Refer to page 273 and 274 for more detail on available accessories for this range

CABOTO

CONVECTION OVEN - 4 Trays
No humidity



COP5024

CONVECTION OVEN PIRON [CABOTO] - MANUAL NO HUMIDITY

SPECIFICATIONS

OUTSIDE DIMENSIONS: 600 x 600 x 540mm
LOAD CAPACITY: 4 trays 480 x 345mm or GN
2/3 SPACE BETWEEN TRAYS: 75 mm
POWER VOLTAGE: 3,3kW - 230V - 50/60Hz
TEMPERATURE: 30°C - 260°C
WEIGHT: 37Kg

Equipped with:

2 High speed motors - single speed

CONVECTION OVEN - Humidity 4 Trays



COP8004

CONVECTION OVEN PIRON [CABOTO] - MANUAL WITH HUMIDITY

SPECIFICATIONS

OUTSIDE DIMENSIONS: 800 x 760 x 535mm
LOAD CAPACITY: 4 Trays 600 x 400mm or GN
1/1 SPACE BETWEEN TRAYS: 75 mm
POWER VOLTAGE: 6,5kW - 230/400V - 50/60 Hz
TEMPERATURE: 50°C - 280°C
WEIGHT: 55Kg

Equipped with:

2 High speed motors with reversing gear

COP8014

CONVECTION OVEN PIRON [CABOTO] - DIGITAL WITH HUMIDITY

SPECIFICATIONS

OUTSIDE DIMENSIONS: 800 x 760 x 535mm
LOAD CAPACITY: 4 Trays 600 x 400mm or GN
1/1 SPACE BETWEEN TRAYS: 75 mm
POWER VOLTAGE: 6,5kW - 230/400V - 50/60 Hz
TEMPERATURE: 50°C - 280°C
WEIGHT: 55Kg

Equipped with:

2 High speed motors with reversing gear
3 Cooking phases

ACCESSORIES:

Refer to page 273 and 274 for more detail on available accessories for this range



ACCESSOR

IESSTAINLESS STEEL

COP9003 CONDENSATION HOOD



Note On request only

COMBI STEAM OVEN [PIRON] - EXTRACTION HOOD
SPECIFICATIONS - Magellano range
OUTSIDE DIMENSIONS: 920 x 995 x 230mm
POWER VOLTAGE: 145W - 230V - 50Hz
WEIGHT: 45Kg

Equipped with:

2 Stainless Steel removable and washable anti grease filters
Double speed extraction

OTHER ORDER CODES
COP2116

COMBI STEAM OVEN [PIRON] - EXTRACTION HOOD COLOMBO 20 PAN ONLY

COP2100

COMBI STEAM OVEN [PIRON] - EXTRACTION HOOD COLOMBO & MARCOPOLO RANGE

ECO CLEANING SYSTEM

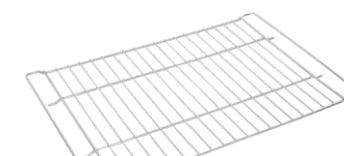
COP9002 INTEGRATED HAND SHOWER MAGELLANO (COP9106 / COP9110)



Note

Suitable for the Grande Forni Ovens, Anvil and Piron Combi Steam Ovens (6 & 10 pan)

COMBI STEAM / CONVECTION OVEN - Trays



COR3001 CHROME GRID ONLY 600 x 400mm



COP9003 BAKING TRAY PERFORATED 600 x 400 x 10mm



BTAC001 BAKING TRAY ALUMINIUM 600 x 400 x 20mm



ACCESSORIES

SUPPORTING FRAME WITH TRAY HOLDERS



COP9001
COMBI STEAM OVEN PIRON [MAGELLANO] - S/STEEL STAND
SPECIFICATIONS
OUTSIDE DIMENSIONS: 920 x 850 x 950mm
WEIGHT: 30Kg

COP2195
COMBI STEAM OVEN PIRON [COLOMBO & MARCO POLO] - S/STEEL STAND
SPECIFICATIONS
OUTSIDE DIMENSIONS: 810 x 850 x 950mm
WEIGHT: 28Kg

Equipped with:
Tray holder for 6 trays

COP9007
COMBI STEAM OVEN PIRON [MAGELLANO] - S/STEEL STAND - LOW
SPECIFICATIONS
OUTSIDE DIMENSIONS: 920 x 850 x 600mm
WEIGHT: 21Kg

COP2160
COMBI STEAM OVEN PIRON [COLOMBO & MARCO POLO] - S/STEEL STAND - LOW
SPECIFICATIONS
OUTSIDE DIMENSIONS: 810 x 850 x 600mm
WEIGHT: 18Kg

Equipped with:
Tray holder for 4 trays

COP8001
CONVEC OVEN PIRON [CABOTO] - S/STEEL STAND
SPECIFICATIONS
OUTSIDE DIMENSIONS: 700 x 600 x 950mm
WEIGHT: 22Kg

Equipped with:
Tray holder for 4 trays



FEATURES

- High quality UV-A LED for best attraction
- Electronic transformer to ensure effective kill rate
- ABS fireproof material for safety
- Full open design
- Removable collection tray for easy cleaning
- Coverage 300sqm



IEA1003
INSECT EXTERMINATOR AVENIA - MEDIUM - LED
SPECIFICATIONS
VOLTAGE: 230V - 50Hz
DIMENSIONS: 470 x 100 x 263mm



INSECT EXTERMINATORS - Ultra violet tubes

IEA1001
INSECT EXTERMINATOR AVENIA - SMALL
SPECIFICATIONS
VOLTAGE: 240V
DIMENSIONS: 395 x 95 x 300mm
LAMPS: 2 x 10W

IEA1002
INSECT EXTERMINATOR AVENIA - MEDIUM
SPECIFICATIONS
VOLTAGE: 240V
DIMENSIONS: 645 x 95 x 390mm
LAMPS: 2 x 20W



PLATE WARMER

- FEATURES**
- All stainless steel double wall construction with adjustable shelf
 - Shelf position offers flexibility, and can hold up to 60 plates
 - Thermostatically controlled with pilot light
 - This portable unit is ideal for buffets and caterers

PWK0001
PLATE WARMER ANVIL - SINGLE DOOR
SPECIFICATIONS
VOLTAGE: 230V
POWER: 0.75kW
DIMENSIONS: 450 x 485 x 850mm
WEIGHT: 34kg
MAX PLATE SIZE: 360mm Diameter



PLATE LOWERATORS



FEATURES

- Temperature control via thermostat (PLK0001 & PLK0002)
- Pre set thermostat on PWK1001
- Double skin Stainless Steel construction reduces heat loss and improves the strength of the unit
- Adjustable plate guides
- Adjustable spring tension
- Easily moved to required position
- Countersunk unit is designed for counter top installation



PLK0001

PLATE LOWERATOR ANVIL - HEATED - MOBILE

SPECIFICATIONS

VOLTAGE: 230V
 POWER: 0.4kW
 DIMENSIONS: 450 x 450 x 847mm - PLK0001
 WEIGHT: 35kg
 PLATE GUIDES: 3 (Per compartment)
 PLATE CAPACITY: Approx 40 (Varies with plate thickness)
 PLATE SIZE: 200 - 300mm
 MAX PLATE SIZE: 300mm Diameter

PLK0002

PLATE LOWERATOR ANVIL - HEATED DOUBLE - MOBILE

SPECIFICATIONS

VOLTAGE: 230V
 POWER: 0.8kW
 DIMENSIONS: 450 x 970 x 850mm
 WEIGHT: 68kg
 PLATE GUIDES: 3 (Per compartment)
 PLATE CAPACITY: Approx 80 (Varies with plate thickness)
 PLATE SIZE: 200 - 300mm
 MAX PLATE SIZE: 300mm Diameter

PWK1001

PLATE WARMER ANVIL - DROP IN

VOLTAGE: 230V
 POWER: 0.4kW
 DIMENSIONS: 405 circumference x 728mm
 WEIGHT: 25kg
 PLATE GUIDES: 3 (Per compartment)
 PLATE CAPACITY: Approx 40 (Varies with plate thickness)
 PLATE SIZE: 200 - 280mm
 PLATE DIAMETER: 280mm
 MAX PLATE SIZE: 385mm
 SIZE: CUT DIAMETER: 775mm

PIE WARMERS



FEATURES

- This attractive unit with illuminated display and superb product visibility offers excellent point-of-sale value
- Convenient front and rear sliding doors provide quick, easy access
- Humidity pan prevents drying out
- Front mounted temperature indicating gauge for monitoring internal temperature
- Suitable for bakeries, take-aways and convenience stores
- Shelves can be adjusted and sloped for display purposes
- Thermostatically controlled heater, temp range 50°C - 90°C



PWK0002

PIE WARMER ANVIL - 660mm

SPECIFICATIONS

VOLTAGE: 230V
 POWER: 1.84kW
 DIMENSIONS: 660 x 508 x 645mm
 WEIGHT: 33.3kg
 CAPACITY: Approx 30 standard size pies

PWK0003

PIE WARMER ANVIL - 900mm

SPECIFICATIONS

VOLTAGE: 230V
 POWER: 1.84kW
 DIMENSIONS: 896 x 508 x 600mm
 WEIGHT: 50kg
 CAPACITY: Approx 45 standard size pies

PWK0006

PIE WARMER ANVIL - 1200mm

SPECIFICATIONS

VOLTAGE: 230V
 POWER: 1.84kW
 DIMENSIONS: 1200 x 508 x 810mm
 WEIGHT: 67kg
 CAPACITY: Approx 60 standard size pies

PIE WARMERS - Stainless Steel



FEATURES

- This unit is ideal for use in small supermarkets or fast-food outlets
- Thermostatically controlled temperature
- Rear sliding doors
- Easily removable crumb tray
- Full Stainless Steel double wall construction, keeps outside wall cool

Operating temperature: 50°C - 80°C

PWK0004

PIE WARMER ANVIL S/STEEL - 640mm

SPECIFICATIONS

VOLTAGE: 230V
 POWER: 1kW
 DIMENSIONS: 640 x 364 x 525mm
 WEIGHT: 23kg
 CAPACITY: Approx 30 standard size

PWK0005

PIE WARMER ANVIL S/STEEL - 865mm

SPECIFICATIONS

VOLTAGE: 230V
 POWER: 1kW
 DIMENSIONS: 865 x 364 x 525mm
 WEIGHT: 30kg
 CAPACITY: Approx 50 standard size

PIE WARMER MINI



FEATURES

- Fixed front glass
- Rear hinged glass door
- 3 Shelves- 105mm spacing between shelves
- Thermostatically controlled heater, temp range 30°C to 110°C
- Interior light
- Illuminated signage panel in front
- Removable crumb tray
- Humidity pan
- Temperature indicating gauge
- Operating temperature: 50°C- 80°C

PWK0007

PIE WARMER ANVIL - MINI

SPECIFICATIONS

VOLTAGE: 230V
 POWER: 0.75kW
 DIMENSIONS: 350 x 350 x 560mm
 WEIGHT: 13.7kg

FEATURES

- This attractive unit with illuminated display and superb product visibility offers excellent point-of-sale value
- Convenient rear hinged door provide quick, easy access
- Humidity pan prevents drying out
- Front mounted temperature indicating gauge for monitoring internal temperature
- Suitable for bakeries, take-aways and convenience stores
- Shelves can be adjusted and sloped for display purposes
- Thermostatically controlled heater, heater, temp range 50°C- 90°C

NEW

PWA1007

PIE WARMER ANVIL - 450mm

SPECIFICATIONS

POWER: 1.5kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 530 x 560 x 705mm
 WEIGHT: 25kg
 Shelves: 4

FEATURES

- This counter top unit is ideal for cafes, flea markets and outdoor events
- Bold graphics and excellent product display make this unit a winner
- Interior heater to keep product warm
- 200g Capacity per load
- Non-stick kettle with hinge down feature for easy loading
- Bottom element ensures that popcorn stays warm

PMK0001

POPCORN MACHINE ANVIL - 8oz

SPECIFICATIONS

VOLTAGE: 230V - 50Hz
 POWER: 1.5kW
 DIMENSIONS: 502 x 421 x 685mm
 WEIGHT: 26kg

FEATURES

- 400g Large capacity kettle
- Gas strut assisted hinge mechanism for easy loading
- Specially designed chute for fast and easy serving

PMK0002

POPCORN MACHINE ANVIL - 16oz

SPECIFICATIONS

VOLTAGE: 230V - 50Hz
 POWER: 1.77kW
 DIMENSIONS: 710 x 800 x 542mm
 WEIGHT: 32kg

POPCORN MACHINE



MACHINE



FEATURES

- Pleasing modern design
- Temperature range 40°C - 75°C @ ambient temperature of 32°C
- Illuminated shelf and base for perfect product presentation
- Castor wheels make the unit easy to move
- Digital display and temperature control for high accuracy
- Grade 304 Stainless Steel interior
- Unit provided with two adjustable shelves



DISPLAY UNIT HEATED - Floor standing

DHC1900

DISPLAY UNIT HEATED SALVADORE - F/STAND ADONE - 900mm

SPECIFICATIONS

CAPACITY: 225Lt
 SHELVES: 3
 VOLTAGE: 230V, 50Hz
 DIMENSIONS: 900 x 730 x 1200mm
 WEIGHT: 210kg

DHC2200

DISPLAY UNIT HEATED SALVADORE - F/STAND ADONE - 1200mm

SPECIFICATIONS

CAPACITY: 310Lt
 SHELVES: 3
 VOLTAGE: 230V, 50Hz
 DIMENSIONS: 1200 x 730 x 1200mm
 WEIGHT: 255kg

DHC2500

DISPLAY UNIT HEATED SALVADORE - F/STAND ADONE - 1500mm

SPECIFICATIONS

CAPACITY: 395Lt
 SHELVES: 3
 VOLTAGE: 230V, 50Hz
 DIMENSIONS: 1500 x 730 x 1200mm
 WEIGHT: 315kg



DISPLAY UNIT HEATED - Floor standing



alvador
e
Scencio

DHC7200
DISPLAY UNIT HEATED SALVADORE - F/STANDING CENCIO - 1200mm

SPECIFICATIONS
CAPACITY: 390Lt
SHELVES: 3
VOLTAGE: 230V, 50Hz
DIMENSIONS: 1200 x 680 x 1200mm
WEIGHT: 260kg

DHC7500
DISPLAY UNIT HEATED SALVADORE - F/STANDING CENCIO - 1500mm

SPECIFICATIONS
CAPACITY: 500Lt
SHELVES: 3
VOLTAGE: 230V, 50Hz
DIMENSIONS: 1500 x 680 x 1200mm
WEIGHT: 300kg

DHC7900
DISPLAY UNIT HEATED SALVADORE - F/STANDING CENCIO - 900mm

SPECIFICATIONS
CAPACITY: 285Lt
SHELVES: 3
VOLTAGE: 230V, 50Hz
DIMENSIONS: 900 x 680 x 1200mm
WEIGHT: 215kg

DISPLAY UNITS HEATED AND REFRIGERATED Floor standing

FEATURES

- Half side heated, half side refrigerated
- Ideal application where floor space is limited
- Heated temperature range +40°C to +75°C
- Refrigerated temperature range +2°C to +8°C
- Illuminated shelves for perfect product presentation



DCC1500
DISPLAY CABINET COMBO [HOT/COLD] - F/STAND - 1500mm SALVADORE

SPECIFICATIONS
CAPACITY: 485Lt
SHELVES: 3
POWER: 1.3kW
VOLTAGE: 230V 50Hz
DIMENSIONS: 1500 x 680 x 1200mm
WEIGHT: 254kg

- Twin, easy access sliding doors for each section
- Digital display and temperature control independent for each section
- Grade 304 Stainless Steel interior
- Unit supplied with two adjustable shelves



DHC0900 DISPLAY UNIT HEATED - Countersunk

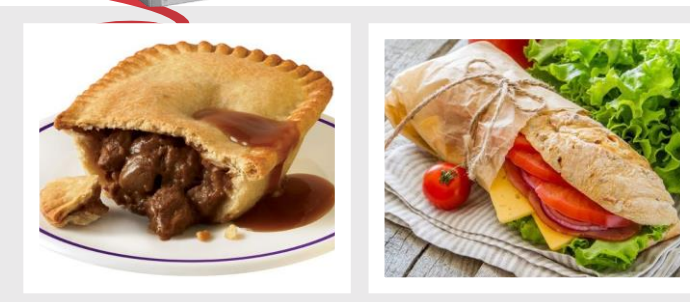
alvador
e
Alessia

FEATURES

- Counter top type can be fitted on or into counter
- Robust Stainless Steel outer body
- Temperature range 40°C - 75°C @ ambient temperature of 32°C
- Will maintain displayed product at HACCP controlled temperature
- Illuminated shelf and base for perfect product presentation
- Digital display and temperature control for high accuracy
- Grade 304 Stainless Steel interior
- Unit provided with 1 adjustable shelf & fixed bottom shelf

WORKTOP CUT OUT

	Model	A	B
	DHC0900	850	430
	DHC1200	1150	430
	DHC1500	1450	430



alvadore
Bezina

FEATURES

- Robust Stainless Steel outer body
- Temperature range 40°C - 75°C @ ambient temperature of 32°C
- Will maintain displayed product at HACCP control temperature
- Illuminated shelf and base for perfect product presentation
- Digital display and temperature control for high accuracy
- Grade 304 Stainless Steel interior
- Unit provided with 1 adjustable shelf & fixed bottom shelf



DISPLAY UNIT HEATED SALVADORE - COUNTERSUNK - ALESSIA - 900mm

VOLTAGE: 230V, 50Hz
 DIMENSIONS: 900 x 540 x 790mm
 WEIGHT: 80kg

SPECIFICATIONS

CAPACITY: 70Lt
 SHELVES: 2
 VOLTAGE: 230V, 50Hz
 DIMENSIONS: 900 x 470 x 680mm
 WEIGHT: 50kg

DHC1200

DISPLAY UNIT HEATED SALVADORE - COUNTERSUNK - ALESSIA - 1200mm

SPECIFICATIONS

CAPACITY: 94Lt
 SHELVES: 2
 VOLTAGE: 230V, 50Hz
 DIMENSIONS: 1200 x 470 x 680mm
 WEIGHT: 65kg

DHC1500

DISPLAY UNIT HEATED SALVADORE - COUNTERSUNK - LESSIA - 1500mm

SPECIFICATIONS

CAPACITY: 118Lt
 SHELVES: 2
 VOLTAGE: 230V, 50Hz
 DIMENSIONS: 1500 x 470 x 680mm
 WEIGHT: 80kg

NOTE

It is essential that the cabinet below the cut-out is well ventilated. Poor ventilation will affect the performance of the unit



DISPLAY UNIT

HEATED - Countertop

DHC4200

DISPLAY UNIT HEATED SALVADORE - COUNTER TOP BELINA - 1200mm

SPECIFICATIONS

CAPACITY: 190Lt
 SHELVES: 2
 VOLTAGE: 230V, 50Hz
 DIMENSIONS: 1200 x 540 x 790mm
 WEIGHT: 95kg

DHC4500

DISPLAY UNIT HEATED SALVADORE - COUNTER TOP BELINA - 1500mm

SPECIFICATIONS

CAPACITY: 240Lt
 SHELVES: 2
 VOLTAGE: 230V, 50Hz
 DIMENSIONS: 1500 x 540 x 790mm
 WEIGHT: 110kg

DHC4900

DISPLAY UNIT HEATED SALVADORE - COUNTER TOP BELINA - 900mm

SPECIFICATIONS

CAPACITY: 140Lt
 SHELVES: 2



HEATED DISPLAY MERCHANDISER - Countertop

FEATURES

- Completely portable and easy to transport
- Minimal frame open design for better display
- Screened glass for up market appearance
- Cable entry from underneath
- Low maintenance Halogen light fittings
- High power German supplied tangential fan blowers
- Fits international standard size pans or inserts up to 100mm depth (must be ordered separately)



- Removable top glass easy to clean
- High quality smooth running removable sliding doors
- Removable water tray to provide humidity
- Removable chrome wire rack for additional small items
- Thermostatic heat control
- Dry heat element with fan assisted air flow provides even heat distribution
- Humidity tray to maintain moisture

HDM0003

HEATED DISPLAY MERCHANDISER SALVADORE - 3 DIVISION

SPECIFICATIONS

NUMBER OF DIVISIONS: 3
MAX INSERT DEPTH:

100mm
POWER RATING: 2.5kW
VOLTAGE: 230V - 50Hz
DIMENSIONS: 1074 x 728 x 627mm
BOX DIMENSIONS: 1190 x 810 x 760mm
PACKED WEIGHT: 40kg

NOTE

Food pans sold separately



HOT FOOD BARS

FEAT

- Counter top unit can be fitted on or into counter
- Robust Stainless Steel construction
- Curved front glass providing great display of product and acting as a sneeze guard



- Specially designed element to ensure excellent heat distribution
- Inserts excluded
- Illuminated via fluorescent lighting for perfect product display

BMA4002

HOT FOOD BAR ANVIL - 2 DIVISION

VOLTAGE: 230V
POWER: 1.8kW
DIMENSION: 733 x 710 x 728mm
NS: 65kg
WEIGHT: 2
DIVISIONS: 2

BMA4003

HOT FOOD BAR ANVIL - 3 DIVISION

VOLTAGE: 230V
POWER: 1.8kW
DIMENSION: 1074 x 710 x 728mm
NS: 95kg
WEIGHT: 95kg
DIVISIONS: 3

NOTE

Food pans sold separately



RISER SHELVES



FEATURES

- Keeps food warm at the right temperature to be served
- Perfect for restaurants, canteens and fast food lines
- Easy pass-through and access from kitchen
- Can be used as a plate warmer



- Power light to indicate when element is energised, only the top shelf is energized with an element.
- Variable heat control
- Element configuration provides even heat distribution

RSA1100

RISER SHELF ANVIL - 1100mm

SPECIFICATIONS

POWER RATING: 1.5kW
VOLTAGE: 230V
DIMENSIONS: 1060 x 390 x 500mm
WEIGHT: 14.5kg

RSA1700

RISER SHELF ANVIL - 1700mm

SPECIFICATIONS

POWER RATING: 2.3kW
VOLTAGE: 230V
DIMENSIONS: 1660 x 390 x 500mm
WEIGHT: 20kg

RSA2300

RISER SHELF ANVIL - 2300mm

SPECIFICATIONS

POWER RATING: 2.7kW
VOLTAGE: 230V
DIMENSIONS: 2260 x 390 x 500mm
WEIGHT: 30kg

OTHER

ORDER CODES

RSA1101
RISER SHELF ANVIL NEUTRAL - 1100mm
RSA1701



HEATED FOOD

FEAT

- Pleasing design for optimum product display
- Double warming lamps with individual dimmer controls
- Heated Stainless Steel base, with thermostat control
- Fitted with Acrylic sneeze guard on both sides

CSS2001

HEATED FOOD DISPLAY STATION SALVADORE - 2 LIGHT - WITH HEATED BASE

POWER: 750W
VOLTAGE: 230V
DIMENSION: 900 x 752 x 491mm
NS: 2 x 175W PAR 38 infra red globe
INCLUDES: 400W Heating element in the base



(Food pans sold)

OTHER ORDER CODES

XCSS0006
INFRARED GLOBE- 175W

ESPRESSO MACHINE - Esprecious MACHINE - Sego



The Bravilor Bonamat Esprecious is a fully automatic espresso machine. It uses freshly ground beans to prepare all its coffee specialities. The Esprecious is available in 2 models, namely the Esprecious 12 and Esprecious 11L [with FreshMilk].

The Esprecious 11L is supplied complete with the FreshMilk. The FreshMilk has been specially designed for the Esprecious espresso machine. The Bravilor Bonamat cooling system keeps the milk at a constant 4 degrees. The milk frother inside the Esprecious creates a milk foam as light as air. The whipping process of fresh cold milk, steam and air creates milk foam of superb quality. A major advantage of the FreshMilk is that it is controlled by the Esprecious touchscreen. Daily cleaning and rinsing activities are selected via the touchscreen, with visual and acoustic feedback.

FEATURES

- Ease of use: intuitive touchscreen
- Bean-to-cup: preparation using fresh coffee beans
- Double dispensing outlet for serving two cups simultaneously
- Automatic rinsing program to optimise the in-cup quality
- Separate hot water tap for e.g. tea
- Unique hot water system to reduce scaling, reduces the maintenance requirement
- Service-friendly and easy to maintain



BEM1101
BRAVILOR ESPRECIOUS FRESH MILK COMPLETE

SPECIFICATIONS
CAPACITY BEAN CANISTER: 1 x 1.4kg
CAPACITY INSTANT CANISTERS: 1 x 3.2Lt
NO. OF GRINDERS: 1
WATER SUPPLY: Yes
WATER DRAINAGE: Yes
POWER: 230V 50/60Hz - 2300W
DIMENSIONS: 570-620 x 570 x 660mm

BVE1000
BRAVILOR - ESPRECIOUS 12 ESPRESSO MACHINE

SPECIFICATIONS
CAPACITY BEAN CANISTER: 1 x 1.4kg
CAPACITY INSTANT CANISTERS: 2 x 1.3Lt
NO. OF GRINDERS: 1
WATER SUPPLY: Yes
WATER DRAINAGE: No
POWER: 230V 50/60Hz - 2250W
DIMENSIONS: 330 x 570 x 660mm

NOTE:
If at a later stage you do decide to install the FreshMilk capability, all you need is the conversion kit



The Sego is one of Bravilor Bonamat's fully automatic espresso machines. All coffee specialities are made using freshly ground coffee beans. The extensive touchscreen menu offers 30 beverage choices. The Sego is suitable for many locations and takes up very little space thanks to its compact footprint. Moreover, the Sego can operate perfectly without a fixed water connection thanks to its additional pump set and water bottle/tank.

FEATURES

- Bean-to-cup: brewed with fresh coffee beans
- Easy, quick installation
- Simplistic to operate
- Intuitive touchscreen
- Menu with up to 30 beverage choices
- Unique rotational brewer that's easy to remove and clean
- One bean canister
- 2 instant ingredient canisters
- Maintenance friendly

BVS1200
BRAVILOR SEGO 12

SPECIFICATIONS
CAPACITY: 1 x 1.2kg Bean canister
2 x 1.3kg Instant ingredient canister
THROUGHPUT / HOUR: Espresso - 120 - 250 cups [40cc]
Coffee - 80 - 100 cups [125cc]
Instant - approx. 240 cups [30Lt]
POWER: 230V - 50/60Hz - 2250W
TAP HEIGHT: 106mm
DIMENSIONS: 310 x 464 x 588mm



VENDING MACHINE - Quinto 422

FEATURES

- The Quinto 422 offers 10 hot beverages, such as coffee and cappuccino, hot chocolate and hot water
- Fast and simple operation and reduced maintenance
- The machine works with instant or freeze dried ingredients
- Great for stock control

BVI4000
BRAVILOR QUINTO MACHINE 422

SPECIFICATIONS
AMOUNT OF CANISTERS: 4
OUTPUT: 20Lt / 160 cups / hr
BREWING TIME: 11 seconds / cup
POWER: 2.1kW
VOLTAGE: 230V
DIMENSIONS: 310 x 405 x 567mm



COFFEE MACHINE - Pour over - 2 jugs BREWERS - THa



FEATURES

- Two self-regulating hot plates that re-adjust the temperature according to the amount of coffee in the decanter
- Used for immediate service in restaurants
- Coffee should be served within 30 minutes of being brewed

CMB0001

COFFEE MACHINE BRAVILOR / NOVO WITH 2 JUGS

SPECIFICATIONS

OUTPUT:	18Lt / 144 cups / hr
BREWING TIME:	1.7Lt in 5min
POWER:	2.1kW
VOLTAGE:	230V
DIMENSIONS:	205 x 340 x 430mm
	Manual water filling
	Machine supplied with 2 glass jugs

OTHER ORDER CODES

CMF1000
COFFEE MACHINE FILTERS - BRAVILOR

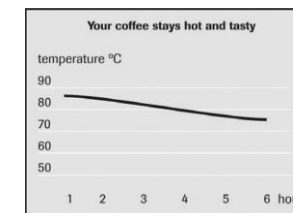
**BRAVILOR
BONAMAT**

**BRAVILOR
BONAMAT**

AIRPOT



(Airpots sold



FEATURES

- The THa brews delicious fresh filter coffee directly into an Airpot that keeps your coffee hot and fresh for extended periods

ABB0015

AIRPOT BREWER BRAVILOR - 15Lt

SPECIFICATIONS

OUTPUT:	15Lt / 120 Cups / hr
BREWING TIME:	2.2Lt in 8min
POWER:	2.02kW
VOLTAGE:	230V
DIMENSIONS:	225 x 358 x 545mm
	Water connection

OTHER ORDER CODES

ABB0022
VACUUM AIRPOT WITH GLASS INNER - 2.2Lt (TH)
CMF1000
COFFEE MACHINE FILTERS - BRAVILOR

AIRPOT BREWER - TH

- 70 Years of experience.
- Taste of quality worldwide.
- Bravilor Bonamat is a leading organisation in developing, manufacturing and selling professional beverage preparation systems
- Besides an extensive range of filter equipment, Bravilor Bonamat offers a range of innovative instant and fresh brew vending machines
- State of the art production, assembling and testing facilities in the Netherlands
- Reliable, user friendly and leaders in technique and design



(Airpots sold separately)

FEATURES

- The TH brews delicious fresh filter coffee directly into an Airpot that keeps your coffee hot and fresh for extended periods

ABB2022

AIRPOT BREWER BRAVILOR - AIRPOT 2.2Lt

SPECIFICATIONS

OUTPUT:	19Lt / 144 Cups / hr
BREWING TIME:	2.2Lt in 7min
POWER:	2.0kW
VOLTAGE:	230V
DIMENSIONS:	235 x 406 x 545mm
	Manual water filling

OTHER ORDER CODES

ABB0022
VACUUM AIRPOT WITH GLASS INNER - 2.2Lt (TH)
CMF1000
COFFEE MACHINE FILTERS - BRAVILOR

FEATURES

- Ideal for busy institutions to produce large quantities of coffee in short periods of time, easy to use
- Total and daily counters, digital control panel, direct brewing into individual electric or insulated containers
- Easy to transport for coffee to be served anywhere, at any time



BULK BREWER URNS

OTHER ORDER CODES

CUB0005
BULK BREWER URN BRAVILOR - 5Lt (available on indent only)
CUB0010
BULK BREWER URN BRAVILOR - 10Lt (available on

BULK BREWERS

BBB2005

BULK BREWER
BRAVILOR - 5Lt
SPECIFICATIONS

OUTPUT:	Approx 30Lt an hour (240 cups)
HOLDING CAPACITY:	10Lt (2 x 5Lt)
BREWING TIME:	Approx 5Lt in 10min
POWER:	3.1kW - 230V
DIMENSIONS:	635 x 440 x 799mm
	Water connection
	Without brewing basket
	For use with flat filter paper

BBB2010

BULK BREWER BRAVILOR - 10Lt

SPECIFICATIONS

OUTPUT:	Approx 60Lt an hour (480 cups)
HOLDING CAPACITY:	20Lt (2 x 10Lt)
BREWING TIME:	Approx 10Lt in 10min
POWER:	6.1kW - 400V
DIMENSIONS:	955 x 512 x 840mm
	Water connection
	Without brewing basket
	For use with flat filter paper

CUB0020

BULK BREWER URN BRAVILOR - 20Lt (available on indent only)

BBB2020

BULK BREWER BRAVILOR - 20Lt

SPECIFICATIONS

OUTPUT: Approx 90Lt
an hour (720 cups)

HOLDING
CAPACITY: 40Lt (2 x
20Lt)

BREWING TIME: Approx 20Lt in 14min

POWER: 9.2kW - 400V

DIMENSIONS: 1175 x 600 x 947mm

Water
connecti
on

Without
brewing
basket

For use with flat filter paper



JUGS FLASK



CMJ0001
COFFEE MACHINE
JUG GLASS - NO LID -
1.8Lt



CMJ0002
COFFEE MACHINE
JUG GLASS - WITH LID -
1.7Lt



CDA0020
COFFEE
DECANTER
S/STEEL & LID -
2Lt

CAST IRON TEA POT



CTP0600
CAST IRON TEA POT
[NIPON](GREEN) 600ml



CTP0800
CAST IRON TEA POT
[JAPANESE](BLACK)
800ml

FEATURES

- 18/10 Stainless Steel



MFJ0600
MILK
FROTHING
JUG - 600ml



MFJ1000
MILK
FROTHING
JUG - 1Lt



MFJ1500
MILK
FROTHING
JUG - 1.5Lt



Note

REFER PG 458 FOR THERMOMETER - IDEAL FOR MILK FROTHING

MILK FROTHING JUG



VPS0010
VACUUM
FLASK
S/STEEL -
1.2Lt



VPS0015
VACUUM
FLASK
S/STEEL -
1.5Lt



VPS0020
VACUUM
FLASK
S/STEEL -
2.0Lt



VPS0150
VACUUM
FLASK
S/STEEL
INSULATED
1.5Lt



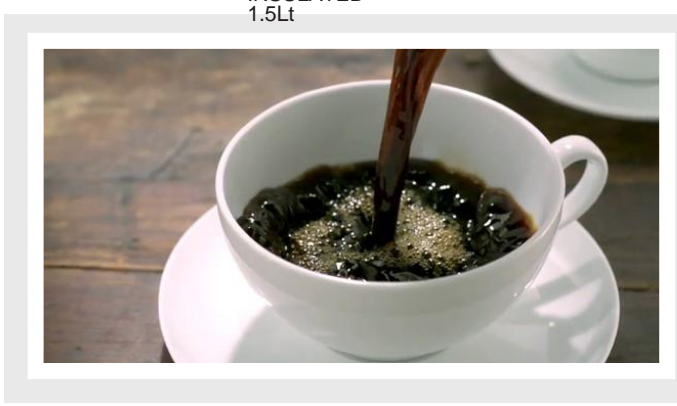
VPS0200
VACUUM
FLASKS/STEEL
INSULATED 2Lt



VPS3050
VACUUM
FLASK
(WHITE)
500ml



VPS3100
VACUUM
FLASK
(WHITE) 1Lt



COFFEE JUG WARMER

CWA0002

COFFEE WARMER ANVIL - JUG WARMER

SPECIFICATIONS

POWER: 2 x 0.1kW
 VOLTAGE: 230V
 PLATE DIAMETER: 2 x 140mm
 DIMENSIONS: 432 x 243 x 84mm
 WEIGHT: 3kg

AIRPOT - Double pump and Thermos dispenser



ABB0022

288 AIRPOT BREWER BRAVILOR -
FLASK 2.2Lt



Double pump



Ideal for use with TH
series



VFS0035
VACUUM
FLASK

AIRPOT ECONO

3.5Lt

FEAT URES

- Plates heat independently, therefore energy efficient
- Ideal for coffee shops and guest



VFS0022
VACUUM FLASK S/STEEL INNER - 2.5Lt

ELECTRIC WATER URN - Standard

NEW

VACUUM

FEATURES

- 2.7kW Element controlled by a energy regulator
- The all-welded Stainless Steel body is impervious to rust, and tough enough to withstand day to day knocks
- Modern and fashionable, its clean lines compliment the aesthetics of your business

O
R
D
E
R

C
O
D
E
S

U
R
S
0
0
1
2

URN ELECTRIC ANVIL STANDARD
- 12Lt

URS0016

URN ELECTRIC ANVIL STANDARD
- 16Lt

URS0020

URN ELECTRIC ANVIL STANDARD
- 20Lt

URS0030

URN ELECTRIC ANVIL STANDARD
- 30Lt



ELECTRIC WATER URN - Anti Boil Dry



- FEATURES**
- Special feature protects against urn boiling dry - prevent costly repairs and down time by insisting on Anvil Anti Boil Dry Urns
 - Controlled by a Simmerstat energy regulator, with additional safety thermostat
 - Boil dry 2.7kW element eliminates the need to replace a costly element
 - When the water level runs dry the element switches off

URB1012
URN ELECTRIC ANVIL ANTI BOIL DRY - 12Lt
URB1016
URN ELECTRIC ANVIL ANTI BOIL DRY - 16Lt
URB1020
URN ELECTRIC ANVIL ANTI BOIL DRY - 20Lt
URB1030
URN ELECTRIC ANVIL ANTI BOIL DRY - 30Lt



- FEATURES**
- Freshly percolated coffee
 - Double walled Stainless Steel container and steel filter
 - Boil dry safety and a heating element to maintain the coffee temperature

CPL0115
COFFEE PERCULATOR - 15Lt
SPECIFICATIONS
POWER: 1500W
DIMENSIONS: 510 x 330mm
HOLDING CAPACITY: 11Lt
HOURLY CAPACITY: 15Lt



- FEATURES**
- Used for immediate service in restaurants
 - Coffee should be served within 30 minutes of being brewed

CMA1001
COFFEE MACHINE - AVENIA
SPECIFICATIONS
OUTPUT: 18Lt / 144 cups / hr
BREWING TIME: 2.2Lt in 7min
POWER: 2.1kW
VOLTAGE: 230V
DIMENSIONS: 205 x 340 x 430mm
Manual water filling
Machine supplied with 2 glass jugs

COFFEE PERCULATOR



COFFEE MACHINE



SPEEDBOIL



- FEATURES**
- Stainless Steel Construction
 - On Tap Boiling Water
 - Wall Mounted with the option of concealed plumbing available on all units
 - Fully automated
 - Advanced electronic controls
 - Energy efficient, safe and hygienic
 - Convenient and steam free
 - Modern design for front of house installations

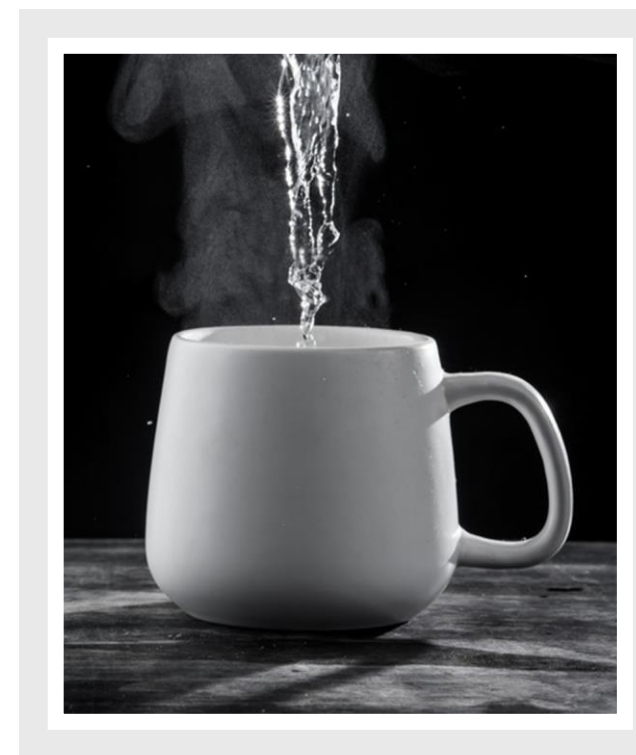


SBA0150
SPEEDBOIL ANVIL - 15Lt
SPECIFICATIONS
CAPACITY: 15Lt
POWER RATING: 230V - 50Hz - 2.4kW
DIMENSIONS: 395 x 246 x 579mm
BOX DIMENSIONS: 459 x 320 x 654mm
PACKED WEIGHT: 13kg

SBA0100
SPEEDBOIL ANVIL - 10Lt
SPECIFICATIONS
CAPACITY: 10Lt
POWER RATING: 230V - 50Hz - 2.0kW
DIMENSIONS: 368 x 225 x 528mm
BOX DIMENSIONS: 432 x 300 x 603mm
PACKED WEIGHT: 11.5kg

SBA0075
SPEEDBOIL ANVIL - 7.5Lt
SPECIFICATIONS
CAPACITY: 7.5Lt
POWER RATING: 230V - 50Hz - 2.0kW
DIMENSIONS: 354 x 209 x 497mm
BOX DIMENSIONS: 418 x 283 x 572mm
PACKED WEIGHT: 10.5kg

SBA0050
SPEEDBOIL ANVIL - 5Lt
SPECIFICATIONS
CAPACITY: 5Lt
POWER RATING: 230V - 50Hz - 2.0kW
DIMENSIONS: 339 x 193 x 450mm
BOX DIMENSIONS: 403 x 267 x 525mm
PACKED WEIGHT: 9.5kg



ESPRESSO MACHINE

UIP



BUTCHERQ



FEATURES

- Heating circulation
- Electronic infusion
- Automatic cleaning
- Dose regulations of hot water and coffee
- Signal light detecting lack of water in boiler
- Emptying tap of water in boiler
- 2 Stainless Steel steam jet nozzles
- Emergency push button

EMF2312

ESPRESSO MACHINE - FULLY AUTOMATIC SPECIFICATIONS

VOLTAGE: 220V
 POWER: 3000W
 BOILER: 12Lt
 WEIGHT: 59kg
 DIMENSIONS: 670 x 540 x 540mm
 PACKAGED DIMENSIONS: 750 x 620 x 600mm

EMS2312

ESPRESSO MACHINE - SEMI AUTOMATIC SPECIFICATIONS

VOLTAGE: 220V
 POWER: 3000W
 BOILER: 12Lt
 WEIGHT: 59kg
 DIMENSIONS: 670 x 540 x 540mm
 PACKAGED DIMENSIONS: 750 x 620 x 600mm



GRINDER DOSER

FEATURES

- Suitable for bars with medium consumption needs
- Stepless micrometrical grinding adjustment
- With time switch
- 64mm Grinding blades
- Dose adjustment 5.5 to 8g

GRI1200

COFFEE GRINDER/DOSER/SUPER JOLLY WITH TIMER 1.2kg SPECIFICATIONS

POWER: 350W
 GRINDING BLADE SPEED: 1400 (50 Hz)
 COFFEE-BEAN CONTAINER CAPACITY: 1.2kg
 GROUND COFFEE CONTAINER CAPACITY: 280g
 WEIGHT: 14kg



ACCESSORIES - Optional extras

EMK0001



EMC0002
 ESPRESSO MACHINE CLEANING KIT

Includes
 Clean express
 Clean Brush
 Rubber Blind
 Filter



CTC0001
 COFFEE TAMPER MILD STEEL (CHROME PLATED)



FEATURES

COOKER CABINET - 600Lt Deluxe

- High quality combination cooking and grilling cabinet with electronic non-indicating controller with PT100 sensor for cooking temperature and digital indicating electronic controller for core temperature
- Unit fitted with automatic alarm and shutdown for low water and core temperature
- For automatic control of the cooking cycle, a 24-hour timer is fitted

CCB1600

COOKER CABINET BUTCHERQUIP - DELUXE - 600Lt SPECIFICATIONS

VOLTAGE: 380V - 3 phase (Neutral and Earth)
 POWER: 3 x 1.5kW Grilling elements 3 x 3kW Cooking elements
 DIMENSIONS: 1280 x 770 x 1680mm
 WEIGHT: 170kg
 CHAMBER SIZE: 1000 x 655 x 1020mm

Includes

3 x Perforated Stainless Steel cooking trays
 10 x Aluminium hanging rods

COOKER CABINET - 600Lt Economy

FEATURES

- High grade Stainless Steel for safe food processing
- The ideal machine for medium size butcheries
- Automatic alarm and shut down for low water
- Robust all Stainless Steel construction
- Low product weight loss

CCB0600

COOKER CABINET BUTCHERQUIP - ECONOMY - 600Lt SPECIFICATIONS

VOLTAGE: 380V - 3 phase (Neutral and Earth)
 POWER: 3 x 3kW Cooking elements
 DIMENSIONS: 1280 x 770 x 1680mm
 WEIGHT: 167kg
 CHAMBER SIZE: 1000 x 655 x 1020mm
 Includes 3 x Perforated Stainless Steel cooking trays
 10 x Aluminium hanging rods



COOKER CABINET - 170Lt Junior CABINETS



FEATURES

- High quality all Stainless Steel junior cooking cabinet ideal for the smaller butcher
- The unit can be used for steam cooking or grilling
- Grilling and cooking temperatures controlled by hydraulic thermostats with selector switch for choice of grill or cook
- Well suited to small volume operations

CCB0170

COOKER CABINET BUTCHERQUIP - JUNIOR - 170Lt

SPECIFICATIONS

VOLTAGE: 230V Single phase
 POWER: 1 x 3kW Cooking element 1 x 2kW Grilling element
 DIMENSIONS: 1015 x 720 x 610mm
 WEIGHT: 80kg
 CHAMBER SIZE: 700 x 500 x 500mm

Includes

3 x Perforated Stainless Steel cooking trays
 10 x Aluminium hanging rods



SMOKING

FEATURES

- High quality all Stainless Steel quality construction
- Smoking and drying functions controlled with a simple to operate venting system
- Temperature controlled by a digital indicating electronic controller in the case of the 600Lt unit and via a thermostat control on the junior smoker
- The junior smoker drying cycle has natural convection

- The 600Lt smoker drying cycle has fan assisted convection
- The smoking cycle is achieved using natural convection with an ignition element for wood chips
- Inner parts easily removable for easy cleaning
- Smoked product has low mass loss
- Junior smoker fitted with electromechanical timer and time lapse signal to indicate completion of cycle.



SCB0600

SMOKING CABINET BUTCHERQUIP - 600Lt

SPECIFICATIONS

VOLTAGE: 380V - 3 phase - 50Hz
 POWER: 2 x 2.25kW Drying elements 1 x 0.75kW Sawdust ignition element
 DIMENSIONS: 1280 x 770 x 2020mm
 WEIGHT: 216kg
 CHAMBER SIZE: 1000 x 655 x 1020mm

Includes

15 x Aluminium rods
 1 x Sawdust grid
 1 x Ashtray
 1 x Expanded mesh tray



SCB0170

JUNIOR SMOKING CABINET BUTCHERQUIP - 170Lt

SPECIFICATIONS

VOLTAGE: 230V
 POWER: 2 x 1kW Drying elements 1 x 0.5kW Sawdust ignition element
 DIMENSIONS: 1015 x 610 x 940mm
 WEIGHT: 72kg
 CHAMBER SIZE: 785 x 500 x 500mm

Includes

10 x Aluminium rods
 1 x Sawdust grid
 1 x Ashtray
 1 x Expanded mesh tray

STAINLESS STEEL BILTONG CABINET - 6 Tray



FOOD DEHYDRATOR

STAINLESS STEEL JUNIOR BILTONG CABINET



FEATURES

- The ideal machine for butcheries and supermarkets to produce high volumes of biltong
- Proven 20% performance benefit over competition
- Glass window for product display
- Unit fitted with anti-bacterial ultra violet lamp for product protection
- Locking door handle for security
- Adjustable thermostatic temperature control
- Powerful extraction fan to ensure maximum air changes for uniform drying throughout
- Heater cannot be switched on without the fan being in operation
- Unit can cure 100kg of wet product at a time

Do a dry cure (24 hrs), or wet cure (12 hrs) first with the temperature control switch off, and only the light and fan on. Then put the temperature control on setting 3, and leave for ±3 days. The ideal temperature for drying biltong is 32°C - 34°C.

BCB1250

BILTONG CABINET BUTCHERQUIP - 1250Lt - S/STEEL

SPECIFICATIONS

VOLTAGE:	230V - 50Hz
POWER:	2 x 1.5kW
DIMENSIONS:	1000 x 740 x 2015mm
WEIGHT:	120kg
CHAMBER SIZE:	950 x 730 x 1750mm

Includes

24 x Galvanised hanging rods 1 x Stainless Steel drip tray

Note

Optional additional extras available on request

FEATURES

- Well suited to small volume operations, hunters, home industries and biltong enthusiasts
- All Stainless Steel construction
- Preset temperature control to avoid tampering
- Heater cannot be switched on without the fan being in operation
- Efficient extraction fan for maximum air changes and uniform drying throughout the cabinet
- Unit can cure 25kg of wet product at a time
- New stiffer door with improved seal
- Internal hanging brackets for improved flexibility

BCB0245

BILTONG CABINET BUTCHERQUIP - JUNIOR - 245Lt - S/STEEL

SPECIFICATIONS

VOLTAGE:	230V - 50Hz
POWER:	0.75kW
DIMENSIONS:	580 x 460 x 1080mm
WEIGHT:	43kg
CHAMBER SIZE:	500 x 450 x 910mm

Includes

10 x Galvanised hanging rods 1 x Stainless Steel drip tray



Original design, Italian quality and extremely practical to use for the natural dehydration of any kind of food: fruit, vegetables, mushrooms, herbs and everything that creativity suggests. Perfect for kitchen professionals and enthusiastic foodies, Atacama offers a whole range of solutions coupled with outstanding features: compactness, solidity and the special horizontal air flow system which always ensures a uniform, effective dehydration.

FEATURES

- 6 Automatic programs for versatility
- Wide flow technology for even dehydration across all tray areas
- Digital display
- Energy saving On/Off switch
- Anti-slip, anti-vibration rubber feet
- Maintenance cycle at the end of each dehydrating process
- Structure in Stainless Steel and nylon

FDA 1006 STAINLESS STEEL FOOD DEHYDRATOR - 6

TRAYSPECIFICATIONSRESISTOR POWER : 500W TOTAL DEHYDRATING SURFACE : 5500cm²DI



MENSIONS: 270 x 260 x 500mm
 WEIGHT: 5.5kg
 SUPPLIED WITH: Six Stainless Steel dehydrating trays 250 x 360mm

RICE COOKER

VENIA
 ON

CAPACITY: 8.5Lt
 VOLTAGE: 230V
 POWER: 2650W

SOUS VIDE COOKING



THE SOUS VIDE TECHNIQUE

Sous Vide also known as low temperature cooking, was developed in 1974 to reduce shrinkage when preparing foie gras. Development of the technique resulted in an unexpected low shrinkage of less than 5% compared to the 40% seen with conventional cooking methods.

Sous Vide cooking has been proven to produce consistent, high quality results every time: retaining vitamins, micro nutrients and mineral saltfat compositions are not altered - resulting in a noticeably better taste and texture.

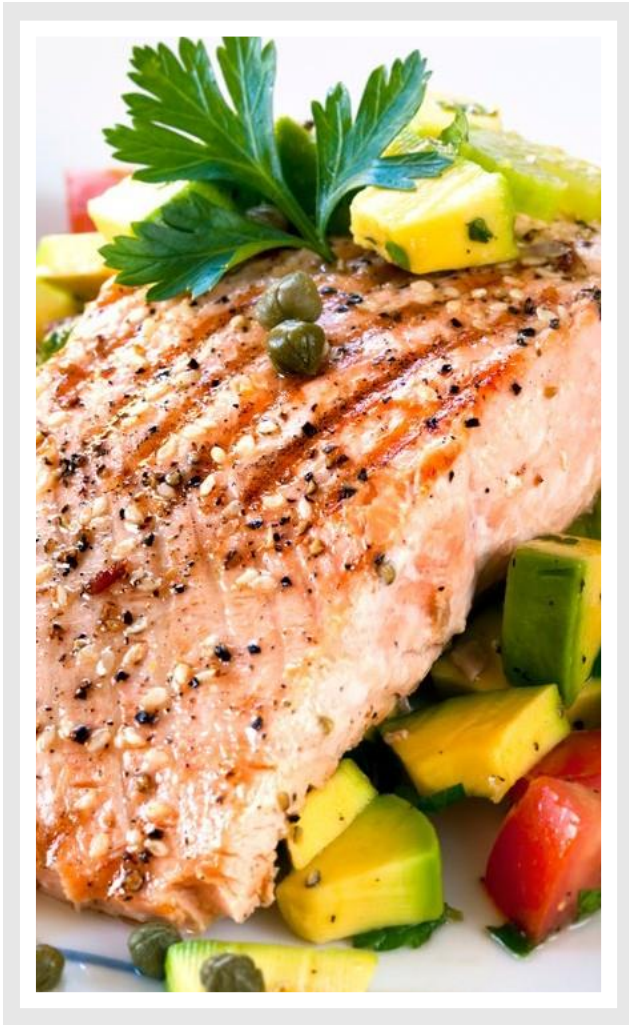
Due to a temperature consistency of $\pm 0.01^\circ\text{C}$ chefs are able to prepare fish, meat or vegetables exactly as desired. Once the preferred temperature is reached, it can be kept constant for hours - making it virtually impossible to over cook any type of food. Using water as the heating medium guarantees that the temperature is the same at every point in the bath/vessel.

Consider all of these advantages Sous Vide cooking provide a real alternative to conventional cooking methods. Maximize kitchen efficiency, save on overhead expenses and increase menu quality.



BENEFITS OF SOUS VIDE COOKING

- Retains all nutrients
- Highest possible food quality
- Improves kitchen time management and efficiency
- Reduces shrinkage loss to max. 5%
- Preserves the natural flavour of the food
- Saves money due to more efficient cooking and reduces spoilage
- Freshness, color and appearance remain unchanged until serving
- Constantly reliable results due to $\pm 0.01^\circ\text{C}$ temperature
- No moisture loss, minimal shrinkage
- No more over cooking



FEATURES

- Powerful circulation pump with removable filter to ensure uniformity temperature distribution
- Submersible parts made from Stainless Steel for durability and ease of cleaning
- Electronic temperature control with large easy to read digital display showing time, set temperature and current temperature
- Versatile clamp for attaching directly to inserts



Tank and circulator sold separately

NEW

SVD0002 SOUS VIDE CIRCULATOR ONLY SPECIFICATIONS

POWER: 1.5kW
VOLTAGE: 230V - 50Hz
DIMENSIONS: 145 x 130 x 320mm
WEIGHT: 1,9kg

OTHER ORDER CODES
INF4200
FULL SIZE INSERT x 200mm (POLYCARB)

FEATURES

- Powerful circulation pump with multiple inlet and outlet jets to ensure uniform temperature distribution, fitted with removable filters
- Lift out cooking tray for easy loading and unloading
- Electronic temperature control with large easy to read digital display showing time, set temperature and current temperature
- Lid with insulated mat to preserve heat
- Large surface area silicone heating element



NEW

SVD0003 SOUS VIDE BATH AND CIRCULATOR COMPLETE UNIT SPECIFICATIONS

POWER: 0.62kW
VOLTAGE: 230V - 50Hz
DIMENSIONS: 420 x 283 x 290mm
WEIGHT: 6,3kg



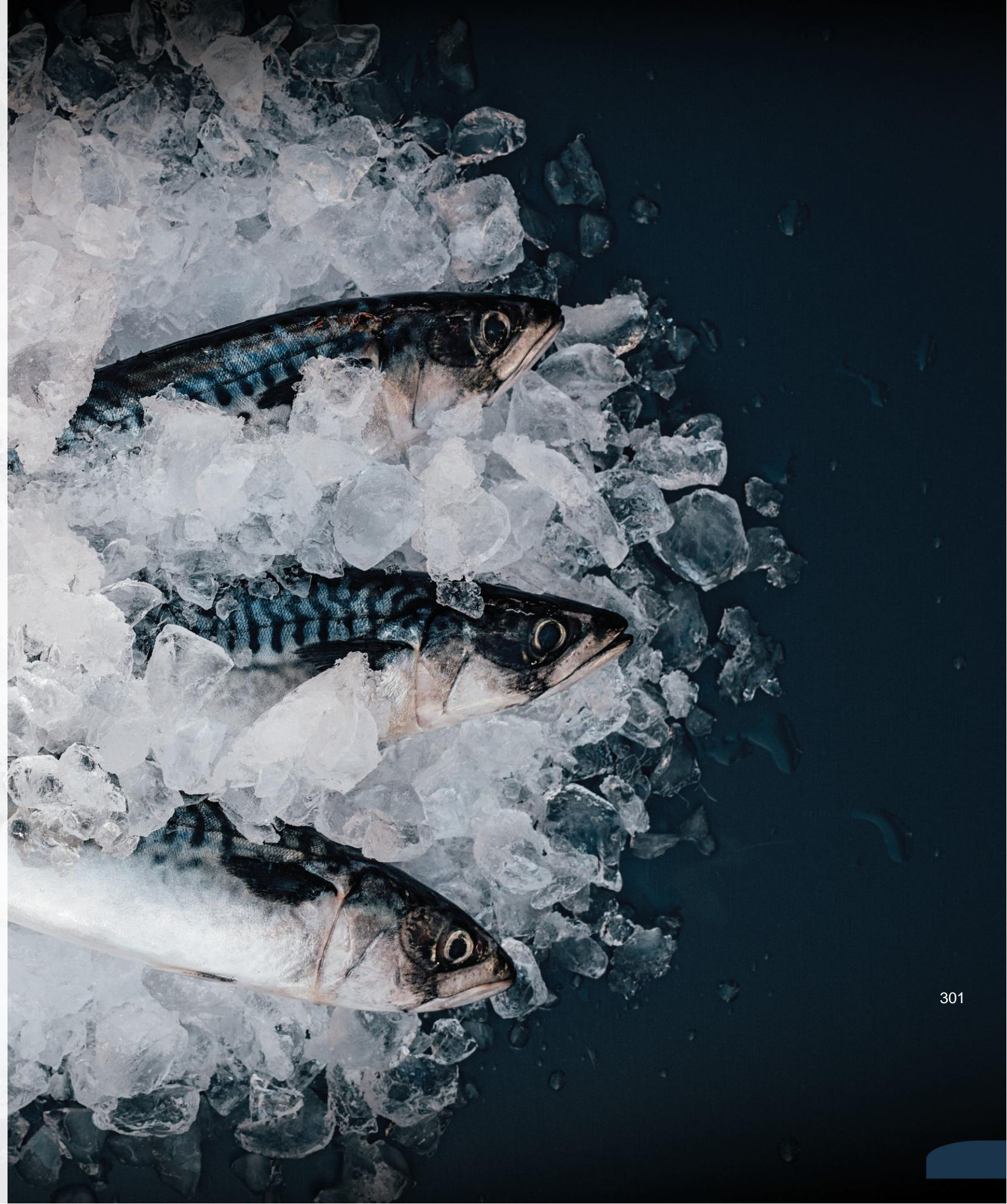
Refrigeration

Whether cooling cakes or sushi, our comprehensive range of refrigeration units are guaranteed to preserve food ensuring

Our Brema Ice machines can produce up to 400kg of ice per 24 hours based on ideal operational conditions. Be sure to take a look at our Salvadore back bar fridges. We offer a 3 year warranty and service backup.

SECTION INDEX

Back Bar Fridges	315
Blast Chillers	317
Cake Display Fridges	308 - 309
Cold Food Bar	314
Display Units	310 - 313
Frozen Yogurt Machine	316
Ice Bins	304 - 305
Ice Cream Display Fridge	313
Ice Flaker	302
Ice Machines	302 - 305
Ice Displays	308





3 Year Warranty on Brema Ice Machines

Terms and conditions

SOLUTIONS FOR ALL YOUR DRINKS SERVICE NEEDS

- Brema is an internationally recognized brand and the company has been producing machines for over 50 years. Brema machines have embraced an ongoing creative effort focused on achieving extremely high product standards by using the best materials and being aware of technological innovations. This endeavour on the part of Brema enables them to produce a wide range of products to meet the needs of a changing market and to create a range of modern machines that address customer needs & manufactured according to the highest international standards using most advanced technologies.
- Brema prides itself with highly qualified staff, who constantly upgrade their skills and knowledge in the production of Brema products. Constantly applying effort on research and development in order to fully understand and anticipate the developments of the market. This enables them to produce latest upgraded equipment within its range by adding new products year after year.

All outputs are calculated on an inlet water temperature of 15°C and an ambient temperature of 21°C. Production results may vary depending on actual water and ambient temperature.

Apart from the standard Brema range, BCE can supply industrial machines for special applications.

Contact BCE Foodservice Equipment to find a solution for your unique



ICE MAKERS - GOURMET CUBE - Self contained

IMB0028

ICE MAKER BREMA - 28kg / 24hrs

SPECIFICATIONS

DIMENSIONS: 390 x 460 x 690mm
WEIGHT: 37kg
STORAGE: 9kg
OUTPUT: 28kg / 24hrs
POWER: 0.37kW, 220V - 240V, 50Hz
PER ICE CUBE: 18g



IMB0033

ICE MAKER BREMA - 33kg / 24hrs

SPECIFICATIONS

DIMENSIONS: 500 x 580 x 690mm
WEIGHT: 48kg
STORAGE: 16kg
OUTPUT: 33kg / 24hrs



IMB0046

ICE MAKER BREMA - 46kg / 24hrs

SPECIFICATIONS

DIMENSIONS: 500 x 580 x 800mm
WEIGHT: 56kg
STORAGE: 25kg
OUTPUT: 46kg / 24hrs
POWER: 0.5kW, 220V - 240V, 50Hz
PER ICE CUBE: 18g



IMB0065

ICE MAKER BREMA - 65kg / 24hrs

SPECIFICATIONS

DIMENSIONS: 738 x 600 x 920mm
WEIGHT: 77kg
STORAGE: 40kg
OUTPUT: 65kg / 24hrs
POWER: 0.65kW, 220V - 240V, 50Hz
PER ICE CUBE: 18g



ICE FLAKER - Self contained



IFB0150

ICE FLAKER BREMA - 150kg / 24hrs

SPECIFICATIONS

DIMENSIONS: 738 x 690 x 1020mm
WEIGHT: 94kg
STORAGE: 55kg
OUTPUT: 150kg / 24hrs
POWER: 0.65kW, 220V - 240V, 50Hz

All outputs are calculated on an inlet water temperature of 15°C and an ambient temperature of 21°C. Production results may vary depending on actual water and ambient temperature

NOTE Electromechanical - No PC boards

Installation requires a ventilated room, water connection and a waste drainage

All outputs are calculated on an inlet water temperature of 15°C and an ambient temperature of 21°C. Production results may vary depending on actual water and ambient temperature

NOTE Electromechanical - No PC boards

Installation requires a ventilated room, water connection and a waste drainage

ICE MAKERS - GOURMET CUBE - Self contained



IMB0090
ICE MAKER BREMA - 90kg / 24hrs

▲ **SPECIFICATIONS**
DIMENSIONS: 738 x 600 x 1020mm
: 89kg
WEIGHT:
STORAGE: 55kg
OUTPUT: 90kg /24hrs

POWER: 0.85kW, 220V- 240V, 50Hz
PER ICE 18g



▲ **IMB0130**
ICE MAKER BREMA - 130kg / 24hrs

SPECIFICATIONS
DIMENSIONS: 840 x 740 x 1075mm
WEIGHT: 113kg
STORAGE: 65kg
OUTPUT: 130kg / 24hrs
POWER: 1.05kW, 220V- 240V, 50Hz
PER ICE CUBE: 18g

All outputs are calculated on an inlet water temperature of 15°C and an ambient temperature of 21°C. Production results may vary depending on actual water and ambient temperature.

NOTE Electromechanical - No PC boards

ICE CUBERS - GOURMET CUBE - Modular



IMB0300
ICE MAKER BREMA- 300kg / 24hrs

SPECIFICATIONS
DIMENSIONS: 1250 x 580 x 848mm
WEIGHT: 152kg
OUTPUT: 300kg / 24hrs
POWER: 2.6kW, 220V - 240V, 50Hz Single Phase
PER ICE CUBE: 18g
BIN TYPE: IMB1300 - Optional Extra



IMB1300
ICE MAKER BIN S/STEEL - 500kg

SPECIFICATIONS
DIMENSIONS: 1250 x 900 x 1500mm



IMB0140
ICE MAKER BREMA - 140kg / 24hrs

▲ **SPECIFICATIONS**
DIMENSIONS: 540 x 544 x 747mm
: 73kg
WEIGHT:
OUTPUT: 140kg / 24hrs
POWER: 1.4kW, 220V - 240V, 50Hz
BIN TYPE: IMB0180 - Excluded
RIN 220kg



▲ **IMB0200**
ICE MAKER BREMA - 200kg/24hrs

SPECIFICATIONS
DIMENSIONS: 770 x 550 x 805mm
WEIGHT: 90kg
OUTPUT: 200kg / 24hrs
POWER: 1.6kW, 220V - 240V, 50Hz
BIN TYPE: IMB0180 / IMB0380 - Excluded
BIN STORAGE: 220kg / 320kg
PER ICE CUBE: 7g

IMB0180
ICE MAKER BIN S/STEEL - 220kg

SPECIFICATIONS
DIMENSIONS: 780 x 750 x 1130mm (Includes legs)
STORAGE: 220kg
SUITABLE FOR: IMB0140 / IMB0200
WEIGHT: 57kg

All outputs are calculated on an inlet water temperature of 15°C and an ambient temperature of 21°C. Production results may vary depending on actual water and ambient temperature

NOTE Electromechanical - No PC boards



▲ **IMB0400**
ICE MAKER BREMA - 400kg / 24hrs

SPECIFICATIONS
DIMENSIONS: 770 x 550 x 805mm
WEIGHT: 113kg
OUTPUT: 400kg / 24hrs
POWER: 3kW, 220V - 240V, 50Hz
BIN TYPE: IMB0380 - Excluded
BIN STORAGE: 320kg
PER ICE CUBE: 7g

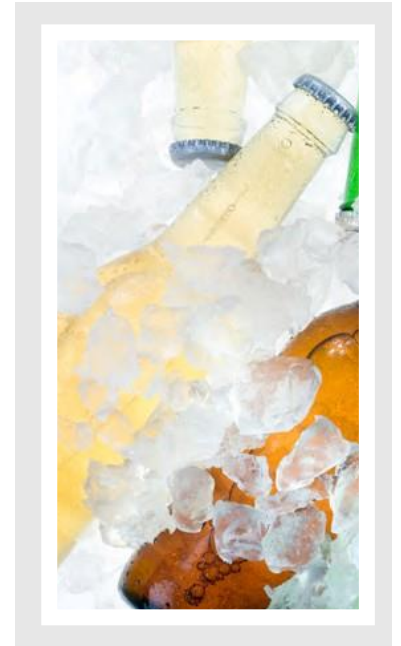
IMB0380
ICE MAKER BIN S/STEEL - 320kg

SPECIFICATIONS
(Includes legs)
STORAGE: 500kg
SUITABLE FOR: IMB0300

All outputs are calculated on an inlet water temperature of 15°C and an ambient temperature of 21°C. Production results may vary depending on actual water and ambient temperature

NOTE Electromechanical - No PC boards

ICE MAKERS - FAST ICE - Modular



ICE MAKERS - FAST ICE - Modular

perature.

NOTE Electromechanical - No PC boards

3
2
0
k
g
S
U
I
T
A
B
L
E
F
O
R
:
I
M
B
O
A
R
D
W
E
I
G
H
T
:
1
0
0
k
g

All outputs are calculated on an inlet water temperature of 15° C and an ambient temperature of 21° C. Production results may vary depending on actual water and ambient tem

JUICE DISPENSERS MACHINES

FEATURES

- Crystal clear polycarbonate, durable 14 litre bowls, individually removable for cleaning
- Continuous agitation from the paddles avoids foaming and liquid oxidation
- Thermostat controlled cooling, temperature range +2 to -8°C, Stainless Steel coolers, sealed compressor



- Free flow dispensing taps, enabling easy flow of any thick pulp juice
- Control switch can be back or front mounted
- Illuminated front top / back

JDA2002
 JUICE DISPENSER SUMMIT - 2 BOWL
SPECIFICATIONS
 BOWL CAPACITY: 2 x 14Lt
 WATTS: 350W
 DIMENSIONS: 525 x 350 x 720mm
 WEIGHT: 31kg

JDA2003
 JUICE DISPENSER SUMMIT - 3 BOWL
SPECIFICATIONS
 BOWL CAPACITY: 3 x 14Lt
 WATTS: 400W, 220V, 50Hz
 DIMENSIONS: 775 x 350 x 720mm
 WEIGHT: 40kg



SLUSH



New SUMMIT professional slush machine by SPM Drink Systems is a real technological wonder with high performances and ultramodern design. I-PRO prepares the slush in shorter time than the other traditional machines on the market. I-PRO is designed to offer a machine with high performance and ease to use, designed for the end users' needs.

Dispenser suitable for slush-ice, sherberts and other frozen specialties. Available in 2 and 3 bowl.

SMS1002
 SLUSH MACHINE SUMMIT I-PRO - DOUBLE BOWL
SPECIFICATIONS
 BOWL CAPACITY: 2 x 11Lt (Finished product)
 DIMENSIONS: 870 x 400 x 580mm high
 NET WEIGHT: 60kg
 POWER: 700W - 230V
 50Hz CONTROL KEYBOARD: Manual
 DISPENSING MODE: Manual
 REFRIGERANT: R404



SMS1003
 SLUSH MACHINE SUMMIT I-PRO - TRIPLE BOWL
SPECIFICATIONS
 BOWL CAPACITY: 3 x 11Lt (Finished product)
 DIMENSIONS: 870 x 600 x 580mm high
 NET WEIGHT: 81kg
 POWER: 800W - 230V 50 Hz
 CONTROL KEYBOARD: Manual
 DISPENSING MODE: Manual
 REFRIGERANT: R404



The new bowl shape, thanks to the natural insulation action of the air, maintains the temperature and prevents condensation forming on outer surface; the bowl is also entirely customizable for merchandising actions. In addition to that, the new bowl shape helps a natural mixing process to prevent the ice build-up.



I-Pro is available in the Mechanical version, that is equipped with a traditional rocker switch control board; in this version, machine settings are only manual and for each bowl it's possible to choose between slush mode and chilling mode.

CAKE DISPLAY FRIDGE FRIDGES

Best Choice



FEATURES

- This great looking illuminated unit is from Longoni in Italy
- It has 5 rotating shelves and 1 mirror shelf at the bottom
- It has a tropicalised compressor and condenser which makes it suitable to operate at warmer temperatures as in Africa
- The unit is fitted with a valve in the glass that enables it to operate at higher altitudes
- Environmentally friendly gas - R404
- Anodised aluminium frame
- The temperature is controlled electronically, this is an accurate and reliable method as opposed to the mechanical thermostat used by competitors
- The static refrigeration system has no fan and draws air through an evaporator at the top of the unit preventing any drying or product damage
- Double glazed glass prevents condensation

CDF3701

CAKE DISPLAY FRIDGE LONGONI - 420Lt (BRONZE)

SPECIFICATIONS

DIMENSIONS: 700 x 650 x 1900mm
WEIGHT: 170kg
CAPACITY: 420Lt
POWER: 0.58kW, 220V - 240V, 50Hz
TEMP: +2°C to +10°C

This unit is ideal for any area where the display of refrigerated products are required. The rotating shelves will stop when the door is opened. The unit has a power saving function that allows you to turn off the rotating shelves and the display lights while still maintaining the refrigeration temperature.



CAKE DISPLAY



CDF4000
CAKE DISPLAY
FRIDGE
SALVADORE -
TABLE TOP
FIXED
SHELVES



CDF2000
CAKE DISPLAY
FRIDGE
SALVADORE -
TABLE TOP
ROTATING
SHELVES

FEATURES

- Compact design for counter top use
- 4 fully adjustable shelves
- Available with either rotating or fixed adjustable height shelves
- Adjustable leveling feet
- Exterior and interior constructed from Aluminium and Stainless Steel
- Double glazed windows with heater to prevent condensation
- Self closing magnetic sealing door
- Automatic defrost
- Digital electronic temperature control unit
- Ozone friendly R134a gas
- Designed for tropical conditions
- Interior illumination for perfect product presentation

SPECIFICATIONS

DIMENSIONS: 524 x 449 x 1083mm
WEIGHT: 60kg
CAPACITY: 120Lt
POWER: 0.48kW
VOLTAGE: 230V- 50Hz
TEMP: +2°C to +10°C at ambient temperature +32°C

This unit is specifically designed for shops that offer cakes on their menu and have limited space.

FEATURES

- Modern design
- Ozone friendly R134a gas
- Double glazed windows with heater to prevent condensation
- 5 Rotating glass shelves and 1 lower mirror shelf
- Height adjustable shelves
- Reliable refrigeration system using high quality components
- Interior illumination for perfect product presentation
- Accurate digital temperature control with digital temperature readout
- Castor wheels for ease of movement
- Automatic defrost
- Fitted with a tropicalised compressor and condenser making it suitable for operation in tropical conditions

CDF2001

CAKE DISPLAY FRIDGE SALVADORE - FLOOR STANDING

SPECIFICATIONS

DIMENSIONS: 650 x 650 x 1790mm
WEIGHT: 110kg
CAPACITY: 500Lt
POWER: 0.57kW
VOLTAGE: 230V - 50Hz
TEMP: +2°C to +10°C at ambient temperature +32°C



DISPLAY UNITS REFRIGERATED - IMPROVED - standing

FEATURES

- Temperature range +2°C to +8°C at ambient temperature of 32°C
- Unit provided with 2 adjustable shelves
- Digital display and temperature control for high accuracy
- Automatic defrost
- Low noise



- LED illuminated shelf and base for perfect product presentation
- Double glazed heated glass windows to prevent condensation
- Grade 304 Stainless Steel interior
- Castor wheels make the unit easy to move
- Double glazed glass windows to prevent condensation

DFC0900
 DISPLAY UNIT FRIDGE SALVADORE - F/STAND
 AZZURO - 900mm

SPECIFICATIONS
 CAPACITY: 225Lt
 SHELVES: 3
 POWER: 1kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 900 x 730 x 1200mm
 WEIGHT: 185kg

DFC1200
 DISPLAY UNIT FRIDGE SALVADORE - F/STAND
 AZZURO - 1200mm

SPECIFICATIONS
 CAPACITY: 310Lt
 SHELVES: 3
 POWER: 1.1kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 1200 x 730 x 1200mm
 WEIGHT: 234kg

DFC1500
 DISPLAY UNIT FRIDGE SALVADORE - F/STAND
 AZZURO - 1500mm

SPECIFICATIONS
 CAPACITY: 395Lt
 SHELVES: 3
 POWER: 1.2kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 1500 x 730 x 1200mm
 WEIGHT: 274kg



FEATURES

- Temperature range +2°C to +8°C at ambient temperature of 32°C
- Unit provided with 1 adjustable shelf
- LED illuminated shelf and base for perfect product presentation
- Digital display and temperature control for high accuracy
- Automatic defrost
- Low noise
- Tempered glass
- Grade 304 Stainless Steel interior
- Double glazed glass windows to prevent condensation
- Suitable for countersinking



DFC1900
 DISPLAY UNIT FRIDGE SALVADORE - C/SUNK AZELIO - 900mm

SPECIFICATIONS
 CAPACITY: 70Lt
 SHELVES: 2
 POWER: 0.28kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 900 x 470 x 680mm
 WEIGHT: 66kg

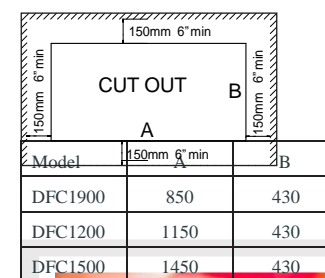
DFC2200
 DISPLAY UNIT FRIDGE SALVADORE - C/SUNK AZELIO - 1200mm

SPECIFICATIONS
 CAPACITY: 94Lt
 SHELVES: 2
 POWER: 0.4kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 1200 x 470 x 680mm
 WEIGHT: 88kg

DFC2500
 DISPLAY UNIT FRIDGE SALVADORE - C/SUNK AZELIO - 1500mm

SPECIFICATIONS
 CAPACITY: 118Lt
 SHELVES: 2
 POWER: 0.47kW
 VOLTAGE: 230V - 50Hz
 DIMENSIONS: 1500 x 470 x 680mm
 WEIGHT: 100kg

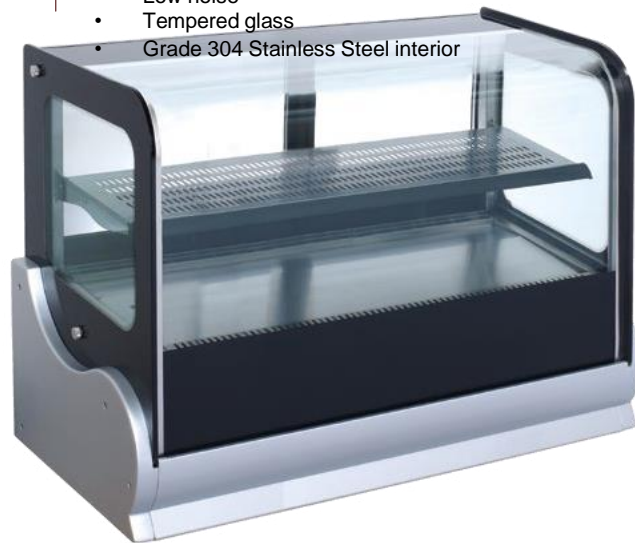
WORKTOP CUT-OUT



DISPLAY UNITS REFRIGERATED - Countertop

FEATURES

- Temperature range +2°C to +8°C ambient temperature of 32°C
- LED illuminated shelf and base for perfect product presentation
- Digital display and temperature control for high accuracy
- Automatic defrost
- Low noise
- Tempered glass
- Grade 304 Stainless Steel interior



DFC4900

DISPLAY UNIT FRIDGE SALVADORE - C/TOP

BELLA - 900mm

SPECIFICATIONS

CAPACITY: 140Lt
SHELVES: 2
POWER: 0.415kW
VOLTAGE: 230V - 50Hz
DIMENSIONS: 900 x 540 x 790mm
WEIGHT: 102kg



DFC4200

DISPLAY UNIT FRIDGE SALVADORE - C/TOP

BELLA - 1200mm

SPECIFICATIONS

CAPACITY: 190Lt
SHELVES: 2
POWER: 0.562kW
VOLTAGE: 230V - 50Hz
DIMENSIONS: 1200 x 540 x 790mm
WEIGHT: 122kg



DFC4500

DISPLAY UNIT FRIDGE SALVADORE - C/TOP

BELLA - 1500mm

SPECIFICATIONS

CAPACITY: 240Lt
SHELVES: 2
POWER: 0.598kW
VOLTAGE: 230V - 50Hz
DIMENSIONS: 1500 x 540 x 790mm
WEIGHT: 145kg



DISPLAY UNITS HEATED AND REFRIGERATED - Floor standing

FEATURES

- Half side heated, half side refrigerated
- Ideal application where floor space is limited
- Heated temperature range +40°C to +75°C
- Refrigerated temperature range +2°C to +8°C
- Illuminated shelves for perfect product presentation



- Twin, easy access sliding doors for each section
- Digital display and temperature control independent for each section
- Grade 304 Stainless Steel interior
- Unit supplied with two adjustable shelves



DCC1500

DISPLAY CABINET COMBO [HOT/COLD] - F/STAND - 1500mm

SALVADORE

SPECIFICATIONS

CAPACITY: 485Lt
SHELVES: 3
POWER: 1.3kW
VOLTAGE: 230V 50Hz
DIMENSIONS: 1500 x 680 x 1200mm
WEIGHT: 254kg



DISPLAY UNITS

FEAT

- Temperature range +2°C to +8°C ambient temperature of 32°C
- LED illuminated shelf and base for perfect product presentation
- Castor wheels make the unit easy to move
- Digital display and temperature control for high accuracy

- Grade 304 stainless steel interior
- Unit provided with two adjustable shelves
- Automatic defrost
- Tempered heated glass
- Double glazed glass window to prevent condensation



DISPLAY UNIT FRIDGE SALVADORE - F/STAND

CAPPI - 900mm

SPECIFICATIONS

CAPACITY: 285Lt
SHELVES: 3
POWER: 0.626kW
VOLTAGE: 230V - 50Hz
DIMENSIONS: 900 x 680 x 1200mm
WEIGHT: 1200mm



FEAT

- Perfect for display of ice cream at point of sale
- Automatic defrost
- Temperature range -20°C to -15°C
- High quality digital temperature controller
- Heated front window to prevent condensation build up
- Low pressure hermetic compressor R404 gas
- Unit supplied with five Polycarbonate 5Lt storage pans
- Table top mounting
- Grade 304 Stainless Steel interior

ICF1200

ICE CREAM FRIDGE SALVADORE -

1200mm

CAPACITY: 5 x 5Lt pans
POWER: 0.5kW
VOLTAGE: 230V - 50Hz
DIMENSIONS: 1200 x 540 x 790mm
WEIGHT: 1200mm

OTHER ORDER CODES



(Inserts)



REFRIGERATED PIZZA DISPLAY

The SALVADORE refrigerated pizza display cabinets are ideal for the display and storage of ingredients used in pizza and sandwich outlets

FEATURES

- Keeps food between +2°C and +10°C at +32°C ambient
- Ideal for storing and display of pizza or sandwich ingredients
- Completely portable and easy to transport
- Sneeze guard glass for hygiene

- Low maintenance auto defrost function
- Can accommodate 6 or 9 GN1/4 inserts (not included)
- Easy to clean glass panels
- High quality digital set point controller

PIF1400
PIZZA INGREDIENT FRIDGE SALVADORE - 1400mm

SPECIFICATIONS
POWER: 0.16kW
VOLTAGE: 230V - 50Hz
DIMENSIONS: 1400 x 350 x 440mm
BOX DIMENSIONS: 500 x 450 x 540mm
PACKED WEIGHT: 44kg

PIF2000
PIZZA INGREDIENT FRIDGE SALVADORE - 2000mm

SPECIFICATIONS
POWER: 0.16kW
VOLTAGE: 230V - 50Hz
DIMENSIONS: 2000 x 350 x 440mm
BOX DIMENSIONS: 2100 x 450 x 540mm
PACKED WEIGHT: 53kg

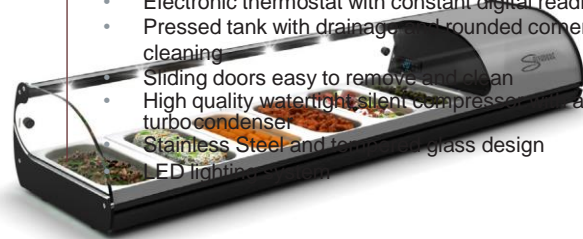


COLD FOOD BAR

NEW

FEATURES

- Electronic thermostat with constant digital reading
- Pressed tank with drainage and rounded corners for ease of cleaning
- Sliding doors easy to remove and clean
- High quality watertight silent compressor with a ventilated dual turbo condenser
- Stainless Steel and tempered glass design
- LED lighting



SDF5006
COLD FOOD BAR - SALVADORE 6 INSERT - SILVER
SDF6006
COLD FOOD BAR - SALVADORE 6 INSERT - BLACK
SPECIFICATIONS

TY: 6 Pan (GN1/3 x 40mm)
VOLTAGE: 230V - 50Hz
REFRIGERANT: R134a
DIMENSIONS: 1438 x 395 x 245mm

SDF5008
COLD FOOD BAR - SALVADORE 8 INSERT - SILVER
SDF6008
COLD FOOD BAR - SALVADORE 8 INSERT - BLACK

SPECIFICATIONS
CAPACITY: 8 Pan (GN1/3 x 40mm)
VOLTAGE: 230V - 50Hz
REFRIGERANT: R134a
DIMENSIONS: 1438 x 395 x 245mm

OTHER OPTIONS: SDF5200 - 20 INSERT - SILVER
SDF6200 - 20 INSERT - BLACK



alvadore
e salvador

BACK BAR FRIDGES

FEATURES

- Self-closing doors
- High efficiency fans from German brand leader EBM Papst
- LED lighting powered by Meanwell drivers
- Electronic control with digital temperature control
- Power on / off switch
- Light switch
- Chrome shelves with fine height adjustment intervals to optimise merchandising
- Aluminium interior
- Tempered safety glass on both panes

- Lock fitted as standard
- Brewery approved for fast temperature pull down
- R600a refrigerant is zero ODP (Ozone Depleting) and has negligible GWP (Global Warming Potential)
- The cyclopentane blown insulation foam has the same excellent credentials
- "Stay-clean" blockage resistant condenser allows more of the dust and debris to blow through, thereby reducing running cost and extending compressor life



BBC001

BACK BAR COOLER SALVADORE - SINGLE HINGED DOOR

SPECIFICATIONS
CAPACITY: 138Lt
330ml BOTTLE CAPACITY: 104
NUMBER OF SHELVES: 2 (Included)
VOLTAGE: 230V 50Hz
REFRIGERANT: R600a
POWER CONSUMPTION: 1.94kw/24hr
DIMENSIONS: 600 x 520 x 865mm
WEIGHT: 55kg

alvador
e

BBC0002
 BACK BAR
 COOLER
 SALVADOR
 E - DOUBLE
 HINGED
 DOOR
 SPECIFI
 CATION
 S

CAPACITY:	208Lt
330ml BOTTLE CAPACITY:	169
NUMBER OF SHELVES:	4 (Included)
VOLTAGE:	230V 50Hz
REF RIG ERA NT:	R600a POWER CONSUMPTION: 2.47kW/24hrs
DIMENSION S:	900 x 520 x 865mm
WEIGHT:	69kg



BBC0003

NEW

BACK BAR
 COOLER
 SALVADOR
 E - TRIPLE
 HINGED
 DOOR
 SPECIFI
 CATION
 S

CAPACITY:	330Lt
330ml BOTTLE CAPACITY:	260
NUMBER OF SHELVES:	6 (Included)
VOLTAGE:	230V 50Hz
REF RIG ERA NT:	R600a POWER CONSUMPTION: 4.22kW/24hrs
DIMENSION S:	900 x 520 x 1350mm
WEIGHT:	90kg

SOFT ICE / FROZEN YOGHURT MACHINE



The new multi-purpose Summit machine, combines technological innovation and versatility with ease of use, allowing you to delight your customers. Thanks to its innovative bowl temperature control system and PUSH button that allows increased working speed, GT PUSH is the only counter-top machine on the market capable of preparing real frozen cream (coffee cream, hazelnut cream, etc.) as well as soft ice cream and frozen yoghurt.

With the GT PUSH you can prepare soft ice cream and frozen yogurt, together with any product that can be prepared with a temperature between 7 and 10 degrees below zero.



FEATURES

- Compact counter machine
- Exceptional quality / price ratio
- LED based electronic key pad
- HACCP certified
- Lockable lid
- Designed to work with water or milk based dried products or with mixtures ready to be poured into the bowl, providing a significant overrun
- Automatic defrost mode
- Available in one or two bowl configuration

SIM1001

GT1 PUSH SOFT ICE / FROZEN YOGHURT MACHINE - WHITE [1 BOWL]

SPECIFICATIONS

CAPACITY: 1 x 6Lt (finished product)
 DIMENSIONS: 260 x 425 x 650mm
 NET WEIGHT: 28kg
 POWER: 350W - 230V - 50Hz
 CONTROL KEYBOARD: Electronic
 with LED DISPENSING MODE: Manual
 REFRIGERANT: R404a
 PREPARATION TIME: 40 - 60min



SIM1002

GT2 PUSH SOFT ICE / FROZEN YOGHURT MACHINE - WHITE [2 BOWL]

SPECIFICATIONS

BOWL CAPACITY: 2 x 6Lt (finished product)
 DIMENSIONS: 450 x 435 x 650mm
 NET WEIGHT: 46kg
 POWER: 765W - 230V - 50Hz
 CONTROL KEYBOARD: Electronic
 with LED DISPENSING MODE: Manual
 REFRIGERANT: R404a

BLAST CHILLER/FREEZER



FEATURES

- Electronic control panel
- Temperature controlled by core probe

BCE1003

BLAST CHILLER / FREEZER EVERLASTING - PRO (3 x GN1/1)

SPECIFICATIONS

DIMENSIONS: 640 x 700 x 530mm
 LOAD CAPACITY: 3 x GN 1/1
 OUTPUT FOR BLAST CHILLING: 10kg
 (+90°/+3°C) OUTPUT FOR BLAST
 FREEZING: 5kg (+90°/-18°C) MAX. ROOM
 TEMP: +38°C
 POWER: 490W - 230V - 50Hz
 REFRIGERANT: R404a
 WEIGHT: 68kg
 PACKED WEIGHT: 70kg
 PACKED DIMENSIONS: 870 x 880 x 600mm



FEATURES

- Electronic control panel
- Temperature controlled by core probe

BCE0005

BLAST CHILLER / FREEZER EVERLASTING - PRO EXTRA (5 x GN1/1)

SPECIFICATIONS

DIMENSIONS: 760 x 700 x 850mm
 LOAD CAPACITY: 5 x GN 1/1 or
 5 x BN 600 x
 400mm OUTPUT FOR BLAST CHILLING:
 14 kg (+90°/+3°C)
 OUTPUT FOR BLAST FREEZING: 9 kg
 (+90°/-18°C) MAX. ROOM TEMP: +38°C
 POWER: 730W - 230V - 50Hz
 REFRIGERANT: R404a
 WEIGHT: 93kg
 PACKED WEIGHT: 110kg
 PACKED DIMENSIONS: 870 x 880 x 1030mm



STAINLESS STEEL UPRIGHT REFRIGERATOR AND FREEZERS

Single door

NEW



The Salvatore range of commercial upright refrigerators and freezers are vital for any restaurant, bakery, catering business or other foodservice establishments. Use our Salvatore upright refrigerators to keep items like meat, vegetables, fruits and garnishes fresh and within reach. Our Salvatore upright freezers will keep your ice cream and any other products frozen until they're ready to be used. Our units are available with solid doors for ease of cleaning and provides for good insulation.

FEATURES

- High density insulation
- Grade 304 Stainless Steel construction
- GN2/1 shelf size
- GN pan or wire shelf uses same rails

- Rounded internal corners for easy cleaning
- Self-closing doors with lock
- Digital controller with constant digital display
- European compressors and fans
- Lockable castors

CKR0830 - REFRIGERATOR

COMMERCIAL KITCHEN REFRIGERATOR - SINGLE DOOR - S/STEEL

SPECIFICATIONS

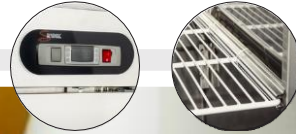
CAPACITY:	580Lt
NUMBER OF DOORS:	1
SHELVES PER DOOR:	3
TEMPERATURE RANGE:	0°C to +10°C
REFRIGERANT:	R134a
VOLTAGE:	230V - 50Hz
INTERIOR DIMENSIONS:	588 x 682 x 1395mm
OUTSIDE DIMENSIONS:	738 x 818 x 1980mm

CKF0830 - FREEZER

COMMERCIAL KITCHEN FREEZER - SINGLE DOOR - S/STEEL

SPECIFICATIONS

CAPACITY:	580Lt
NUMBER OF DOORS:	1
SHELVES PER DOOR:	3
TEMPERATURE RANGE:	-10°C to -22°C
REFRIGERANT:	R404a
VOLTAGE:	230V - 50Hz
INTERIOR DIMENSIONS:	588 x 682 x 1395mm
OUTSIDE DIMENSIONS:	738 x 818 x 1980mm



NEW

STAINLESS STEEL UPRIGHT REFRIGERATORS AND FREEZERS

Double door



CKR1480 - REFRIGERATOR

COMMERCIAL KITCHEN REFRIGERATOR - DOUBLE DOOR - S/STEEL

SPECIFICATIONS

CAPACITY:	1200Lt
NUMBER OF DOORS:	2
SHELVES PER DOOR:	6
TEMPERATURE RANGE:	0°C to +10°C
REFRIGERANT:	R134a
VOLTAGE:	230V - 50Hz
INTERIOR DIMENSIONS:	1275 x 682 x 1395mm
OUTSIDE DIMENSIONS:	1425 x 818 x 1980mm



CKF1480 - FREEZER

COMMERCIAL KITCHEN FREEZER - DOUBLE DOOR - S/STEEL

SPECIFICATIONS

CAPACITY:	1200Lt
NUMBER OF DOORS:	2
SHELVES PER DOOR:	6
TEMPERATURE RANGE:	-10°C to -22°C
REFRIGERANT:	R404a
VOLTAGE:	230V - 50Hz
INTERIOR DIMENSIONS:	1275 x 682 x 1395mm
OUTSIDE DIMENSIONS:	1425 x 818 x 1980mm



Storage and Handling

Our leadership in designing products for safely storing

and

Distinct colour-coding, sealing and easy to clean surfaces that simplifies maintaining your food

superior

SECTION INDEX

Bussing and Transport Carts	326	Meat & Fish Trays	332
Crate	333	Mobile Trolleys	323 - 325
Crockery Racks	322	Plate Covers	348
Dinex Bases and Domes - Induction	347 - 348	Polycarbonate Dinnerware	349
Dinex Smart Therm - Induction	347	Portable ice Caddy	336
Dish Dolly's	336	Pot Racks	327
Food Delivery Bag	334	S/Steel Gastronorm Food Pans	340 - 343
Gastronorm Food Pans and Lids	340 - 346	Shelving	322, 328 - 329
Ingredient Bins	334 - 335	Storage Containers	330 - 331, 333
Insulated Beverage Servers	338 - 339	Wire Lockers	335

320



transporting food ensures that we make food safety much
 are just some of the ways t

1 L
 0.5 L
 1 L
 0.5 L
 0.5 qt.
 Item:
 Date:
 Use By:
 M T W Th F Sa Su

3
 3 QT
 2 L
 1 QT

2 QT
 1.5 L
 1 L
 1 QT
 1 QT

2 L

6 L
 6 QT
 4 L
 4 QT
 2 L
 2 QT

6 L
 6 QT

4 QT

CROCKERY RACKS FLOOR STANDING



FEATURES

- Frames are powder coated mild steel
- Racks are covered in polyester plastic
- Supplied dismantled for easy transportation
- Includes spanner for easy assembly
- Max plate size - 280mm

CRM0830

CROCKERY RACK MOBILE - F/STANDING - 830mm (830 x 600 x 1700mm) (152 LARGE PLATES AND 152 SMALL PLATES + 2 CUP SHELVES) - 400pcs

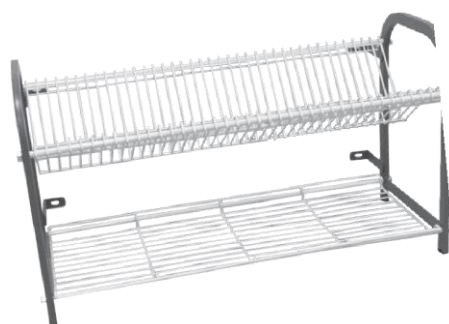
CRM1130

CROCKERY RACK MOBILE - F/STANDING - 1130mm (1130 x 600 x 1700mm) (212 LARGE PLATES AND 212 SMALL PLATES + 2 CUP SHELVES) - 600 pcs

CRM2130

CROCKERY RACK MOBILE - F/STANDING - 1130mm (1130 x 600 x 950mm) (106 LARGE PLATE STAND 212 SMALL PLATES + CUP SHELF) - 300pcs

CROCKERY RACKS WALL MOUNTED



FEATURES

- Frames are powder coated mild steel
- Racks are covered in polyester plastic
- Supplied dismantled for easy transportation
- Includes spanner for easy assembly
- Max plate size - 280mm

CRW0806

CROCKERY RACK WALL MOUNTED - 802mm - 38 LARGE PLATES + CUP SHELF

CRW1105

CROCKERY RACK WALL MOUNTED - 1105mm - 53 LARGE PLATES + CUP SHELF

CRW2806

CROCKERY RACK WALL MOUNTED 3 SHELF - 802mm - 76 LARGE PLATES + CUP SHELF

CRW2105

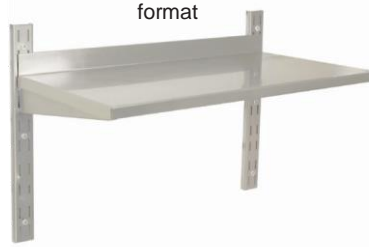
CROCKERY RACK WALL MOUNTED 3 SHELF - 1105mm - 106 LARGE PLATES + CUP SHELF

STAINLESS STEEL SHELVING

FEATURES

- All Stainless Steel construction
- Available in single or double shelf format

- Standard widths 600mm, 900mm and 1200mm
- Adjustable height



SSW0600
S/STEEL WALL SHELVING SINGLE - 600 x 300mm

SSW0900
S/STEEL WALL SHELVING SINGLE - 900 x 300mm
SSW1200



SSW2600
S/STEEL WALL SHELVING DOUBLE - 600 x 300mm
SSW2900
S/STEEL WALL SHELVING DOUBLE - 900 x 300mm
SSW2200
S/STEEL WALL SHELVING DOUBLE - 1200 x 300mm



MOBILE TRAY TROLLEY - 15 shelves



LOCKABLE CASTORS



15 SHELVES



FLATPACKED



ACCOMMODATES FULL GASTRONORM AND 600 x 400mm PANS

FEATURES

- Stainless Steel body
- Easy to clean and operate
- Accommodates GN1/1 pans and 600 x 400mm baking trays
- Easy to assemble
- 4 Castors (2 lockable)
- Safe and practical

MTT0015

MOBILE TRAY TROLLEY S/STEEL - 15 SHELVES

SPECIFICATIONS

DIMENSIONS: 457 x 600 x 1810mm
TRAY SIZE: 400 x 600mm or GN1/1
GROSS WEIGHT: 29.5kg



MOBILE WORKING TABLE - 7-Tier

FEATURES

- Stainless Steel tubular frame
- 7-Tier Stainless Steel GN1/1 trolley
- Dismantled for easy transportation - easy to assemble
- Lockable castors

WT1007

WORKING TABLE S/STEEL - MOBILE - 7 TIER



TEA TROLLEY - Stainless Steel TEA TROLLEY - Stainless Steel

FEATURES

- Stainless Steel tubular frame
- 2, 3 or 5 shelf Stainless Steel trays
- Dismantled for easy transportation - easy to assemble



TTS0005
TEA TROLLEY S/STEEL GLOBAL 5 SHELF - 1540 x 850 x 540mm

TEA TROLLEY - Plastic

FEATURES

- Durable plastic
- Light weight
- Soft in motion
- Approx. 30kg load capacity per shelf
- Includes 2 bins
- (Large) 330 x 240 x 560mm
- (Small) 330 x 240 x 170mm



TTP0001
TEA TROLLEY PLASTIC - 3 SHELF - 1030 x 510 x 960mm



TTS0002
TEA TROLLEY S/STEEL GLOBAL - 2 SHELF - 910 x 850 x 540mm
TTS0003
TEA TROLLEY S/STEEL GLOBAL - 3 SHELF - 910 x 850 x 540mm



FEATURES

- Electro-polished to give a bright finish and sterile qualities
- Dismantled and flat packed for easy transportation and assembly
- High quality Stainless Steel makes them ideal for most catering requirements
- TTS1002 & TTS1003 - 100mm easy glide, silent running, heavy duty castors mounted to solid steel threaded bush
- Fitted with four non-marking wheels
- Hygienic - easy to clean and sterilize
- 50kg load capacity per shelf



TTS1002
TEA TROLLEY S/STEEL HEAVY DUTY - 2 SHELF
930mm x 905 x 560mm - 20kg



TTS1003
TEA TROLLEY S/STEEL HEAVY DUTY - 3 SHELF
930mm x 905 x 560mm - 25kg



(Excludes)

DISH CLEARING TROLLEY - Stainless Steel

DCT1002
DISH CLEARING TROLLEY S/STEEL WITH 4 TOTE BOXES
870 x 545 x 930mm



PLATEFORM **NEW** PUSH TROLLEY – Collapsable

FEATURES

- Stainless Steel tubular handle and design
- Platform bearing weight: 300kg
- 4" Castors

PPT1000
PLATFORM PUSH TROLLEY - 900 x 600 x 900mm



CARLISLE BUSSING AND TRANSPORT CART

Best Choice



TRC3110
SILVERWARE BIN FOR BUSSING CART
(BLACK) - 279 x 457 x 279mm



TRC3120
WASTE BIN FOR BUSSING CART
(BLACK)
311 x 457 x 559mm



TRC3200
BUSSING AND TRANSPORT CART BLACK - SMALL
965 x 457 x 920mm - 20kg
INCLUDES DOORS AND PANELS FOR LOCKABLE BOTTOM SECTION

Locakable section with doors and panels

FEATURES

- Use for bussing, room service or front ofhouse
- Durable construction, 136kg load capacity
- Textured shelves for better grip and to minimize scratches
- 102mm heavy duty non-marking swivel castors

TRC3100
BUSSING AND TRANSPORT CART (BLACK) SMALL
965 x 457 x 920mm - 20kg
TRC3000
BUSSING AND TRANSPORT CART (BLACK) LARGE
952 x 584 x 1066mm - 31.3kg

NOTE

Waste bin and Silverare bin sold seperately



POT RACKS - STAINLESS STEEL

FEATURES

- Stainless Steel tubular frame
- Dismantled for easy transportation - Easy to assemble
- Supplied with spanner
- 50kg load capacity per shelf



PRS0900
POT RACK S/STEEL - SINGLE WALL MOUNTED
900 x 400 x 400mm



PRD0900
POT RACK S/STEEL - DOUBLE WALL MOUNTED
900 x 400 x 760mm



PRF1200
POT RACK S/STEEL - FLOOR STANDING 1200 x 600 x 1450mm

WORK TABLES

FEATURES

- Table top is Stainless Steel making it easy to clean and is hygienic
- Shelves are made from mild steel that is chrome plated and coated with a lacquer finish
- Easy to assemble - no tools required
- Shelf heights can be adjusted to suit your application
- Sturdy construction makes them durable and versatile
- Grid style shelves allow increased air circulation
- Dismantled for easy transportation



(Excludes
WTS0002
WORK TABLE S/STEEL- 2-TIER - PLAIN TOP 1240 x 610 x 890mm



(Excludes
WTS1002
WORK TABLE S/STEEL- 2-TIER - SPLASHBACK 1300 x 690 x 870mm

SHELVING UNIT

FEATURES

- 2 Finishes available - Chrome plated or Zinc Plated with Epoxy coating
- Chrome plated shelving units are ideal for dry storage only
- Zinc Plated with Epoxy coated shelving units are ideal for wet and cold environments



(Excludes



CHROME



EPOXY

- Easy to assemble - no tools required
- Shelf heights can be adjusted to suit your application
- Sturdy construction makes them durable and versatile
- Grid style shelves allow increased air circulation prolonging the life of the product

SUC0905 SHELVING UNIT CHROMED - 4-TIER - 905 x 455 x 1830mm
SUC1200 SHELVING UNIT CHROMED - 4-TIER - 1200 x 455 x 1830mm
SUC1510 SHELVING UNIT CHROMED - 4-TIER - 1510 x 455 x 1830mm

OTHER ORDER CODES

SUS0905 SHELVING UNIT - SHELF WITH CLIPS - 905mm
SUS1200 SHELVING UNIT - SHELF WITH CLIPS - 1200mm
SUS1510 SHELVING UNIT - SHELF WITH CLIPS - 1510mm

NEW SU SHELVING UNIT ZINC/EPOXY - 4 SHELF - 905 x 455 x 1830mm
SUZ1200 SHELVING UNIT ZINC/EPOXY - 4 SHELF - 1200 x 455 x 1830mm
SUZ1510 SHELVING UNIT ZINC/EPOXY - 4 SHELF - 1510 x 455 x 1830mm

OTHER ORDER CODES

SUZ1905 SHELVING UNIT ZINC/EPOXY SHELF - 905mm - WITH CLIPS
SUZ2200 SHELVING UNIT ZINC/EPOXY SHELF - 1200mm - WITH CLIPS
SUZ2510 SHELVING UNIT ZINC/EPOXY SHELF - 1510mm - WITH CLIPS

NOTE

Chromed shelving unit is suitable for dry storage only and not suitable for cold storage
Zinc plated epoxy coated shelving units are suitable for wet and cold environments

PLASTIC SHELVING UNIT



FEATURES

- Rust resistant shelving
- Heat resistant (-30°C to +75°C)
- Adapted to GN sizes (depth 1/1 and 2/3)
- Maximum holding weight capacity per shelf is 150kg
- Total weight capacity for 4 shelves (4 x 150kg) is 600kg per unit
- Easy to clean and long lasting performance
- Easy installation of shelving
- Easy to remove for cleaning

SUP1263 ALUMINIUM AND PLASTIC SHELVING UNIT - 1263 x 555 x 1750mm
SUP0935 ALUMINIUM AND PLASTIC SHELVING UNIT - 935 x 555 x 1750mm
SUP1590 ALUMINIUM AND PLASTIC SHELVING UNIT - 1590 x 555 x 1750mm
SUP0263 ALUMINIUM AND PLASTIC SHELVING UNIT - 1263 x 385 x 1750mm



Adjustable feet for easy



Special fixing system support which offers the highest security, reliability and



This piece is necessary to increase the number of standard levels

Global

pujadas



PLASTIC SHELVING CORNER UNIT

NEW

SUP5263 PLASTIC SHELVING CORNER UNIT - 1233 x 385 x 1750mm
SUP6263 PLASTIC SHELVING CORNER UNIT - 1233 x 555 x 1750mm
SUP5590 PLASTIC SHELVING CORNER UNIT - 1560 x 555 x 1750mm
SUP5935 PLASTIC SHELVING CORNER UNIT - 905 x 555 x 1750mm

NOTE

With these hooks it is possible to form angles so you will not need lateral supports and will save the maximum space possible



OTHER ORDER CODES
XSUP0005 PLASTIC SHELVING CORNER CONNECTOR

PLASTIC SHELVING SPARE SHELVES

NEW

SUP8263 PLASTIC SHELVING SPARE SHELVES - 1205 x 385
SUP9263 PLASTIC SHELVING SPARE SHELVES - 1205 x 555
SUP8590 PLASTIC SHELVING SPARE SHELVES - 1530 x 555
SUP8935 PLASTIC SHELVING SPARE SHELVES - 875 x 555

DUNNAGE RACKS

NEW

DUP0935 PLASTIC DUNNAGE RACK - 935 x 555mm
DUP1265 PLASTIC DUNNAGE RACK - 1265 x 555mm

STORAGE CONTAINERS - Polycarbonate CONTAINERS - Polypropelene

Best Choice



OTHER ORDER CODES - LIDS

- SCL1001 STORAGE CONTAINER SQUARE LID 1.5Lt AND 3.5Lt (GREEN)
- SCL1002 STORAGE CONTAINER SQUARE LID 5.5Lt AND 7.5Lt (RED)
- SCL1003 STORAGE CONTAINER SQUARE LID 11Lt AND 17Lt AND 20Lt (BLUE)

NOTE
LIDS SOLD SEPARATELY

STORAGE BOXES - Polycarbonate

Best Choice



OTHER ORDER CODES - LIDS

- SBL0150 STORAGE BOX LARGE 32Lt - 660 x 450 x 150mm (CLEAR)
- SBL0001 STORAGE BOX LARGE LID - 660 x 450mm (CLEAR)
- SBS0001 STORAGE BOX SMALL LID - 450 x 300mm (CLEAR)

NOTE Lids sold separately

These storage boxes are also available in colour-coded green, red, blue and yellow- on request only!

pujadas

CARLISLE
FOODSERVICE PRODUCTS

STORAGE



FEATURES

- Lids are tight-fitting
- Perfect for food storage and portion control, completely stackable, extremely durable and long lasting
- Dishwasher safe, will not warp
- Standard gastronorm sizes
- Lids and containers sold separately

CONTAINERS

- SCF1065 STORAGE CONTAINER FULL- 8.7Lt - 530 x 325 x 65mm
- SCF1100 STORAGE CONTAINER FULL - 13.3Lt - 530 x 325 x 100mm
- SCF1150 STORAGE CONTAINER FULL - 19.6Lt - 530 x 325 x 150mm

- SCH1065 STORAGE CONTAINER HALF - 4Lt - 325 x 265 x 65mm
- SCH1100 STORAGE CONTAINER HALF - 6Lt - 325 x 265 x 100mm
- SCH1150 STORAGE CONTAINER HALF - 8.7Lt - 325 x 265 x 150mm

SCT1150 STORAGE CONTAINER THIRD - 5Lt - 325 x 176 x 150mm

SCS1150 STORAGE CONTAINER SIXTH - 1.95Lt - 176 x 162 x 150mm

LIDS

- SCF1001 STORAGE CONTAINER FULL LID - POLYPROP (BLUE)
- SCF1002 STORAGE CONTAINER FULL LID - POLYPROP (RED)
- SCF1003 STORAGE CONTAINER FULL LID - POLYPROP (YELLOW)
- SCF1004 STORAGE CONTAINER FULL LID - POLYPROP (GREEN)
- SCF1005 STORAGE CONTAINER FULL LID - POLYPROP (WHITE)

SCH1001 STORAGE CONTAINER HALF LID -POLYPROP (BLUE)

SCH1002 STORAGE CONTAINER HALF LID - POLYPROP (RED)

AVAILABLE IN THESE COLOURS:



SCH10
03
STORAGE
CONTAIN
ER HALF
LID -
POLYPRO
P
(YELLOW)
SCH10
04

STORAGE
CONTAIN
ER HALF
LID -
POLYPRO
P
(GREEN)
SCH10
05
STORAGE
CONTAIN
ER HALF
LID -
POLYPRO
P (WHITE)

SCT1
001
STORA
GE
CONTAI
NER
THIRD
LID -
POLYP
ROP
(BLUE)
SCT1
002

STORA
GE
CONTAI
NER
THIRD
LID -
POLYP
ROP
(RED)
SCT1
003

STORA
GE
CONTAI
NER
THIRD
LID -
POLYP
ROP
(YELLOW)
SCT1
004

STORA
GE
CONTAI
NER
THIRD
LID -
POLYP
ROP
(GREE

N
)
S
C
T
1
0
0
5

S
T
O
R
A
G
E

C
O
N
T
A
I
N
E
R

T
H
I
R
D

L
I
D

-

P
O
L
Y
P
R
O
P

(
W
H
I
T
E
)

S
C
S
1
0
0
1

S
T
O
R
A

GE CONTAINER SIXTH LID -
POLYPROP (BLUE) SCS1002
STORAGE CONTAINER SIXTH LID -
POLYPROP (RED) SCS1003
STORAGE CONTAINER SIXTH LID -
POLYPROP (YELLOW) SCS1004
STORAGE CONTAINER SIXTH LID -
POLYPROP (GREEN) SCS1005
STORAGE CONTAINER SIXTH LID -
POLYPROP (WHITE)

MEAT TRAY - Small



FEATURES

- Internal dimensions - 440 x 310 x 168mm
- Stack load - 180kg on base tray
- Food safe
- Easy to clean and sanitize
- The perfect storage solution
- Colour coded to easily identify contents in keeping with HACCP requirements
- Capacity 22Lt

- MTS0001
MEAT TRAY PLASTIC - SMALL (WHITE)
- MTS0002
MEAT TRAY PLASTIC - SMALL (RED)
- MTS0003
MEAT TRAY PLASTIC - SMALL (YELLOW)
- MTS0004
MEAT TRAY PLASTIC - SMALL (BLUE)
- MTS0005
MEAT TRAY PLASTIC - SMALL (GREEN)

FEATURES

- Internal dimensions - 590 x 340 x 200mm
- Stack load - 180kg on base tray
- Food safe - virgin material
- Easy to clean and sanitize
- The perfect storage solution
- Capacity 37Lt

- MTM0001
MEAT TRAY PLASTIC - MEDIUM

FEATURES

- Internal dimensions - 728 x 327 x 235mm
- Stack load - 720kg on base tray
- Food safe - virgin material
- Easy to clean and sanitize
- The perfect storage solution
- Capacity 60Lt

- MTL0001
MEAT TRAY PLASTIC - LARGE

- Food safe - virgin material
- Easy to clean and sanitize
- Internal dimensions - 638 x 386 x 227mm
- Capacity 58Lt
- External drainage system
- Stacks and nests

MEAT TRAY - Medium



MEAT TRAY - Large



FISH CRATE - Large



STORAGE CONTAINER LARGE WITH LID - Plastic

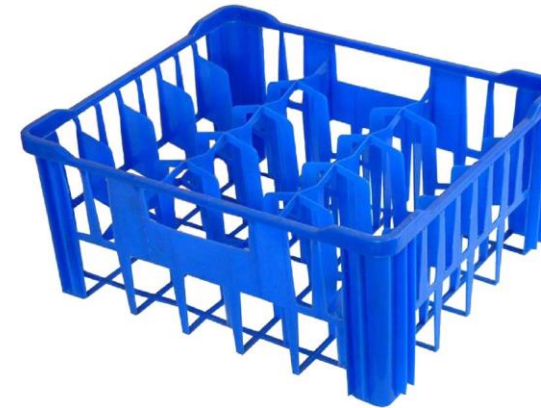


FEATURES

- Internal dimensions - 550 x 350 x 185mm
- Stack load - 160kg on base tray
- Capacity 35Lt
- Food safe - virgin material

- SCL0002
STORAGE CONTAINER LARGE WITH LID - PLASTIC - 600 x 400 x 195mm

GLASS CRATES

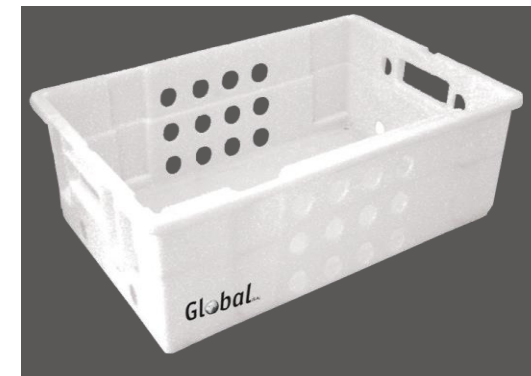


FEATURES

- They're fully stackable glass crates (holds 30 glasses) - the bee's knees of glass storage crates and make perfect crates for transporting glasses to and from functions

- GCL0003
GLASS CRATE LARGE - 30 GLASSES (BLUE) 475 x 400 x 205mm

FREEZER CRATE - Vented



FEATURES

- Internal dimensions - 550 x 347 x 160mm
- Stack load - 150kg on base tray
- The perfect storage solution - food safe - virgin material
- Easy to clean and sanitize
- Ideal for washing down vegetables on receiving
- Capacity 33Lt

- FCV0001
FREEZER CRATE PLASTIC - VENTED - 600 x 400 x 188mm

MULTIPURPOSE PLASTIC TRAY AND STORAGE CONTAINER



FEATURES

- Food safe - virgin material

- MPT0001
MULTIPURPOSE PLASTIC TRAY AND STORAGE CONTAINER - 610 x 400 x 100mm



Storage and INGREDIENT BIN



FEATURES

- Diameter 435mm
- Height 454mm
- Ideal for storing ingredients
- Stack perfectly for easy storage
- Capacity 43Lt
- Food safe - virgin material

IBP0043
INGREDIENT BIN - 43Lt

PORTABLE INGREDIENT BIN



FEATURES

- Lid slides open for easy access
- Fitted with non-marking castors

IBP0136
INGREDIENT BIN PORTABLE - 136Lt (WHITE) 365 x 740 x 695mm

FOOD DELIVERY BAG



FEATURES

- In black 600d* material all double stitched for durability
- Easy clean fabric
- Top pocket clear PVC slip pouch
- Inside lined with foilene for heat retention
- Temperature holds for up to half an hour
- Fits most delivery bike boxes
- Two carry handles designed to balance out the weight when it's being carried

FDB0001
FOOD DELIVERY BAG

*The denier of the fabric. A denier is how thick each individual strand of material weighs (actually the gram weight per 9000 meters). The higher the density the stronger and thicker the fabric



FEATURES

IBP0085 Food safe - virgin material

IBP0085
INGREDIENT BIN 85Lt
(WHITE) 450 x 630mm -
INCLUDES LID

IBP0001
INGREDIENT BIN MOBILE DOLLEY (ME)

Storage and INGREDIENT BIN HEAVY DUTY



WIRE LOCKERS

FEATURES

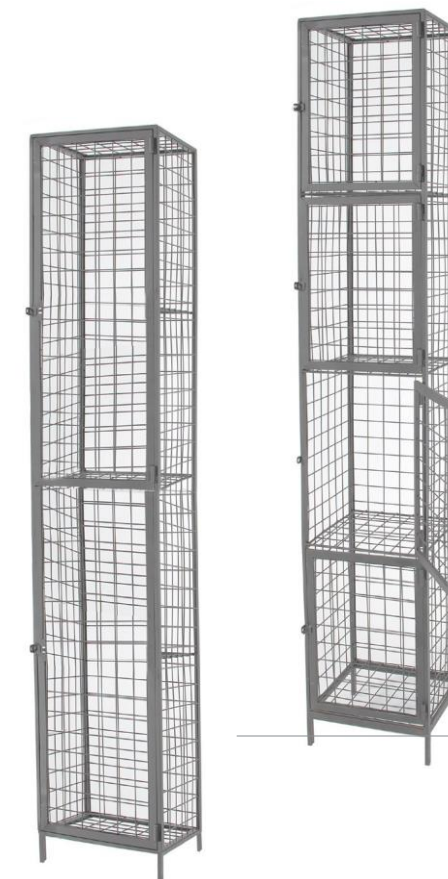
- Ideal for use in shopping centres, factory and restaurant change rooms, etc.
- Four compartment unit ideal for handbags & shoes
- Double compartment ideal for hanging clothes
- Tube section construction is both robust and visually appealing
- Strong bullet type hinges fitted to doors
- 3mm diameter wire mesh is thicker and stronger than competitor units
- Overall size 335(W) x 330(D) x 1900(H)
- Overall weight 12Kg

SPECIFICATIONS

- Mild steel tube section construction with welded mesh
- Available in four compartment (model LGW0004) or double compartment (model LGW0002)
- Epoxy powder coated finish
- Secure 3mm diameter wire, mesh with 47mm aperture
- Square mesh pattern
- Padlockable doors

LGW0004
LOCKER GLOBAL WIRE - 4 DOOR

LGW0002
LOCKER GLOBAL WIRE - DOOR





INSULATED FOOD SERVERS



FEATURES

- The adjustable dividers allow the dolly to hold a wide range of plate and platter sizes eliminating the need for individually sized dollies
- 254mm wheels on one end makes moving a loaded cart easy



- Polyethylene dividers and walls help prevent dish edge chipping
- Two-handed access to all plates reduces breakage
- Vinyl Cover included for sanitary storage of dishes



ODD0004
OPTIMIZER DISH DOLLY - 4 DIVISION
(BLACK) 42.1kg - 711 x 1092 x 805mm

ODD0006
OPTIMIZER DISH DOLLY - 6 DIVISION
(BLACK) 43.6kg - 711 x 1092 x 805mm

FEATURES

- Accommodates all third, half and full size standard food pans
- Insulated to maintain correct serving temperatures
- Stackable for easy storage and convenient transporting
- Double end loader allows hot and cold food to be stored in two separate compartments on wheels for ease of movement
- Spare hinges available

Each front loader compartment holds one of the following food pan combinations available:

- 5 x INF4065
- 3 x INF4100 + 2 x INF4065
- 2 x INF4150 + 1 x INF4065
- 1 x INF4150 + 1 x INF4100 + 2 x INF4065
- 1 x INF4150 + 2 x INF4100
- 4 x INF4065 + 1 x INF4100
- 2 x INF4065 + 2 x INF4100
- 3 x INF4065 + 1 x INF4150

Any full size insert can be replaced with 2 half inserts or 3 third inserts



DUC0001
DOLLEY FOR FSI0001/1001 (BLACK)

PORTABLE ICE CADDY

FEATURES

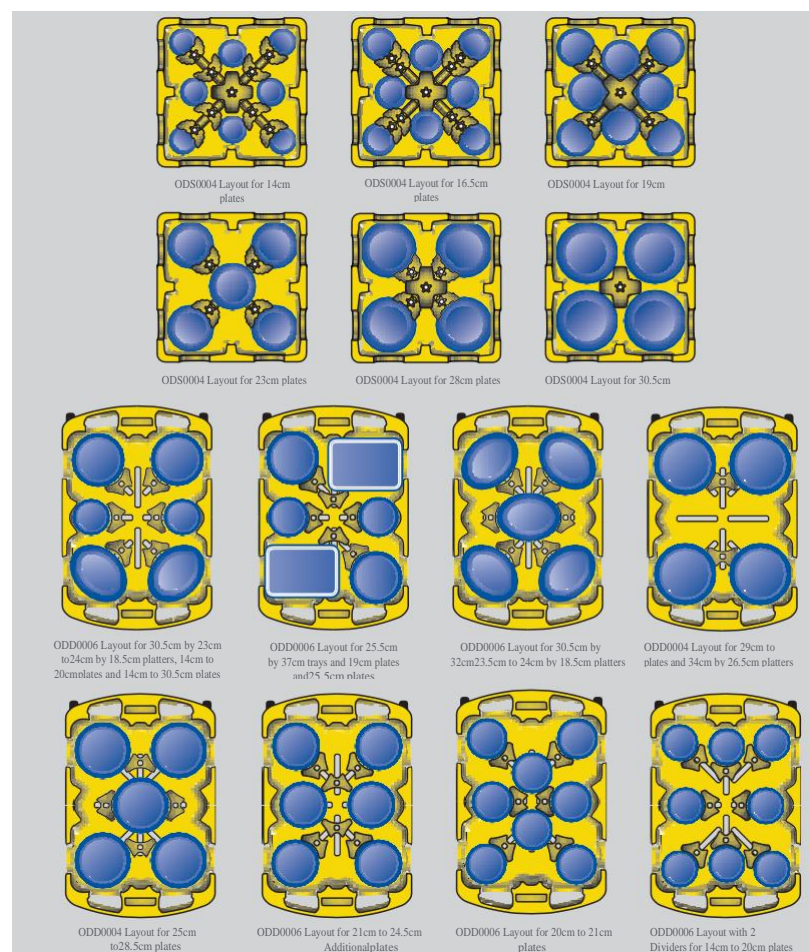
- Extra thick foam insulation to maintain cold temperatures
- Rounded corners and removable lids for easy cleaning
- New nylon clips secure lid to caddy with Stainless Steel hinges prevent rusting
- 2 Rigid castors and 2 swivel castors (one with brakes)
- Perfect for functions, conferences, etc
- Dimensions with casters and handle 565 x 711 x 730mm
- Weight - 22.2kg



ICP0057
ICE CADDY PORTABLE - 57kg - BLACK



OPTIMISER™ ADJUSTABLE DISH DOLLY GUIDE



FSI1004
FOOD SERVER FRONT LOADER - DOUBLE (BLACK) 33.1kg - 431 x 622 x 1263mm

● ●
AVAILABLE IN SLATE AND SLATE BLUE

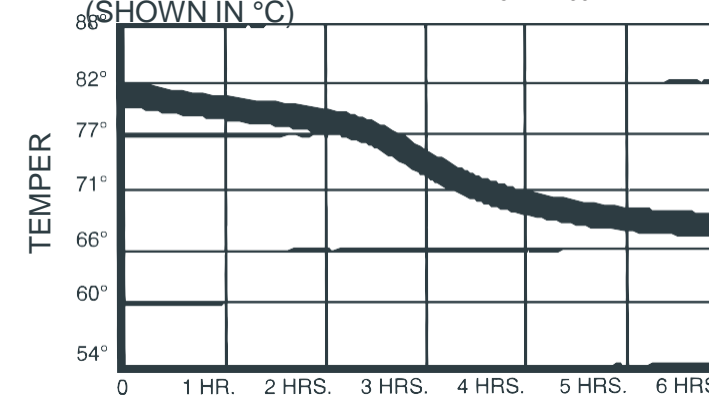


FSI1001
FOOD SERVER INSULATED - SINGLE (BLACK) 9.0kg - 479 x 641 x 676mm



FSI1150
FOOD SERVER TOP LOADER - 150mm (BLACK) 9.3kg - 443 x 647 x 290mm

FOOD PAN CARRIERS (SHOWN IN °C)



All results are an average taken from tests conducted by the Food and Hospitality School of the College of DuPage, IL.

CATERAIDE™ IT SERIES BEVERAGE SERVERS INSULATED

FEATURES

- Durable construction and reinforced corners
- Commercial foam insulation for superior food quality and safety
- Button-hole latch design offers convenient one hand operation and keeps the doors and lids closed tightly for better temperature retention
- Latches are field adjustable to insure a secure seal for the life of the carrier
- Easily identify contents using the integrated writing surface
- Secure stacking for easy transport and storage
- Beverage dispenser has "spring action" faucet for no drip service

- End loader has built-in seal to eliminate gaskets
- End loader has a flat top that can be used as a prep surface when space is limited
- End loader and beverage dispensers have extra wide, sure-grip handles
- to promote a safe, stable two-person lift for easy loading and unloading
 - End loader's exclusive double hinge opens 270° for easy loading and unloading and lies flat to save space
 - Low profile hinge takes up less space and is less likely to catch or break



FSI90
FOOD SERVER FRONT LOADER IT SERIES - ONYX 19.5kg - 676 x 460 x 740mm (POR)



FSI9004
BEVERAGE SERVER INSULATED IT SERIES - 19Lt ONYX 9.5kg - 266 x 409 x 670mm (POR)



DFS0001
DOLLY FOR CATER IT SERIES

● ●
ALSO AVAILABLE IN SLATE OR BROWN



FEATURES

- Features spring action tap for dripless service
- Stackable for easy storage and convenient transporting
- Sure latch wide design has 3 times the latch area of other beverage servers for a secure seal
- Improved lid design and O-Ring seal eliminates leaks during transport; convenient pop up vent included
- Beverage servers are filled with extra thick foam insulation for maximum temperature retention
- Spare clip tapes & O-rings available



BSI0009
BEVERAGE SERVER INSULATED - 9.4Lt (BROWN)
5.9kg - 266 x 431 x 469mm



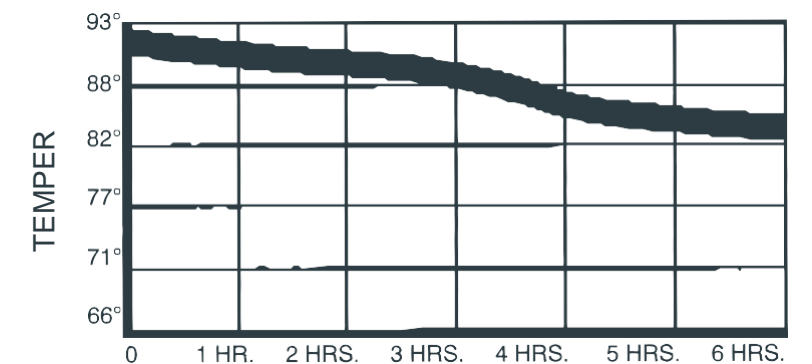
BSI0019
BEVERAGE SERVER INSULATED - 19Lt (BROWN) 9.07kg - 266 x 430 x 654mm



BSI0038
BEVERAGE SERVER INSULATED - 38Lt (BROWN)
13.8kg - 416 x 524 x 678mm

● ● ●
AVAILABLE IN BLACK / SLATE AND SLATE BLUE

BEVERAGE SERVERS (SHOWN IN °C)



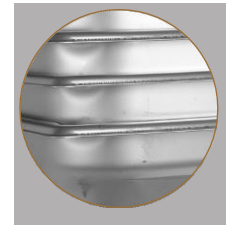
All results are an average taken from tests conducted by the Food and Hospitality School of the College of DuPage, IL.

GASTRONORM FOOD PANS - Stainless steel

FEATURES

- 0.8mm Stainless Steel inserts
- Heavy duty
- American style
- Rounded edges
- Anti-Jam system
- Reinforced corners
- Heavy duty
- For light duty use 0.6mm
- Lids are interchangeable with 0.6mm

Best Choice



GUARANTEED NOT TO JAM WITH ANTI-JAMMING DESIGN



GN1/1

530 x 325mm



INF2055 INSERT S/STEEL - FULL 55mm (l) INF2065 INSERT S/STEEL - FULL 65mm (l)
 INF2100 INSERT S/STEEL - FULL 100mm (l) INF2150 INSERT S/STEEL - FULL 150mm (l)
 INF2001 INSERT S/STEEL - FULL LID (l)



INF3055 INSERT S/STEEL - FULL 55mm PERFORATED (l) INF3065 INSERT S/STEEL - FULL 65mm PERFORATED (l) INF3100 INSERT S/STEEL - FULL 100mm PERFORATED (l)

GN1/2

325 x 265mm



INH2065 INSERT S/STEEL - HALF 65mm (l) INH2100 INSERT S/STEEL - HALF 100mm (l)
 INH2150 INSERT S/STEEL - HALF 150mm (l) INH2001 INSERT S/STEEL - HALF LID (l)

GN1/3

325 x 176mm

INT2100 INSERT S/STEEL - THIRD 100mm (l) INT2150 INSERT S/STEEL - THIRD 150mm (l)
 INT2065 INSERT S/STEEL - THIRD 65mm (l) INT2001 INSERT S/STEEL - THIRD LID (l)

GN1/4

265 x 162mm



INQ2065 INSERT S/STEEL - QUARTER 65mm (l) INQ2100 INSERT S/STEEL - QUARTER 100mm (l)
 INQ2150 INSERT S/STEEL - QUARTER 150mm (l) INQ2001 INSERT S/STEEL - QUARTER LID (l)

GN1/6

176 x 162mm



INS2065 INSERT S/STEEL - SIXTH 65mm (l) INS2100 INSERT S/STEEL - SIXTH 100mm (l)
 INS2150 INSERT S/STEEL - SIXTH 150mm (l) INS2001 INSERT S/STEEL - SIXTH LID (l)

GN1/9

100mm (l)



INN2100 INSERT S/STEEL - NINTH 100mm (l)



GASTRONORM FOOD PANS - Stainless Steel

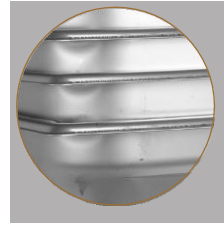


GN1/4

265 x 162mm

FEATURES

- 0.6mm Stainless Steel inserts
- 0.6mm Thick Stainless Steel
- American style
- Rounded edges
- Anti-Jam system
- Light duty
- For heavy duty use 0.8mm
- Lids are interchangeable with 0.8mm



GUARANTEED NOT TO JAM WITH ANTI-JAMMING DESIGN



INQ9100 INSERT S/STEEL (VALUE) - QUARTER 100mm (l)
 INQ9150 INSERT S/STEEL (VALUE) - QUARTER 150mm (l)
 INQ9001 INSERT S/STEEL (VALUE) - QUARTER LID (l)

GN1/1

530 x 325mm



INF9065 INSERT S/STEEL (VALUE) - FULL 65mm (l)
 INF9165 INSERT S/STEEL (VALUE) - FULL 65mm (l) PERF

INF9100 INSERT S/STEEL (VALUE) - FULL 100mm (l)
 INF9150 INSERT S/STEEL (VALUE) - FULL 150mm (l)
 INF9001 INSERT S/STEEL (VALUE) - FULL LID (l)



INS9065 INSERT S/STEEL (VALUE) - SIXTH 65mm (l)

INS9100 INSERT S/STEEL (VALUE) - SIXTH 100mm (l)
 INS9150 INSERT S/STEEL (VALUE) - SIXTH 150mm (l)
 INS9001 INSERT S/STEEL (VALUE) - SIXTH LID (l)

GN1/6

176 x 162mm

GN1/2

325 x



INH9065 INSERT S/STEEL (VALUE) - HALF 65mm (l)
 INH9100 INSERT S/STEEL (VALUE) - HALF 100mm (l)
 INH9150 INSERT S/STEEL (VALUE) - HALF 150mm (l)
 INH9001 INSERT S/STEEL (VALUE) - HALF LID (l)



INN9100 INSERT S/STEEL (VALUE) - NINTH 100mm (l)
 INN9001 INSERT S/STEEL (VALUE) - NINTH LID (l)

GN1/9

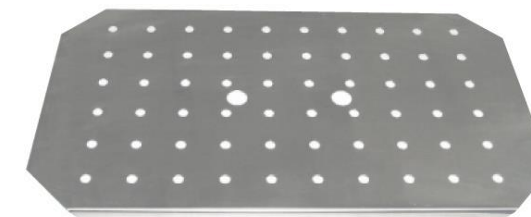
176 x 108mm

325 x

GN1/3



INT9100 INSERT S/STEEL (VALUE) - THIRD 100mm (l)
 INT9150 INSERT S/STEEL (VALUE) - THIRD 150mm (l)
 INT9001 INSERT S/STEEL (VALUE) - THIRD LID (l)



SPECIFIC
GN1/1 DRAIN SHELF FOR

- Made of 201 Stainless Steel and 0.8mm thickness
- Improve product safety through reduced handling
- Liquids drain directly into the food pan below for easy disposal
- Ideal for prepped produce, storing seafood on ice and defrosting meats Elevates food above pan bottom: For draining or maintaining foods that should not sit in liquids or juices

DSS0001 DRAIN SHELF

HIGH HEAT INSERTS AND LIDS

PANS



SPECIFICATIONS

- Not suitable for direct heat
- Single container solution for:
 - Cold storage
 - Blast freezin
 - Microwave pre-heat / cooking
 - Steam table applications
- Dishwasher safe
- Cook and store
- BPA Free

DESCRIPTION OF MEASUREMENTS - FULL - 530 x 325mm **INF8065** INSERT - FULL 65mm HIGH HEAT (AMBER) 7.2Lt **INF0365** INSERT - FULL 65mm HIGH HEAT (BLACK) 7.2Lt **INF8100** INSERT - FULL 100mm HIGH HEAT (AMBER) 12Lt **INF0300** INSERT - FULL 100mm HIGH HEAT (BLACK) 12Lt **INF8002** INSERT - FULL LID NOTCHED HIGH HEAT (AMBER)

DESCRIPTION OF MEASUREMENTS - HALF - 530 x 265mm **INH8065** INSERT - HALF 65mm HIGH HEAT (AMBER) 3.4Lt **INH0365** INSERT - HALF 65mm HIGH HEAT (BLACK) 3.4Lt **INH8002** INSERT - HALF LID NOTCHED HIGH HEAT (AMBER)

DESCRIPTION OF MEASUREMENTS - THIRD - 325 x 176mm **INT8065** INSERT - THIRD 65mm HIGH HEAT (AMBER) 2.7Lt **INT8002** INSERT - THIRD LID NOTCHED HIGH HEAT (AMBER)



FEATURES

- Standard gastronorm and bain marie sizes
- Polycarbonate food pans can withstand tough use and resist food acids and oils
- Not suitable for use with steam
- Optional solid or notched lids and drain shelves
- Snap-on lids provide superior leak resistance
- Dishwasher safe
- Clear pans are ideal for storage and transportation
- Black pans are very effective for merchandising and displaying food



DESCRIPTION OF MEASUREMENTS - FULL - 530 x 325mm **INF4065** INSERT - FULL 65mm POLYCARB (CLEAR) 7.2Lt **INF5065** INSERT - FULL 65mm POLYCARB (BLACK) 7.2Lt **INF4100** INSERT - FULL 100mm POLYCARB (CLEAR) 12Lt **INF5100** INSERT - FULL 100mm POLYCARB (BLACK) 12Lt **INF4150** INSERT - FULL 150mm POLYCARB (CLEAR) 18Lt **INF4200** INSERT - FULL 200mm POLYCARB (CLEAR) 25Lt



DESCRIPTION OF MEASUREMENTS - HALF - 325 x 265mm **INH4065** INSERT - HALF 65mm POLYCARB (CLEAR) 3.4Lt **INH5065** INSERT - HALF 65mm POLYCARB (BLACK) 3.4Lt **INH4100** INSERT - HALF 100mm POLYCARB (CLEAR) 5.3Lt **INH5100** INSERT - HALF 100mm POLYCARB (BLACK) 5.3Lt **INH4150** INSERT - HALF 150mm POLYCARB (CLEAR) 8.2Lt **INH5150** INSERT - HALF 150mm POLYCARB (BLACK) 8.2Lt

FOOD PANS FULL

FOOD PANS HALF

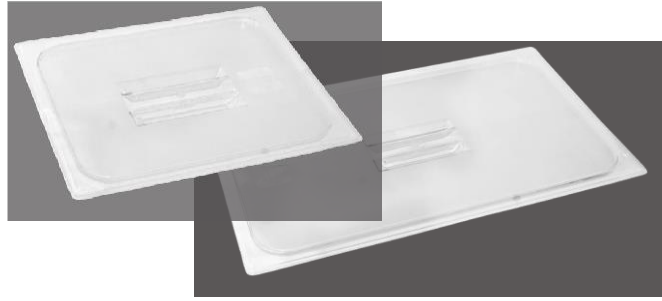
FOOD PANS THIRD

DESCRIPTION OF MEASUREMENTS - THIRD - 325 x 176mm **INT4150** INSERT - THIRD 150mm POLYCARB (CLEAR) 2.4Lt **INT5100** INSERT - THIRD 100mm POLYCARB (BLACK) 3.6Lt **INT5101** INSERT - THIRD 100mm POLYCARB (BLACK) 1.6Lt **INS5150** INSERT - SIXTH 150mm POLYCARB (BLACK) 2.4Lt **INS4150** INSERT - SIXTH 150mm POLYCARB (CLEAR) 2.2Lt **INS4100** INSERT - SIXTH 100mm POLYCARB (CLEAR) 1.6Lt

FOOD PANS SIXTH



SOLID LIDS IMPROVED INDUCTION - Smartherm



INF4001 INSERT - FULL LID SOLID POLYCARB (CLEAR) INH4001 INSERT - HALF LID SOLID PC (CLEAR) INT4001 INSERT - THIRD LID SOLID PC (CLEAR) INS4001 INSERT - SIXTH LID SOLID PC (CLEAR) INN4001 INSERT - NINTH LID SOLID (CLEAR) INF4005 INSERT - FULL DOME LID SOLID (NO HEAT) INH4005 INSERT - HALF DOME LID SOLID (NO HEAT)

NOTCHED LIDS



INH4002 INSERT - HALF LID NOTCHED PC
INF4002 INSERT - FULL LID NOTCHED POLYCARB (CLEAR) INT4002 INSERT - THIRD LID NOTCHED PC (CLEAR) INS4002 INSERT - SIXTH LID NOTCHED PC (CLEAR) INH4006 INSERT - HALF DOME LID NOTCHED (CLEAR) - NO HEAT

SNAP-ON LIDS

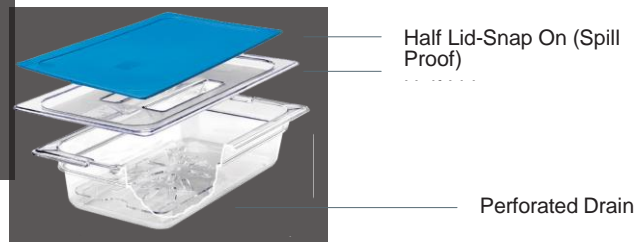


INF4004 INSERT - FULL LID SNAP ON (BLUE) INH4004 INSERT - HALF LID SNAP ON (BLUE) INT4004 INSERT - THIRD LID SNAP ON (BLUE) INS4004 INSERT - SIXTH LID SNAP ON (BLUE) INN4004 INSERT - NINTH LID SNAP ON (BLUE)

PERFORATED DRAIN SHELVES



INF4003 INSERT - FULL DRAIN SHELF PC (CLEAR) INH4003 INSERT - HALF DRAIN SHELF PC (CLEAR) INT4103 INSERT - THIRD DRAIN SHELF PC (CLEAR) INS4106 INSERT - SIXTH



Dinex introduces the newest generation of induction heating systems. The Smart•Therm is the most innovative system for today's demanding foodservice traylines and room service operations

- The induction charger with the smallest footprint and weight
- LCD display showing clear instruction
- RFID micro-chip in each base for consistent and accurate temperatures



FEATURES

- Heat on demand
- Base activation in 14 secs
- 220V - Single phase
- Light weight and compact - 10.5kg
- Sealed units - moisture tight

IHD0002 INDUCTION HEATER - DINEX - SMART THERM 2 - 240V

FEATURES

- Lightest base on the market
- Features a built-in chip that relays information to the heating unit
- Protects the base from over-heating or excessive cycling, which causes system failures and downtime for the trayline
- Base is made from high temperature rugged plastic and is seamless with no holes for water intake

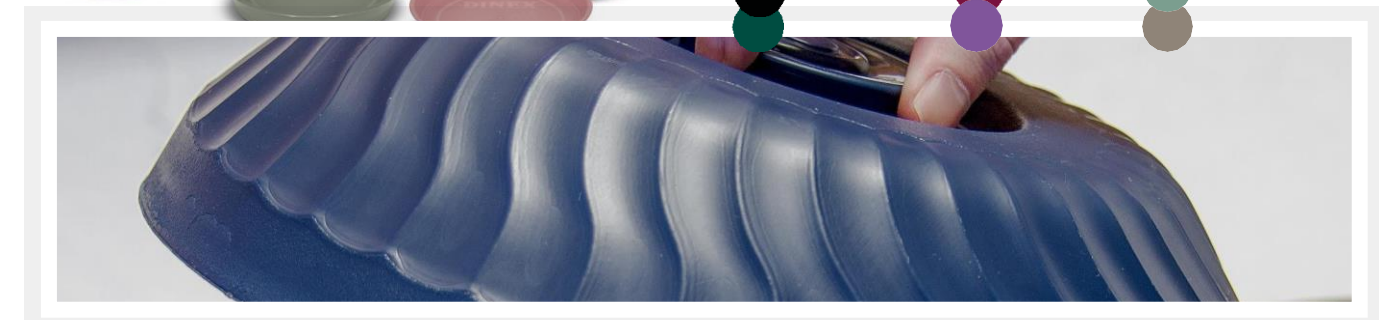
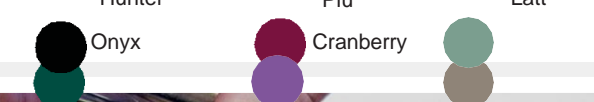
- Contains internal phase change material similar to a wax base that allows lower energy input to hold longer
- Bases can be reactivated any number of times, within any time frame "No need to wait!"
- Bases are stackable after heat activation
- Dinex Domes are compatible with induction bases

DINEX INDUCTION - Bases

IHD0230 INDUCTION HEATER - DINEX - SMART THERM2-BASE - 230mm (MIDNIGHT BLUE)



INDENT COLOURS AVAILABLE ON REQUEST



INSULATED LINE FROM DINEX® BY CARLISLE DINNERWARE



FEATURES

- Guaranteed hot food
- Dishwasher safe
- Durable construction - polypropylene
- Superior heat retention
- Double wall construction - ozone friendly urethane foam insulation
- Disposable lids - hygienic and safe
- Holds temperature above 65°C for 45min
- Unique drip ring for removal of condensation
- Ideal for hospital, old age homes and clinics

TURNBURY RANGE



DTD0001 DINEX TURNBURY INSULATED DOME COVER - 230mm MIDNIGHT BLUE
DTB0230 DINEX TURNBURY INSULATED BASE - 230mm MIDNIGHT BLUE



Latte



POLYCARBONATE

Our new Global range of polycarbonate dinnerware is scratch resistant, tough, hygienic and virtually unbreakable. Revitalise your kitchen with this high gloss dinnerware. This tableware range is superior to melamine products in design, function and value. It is both affordable and practical whilst meeting the consumers requirements.

FEATURES

- Beautiful and functional design
- Superior mirror finish, colour density and quality feeling similar to fine bone china
- The surface is more stain-resistant than melamine, as melamine is slightly porous and can absorb stains
- Suitable for correctional services, hospitals and canteens
- Global's super-tough polycarbonate dinnerware is durable, microwave friendly, scratch resistant and impact resistant
- Dishwasher safe
- The range stacks securely and efficiently for transportation and for storage
- The plates and bowls all conform to industrial standards for the health care sector ensuring correct portioning size of meals

Personalised branding (logos etc.) as well as a range of various colours available on request



PDP0250 DINNER PLATE POLYCARBONATE - 250mm



PDP0230 DINNER PLATE POLYCARBONATE - 230mm



PDP0002 DINNER PLATE - 3 COMPARTMENT POLYCARBONATE - 250mm

DINNER PLATE



PSP0205 SIDE PLATE POLYCARBONATE - 205mm



PSB0350 PUDDING / SOUP BOWL POLYCARBONATE - 350ml



PSB0450 PUDDING / SOUP BOWL POLYCARBONATE - 450ml

SIDE PLATE



PCM0300 COFFEE / TEA MUG (WHITE)

JUG



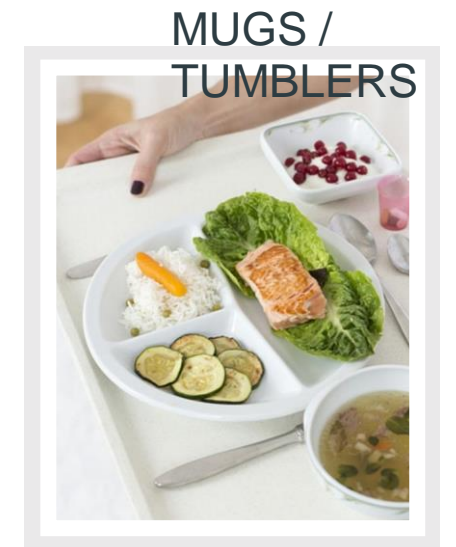
GTA0001 TUMBLER POLYCARBONATE



MJ0001 MILK JUG POLYCARBONATE - 50ml



PC0001 PITCHER POLYCARBONATE - 300ml



MUGS / TUMBLERS



Cleaning and Washing

Our exclusive range of DIHR dishwashers are guaranteed to clean the most stubborn crockery and cutlery. Our dishwasher range caters for basic glass washers right up to the new RX101E tunnel units complimented by the Carlisle racking range.

Our line of brushes and smart cleaning tools are designed to offer products that help you run a cleaner

clean

SECTION INDEX

Brooms	367, 371	Pre-Rinse Spray and Hose Reel	354
Bucket and Wringers	369 - 370	Refuse Bins	362 - 363
Cutlery Saver	363	Roll 'n Grip Holder System	368
Dish Rack Dolly	361	Scrub Brushes	366 - 367
Dish Racks	359 - 361	Squeegee	368
Dishwashers	353 - 357	Trigger Spray Bottles	363
Floor Drain Brush	368	Utility Brushes	366
Glass Washer- Manual	361	Vacuum Cleaner	364
Hand and Nail Brush Kit	369	Wet Floor Sign	369
Janitor and Hotel Service Trolley	364		
Microfibre Pads	365		





DIHR was established in Castelfranco Veneto (near Treviso, in north-eastern Italy) in 1985. DIHR's initiatives and technical innovations have been such that many other companies have attempted to copy and imitate our products. Thanks to a complete product range of over 100 different models supplied in more than 3500 versions and the production of more than 35 000 dishwashers/year, today DIHR has become a well respected leader in this industry throughout the world.

DIHR'S EQUIPMENT CONTAINS STATE OF THE ART COMPONENTS AND THE LATEST TECHNOLOGICAL OPERATING SYSTEMS.

DIHR has an excellent range of products, designed and built to work for many years and at very competitive prices. The motive of DIHR is based upon full customer satisfaction, which has proven to be a winning strategy in long term.



Apart from the standard production range, DIHR can supply industrial machines for special applications, such as large kitchens, cruise ships and the bakery industry and other applications within the commercial sector.

Contact BCE Foodservice Equipment to find a solution for your unique needs.



TUNNEL DISH WASHER

The DWT0161 compact dishwasher is designed to conform to the requirements of larger establishments and hospitality outlets. These machines are both compact and high performance.



FEATURES

- Self-cleaning vertical wash pumps, protected from electrical overloads
- Traction system with built-in clutch preventing derailment
- AISI 304 Stainless Steel boilers fully insulated to reduce thermal losses
- Electronic soft touch panel with IP65 security level, manufactured to be user friendly and easy to be cleaned
- Stainless Steel washing and rinsing arms. These are removable without using any tool, for easier cleaning operation or to help the change of working direction on the RX 101E
- Stainless Steel surface filters on every tank, easily removable without detaching washing arms
- Insulated double skin door, counterbalanced, equipped with anti-drop safety system
- Auto timer in order to switch off the rack conveyor motor after a prolonged period of inactivity
- Economizers to allow operation only when the rack is detected on that specific area, avoiding any waste of water and energy

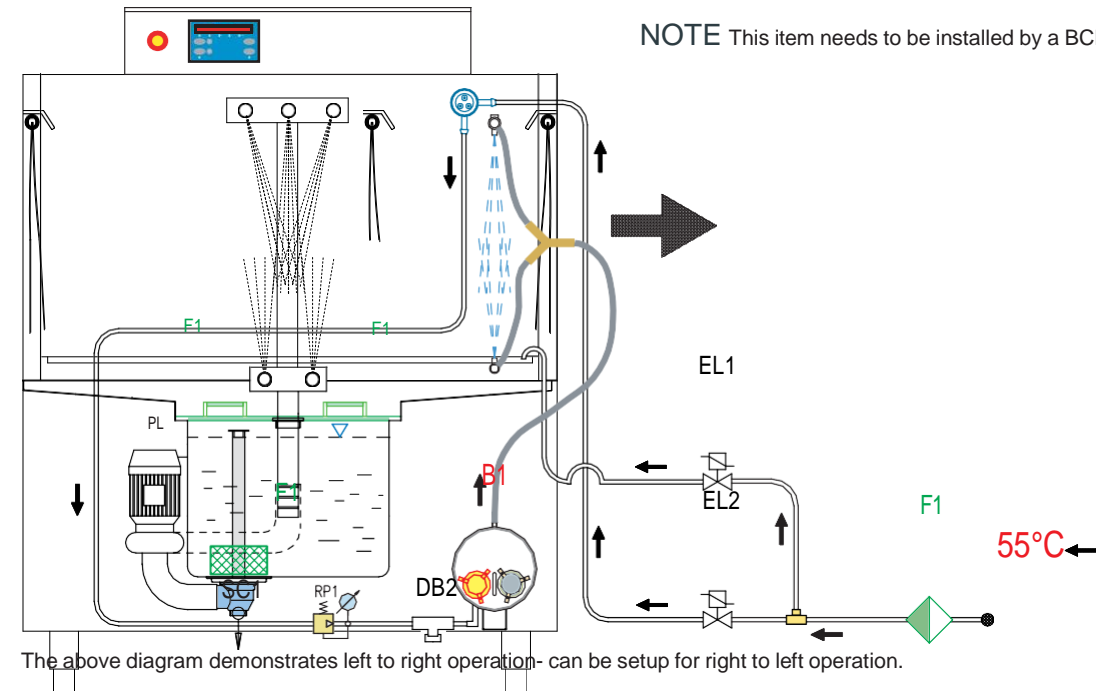
DWT0161
TUNNEL DISH WASHER - DIHR - RX101E

SPECIFICATION

S	
DIMENSIONS:	1080 x 715 x 1565/1900mm
TOTAL POWER:	22.33kW
VOLTAGE:	400V 3N- 50Hz
RACKS PER HOUR:	70/100
WEIGHT:	207kg

OTHER ORDER CODES
DWD2161
TUNNEL DISHWASHER R101E - DRYER - OPTIONAL EXTRA

NOTE This item needs to be installed by a BCE Technician



HOOD TYPE DISH WASHER (HT11)



FEATURES

- Extra large washtank reduces detergent cost
- Gravity drain recommended drain height 150mm from the ground
- Drain pump kit optional on all dishwashers suitable for existing installations
- To eliminate breakages, use racks as storage racks to save time, money and handling
- Minimum water pressure required 2 bar
- Max plate height: 410mm
- Max tray height: Gastronorm 1/1 (530 x 325)
- Deep-formed tank
- Independent wash/rinse arms
- Built-in rinse-aid pumps
- Double tank filters & pump filter
- Electronic timer & thermostat
- Hood operated start/stop function

DWD0011

DISH WASHER DIHR HT11 HOOD - TYPE



SPECIFICATIONS

DIMENSIONS: 720 x 735 x 1400/1890mm
 WEIGHT: 116kg (gross weight)
 OUTPUT: Approx 60 racks per hour
 TOTAL POWER: 13.12kW
 VOLTAGE: 400V 3 phase + Neutral
 WASH PUMP: 1.1kW
 WASH TANK: 35Lt
 BASKET SIZE: 500 x 500mm
 INCLUDES: 2 x Plate racks, 1 x glass rack, 1 x Cutlery holder

OTHER ORDER CODES - ACCESSORIES

- DWD0002 DISH WASHER DIHR WATER SOFTENER - HT11
- DWD0003 DISH WASHER DIHR DRAIN PUMP KIT - HT11
- DWD0004 DISH WASHER DIHR SOAP DISPENSER - HT11

All DIHR machines are gravity drain systems and require fitted chemical dispensers

PRE-RINSE SPRAY AND HOSE REEL



PRS0001 OVERHEAD PRE-RINSE SPRAY INCLUDES MIXER TAPS



PRS0002 OVERHEAD PRE-RINSE SPRAY (SPOUT INCLUDED)



HRS0010 HOSE REEL S/STEEL 10m



DIHR WASHING CYCLE

DIHR your ideal partner in professional glass, dish and utensil washing.

An integral part of any busy hotel or restaurant kitchen. Use the complete DIHR 5-step dish washing system to provide a constant supply of sparkling clean crockery and cutlery on demand.

STEP 1

Rinse off your soiled crockery and cutlery with the pre-rinse spray (A)

STEP 2

Stack your dirty crockery and cutlery into the glass or dish racks and slide into the dishwasher to commence the wash cycle

STEP 3

On completion of the wash cycle, slide out the rack and the washed items will air dry in minutes

STEP 4

Stack the washed items still in the racks onto your rack dolly (D) for safe and damage free storage of your valuable crockery and glasses

STEP 5

Wheel your rack dolly to your storage or setup area, ready to be wheeled into action on demand

HOOD TYPE DISH WASHER COMPLETE



PRS0001 OVERHEAD PRE-RINSE SPRAY INCLUDES MIXER TAPS

ITS1150 INLET TABLE + SINK 1150mm BOXED EDGE INCL SPLASHBACK INTERCHANGEABLE (OTHER SIZES AVAILABLE ON REQUEST)

OTV1150 OUTLET TABLE 1150mm BOXED EDGE (OTHER SIZES AVAILABLE ON REQUEST)

DRC4002 DISHWASHING RACK DOLLEY

High splashback for inlet table for mounting pre-rinse spray included

DISHWASHER UNDER COUNTER (GS50) COUNTER (G35)



FEATURES

- Ideal for medium sized restaurants and busy bars
- 120/sec wash cycle. Double skin door, 30 racks/hr
- Fully automatic process, durable, heavy duty and long lasting
- Gravity drain - recommended drain height - floor level
- Door security
- Anti drip proof panel
- Built-in rinse aid pump
- Thermostop system
- Optional drain pump kit available on request

DWD0500

DISH WASHER DIHR GS50 UNDERCOUNTER SINGLE PHASE

SPECIFICATIONS

DIMENSIONS:	590 x 600 x 850mm
WEIGHT:	65kg
POWER:	3.45kW
VOLTAGE:	220V Single phase
BASKET SIZE:	500 x 500mm
MAX GLASS HEIGHT:	325mm max glass/plate height
INCLUDES:	1 x plate rack, 1 x glass rack, 1 x cutlery holder

Refer to pg 359 - 361 for comprehensive range of racks.

DISHWASHER UNDER



FEATURES

- Ideal for coffee shops and canteens
- Double skin door, 120/sec wash cycle, 30 racks/hr
- Can fit above or below counter, full auto process
- Clean cups and glasses on demand
- Consumes less than 2.0Lt of water per cycle
- Gravity drain - recommended drain height - floor level

GWD1000

GLASS WASHER DIHR G35

SPECIFICATIONS

DIMENSIONS:	400 x 470 x 585mm
WEIGHT:	33kg
POWER:	2.1kW
VOLTAGE:	220V Single phase
BASKET SIZE:	350 x 350mm
MAX GLASS HEIGHT:	195mm max glass/plate height
INCLUDES:	2 x mesh/glass rack, 1 x plate rack, 1 x cutlery holder

OTHER ORDER CODES

GWD1035

GLASS WASHER DIHR MESH RACK 350 x 350mm

GWD2001

GLASS WASHER DIHR SMALL PLATE RACK

DISHWASHER UNDER COUNTER (GS40)



FEATURES

- Ideal for small restaurants and bars
- 120/sec wash cycle, double skin door, 30 racks/hr
- Fully automatic process
- Durable, heavy duty and long lasting
- Gravity drain - recommended drain height - floor level
- Door security
- Built-in rinse aid pump
- Optional drain pump kit available on request

DWD0400

DISHWASHER DIHR GS40 UNDERCOUNTER

SPECIFICATIONS

DIMENSIONS:	450 x 530 x 700mm
WEIGHT:	43kg
POWER:	3.05kW
VOLTAGE:	220V Single phase
BASKET SIZE:	400 x 400mm
MAX GLASS HEIGHT:	290mm max glass/plate height
INCLUDES:	2 x mesh/glass rack, 1 x plate rack, 1 x cutlery holder

OTHER ORDER CODES

DWD2040

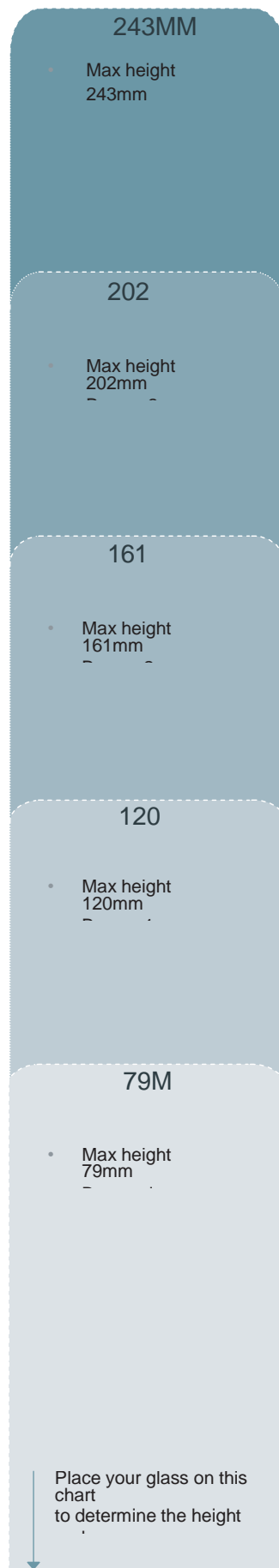
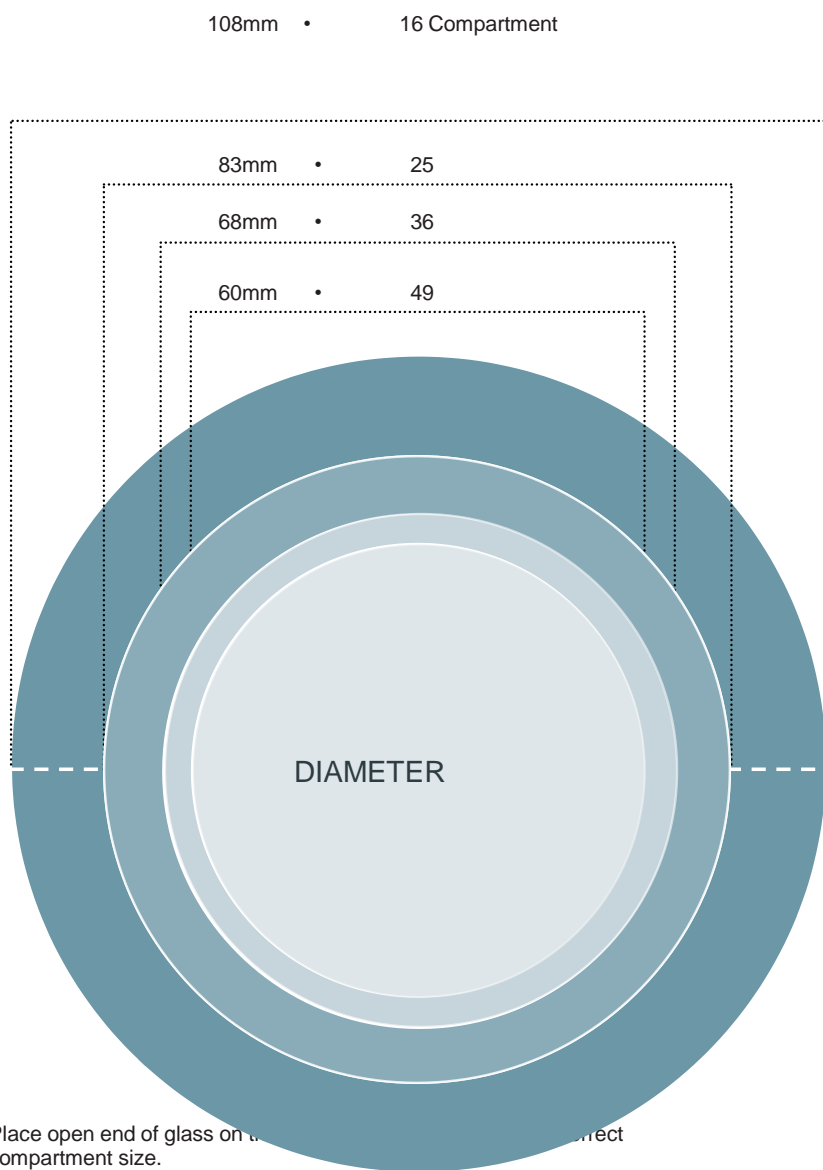
DISHWASHER DIHR SMALL PLATE RACK 100 x 100



USE OUR SIMPLE SYSTEM BELOW TO SIZE YOUR RACKS

To determine the Rack and Extender combination, use these charts:

- Open profile facilitates superior washing, complete rinsing and fast drying
- Double wall construction provides maximum strength
- Comfort curve handles are moulded into all four sides for easy handling
- Sturdy bottom with four-way tracking for easy dish machine loading
- Stacks with all major competitors
- Quick draining - no flat surfaces to trap water or loose food particles
- Sure-lock extenders unique snap-on/snap-off attachments allow fast simple assembly/disassembly from outside of the rack
- Rack dishwasher compatible



FEATURES

- Flatware / bowl rack
- Ideal for bulk or irregular shaped items

DRB5001
DISH RACK OPEN BOWL (BLUE)
DRE5001
DISH RACK OPEN EXTENDER (BLUE)
40mm

FEATURES

- Flatware/combination
- Mesh design base specifically for cutlery

DRC5001
DISH RACK FLATWARE / CUTLERY (BLUE)
DRE5001
DISH RACK OPEN EXTENDER (BLUE)
40mm

FEATURES

- All purpose rack
- Moulded-in support stands to hold plates and trays

DRA5001
DISH RACK ALL PURPOSE / PLATE (BLUE)
DRE5001
DISH RACK OPEN EXTENDER (BLUE) 40mm

FEATURES

- Polypropylene material resists grease and detergents
- Light weight, yet tough and resilient
- Open design for easy cleaning

DRP5008
DISHWASHING RACK CUTLERY HOLDER (BLUE)

DRC5004
DISHWASHING RACK PERMA SAN CYLINDER (WHITE)

FLATWARE / BOWL RACK



FLATWARE / CUTLERY RACK



ALL PURPOSE PLATE RACK



CUTLERY HOLDERS



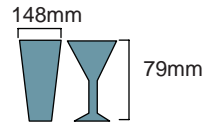
9 COMPARTMENT GLASS RACK



FEATURES

- 9 Compartment glass rack
- Interior dimensions: 150 x 150 x 80mm.

GRC5009
GLASS RACK 9 COMPARTMENT (BLUE)
GRE5009
GLASS RACK EXTENDER 9 COMP (BLUE)



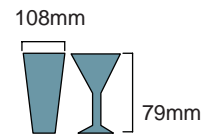
16 COMPARTMENT GLASS RACK



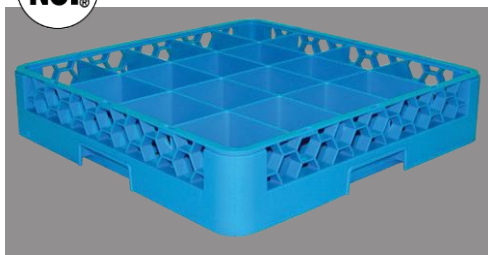
FEATURES

- 16 Compartment glass rack
- Ideal for glasses less than 108mm in diameter.
- Interior dimensions: 110 x 110 x 80mm.

GRC5016
GLASS RACK 16 COMPARTMENT (BLUE)
GRE5016
GLASS RACK EXTENDER 16 COMP (BLUE)



20 COMPARTMENT CUP RACK



FEATURES

- 20 Compartment cup rack
- Ideal for cups less than 90mm in diameter.
- Interior dimensions: 110 x 90 x 80mm.

GRC5020
CUP RACK 20 COMPARTMENT (BLUE)
DRE5001
DISH RACK OPEN EXTENDER (BLUE) 40mm



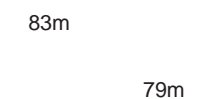
25 COMPARTMENT GLASS RACK



FEAT

- 25 Compartment glass rack
- Ideal for glasses less than 83mm in diameter

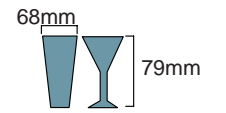
GRC5025
GLASS RACK 25 COMPARTMENT (BLUE)
GRE5025



FEATURES

- 36 Compartment glass rack
- Ideal for glasses less than 68mm in diameter
- Interior dimensions: 75 x 75 x 80mm

GRC5036
GLASS RACK 36 COMPARTMENT (BLUE)
GRE5036
GLASS RACK EXTENDER 36 COMP (BLUE)



36 COMPARTMENT GLASS RACK

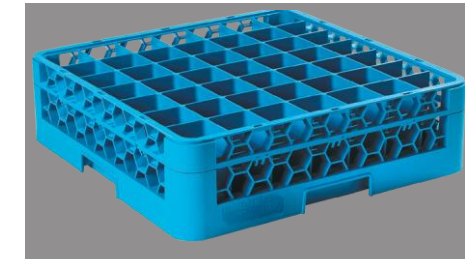
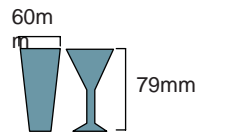


49 COMPARTMENT GLASS RACK

FEATURES

- 49 Compartment glass rack
- Ideal for glasses less than 60mm in diameter
- Interior dimensions: 65 x 65 x 80mm

GRC5049
GLASS RACK 49 COMPARTMENT (BLUE)
GRE5049
GLASS RACK EXTENDER 49 COMP (BLUE)



FEATURES

- Rack dolly
- Handle and wheels for easy transportation of racks
- Convenient drain feature for excess water
- Large swivel casters with non-marking rubber wheels

DRC4002
DISHWASHING RACK MOBILE DOLLEY (INCL. HANDLE)

FEATURES

- Dust cover
- Heavy duty vinyl rack dust cover keeps glassware clean and dust free during storage

RDC0122
RACK DUST COVER 1220mm

RACK MOBILE DOLLY / DUST COVER

GLASS

FEATURES

- Use to remove lipstick and grease smears on your

GWH2003
GLASS WASHER MANUAL 3-HEAD



Cleaning and

MOBILE REFUSE BIN



IBP0130
MOBILE REFUSE BIN
130Lt (CHARCOAL)
GENERAL WASTE
IBP0240
MOBILE REFUSE BIN
240Lt (CHARCOAL)
GENERAL WASTE

IBP3130
MOBILE REFUSE BIN
130Lt (ORANGE)
PAPER
IBP3240
MOBILE REFUSE BIN
240Lt (ORANGE)
PAPER

IBP4130
MOBILE REFUSE
BIN 130Lt (RED)
TIN CANS
IBP4240
MOBILE REFUSE
BIN 240Lt (RED)
TIN CANS

IBP1130
MOBILE REFUSE BIN 130Lt (GREEN)
ORGANIC WASTE
IBP1240
MOBILE REFUSE BIN 240Lt (GREEN)
ORGANIC WASTE

IBP2130
MOBILE REFUSE BIN
130Lt (YELLOW)
PLASTIC
IBP2240
MOBILE REFUSE BIN
240Lt (YELLOW)
PLASTIC

FOOT PEDAL WHEELY BIN



IBP9120
FOOT PEDAL WHEELY BIN 120Lt
(BLUE)
SPECIFICATIONS
CAPACITY: 120Lt
DIMENSIONS: 470 x 580 x
910mm



Global (S.A.)

Cleaning and

REFUSE BIN

Global (S.A.)



IBP1001
ROUND REFUSE BIN
WITH FLAT LID 120Lt 560 x
820mm



IBP1085
REFUSE BIN 85LT
(BLACK) 450 x 630mm
(INCLUDES LID)



IBP1002
FUNNEL HEAD FOR
IBP1001



IBP0001
INGREDIENT BIN
MOBILE DOLLEY
(METAL)



IBP1003
HALF ROUND HEAD FOR
IBP1001



IBP1004
DOLLEY FOR IBP1001



FEATURES

- Made from durable ABS high impact plastic
- UV resistant to withstand exposure to sunlight

- Chemical resistant, not affected by detergents
- Unique, patented design
- Magnets contained in moisture-proof cells, prevents bacteria growth
- Use only with 18/8 or magnetic steels

CTS0001
CUTLERY SAVER FOR IBP0085/IBP1085

CUTLERY SAVER

COLOUR CODED PLASTIC TRIGGER SPRAY BOTTLES



AVAILABLE IN THESE COLOURS:



TBB0750
TRIGGER BOTTLE (BLUE) - 750ml
TBG0750
TRIGGER BOTTLE (GREEN) - 750ml
TBR0750
TRIGGER BOTTLE (RED) - 750ml
TBW0750
TRIGGER BOTTLE (WHITE) - 750ml
TBY0750
TRIGGER BOTTLE (YELLOW) - 750ml

VACUUM CLEANER MOP PAD



FEATURES

- New NST sound reduction and AutoSave energy conservation technology
- Environmentally friendly
- Less energy, lower noise, longer life and user convenience
- NuSave the way forward

NVC0001
 NUMATIC INDUSTRIAL VACUUM CLEANER 6.1kg
 355 x 355 x 430mm

JANITOR TROLLEY



FEATURES

- Robust 3 shelf design
- Smooth gliding wheels
- Heavy duty moulded hooks for cart bag and for cleaning equipment

JTP0001
 JANITOR TROLLEY PLASTIC
 1140 x 510 x 980mm

HOTEL



FEATURES

- Heavy duty moulded hooks for durable service bag
- Smooth gliding wheels
- Multifunctional and versatile

HST0001
 HOTEL SERVICE TROLLEY PLASTIC
 1480 x 550 x 1000mm

Best Choice

MICROFIBER WET



FEATURES - MICROFIBER

- Microfiber products can save you time, money and labour
- Unique, ultra-fine filament combined with our exclusive polyester/polyamide nylon blend cleans better and lasts longer than other microfibres offering more than 500 uses (use and launder)

- Sparta microfiber removes up to 400% more dirt, dust and grime with a single pass compared to traditional cleaning products
- Long product life could save you as much as 60% per annum over the cost of traditional alternatives



MMP1450
 MICROFIBER WET MOP PAD
 450mm (BLUE)



MMP2450
 MICROFIBER WET MOP PAD
 450mm (GREEN)



MMP3450
 MICROFIBER WET MOP PAD
 450mm (RED)



MMP5450
 MICROFIBER WET MOP PAD
 450mm (YELLOW)

MICROFIBER DRY MOP PAD



MMP6450
 MICROFIBER DRY MOP PAD - 450mm (BLUE)

MICROFIBER ALUMINIUM HEAD



MMP0450
 MICROFIBER ALUMINIUM HEAD W/K PLUGS -

ALUMINIUM



MMP1800
 ALUMINIUM TELESCOPIC HANDLE - 1800mm (USED IN CONJUNCTION WITH MMP0450)



FEATURES - SCRUB BRUSHES (POLYESTER)

- Versatile design for a wide variety of applications
- Multiple trim angles on bristles gives you better surface contact for better cleaning
- Plastic handles and crimped stable set polyester bristles are rugged and will not absorb oils or moisture

- Handles are ergonomically shaped with smooth edges for superior comfort
- Base resins used to produce blocks and bristles are made of FDA approved materials

UTILITY SCRUB BRUSH - Polyester



USB1200

USB2

USB3

USB4

USB5

UTILITY SCRUB BRUSH POLYESTER - 200mm (BLUE)

UTILITY SCRUB BRUSH POLYESTER - 200mm (GREEN)

UTILITY SCRUB BRUSH POLYESTER - 200mm (RED)

UTILITY SCRUB BRUSH POLYESTER (WHITE)

UTILITY SCRUB BRUSH POLYESTER - 200mm (YELLOW)

UTILITY SCRUB BRUSH - Polyester



USB1500 UTILITY SCRUB BRUSH POLYESTER - 500mm (BLUE)

USB2500 UTILITY SCRUB BRUSH POLYESTER - 500mm (GREEN)

USB3500 UTILITY SCRUB BRUSH POLYESTER - 500mm (RED)

USB4500 UTILITY SCRUB BRUSH POLYESTER - 500mm (WHITE)

USB5500 UTILITY SCRUB BRUSH POLYESTER - 500mm (YELLOW)

LIP SCRUB BRUSH - Polyester

FEATURES

- Stiff polyester bristles
- Reaches into tight crevices and corners
- Iron handle shaped plastic won't crack or splinter



LSB1150 LIP SCRUB BRUSH

LSB2150 LIP SCRUB BRUSH

LSB3150 LIP SCRUB BRUSH

LSB4150 LIP SCRUB BRUSH

LSB5150 LIP SCRUB BRUSH



HSB1150 Hand Scrub Brush Polyester- 150mm (BLUE)

HSB2150 Hand Scrub Brush Polyester- 150mm (GREEN)

HSB3150 Hand Scrub Brush Polyester- 150mm (RED)

HSB4150 Hand Scrub Brush Polyester- 150mm (WHITE)

HSB5150 Hand Scrub Brush Polyester- 150mm (YELLOW)

FEATURES

- Self locking Flex-Tip™ handle offers greater flexibility and reduces handle stress



SFH1520 SPECTRUM FIBREGLASS HANDLE - 1520mm (BLUE)

SFH2520 SPECTRUM FIBREGLASS HANDLE - 1520mm (GREEN)

SFH3520 SPECTRUM FIBREGLASS HANDLE - 1520mm (RED)

SFH4520 SPECTRUM FIBREGLASS HANDLE - 1520mm (WHITE)

SFH5520 SPECTRUM FIBREGLASS HANDLE - 1520mm (YELLOW)

SPECTRUM® FIBERGLASS W/SELF-LOCKING FLEX-TIP™ - 1520mm

- Handles used in conjunction with Omni Sweep, Hi-Lo Floor Scrub Brush and Spectrum Squeegee



SWP0450 OMNI SWEEP BROOM PLASTIC BLOCK - 450mm

FEATURES

- Use any Spectrum® fibreglass handle to attach to the omnisweep
- The unique Omni Sweep® combines the features of fine, medium and heavy floor bristles into one convenient floor sweep
- Chemical-resistant bristles removes everything from heavy debris to the finest particles on any type of floor surface
- Synthetic bristles have an angled pitch for fast, effective sweeping on all types of floor surfaces
- Short, heavy bristles in front easily sweep up heavy debris
- Long, fine/medium bristles in back sweep fine dust and particles can be used with sweeping compounds

OMNI SWEEP® BROOM

FEATURES

- Use any Spectrum® fibreglass handle to attach to the floor scrub brush
- Crimped bristles wash easily & prevent gathering of mould and mildew
- Split shape is efficient for cleaning flat surfaces, under counters, around equipment and along base boards

HI-LO™ FLOOR SCRUB BRUSH



FSB1250 HI-LO FLOOR SCRUB

FSB2250 HI-LO FLOOR SCRUB

FSB3250 HI-LO FLOOR SCRUB

FSB4250 HI-LO FLOOR SCRUB

FSB5250 HI-LO FLOOR SCRUB

POLYESTER -
150mm
(BLUE)

POLYESTER - 150mm
(GREEN)

POLYESTER -
150mm
(RED)

POLYESTER -
150mm
(WHITE)

POLYESTER - 150mm
(YELLOW)

BRUSH - 250mm
(BLUE)

BRUSH - 250mm
(GREEN)

BRUSH - 250mm
(RED)

BRUSH - 250mm
(WHITE)

BRUSH - 250mm
(YELLOW)

SPECTRUM® SQUEEGEE



FEATURES

- Use any Spectrum® fiberglass handle to attach to the Spectrum® squeegee
- Black closed-cell double foam rubber provides the most removal of fluids over polished floors
- Squeegees are easy to sanitise, will not rust and are extremely durable
- Frame handle is threaded for secure use



SSQ1450
SPECTRUM
SQUEEGEE 450mm
(BLUE)

SSQ2450
SPECTRUM
SQUEEGEE 450mm
(GREEN)

SSQ3450
SPECTRUM
SQUEEGEE 450mm
(RED)

SSQ4450
SPECTRUM
SQUEEGEE 450mm
(WHITE)

SSQ5450
SPECTRUM SQUEEGEE
450mm (YELLOW)

ROLL 'N GRIP™ HOLDER SYSTEM 450mm

Best Choice



FEATURES

- Promotes fast drying of mops and wet broom or scrub brush bristles
- Holder system self-adjusts to different handle diameters
- Quick, easy release
- Roll 'n Grip™ holder system is 450mm in length

RNG0450
ROLL N GRIP HOLDER SYSTEM 3 HOLDERS (BLACK)

FLOOR DRAIN BRUSH AND HANDLE



FEATURES

- Special threaded handle accepts floor drain brushes only, to prevent cross-contamination
- 'Use for floor drain only' is prominently printed on the plastic handle to prevent contact with food and serving utensils
- Handle and brushes are sold separately

FDB0100
FLOOR DRAIN BRUSH- 100mm

OTHER ORDER CODE

FDB1000
FLOOR DRAIN BRUSH HANDLE -
1000mm

HAND AND NAIL BRUSH KIT



FEATURES

- Includes brush, cord to secure brush in place, hanging hook and an adhesive backed hand washing instructions decal



HAN0001
HAND AND NAIL BRUSH KIT



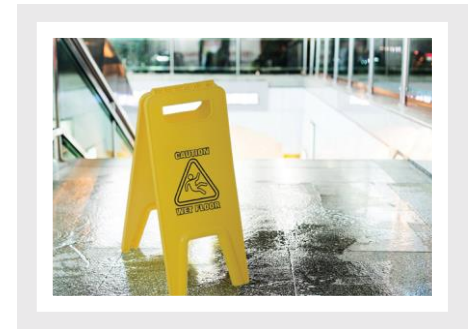
WET FLOOR A FRAME SIGN

FEATURES

- Provides 360 degree visibility for increased safety
- Portable and lightweight designs are ideal for use in any environment



WFS0001
WET FLOOR A FRAME SIGN



BUCKET AND WRINGER

FEATURES

- Provides great visibility for increased safety
- Portable and lightweight designs are ideal for use in any environment



PBW0001
PLASTIC BUCKET AND
WRINGER(YELLOW) 36Lt



PBW2
002
PLASTIC DOUBLE BUCKET AND
WRINGER 2 x25Lt (V FRAME)

OTHER ORDER CODES

- PBW0003
PLASTIC BUCKET AND WRINGER (RED) - 36Lt
- PBW0004
PLASTIC BUCKET AND WRINGER (BLUE) - 36Lt
- PBW0005
PLASTIC BUCKET AND WRINGER (GREEN) - 36Lt
- PBW0002
PLASTIC DOUBLE BUCKET AND
WRINGER 2 x 25Lt (PLASTIC
FRAME)

Also available on request in these colours:



GEERPRES BUCKET AND WRINGER



GPB0001
GEERPRESS BUCKET AND WRINGER (RED)

OTHER ORDER CODES
GPB0002
GEERPRES BUCKET ONLY (NO WRINGER)
GPB0003
GEERPRES WRINGER ONLY (NO BUCKET)

Bucket and handles also available on request in these colours:



GEERPRES

NUMATIC PLASTIC BUCKET AND WRINGER (BLUE)



FEATURES

- 30Lt capacity
- One year warranty for all parts under normal operational use

NPB0001
NUMATIC PLASTIC BUCKET AND WRINGER (BLUE)

Also available on request in these colours:



Numatic
INTERNATIONAL

NUMATIC PLASTIC BUCKET AND WRINGER (BLUE) DUAL COMPARTMENT



FEATURES

- Dual compartment mopping unit
- 18Lt front clean water container
- 12Lt dirty water section to the rear
- Split container capacity allows larger areas to be cleaned before emptying and refilling is required
- One year warranty for all parts under normal operational use

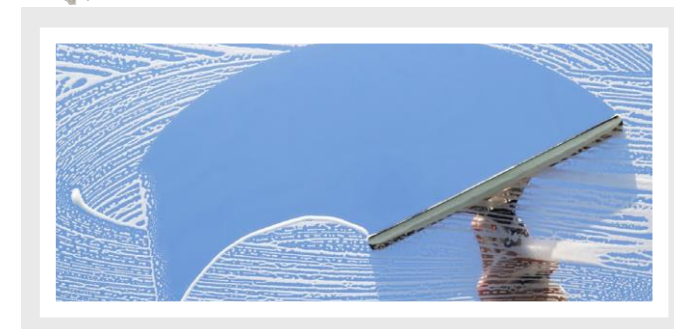
NPB0002
NUMATIC PLASTIC BUCKET AND WRINGER (BLUE) DUAL COMPARTMENT

Also available on request in these colours:

Numatic
INTERNATIONAL

MOP HANDLE AND HEAD

Spectra



MHA0400
MOP HOLDER ALUMINIUM HANDLE - 1400mm

MHW0500
MOPHOLDER
PVC/WOOD HANDLE ONLY (RED) - 1550mm

MHA1400
MOPHEAD ONLY 400g (BLUE LINE)

MHW1500
MOP HEAD ONLY 500g

OTHER ORDER CODES

MHW0501
MOPHOLDER PVC/WOOD HANDLE ONLY (BLUE) - 1550mm
MHW0502
MOPHOLDER PVC/WOOD HANDLE ONLY (GREEN)- 1550mm
MHW0503
MOPHOLDER PVC/WOOD HANDLE ONLY (YELLOW) - 1550mm
MHW0504
MOPHOLDER PVC/WOOD HANDLE ONLY (WHITE) - 1550mm

GLASS SCRAPER

Spectra



GSH0300
GLASS SCRAPER HAND HELD 300mm



LDP0002
LOBBY BROOM FOR
DUST PAN WITH COVER
LDP0001
LOBBY DUST PAN WITH
COVER
870 x 280 x 280mm



LHB0610
LONG HANDLE BROOM
610mm



SFS0540
STRAIGHT FLOOR SQUEEGEE
600mm

Spectra



Utilities and Smalls

All our smalls and utilities have the sole function of dramatically enhancing the foodservice process in your business.

From ladles to whisks, knives to scoops and can openers to pots, our comprehensive range will ensure you have the complete kitchen solution. Be sure to take a look at our exclusive range of Infiniti Cookware and Grunter knives.

SECTION INDEX

4 and 6 Sided Graters	390	Handsaw	421	Scoops	385, 389
Aluminium Pots and Pans	406 - 409	Handy Graters	385	Service Bell	387
Ashtrays	246	Ice buckets and Stands	427 - 428	Shakers and Grinders	381
Baking Trays	448	Icing Spatulas and Pallet Knives	452	Shears	423 - 424
Bar Equipment	426 - 427, 429 - 431	Knife Sharpeners	422	Silicon Moulds	451
Basting Brushes	447	Knife Steriliser	423	Skimmers	378
Brad Trays	450	Mats	439 - 440	Spatulas	393
Butcher Block and Stand	425	Measuring Cups	395	Serving Spoons and Ladles	374, 390
Butcher Hooks	423	Measuring Jugs	446	Spreaders	379
Can Openers	383	Mixing and Measuring Bowls	443	Spring Form and Cake Tins	449 - 450
Chip Baskets	377 - 378	Nozzles	444 - 445	S/Steel Pots and Pans	401 - 404, 410 - 411
Colanders	388	Oil Filter Bags and Stand	379	Steak and Kidney Dishes	399
Cone Holder	384	Oil Testers	456	Store 'n Pore	431
Cream Guns and Chargers	454 - 455	Omelette and Egg Rings	385	Strainers	389
Cup Dispenser	391	Oven Mitts	392	Teflon Sheets	449
Cut Resistant Glove	418	Oyster Knives and Scrapers	383, 425	Thermometers	456 - 459
Cutting Boards	394	Parmesan Grater and Garlic Press	387	Torch - Gas	441
Dispensers and Table Signs	380	Pasta Basket	377	Trays and Tray Stands	433 - 438
Dough Cutters and Scrapers	441 - 443	Piping Bags	445	Turners and Lifters	379, 382
Drop Forged Knives	414, 420	Pizza Utilities	432	Utensil Holders and Tote	391
Egg Poachers	399	Portion Server	390	Utensils and Tongs	375 - 377
Grill Brushes	379	Roasting pans	399	Victorinox Knives	412 - 416
Grunter Knives	417 - 421	Rolling Pins	442		

Hand Peelers and Slicing Set	384	Salad Dryer	387	Whisks	453
Hand Utensils	386	Scales	395 - 398	Wooden Spoons	393

BASTING SPOONS UTENSILS



BSP0330
BASTING SPOON
PERFORATED -
330mm

BSS0330
BASTING SPOON
SOLID
330mm

BSS1330
BASTING SPOON
SOLID
PVC HANDLE - 330mm

BSP1330
BASTING SPOON PERFORATED
PVC HANDLE - 330mm

BSP0400
BASTING SPOON
PERFORATED -
400mm

BSS0400
BASTING SPOON
SOLID
400mm

SERVING SPOONS AND LADLE

FEATURES

- Break resistant polycarbonate
- Withstands temperatures of up to 100°C
- Serving spoons have a notch to rest on the edge of a food pan non-slip
- Dishwasher safe



LDS3001
LADLE SOLID
30ml (BLACK)

SSS3280
SERVING SPOON
SOLID
280mm (BLACK)

SSS2280
SERVING SPOON
SOLID
280mm (WHITE)

SSS3330
SERVING SPOON
SOLID
330mm (BLACK)

SSS2330
SERVING SPOON
SOLID
330mm (WHITE)

SSP3330
SERVING SPOON
PERFORATED
330mm (BLACK)

BSS3300
BUFFET SPOON SOLID
250mm (BLACK)

POT FORK



PFS0400
POT FORK -
S/STEEL

GRILL FORK LIFTER



GFL0500
GRILL FORK LIFTER -
S/STEEL

PASTA FORK



PFS0300
PASTA FORK -
S/STEEL

BUFFETWARE

ELEGANT DESIGN FOR ENHANCING



BUF0003
BUFFETWARE
SLOTTED
SPOON - 300mm

BUF0001
BUFFETWARE SOLID SPOON
NOTCHED
300mm

BUF0002
BUFFETWARE
SPOON - 300mm

BUF0004
BUFFETWARE SPOUT
LADLE
1oz / 30ml

BUF0007
BUFFETWARE
PASTRY
SERVER 300mm

BUF0005
BUFFETWARE SPOUT
LADLE
2oz / 59ml



BUF1008
BUFFETWARE
CARVING KNIFE -
320mm

BUF2008
BUFFETWARE CARVING
FORK
280mm

BUF0009
BUFFETWARE
SERVING TONGS -
SCISSOR TYPE

BUF1009
BUFFETWARE SERVING
TONGS 1 PIECE

COLOURED UTILITY TONGS

FEATURES

- Very hygienic. Available in assorted colours, which is ideal for eliminating the cross contamination of foods.
- Can also be used in conjunction with our coloured knives and cutting boards.
- In line with H.A.C.C.P requirements.



TCU0300
COLOURED UTILITY TONGS (WHITE) - 300mm

TCU0200
COLOURED UTILITY TONGS (BROWN) -
300mm

TCU0100
COLOURED UTILITY TONGS (BLUE) - 300mm

TCU3300
COLOURED UTILITY TONGS (GREEN) -
300mm

TCU4300
COLOURED UTILITY TONGS (RED) -

ASSORTED



SS110
SCISSOR SERVING
TONG
210mm



TGP020
TONGS
PASTRY
200mm



PTS0235
PASTRY TONG
S/STEEL
235 x 12mm



TGS0200
TONGS SALAD
CLIPPER
200mm



TGS1200
TONGS
SPAGHETTI
200mm



TGB0200
TONGS BIRD
CLAW
200mm



TGC0210
TONGS
CATERING
210mm



TCI0001
TONG ICE CLAW -
S/STEEL
210mm



TGP0200
TONGS POM -
200mm



TGU0250 TONGS
UTILITY 250mm
TGU0300 TONGS
UTILITY
300mm S/STEEL
TGU0400 TONGS
UTILITY
400mm S/STEEL
TGU1250 TONGS
UTILITYEXTRA
HEAVY DUTY
250mm S/STEEL

UTILITY TONGS AND SALAD TONGS



FEATURES

- Made with acetal plastic for unbelievable strength and flexibility
- Withstands heat up to 149°C
- Dishwasher safe



TGU3225
TONGS UTILITY -
225mm (BLACK)
TGU3300
TONGS UTILITY -
300mm (BLACK)



TGS3225
TONGS SALAD
225mm



TGS3225
TONGS SALAD - 150mm
(BLACK)
TGS3225

TWEE



KTS0001
KITCHEN
TWEEZERS
S/STEEL



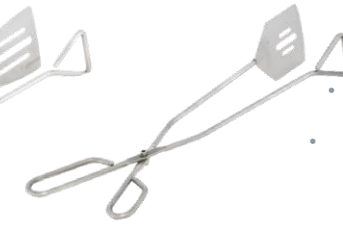
ASSORTED TONGS



TGG0200
TONGS
GRILL/BRAAI
HEAVY DUTY
420mm



TGF0200
TONGS FISH
TURNER HEAVY
DUTY 420mm



TGH0200
TONGS HAMBURGER
TURNER HEAVY DUTY
420mm

FEATURES

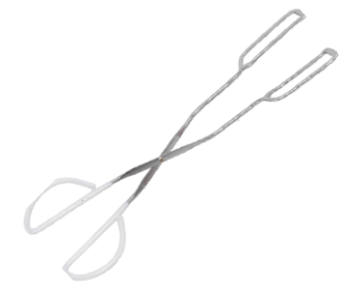
- These tongs are extra heavy duty and long lasting for commercial use.
- Designed specifically for fish, meat, burgers, etc.

SCISSOR TONGS



TGG0200
TONGS GRILL BRAAI

200mm



TGG0400
TONGS GRILL/BRAAI - 400mm



FEATURES

- For longer lasting heavy duty use, order TGG2400 which has a specifically designed nut and bolt mechanism to extend the life of the tongs.

CHROME PLATED
TGG2400
TONGS GRILL/BRAAI - 400mm
(WITH NUT AND BOLT)
PLASTIC ON HANDLE

PASTA BASKET

FEATURES

- Ideal to prepare portions of pasta and



ND 160 x



CHIP BASKET ROUND



CBR0165
CHIP BASKET - ROUND - 165 x 102mm
CBR0203
CHIP BASKET - ROUND - 203 x 102mm
CBR0254
CHIP BASKET - ROUND - 254 x 102mm

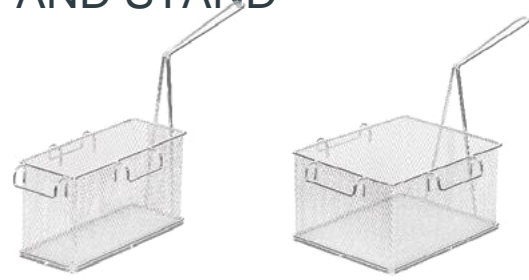
CHIP BAGGING SCOOP



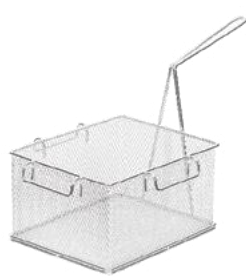
CBR0254
CHIP BAGGING SCOOP - S/STEEL

CHIP BASKET SQUARE AND STAND

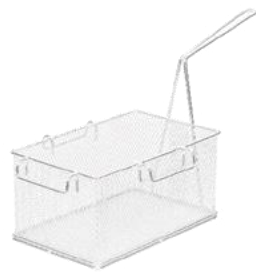
OIL FILTER BAGS



CBS0250
CHIP BASKET SQUARE



CBS1
CHIP BASKET SQUARE



CBS0280
CHIP BASKET SQUARE
280 x 170 x 130mm



CBS0400
CHIP BASKET SQUARE
400 x 300 x 150mm



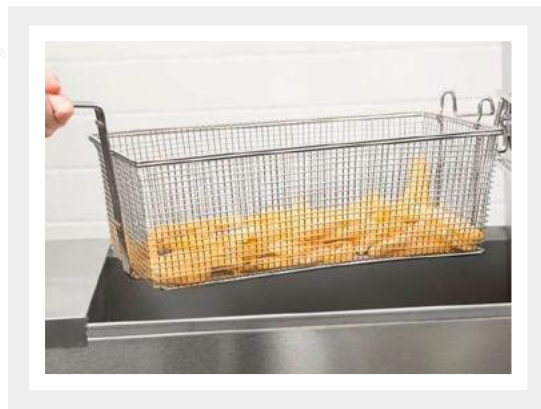
CBS1280
CHIP BASKET HEAVY DUTY
280 x 170 x 130mm



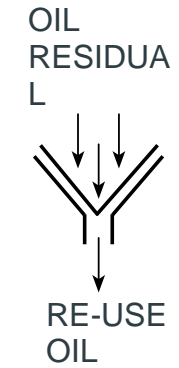
CBS2280
CHIP BASKET SQUARE
280 x 179 x 130mm (NO SIDE HOOKS)



FFB2260
FISH FRYER BASKET McCAINS / ANVIL FRYER
250 x 200 x 120mm



OFS0001
OIL FILTER STAND CONICAL 470mm
OFB0001
OIL FILTER BAGS (10 PACKS OF 50)
OFB0002
OIL FILTER BAGS HEAVY DUTY (10 PACKS OF 50)



- FEATURES**
- Prolong the life of your oil by filtering twice a day, and at the end of every shift add 10% new oil.
 - This is enough to rejuvenate the oil.
 - This method realizes high annual savings in oil costs.

GRILL BRUSHES



TGB0450
GRILL BRUSH- HEAVY DUTY
450mm



BRG0001
GRILL BRUSH CARBONSTEEL

SPREADERS



SWS0001
SANDWICH SPREADER
190mm



BPW0001
BUTTER PADS - WOODEN
290mm

SKIMMERS



SKS1
SKIMMER SPIDER
180mm x 51mm



SKR0
SKIMMER ROUND
178mm x 51mm



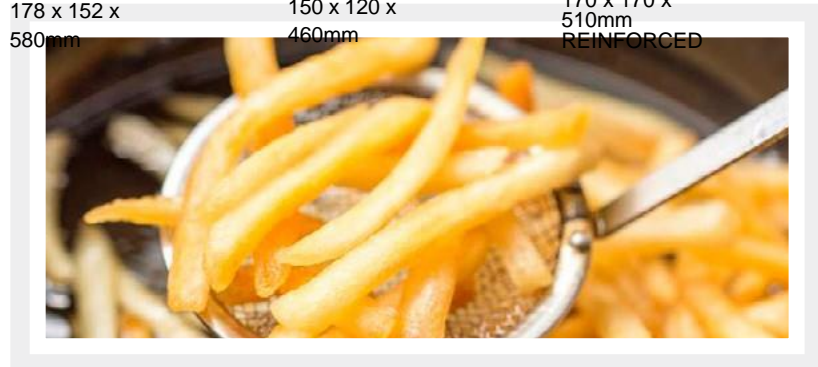
SKS0
SKIMMER SQUARE
178 x 152 x 580mm



SKS0
SKIMMER SQUARE
150 x 120 x 460mm



SKS0
SKIMMER SQUARE
170 x 170 x 510mm REINFORCED



HAMBURGER TURNERS



HTL0200
H/BURGER TURNER LONG HANDLE WOOD - 200mm



HTB0120
H/BURGER TURNER BEVELLED EDGE PVC - 120mm



HTS0200
H/BURGER TURNER SOLID PVC - 200mm

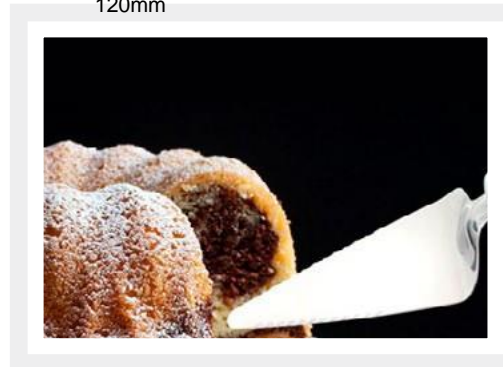


HTP0200
H/BURGER TURNER PERFORATED PVC - 200mm

CAKE SERVER



CS0001
CAKE SERVER



OLIVE AND CHERRY COOKERS



OCP0001
OLIVE AND CHERRY COOKER

PLASTIC DISPENSER 6 PACK



- PDR1250 PLASTIC DISPENSER (RED) - 250ml (PACK OF 6)
- PDY1250 PLASTIC DISPENSER (YELLOW) - 250ml (PACK OF 6)
- PDC1250 PLASTIC DISPENSER (CLEAR) - 250ml (PACK OF 6)
- PDR1500 PLASTIC DISPENSER (RED) - 500ml (PACK OF 6)
- PDY1500 PLASTIC DISPENSER (YELLOW) - 500ml (PACK OF 6)
- PDC1500 PLASTIC DISPENSER (CLEAR) - 500ml (PACK OF 6)

MESSAGE PICK



MPS0004 MESSAGE PICK

TABLE NUMBER STANDS



- TNS0010 PLASTIC - TABLE NUMBER STAND 1 - 10
- TNS0020 PLASTIC - TABLE NUMBER STAND 11 - 20
- TNS0030 PLASTIC - TABLE NUMBER STAND 21- 30
- TNS0040 PLASTIC - TABLE NUMBER STAND 31 - 40
- TNS0050 PLASTIC - TABLE NUMBER STAND 41 - 50



- TNS0100 TABLE NUMBER STAND - S/STEEL - 100mm
- TNS0200 TABLE NUMBER STAND - S/STEEL - 200mm
- TNS0300 TABLE NUMBER STAND - S/STEEL - 300mm

RESERVED TABLE SIGN



S/STEEL PACK OF 4

RTS0001 RESERVED TABLE SIGNS/STEEL

POTATO MASHER AND RICER AND WEDGER



- PMS0600 POTATO MASHER - S/STEEL 150 x 120 x 600mm
- PRI0001 POTATO RICER - INDUSTRIAL 100 x 100 x 100mm



- SSA0001 SALT SHAKER - ALUMINIUM
- SSS0001 PEPPER - S/STEEL

PEPPER GRINDERS WOOD

- FEAT URES
- S/Steel grinding mechanism

SALT / PEPPER GRINDERS ACRYLIC



RTS0002 RESERVED TABLE SIGNPLASTIC

ALUMINIUM EGG SLICER



- EWA0001 EGG WEDGER ALUMINIUM - 6 SEGMENT
- ESA0010 EGG SLICER ALUMINIUM - 10 WIRE



- CSP0001 CHEESE SHAKER PLASTIC
- SDG0001 SUGAR DISPENSER

SHAKER S

(WHITE)

RTS0003
RESERVED TABLE SIGN
PLASTIC (CLEAR)

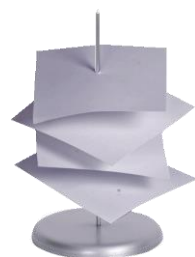
SPG0150

NEW

SALT
AND
PEPPER
GRINDER
ACRYLIC -
150mm
(SET)

CCW000

1
CHEESE
CUTTER
-
HAND
HELDED
WITH
WIRE

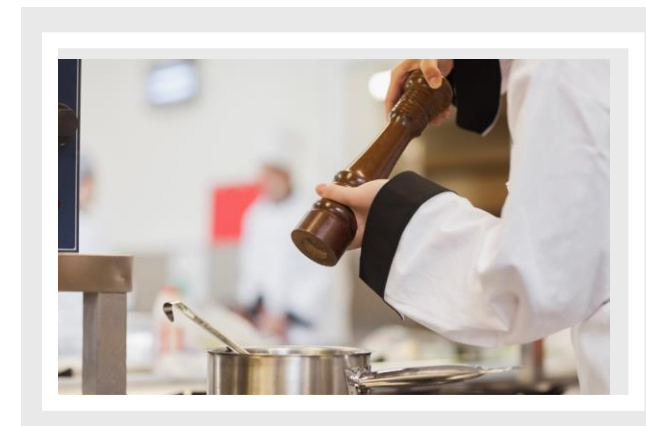


BILL



BSS0180
BILL SPIKE - S/STEEL

PGW0150
PEPPER GRINDER - WOODEN -
150mm
PGW0300
PEPPER GRINDER - WOODEN -
300mm



CCM0030
CHEESE
CUTTER MINI -
200 x 115mm

EGG LIFTER AND TURNERS



ELS0400
EGG LIFTER S/STEEL - 400mm



PTS0350
PANCAKE
TURNER
SLATTED -
350mm



FTT0001
FISH TURNER
TRIANGLE 200mm
WIDE

HIGH HEAT UTENSILS

For use up to 190°C. Use high heat turner on teflon coated heating products such as the Anvil toasters.



THH3330
TURNER HIGH HEAT - 330mm (BLACK)



SHP3330
SPOON HIGH HEAT
PERFORATED 330mm
(BLACK)



SHS3330
SPOON HIGH HEAT
SOLID 330mm
(BLACK)



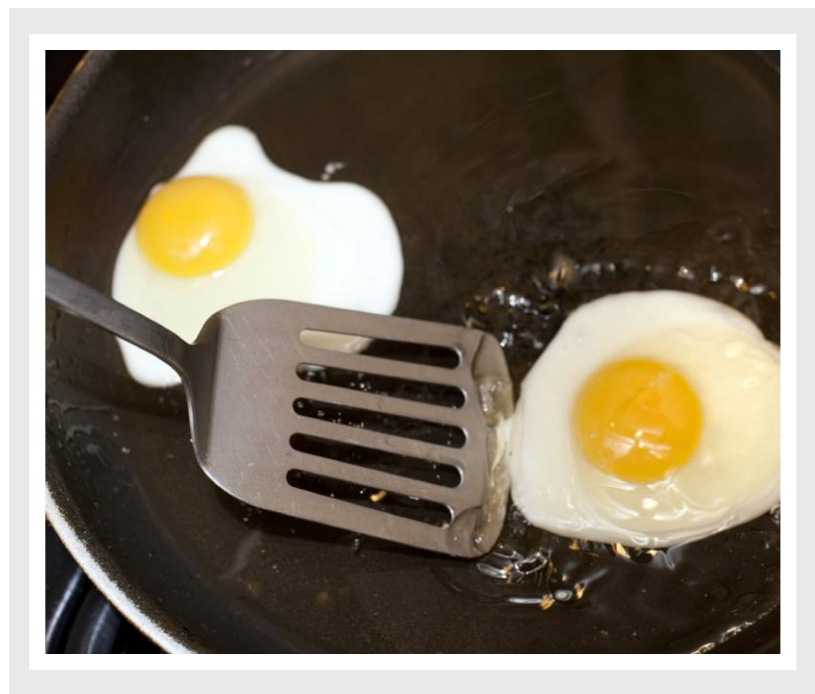
DOLOUNG

FEATURES

- Made of Exoglass® for added durability
- Non-porous
- Easy to clean
- Heat resistant



TGP0001
DOLOUNG TONG



CAN OPENER TABLE MOUNTED

FEATURES - COB0001

- Designed for AIO catering cans. Simple to use and geared for minimum effort
- Advanced blade technology avoids metal fragments and sharp edges
- Opens cans of all shapes and sizes: round, square, oblong, oval and even dented cans, Opener is self adjusting for can height



COB0001
CAN OPENER BONZER
INDUSTRIAL



COC0001
CAN OPENER CATER ACE WITH
TABLE CLAMP



OYSTER KNIVES



KNO0001
KNIFE OYSTER
TRIANGLE

KN00002
OYSTER KNIFE
STRAIGHT BLADE
155mm

CAN OPENERS



COZ0001
CAN OPENER HAND
HELD HEAVY DUTY

COZ0002
CAN OPENER
HANDHELD
ZANGEN

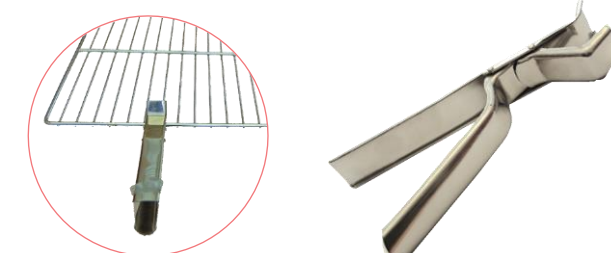
SCRA



FSM0
FISH SCRAPER

GRS0
GRIDDLE SCRAPER
PLASTIC

MULTI



PGS0195
PAN GRIPPER STEEL -

PEELERS



APH0001
ASPARAGUS PEELER
HANDS/STEEL -
155mm

PPH0001
POTATO PEELER
HANDS/STEEL -
145mm

PPH0002
POTATO PEELER
HAND PVC HANDLE -
170mm

PEELERS

Best Choice

Perfect for peeling vegetables and fruit



RPV0001
POTATO PEELER
VICTORINOX(RED)

PPV0002
POTATO PEELER
VICTORINOX(BLACK)

PPV0004
TOMATO & KIWI
PEELER VICTORINOX
SERRATED EDGE

PF-V0003
POTATO PEELER
VICTORINOX
UNIVERSAL (BLACK)

PPV0005
POTATO PEELER
VICTORINOX JULIENNE
CUTTER

JULIENNE SLICING SET

SOLINGEN - GERMANY



JSS0003
JULIENNE SLICING SET x 3 FINE SLICER
INCLUDES 1 x STRAIGHT TRIANGLE
HANDBLADE, 2 x JULIENNE BLADES

FSH0001

PEELER - MULTIPLE BLADE



PPM0003
POTATO PEELER
MULTIPLE BLADE

VICTORINOX

HANDY GRATERS VICTORINOX

NEW



HGV0002
HANDY GRATER
VICTORINOX(GREEN)
(FINE)

HGV0001
HANDY GRATER
VICTORINOX
(RED)(ROUGH)

HGR0001
HANDY GRATER
CATER ACE

ROUND RINGS

Ideal for breakfasts and round burgers.



ERR1095
EGG RING ROUND HEAVY
DUTY 95mm (DIAMETER)



ERR0095
EGG RING
ROUND 95mm
(DIAMETER)

OMELETTE RING



OML0190
OMELETTE RING - 190mm

EGG RINGS SQUARE RINGS

Ideal for toasted sandwiches to fit whole sandwich



ERS0095
EGG RING SQUARE
95 x 95mm (WIDTH x LENGTH)

CONE HOLDER

FEATURES

- Use as a merchandiser- Increase sales
- Can hold 22- 24 cones per tube

CHG0006
CONE HOLDER
GELATI 6 TUBE -
220 x 910mm



ICE-CREAM SCOOPS



ICD0012
ICE CREAM DISHER No. 12
(95ml)

ICD0014
ICE CREAM DISHER No. 14
(90ml)

ICD0016
ICE CREAM DISHER No. 16
(80ml)

ICD0020



ICS0016
ICE CREAM SCOOP No. 16
(80ml)

ICS0020

FEATURES

- Great for portion control. Ideal for measuring pie fillings

NOTE

Scoop size indicate the size based on the number of scoops needed to fill 3.8Lt (1 Gallon). Bigger Number = Smaller Scoop

HAND UTENSILS NON-SLIP

Ergonomically designed non-slip, easy grip



ACSO

APPLE CORER
S/STEEL
17.5mm



BCS0

BUTTER CURLER
S/STEEL (BLACK) -
215mm



MBS0

MELON BALLER
SINGLE
28mm



POTATO PEELER -
RUBBER HANDLE -
STRAIGHT
170mm



POTATO PEELER -
RUBBER HANDLE
TRIANGLE
200mm



LEMON ZESTER -
S/STEEL
160mm

CARVIN

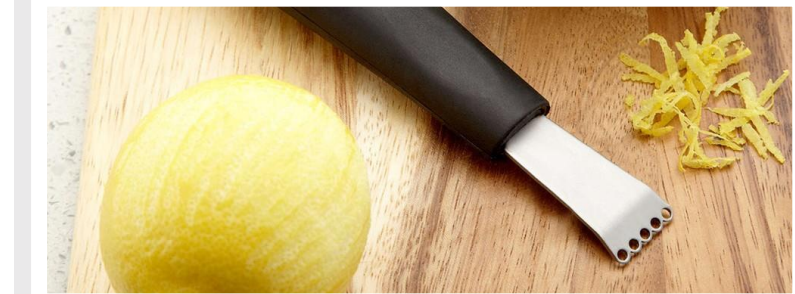


CST0

CARVING SET TRIANGLE - 3 PIECE

SET CONSISTS OF

- Melon baller single - 10mm
- Double melon baller - 22mm and 30mm
- Decorating tool.



BALLER AND CANAL KNIFE

For decorative fruits



MBD1026
MELON BALLER - DOUBLE
S/STEEL



CKS0001
CANAL KNIFE - S/STEEL - 170mm

SERVICE BELL AND GARLIC PRESS



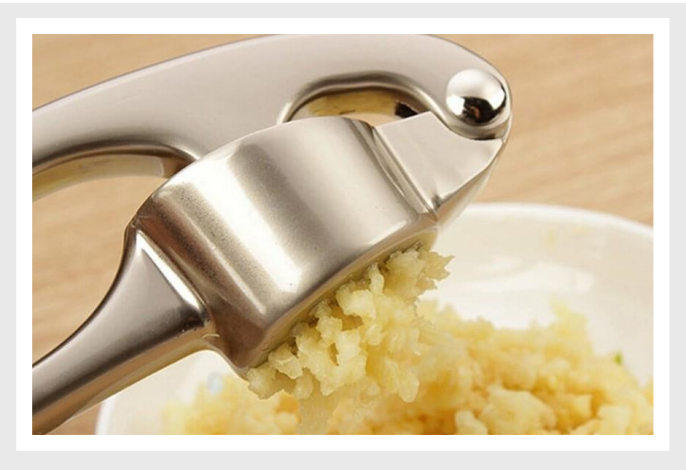
SBS2001
SERVICE BELL
STEEL



PCG0001
PARMESAN CHEESE
GRATER



GPA0001
GARLIC PRESS - HEAVY DUTY



SALAD DRYER STEEL FUNNEL

FEATURES

- Greenmatic vegetable dryer is in accordance with CE norm
- Made with aluminium and stainless steel parts
- Gears are shock-resistant and wear-resistant thermoplastic resin
- Economical, solid and durable



SDP0012
SALAD DRYER PLASTIC HEAVY
DUTY - 12Lt

SPECIFICATIONS
CAPACITY: 12Lt
CIRCUMFERENCE: 330m
mHEIGHT: 430m
mWEIGHT: 2.8kg



SDP0025
SALAD DRYER PLASTIC HEAVY
DUTY - 25Lt

SPECIFICATIONS
CAPACITY: 25Lt
CIRCUMFERENCE: 430m
mHEIGHT: 520m
mWEIGHT: 4kg

ROUND STAINLESS



FRS0180
FUNNEL ROUND - S/STEEL
180mm

COLANDERS



CLS0260
COLANDER S/STEEL - 260mm
CLS0280
COLANDER S/STEEL - 280mm
CLS0340
COLANDER S/STEEL - 340mm
CLS0380
COLANDER S/STEEL - 380mm

CONICAL



CSS0180
CONICAL STRAINER - S/STEEL -
CSS0240
CONICAL STRAINER - S/STEEL -
240mm

Ideal for pasta and vegetables

CHINOIS



STRAINER CHINOIS -
240mm
STC0

Best Choice
HEAVY DUTY COLANDERS

pujadas



CLA0400
COLANDER - ALUMINIUM HEAVY DUTY - 400mm
CLS1400
COLANDER - S/STEEL EXTRA HEAVY DUTY - 400mm

CHINA CAP STRAINER



STC1205
STRAINER CHINA CAP -
205mm
STC1300
STRAINER CHINA CAP -
300mm

Ideal for vegetables



Best Choice
STRAINERS



STM0260
STRAINER SINGLE MESH - 260mm
STM2200
STRAINER DOUBLE MESH - 200mm
STM2230
STRAINER DOUBLE MESH - 230mm
STM2260
STRAINER DOUBLE MESH - 260mm

All purpose strainers

Best Choice
ALUMINIUM SCOOPS FLAT BOTTOM



SCA0135



SCOOP ALUMINIUM - 80 x 30 x
130mm
SCA0160
SCOOP ALUMINIUM - 110 x 53 x
160mm
SCA0250
SCOOP ALUMINIUM - 150 x 40 x
250mm
SCA0265
SCOOP ALUMINIUM - 200 x 60 x
305mm
SCA0350
SCOOP ALUMINIUM - 260 x 80 x
380mm
SCA0400
SCOOP ALUMINIUM - 280 x 165 x
400mm



SCOOP PLASTIC (WHITE) - 240 x 150 x
100mm

SCP0

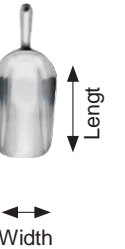
STRAINERS - REINFORCED



STM1
STRAINER REINFORCED - 260mm
STM1300
STRAINER REINFORCED - 300mm
STM1350
STRAINER REINFORCED - 350mm

All purpose heavy duty strainers

ALUMINIUM SCOOPS ROUND BOTTOM



SCA1230
SCOOP ALUMINIUM ROUND - 145 x 240 x
75mm
SCA1350
SCOOP ALUMINIUM ROUND - 260 x 360 x
130mm
SCA1400
SCOOP ALUMINIUM ROUND - 300 x 410 x
160mm



LADLES



PORTION SERVERS

Used for pies, portion control, pizza toppings, etc.



FEAT

- Very hygienic. Available in assorted colours, which is ideal for eliminating the cross contamination of foods.
- Can also be used in conjunction with our coloured knives and cutting boards

6 SIDED GRATER

Stainless Steel body. 6 sides for multi grating



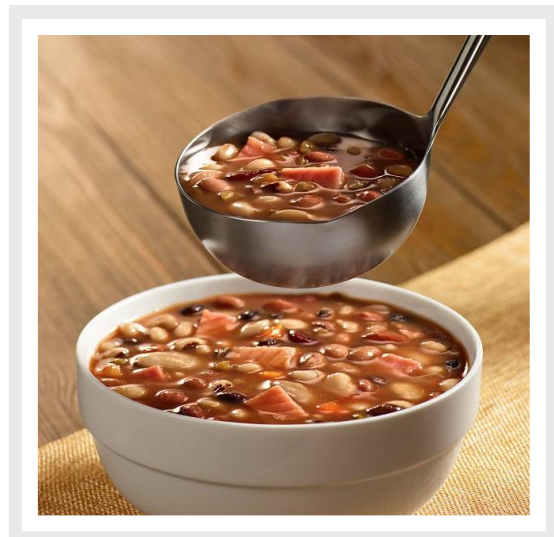
GRS1006 GRATER S/STEEL - 6

4 SIDED

NEW



GRS2006 GRATER HEAVY DUTY - 4



DISH 'N

UTENSIL HOLDERS



CUTLERY TRAY



RUSSIAN TEA GLASS HOLDER



CUP



FEAT

- Spring loaded units with silicone release gaskets
- Four interchangeable gaskets per dispenser (small, medium, large, x-large)



OVEN MITT SILICONE SILICONE SPATULAS

FEATURES

- Oven mitt can safely be used for temperatures of up to 280°C
- Dishwasher safe
- Waterproof, even in boiling water
- Slip resistant, fits either hand



OMS0001
OVEN MITT - SILICONE - 320mm
EACH

OVEN MITT PYRO - 380mm

FEATURES

- Oven mitts can safely be used for temperatures of up to 232°C



OMP0380
OVEN MITT - PYRO - 380mm PAIR

OVEN MITT

FEATURES

- Oven mitts can safely be used for temperatures of up to 250°C



OML0400
OVEN MITT - (RED) LEATHER -



OVEN MITT TEFLON

FEATURES

- Oven mitts can safely be used for temperatures of up to



OVEN MITT - SILICONE COATED - SILVER -
330mm PAIR

OVEN MITT PYRO - 600mm

FEATURES

- Oven mitts can safely be used for temperatures of up to 232°C



OMP0600
OVEN MITT - PYRO - 600mm PAIR

SILICONE



SSS0

SSS0

STIRRING SPOON -
300mm
Use up to 204°C

STIRRING SPOON -
380mm



WSPN
300
SPOON
300mm

WSPN
400
SPOON
400mm

WSPN
450
SPOON
450mm

WSPN
500
SPOON
500mm

WSPN
600
SPOON
600mm

WSPN
800
SPOON
800mm

WSPN
1000
SPOON
1000mm



SIS0

SIS0

FULL SILICONE
SPATULA
(BLACK) Use up to
200°C

SILICON SPATULA
PLASTICHANDLE -
110mm

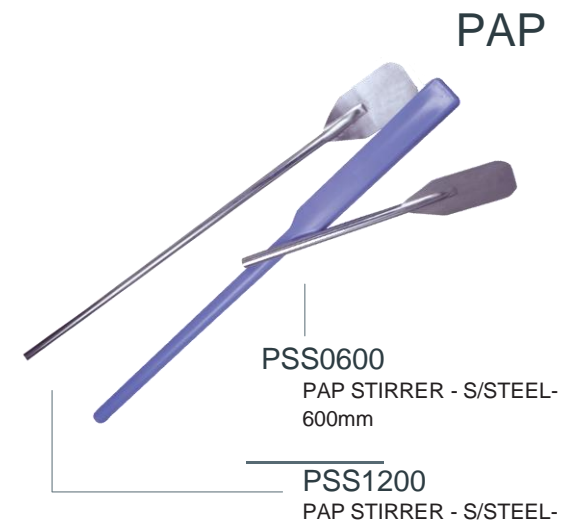
WOODEN SPOONS



WSPN
600
SPOON
600mm

WSPN
800
SPOON
800mm

WSPN
1000
SPOON
1000mm



PSS0600
PAP STIRRER - S/STEEL-
600mm

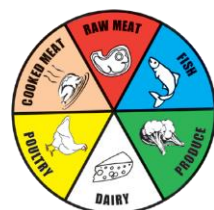
PSS1200
PAP STIRRER - S/STEEL-

CUTTING BOARDS

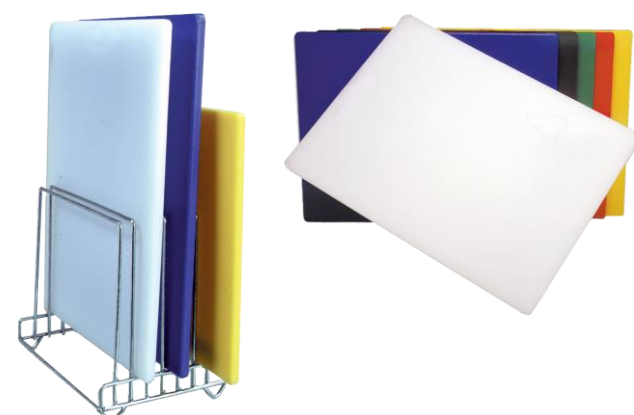
S

FEATURES

- Very hygienic. Available in assorted colours, which is ideal for eliminating the cross contamination of foods.
- Can also be used in conjunction with our coloured knives and cutting boards.
- In line with HACCP requirements.



CBP0380 CUTTING BOARD PE - 380 x 240 x 12mm (WHITE)
 CBP0440 CUTTING BOARD PE - 440 x 290 x 12mm (WHITE)
 CBP0500 CUTTING BOARD PE - 513 x 385 x 12mm (WHITE)
 CBP0600 CUTTING BOARD PE - 600 x 450 x 12mm (WHITE)
 CBP0610 CUTTING BOARD PE - 610 x 610 x 10mm (WHITE)
 CBP1255 CUTTING BOARD PE - 405 x 255 x 10mm (BLUE)
 CBP1500 CUTTING BOARD PE - 500 x 380 x 13mm (BLUE)
 CBP2255 CUTTING BOARD PE - 405 x 255 x 10mm (BROWN)
 CBP2500 CUTTING BOARD PE - 500 x 380 x 13mm (BROWN)
 CBP3500 CUTTING BOARD PE - 500 x 380 x 13mm (GREEN)
 CBP3255 CUTTING BOARD PE - 405 x 255 x 10mm (GREEN)
 CBP4255 CUTTING BOARD PE - 405 x 255 x 10mm (RED)
 CBP4500 CUTTING BOARD PE - 500 x 380 x 13mm (RED)
 CBP5255 CUTTING BOARD PE - 405 x 255 x 10mm (YELLOW)
 CBP5500 CUTTING BOARD PE - 500 x 380 x 13mm (YELLOW)
 CBS0006 CUTTING BOARD STAND CHROME



CUTTING BOARD

NEW
 Purple Allergen Control cutting boards are now available to complement our full range of HACCP coloured cutting boards. Use purple cutting boards to protect your customers against food allergies in the most effective manner.

CBP7255 CUTTING BOARD PE - 405 x 255 x 10mm (PURPLE)
 CBP8000 CUTTING BOARD PE - 500 x 380 x 13mm (PURPLE)

KITCHEN TIMER

Electronic timer has 4 preset timer functions

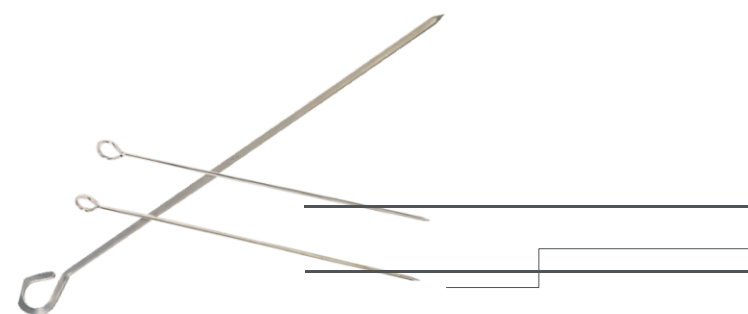


FEATURES

- Removes cuts from cutting board in fewer replacement



SKEWER



MSS0001 MEAT SPIKE/SOSATIE STICK - S/STEEL
 KSS1300 KEBAB SKEWER - S/STEEL OVAL - 300mm (PACK OF 12)
 KSS0300 KEBAB SKEWER - S/STEEL FLAT - 300mm (PACK OF 12)

HEAVY DUTY MEASURING CUP AND SPOON SET



250ml 125ml 80ml 60ml

MCS0004 MEASURING CUP SET - S/STEEL - 4 PIECE



15ml 5ml 2.5ml 1.25ml

MSS0004 MEASURING SPOONS SET - 4 PIECE (PACK OF 12)

ZAPPA NOTE HOLDERS



NOTE HOLDER 450mm NHZ1000

PORTION SCALE



PSE2005 PORTION SCALE - ELECTRONIC - 5kg x 1g

PORTION SCALES



PSM0005 PORTION SCALE - MECHANICAL - 5kg (WITH BOWL)
 PSM0015

RETAIL SCALE **NEW**



- FEATURES**
- Complete Dual Display
 - Integrated Cassette to Main Chassis of scale
 - Robust construction
 - Network Ready (Ethernet)
 - Camera Output for CCTV
 - Fully customisable Label Printing

RSE3015
DIGITAL PRINTING SCALE 15kg/5g WITH DUAL POLE DISPLAY-SM320-P

SM320
DIGITAL PRINTING SCALE IS A "BCE EXCLUSIVE" PRODUCT FOR ALL BUTCHERY, BAKERY, DELI FRUIT & VEG DEPARTMENT PRINTING REQUIREMENTS



PORTION SCALE



PSE2006
PORTION SCALE ELECTRONIC 3/6kg (1/2g) S/STEEL
Battery included



PSE0006
PORTION SCALE ELECTRONIC 3/6kg (1/2g)
PSE0015
PORTION SCALE ELECTRONIC 6/15kg (2/5g)
PSE0030
PORTION SCALE ELECTRONIC 15/30kg (5/10g)
XRSE1030
RECHARGEABLE BATTERY FOR DS673 (PSE0006/15/30)

- FEATURES**
- A must for every kitchen or bakery
 - Platform size: 295 x 215mm
 - Splash proof
 - PSE2006 waterproof (fully submergable)

RETAIL SCALE ELECTRONIC



- FEATURES**
- Essential to accurately weigh and price your produce
 - Platform size: 300 x 280mm
 - Splash proof
 - Customer and operator displays
 - Extremely low power consumption (3W AC / 0.1W DC)
 - High contrast LCD display
 - From 0kg - 6kg (2g increments); from 6kg- 15kg (5g increments)

RSE6020
RETAIL SCALE ELECTRONIC 6/15 kg (2/5g) DELUXE

ORDER CODES
YR051000

RETAIL SCALE



- FEATURES**
- Essential to accurately weigh and price your produce
 - Platform size: 300 x 280mm
 - Customer and operator displays
 - Extremely low power consumption (3W AC / 0.1W DC)
 - High contrast LCD display
 - From 0kg - 6kg (2g increments); from 6kg - 15kg (5g increments)

RSE7020
RETAIL SCALE ELECTRONIC 6/15kg (2/5g) INCL POLE

OTHER ORDER CODES
YR051000

INDUSTRIAL PLATFORM SCALES



FEATURES

- Ideal for goods receiving and stock checks
- Robust and designed for heavy use
- Platform size: 380 x 380mm (PSE1060)
- Platform size: 360 x 480mm (PSE1150 and PSE1300)
- Selectable automatic shut off time
- Intelligent power control
- Rechargeable battery for 40 hours (option)
- kg/lb Conversion
- Advanced weighing technology
- PSE1060 - 60kg = 20g increments
- PSE1150 - 150kg = 50g increments
- PSE1300 - 300kg = 100g increments

PSE1060
PLATFORM SCALE ELECTRONIC 60kg

OTHER ORDER CODES
PSE1150
PLATFORM SCALE ELECTRONIC 150kg
PSE1300
PLATFORM SCALE ELECTRONIC 300kg
XPSE0009
RECHARGEABLE BATTERY FOR PSE1060/PSE1150/PSE1300

CARCASS SCALE



FEAT

- Essential for any busy butchery to accurately weigh carcasses
- Stainless Steel fold down weighing plate Galvanised hooks
- Suitable for carcass up to 300kg
- Weight in 100g increments Strong and durable
- Robust construction
- Includes digital control
- Large LED display

PSM3300
PLATFORM / CARCASS SCALE ELECTRONIC 300kg



EGG POACHERS

FEAT URES

- Manufactured from Aluminium for excellent conductivity
- Air-tight lid with an easy-to-lift knob



EPA0012
EGG POACHER ALUMINIUM 12 CUP - 380mm DIAMETER

EPA1001
EGG POACHER ALUMINIUM REPLACEMENT CUP - 70mm DIAMETER



FEATURES

- Easy to clean
- Dishwasher safe
- Plastic egg cups

EPA0004
EGG POACHER - ALUMINIUM 4 CUP
EPA1004
EGG POACHER - REPLACEMENT CUP

ROASTING PANS



RSA0001
ALUMINIUM SMALL OVAL ROASTER - 210 x 300 x 140mm
RSA0002



RSR0001
ROASTING SET - RECTANGULAR S/STEEL - 38 x 29 x 14cm
RSM0001

STAINLESS STEEL STEAK AND KIDNEY DISHES



SKS0001
STEAK AND KIDNEY DISH S/STEEL SK1 - 235 x 180 x 35mm
SKS0002
STEAK AND KIDNEY DISH S/STEEL SK2 - 295 x 210 x 40mm
SKS0003
STEAK AND KIDNEY DISH S/STEEL SK3 - 355 x 250 x 50mm
SKS0004
TEAK AND KIDNEY DISH S/STEEL SK4 - 395 x 275 x 55mm (SHALLOW)
SKS1004
STEAK AND KIDNEY DISH S/STEEL SK4 - 410 x 280 x 75mm (DEEP)
SKS0005
STEAK AND KIDNEY DISH S/STEEL SK5 - 490 x 365 x

STAINLESS STEEL



for

Radius specially designed

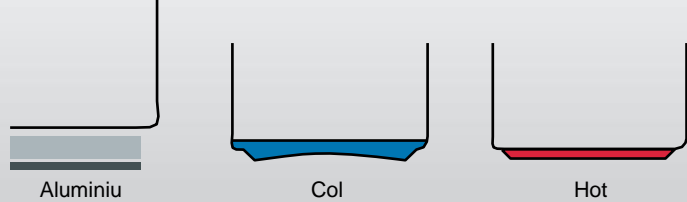
easy and fast cleaning

Stainless Steel handles for easy handling and heat-

Inside and outside satin

Triple thermo-diffusive sandwich base

(Aluminium / Stainless Steel / Stainless Steel)



STOCK POTS WITH LIDS



- PSS1016 POT S/STEEL STOCK 16Lt (280 x 280mm)
- PSS1032 POT S/STEEL STOCK 32Lt (350 x 350mm)
- PSS1050 POT S/STEEL STOCK 50Lt (400 x 400mm)

CASSEROLE POTS WITH LIDS



- PSC0006 POT S/STEEL CASSEPOLE 6Lt (240 x 140mm)
- PSC0010 POT S/STEEL CASSEPOLE 10Lt (280 x 180mm)
- PSC0012 POT S/STEEL CASSEPOLE 12Lt (300 x 180mm)
- PSC0016 POT S/STEEL CASSEPOLE 16Lt (320 x 190mm)
- PSC0020 POT S/STEEL CASSEPOLE 20Lt (350 x 210mm)
- PSC0030 POT S/STEEL CASSEPOLE 30Lt (400 x 250mm)
- PSC0060 POT S/STEEL CASSEPOLE 60Lt (500 x 310mm)

LOW CASSEPOLE



- PSC4004 POT S/STEEL LOW CASSEPOLE 4Lt (240 x 95mm)
- PSC4008 POT S/STEEL LOW CASSEPOLE 8Lt (300 x 120mm)



Best Choice

PROFESSIONAL STAINLESS STEEL RANGE

When using Infiniti cookware, you can be sure that you're using cookware of the highest professional quality with a 5 year guarantee. If your budget allows, always use Stainless Steel.

finished Anatomical heat resistant and Stainless Steel

FEATURES

- Lids recessed for perfect fit
- Drip proof edge
- For use on any heat source
- Thermodiffusing sandwich base: Stainless Steel / Aluminium / Stainless Steel



CASSEROLE POTS WITH LIDS



POC0089
POT (ORANGE) LOW CASSEROLE 8.9Lt W/LID
PRC0089
POT (RED) LOW CASSEROLE 8.9Lt W/LID
PGC0089
POT (GREY) LOW CASSEROLE 8.9Lt W/LID



SAUCE PAN WITH SIDE SPOUTS

FEATURES

- Equipped with two easy pouring spouts
- Stainless Steel handle for easy handling and heat resistance
- Inside and outside satin finish
- Made of 18/10 Stainless Steel
- Triple thermo-diffusive sandwich base



PSS2016
PAN S/STEEL SAUCE WITH SIDE SPOUTS INFINITI 1.5Lt



STOCK POTS WITH LIDS



FEATURES

- Extra heavy duty for commercial use
- Tough, durable and long lasting



POS0316
POT (ORANGE) STOCK 13.6Lt W/LID
PRS0316
POT (RED) STOCK 13.6Lt W/LID



CASSEROLE POTS WITH LIDS

FEATURES

- Extra heavy duty for commercial use
- Tough, durable and long lasting



POT (ORANGE) CASSEROLE 14Lt W/LID
PRC0140
POT (RED) CASSEROLE 14Lt W/LID
PGC0140



SAUTE PANS



PSS0027
PAN S/STEEL SAUTE 2.7Lt (240 x 60mm)
PSS0037
PAN S/STEEL SAUTE 3.7Lt (280 x 60mm)
PSS0047
PAN S/STEEL SAUTE 4.7Lt (320 x 60mm)
PSS0067
PAN S/STEEL SAUTE 6.7Lt (350 x 70mm)



SAUCE PANS



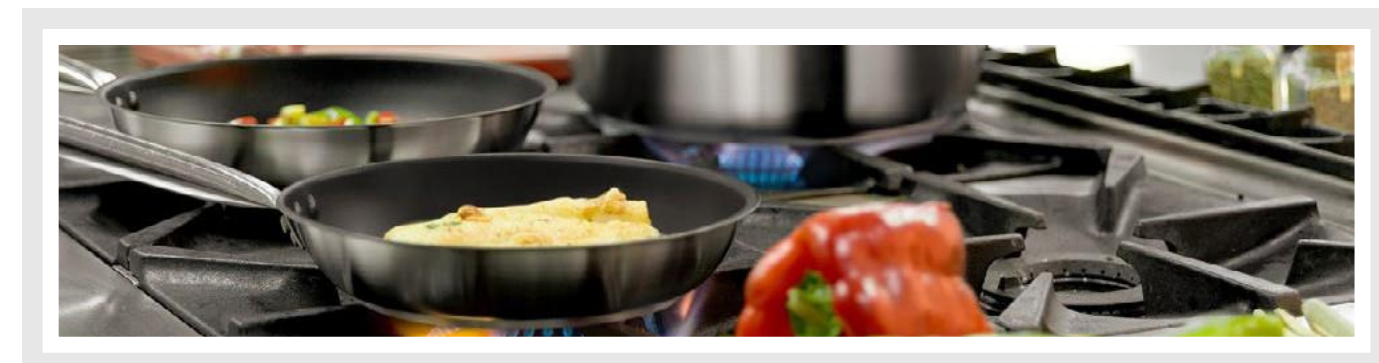
PSS0021
SAUCE PAN S/STEEL 1.6Lt - 160 x 80mm
PSS0023
SAUCE PAN S/STEEL 2.3Lt - 180 x 90mm



STAINLESS STEEL WOKS - No Lid



WRS1036
WOK BOTTOM S/STEEL INFINITI - 360mm
WRS1036



STAINLESS STEEL FRYING PAN

FEATURES

- Frying pans made of 18/10 Stainless Steel
- The special IMPACT welding system of the sandwich bottom (S/Steel-Alu-S/Steel) offers maximum robustness and resistance with professional use
- Highest performance on all kinds of stoves, either gas, vitroceramic, electric or induction
- The EXCALIBUR non-stick coating is applied on this range



PSF6018
PAN S/STEEL FRY INFINITI - INDUCTION - 180mm



CERAMIC COATED - FRYING PANS



GRILL PAN 'BLACK SERIES'



WHAT FUSION OFFERS OVER CONVENTIONAL NON-STICKS?

- It is totally free of any PTFE and PFOA
- Because it is ceramic, FUSION can be taken to extreme temperatures [455°C]
- It is waterborne (many conventional non-sticks use contaminating solvents)
- It cures at a lower temperature, using less energy and saving money

PCF1
024
FRYING PAN 'CERAMIC COATED' S/STEEL - 240mm
PCF1
028
FRYING PAN 'CERAMIC COATED' S/STEEL - 280mm
PCF1
032
FRYING PAN 'CERAMIC COATED' S/STEEL - 320mm

FEATURES

- Grill of cast Aluminium with durable non-stick coating PFOA free and S/Steel handle

PCG0028
GRILL PAN 'BLACK SERIES' CAST ALUM INDUC - 280 x 280mm

SPECIFICAIONS

MATERIAL: CAST ALUMINIUM
THICKNESS: 2.2mm
WEIGHT: 1.390kg
DIMENSIONS: 490 x 290 x 105mm
GRILL DIMENSIONS: 280 x 280 x 40mm



PSF6024
PAN S/STEEL FRY INFINITI - INDUCTION - 240mm



INDUCTION BLACK SERIES - Frying pans

NON-STICK CAST ALUMINIUM BLACK SERIES RANGE
New 'BLACK SERIES' range offers top-notch performance while offering a maximum of energy and time saving on gas, electricity, vitro ceramic and induction.

FEATURES

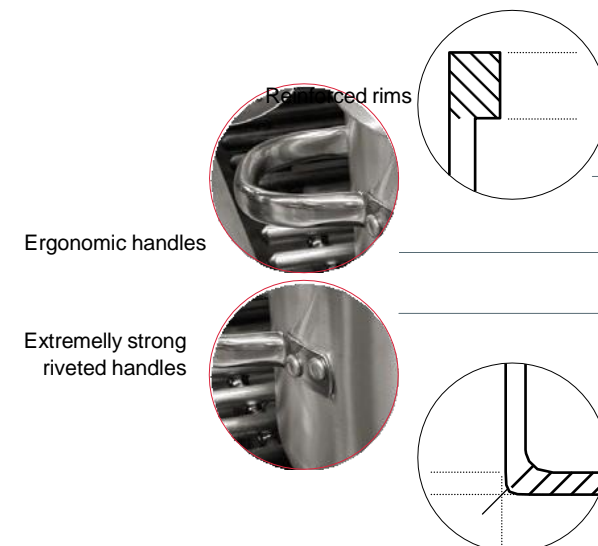
- Very resistant to distortion
- High quality
- Durable non-stick coating
- Recommended for ovens not suitable for microwaves

PCF0024
FRYING PAN 'BLACK SERIES' CAST ALUM INDUCTION - 240mm
PCF0028
FRYING PAN 'BLACK SERIES' CAST ALUM INDUCTION - 280mm
PCF0030
FRYING PAN 'BLACK SERIES' CAST ALUM INDUCTION - 300mm

USE AND CARE OF ALUMINIUM

- Cool before washing or soaking to prevent warping and accidental burns in handling.
- Wash after each use and dry immediately to preserve appearance.
- Always add salt to the boiling liquid and stir until dissolved. Undissolved salt should not remain on Aluminium surface as this may cause pitting.
- Do not allow acidic or salty food to remain in aluminium for long periods of time as this may also cause pitting and discoloration. Minerals in water and foods may stain Aluminium. Automatic dish washing may increase the staining when the high heat in the drying cycle combines with the minerals and chemicals in water. Hand washing is therefore recommended to preserve the attractive finish of Aluminium cook ware.
- To remove burnt food fill the pan with water to cover and simmer over low heat until particles loosen, occasionally scraping burnt particles with a wooden spoon. After simmering, scour, wash normally, rinse in hot water and dry immediately.

- Stains and discoloration can be removed by boiling a solution of 2 to 3 tablespoons of cream of tartar, lemon juice or vinegar to each litre of water for 5 - 10 minutes. then lightly scour with a soap filled scouring pad.
- Cooking acidic food such as tomatoes or rhubarb will remove the stains naturally without affecting the cooked food product.
- To remove stains from an aluminium exterior use a non abrasive cleaner.
- Use wood, plastic or smooth edged metal utensils. Sharp edged tools such as knives and beaters may scratch the Aluminium.



PROFESSIONAL ALUMINIUM RANGE



When using Infiniti cookware, you can be sure that you're using cookware of the highest professional quality.

FEATURES

- 99.5% extra heavy pure Aluminium, satin finished
- Heat resistant, comfortable handles
- Lids recessed for perfect fit
- Extra heavy duty base

- For use on any heat source
- Can be used on an open flame
- Stainless Steel handles

STOCK POT WITH LID



- PAS0025
POT - ALUMINIUM STOCK 25Lt (320 x 320mm)
- PAS0034
POT - ALUMINIUM STOCK 34Lt (350 x 350mm)
- PAS0050
POT - ALUMINIUM STOCK 50Lt (400 x 400mm)
- PAS0170
POT - ALUMINIUM STOCK 155Lt (600 x 550mm)



- PAC0008
POT ALUMINIUM CASSEROLE 8Lt (250 x 150mm)
- PAC0012
POT ALUMINIUM CASSEROLE 12Lt (300 x 180mm)
- PAC0020
POT ALUMINIUM CASSEROLE 20Lt (350 x 210mm)
- PAC0030
POT ALUMINIUM CASSEROLE 30Lt (400 x 250mm)
- PAC0060
POT ALUMINIUM CASSEROLE 60Lt (500 x 310mm)
- PAC0105
POT ALUMINIUM CASSEROLE 105Lt (600 x 370mm)



FRYING

- PAF0024
PAN ALUMINIUM FRY 240mm
- PAF0032
PAN ALUMINIUM FRY 320mm
- PAF0040
PAN ALUMINIUM FRY 400mm

FRYING PANS - Non Stick



- PAF1020
PAN - ALUMINIUM FRY NON-STICK - 200mm
- PAF1032
PAN - ALUMINIUM FRY NON-STICK - 320mm
- PAF1036
PAN - ALUMINIUM FRY NON-STICK - 360mm
- PAF1024
PAN - ALUMINIUM FRY NON-STICK - 240mm (GREY)
- PAF1124
PAN - ALUMINIUM FRY NON-STICK - 240mm (RED)
- PAF1224
PAN - ALUMINIUM FRY NON-STICK - 240mm (YELLOW)
- PAF1324



ALUMINIUM FRYING PANS NON STICK

FEATURES

- Manufactured from the very best quality Aluminium which allow fast and homogenous heat distribution
- Not for oven use
- Easy to clean



PAF6020
PAN - ALUMINIUM FRY NON-STICK - 200mm

PAF6028
PAN - ALUMINIUM FRY NON-STICK - 280mm



PROFESSIONAL BLACK IRON RANGE



- PBO1180
PAN (BLACK) IRON OMELETTE - 180mm
- PBO1240
PAN (BLACK) IRON OMELETTE - 240mm



- PBF1300
PAN (BLACK) IRON FRY - 300mm
- PBF1360
PAN (BLACK) IRON FRY - 360mm
- PBF1400
PAN (BLACK) IRON FRY -



ROASTING PAN FRYING PANS - Heavy duty



FEATURES

- Made from Aluminum for maximum strength and durability
- Professional-quality, heavy-gauge Aluminum provides fast, even heating and superior cooking performance while limiting hot spots
- Stainless Steel handles
- QuanTanium® is an internally reinforced multi-coat non-stick coating system



PBA001 ROASTING PAN ALUMINIUM NON STICK - 450 x 320mm



by
pujadas

CREPE PAN



PFC0280
FRYING PAN CREPE - 280mm

GAS VITRO ELECTR



BLUE STEEL FRYING PANS

USE AND CARE OF BLUE STEEL

When used for the first time, the blue steel pan should be washed with hot water and liquid soap, rinsed and dried properly. Heat the pan and once it is hot, put a little oil or fat together with onions, bread and vegetable peels into it for a few minutes. Throw these ingredients away and wash the pan in hot water and dry. If you do not use it immediately, lightly oil the cooking surface and store it away.

FEATURES

- Medium duty blue steel between 1 and 1.5mm thick
- For less powerful heat sources
- Quick heating time
- Extra strong handles



PBO0180 PAN BLUE STEEL OMELETTE - 180mm
PBO0240



PBF0300 PAN BLUE STEEL FRY - 300mm
PBF0360 PAN BLUE STEEL FRY - 360mm
PBF0400 PAN BLUE STEEL FRY - 400mm
PBF0450 PAN BLUE STEEL FRY - 450mm



BLUE STEEL

FEATURES

- This Lyonnaise profile pan made from 2mm (14 gauge) blue steel plate gives very good heat distribution. Great for searing, frying, stir-frying and sautéing
- Lyon-shaped with high sides and curved skirt to easily flip and turn the food
- Perfect heat conduction



- Strip steel handle is firmly riveted
- Non-stick surface can be obtained when seasoned and cured correctly the more you use and appropriately maintain it, the slicker the surface will become
- For all heat sources (induction only with moderate temperatures)

PBF3300 PAN - BLUE STEEL FRY HEAVY DUTY - 300mm
PBF3360 PAN - BLUE STEEL FRY HEAVY DUTY - 360mm
PBF3400 PAN - BLUE STEEL FRY HEAVY DUTY - 400mm



CASSEROLE POTS WITH LIDS - Value range



PAC1006 POT ALUMINIUM CASSEROLE (VALUE) 6Lt (240 x 140mm)
PAC1008 POT ALUMINIUM CASSEROLE (VALUE) 8Lt (250 x 150mm)
PAC1012 POT ALUMINIUM CASSEROLE (VALUE) 12Lt (300 x 180mm)
PAC1020 POT ALUMINIUM CASSEROLE (VALUE) 20Lt (350 x 210mm)
PAC1030 POT ALUMINIUM CASSEROLE (VALUE) 30Lt (400 x 250mm)

SAUTE PANS - No lids

This range of cookware is made from light weight 4mm Aluminium, and is ideally suited to semi-industrial use. It is perfect for use in applications such as fast food outlets, sports clubs, small canteens, flea markets, etc.



PAS0003 PAN ALUMINIUM SAUTE 3Lt (250 x 70mm)
PAS0005 PAN ALUMINIUM SAUTE 5Lt (300 x 66mm)

CASSEROLE POTS WITH LIDS - Value Range



- PSC3019
POT S/STEEL CASSEROLE (VALUE) - 1.9Lt (160 x 120mm)
- PSC3044
POT S/STEEL CASSEROLE (VALUE) - 4.4Lt (200 x 140mm)
- PSC3006
POT S/STEEL CASSEROLE (VALUE) - 6Lt (220 x 155mm)
- PSC3010
POT S/STEEL CASSEROLE (VALUE) - 10Lt (280 x 155mm)
- PSC3012
POT S/STEEL CASSEROLE (VALUE) - 12Lt (260 x 225mm)
- PSC3016
POT S/STEEL CASSEROLE (VALUE) - 16Lt (280 x 250mm)
- PSC3020
POT S/STEEL CASSEROLE (VALUE) - 20Lt (320 x 260mm)
- PSC3030
POT S/STEEL CASSEROLE (VALUE) - 30Lt (360 x 300mm)

FRYING PAN - NO LID - Value Range

PAF2024
PAN ALUMINIUM FRY - 240mm
VALUE

PAF2032
PAN ALUMINIUM FRY - 320mm



STOCK POT WITH LID - Value Range

- FEATURES**
- For stocks and soups
 - Quality Stainless Steel for commercial and industrial use. Long lasting and durable



PSS3016
POT S/STEEL STOCK (VALUE) 14Lt (260 x 260mm)

FEATURES

- Quality Black Steel frypans with thin silicone coating to help seal the pan
- Perfect for open flame
- Non stick coating

PAN BLACK STEEL

PBF2200
PAN (BLACK) STEEL FRYING - 200mm

VALUE
PAF2036



FRYING PANS - Value Range



- PSF3020
PAN S/STEEL FRY (VALUE) (200 x 40mm)
- PSF3024
PAN S/STEEL FRY (VALUE) (240 x 50mm)
- PSF3032
PAN S/STEEL FRY (VALUE) (320 x 50mm)

CASSEROLE POT

FEATURES

- Wide bottom are for maximum heat conduction
- Ideal for slow cooking stews, sauces, soups, casseroles and roasts while reducing the content
- Two loop handles for easier pouring and movement.

FRYING PAN

FEATURES

PAN ALUMINIUM FRY - 360mm
VALUE

CONICAL SAUCE PANS



- CPS0180
CONICAL SAUCE PAN S/STEEL 1.15Lt - 180mm
- CPS0220
CONICAL SAUCE PAN S/STEEL 1.45Lt - 220mm
- CPS0240
CONICAL SAUCE PAN S/STEEL 2.8Lt - 240mm



LOW CASSEROLE POT

FEATURES

- Wide heating surface allows the cooking of meats and vegetables in limited amounts of liquid
- Ideal for long slow cooking which allows the liquid to add juices flavour
- Also used as a hot bath in conjunction with tapered sauce pans for melting butters, heating sauces or for blanching vegetables

SAUTE PAN

FEATURES

PBF2220
PAN (BLACK) STEEL FRYING - 220mm

FEATURES

- Thick base for good slow simmer
- Ideal for stocks, soups, pastas, bulk vegetables and sea food
- Smaller diameter and taller height of pot preserves liquid longer and forces the liquid to bubble up through the ingredients, maximizing flavour transfer

SAUCE PAN

FEATURES

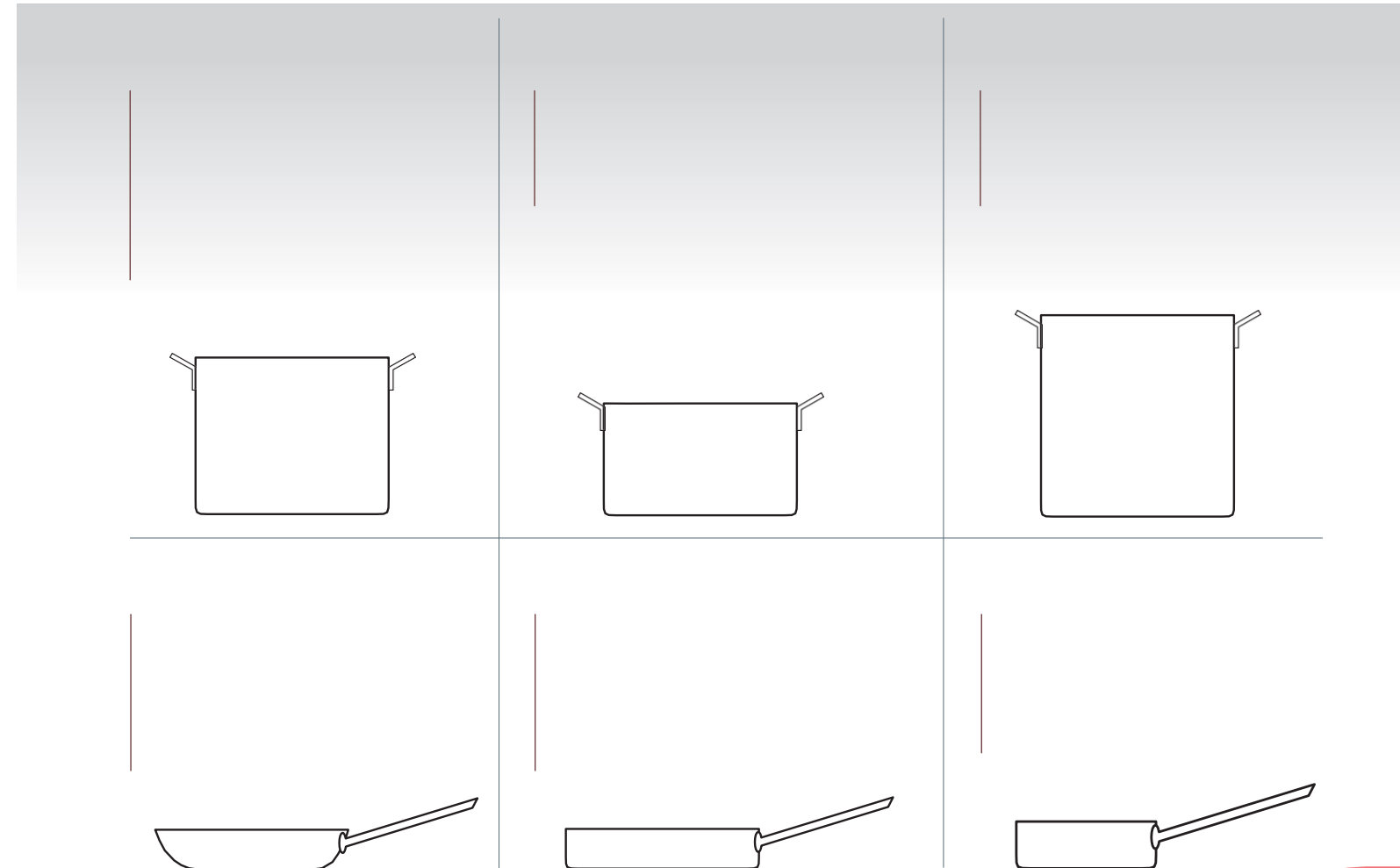
PBF2240
PAN (BLACK) STEEL FRYING - 240mm

PBF2300
 PAN (BLACK) STEEL FRYING -
 300mm
 PBF2320
 PAN (BLACK) STEEL FRYING -
 320mm

- Curved side walls for easy stirring
 food out of the pan
- Ideal for frying, scrambling, sauteing or searing
- Sloped sides prevent steam from forming in the pan

- Wide bottom area for maximum heat conduction
- Ideal for sauteing, searing, deglazing, poaching and stir frying
- Straight high sides help contain food and expose all sides to heat

- Hybrid sauce pan and fry pan
- Saute, brown, poach, create a stir fry and build a sauce
- Curved sides allow for thorough and efficient whisking of ingredients



VICTORINOX PROFESSIONAL KNIVES



KNV1200
KNIFE VICTORINOX BUTCHER - 200mm

KNV2250
KNIFE VICTORINOX BUTCHER - 250mm FLUTED

KNV2150
KNIFE VICTORINOX SKINNING - 150mm

KNV1250
KNIFE VICTORINOX BUTCHER - 250mm
KNV1300
KNIFE VICTORINOX BUTCHER - 310mm



KNV4150
KNIFE VICTORINOX BONING - 150mm NARROW



KNV4180
KNIFE VICTORINOX BONING - 180mm NARROW



KNV3150
KNIFE VICTORINOX CARVING/COOKS - 150mm

KNV3152
KNIFE VICTORINOX CARVING/COOKS - 220mm

KNV5200
KNIFE VICTORINOX CARVING/COOKS 200mm

KNV5250
KNIFE VICTORINOX CARVING/COOKS - 250mm

KNV5300
KNIFE VICTORINOX CARVING/COOKS - 310mm



CKV0
BUTTER KNIFE



KNV6300
KNIFE VICTORINOX SLICING -



KNV7



KNV9080
KNIFE VICTORINOX PARING - 80mm PLAIN

KNV9010
KNIFE VICTORINOX PARING - 100mm PLAIN

NOW AVAILABLE IN THESE COLOURS (ON REQUEST):



KNV9180
KNIFE VICTORINOX PARING - 80mm SERRATED
KNV9110
KNIFE VICTORINOX PARING - 100mm SERRATED

NOW AVAILABLE IN THESE COLOURS (ON REQUEST):



KNV9055
KNIFE VICTORINOX SHAPING CURVED



KNV9



KNV8



CFV0002
KNIFE VICTORINOX-

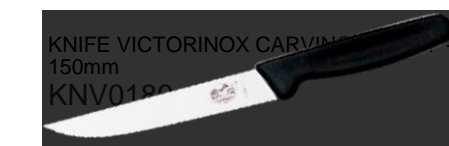


KNV8
VICTORINOX STEAK KNIFE - 110mm

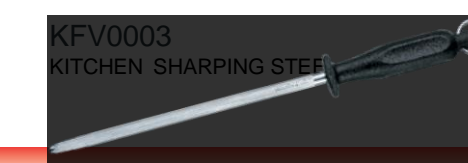
NOW AVAILABLE IN THESE COLOURS (ON REQUEST):



KNV10
VICTORINOX STEAK FORK



KNV0



KRV0003
KITCHEN SHARPENING STEEL

VICTORINOX DROP FORGED KNIVES

VICTORINOX



KFV1
KNIFE FORGED VICTORINOX - CARVING FORK



KFV6
KNIFE FORGED VICTORINOX-CARVING - 150mm

KFV2200
KNIFE FORGED VICTORINOX - CARVING - 200mm



KFV4
KNIFE FORGED VICTORINOX - BONING - 150mm



KFV6
KNIFE FORGED VICTORINOX CARVING/COOKS 200mm

KFV6250
KNIFE FORGED VICTORINOX CARVING/COOKS 250mm



KFV8
KNIFE FORGED VICTORINOX - PARING - 100mm



KFV8120
KNIFE FORGED VICTORINOX-PARING/STEAK - 120mm



KFV8070
KNIFE FORGED VICTORINOX - PARING



KFV9200
KNIFE FORGED VICTORINOX- BREAD - 230mm



KFV6260
KNIFE VICTORINOX- SLICING KNIFE [FLUTED] - 260mm



KFV0002
BUTCHER SHARPENING STEEL -



VICTORINOX PARING KNIFE SETS



VPK0001
VICTORINOX PARING KNIVES SET OF 3

SET CONSISTS OF
Tomato & Sausage knife, paring knife plain and paring knife serrated.



KVS0015
VICTORINOX CLASSIC 3 PIECE PRISM PARING SET

SET CONSISTS OF
Tomato and Sausage knife, paring knife plain and paring knife serrated.



VZP0001
VICTORINOX ZEST PARING SET OF 3

SET CONSISTS OF
Tomato and Sausage knife, Potato peeler and paring knife plain.

FEATURES

- Fully adjustable velcro knife holder to accommodate any combination of



KSV0001
KNIFE ROLL BAG SMALL - ROLL

SPECIFICATIONS

MATERIAL: POLYESTER
LENGTH - OPEN: 48cm
LENGTH - CLOSED: 56cm



KSV0002
KNIFE ROLL BAG LARGE - ROLL

SPECIFICATIONS

MATERIAL: POLYESTER
LENGTH - OPEN: 48cm
LENGTH - CLOSED: 82cm

NEW ROLL BAGS



VICTORINOX

VICTORINOX KNIFE SETS PROFESSIONAL KNIVES

SET CONSISTS OF

Cooks knife, paring knife, boning knife, sharpening steel, carving knife, pastry knife, spatula, shaping knife, potato peeler, melon baller, lemon decorator, lemon zester, kitchen / paring knife, etc.



KSV0014
KNIFE SET VICTORINOX 14 PIECE IN CASE



VICTORINOX GRUNTER

WHAT MAKES A GOOD KNIFE?

- Sharpness - Most important is how well its blade will take and hold an edge
- Durability - A good knife will stand up to generations of daily use without undue wear or deterioration
- Hygiene - Materials and construction details of the handle should minimise crevices that offer hospitality to bacteria



WHY COLOUR CODE YOUR KITCHEN?

Prevent cross contamination between different areas in the kitchen or different food types

AVAILABLE IN THESE HACCP COLOURS:



KNG4
KNIFE GRUNTER - BONING NARROW - 150mm



KNG4
KNIFE GRUNTER - BONING NARROW - 200mm



KNG2
KNIFE GRUNTER - SKINNING - 150mm

SET CONSISTS OF

Potato peeler, single edge, paring knife, carving knife, carving fork, spatula flexible, pastry knife wavy edge, shaping knife, lemon decorator, lemon zester, filleting knife flexible, boning knife, potato baller 2 scoops (Ø 22 + 25mm), kitchen sharpening steel round 27cm.

KSV1014
KNIFE SET VICTORINOX 14 PIECE CHEF CASE

- KNG1 200
KNIFE GRUNTER - BUTCHER - 200mm (BLACK)
- KNG1 320
KNIFE GRUNTER - BUTCHER - 200mm (BLUE)
- KNG1 720
KNIFE GRUNTER - BUTCHER - 200mm (BROWN)
- KNG1 520
KNIFE GRUNTER - BUTCHER - 200mm (GREEN)
- KNG1 220
KNIFE GRUNTER - BUTCHER - 200mm (RED)
- KNG1 620
KNIFE GRUNTER - BUTCHER - 200mm (WHITE)
- KNG1 420
KNIFE GRUNTER - BUTCHER - 200mm

- (YELLOW)
-)
- K
- N
- G
- 1
- 2
- 5
- 0
- KNIFE GRUNTER - BUTCHER - 250mm
- K
- N
- G
- 1
- 3
- 0
- 0
- KNIFE GRUNTER - BUTCHER - 300mm
- KNG5200
KNIFE GRUNTER - COOKS - 200mm
- KNG5250
KNIFE GRUNTER - COOKS - 250mm (BLACK)
- KNG8250
KNIFE GRUNTER - COOKS - 250mm (BLUE)
- KNG3250
KNIFE GRUNTER - COOKS - 250mm (BROWN)
- KNG9250
KNIFE GRUNTER - COOKS - 250mm (GREEN)
- KNG7250
KNIFE GRUNTER - COOKS - 250mm (RED)
- KNG4250
KNIFE GRUNTER - COOKS - 250mm (WHITE)
- KNG6250
KNIFE GRUNTER - COOKS - 250mm (YELLOW)
- KNG5300
KNIFE GRUNTER - COOKS - 300mm

KNG3150
 KNIFE GRUNTER - BONING BROAD - 150mm (BLACK)
KNG5150
 KNIFE GRUNTER - BONING BROAD - 150mm (BLUE)
KNG8150

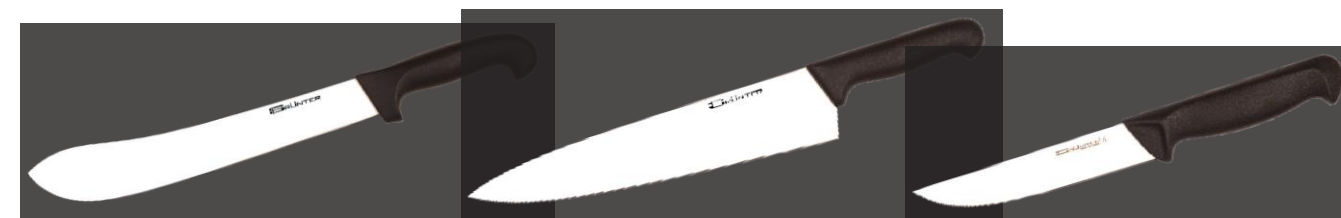


KNG1150
 KNIFE GRUNTER - BONING BROAD - 150mm (BROWN)
KNG6150
 KNIFE GRUNTER - BONING BROAD - 150mm (GREEN)
KNG9150
 KNIFE GRUNTER - BONING BROAD - 150mm (RED)
 KNIFE GRUNTER - BONING BROAD - 150mm (WHITE)

KNG7150
 KNIFE GRUNTER - BONING BROAD
 - 150mm (YELLOW)



NEW



GRUNTER PROFESSIONAL KNIVES



AVAILABLE IN THESE HACCP COLOURS:



KNG7
KNIFE GRUNTER - SALMON / HAM

KNG6
KNIFE GRUNTER - SALMON / HAM

KNG8
KNIFE GRUNTER - BREAD KNIFE -



KNG0010
KNIFE GRUNTER - SASHIMI KNIFE



KNG0011
KNIFE GRUNTER - SANTUKA KNIFE



- KNG9100**
KNIFE GRUNTER- PARING - 100mm (BLACK)
- KNG7100**
KNIFE GRUNTER- PARING - 100mm (BLUE)
- KNG4100**
KNIFE GRUNTER- PARING - 100mm (BROWN)
- KNG6100**
KNIFE GRUNTER- PARING - 100mm (GREEN)
- KNG3100**
KNIFE GRUNTER- PARING - 100mm (RED)
- KNG8100**
KNIFE GRUNTER- PARING - 100mm (WHITE)
- KNG5100**
KNIFE GRUNTER- PARING - 100mm (YELLOW)



KNG9050
KNIFE GRUNTER - SHAPING - 50mm (CURVED)

GREAT SAVINGS - Buy in bulk

KNG0002
PARING KNIFE - 100mm COLOURBOX SET GRUNTER 60 PIECE



CRG1000
CUT RESISTANT GLOVE

GRUNTER PROFESSIONAL KNIVES



KNS3
STEAK FORK DELUXE WOODEN HANDLE

KNS2
STEAK KNIFE DELUXE BROAD BLADE WOODEN HANDLE

KNS5
STEAK KNIFE BROAD BLADE PLASTIC HANDLE

KNS4
STEAK KNIFE BROAD BLADE STEEL HANDLE



KNS1
STEAK KNIFE SHARP TIP - 125mm

KNS6
PARING KNIFE SHARP TIP - 100mm

KNS7
STEAK KNIFE GRUNTER SHARP TIP - 125mm (ABS)

KNS8
STEAK KNIFE GRUNTER SHARP TIP - 125mm (WH)



KNS9
STEAK KNIFE ROUND TIP - 100mm

KNS10
KNIFE PARING - 75mm

KNS11
KNIFE BREAD - 100mm



GRUNTER DROP FORGED KNIVES



KFG0001
KNIFE FORGED
GRUNTER CARVING
FORK



KFG1150
KNIFE FORGED GRUNTER
CARVING
150mm



KFG3150
KNIFE FORGED
GRUNTER BONING
150mm NARROW



KFG5150 KNIFE FORGED
GRUNTER COOKS - 150mm

KFG5200 KNIFE FORGED
GRUNTER COOKS - 200mm

KFG5250 KNIFE FORGED
GRUNTER COOKS - 250mm



KFG9

KNIFE FORGED
GRUNTER PARING -
115mm



KFG9

KNIFE FORGED
GRUNTER PARING -
90mm



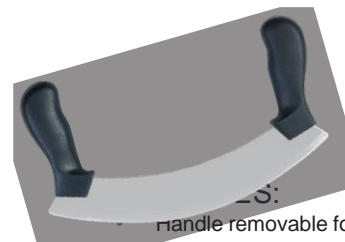
KFG8

KNIFE FORGED GRUNTER -
BREAD
200mm



KFG0

KNIFE FORGED
GRUNTER
SHARPENING STEEL -
200mm



handle removable for easy
cleaning

CKT0210



MEAT CLEAVER GRUNTER -
230mm
CLA0240



GRUNTER KNIFE SETS



KSG0012
KNIFE SET GRUNTER FORGED - 12 PIECE

SET CONSISTS OF

KFG0001, KFG1150, KFG1200, KFG1250, KFG3150,
KFG5150, KFG5200, KFG5250, KFG8200, KFG9090,
KFG9115, KST0001

(Excludes



KST0002
KNIFE SET GRUNTER - ROLL BAG ONLY -
FOR 12 PIECE
MAGNETIC

(Excludes



MKH0450
MAGNETIC KNIFE HOLDER -
450mm
MKH0600



KNG0006
KNIFE SET GRUNTER PROFESSIONAL - 6 PIECE

SET CONSISTS OF

KST0002, KNG3150, KNG6300, KNG8200, KNG5200,
KNG9100

(Excludes knives)



KST0001
KNIFE SET GRUNTER - ROLL BAG ONLY - FOR 6 PIECE

GRUNTER BAGS

HAND



HSP0550
HAND SAW PLASTIC HANDLE -
550mm
HSP1002

KNIFE STERILISING CABINET



FEATURES

- Holds up to 30 knives
- Fitted with a 2 hour timer
- The unit is lockable to protect the knives from potential theft. The low 'e' glass viewing window protects the operator from potentially hazardous light emitted by the sterilizing lamp
- The unit can either be wall mounted or free standing
- The sterilizing lamp switches off automatically when the door is opened
- Low power output of only 15W only effective if lamp is changed every 8000 hours (1- 2 years)

KSC0001
KNIFE STERILISING CABINET

SPECIFICATIONS

VOLTAGE: 230V
DIMENSION: 522 x 198 x 676mm
WEIGHT: 14kg

SHARPENING STEELS



SSM0300
SHARPENING STEEL GRUNTER - 300mm

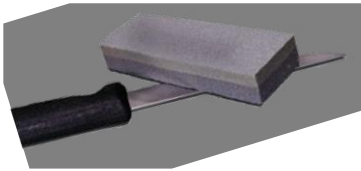


SSM0350
SHARPENING STEEL GRUNTER - 350mm



SSE0350
SHARPENING STEEL EGGINGTON - 350mm

SHARPENING STONES



SSK0
SHARPENING STONE
50 x 150 x 25mm (WATER BASE)



EKS0
ELECTRIC KNIFE SHARPENER

SSK0002
SHARPENING STONE
50 x 150 x 25mm (OIL BASE)

KNIFE SHARPENERS



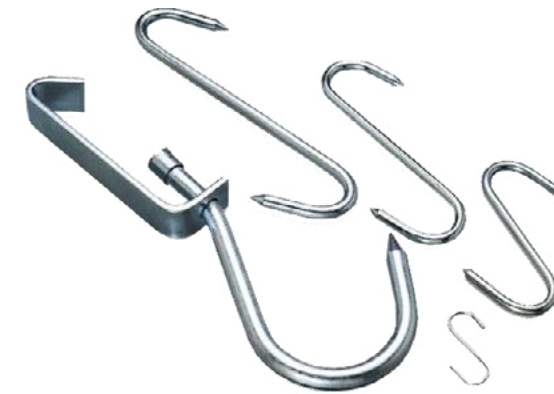
KSH0001
KNIFE SHARPENER - HAND HELD (ACCUSHARP)

KSH0002

ELECTRIC KNIFE SHARPENERS



EKS0120
ELECTRIC KNIFE SHARPENER
CHEF'S CHOICE



BUTCHER HOOKS HEAVY DUTY

STAINLESS STEEL
SHS2100

S/STEEL HOOKS 4"/100mm (PACK OF 12)
SHS2150

S/STEEL HOOKS 6"/150mm (PACK OF 12)
SHS2200

S/STEEL HOOKS 8"/200mm (PACK OF 12)
SHS2250

S/STEEL SWIVEL HOOKS 10"/250mm (PACK OF 12)

STEEL
SHS0100

STEEL S HOOKS 4"/100mm (PACK OF 12) GALVANISED
SHS0150

STEEL S HOOKS 6"/150mm (PACK OF 12) GALVANISED
SHS0200

STEEL S HOOKS 8"/200mm (PACK OF 12) GALVANISED
SHS0250

STEEL SWIVEL HOOKS 10"/250mm (PACK OF 12) GALVANISED
SHB0001

STEEL BILTONG HOOKS - GALVANISED - PACK OF 1000

SHEARS

Dishwasher safe nylon handles and Stainless Steel blades



MSV0001
MULTIPURPOSE SHEAR - VICTORINOX (RED) - 200mm



MSV0002
POULTRY SHEAR - VICTORINOX (BLACK)



SHARPENER - HAND
HELD - LANSKY

MSG0001
MULTIPURPOSE SHEAR GRUNTER
(GREY)

SHEARS

Dishwasher safe nylon handles and Stainless Steel blades



PSG0001
POULTRY SHEARS GRUNTER -
265mm



PSG0002
PORK SHEARS GRUNTER - 280mm
STAND

HAND MEAT MALLETS



MMH0002
MEAT Mallet HAND
250mm (ALUMINIUM)



MMH0001
MEAT Mallet HAND - 300mm (WOODEN HANDLE)



LARDING NEEDLE



RBN0300
ROLL BEEF NEEDLE - 300mm (LENGTH OF NEEDLE)

MEAT SCRAPER



MSN0002
MEAT SCRAPER S/STEEL - 170mm



BUTCHER BLOCK



FEATURES

- Tough epoxy powder coated finish
- Robust construction with heavy duty levelling feet
- Easy to assemble
- New flat packed
- Includes knife holder

BBP0610

BUTCHER BLOCK AND STAND PE - 610 x 610mm

SPECIFICATIONS

CUTTING SURFACE: 610 x 610mm
DIMENSIONS: 616 x 616 x
940mm
FLAT PACK: 200 x 910 x 620mm
WEIGHT: 16kg

OTHER

ORDER

CODES

CBP0610

CUTTING BOARD PE - 610 x 610 x 40mm

BBS0610

BUTCHER BLOCK STAND ONLY

BAR OPTICS

SABS approved and guaranteed that each measure is exactly 25ml



BOP0025
BAR OPTIC PLASTIC - ECLIPSE - 25ml



BOS1001
BAR OPTIC - SHELF MOUNTED SINGLE - OPTICS SOLD SEPARATELY



BOS0001
BAR OPTIC - WALL MOUNTED SINGLE - OPTICS SOLD SEPARATELY



BOS0004
BAR OPTIC - WALL MOUNTED TRIPLE OPTICS SOLD SEPARATELY



BOS0006
BAR OPTIC - ALUMINIUM WALL MOUNTED STAGGERED - 9 BOTTLES

ASHTRAYS



SAS0001
S/STEEL ASHTRAY ROUND - SMALL



SAS1001
S/STEEL WIND PROOF ASHTRAY

COCKTAIL AND BOSTON SHAKERS



CSS0700
COCKTAIL SHAKER S/STEEL 700ml



BSS0828
BOSTON SHAKER S/STEEL 828ml

PITCHERS POLYCARBONATE



PTP1300
PITCHER (POLYCARB) - 1300ml - CLEAR
PTP1800
PITCHER (POLYCARB) - 1800ml - CLEAR

COCKTAIL STRAINERS MUDDLER



CSS0000
COCKTAIL STRAINER FOR BOSTON SHAKER
CSS0001
COCKTAIL STRAINER S/STEEL



The distinct pyramid-shaped burls are designed to achieve optimum results when muddling.

M
MUDDLER - PLASTIC - 210mm

BAR

ICE BUCKET STAND TABLE MOUNTED ICE BUCKET STANDS FLOOR STANDING



IBS0001
ICE BUCKET STAND - TABLE MOUNTED S/STEEL
(Excludes Ice Bucket)



IBS0002
ICE BUCKET STAND - CHROME PLATED - FLOOR STANDING 715mm



IBS0006
ICE BUCKET STAND S/STEEL



ICE BUCKETS BUCKETS TUFF TRAYS®



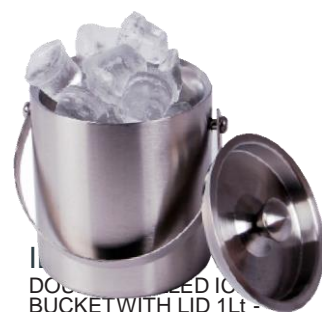
IBP1012
ICE BUCKET
PLASTIC AND LID
- 1.2Lt

IBP1020
ICE BUCKET
PLASTIC AND LID
- 2Lt

STAINLESS STEEL ICE BUCKETS



IBS001
MINI ICE BUCKET WITH
KNOB



IBS002
DOUBLE-SIZED ICE
BUCKET WITH LID 1Lt -
S/STEEL



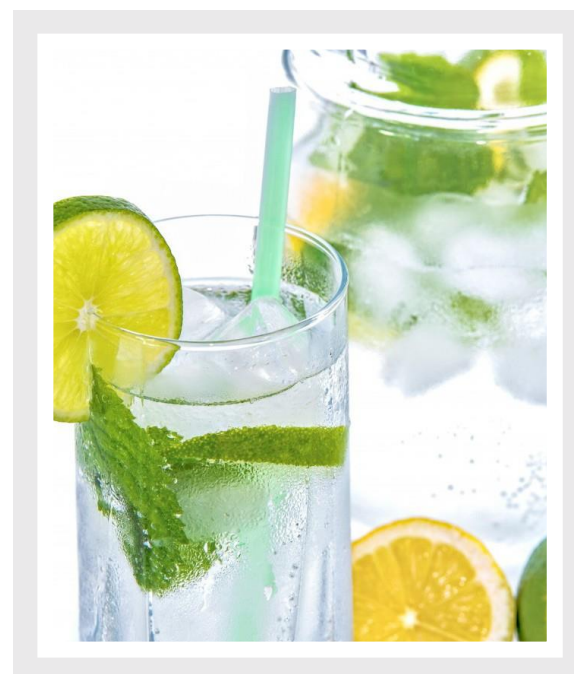
IBS003
ICE BUCKET S/STEEL
(VALUE)



IBS004
ICE BUCKET - S/STEEL
(WINE)



IBS005
ICE BUCKET - S/STEEL
(CHAMPAGNE)



ALUMINIUM ICE

Perfect for mini bottles of wine or mineral water and ideal for room service and mini bars.



IBA0001
ICE BUCKET
ALUMINIUM (WINE)
8Lt - 195 x 216mm



IBA0003
ICE BUCKET
ALUMINIUM 1.3Lt
(MINI) - 160 x 125mm

SPEED POURERS



SPM1001
SPEED POURER METAL
SPM1002
SPEED POURER METAL
TAPERED

TOT DRAINER



TDS0001
TOT DRAINER S/STEEL - 200 x 160 x
35mm



TMS0001
TOT MEASURE S/STEEL -



TMS0002
TOT MEASURE S/STEEL -



BBS0001
BAR BLADE BOTTLE OPENER



BBS0002
BAR BLADE BOTTLE
OPENER S/STEEL

TOT MEASURES AND BLADE

WAITERS



WF10001
WAITERS FRIEND - WITH
B/OPENER (PLASTIC)



WF11001
WAITERS FRIEND



WF12001
WAITERS FRIEND - ECONO -



WAITERS FRIEND



WF10002
WAITERS FRIEND -
WITH BOTTLE
OPENER (PLASTIC)
ITALIAN DESIGN

WF11002
WAITERS FRIEND -
WITH/OPENER
(CHROME)

WINE OPENER



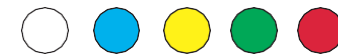
CSR0001
CORK SCREW
RAPID
(CHROME)

WTO0001
WING TYPE WINE
OPENER (CHROME)

STORE 'N POUR



AVAILABLE IN THESE COLOURS:



- SNP0001
STORE 'N POUR COMPLETE – 1Lt
(RED)
- SNP0002
STORE 'N POUR COMPLETE – 2Lt
(RED)
- SNP2001
STORE 'N POUR COMPLETE – 1Lt
(YELLOW)
- SNP2002
STORE 'N POUR COMPLETE – 2Lt
(YELLOW)
- SNP3001
STORE 'N POUR COMPLETE – 1Lt
(GREEN)
- SNP3002
STORE 'N POUR COMPLETE – 2Lt
(GREEN)
- SNP4001
STORE 'N POUR COMPLETE – 1Lt
(BLUE)
- SNP4002
STORE 'N POUR COMPLETE – 2Lt
(BLUE)
- SNP5001
STORE 'N POUR COMPLETE – 1Lt
(WHITE)
- SNP5002
STORE 'N POUR COMPLETE – 2Lt
(WHITE)

BCD0006
BAR CADDY
DELUXE6
DIVISION

BCD1006
BAR CADDY
DELUXE
REPLACEMENT

GLASS RIMMER



GRC0003
GLASS RIMMER COMBINATION – 3 TIER (BLACK)

BAR CADDY CONDIMENT HOLDER



BCD0001
BAR CADDY - CONDIMENT HOLDER (BLACK)
(Excludes condiments)

BAR

BCD2006
BAR CADDY CONDIMENT HOLDER -

BOTTLE OPENER AND BOTTLE CAP CATCHER



BOW0001
BOTTLE OPENER
WALL MOUNTED
47 x 100 x 30mm

BOW0002
BOTTLE TOP
CATCHER WALL
MOUNTED PLASTIC
145 x 36 x 310mm

BAR AND SERVICE MATS

FEATU
RES



MTB0
BAR MAT – 70 x 580mm (BLACK)



MTS0300
SERVICE MAT – 300 x 450mm
(BLACK)





PIZZA PANS

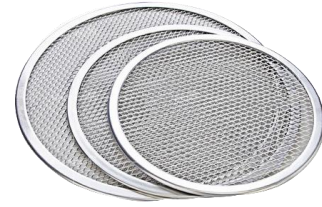


PPR0200
PIZZA PAN ALUMINIUM - ROUND - 200mm
PPR0250
PIZZA PAN ALUMINIUM - ROUND - 250mm
PPR0300
PIZZA PAN ALUMINIUM - ROUND - 300mm



PPR1200
PIZZA PAN - PERFORATED - ALUMINIUM ROUND - 200mm
PPR1250
PIZZA PAN - PERFORATED - ALUMINIUM ROUND - 250mm
PPR1300
PIZZA PAN - PERFORATED - ALUMINIUM ROUND - 300mm
PPR1400
PIZZA PAN - PERFORATED - ALUMINIUM ROUND - 350mm

PIZZA SCREENS



PSA1180
PIZZA SCREEN - ALUMINIUM ROUND - 280mm
PSA1195
PIZZA SCREEN - ALUMINIUM ROUND - 300mm
PSA1210
PIZZA SCREEN - ALUMINIUM ROUND - 330mm

PIZZA



CUTTERS
PCT2001
PRO PIZZA CUTTER AND LIFTER
150 x 330mm



PCT2003
PRO PIZZA LIFTER ROUND
260mm



PCT2002
PRO PIZZA LIFTER
200 x 505mm



PCT1001
PIZZA CUTTER HEAVY DUTY W/HANDLE - 130mm



PCT1100
PIZZA CUTTER (BLACK) PLASTIC HANDLE - 100mm



PIZZA SCOOP AND SHOVEL



PSR1500
PIZZA SCOOP S/STEEL - ROUND HEAD



1500mm x 215mm



PSS1600
PIZZA SHOVEL WOODEN - SQUARE HEAD

DISPLAY TRAYS - Fibreglass



FEATURES

- Are engineered to be the most durable tray available
- Metal reinforced rods provide extra strength and prevent warping
- Unique design permits air flow to all surfaces of stacked trays
- Dishwasher safe
- Withstands heat up to 120°C
- Perfect for supermarkets, bakeries and pie warmer displays



TRB3222
TRAY FIBREGLASS
222 x 648 x 29mm (BLACK)



TRF3350
TRAY FIBREGLASS
350 x 270 x 19mm (BLACK)

TRL3415
TRAY FIBREGLASS
415 x 305 x 19mm (BLACK)

IMPROVED

Best Choice

FOODSERVICE TRAYS



FEATURES

- Griptite trays rubber liner prevents slipping and sliding of glass and dinnerware
- Heavy duty construction with metal reinforcement rods eliminates warping
- Rubber liner is permanently bonded to the tray
- Stain and odour resistant
- Dishwasher safe

TRG3530
TRAY GRIPTITE - RECTANGULAR 530 x 325mm (BLACK)
TRG3350
TRAY GRIPTITE - ROUND 350mm (BLACK)
TRG3400
TRAY GRIPTITE - ROUND 400mm (BLACK)
TRG5680
TRAY GRIPTITE - OVAL 430 x 560mm (BLACK)
TRG5800
TRAY GRIPTITE - OVAL 800 x 600mm (BLACK)



1300mm - 345 x 345mm

PSS2000
PIZZA SHOVEL S/STEEL HANDLE
1600mm

Tuff Trays offer more in style, design and colour to suit your every need. Resilient to the demanding needs of institutions, restaurants, pubs and clinics

TUFF TRAYS®

TUFF TRAYS®

FEATURES AND BENEFITS

- Made in South Africa
- Heavy duty, will not warp
- Chip resistant and unbreakable
- Dishwasher safe (excluding non-slip trays)
- Defies food acids and staining
- Colour of trays will never fade
- Different colours available for different customer requirements
- Genuine TUFF TRAYS - If it doesn't say TUFF it isn't

RECTANGULAR TUFF TRAYS NO. 4

NEW



TTR2104
TUFF TRAY RECTANGULAR No. 4 (BLACK)
TTR2204
TUFF TRAY RECTANGULAR No. 4 (WHITE)
SPECIFICATIONS
DIMENSIONS: 215 x 350mm

RECTANGULAR TUFF TRAYS NO. 5

NEW



TTR2105
TUFF TRAY RECTANGULAR DISPLAY TRAY No. 5 (BLACK)
TTR2205
TUFF TRAY RECTANGULAR DISPLAY TRAY No. 5 (WHITE)
SPECIFICATIONS
DIMENSIONS: 450 x 310mm

RECTANGULAR

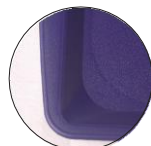


TTR2106
TUFF TRAY RECTANGULAR No. 6 (BLUE)
TTR2206
TUFF TRAY RECTANGULAR No. 6 (GREEN)
TTR2306
TUFF TRAY RECTANGULAR No. 6 (BLACK)
TTR2406
TUFF TRAY RECTANGULAR No. 6 (BURGUNDY) (NON-SLIP)
TTR3106
TUFF TRAY RECTANGULAR No. 6 (BLUE) (NON-SLIP)

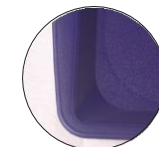
TTR3206
TUFF TRAY RECTANGULAR No. 6 (GREEN) (NON-SLIP)
TTR3306
TUFF TRAY RECTANGULAR No. 6 (BLACK) (NON-SLIP)
TTR3406
TUFF TRAY RECTANGULAR No. 6 (WHITE) (NON-SLIP)
TTR3506
TUFF TRAY RECTANGULAR No. 6 (BURGUNDY) (NON-SLIP)
SPECIFICATIONS

DIMENSIONS: 280 x

AVAILABLE IN THESE



AVAILABLE IN THESE COLOURS:



TTR2
112

TUFF TRAY RECTANGULAR No. 12 (BLUE)
TTR2212
TUFF TRAY RECTANGULAR No. 12 (GREEN)
TTR2312
TUFF TRAY RECTANGULAR No. 12 (BLACK)
TTR2412
TUFF TRAY RECTANGULAR No. 12 (WHITE)
TTR2512
TUFF TRAY RECTANGULAR No. 12 (BURGUNDY)
TTR3112
TUFF TRAY RECTANGULAR No. 12 (BLUE) (NON-SLIP)

RECTANGULAR TUFF TRAYS NO. 12

TTR3212
TUFF TRAY RECTANGULAR No. 12 (GREEN) (NON-SLIP)
TTR3312
TUFF TRAY RECTANGULAR No. 12 (BLACK) (NON-SLIP)
TTR3412
TUFF TRAY RECTANGULAR No. 12 (WHITE) (NON-SLIP)
TTR3512 TUFF TRAY RECTANGULAR No. 12 (BURGUNDY) (NON-SLIP)
SPECIFICATIONS
DIMENSIONS: 355 x 435mm

OVAL TUFF TRAYS NO. 12

NEW

TTR3712
TUFF TRAY OVAL No. 12 (BLACK)
TTR3812
TUFF TRAY OVAL No. 12 (WHITE)
SPECIFICATIONS
DIMENSIONS: 390 x 445mm

NEW

RECTANGULAR TUFF TRAYS NO. 13

TTR3013
TUFF TRAY RECTANGULAR No. 13 (BLACK)
TTR3113
TUFF TRAY RECTANGULAR No. 13 (WHITE)
SPECIFICATIONS
DIMENSIONS: 325 x 530mm

RECTANGULAR TUFF

TTR2114
TUFF TRAY RECTANGULAR No. 14 (BLUE)
TTR2214
TUFF TRAY RECTANGULAR No. 14 (GREEN)
TTR2314
TUFF TRAY RECTANGULAR No. 14 (BLACK)
TTR2414
TUFF TRAY RECTANGULAR No. 14 (WHITE)
TTR2514
TUFF TRAY RECTANGULAR No. 14 (BURGUNDY)

TTR3214
TUFF TRAY RECTANGULAR No. 14 (GREEN) (NON-SLIP)
TTR3314
TUFF TRAY RECTANGULAR No. 14 (BLACK) (NON-SLIP)
TTR3414
TUFF TRAY RECTANGULAR No. 14 (WHITE) (NON-SLIP)
TTR3514
TUFF TRAY RECTANGULAR No. 14 (BURGUNDY) (NON-SLIP)
SPECIFICATIONS

DIMENSION 380 x

AVAILABLE IN THESE



ROUND TUFF TRAYS SMALL



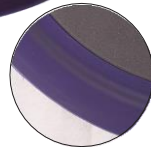
AVAILABLE IN THESE



ROUND TUFF TRAYS LARGE



AVAILABLE IN THESE



- TTR2132
TUFF TRAY ROUND 320mm
(BLUE)
- TTR2232
TUFF TRAY ROUND 320mm
(GREEN)
- TTR2332
TUFF TRAY ROUND 320mm
(BLACK)
- TTR2432
TUFF TRAY ROUND 320mm
(WHITE)
- TTR2532
TUFF TRAY ROUND 320mm
(BURGUNDY)
- TTR1132
TUFF TRAY ROUND 320mm
(BLUE)(NON-SLIP)

- TTR2140
TUFF TRAY ROUND 400mm
(BLUE)
- TTR2240
TUFF TRAY ROUND 400mm
(GREEN)
- TTR2340
TUFF TRAY ROUND 400mm
(BLACK)
- TTR2440
TUFF TRAY ROUND 400mm
(WHITE)
- TTR2540
TUFF TRAY ROUND 400mm
(BURGUNDY)
- TTR1140
TUFF TRAY ROUND 400mm
(BLUE)(NON-SLIP)

- TTR3613
TUFF TRAY FOOD TRAY - 3
COMPARTMENTS
SPECIFICATIONS

NEW

- TTR3713
TUFF TRAY - 3 DIV (WHITE)
CAFETERIA TRAY
SPECIFICATIONS

TUFF TRAYS®

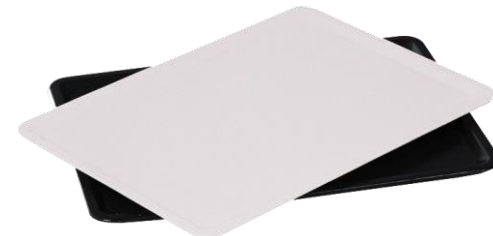
- TTR1232
TUFF TRAY ROUND 320mm
(GREEN)(NON-SLIP)
- TTR1332
TUFF TRAY ROUND 320mm
(BLACK)(NON-SLIP)
- TTR1432
TUFF TRAY ROUND 320mm
(WHITE)(NON-SLIP)
- TTR1532
TUFF TRAY ROUND 320mm
(BURGUNDY)(NON-SLIP)
- SPECIFICATIONS
DIMENSIONS: 320mm

- TTR1240
TUFF TRAY ROUND 400mm
(GREEN)(NON-SLIP)
- TTR1340
TUFF TRAY ROUND 400mm
(BLACK)(NON-SLIP)
- TTR1440
TUFF TRAY ROUND 400mm
(WHITE)(NON-SLIP)
- TTR1540
TUFF TRAY ROUND 400mm
(BURGUNDY)(NON-SLIP)
- SPECIFICATIONS
DIMENSIONS: 400mm

TUFF TRAYS®

UTILITY TRAYS

TUFF TRAYS®



Global_(S.A)



- TTR2415 TUFF TRAY RECTANGULAR UTILITY (WHITE)
- SPECIFICATIONS
DIMENSIONS: 300 x 150mm

NOTE Any of these trays can also be branded with a corporate logo or brand. Minimum quantity required for printing: 300

RECTANGULAR TUFF TRAYS NO. 18

- TTR2318
TUFF TRAY RECTANGULAR No. 18 (BLACK)
- TTR2418
TUFF TRAY RECTANGULAR No. 18 (WHITE)
- TTR3318
TUFF TRAY RECTANGULAR No. 18 (BLACK) (NON-SLIP)
- SPECIFICATIONS
DIMENSIONS: 430 x 585mm

DISPLAY TRAY

- TTM0250
TRAY MELAMINE (WHITE) No. 5
- TTM1250
TRAY MELAMINE (BLACK) No. 5
- SPECIFICATIONS
DIMENSIONS: 250 x 390mm

LAMINATED NON SLIP

- TRM0370
TRAY ROUND MELAMINE NON STICK (BLACK) No.

- TRAY RECT MELAMINE NON SLIP (BLACK) No. 14 -



TRM0

SERVICE TRAYS

Global
TRAY



- TRN0380
TRAY RECTANGULAR UTILITY (BLACK) 380 x 510mm
- TRN0356
TRAY ROUND UTILITY (BLACK) 356mm
- TRN0040
TRAY ROUND UTILITY (BLACK) 400mm

TRAY STAND

FEATURES

- Wooden tray stand is durable, lightweight and provides upmarket appearance



TRS0002
TRAY STAND WOOD

ROUND

Global



TRS0330
TRAY ROUND S/STEEL - 330mm



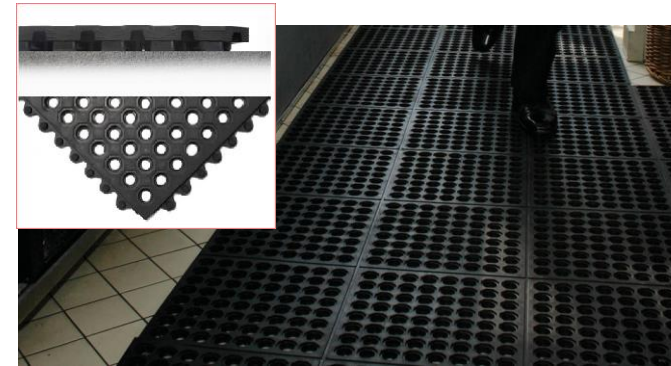
INNOVATIVE MATS - Fatigue step

Versatile interlocking rubber floor tiles

FEATURES

- Interlocking rubber tiles
- Ideal for bars and kitchens
- Open holes allow drainage of spilt liquids
- Reduces the risk of slipping on wet/greasy surfaces
- Effective anti-fatigue properties
- Easy to install, move, clean and replace

SSO10006
FATIGUE STEP 0.9m x 0.9m x 14mm
SS010001
FATIGUE STEP 0.9m x 0.9m x 19mm



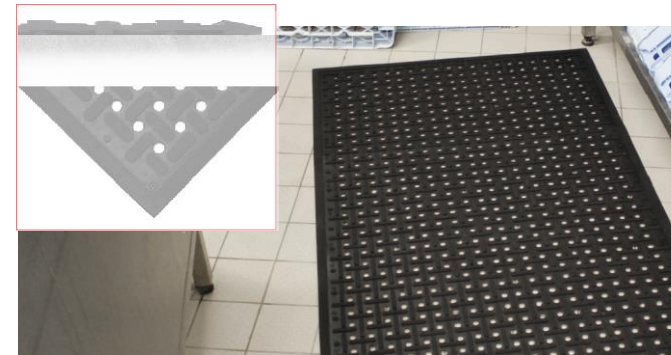
INNOVATIVE MATS - K Mat

Best-selling 'safety floor' kitchen mat

FEATURES

- Hygienic anti-microbial properties
- 100% nitrile- excellent resistance to grease, oils, fats and detergents
- Raised cross-grip surface for effective slip-resistance
- Open holes allow spilt liquids to drain efficiently
- Cushioned surface for comfort / reduced breakage
- Easily cleaned in a commercial washing machine
- Bevelled edges all round

KMO10001
KMAT 1.4 x 0.85m



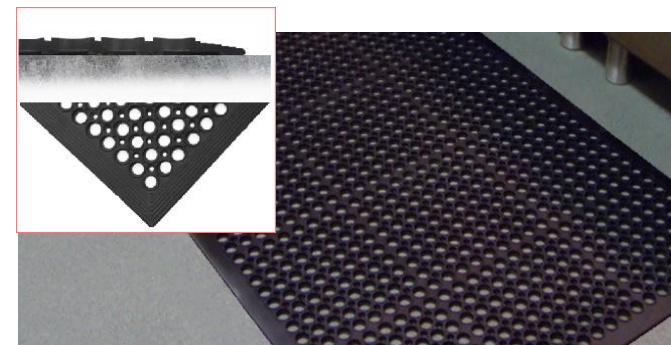
INNOVATIVE MATS - Rampmat

An economical anti-fatigue mat

FEATURES

- An economical anti-fatigue mat for the workplace
- Raised circular surface for superior slip resistance
- Conforms to Slip Resistance Test EN 13552 Category 10
- Open drainage holes for spilt liquids
- Made from hardwearing NBR rubber
- Moulded bevelled edges reduce trip hazards

RPO10001
RAMPMAT 1.5m x 0.9m x 10mm



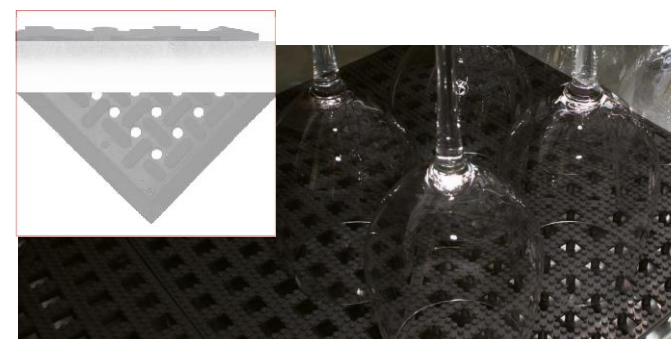
INNOVATIVE MATS - Flexi deck

Hygienic storage surface for glasses

FEATURES

- Flexible PVC tile for bar shelves
- Hygienic PVC does not support the growth of bacteria
- Holes provide efficient drainage and allow air to circulate
- Simply interlink to cover desired area
- Easily cleaned in a commercial dishwasher

FDO10001
FLEXI-DECK 30 x 30cm (Pack of 9)



INNOVATIVE MATS - Grip safe SCRAPERS



Gives surfaces enhanced grip

FEATURES

- Ideal non-slip liner for bars, shelves and trays
- Easy to cut and trim to shape
- Machine washable
- Manufactured from foam PVC

GSO10001

GRIPSAFE 0.6 x 10m

GSO10002

GRIPSAFE 0.6 x 1.2m

INNOVATIVE MATS - Micro-



Economical anti-fatigue mats

FEATURES

- Superior 'brushing and wiping' with 'rapid dry' properties - even out performs cotton
- Flexible, ultra-fine fibres provide deep- cleaning action on passing footwear
- Luxuriously soft pile that looks smart and will not lint
- Environmentally-friendly - does not require chemical pre-treatment or washing detergents

MFO10001

MICRO-FIBRE MAT 0.9 x 0.6m

MFO10002

MICRO-FIBRE MAT 0.9 x 1.5m

INNOVATIVE MATS - Orthomat®

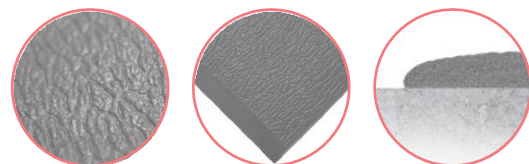


Durable and comfortable
Orthomat®

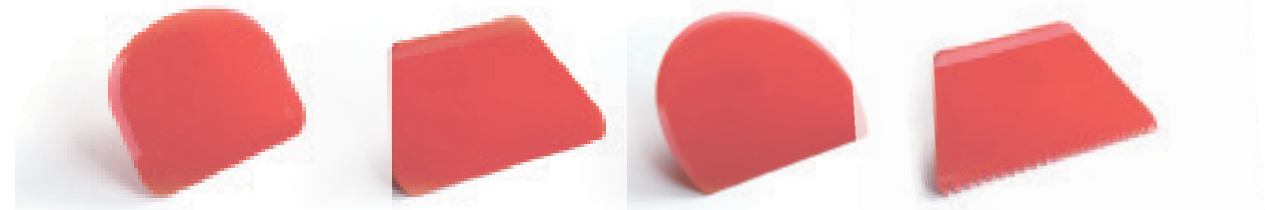
FEATURES

- Orthomat® is regarded as one of the leading names in anti-fatigue matting
- Specifically designed to reduce the onset of fatigue caused by prolonged standing
- Durable, yet very comfortable matting
- Manufactured from 100% closed cell PVC foam, providing the right balance of underfoot cushioning and support, while encouraging healthy circulation

AF010004



DOUGH

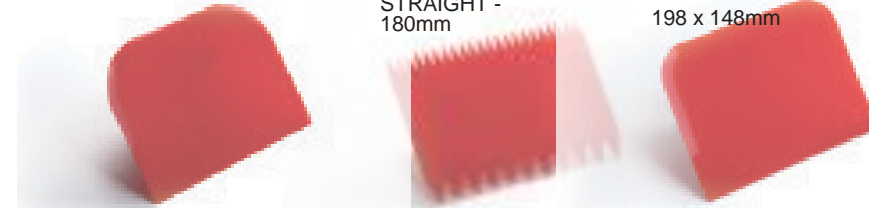


PSR0110
PLASTIC SCRAPER
ROUNDED
110mm

PSR0180
PLASTIC
SCRAPER
STRAIGHT -
180mm

PSR0198
PLASTIC
SCRAPER
198 x 148mm

PSR0216
PLASTIC
SCRAPER
216 x 128mm



PSR0121
PLASTIC SCRAPER
121 x 81mm

PSR2110
PLASTIC SCRAPER
110 x 80mm

PSR0148
PLASTIC
SCRAPER
148 x 99mm

DOUGH CUTTERS



DCS0001
DOUGH CUTTER
WOOD
HANDLE 150 x
115mm

DCS0005
DOUGH CUTTER
WOODHANDLE 150
x 190mm

DCS0002

DOUGH CUTTER PLASTIC
HANDLE
135 x 135mm

DCS0003
DOUGH CUTTER PLASTIC
HANDLE
120 x 120mm

DCS0004
DOUGH CUTTER PLASTIC
HANDLE 120 x 150mm

CHEFS GAS TORCH

The essential tool for any pastry chef.
For
creme brulé, browning, etc.



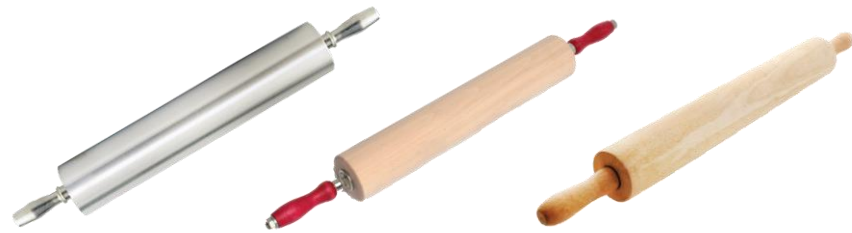
CTG0001
CHEFS TORCH
GASPOWERED
MICRO

CTG0002
CHEFS TORCH GAS
POWERED
PROFESSIONAL



ROLLING PINS

To preserve wooden rolling pin, do not soak in water



RPA0

ROLLING PIN
ALUMINIUM
380mm

RPW0

ROLLING PIN WOOD
300mm
RPW0350
ROLLING PIN WOOD
350mm
RPW0400
ROLLING PIN WOOD
400mm
RPW0450
ROLLING PIN WOOD
450mm

RPW0

ROLLING PIN
WOOD 375mm
(ECONOMY)

ASPIC CUTTER



ACS0012
ASPIC CUTTER SET - 12 PIECE
ASSORTED



DCC1055
DOUGH CUTTER
PLAIN

DCC0035
DOUGH CUTTER CRIMPED
WAY

DCC2035
DOUGH CUTTER 2
WAY

CROISSANT CUTTER

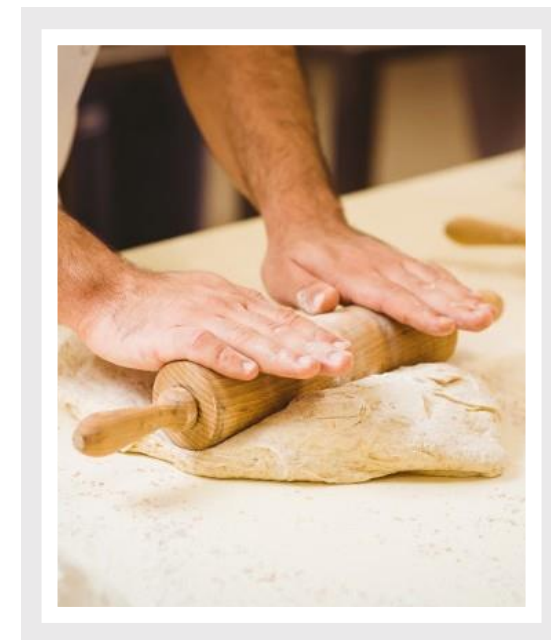


CCB1001
CROISSANT CUTTER
BAKERYCATER ACE -
120mm

EXPANDABLE DOUGH



DCW1007
DOUGH CUTTER - 7 WHEEL
PLAIN
DCW2007



ROUND CUTTER SET



RCP1010
ROUND CUTTER SET
TINNEDPLAIN 10 PIECE



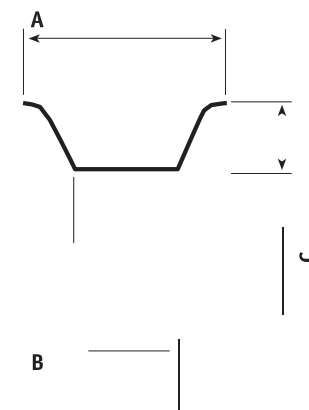
RCF1010
ROUND CUTTER SET
TINNEDFLUTED 10
PIECE

OTHER
ORDER
CODES
RCP0010
ROUND CUTTER SET S/STEEL - PLAIN 10 PIECE
RCP0020
ROUND CUTTER SET S/STEEL - PLAIN 20 PIECE
RCF0010
ROUND CUTTER SET S/STEEL - FLUTED 10 PIECE

MIXING BOWLS - TAPERED



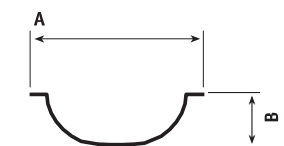
MBT0001
MIXING BOWL TAPERED - MB 1 - 265 x 80mm
(2.4Lt)
MBT0002
MIXING BOWL TAPERED - MB 2 - 285 x 100mm
(4Lt)
MBT0003
MIXING BOWL TAPERED - MB 3 - 310 x 175mm
(9Lt)
MBT0004
MIXING BOWL TAPERED - MB 4 - 380 x 130mm
(8Lt)
MBT0005
MIXING BOWL TAPERED - MB 5 - 450 x 130mm
(13Lt)
MBT0006



MIXING BOWLS ROUND



MBS0220
MIXING BOWL S/STEEL ROUND - 220mm (1.5Lt)
MBS0240
MIXING BOWL S/STEEL ROUND - 240mm (3Lt)
MBS0290
MIXING BOWL S/STEEL ROUND - 290mm (5Lt)
MBS0340
MIXING BOWL S/STEEL ROUND - 340mm (8Lt)
MBS0400



BOWL	SIZE A	SIZE B
MBS0220	220mm	95mm
MBS0240	240mm	110mm
MBS0290	290mm	130mm
MBS0340	340mm	150mm
MBS0400	400mm	170mm

BOWL	SIZE	SIZE	SIZE C
MBT0001	A	B	80mm
	265mm	150mm	
MBT0002	285mm	170mm	100mm
MBT0003	310mm	200mm	130mm
MBT0004	380mm	225mm	130mm
MBT0005	450mm	250mm	130mm
MBT0006	480mm	250mm	175mm
MBT1002	180mm	90mm	65mm

MEASURING BOWLS NOTCHED



- MBS0001
MEASURING BOWL
STAINLESS STEEL NOTCHED
ROUND - 800ml
- MBS0002
MEASURING BOWL
STAINLESS STEEL NOTCHED
ROUND - 1200ml
- MBS0003
MEASURING BOWL
STAINLESS STEEL NOTCHED
ROUND - 2500ml

INDIVIDUAL NOZZLES - Star



- | | |
|--|---|
| NIM1002
NOZZLE
INDIVIDUAL
STAR - METAL
2mm | NIM10
11
NOZZLE
INDIVIDUAL
STAR - METAL
11mm |
| NIM1003
NOZZLE
INDIVIDUAL
STAR - METAL
3mm | NIM10
12
NOZZLE
INDIVIDUAL
STAR - METAL
12mm |
| NIM1004
NOZZLE
INDIVIDUAL
STAR - METAL
4mm | NIM10
13
NOZZLE
INDIVIDUAL
STAR - METAL
13mm |
| NIM1005
NOZZLE
INDIVIDUAL
STAR - METAL
5mm | NIM10
14
NOZZLE
INDIVIDUAL
STAR - METAL
14mm |
| NIM1006
NOZZLE
INDIVIDUAL | NIM10
15
NOZZLE
INDIVIDUAL |

NOZZLE SETS - Plastic



- NSA0012
NOZZLE SET PLASTIC ASSORTED - 12 PIECE
- NSP0006
NOZZLE SET PLASTIC PLAIN - 6 PIECE
- NSP1006
NOZZLE SET PLASTIC STAR - 6 PIECE

NOZZLE SETS - Polycarbonate



- NSP0012
NOZZLE SET POLYCARBONATE ASSORTED PLAIN - 12 PIECE
- NSP0024
NOZZLE SET POLYCARBONATE ASSORTED - 24 PIECE

NOZZLE SETS - Metal



- NSM0010
NOZZLE SET METAL
PLAIN 10 PIECE



NOZZLE SETS - Stainless Steel Polyurethane



- NSS0012
NOZZLE SET S/STEEL - PLAIN 12 PIECE



- NSS1012
NOZZLE SET S/STEEL - STAR 12 PIECE

INDIVIDUAL NOZZLES - Plain



- | | |
|---|--|
| NIM20
02
NOZZLE
INDIVIDUAL
PLAIN - METAL
2mm | NIM2012
NOZZLE
INDIVIDUAL
PLAIN - METAL
12mm |
| NIM20
03
NOZZLE
INDIVIDUAL
PLAIN - METAL
3mm | NIM2013
NOZZLE
INDIVIDUAL
PLAIN - METAL
13mm |
| NIM20
04
NOZZLE
INDIVIDUAL
PLAIN - METAL
4mm | NIM2014
NOZZLE
INDIVIDUAL
PLAIN - METAL
14mm |
| NIM20
05
NOZZLE
INDIVIDUAL
PLAIN - METAL
5mm | NIM2015
NOZZLE
INDIVIDUAL
PLAIN - METAL
15mm |
| NIM20
06
NOZZLE
INDIVIDUAL
PLAIN - METAL
6mm | NIM2016
NOZZLE
INDIVIDUAL
PLAIN - METAL
16mm |
| NIM20
07
NOZZLE
INDIVIDUAL
STAR - METAL
7mm | NIM2017 |

PIPING BAGS -



- PBP0040
PIPING BAG POLYURETHANE - 400mm
- PBP0045
PIPING BAG POLYURETHANE - 450mm
- PBP0050
PIPING BAG POLYURETHANE - 500mm

Best Choice **DISPOSABLE PIPING BAGS**



FEATURES

- Clear safe food grade plastic
- Sterile interior
- Non-slip exterior - easy to hold
- Can hold hot or cold fillings
- Can be dispensed from the box
- World wide patent double seal technology
- Anti bursting functionality
- Compatible with all piping bag nozzles
- Ovenable up to 110°C
- Microwavable
- Freezable up to -30°C



- DPB0001
DISPOSABLE PIPING BAGS
(ROLL OF 72)

PIPING BAGS

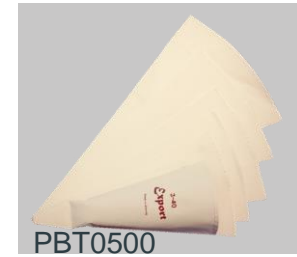
m
NIM1009
 NOZZLE
 INDIVIDUAL
 STAR-METAL
 9mm
NIM1010
 NOZZLE
 INDIVIDUALSTAR
 - METAL 10mm

STAR - METAL
 15mm
NIM1016
 NOZZLE
 INDIVIDUALSTAR
 - METAL 16mm
NIM1017
 NOZZLE
 INDIVIDUALSTAR
 - METAL 17mm
NIM1018
 NOZZLE
 INDIVIDUALSTAR
 - METAL 18mm



NOZZLE
 INDIVIDUAL
 PLAIN - METAL
 7mm
NIM2008
 NOZZLE
 INDIVIDUAL
 PLAIN - METAL
 8mm
NIM2009
 NOZZLE
 INDIVIDUAL
 PLAIN - METAL
 9mm
NIM2010
 NOZZLE
 INDIVIDUAL
 PLAIN - METAL
 10mm
NIM2011
 NOZZLE
 INDIVIDUAL
 PLAIN - METAL
 11mm

NOZZLE
 INDIVIDUAL
 PLAIN - METAL
 17mm
NIM2018
 NOZZLE
 INDIVIDUAL
 PLAIN - METAL
 18mm
NIM2020
 NOZZLE
 INDIVIDUAL
 PLAIN - METAL
 20mm
NIM2022
 NOZZLE
 INDIVIDUAL
 PLAIN - METAL
 22mm
NIM2024
 NOZZLE
 INDIVIDUAL
 PLAIN - METAL
 24mm



PIPING BAG - 500mm
 No. 5
PBT0550
 PIPING BAG - 550mm
 No. 6
PBT0600
 PIPING BAG - 600mm
 No. 7

PBT0650
 PIPING BAG - 650mm
 No. 8
PBT0250
 PIPING BAG - 250mm
 No. 0
PBT0280
 PIPING BAG - 280mm
 No. 1
PBT0340
 PIPING BAG - 340mm
 No. 2
PBT0400
 PIPING BAG - 400mm
 No. 3
PBT0460
 PIPING BAG - 460mm
 No. 4

PIPING BAG RACK

For storing bags and nozzles when not in use



PBT0001
PIPING BAG WALL RACK – 510 x 445mm

MEASURING JUGS PLASTIC

Embossed and printable measures



MJP0001
MEASURING JUG PLASTIC - 1Lt
MJP0002
MEASURING JUG PLASTIC - 2Lt
MJP0005
CITRUS



CJM0001
CITRUS JUICER MANUAL -

Best Choice

MEASURING JUGS - Stainless steel



MJS0500
MEASURING JUG S/STEEL - 500ml
MJS0001
MEASURING JUG S/STEEL - 1Lt
MJS0002
MEASURING JUG S/STEEL - 2Lt

STAINLESS STEEL SIEVES



SSS3001
S/STEEL RIM SIEVE – 300mm
SSS3002
S/STEEL RIM SIEVE – 350mm
SSS3003
S/STEEL RIM SIEVE – 400mm
SSS3004
S/STEEL RIM SIEVE – 450mm

BOARD



KB0001
BOARD BRUSH -

BASTING BRUSHES



BBH0040
BASTING BRUSH HOG'S HAIR - 240 x 40mm
BBH0060
BASTING BRUSH HOG'S HAIR - 240 x 60mm
BBH0075
BASTING BRUSH HOG'S HAIR - 240 x 75mm



BBH1040
BASTING BRUSH NYLON - 240 x 40mm
BBH1060
BASTING BRUSH NYLON - 240 x 60mm



SBB0001
FULL SILICONE BASTING BRUSH (BLACK)

NYLON BASTING BRUSHES



FEATURES

- "Moulded into the handle" hook hangs on containers to prevent bristle burn and distortion
- Use hook to elevate bristles off counter tops to keep bristles clean



PBNO
PASTRY BRUSH (CLEAR) NYLON BRISTLE - 50mm



PBN1
PASTRY BRUSH (BLUE) NYLON BRISTLE - 50mm

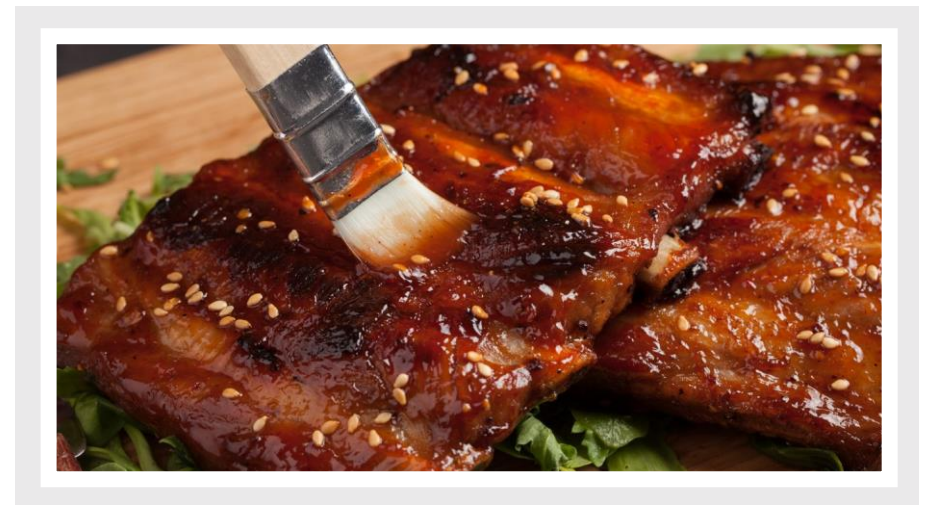


PBN0
PASTRY BRUSH - ROUND (CLEAR) NYLON BRISTLE - 25mm

BAKERS



KB0070
KNIFE BAKERS SERRATED



BAKING TRAYS - Enamelled



- BTE0010**
BAKING TRAY ENAMELLED - 535 x 325 x 10mm (BLACK)
- BTE0020**
BAKING TRAY ENAMELLED - 535 x 325 x 20mm (BLACK)
- BTE0040**
BAKING TRAY ENAMELLED - 535 x 325 x 40mm (BLACK)
- BTE0065**
BAKING TRAY ENAMELLED - 535 x 325 x 65mm (BLACK)

Standard gastronorm sizes

QUICHE PANS



- QPN0280**
QUICHE PANS - NON STICK - 285mm
- QPN0300**
QUICHE PANS - NON STICK - 320mm



- BTA0020**
BAKING TRAY ALUSTEEL BISCUIT
600 x 400 x 20mm



- BTA0032**
BAKING TRAY ALUSTEEL - REGULAR MUFFIN 24 CUP
600 x 400mm



- BTA0030**
BAKING TRAY ALUSTEEL JUMBO MUFFIN 15 CUP 600 x 400mm



- BTA0033**
BAKING TRAY ALUSTEEL SMALL MUFFIN 35 CUP 600 x 400mm



- BTA0001**
BAKING TRAY ALUMINIUM - 650 x 530 x 10mm
- BTA0002**
BAKING TRAY ALUMINIUM - 600 x 400 x 12mm
- BTA0006**
BAKING TRAY ALUMINIUM - 520 x 420 x 19mm
- BTA0007**
BAKING TRAY ALUMINIUM - 529 x 420 x 38mm
- BTA0008**
BAKING TRAY ALUMINIUM - 650 x 530 x 40mm
- BTA0009**
BAKING TRAY ALUMINIUM - 457 x 660 x 25mm
- BTA0010**
BAKING TRAY ALUMINIUM - 457 x 330 x 25mm
- BTA0011**
BAKING TRAY ALUMINIUM - 600 x 400 x 20mm
- BTA0014**
BAKING TRAY ALUMINIUM - 600 x 400 x 40mm

BAKING TRAYS - Aluminium

BAKING TRAYS



- BTA0031**
BAKING TRAY ALUSTEEL LARGE MUFFIN 15 CUP 600 x 400mm



BAKING SHEETS - Re-useable

Best Choice

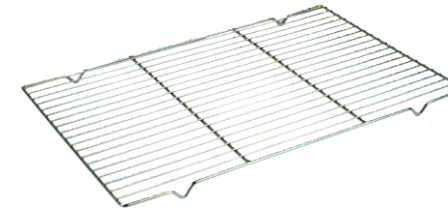
- FEATURES**
- Can withstand temperatures of -40°C to +300°C
 - Can be reused 2000 times
 - Thick and durable



- BMN0530**
BAKING SHEET NON-STICK EXOPAT - 520 x 315mm
- BMN0600**
BAKING SHEET NON-STICK EXOPAT - 585 x 385mm (TO FIT 600 x 400mm BAKING TRAY)

COOLING TRAY

- FEATURES** Can be used in an Anvil Grande Forni Oven



- CTR0600**
COOLING TRAY - 600 x 400mm

SPRING FORM TINS



- SFT2024**
SPRING FORM TIN - 240mm
- SFT2026**
SPRING FORM TIN - 260mm
- SFT2028**
SPRING FORM TIN - 280mm

TEFLON SHEETS - Re-useable

FEATURES

- Can withstand temperatures of -40°C to +260°C
- Can be reused 600 - 1000 times



- TSR0400**
TEFLON SHEET - 400 x 600mm
- TSR0450**
TEFLON SHEET - 450 x 750mm
- TSR0580**
TEFLON SHEET - 580 x 750mm

ICING STAND TURNTABLE



- TTP0300**
TURNTABLE (ICING) PLASTIC - 300 x 85mm

CAKE DIVIDERS



- CDP0010**
CAKE DIVIDER PLASTIC - 10 PIECES - 265mm
- CDP0012**
CAKE DIVIDER PLASTIC - 12 PIECES - 265mm
- CDP0014**
CAKE DIVIDER PLASTIC - 14 PIECES - 265mm
- CDP0016**
CAKE DIVIDER PLASTIC - 16 PIECES - 265mm

SPRING FORM TINS NON-STICK MOULDS



SFT3024
SPRING FORM TIN - NON-STICK - 240mm
SFT3026
SPRING FORM TIN - NON-STICK - 260mm
SFT3028
SPRING FORM TIN - NON-STICK - 280mm

SPONGE TIN



STRO200
SPONGE TIN - 200 x 70mm

BREAD TRAYS



BTA0040
BREAD TRAY ALUSTEEL - SINGLE PAN



BTA0041
BREAD TRAY ALUSTEEL - FARM LOAF 1.5kg



BTA0042
BREAD TRAY ALUSTEEL - MADERA PAN



BTA0050
BREAD TRAY ALUSTEEL - THREE TRAY



BTA0500
BREAD TRAY ALUSTEEL - FIVE TRAY
584 x 284 x 115mm - 270 x 100 x 115mm PERBREAD PAN

CAKE TINS



CRR0200
CAKE RING ROUND S/STEEL - 200 x 58mm
CRR0250
CAKE RING ROUND S/STEEL - 250 x 58mm
CRR0300
CAKE RING ROUND S/STEEL - 300



MSS1240
MOULD SILICONE FANTASIA
230 x 95mm



MSG0220
MOULD SILICONE - GUGELHUPF - 200mm



MSR0260
MOULD SILICONE - ROUND PLAIN EDGE - 260 x 45mm



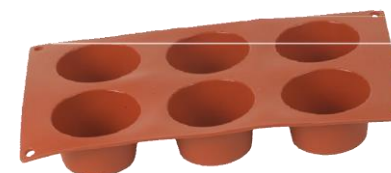
MSR0280
MOULD SILICONE - ROUND FLUTED EDGE - 280 x 32mm



MSS0240
MOULD SILICONE - SQUARE
240 x 240 x 44mm



MSR0240
MOULD SILICONE - RECTANGULAR - 240mm



MSM0006
MOULD SILICONE - MUFFIN 6 CUPS



MSM0012
MOULD SILICONE - MUFFIN 12 CUPS



MSM0005
MOULD SILICONE - MUFFIN 5 CUP - 80

SILICONE MOULDS - Muffin

SILICONE MOULDS FORMAFLEX

- Formaflex silicone moulds featured with creative and nice shapes, easy to mouldsweet or salty monoportions.
- Resistance between -40° in to



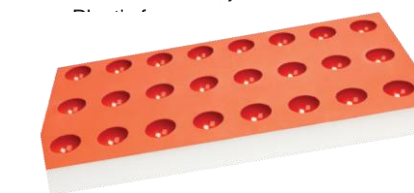
MSG0006
SILICONE MOULD FORMAFLEX 6 PORTION

SILICONE

JELLY

FEAT

- Jelly moulds in food silicone, suitable to mould fondants, jellies, etc



MJR0024
JELLY MOULD ROUND - 24

LATTICE CUTTER WHEEL AND SPIKE ROLLER



LCW0150
LATTICE CUTTER
WHEEL
150 x 193mm

SRP0001
SPIKE ROLLER
PLASTIC
120 x 206mm

ICING SPATULAS / PALLET KNIVES

Ideal for splitting sponge and large bakes



ISM0210
ICING SPATULA -
210mm

PKS0310
PALLET KNIFE
SERRATEDBLADE -
250mm

PKS2360
PALLET KNIFE
SCALLOPED
360mm

ISM2250
ICING SPATULA
TAPEREDBLADE -
250mm

SPS0001
SLOTTED PASTRY
SERVER TRIANGLE



ISM0250
ICING SPATULA -
250mm
ISM0300
ICING SPATULA -
300mm
ISM0360
ICING SPATULA -
360mm



KITCHEN SET



SET CONSISTS OF

Cup egg whisk, silicone basting brush, convectionary spatula -



KST0003
KITCHEN SET TRIANGLE - 3
PIECE

FRENCH

Best Choice



- WHF0
WHISK FRENCH S/STEEL - 300mm
- WHF0350
WHISK FRENCH S/STEEL - 350mm
- WHF0400
WHISK FRENCH S/STEEL - 400mm
- WHF0450
WHISK FRENCH S/STEEL - 450mm
- WHF0500
WHISK FRENCH S/STEEL - 500mm
- WHF0550
WHISK FRENCH S/STEEL - 550mm

PIANO WHISKS - 12 Wire



WHP0250
WHISK PIANO S/STEEL - 250mm
WHP0300

- WHISK PIANO S/STEEL - 300mm
WHP0350
- WHISK PIANO S/STEEL - 350mm
WHP0400
- WHISK PIANO S/STEEL - 400mm

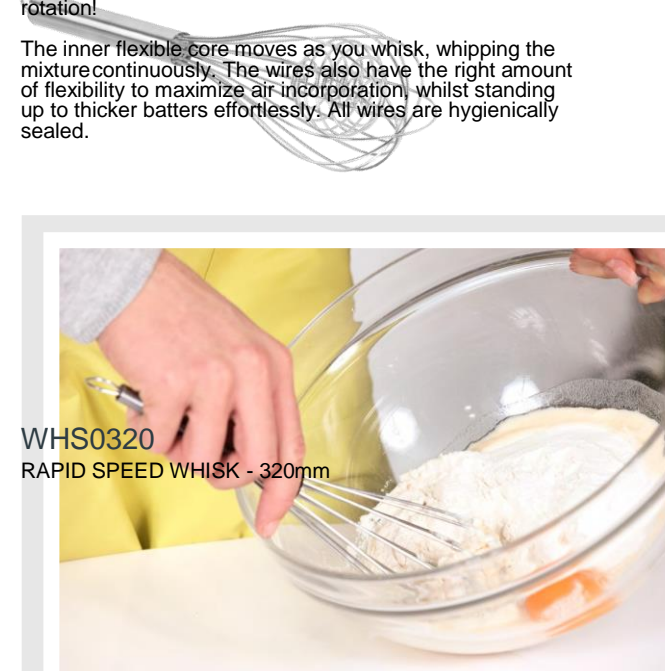


RAPID SPEED WHISK

S

Less work, faster results! Three times the aeration with one rotation!

The inner flexible core moves as you whisk, whipping the mixture continuously. The wires also have the right amount of flexibility to maximize air incorporation, whilst standing up to thicker batters effortlessly. All wires are hygienically sealed.



WHS0320
RAPID SPEED WHISK - 320mm



MOULD

CMA0070
CARAMEL (DARIOL)
MOULD ALUMINIUM -
70 x 45mm

QCM0080
QUEEN CAKE MOULDS
80 x 30mm



Best with **iSi**
No wasted cream!



CBLO
CREAM CHARGERS (BOX OF 10)

The ISI Total Value Advantage offers you...

FEATURES

- A reliable and safe food whipping system with the highest quality standards
- World-class manufacturing and total quality management that is ISO9001:2000 certified
- Innovative, unique and patented products
- Chemical and preservative free
- Guaranteed desired results and superior quality
- Whips up to 5 x the ingredients added
- Lower cost per serving!

ISI CHARGER ADVANTAGES

- Cream chargers contains 8g of N2O (Nitrous Oxide); use one charger per pint size bottle, two chargers per quart size bottle
- Leak proof
- No expiration date
- Each charger is electronically weighed to guarantee correct volume
- Made of 100% recyclable steel coated with water soluble lacquer
- Special solvent-free cleaning method before filling ensures pure, clean N2O

THERMO WHIP PLUS

Best Choice

FEATURES

- Double walled Stainless Steel vacuum bottle with maximum insulating performance
- Metal head with protective silicone grip
- Dishwasher safe
- Suited for both cold and hot preparations
- Fixed, Stainless Steel dispensing valve in head
- Red head gasket with excellent resistance to high and low temperatures
- Coloured decorator nozzles with metal threads; lever with coloured clip
- Chrome charger holder and dust cover
- For best results use ISI Cream Bombs



CGI2500
THERMO WHIP PLUS - 500ml



CGI4001
GOURMET WHIP - 1Lt
CGI4500
GOURMET WHIP - 500ml

GOURMET WHIP



FEATURES

- For hot and cold preparations
- Stainless Steel bottle and head
- Two different sizes to suit any kitchen: 0.5Lt, 1Lt
- Three different decorator tips with Stainless Steel threading included
- Ergonomic charger holder with non-slip silicone grip
- Heat-resistant silicone seal with easy-removal pull tab for quick and hygienic cleaning
- Head with non-slip, heat resistant silicone grip for hot preparations
- Dishwasher-safe
- NSF-certified
- Helps meet HACCP requirements

CREAM PROFI

iSi WHIP PLUS

Easy to hold trigger for fine dispensing, offer your customers whipped cream which is fluffy, appetising and free of preservatives and stabilisers, natural whipped cream in a flash, low capital outlay, yield – twice the amount of whipped cream as compared with conventional whipping, stays fresh in the fridge

For a guaranteed 100% yield use ISI



CGI0001
CREAM PROFI WHIP PLUS - 1Lt



CGI0500
CREAM PROFI WHIP PLUS - 500ml



CBL0001
CREAM CHARGERS (BOX OF 10)



SSC0001
SODA SIPHON ISI - 1Lt - CLASSIC



SBL0010
SODA BOMBS (BOX OF 10)

SODA SIPHON



OIL TESTERS

FEATURES

- Polar compounds resolution: 0.5% PC/accuracy: ±2% PC
- Temperature: +50 +200°C / resolution: 1°C / precision: ±1°C
- The % of Polar Compounds is immediately visible on the digital display, enabling a rapid evaluation of the thermal oxidation of the frying oil. This will determine if the oil needs to be changed. Frying oil deteriorates during prolonged use over 180°C, and causes the appearance of carcinogenic derivatives
- Great for HACCP check points

FEATURES

- Measures the quality of the frying oil in % PC (Polar Compounds) and determines the thermal-oxidative utilization
- In plastic bag with 2 x testers
- With instructions for use



OTK0002
OIL TESTER KIT - 2 PACK FOR TRAIL

FEATURES

- Measures the quality of the frying oil in % PC (Polar Compounds) and determines the thermal-oxidative utilization
- With instructions for use
- Packed in box of 10



OTK0010
OIL TESTER KIT - PACK OF 10



OTE0001
OIL TESTER ELECTRONIC

THERMOMETERS

FEATURES

- -50 +530°C
- Distance ratio 12/1
- Double scale °C / °F
- Display resolution: 0.1°
- Accuracy: ±2% or ±2°C Fixed emissivity: 0.95
- Functions: DA TA HOLD-Backlight With pouch - Hanging box Instructions for use
- Laser pointer for precise surface temperature measuring
- Ideal for: oven temperatures, fridge temperatures, delivery/receiving of goods temperatures,

FEATURES

- -50 +300°C / -58 +572°F
- Display resolution: 0.1° / 1%
- Accuracy: ± 2° / ±2%
- Distance ratio: 2/1 Fixed emissivity: 0.95
- MAX-MIN function
- Without laser pointer Instructions for use
- Pocket size for ease of use Perfect for measuring surface temperatures
- Ideal for: oven temperatures, fridge temperatures, delivery/receiving of goods temperatures, food display temperature
- Great for HACCP check points



THI0002
THERMOMETER MINI INFRARED



THI0001
THERMOMETER INFRARED LASER



FEATURES

- -50 +200°C
- Display resolution: 0.1°
- Accuracy: ±1°C (-20 +150°C) otherwise ±2°C or ±3°C
- MAX/MIN function
- Stainless Steel piercing probe: 125mm- ø3.5mm
- In blister packaging with instructions for use
- Perfect chefs thermometer
- Easy quick check for core temperature +65°C
- Slim design, easy to carry around
- Digital display for ease of use

THE0120
THERMOMETER ELECTRONIC
120mm (-50°C to +200°C)
WATER RESISTANT
THERMOLAB

FEATURES

- -50 +300°C
- Display resolution: 1°
- Accuracy: ±1°C (-20 +130°C), ±2°C (<200°C), ±4°C (>200°C)
- Timer function 99H-59M-59S + Alarm + Magnet
- Stainless Steel piercing probe: 125mm- ø3.5mm
- Delivered with clip
- In blister packaging with instructions for use
- Perfect for monitoring food temperature and for froth for coffee
- Alarm will sound if temperature is equal to or greater than the set limit

THE0002
THERMOMETER DIGITAL + TIMER
(-50°C to +300°C) WATER RESISTANT THERMOMETER

FEATURES

- -50 +70°C
- Display resolution: 0.1°
- Accuracy: ± 1°C / ±2°F
- Functions: MAX/MIN-IN/OUT With instructions for use
- In blister packaging Programmable alarm that will only stop ringing if it is turned off Magnet-Cable: 100cm



THE0005
THERMOMETER DIGITAL FRIDGE/FREEZER
-50°C to 70°C

FEATURES

- +80 +200 °C
- Division: 1°C
- With grey polyamide alimentary protection sleeve



THE0007
THERMOMETER CANDY - PLASTIC SLEEVE
COFFEE WITHOUT MERCURY
100°C

FEATURES

- -50 +200°C
- Display resolution: 0.1°C
- MAX/MIN function
- Accuracy: ±1°C (-20+120°C) otherwise ±2°C
- Strong Stainless Steel piercing probe: 125mm- ø5mm
- In blister packaging with instructions for use
- Water resistant
- Ideal for large cuts of meat in buffet settings
- Frozen meats



THE0003
THERMOMETER DIGITAL T-BAR (-50°C + 200°C)
STRONG PROBE THERMOMETER

FEATURES

- +50 +100°C
- Ø 45mm + Coloured zones
- Calibratable by screw
- Stainless Steel probe: 125mm with a diameter ø4mm
- In blister packaging.
- With instructions for use.
- Remember to disinfect probe after every



THE0008
THERMOMETER
125mm (50°C to

THERMOMETERS

ERS

FEATURES

- 30 +30°C
- With clip
- In blister packaging



THF0001
THERMOMETER FRIDGE / FREEZER
-30°C to +30°C - S/STEEL THERMOMETER

FEAT

- Deep frying thermometer
- 0 +300°C
- Display resolution: 0.1°
- Stainless Steel probe: 150mm with clip
- In blister packaging.



THF0130
THERMOMETER DEEP FRYING 130mm (0°C to 300°C)
USE IN POTS, DEEP FAT

FEATURES

- 50 +200°C
- Display resolution: 0.1°
- Accuracy: ±0.5°C (-20 +150°C) otherwise ±2°C
- Functions: MAX/MIN + DATA HOLD + Magnet
- Stainless Steel piercing probe: 120mm- Ø3.5mm
- Cable: 100cm
- Recalibratable by screw at the back
- In blister packaging with instructions for use
- Recalibratable by user



THE0006
THERMOMETER DIGITAL + TIMER
-50°C to 200°C
RECALIBRATABLE
COOKING THERMOMETER

FEATURES

- 0 +120°C
- Ø 33mm
- Stainless Steel probe 140mm
- Use for core temperatures of roasts, joints of meat
- In blister packaging



THR0140
THERMOMETER ROASTING STEEL STEM
140mm
0°C to 120°C COOKING THERMOMETER



THP0130
THERMOMETER POCKET DIAL 130mm (0°C to 120°C)
KEEP IN POCKET TO TEST

FEATURES

- 20 +100°C
- Display resolution: 0.1°
- Accuracy: ± 0,5°C
- Water proof
- With instructions for use
- In blister packaging.
- Stainless Steel probe: 120mm with a diameter ø2.5mm
- Includes precision certificate



THD0120
THERMOMETER DIGITAL HACCP
-50°C to 200°C
HACCP DIGITAL THERMOMETER



FEATURES

- 50 +300°C
- Display resolution: 0.1°
- Accuracy: ± 1°C / ±2°F
- Functions: MAX/MIN - DATA HOLD
- With instructions for use
- In blister packaging
- Stainless Steel probe: 115mm with a diameter ø3.5mm
- Includes precision certificate



THD0115
THERMOMETER DIGITAL HACCP WITH ROTARY PROBE - 50°C to 300°C
HACCP DIGITAL THERMOMETER WITH ROTARY PROBE



FEATURES

- +50 +300°C / 10°C
- Stainless Steel Ø 50mm
- In blister packaging



THO0001
THERMOMETER OVEN ON STAND (+50°C TO +300°C)
OVEN THERMOMETER

FEATURES

- 0 +300°C
- Display resolution: 1°
- Accuracy: ±1°C (0+150°C) otherwise ±3°C
- ±2°F (+32+302°F) otherwise ±5°F
- Functions: 23H-59M-59S Timer - Alarm - Clock - Magnet
- Stainless Steel probe: 150mm - Ø4mm
- Stainless Steel rotatable probe on roasts, lasagnes and baked goods timer and alarm
- Alarm will sound when core temperature is reached
- Timer can be set for desired cooking time
- Water resistant
- Probe is oven safe
- Great for HACCP check on core temperature
- Remember to disinfect probe after every use



THE0004
THERMOMETER DIGITAL OVEN (0°C to 300°C) FOLDING SCREEN OVEN THERMOMETER

THERMOMET

Referenc

A

Adjustable Salamander	
Airpot Brewers Bravior	263
287 Airpots	286
288 Aluminium Baking Trays	286
Aluminium Colander	448
Aluminium Cookware	388
409 Aluminium Egg Poacher	405
Aluminium Egg Slicer	399
Aluminium Egg Wedger	381
	381

Aluminium Frying Pans 405, 407

Aluminium Ice Buckets	
Pots	428 Aluminium 405-406,
409 Aluminium Rolling Pin	442 Aluminium
Scoops	389 Aluminium
Telescopic Handle	365
Ankor Mixers	211
213 Antiboil Dry Urns	
	290 Apple Corer
	386 Arcoroc
Glassware	83
88 Argenta Slicers	
	196 Ashtray
Asparagus Peeler	426
Set	384 Aspic Cutter
	442 Avenia
Machines	223, 275, 290,
422 Aqua Glassware	89

B

Back Bar Fridges	
Bain-Marie	315
Bain-Marie Inserts	226
343 Bakers Knife	340
Baking Sheets Teflon	447
Baking Tins	449
450	449
Baking Trays / Grids	253, 255, 273, 448 -
449 Balti Dishes	154 Bandsaw
Butcherquip	197 Bar Blades
	429 Bar
Blenders	
	218 Bar Caddies
	431 Bar Glass
Rimmer	431 Bar Mats
	430, 439 - 440 Bar
Optics	
	426 Bar Spoon
	429
Basting Brushes	447,

Board Brush	
	446
Boiling Tables	244
Bone Saw	421
Bonzer Can Opener	383
Bormioli Glassware	68
82 Boston Shaker	427
Bottle Openers	429
430 Bottle Top Catcher	430 Bowl
Cutters	189
191 Bowl Scraper	441
Braai Tongs	377
Bravior Coffee Equipment	284 - 288, 290

Bread Baskets 110, 121, 159, 156

Bread		Trays	
	0		45
Breadknife	412-419		414, 418-
Brema Ice Machines	302-305		
Bristol Collection			
			107
Brooms	367,		
371 Bubble Trays and Domes Plastic	152		
- 153 Bucket and Wringer	367,		
369 Buffet Platters			148
Buffetware Utensils	375	Bulk	
Brewers Bravior	287	Bun	
Toaster Vertical	247		
Bussing and Transport Cart	326		
Butcher Blocks and Stands	425		
Butcher Hooks			423
			293
Butcherquip Cookers	198		
294 Butcherquip Mincer			210

Butcherquip Patty Machines 210

Butcherquip Smokers 5, 29

C

452 Basting Spoons	374
Bird Claw Tongs	376

452 Basting Spoons	374
Bird Claw Tongs	376

452 Basting Spoons	374
Bird Claw Tongs	376

452 Basting Spoons	374
Bird Claw Tongs	376

452 Basting Spoons	374
Bird Claw Tongs	376

452 Basting Spoons	374
Bird Claw Tongs	376

452 Basting Spoons	374
Bird Claw Tongs	376

452 Basting Spoons	374
Bird Claw Tongs	376

452 Basting Spoons	374
Bird Claw Tongs	376

452 Basting Spoons	374
Bird Claw Tongs	376

452 Basting Spoons	374
Bird Claw Tongs	376

452 Basting Spoons	374
Bird Claw Tongs	376

452 Basting Spoons	374
Bird Claw Tongs	376

Carving Forks	375, 413 - 414,
420 Carvery Stations	111,
283 Carving Knife	375, 412, 414,
420	
Casserole Pots	153, 401 - 402, 406, 409
- 410 Cast Iron Teapot	
	288 Catering
Tongs	376 Ceramic
Coated Frying Pans	404
Cereal Dispenser	104, 117, 136,
160 Chain Mail Glove	418 Chafing Dish
Burner Holder	144-145
Chafing Dish Element	103 Chafing
Dishes	100 - 102, 116, 123, 126 - 127,

130 - 131, 142 - 145,

Chafing Fuel	103,
145	
Champagne Ice Buckets	428 Cheese
and Butter Knife	412 Cheese
Cutter Manual	202 Cheese
Grater	385, 387,
390 Cheese Knife Victorinox	412
413 Cheese Shaker	381 Cheese
Slicer	195,
202 Cheese Slicer Electric	195 Chef
Aprons	174
176 Chef Gas Torches	441 Chef
Hats and Beanies	177 Chef
Jackets	169
172 Chef Laundry - Utility Coats	172 Chef
Trousers	169, 173
Churchill	8 - 27
Crockery and Cutlery	8 - 67

Cutlery Ranges 58 - 67

452 Basting Spoons	374
Bird Claw Tongs	376

452 Basting Spoons	374
Bird Claw Tongs	376

452 Basting Spoons	374
Bird Claw Tongs	376

452 Basting Spoons	374
Bird Claw Tongs	376

452 Basting Spoons	374
Bird Claw Tongs	376

452 Basting Spoons	374
Bird Claw Tongs	376

452 Basting Spoons	374
Bird Claw Tongs	376

452 Basting Spoons	374
Bird Claw Tongs	376

452 Basting Spoons	374
Bird Claw Tongs	376

452 Basting Spoons	374
Bird Claw Tongs	376

452 Basting Spoons	374
Bird Claw Tongs	376

452 Basting Spoons	374
Bird Claw Tongs	376

Coloured Cutting Boards	394
Coloured Handle Portion Servers	390
Coloured Handled Frying Pans	407
Coloured Meat Trays	332
Commercial Blender Hamilton Beach	216
Condiment Bowl	46,
120 Condiment Pump / Server	156
Condiment Set	112, 139,
157 Cone	
Holder	384
Confectionery Funnel	105 Conical
Sauce Pans	411
Conical Strainers	38
8	
Contemporary Chafers	100 -
101	
Convection Oven Stands	252, 255,
274	
Convection Oven Trays	253, 255,
273	
Convection Ovens	252 - 254, 268 - 272
Conveyor Pizza Oven	251
Conveyor Toaster	247
Cooker Cabinet	293
294 Cooling Tray	449
Copper Pans	153
Copper Pots	153
Corkscrew	430
Countersunk Display Cabinets	281, 311
Covered Server	106
Cream Guns and Chargers	454
455 Cream Horn - Stainless Steel	444
Cream Jug	30, 33, 35-36, 44, 106
- 107	
Crepe Pan	250;
408	
Crockery Racks	32

2, 310, 311

230 Colored Cup Rack	158, 339
Carlisle Dish Dolly	336

230 Colored Cup Rack	158, 339
Carlisle Dish Dolly	336

230 Colored Cup Rack	158, 339
Carlisle Dish Dolly	336

230 Colored Cup Rack	158, 339
Carlisle Dish Dolly	336

230 Colored Cup Rack	158, 339
Carlisle Dish Dolly	336

230 Colored Cup Rack	158, 339
Carlisle Dish Dolly	336

230 Colored Cup Rack	158, 339
Carlisle Dish Dolly	336

230 Colored Cup Rack	158, 339
Carlisle Dish Dolly	336

230 Colored Cup Rack	158, 339
Carlisle Dish Dolly	336

230 Colored Cup Rack	158, 339
Carlisle Dish Dolly	336

230 Colored Cup Rack	158, 339
Carlisle Dish Dolly	336

230 Colored Cup Rack	158, 339
Carlisle Dish Dolly	336

Displayware - Stainless Steel	146
Disposable Hats, Gloves, Aprons	177 -
178 Disposable Piping Bags	445
Dome	113,
Cloche	121, 132,
158 Dome Covers	389
348 Double Mesh Strainers	389
Double	108,
Wall Server Jug	441
137 Dough Cutters	211
442 Dough Mixers	210,
Roller	210,
442 Doughnut Fryer	234
Drain	343,
Shelf	346

Drink Pourers 42

9	
Drop Forged Knives	414,
420	
Dry Storage Shelving	328
Dualit Toaster	248
Dunnage Rack	329
Dust Cover	125,
361	

E

Econo	Chafing	Dishes
		14
4	Egg	Lifters
		38
2	Egg	Poacher
		39
9	Egg	Rings
		38
5	Egg	Slicer
		38
1	Egg	Wedges
		38
1	Eggington	Sharpening
		Steel
		42
2		

Electric Biltong Slicer 20 0

Chicken Rotisserie	380
Biltong Cabinet	250
Chicken	423
424 China Cap Strainers	388
Chinois	388
Strainer	388
Chip	
Bagging Scoop	377
Chip	
Baskets	377
378 Chip Dump	233
Chip	
Fryers	227
232 Chipper Bridge	201
Chippers	
	201

Chopping Blocks 425

Chopping Knife 420

Chromed Shelving 328

Circular Refuse Bin 363

Citrus Juicer 221 - 222, 446

Classic Chafers 100-101

Referenc

Food Display Lamp	157
Food	
Dehydrator	297
Food	
Delivery Bag	334
Food	
Processors	182
Food Servers	337 - 338
Food Warmers	139, 226, 337 - 338
Forge Range	236 - 238
Free-Standing Gas Griller	237 - 238, 243
Freezer Crate Vented	333
Freezers Upright	318
319 French Fry Cutter	201
French Whisks	453

Fridges Upright 318 - 319

Frozen Yogurt Machine	316
Fry Baskets	377 - 378
Funnels	105, 387

G

Garlic Press	387
Gas	
Electric Ovens	258
Gas Flat	
Top Griddles	237 - 240, 242 - 243
Griller Stand	240
Gas	
Ovens With Stove	259
Gas	
Stoves	235, 258
259 Gas Torches	441
Gastronom Food Pans	340
345 Geerpres Bucket and Accessories	370

Gelati Cone Holder 384

Cloche	296
Biltong	158
Cocktail Shaker	427
Cocktail Strainer	427
Coffee Jug Warmer	289
Coffee Machine Avenia	290
Coffee Machine Filter Paper	287
Coffee Machine Glass and	
Stainless Steel Jugs	288
Coffee Machines Bravior	284 - 287, 290
Coffee	
Perculator	290
Coffee Pots	106 - 107, 137, 288
Coffee Tamper	292
Coffee Urn	102, 135

Croissant	Cutter	44
2	Croissant Warmer	11
0	Cup Dispenser	39
1	Cut Resistant Glove	41
8	Cutlery Saver	36
3	Cutlery Trays	39
1	Cutting Board Refinisher	39
4	Cutting Board Stand	39
4	Cutting Boards	39
4		

Electric Heating Elements	103, 129 -
131, 145Electric Ice Crusher	223
Knife Sharpener	422
Mincers	198 -
199Electric Water Urn	289 -
290Electronic Kitchen Timer	394
Electronic Scales	395 -
398Enamelled Baking Trays	448
Coated Shelving	Epoxy
	328
Espreicious Coffee Machine	284
Machine	284 - 285,
292Espresso Machine - Cleaning kit	292
Baking Sheets	449

Glass and Dish Racks	359 -				
361Glass Crates	333Glass Plates	56 - 57Glass Rimmer	431Glass Scraper	371Glassware	
Graters	385,				
387, 390					
Grater 6 and 4 Sided	390Gravy Boat	15, 34Griddle Scraper	383Griddles	236 - 243Grill Brush	379Grill Fork Lifter

Hamburger Turners	3		
77, 379 Hamilton Beach Blenders	2		
15 - 218Hand Sealing Machines	203Handheld Can Opener	383Handheld Knife Sharpener	422

H

Dariol Mould	453
Ovens	260 -
261Decorative Food Display Lamp	157
Dehydrator	297
Dishes	157
Slicers	193
Deluxe Steak Knife/Fork	419
Designer Displayware	149
Dishwashers	353 -
357	
Dinex Range	347 -
348 Dinex Smarttherm Induction Charger	347
347Dip-A-Lait	248
'n Tote	391
Dolly	336
Washing Rack Dolly	361
Washing Racks	359 -
361	

Fibreglass Display Trays	433
Coffee Machine Bravilor	286
Paper	287
Fimar Slicer	192
Crate	332
Scrapers	383
Flasks (Coffee)	288 -
289	
Flat Top Griller	236 - 237, 239, 241-
242Floor Drain Brush/Handle	368
Floor Scrub Brush	367
Floor Squeegee	368,
371 Floor Standing Display Cabinets	279 - 280,

D

F

Black Series Frying Pans - Induction	404 - 405
Black Steel Pans	410
Blast Chillers	317
Blenders	189, 191, 215 - 218,
220	
Blixer	191
Blue Steel Pans	408 -
409	

Carlisle Drain Shelves	34
6	
Carlisle Ice Caddy	33
6	
Carlisle Inserts	344 -
346Carlisle Lids	346
Carlisle Polycarbonate Drinkware	90
Carlisle Racks	358 -
361	

Colanders	154, 388
Cold Food Bar	314
Cold Room Shelving	32
8Colour Coded Bucket and Wringers	369 - 370
Colour Coded Spray Bottles	36
3 Coloured Cooking Pots	40
2	

Dishwashers	353 - 357
313	
Display Dishes - Melamine	147 -
150	
Display Fridges	308 -
314	
Display Stand	150, 158, 162 -
165Display Trays - Melamine	437
and Domes	152 -
153	

308 - 310, 312 -	
Floor Standing Fryers	230 -
232	
Floor Standing Ice Bucket Stands	105,
427Floor Standing Mixers	211 -
213Flour Sieves	389,
446Food Blender	215

Handheld Mixers	182 - 183
Handheld Sausage Filler	206 - 207
Hand-Operated Biltong Slicer	20
0 Hand-Operated Meat Mincers	20
9 Hand-Operated Ice Crusher	22
3 Hand-Operated Patty Machines	21
0	

Scissor Tongs _____ 375 -
 377 Scoops - Aluminium _____ 389
 Sealing Machines _____ 203
 Service Bell _____ 387
 Service Mats _____ 430
 Serving Tongs _____ 64, 375 -
 376 Serving Platter Oval _____ 146,
 158 Serving Spoons _____ 120, 133,
 374 Sharp Microwave Oven _____ 265
 Italia Cups _____ 47- 48

Italian Waiters Friends _____ 43
 0

J

Jam _____ Station
 2 Jam/Honey _____ Stand 11
 8 Janitor _____ Trolley 10
 4 Juice Dispensers 104, 117, 134 - 135, 160, 306 _____ 36

Sharpening Steels 413 - 414, 420,
 422 Sharpening Stone _____ 422 Shelving Systems _____ 328 - 329
 Sieves _____ 389,
 446 Silicon Baking Moulds _____ 451 Silicone Oven Mitts _____ 392 Silicone Spatula _____ 393 Skewers _____ 395 Skimmers _____
 Smoking Cabinets _____ 295 Snack Tray _____ 112 Soda Siphon _____ 455 Soup Kettles _____ 156 Soup Station - Stainless Steel _____ 117, 1
 Waterbath _____ 299 Spaghetti Tongs _____ 376 Spaza Fryer _____ 232 Spectrum Fibre Handle _____ 367 Spectrum Squeegee _____
 Spike Roller _____ 452 Spoons - Silicone _____ 393 Spoons - Wooden _____ 393 Spring Form Tins _____ 449 - 450 Stainless Steel Displayware _____
 402, 410 Stainless Steel Servers _____ 158 Stainless Steel Shelving _____ 322 Steak and Kidney Dishes _____ 399 Steak Forks _____ 413, 419 Steak Knives _____
 Stonecast Range _____ 16- 22
 Storage Containers _____ 3
 30 - 331 Store 'n Pour _____ 431 Stove Plates _____ 234

Meat Spike _____ 39
 5
 Meat Trays _____ 33
 2 Mechanical Kitchen Timer _____ 39
 4

Mechanical Portion Scale _____ 395
 272
 Melamine Display Dishes and Trays 147 -
 150, _____ 43
 7

Melon Baller _____ 386
 Menumaster Microwave Ovens 264 - 265
 Message Pick _____ 380 Microfibre
 Aluminium Head _____ 365 Microfibre
 Wet/Dry Mop Pad _____ 365 Microwave
 Ovens _____ 264 -
 265 Milk Frothing Jugs _____ 288 Milk Jug
 _____ 18 - 21, 44,
 349

P

Overhead Pre-Rinse Spray _____ 354
 Oyster Knife _____ 383
 Pallet _____ Knives
 _____ 45
 2 Pancake and Omelette Hot Plate _____ 25
 0 Pancake Turner _____ 38
 2 Panini Grill _____ 24
 7

392 Silicone Spatula _____ 393 Skewers _____ 395 Skimmers _____
 112 Soda Siphon _____ 455 Soup Kettles _____ 156 Soup Station - Stainless Steel _____ 117, 1
 376 Spaza Fryer _____ 232 Spectrum Fibre Handle _____ 367 Spectrum Squeegee _____
 393 Spoons - Wooden _____ 393 Spring Form Tins _____ 449 - 450 Stainless Steel Displayware _____
 322 Steak and Kidney Dishes _____ 399 Steak Forks _____ 413, 419 Steak Knives _____

Pork Shears _____ 42
 4
 Portable Ingredient Bin _____ 33
 4
 Portion Scales _____ 395,
 397
 Portion Servers _____ 390 Pot Fork _____ 374 Pot _____
 Rack _____ 327 Potato Chippers _____ 201 Potato
 Masher _____ 381 Potato Peeler -
 Hand _____ 384, 386, 415 Potato
 Peelers Electric _____ 192 Potato
 Ricer _____ 381 Pots _____ 401 - 402,
 406, 409 - 410
 Pots _____ Coloured
 _____ 40
 2

Sammic Citrus Extractors _____ 22
 1
 Sandwich Press / Toaster _____ 245 -
 246
 Sandwich Spreader _____ 37
 9
 Santuka Knife _____ 418
 Sashimi Knife _____ 418
 Sauce Bottles _____ 380
 Sauce Pans - Stainless Steel _____ 403,
 411 Sausage Filler Funnels _____ 208
 Sausage Fillers _____ 206 -
 207 Sauté Pans Aluminium _____ 409
 Sauté Pans - Stainless Steel _____ 403 Sego
 Coffee Machine _____ 285
 Scales _____ 395 -
 398

395 Skimmers _____
 156 Soup Station - Stainless Steel _____ 117, 1
 367 Spectrum Squeegee _____
 449 - 450 Stainless Steel Displayware _____
 399 Steak Forks _____ 413, 419 Steak Knives _____

Strainers _____ 388 - 389
 Sugar Bowl _____ 14, 44 - 45, 106 - 107
 Summit Blender _____ 220
 Summit Juice Extractors _____ 222
 Sushi Knife _____ 418
 Swivel Hooks _____ 423

T

Table _____ Linen/Cloths
 _____ 17
 9 Table Number Stands _____ 38
 0 Table Top Cake Display Fridge _____ 30
 9 Table-Mounted Can Opener _____ 38
 3

Reference

T

Table-Mounted Cork Screw Opener	430
Table-Mounted Ice Bucket Stands	427
Tabletop Mixers	212, 214
Tapered Mixing Bowls	443
Stand	107
Trolleys	324
Teapot	33, 35 - 36, 44, 106 - 107, 288
Teflon Baking Sheets	449
Teflon Oven Mitts	392
Teflon Toaster Cover Non-Stick	245
Tenderisers Electric	199,
210 Teraoka Scales	396
Thermometers	456
459 Thermo Whip	454
Glass Washer - Manual	361
Buffetware	116
139 Tilting Pan	262
Timers	394
Toasters	245 - 248
Slicer	201
Tongs	64, 105, 133, 375 - 377
Tot Drainer	429
Measure	429
Stands	438
Trays	433
438 Trespade Mincers	199
Trespade Mixing Machine	200
Trigger Spray Bottles	363
Trays	434
437 Turners	377, 379,
382 Turntable Plastic	449
Tweezers	376
Plate Stove	234

U

Undercounter Dishwashers	356 - 357
Uniforms	169 - 176
Urns	286
290 Utensil Holder	391
Utility Scrub Brush	386
Utility Tongs	375
	376

V

Vacuum Cleaner	364
Vacuum Flask	288
	289
Vacuum Pots Insulated	137, 286, 288 - 289
Vacuum-Pack Machines	203 - 205
Vegetable Cutters	183
192 Vegetable Mill	201
Vegetable Peeler Hand	384, 386,
415 Vegetable Preparation Machine	185 -

W

Waffle Baker	249
Waiter's Friends	429
430 Wall Mounted Bottle Opener	430
Water / Cream Pitcher	106
107 Water Urns	489
490 Wet Floor Sign	369
Whisks	453
White Meat Bins	332
Type Bottle Openers	430
Woks	153,
403 Wooden Rolling Pins	442
Wooden Salad Bowls	159
Wooden Serving Boards	155,
165 Wooden Spoons	393
Tables	327
Woven Bread Baskets	159
Wrapping Machines	202

Z

Zangen	Can	Opener
		38
3 Zakouski Pyramid		55

187 Vending Machine	284 - 285
Victorinox Knives	412 - 416
Victorinox Paring Sets	415
Vienna Collection	106
Vinegar and Olive Oil Set	111, 157

