

BUYERS GUIDE

12th edition



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 always given in the following order:

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 dimension given is the total length of the utensil.



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

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



New

Recently introduced products.



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 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 treat weights as approximate and subject to change.

Please Note

- 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

Lengths

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
12	= 120	= 4.721

Temperatures

°F	°C	Gas	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
475	245	9	Very Hot

Measurements

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 hospitality 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
Evolve	9
X Squared	10
Lotus	10
Orbit	11
Equation	12
Mediterranean	12
Accessories	13 - 16
Stonecast	18 - 22
Homespun	23
Raku	25 - 27
Stone	27

LUZERNE

Olive	29 - 30
Classic New Bone	30 - 34
Concord	35
Line	36
Urban	37
Grey Web	39
Lava	39

Knit	39 - 40
leather	40

FORTIS

Prima	41 - 46
Italia Cups	47 - 48
Accent	49 - 50
Buffetware	51 - 54
Zakouski	55
Glass Serving and Buffet	56
Glass Accessories	57

CUTLERY AND SERVING UTENSILS

Pintinox	59 - 61
Sola	62 - 64
Fortis	64 - 67

GLASSWARE

Bormioli Rocco	69 - 82
Arcoroc Professional	84 - 88
Aqua	89
Carlisle Polycarbonate	90
Peugeot Salt and Pepper Mills	92 - 95
Macfab Place Mats	96 - 97





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-VRS8.1 PROFILE RIMMED BOWL - 25cm (12)
- CC-WH-VPB.1 PROFILE PASTA BOWL - 30cm (12)



PROFILE BOWL

- CC-WH-VPB8.1 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)



LOTUS TRIANGULAR BOWL

CC-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)



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)



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-MD10.1
MEDITERRANEAN PLATE - 25cm (12)
CC-WH-MD11.1
MEDITERRANEAN PLATE - 29cm (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)



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



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



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



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



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



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



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



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-BDP.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-WH-VY-OP.1
ODYSSEY PEPPER - 9cm (6)
CC-WH-VY-OS.1
ODYSSEY SALT - 9cm (6)



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



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



BUTTERPAD
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-B25.1
JUG - 7cl (12)
CC-WH-BJ5.1
JUG - 14cl (4)
CC-WH-BJ10.1
JUG - 28cl (4)



SUGAR BOWL AND LID
CC-WH-BS65.1
OPEN SUGAR BOWL - 18cl (12)
CC-WH-BSBL.1
SUGAR BOWL LID ONLY (12)



SUGAR SACHET HOLDER
CC-WH-SH.1
SUGAR SACHET HOLDER - 11 x 7cm (6)



SUGAR SACHET
CC-WH-RP.1
SUGAR TUBE HOLDER
7.5cm (24)



CHURCHILL



CHURCHILL



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-UL30.1
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)



SQUARE JUG
CC-WHCW-SQJ.1
SQUARE JUG - 150cl (2)



GRAVY BOAT
CC-WH-MSB.1
MINI SAUCE BOAT - 11cm (6)



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-RPD4.1

DIP POT - 7cm (12)



CINNAMON DIP POT
CC-BCBR-RPD2.1

DIP POT - 5.9cm (12)



CINNAMON DIP DISH
CC-BCBR-RPDD.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-PL5.1
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
6.7 x 6.9cm (12)



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



CC-BCPE-PL5.1
PEBBLE DIP DISH
3.5 x 9.7cm (12)



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168

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172

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176

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230

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232

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246

247

248

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 - 23.5cm (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-SB15.1
BEVERAGE / TEAPOT - 42.6 cl (4)
CC-SPGS-RL15.1
REPLACEMENT LID (6)



CC-SPGS-CB20.1
CAPPUCCINO CUP - 22.7cl (12)
CC-SPGS-CSS.1
SAUCER - 15.6cm (12)



CC-SPGS-CEB9.1
ESPRESSO CUP - 10cl (12)
CC-SPGS-ESS.1
SAUCER - 11.8cm (12)



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



CC-SPGS-SJ4.1
MILK JUG - 11.4cl (4)



CC-SPGS-ZE12.1
ZEST BOWL - 12.1 x 6.5cm (12)
CC-SPGS-SD3.1
SAUCE DISH - 9cl (12)



CC-SPGS-SSGR.1
SUGAR / SIDE DISH BOWL - 22.7cl (12)



CHURCHILL

STONECAST - Duck egg blue

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



CC-SDS-TR7.1
TRIANGLE PLATE - 19.2cm (12)
CC-SDS-TR9.1
TRIANGLE PLATE - 22.9cm (12)
CC-SDS-TR10.1
TRIANGLE PLATE - 26.5cm (12)
CC-SDS-TR12.1
TRIANGLE PLATE - 31.1cm (6)



CC-SDS-EVB7.1
COUPE BOWL - 18.2cm (12)
CC-SDS-EVB9.1
COUPE BOWL - 24.8cm (12)
CC-SDS-PLC2.1
LARGE COUPE BOWL - 31cm (6)



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



CC-SDS-TRB6.1
TRIANGLE BOWL - 15.3cm (12)
CC-SDS-TRB7.1
TRIANGLE BOWL - 18.5cm (12)
CC-SDS-TRB9.1
TRIANGLE BOWL - 23.5cm (12)



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



CC-SDS-OP11.1
OBLONG PLATE - 29.5 x 15cm (12)
CC-SDS-OP14.1
OBLONG PLATE - 35 x 18.5cm (6)



CC-SDS-SB15.1
BEVERAGE / TEAPOT - 42.6 cl (4)
CC-SDS-RL15.1
REPLACEMENT LID (6)



CC-SDS-CB20.1
CAPPUCCINO CUP - 22.7cl (12)
CC-SDS-CSS.1
SAUCER - 15.6cm (12)



CC-SDS-CEB9.1
ESPRESSO CUP - 10cl (12)
CC-SDS-ESS.1
SAUCER - 11.8cm (12)



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



CC-SDS-SJ4.1
MILK JUG - 11.4cl (4)



CC-SDS-ZE12.1
ZEST BOWL - 12.1 x 6.5cm (12)
CC-SDS-SD3.1
SAUCE DISH - 9cl (12)



CC-SDS-SSGR.1
SUGAR / SIDE DISH BOWL - 22.7 cl (12)



CHURCHILL

STONECAST - Barley white

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



CC-SWHS-TR7.1
TRIANGLE PLATE - 19.2cm (12)
CC-SWHS-TR9.1
TRIANGLE PLATE - 22.9cm (12)
CC-SWHS-TR10.1
TRIANGLE PLATE - 26.5cm (12)
CC-SWHS-TR12.1
TRIANGLE PLATE - 31.1cm (6)



CC-SWHS-EVB7.1
COUPE BOWL - 18.2cm (12)
CC-SWHS-EVB9.1
COUPE BOWL - 24.8cm (12)
CC-SWHS-PLC2.1
LARGE COUPE BOWL - 31cm (6)



CC-SWHS-TRB6.1
TRIANGLE BOWL - 15.3cm (12)
CC-SWHS-TRB7.1
TRIANGLE BOWL - 18.5cm (12)
CC-SWHS-TRB9.1
TRIANGLE BOWL - 23.5cm (12)



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



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



CC-SWHS-OP11.1
OBLONG PLATE - 29.5 x 15cm (12)
CC-SWHS-OP14.1
OBLONG PLATE - 35 x 18.5cm (6)



CC-SWHS-SB15.1
BEVERAGE / TEAPOT - 42.6 cl (4)
CC-SWHS-RL15.1
REPLACEMENT LID (6)



CC-SWHS-CB20.1
CAPPUCCINO CUP - 22.7cl (12)
CC-SWHS-CSS.1
SAUCER - 15.6cm (12)



CC-SWHS-CEB9.1
ESPRESSO CUP - 10cl (12)
CC-SWHS-ESS.1
SAUCER - 11.8cm (12)



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



CC-SWHS-SJ4.1
MILK JUG - 11.4cl (4)



CC-SWHS-ZE12.1
ZEST BOWL - 12.1 x 6.5cm (12)
CC-SWHS-SD3.1
SAUCE DISH - 9cl (12)



CC-SWHS-SSGR.1
SUGAR / SIDE DISH BOWL - 22.7cl (12)



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



CC-SSOS-TR7.1
TRIANGLE PLATE - 19.2cm (12)
CC-SSOS-TR9.1
TRIANGLE PLATE - 22.9cm (12)
CC-SSOS-TR10.1
TRIANGLE PLATE - 26.5cm (12)
CC-SSOS-TR12.1
TRIANGLE PLATE - 31.1cm (6)



CC-SSOS-EVB7.1
COUPE BOWL - 18.2cm (12)
CC-SSOS-EVB9.1
COUPE BOWL - 24.8cm (12)
CC-SSOS-PLC2.1
LARGE COUPE BOWL - 31cm (6)



CC-SSOS-TRB6.1
TRIANGLE BOWL - 15.3cm (12)
CC-SSOS-TRB7.1
TRIANGLE BOWL - 18.5cm (12)
CC-SSOS-TRB9.1
TRIANGLE BOWL - 23.5cm (12)



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



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



CC-SSOS-OP11.1
OBLONG PLATE - 29.5 x 15cm (12)
CC-SSOS-OP14.1
OBLONG PLATE - 35 x 18.5cm (6)



CC-SSOS-SB15.1
TEAPOT - 42.6 cl (4)
CC-SSOS-RL15.1
REPLACEMENT LID (6)



CC-SSOS-CB20.1
CAPPUCCINO CUP - 22.7cl (12)
CC-SSOS-CSS.1
SAUCER - 15.6cm (12)



CC-SSOS-CEB9.1
ESPRESSO CUP - 10cl (12)
CC-SSOS-ESS.1
SAUCER - 11.8cm (12)



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



CC-SSOS-SJ4.1
MILK JUG - 11.4cl (4)



CC-SSOS-ZE12.1
ZEST BOWL - 12.1 x 6.5cm (12)
CC-SSOS-SD3.1
SAUCE DISH - 9cl (12)



CC-SSOS-SSGR.1
SUGAR / SIDE DISH BOWL - 22.7cl (12)



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-TRI0.1
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-EV10.1
COUPE PLATE - 26cm (12)



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



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

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-OPS8.1
ORBIT OVAL COUPE PLATE - 27cm (12)



CC-SPCB-XO11.1
OBLONG CHEF'S PLATE
29.8 x 15.3cm (12)

HOMESPUN RANGE - Stone grey



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



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



CC-SPSG-SP11.1
SQUARE PLATE - 25.5cm (12)



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




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.



RAKU RANGE - Quartz black



CHURCHILL

NEW RAKU RANGE - Jade green



CHURCHILL



CHURCHILL

NEW STONE RANGE


Luzerne

"The passion for perfection is evident in this range"

Tableware

OLIVE RANGE

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.



LAOL1101017
ROUND RIM PLATE - 16.5cm (24)
LAOL1101021
ROUND RIM PLATE - 21cm (24)
LAOL1101023
ROUND RIM PLATE - 23cm (24)
LAOL1101027
ROUND RIM PLATE - 27cm (24)
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 (24)
LAOL1201131
ROUND COUPE PLATE - 31cm (12)

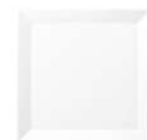


LARE6120024
ROUND BOWL - 24cm (12)



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

NEW



LAOL1704016
SQUARE PLATE - 16cm (24)
LAOL1704021
SQUARE PLATE - 21cm (12)
LAOL1704026
SQUARE PLATE - 26cm (12)



LAOL1703017
RECTANGULAR PLATE - 17cm (12)
LAOL1703022
RECTANGULAR PLATE - 22cm (12)
LAOL1703027
RECTANGULAR PLATE - 27cm (12)



LAOL1120006
BOWL - 6cm (24)
LAOL1120011
BOWL - 11cm (24)
LAOL1120013
BOWL - 13.5cm (24)
LAOL1120015
BOWL - 15.5cm (24)



LAOL1108053B/L
TEAPOT - 42cl (6)
LAOL1108115B/L
TEAPOT - 99cl (6)
LAOL1108053L
LID FOR TEAPOT - 42cl (6)
LAOL1108115L
LID FOR TEAPOT - 99cl (6)



LAOL1132018
COFFEE CUP - 20cl (24)
LAOL1415115
SAUCER - 15cm (24)
LAOL1105009
ESPRESSO CUP - 7cl (24)
LAOL1415112
ESPRESSO SAUCER - 12cm (24)



LARE1407124
AK TEA CUP - 24cl (24)
LAOL1415115
SAUCER - 15cm (24)



LAOL1130030
MUG - 30cl (24)
LAOL1415115
SAUCER - 15cm (24)



LAOL1106020B/L
SUGAR POT - 20cl (12)
LAOL1106020L
LID FOR SUGAR POT (6)

OLIVE RANGE

NEW

Luzerne



LAOL1213005
SACHET HOLDER
10cm (12)



LAOL1106015
CREAMER
14cl (12)
LAOL1162020
CREAMER
20cl (12)



LAOL1810006
BUTTER DISH
6cm (24)



EGG CUP
LARE1807006
EGG CUP - 6cm (12)



LARE1800007
SAUCE DISH
7.5cm (24)



LAOL3411007P
PEPPER SHAKER
6.5cm (12)
LAOL3411007S
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)



ROUND RIM SOUP / PASTA PLATE
LACW1102022
ROUND RIM SOUP PLATE - 22cm (24)
LACW1102024
ROUND RIM SOUP PLATE - 24cm (24)
LACW1102027
ROUND RIM SOUP PLATE - 27cm (24)



GOUMET MAIN COURSE PLATE
LAIW1401032
GOUMET MAIN COURSE PLATE - 32cm (12)



GOUMET SOUP / PASTA / DESSERT BOWL
LAIW102226
GOUMET SOUP / PASTA BOWL - 26cm (12)
LAIW102231
GOUMET PASTA / SALAD BOWL - 31cm (12)



GOUMET STARTER / DESSERT PLATE
LAIW1401027
GOUMET STARTER / DESSERT PLATE
27cm (12)
LAIW1401020
GOUMET SIDE PLATE - 19.5cm (24)



OVAL RIM PLATE
LACW1301037
OVAL RIM PLATE - 36.8cm (6)



CLASSIC NEW BONE



ROUND COUPE PLATE
LACW1201017
ROUND COUPE PLATE - 16.5cm (24)
LACW1201019
ROUND COUPE PLATE - 19.4cm (24)
LACW1201024
ROUND COUPE PLATE - 24cm (24)
LACW1201027
ROUND COUPE PLATE - 26cm (24)
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 (24)



OVAL COUPE PLATE
LACW1302038
OVAL COUPE PLATE - 38cm (6)
LACW1302046
OVAL COUPE PLATE - 45.5cm (6)
LACW1302052
OVAL COUPE PLATE - 50.8cm (6)



ZEN SQUARE PLATE
LAHW1106125
ZEN SQUARE PLATE - 25cm (12)



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



SQUARE PLATE
LAHW1605028
SQUARE PLATE - 28.5cm (12)



FLAT SQUARE PLATE
LAHW1108015
FLAT SQUARE PLATE - 15cm (24)
LAHW1108020
FLAT SQUARE PLATE - 20cm (24)
LAHW1108026
FLAT SQUARE PLATE - 26cm (12)



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



CURVE SQUARE PLATE
LAHK6111013
CURVE SQUARE PLATE - 13cm (24)
LAHK6111018
CURVE SQUARE PLATE - 18cm (24)
LAHK6111024
CURVE SQUARE PLATE - 24cm (12)



BLACK SLATE-TYPE SQUARE PLATE
LAHW4207026
SQUARE PLATE BLACK SLATE - 26cm (12)



BLACK SLATE-TYPE RECTANGULAR PLATE
LAHW4307031
RECT. PLATE BLACK SLATE - 31 x 15cm (12)

CLASSIC NEW 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 (24)
LACW1415412
COUPE SAUCER - 11.5cm (24)
LACW1407124
AK TEA CUP - 24cl (24)
LACW1415115
COUPE SAUCER - 15.2cm (24)



V-COFFEE CUP
LACW2001322
V-COFFEE CUP - 22cl (24)
LACW1415416
COUPE SAUCER - 15.5cm (24)



CAPPUCCINO CUP
LACW1407028
CAPPUCCINO CUP - 30cl (24)
LACW1415416
COUPE SAUCER - 15.5cm (24)



ASKA MUG AND SAUCER
LAAK6130008
ESPRESSO CUP - 6cl (24)
LAAK6130111
ROUND SAUCER - 12cm (24)
LACW2002926
ASKA MUG - 26cl (24)
LACW1415115
COUPE SAUCER - 15.2cm (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
7.2cm (24)



SACHET HOLDER
LACW1707010
SACHET HOLDER
9.5cm (24)



CURVED SALT AND PEPPER SHAKER
LACW1706205P
CURVED PEPPER SHAKER - 4.2cm (12)
LACW1706205S
CURVED SALT SHAKER - 4.2cm (12)
LACW1706205U
U/LINER FOR S&P - 10cm (12)



SALT AND PEPPER SHAKER WESTERN
LACW1706006P
PEPPER SHAKER WESTERN - 5.6cm (12)
LACW1706006S
SALT SHAKER WESTERN - 5.6cm (12)
LACW1706108U
U/LINER FOR WESTERN S&P - 12cm (12)

CLASSIC NEW BONE

CLASSIC NEW BONE



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
LACW1704040
GRAVY BOAT - 40cl (12)
LACW1704040U
U/LINER FOR GRAVY BOAT - 21.5cm (12)



SQUARE 2 COMPT. DISH
LACW1800110
SQUARE 2 COMPT. DISH
8.5cm (24)



RECT. 3 COMPT. DISH
LACW1800212
RECTANGLE 3 COMPT.
DISH - 12cm (24)



TOOTHPICK HOLDER
LACW1804005
TOOTHPICK HOLDER
5cm (12)



EGG CUP
LACW1807006
EGG CUP - 6cm (24)



SQUARE BOWL
LAHW1900208
SQUARE BOWL - 7.5cm (24)



**PYRAMID SHAPE
FLOWER VASE**
LACW1805016
PYRAMID SHAPE FLOWER
VASE - 16cl (12)



ROUND ASHTRAY
LACW1806009
ROUND ASHTRAY - 9.5cm (24)



BUTTER DISH
LACW1810006
BUTTER DISH - 6cm (24)



CHINESE SPOON
LACW1802113
CHINESE SPOON - 13cm (24)



APPETIZER DISH
LALG6075006
APPETIZER DISH - 9.5cm (24)



FUSION SQUARE
LAHW3000311
FUSION SQUARE - 11cm (24)
LAHW3000314
FUSION SQUARE - 14cm (24)
LAHW3000317
FUSION SQUARE - 17cm (12)



FUSION CHORD
LAHW3000011
FUSION CHORD - 11cm (24)
LAHW3000014
FUSION CHORD - 14cm (24)



FUSION OBLONG
LAHW3000111
FUSION OBLONG - 11cm (24)
LAHW3000114
FUSION OBLONG - 14cm (24)



Luzerne

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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 and technical perfection.



SQUARE PLATE
LACC3001016
CONCORD SQUARE PLATE - 16cm (24)
LACC3001024
CONCORD SQUARE PLATE - 25cm (12)
LACC3001028
CONCORD SQUARE PLATE - 28cm (12)



SOUP PLATE
LACC3002022
CONCORD SOUP PLATE
22.5cm (24)



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



DIP DISH
LACC3005012
CONCORD DIP DISH - 12cm (24)
LACC3000009
CONCORD SAUCE DISH - 8cm (24)



CEREAL BOWL
LACC3005017
CONCORD CEREAL BOWL
16.5cm (24)



SALAD BOWL
LACC3005024
CONCORD SALAD BOWL - 24cm (12)



CUP AND SAUCER
LACC3006010
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
LACC3009054
CONCORD TEA POT WITH LID
54cl (12)
LACC3009054L
CONCORD TEA POT LID ONLY
54cl (12)



SUGAR POT WITH LID
LACC3007010
CONCORD SUGAR POT W/LID - 10cl (24)
LACC3007010L
CONCORD SUGAR POT LID ONLY (12)



CREAMER
LACC3008015
CONCORD CREAMER - 15cl (24)



LINE 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 (24)
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)



STACKING CUP AND SAUCER
LALN3106420
LINE STACKING CUP - 22cl (24)
LALN3106515
LINE SAUCER - 14.5cm (24)



TEA POT WITH LID
LALN3110082
LINE TEA POT WITH LID - 82cl (6)
LALN3110082L
LINE TEA POT LID ONLY - 82cl (6)



CREAMER
LALN3107009
LINE CREAMER - 9cl (12)
LALN3107022
LINE CREAMER - 22cl (12)



SUGAR POT WITH LID
LALN3108020
LINE SUGAR POT WITH LID - 20cl (12)
LALN3108020L
LINE SUGAR POT LID ONLY - 20cl (12)



SACHET HOLDER
LALN3109011
LINE SACHET HOLDER - 11cm (12)

Luzerne

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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

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)

URBAN RANGE - Storm



ROUND COUPE PLATE
LAAK6110019/149010
ROUND COUPE PLATE - 19cm (24)
LAAK6110023/149010
ROUND COUPE PLATE - 23.5cm (24)
LAAK6110027/149010
ROUND COUPE PLATE - 27.5cm (12)
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)
LAAK6122018/149010
ROUND V-BOWL - 18cm - STORM (12)



ROUND BOWL
LAAK6120014/149010
ROUND BOWL - 14.5cm (24)
LAAK6120024/149010
ROUND BOWL - 24cm (12)
LAAK6120029/149010
ROUND BOWL - 29cm (6)





Luzerne



ROUND COUPE PLATE
LAAG6110019/139037
 ROUND COUPE PLATE - 19cm (24)
LAAG6110027/139037
 ROUND COUPE PLATE - 27.5cm (24)
LAAG6110031/139037
 ROUND COUPE PLATE - 31cm (12)



ROUND BOWL
LAAG6120014/139037
 ROUND BOWL - 14.5cm (24)
LAAG6120024/139037
 ROUND BOWL - 24cm (12)
LAAG6120029/139037
 ROUND BOWL - 29cm (6)



ROUND V-BOWL
LAAG6122010/139037
 ROUND V-BOWL - 10cm (24)
LAAG6122016/139037
 ROUND V-BOWL - 15.5cm (12)
LAAG6122018/139037
 ROUND V-BOWL - 18cm (12)



ROUND PLATE
LAAG6110023/139037
 ROUND PLATE - 23.5cm (24)

GREY WEB RANGE



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



LALV1401023/HKZ15901
 PASTA / SOUP BOWL - 23cm (12)



LALV6122016/HKZ15901
 SOUP / CEREAL / DESSERT BOWL
 15.5cm (12)



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

NEW

LAVA RANGE



LAKT1201026/HKZ12000
 COUPE MAIN PLATE - 26cm (24)
LAKT1201021/HKZ12000
 COUPE STARTER / DESSERT PLATE
 21cm (24)
LAKT1201016/HKZ12000
 COUPE SIDE PLATE - 16cm (12)



LAKT120123/HKZ1200
 PASTA / SALAD BOWL - 23cm (12)



LAKT1220016/HKZ12000
 SOUP / CEREAL / DESSERT BOWL
 16cm (12)



LAKT1220010/HKZ1200
 SAUCE BOWL - 10cm (12)

NEW

KNIT RANGE - Reactive white

KNIT RANGE - Navy blue

NEW

Luzerne



LAKT1201026/HKZ15501
COUPE MAIN PLATE - 26cm (24)
LAKT1201021/HKZ15501
COUPE STARTER / DESSERT PLATE
21cm (24)
LAKT1201016/HKZ15501
COUPE SIDE PLATE - 16cm (12)



LAKT1202123/HKZ15501
PASTA / SALAD BOWL
23cm (12)



LAKT1220016/HKZ15501
SOUP / CEREAL / DESSERT BOWL
16cm (12)



LAKT1220010/HKZ15501
SAUCE BOWL - 10cm (12)



LEATHER RANGE

NEW



LALT6110027/HKA05907
MAIN PLATE - 27.5cm BLACK (12)
LALT6110023/HKA05907
STARTER / DESSERT PLATE - 23.5cm
BLACK (12)
LALT6110019/HKA05907
SIDE PLATE - 19cm BLACK (12)



LALT6120024/HKA05907
PASTA / SALAD BOWL - 24cm
BLACK (12)



LALT6122016/HKA05907
SOUP / CEREAL / DESSERT
V-BOWL - 15.5cm BLACK (12)



LALT6122010/HKA05907
SAUCE V-BOWL - 10cm BLACK (12)



PRIMA RANGE

"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 PLATTER
DA-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 (24)
DA-1014
SQUARE PLATE - 23cm (12)
DA-1016
SQUARE PLATE - 18cm (24)



SQUARE PLATE
DA-1060
SQUARE BOWL - 18cm (24)
SP-DA1062
SQUARE BOWL - 23cm (24)



SQUARE DIP DISH
DA-234
SQUARE DIP DISH - 12cm (24)



COUPE DINNER PLATE
SP-DA402
COUPE SIDE PLATE - 19cm (24)
SP-DA405
COUPE SIDE PLATE - 22.5cm (24)
SP-DA401
COUPE DINNER PLATE - 26cm (12)
SP-DA400
COUPE DINNER PLATE - 29cm (12)



OVAL COUPE PLATTER
DA-1005
OVAL COUPE PLATTER - 23 x 18cm (12)
DA-1004
OVAL COUPE PLATTER - 25.5 x 18cm (12)
DA-1006
OVAL COUPE PLATTER - 31 x 14cm (12)
DA-1036
OVAL COUPE PLATTER - 38 x 29cm (6)



COUPE PASTA / SALAD BOWL
SP-DA404
COUPE PASTA / SALAD BOWL
24cm (24)
SP-DA403
COUPE PASTA / SALAD BOWL
28cm (12)

PRIMA RANGE



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
DA-014
PIZZA PLATE - 31cm (12)



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



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



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



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



SALAD BOWL
SP-DA007
SALAD BOWL - 18cm (24)
SP-DA1007
PASTA / SALAD BOWL - 26cm (6)



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



FORTIS
HOTELWARE

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PRIMA RANGE



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)



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



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



**CAPPUCCINO CUP AND DOUBLE
WELL 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 RANGE



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 (12)
DA-221
CREAMER - 10cl (12)
DA-220
CREAMER - 25cl (12)
DA-1051
BANQUETING JUG - 50cl



SUGAR BOWL WITH LID
DA-227
SUGAR BOWL WITH LID - 20cl (12)
DA-227L
SUGAR BOWL LID ONLY (6)



TEA POT WITH LID
DA-301
TEAPOT WITH LID - 50cl (6)
DA-301L
TEAPOT LID ONLY - 50cl (6)
DA-300
TEAPOT WITH LID - 100cl (6)
DA-300L
TEAPOT LID ONLY - 100cl (6)



MILK JUG
DA-303
CREAMER - 30cl (12)
DA-302
CREAMER - 25cl (12)



PRIMA RANGE



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)



ramekin
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-1090
COCKTAIL SPOON - 12.5cm (24)



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



RECTANGULAR SAUCE DISH
DA-155
RECTANGULAR SAUCE DISH - 9cm (24)



PRIMA RANGE


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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)



FORTIS
HOTELWARE

ITALIA CUPS

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



NEW

A
GS-R805C-W ESPRESSO CUP WHITE - 7cl (36)
GS-R806S-W ESPRESSO SAUCER WHITE - 11.9cm (36)
GS-R808C-W CAPPUCCINO CUP WHITE - 16cl (36)
GS-R809S-W CAPPUCCINO SAUCER WHITE - 14.2cm (36)
GS-R812C-W CAPPUCCINO CUP WHITE - 30cl (36)
GS-R813S-W CAPPUCCINO SAUCER WHITE - 16cm (36)

B
GS-R815C-W OPEN CAPPUCCINO CUP WHITE - 21cl (36)
GS-R816S-W CAPPUCCINO SAUCER WHITE - 14cm (36)



NEW

A
GS-R805C-B ESPRESSO CUP BLACK - 7cl (36)
GS-R806S-B ESPRESSO SAUCER BLACK - 11.9cm (36)
GS-R808C-B CAPPUCCINO CUP BLACK - 16cl (36)
GS-R809S-B CAPPUCCINO SAUCER BLACK - 14.2cm (36)
GS-R812C-B CAPPUCCINO CUP BLACK - 30cl (36)
GS-R813S-B CAPPUCCINO SAUCER BLACK - 16cm (36)

B
GS-R815C-B OPEN CAPPUCCINO CUP BLACK - 21cl (36)
GS-R816S-B CAPPUCCINO SAUCER BLACK - 14cm (36)

ITALIA CUPS



ini
FORTIS
HOTELWARE

A
GS-R805C-BR ESPRESSO CUP BROWN - 7cl (36)
GS-R806S-BR ESPRESSO SAUCER BROWN - 11.9cm (36)
GS-R808C-BR CAPPUCCINO CUP BROWN - 16cl (36)
GS-R809S-BR CAPPUCCINO SAUCER BROWN - 14.2cm (36)
GS-R812C-BR CAPPUCCINO CUP BROWN - 30cl (36)
GS-R813S-BR CAPPUCCINO SAUCER BROWN - 16cm (36)

B
GS-R815C-BR OPEN CAPPUCCINO CUP BROWN - 21cl (36)
GS-R816S-BR CAPPUCCINO SAUCER BROWN - 14cm (36)

A
GS-R805C-R ESPRESSO CUP RED - 7cl (36)
GS-R806S-R ESPRESSO SAUCER RED - 11.9cm (36)
GS-R808C-R CAPPUCCINO CUP RED - 16cl (36)
GS-R809S-R CAPPUCCINO SAUCER RED - 14.2cm (36)
GS-R812C-R CAPPUCCINO CUP RED - 30cl (36)
GS-R813S-R CAPPUCCINO SAUCER RED - 16cm (36)

B
GS-R815C-R OPEN CAPPUCCINO CUP RED - 21cl (36)
GS-R816S-R CAPPUCCINO SAUCER RED - 14cm (36)

A
GS-R805C-BL ESPRESSO CUP BLUE - 7cl (36)
GS-R806S-BL ESPRESSO SAUCER BLUE - 11.9cm (36)
GS-R808C-BL CAPPUCCINO CUP BLUE - 16cl (36)
GS-R809S-BL CAPPUCCINO SAUCER BLUE - 14.2cm (36)
GS-R812C-BL CAPPUCCINO CUP BLUE - 30cl (36)
GS-R813S-BL CAPPUCCINO SAUCER BLUE - 16cm (36)

B
GS-R815C-BL OPEN CAPPUCCINO CUP BLUE - 21cl (36)
GS-R816S-BL CAPPUCCINO SAUCER BLUE - 14cm (36)



ini
FORTIS
HOTELWARE

ACCENT RANGE

"Inspires excellence, creativity and individuality".

The Accents Range inspires excellence, creativity and individuality in presentation by providing a selection of signature, accent and buffet pieces. 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.



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)



LARGE BOWL WITH GRAIN
NG6105-36
LARGE BOWL WITH GRAIN - 36cm (4)



SOUP / PASTA PLATE
NGFAW6660-28
SOUP/PASTA BOWL - 28cm (12)



ROUND CENTRE RECTANGLE PLATE
NGFAW6924-30
RECTANGULAR PLATE - 30 x 25cm (6)



ARC RIM 4 DIVIDED PLATE
NG5264A-24
ARC RIM 4-DIVIDED PLATE
24cm (12)



RECTANGULAR BOARD
NG4665-20
RECTANGULAR BOARD - 20 x 14cm (6)
NG4665-25
RECTANGULAR BOARD - 25 x 18cm (12)
NG4665-30
RECTANGULAR BOARD - 30 x 21cm (12)



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)
NG4556-27
BAMBOO LEAF PLATE - 27cm (6)



CONICAL BOWL
NG4512-10
CONICAL BOWL - 10cm (12)
NG4512-15
CONICAL BOWL - 15cm (6)
NG4512-20
CONICAL BOWL - 20cm (6)

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 (4)
NG7164-30
SLANT TOP BOWL - 30cm (2)



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



QUADRILATERAL PLATE
NG62268-36
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)



DIVIDED DISH
NG5510A-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)

FORTIS
HOTELWARE

BUFFETWARE - Serving stands

FORTIS
HOTELWARE

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 STAND
PS-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 STAND
PS-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 STAND
PS-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 STAND
PS-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 STAND
PS-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 STAND
PS-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)



BUFFET WARE - Serving stands



3-TIER ROUND BOWL STAND - BENT
PS-F001B
140 x 120mm (1)
FITS WITH:
LAAG6120019
ROUND BOWL - 19cm (12)
LAAG6120024
ROUND BOWL - 24cm (6)
LAAG6120029
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 - Serving



PIATTO OVALE
MPS1103700
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
MPS9001400
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)



MPS1911259
BLACK SLATE SQUARE TRAY
25 x 25cm (4)



BUFFET WARE - Serving

NEW




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



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



MPS6935370HPDG
LARGE BUFFET BOWL GREEN - 37cm (1)



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



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



MPS6935370HPLG
LARGE BUFFET BOWL GREY - 37cm (1)



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



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



MPS6935370HPO
LARGE BUFFET BOWL OCHRE - 37cm (1)



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



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



MPS6935370HPR
LARGE BUFFET BOWL RED - 37cm (1)



MPS6932260
ROUND WHITE BUFFET BOWL - 26cm (1)
MPS6932350
ROUND WHITE BUFFET BOWL - 34cm (1)
MPS6932440
ROUND WHITE BUFFET BOWL - 43cm (1)



MPS6932266
ROUND BLACK BUFFET BOWL - 26cm (1)
MPS6932356
ROUND BLACK BUFFET BOWL - 34cm (1)
MPS6932446
ROUND BLACK BUFFET BOWL - 43cm (1)




"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 RANGE



ZAKOUSKI PYRAMID LARGE
PNB51133899
ZAKOUSKI PYRAMID LARGE (1)



ZAKOUSKI HOLDER - 60 SPOON
PNB51013860
ZAKOUSKI HOLDER (1)



PORTA ZAKOUSKI - 12 SPOON
PNB51133812
PORTA ZAKOUSKI (1)



EVOLUZIONE SPOON
PNB299300AT
EVOLUZIONE 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-540419
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
RECTANGULAR - GREY
BDK-5010122
CANAPÉ TRAY
RECTANGULAR
GREY - 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)



CANAPÉ TRAY
SQUARE - DARK GREY
BDK-5011222
CANAPÉ TRAY SQUARE
DARK GREY - 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)



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



SOYA BOWL RED
BDK-24600101
SOYA BOWL RED
6cm DIA / 4.5cm DEEP (6)



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



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

CUTLERY AND SERVING UTENSILS

PINTINOX

"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.



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.

PINTINOX

Tableware

SIRIO 18/10



- 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 (12)
- PN22600012 SIRIO - SERVING FORK (1)
- PN22600015 SIRIO - SALAD FORK (1)
- PN22600017 SIRIO - PASTRY FORK (1)
- PN22600020 SIRIO - CAKE LIFTER (1)
- PN22600028 SIRIO - FISH FORK (12)
- 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 (12)
- PN04500012 CONCEPT - SERVING FORK (1)
- PN04500028 CONCEPT - FISH FORK (12)
- PN04500029 CONCEPT - FISH KNIFE (12)

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)

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)

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)

NEW

- PN16900027 PALACE - OYSTER FORK (12)
 PN16900025 PALACE - BUTTER KNIFE (12)



- 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)

RITZ 18/10

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)
SHC-11LOTU116
LOTUS - BUTTER KNIFE (STAND.) (12)
SHC-11LOTU117
LOTUS - STEAK KNIFE (REGULAR) (12)



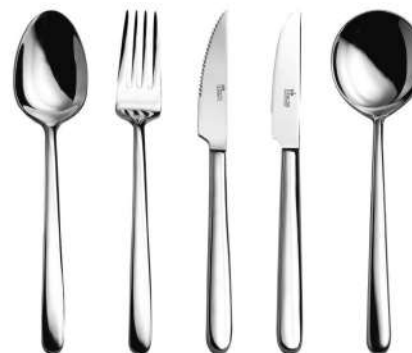
SHC-11LOTU124
LOTUS - FISH KNIFE (12)
SHC-11LOTU201
LOTUS - SOUP LADLE (1)
SHC-11LOTU202
LOTUS - SAUCE LADLE (1)
SHC-11LOTU205
LOTUS - VEG./SERVING SPOON (1)
SHC-11LOTU206
LOTUS - SERVING FORK (1)
SHC-11LOTU302
LOTUS - TEASPOON (12)
SHC-11LOTU303
LOTUS - LONGDRINK SPOON (12)
SHC-11LOTU307
LOTUS - DEMITASSE SPOON (12)
SHC-11LOTU404
LOTUS - COCKTAIL FORK (12)
SHC-11LOTU512
LOTUS - SALAD SPOON (1)
SHC-11LOTU513
LOTUS - SALAD FORK (1)
SHC-11LOTU516
LOTUS - CAKE SERVER (1)
SHC-11LOTU402
LOTUS - COCKTAIL SPOON (12)

WINDSOR 18/10



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. (12)
SHC-11WIND113
WINDSOR - DESSERT KNIFE MONO. (12)
SHC-11WIND114
WINDSOR - DESSERT KNIFE (HOLLOW) (12)
SHC-11WIND115
WINDSOR - STEAK KNIFE MONO. (12)
SHC-11WIND116
WINDSOR - BUTTER KNIFE MONO. (12)
SHC-11WIND124
WINDSOR - FISH KNIFE (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 (1)
SHC-11WIND513
WINDSOR - SALAD FORK (1)
SHC-11WIND516
WINDSOR - CAKE SERVER (1)

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



TRADITIONAL 18/10



- 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)



SORRENTO 18/10



- 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-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)

FORTIS
HOTELWARE

FORTIS
HOTELWARE



KARL 18/0

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

TRADITIONAL 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)

FORTIS
HOTELWARE

FORTIS
HOTELWARE



NEW

SERVING UTENSILS 18/0



JS-T109
TRADITIONAL
SERVING SPOON
18/0 5/STEEL (1)

JS-T114
TRADITIONAL
SERVING FORK
18/0 5/STEEL (1)

GZC-K2032
ELEGANT STEAK
KNIFE (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.



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 EXTRA
LARGE 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 DOF
45cl (24)
H103mm W92mm



BR3.65747
INALTO - TRE
SENSI SHERRY
15cl (12)

INALTO RANGE



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 a microwave oven.

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



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



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



AURUM RANGE



BR1.80811
AURUM - FLUTE
23cl (12)
H235mm W68mm



BR1.80821
AURUM - WHITE WINE
35cl (12)
H203mm W83mm



BR1.80831
AURUM - BURGUNDER
43cl (12)
H213mm W89mm



BR1.80841
AURUM - ROSSO
52cl (12)
H225mm W93mm



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 - BARBERA
D'ASTI
47cl (12)
H233mm W86mm



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



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



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



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



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

PREMIUM RANGE



RISERVA RANGE



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



BR1.26261
RISERVA - CABERNET
37cl (24)
H200mm W84mm



BR1.26271
RISERVA
NEBBIOLO
49cl (24)
H212mm W90mm



BR1.67221
RISERVA - BORDEAUX
53.5cl (24)
H233mm W90mm



BR1.30210C
RISERVA - COGNAC
54.5cl (24)
H149mm W99mm



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



BR1.66180
RISERVA - GRAPPA
8cl (24)
H163mm W56mm



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



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



DECANTERS



BR1.70340
PREMIUM DECANTER GAMMA
160cl (3)
H211mm



BR1.70450
PREMIUM DECANTER
193cl (2)
H240mm W216mm



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



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

FIORE RANGE



BR1.29090
FIORE - SCHNAPS
5.5cl (12)
H145mm W56mm



BR1.29050
FIORE - FLUTE
16.5cl (12)
H193mm W66mm



BR1.29040
FIORE - WINE
19cl (12)
H169mm W71mm



BR1.29030
FIORE - AQUA WATER
24cl (12)
H181mm W75mm



BR1.29070
FIORE - GOBLET
32cl (12)
H197mm W85mm

NEW SARA RANGE



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



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



BR1.36200
NEW SARA AQUA
36cl (12)
H198mm W77mm



BR1.36210
NEW SARA BURGUNDY
43.5cl (12)
207mm W87mm

NEW

INCONTRI RANGE



BR1.94183
INCONTRI - MEDIUM
42.8cl (24)
H220mm W85mm



BR1.94184
INCONTRI - WATER
30cl (24)
H88mm W76.5mm



NEW KALIX RANGE



BR1.36120K
NEW KALIX FLUTE
17cl (12)
H196mm W58mm

BR1.36110
NEW KALIX WINE
22cl (12)
H169mm W77mm

BR1.36130
NEW KALIX WATER
27cl (12)
H180mm W77mm

BR1.36140
NEW KALIX GOBLET
34.8cl (12)
H188mm W83mm

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

BR4.30110
NEW KALIX DOF
38cl (12)
H92mm W89mm

BR4.30120
NEW KALIX
LONG DRINK
40cl (12)
H130mm W75mm



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

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



GINA RANGE



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

BR5.10130
GINA - HIGH BALL
H28
28.7cl (48)
H142mm W62mm

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

BR5.10980
GINA - FH33 COOLER
33.5cl (48)
H160mm W62mm
BR5.12080
GINA - FH33 COOLER
24.3cl



ESSENZA RANGE



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

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



LUNA RANGE



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



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



DNA COLOR



NEW



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

YPSILON RANGE

NEW



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

BR1.25040
YPSILON - AFTER
DINNER
15cl (24)
H95mm W77mm

BR1.25020
YPSILON - PRE
DINNER
25.5cl (12)
H107mm W92mm

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

BR1.25030
YPSILON - LONG
DRINK
30.8cl (12)
H159mm W77mm

BR3.40750
YPSILON - DESSERT
BOWL
37.5cl (12)
H90mm W130mm

BR1.25010
YPSILON - FLUTE
16cl (12)
H235mm W64mm

ROCK BAR RANGE



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



BR2.34520
CASSIOPEA DOF
41cl (12)
H88mm W86mm

BR2.34510
CASSIOPEA TUMBLER
33cl (12)
H88mm W86mm

BR2.34530
CASSIOPEA COOLER
48cl (12)
H86mm W88mm



BEER GLASSES



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 W70mm



BR3.30246
ALE / COCKTAIL
42cl (24)
H174mm W86mm



BR1.28870
ABBAY
41.8cl (24)
H155mm W97mm



BR1.30210
SNIFTER
53cl (24)
H149mm W99mm



BR1.23870
EXCELSIOR PONY / TASTER
/ APERITIF
15cl (24)
H145mm W54.5mm



WHISKEY 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)
H107mm W85mm



BR1.57100
RISERVA D.O.F.
41cl (24)
H98mm W87mm



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



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



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



BR3.40440
SORGENTE LIQUEUR
7cl (12)
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

COCKTAIL



BR1.23870
EXCELSIOR PONY / TASTER /
APERITIF
15cl (24)
H145mm W54.5mm



BR1.24490
YPSILON COCKTAIL
24.5cl (6)
H182mm W114mm



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



BR3.20757
INVENTA COCKTAIL /
CHAMPAGNE GLASS
30cl (12)
H165mm W87.5mm



BR3.30246
ALE / COCKTAIL
42cl (24)
H174mm W86mm



BR1.29470
JAZZ LONG DRINK
33cl (24)
H200mm W71mm



BR7.10870
BODEGA MEDIUM
35.5cl (12)
H89.5mm W85mm



BR7.10880
BODEGA MAXI
50.5cl (12)
H120mm W88.5mm



BR2.34530
CASSIOPEA COCKTAIL
48cl (12)
H147mm W80mm



AMUSE BOUCHE AND SHOT GLASSES



BR1.69249
DUBLINO - LIQUEUR
5.7cl (72)
H89mm W51mm



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



BR7.10860
BODEGA MINI
22.5cl (12)
H59mm W82mm



BR1.25040
YPSILON - AFTER DINNER
15cl (24)
H95mm W77mm



BR1.25020
YPSILON - PRE DINNER
25.5cl (12)
H107mm W92mm



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



HOT DRINKS



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



BR4.50238
KALEIDO CAPPUCCINO CUP
22cl (12)
H81mm W84mm
BR4.30210
EASY BAR CAPPUCCINO SAUCER 14cm



BR4.50239
KALEIDO LATTE CUP
32cl (24)
H95mm W91mm
BR4.30290
EASY BAR LATTE SAUCER 14cm

DESSERT



BR3.40750
YPSILON
DESSERT BOWL
37.5cl (12)
H90mm W130mm



BR3.02262
DIAMOND
DESSERT BOWL
36cl (6)
H99mm W115mm



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



BR2.35683
ARIA - ALFA
DESSERT BOWL
25cl (12)
H70mm W133mm



BR2.35682
ARIA - BETA
DESSERT BOWL
25cl (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 W110mm



BR1.34510
PRIMAVERA
DESSERT BOWL
24cl (6)
H137mm W135mm



BR3.40310
ROCKBAR - DESSERT / MILKSHAKE
38cl (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



Arcoroc

PROFESSIONAL

"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



SENSO



G3807
WINE
580ml (6)
H230mm W94mm



G3806
WINE
470ml (6)
H219mm W88mm



G3805
WINE
350ml (6)
H202mm W81mm



G3809
FLUTE
160ml (6)
H225mm W57mm

Arcoroc
PROFESSIONAL



SAVOIE



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 W55mm

BALLON



11937
WINE
250ml (12)
H138mm W83mm



11052
WINE
190ml (12)
H130mm W77mm

ELEGANCE



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

Arcoroc
PROFESSIONAL



G3609
HI BALL
350ml (6)
H121mm W76mm



G3610
OLD FASHIONED
320ml (6)
H84mm W90mm



C9687
HI BALL
350ml (6)
H121mm W76mm



C9688
OLD FASHIONED
320ml (6)
H84mm W90mm

SALTO AND SALTO ICE BLUE

SHETLAND



G3611
HI BALL
420ml (6)
H146mm W89mm



G3612
HI BALL
350ml (6)
H138mm W83mm



79736
HI BALL
220ml (12)
H123mm W73mm



C8312
JUICE
150ml (12)
H90mm W78mm



G3613
OLD FASHIONED
320ml (6)
H97mm W97mm

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

GRANITY



J2599
HI BALL
460ml (6)
160mm W87mm



G3655
HI BALL
360ml (6)
H150mm W97mm



G3654
HI BALL
310ml (6)
H14mm W75mm



J2603
TUMBLER
420ml (6)
H130mm W89mm



D0781
TUMBLER
270ml (12)
H98mm W85mm



D0787
TUMBLER
160ml (6)
H73mm W73mm

HOT DRINKS



H3978
FOOTED MUG BOCK PIED
290ml (4)
H142mm W70mm



37684
IRISH COFFEE MUG
240ml (6)
H139mm W76mm



G3871
LATINO MUG
290ml (6)
H150mm W99mm



61698
NORVEGE HI BALL
320ml (6)
H125mm W74mm



61697
NORVEGE HI BALL
250ml (6)
H94mm W77mm

NORVEGE



A fully tempered product guarantees thermal resistance up to 130°C

BEER



Arcoroc
PROFESSIONAL



43740
NONIC BEER
340ml (48)
H127mm W77mm



07131
CERVOISE STEM
BEER
500ml (6)
H192mm W83mm



07132
CERVOISE STEM
BEER
380ml (6)
H179mm W77mm



25263
LINZ
390ml (6)
H206mm W69mm

SHOT GLASSES



62639
HOT SHOT
70ml (48)
H85mm W55mm



21554
HOT SHOT
34ml (24)
H70mm W45mm



00016
GIN SHOT
30ml (12)
H52mm W42mm



54584
HURRICANE
COCKTAIL
440ml (6)
H208mm W79mm

BRANDY/COCKTAILS



H5564
DEGUSTATION
BRANDY
410ml (6)
H129mm W95mm



BOWLS



H7882
STACKABLE BOWL
6cm (6)



G2713
STACKABLE BOWL
7cm (36)



G2981
STACKABLE BOWL
12cm (36)

Arcoroc
PROFESSIONAL



DECANTERS



10291
VIN DECANTER
1L (6)
H203mm W119mm



33040
VIN DECANTER
500ml (12)
H164mm W96mm



C0198
VIN DECANTER
250ml (12)
H132mm W78mm



JUGS



C0214
PICHET JUG
1.3L (6)
H199mm W146mm



D6222
BROC JUG WITH LID
1.3L (6)
H217mm W163mm

DESSERTS / AMUSE BOUCHE



H3951
VERSATILE
120ml (6)
H90mm W87mm



H4668
VERSATILE
40ml (6)
H62mm W60mm

áqua
GLASSWARE

"Meets the standards required by the demanding hospitality industry"



B7-15DF
AQUA BAVARIA PILSNER
34cl (24)



B2-14CF
AQUA WILLY
39cl (48)



B1-11CF
AQUA ZOMBIE
31cl (48)



B1-10CF
AQUA HI BALL
28cl (48)



B1-98BF
AQUA WHISKEY
24cl (48)



SW060-42
AQUA WHITE WINE
25cl (24)



SW0650-42
AQUA RED WINE
30cl (24)



SW0720-42
AQUA FLUTE
21.5cl (24)

LIBERTY POLYCARBONATE DRINKWARE



FEATURES

- Reduce replacement costs with our lightweight, durable drinkware range
- 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



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)



GP00001
GLASSWARE
POLYCARBONATE
GOBLET -
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)



GPO0002
GLASSWARE POLYCARBONATE
OLD FASHIONED
240ml (24)



GPO0001
GLASSWARE POLYCARBONATE
OLD FASHIONED
540ml (24)



GPP0001
GLASSWARE POLYCARBONATE
PILSENER
450ml (24)

SALT AND PEPPER MILLS



"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 MAINTENANCE

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 what

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)



PEU27803
18cm - WHITE
PEPPER MILL (6)



PEU27841
30cm - WHITE
PEPPER MILL (3)



PEU27797
12cm - WHITE
SALT MILL (6)

PEU27810
18cm - WHITE
SALT MILL (6)

PEU27858
30cm - WHITE
SALT MILL (3)

PARIS - Chocolate



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

PEU870412/SME/1
12cm - CHOCOLATE
SALT MILL (6)



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

PEU870418/SME/1
18cm - CHOCOLATE
SALT MILL (6)



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

PEU870430/SME/1
30cm - CHOCOLATE
SALT MILL (3)



PEU870450/1
50cm - CHOCOLATE
PEPPER MILL (1)



PARIS - Natural



PEU0870412
12cm - NATURAL
PEPPER MILL (6)

PEU0870412/SME
12cm - NATURAL
SALT MILL (6)



PEU0870418
18cm - NATURAL
PEPPER MILL (6)

PEU0870418/SME
18cm - NATURAL
SALT MILL (6)



PEU0870430
30cm - NATURAL
PEPPER MILL (3)

PEU0870430/SME
30cm - NATURAL
SALT MILL (3)



PEU1870412
12cm - BLACK
PEPPER MILL (6)

PEU1870412/SME
12cm - BLACK
SALT MILL (6)



PEU1870418
18cm - BLACK
PEPPER MILL (6)

PEU1870418/SME
18cm - BLACK
SALT MILL (6)

PARIS - Black



PEU900812
12cm - ACRYLIC
PEPPER MILL (6)

PEU900812/SME
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/SME
30cm - ACRYLIC
SALT MILL (6)



NANCY

BISTRO



FIDJI



PEU17132
15cm - BLACK
PEPPER MILL (6)

PEU17149
15cm - BLACK
SALT MILL (6)



PEU17156
20cm - PEPPER MILL (6)

PEU17163
20cm - SALT MILL (6)

TAHITI



PEU18382
20cm - BLACK
PEPPER MILL (6)



PEU24253
20cm - WHITE
SALT MILL (6)



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



PEU22648
22cm - CHOCOLATE
PEPPER MILL (6)

HOSTELLERIE

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 GREEN
SALT 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)

ROYAN



PEU33880
14cm - GREY
PEPPER MILL (6)



PEU33897
14cm - GREY
SALT MILL (6)



BALTIC



PEU25762
8cm - ACRYLLIC
PEPPER MILL (6)



PEU25779
8cm - ACRYLLIC
SALT MILL (6)



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

BRASSERIE SET



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

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)



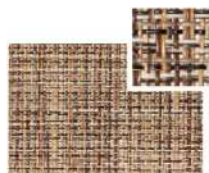
PEU27179
20cm - S/STEEL
SALT MILL (6)



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)



IRON
MF113 30 x 41cm (12)



RED MAPLE
MF037 30 x 41cm (12)



SHORELINE
MF103 30 x 41cm (12)



ICE
MF156 30 x 41cm (12)



COFFEE BEAN
MF035 30 x 41cm (12)

CLEANING AND MAINTENANCE

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.

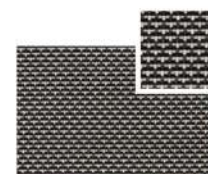
SANITIZING

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

macFAB


TITANIUM
MF099 30 x 41cm (12)



SOLID BLACK
MF040 30 x 41cm (12)



GOLD
MF106 30 x 41cm (12)



TERRACOTTA
MF002 30 x 41cm (12)



MICA
MF141 30 x 41cm (12)



BIRCH
MF039 30 x 41cm (12)



CLAY
MF123 30 x 41cm (12)



CW ALUMINIUM
MF003 30 x 41cm (12)

MACFAB PLACEMATS



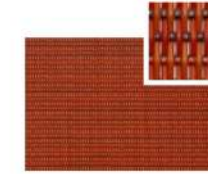
MINK
MF150 30 x 41cm (12)



CITRINE
MF112 30 x 41cm (12)



SEA BREEZE
MF140 30 x 41cm (12)



PAPRIKA
MF054 30 x 41cm (12)

*The items on this spread are available ex stock

**Other patterns and finishes are available on request



Infiniti Buffetware

The contemporary and classic designed buffetware will enhance any dining presentation. Chafers, soup tureens, juice dispensers and milk pails are in 18/10 Stainless Steel, their timeless styling will meet the expectations of all discerning patrons.

Hollowware, buffet accessories and platters make these premium assortments a must for any establishment.

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		

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

CR10330 CHAFER ROUND INFINITI CONTEMPORARY - ROLLTOP - 330mm

CR10380 CHAFER ROUND INFINITI CONTEMPORARY - ROLLTOP - 380mm

CD80004 CHAFING DISH ELEMENT ONLY - ROUND

NOTE

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

CHAFER ROUND ROLL TOP - Classic



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

CR11330 CHAFER ROUND INFINITI CLASSIC - ROLLTOP - 330mm

CR11380 CHAFER ROUND INFINITI CLASSIC - ROLLTOP - 380mm

CD80004 CHAFING DISH ELEMENT ONLY - ROUND

NOTE

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



(Ceramic inserts not included)



Half Open 90°

Fully Open 180°

CHAFER RECTANGULAR ROLL TOP - Contemporary

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

CR10001 CHAFER RECTANGULAR INFINITI CONTEMPORARY - ROLLTOP

CD80003 CHAFING DISH ELEMENT ONLY - RECTANGULAR

NOTE

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

CHAFER RECTANGULAR ROLL TOP - Classic

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

CR11001 CHAFER RECTANGULAR INFINITI CLASSIC - ROLLTOP

CD80003 CHAFING DISH ELEMENT ONLY - RECTANGULAR

NOTE

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

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



ST11010
SOUP TUREEN INFINITI CLASSIC - 10LT



ST10010
SOUP TUREEN INFINITI CONTEMPORARY 10LT

NOTE

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



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



CU10006
COFFEE URN INFINITI CLASSIC - 6LT



CU10006
COFFEE URN INFINITI CONTEMPORARY - 6LT

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.



ELECTRIC HEATING ELEMENTS

FEATURES

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



CD80004
CHAFING DISH ELEMENT ONLY - ROUND



CD80003
CHAFING DISH ELEMENT ONLY - RECTANGULAR



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 (METHANOL)(24 x 200g)



CFA0003
CHAFING FUEL - ALCOHOL (METHANOL) (4 x 5Lt)

JUICE DISPENSERS

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



JD10007
JUICE DISPENSER INFINITI
CONTEMPORARY 7L



JD11007
JUICE DISPENSER INFINITI
CLASSIC 7L

NOTE

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

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



CD10007
CEREAL DISPENSER INFINITI - 7L

PUNCH BOWL

FEATURES

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



PB10015
PUNCH BOWL INFINITI WITH RIM - 15L



MPI0005
MILK PAIL INFINITI - 5L

NOTE

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

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



IB10065
ICE BUCKET INFINITI 2 BOTTLE - 6.5L

IB10048
ICE BUCKET INFINITI - 4.8L

FEATURES

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



IT10160
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



ICST002
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



IB10012
ICE BUCKET INFINITI DOUBLE WALL - 1.2L

ICE BUCKET STAND

FEATURES

- Heavy gauge 18/10 corrosion resistant Stainless Steel
- Polished mirror finish
- For use with IB10048 and IB10065



ISI0196
ICE BUCKET STAND INFINITI - 198mm
(EXCLUDES ICE BUCKET) FITS IB10048

ISI0220
ICE BUCKET STAND INFINITI - 220mm
(EXCLUDES ICE BUCKET) FITS IB10065

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



FEATURES

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

CPB0600 COFFEE POT 'BRISTOL' - 600ml

CPB1000 COFFEE POT 'BRISTOL' - 1000ml

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



FEATURES

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

TPB2600 TEA POT 'BRISTOL SQUAT' - 600ml

TPB1200 TEA POT 'BRISTOL SQUAT' - 1200ml

COFFEE POT

TEA POT

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

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

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
- Bevelled plinth design

SBV0280 SUGAR BOWL 'VIENNA' - 280ml



FEATURES

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

SBO0300 SUGAR BOWL 'OVALINA' - 300ml



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)



FEATURES

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

CSB0306 CAKE STAND 'BRISTOL' - 306mm

CSB0355 CAKE STAND 'BRISTOL' - 355mm

SUGAR BOWL / CREAM JUG

TEA STAND - 3 Tier

CAKE STAND

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
INFINITI HAPPY SPOON

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



IFP1065
INSERT FULL PORCELAIN - GN1/1 x 65mm



IHP1065
INSERT HALF PORCELAIN - GN1/2 x 65mm



ITP1065
INSERT THIRD PORCELAIN - GN1/3 x 65mm



IRP1165
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 65mm
(S/STEEL)



IIR1380
INSERT INFINITY ROUND HALF 190
x 65mm (S/STEEL)

NOTE

Gastronorm porcelain and Stainless Steel inserts fit Infiniti chafers perfectly



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

BB10177

INFINITI BREAD BASKET - 177mm

BB10205

INFINITI BREAD BASKET - 205mm

BB10255

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 board



IHL0002

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

IV00001

INFINITI VINEGAR AND OLIVE OIL SET

SNACK TRAY - 3 Piece



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



NOTE

The items on this page are available on request only

TABLE NO. STANDS



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 - 127mm

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 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
Chafee 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 COLLECTION

NEW



CIS4045
SQUARE CASTING CHAFER WITH WOODEN HANDLE

SPECIFICATIONS

MATERIAL: ALUMINIUM BODY
SIZE: L460 x W280 x H206mm
CAPACITY: 4.5Lt



CIR4045
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 2/3

SPECIFICATIONS

MATERIAL: S/STEEL 18/10 CERAMIC COATED
SIZE: L340 x W66 x H65mm
CAPACITY: 4.5Lt



IRC0001
INSERT CERAMIC COATED ROUND PAN

SPECIFICATIONS

MATERIAL: S/STEEL 18/10 CERAMIC COATED
SIZE: 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: 3.5lt
DIMENSIONS: 250 x 330 x 434mm



DMD0005
DOMINO MILK DISPENSER

SPECIFICATIONS

CAPACITY: 5lt
DIMENSIONS: 250 x 324 x 458mm



DCD0037
DOMINO CEREAL DISPENSER
SINGLE - 9cm

SPECIFICATIONS

CAPACITY: 3.7lt
DIMENSIONS: 250 x 264 x 621mm



DSS0042
DOMINO SOUP STATION STAND
COMPLETE UNIT

SPECIFICATIONS

CAPACITY: 4.2lt
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



DOMINO - 25cm accessories



DDS0250
DOMINO DISH STAND ROUND
SPECIFICATIONS
DIMENSIONS: 250 x 250 x 103mm



IRM0208
INSERT ROUND MINI PORCELAIN
SPECIFICATIONS
DIMENSIONS: 208 x 60mm
CAPACITY: 800ml



DPB0250
DOMINO PORCELAIN BOWL
SPECIFICATIONS
DIMENSIONS: 235 x 125 x 100mm
CAPACITY: 1.1lt



DEL0004
DOMINO EXTENDIBLE LEGS (4
PCE SET)



DOMINO - Modular buffet system 35cm accessories



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: 328 x 70mm
CAPACITY: 2.6lt



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



DOMINO - Modular serving and condiment pole system



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



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



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



DOMINO - Rectangular complete module



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



DBB0004
DOMINO BREAD BASKET
SPECIFICATIONS
DIMENSION: 490 x 305 x 100mm



DCP0002
DOME COVER POLYCARBONATE
SPECIFICATIONS
DIMENSION: 575 x 355 x 216mm



DCD1001
DOMINO COLD DISPLAY AND COVER
SPECIFICATIONS
DIMENSION: 615 x 355 x 297mm



CDI1001
COLD DISPLAY ICE PACK POLYETHYLENE
SPECIFICATIONS
DIMENSION: 255 x 200mm



DOMINO - Modular rectangular accessories



DDS101
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 RANGE



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



CRI0002
CHAFING DISH IBIS ROUND ROLL TOP 18/10 S/STEEL
SPECIFICATIONS
DIMENSIONS: 515 x 518 x 470mm
CAPACITY: 6.5Lt



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



STACKABLE UP TO 5 CHAFERS

EURI AND IBIS HEATING ELEMENTS - REFER TO PAGE 124

EURI / IBIS ACCESSORIES



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
SPECIFICATIONS
DIMENSIONS: 383 x 66mm
CAPACITY: 6.5Lt



IRS1387
INSERT ROUND S/STEEL - 1/2 LARGE
SPECIFICATIONS
DIMENSIONS: 385 x 68mm
CAPACITY: 2.7Lt



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



IRP0388
INSERT ROUND PORCELAIN
SPECIFICATIONS
DIMENSIONS: 388 x 66mm
CAPACITY: 5Lt



CDE0003
CHAFING DISH ELECTRIC HEATER PLATE
WITH DIGITAL CONTROLLER AND
TEMP SENSOR
SPECIFICATIONS
DIMENSIONS: 235 x 200 x 37mm
CAPACITY: 6Lt
POWER: 230V - 50Hz - 490W

(COMPATIBLE WITH OBLONG AND ROUND ROLL
HOP CHAFING DISHES)



CHAFFER STACKING TROLLEY IBIS



(Excludes chafers)

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 chafers)

STC1000

STACKING TROLLEY PVC COVER IBIS



INDUCTION 'SMART W' RANGE

Best Choice



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: 581 x 435 x 210mm
CAPACITY: 8Lt



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' 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



IRP0388
INSERT ROUND PORCELAIN
SPECIFICATIONS
DIMENSIONS: 388 x 66mm
CAPACITY: 5Lt



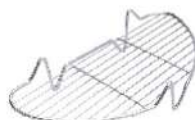
IRP1388
INSERT ROUND PORCELAIN
2 DIV
SPECIFICATIONS
DIMENSIONS: 388 x 66mm
CAPACITY: 4Lt



IRP2388
INSERT ROUND PORCELAIN
3 DIV
SPECIFICATIONS
DIMENSIONS: 388mm
CAPACITY: 3Lt



IRS1387
INSERT ROUND S/STEEL
1/2 LARGE
SPECIFICATIONS
DIMENSIONS: 385 x 68mm
CAPACITY: 2.7Lt



DGR0155
DRAINAGE GRID ROUND 1/2
S/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



IPT0005
INSERT PORCELAIN
GN2/3
SPECIFICATIONS
DIMENSIONS: 329 x 355 x 63mm
CAPACITY: 3Lt



ITP1000
INSERT PORCELAIN
GN2/3 2 DIV
SPECIFICATIONS
DIMENSIONS: 329 x 355 x 63mm
CAPACITY: 3Lt



DGR0001
DRAINAGE GRID
GN2/3 S/STEEL



FPI0001
FOOD PAN INSERT S/STEEL
GN2/3
SPECIFICATIONS
DIMENSIONS: 335 x 325 x 65mm
CAPACITY: 5.5Lt



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



INDUCTION HOB AND STAND



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



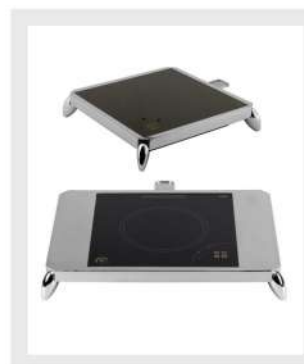
IHS1002
INDUCTION HOB STAND
S/STEEL RECTANGULAR
SPECIFICATIONS
DIMENSIONS: 458 x 576 x 84mm



IHT0002
REMOTE CONTROL FOR INDUCTION



CSH0001
CHAFFER SPRING HEATER ELECTRIC
S/STEEL BODY ALUMINUM SHEATHED
HEAT ELEMENT
SPECIFICATIONS
VOLTAGE: 220V - 240V - 400W



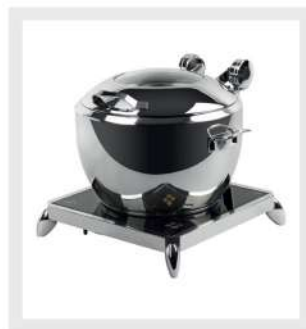
'SMART' W SOUP URN



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



MINI SAUCE/CHAFING DISH



CDM0002
 CHAFING DISH MINI ODIN S/STEEL
 PORCELAIN TRAY INCLUDED
SPECIFICATIONS
 DIMENSIONS: 235 x 235 x 310mm
 CAPACITY: 800ml



IRM0208
 INSERT ROUND MINI PORCELAIN
SPECIFICATIONS
 DIMENSIONS: 208mm
 CAPACITY: 800ml



CDM0001
 CHAFING DISH MINI S/STEEL
 PORCELAIN TRAY INCLUDED
SPECIFICATIONS
 DIMENSIONS: 270 x 270 x 310mm
 CAPACITY: 800ml



CSH0001
 CHAFER SPRING HEATER ELECTRIC
 S/STEEL BODY - ALUMINUM SHEATHED HEAT
 ELEMENT
SPECIFICATIONS
 VOLTAGE: 220V - 240V - 400 W



CIS3055
 T-COLLECTION INDUCTION CHAFING DISH (SQUARE) S/STEEL BAND 5.5Lt



CIS1005
 T-COLLECTION SQUARE STAND FOR CIS3055 -
 STACKABLE



CIR3065
 T-COLLECTION INDUCTION CHAFING DISH (ROUND)
 S/STEEL BAND 6.5Lt



CIS1006
 T-COLLECTION ROUND STAND FOR
 CIR3065 - STACKABLE



IWR0001
 INDUCTION WARMER (MINI ROUND, 200W)



MID1000
 MAGNETIC INDUCTION LID FOR (IWR0001)



T-COLLECTION



COLD DISPLAY COMPLETE



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 RECTANGULAR
S/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



CDT1025
PORCELAIN TRAY DISPLAY GN1/2
SPECIFICATIONS
DIMENSIONS: 252 x 306 x 33mm



SERVING UTENSILS - Hollow handle



SLS0029
SOUP LADLE S/STEEL
SPECIFICATIONS
DIMENSIONS: 305mm



SSS0320
SERVING SPOON S/STEEL
SPECIFICATIONS
DIMENSIONS: 345mm



PSS0320
PERFORATED SERVING
SPOON S/STEEL
SPECIFICATIONS
DIMENSIONS: 345mm



MFS0031
MEAT FORK S/STEEL
SPECIFICATIONS
DIMENSIONS: 355mm



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



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



JDE0007
JUICE DISPENSER EURI
(EXCLUDES DRIP TRAY)
SPECIFICATIONS
DIMENSIONS: 285 x 285 x 590mm
CAPACITY: 7Lt



XJD00003
DRIP TRAY

EURI JUICE DISPENSER

ODIN MILK DISPENSER



MD00005
MILK DISPENSER ODIN S/STEEL WITH ICE CORE
SPECIFICATIONS
DIMENSION: 325 x 200 x 430mm
CAPACITY: 5Lt



CUE0012
COFFEE URN EURI
(EXCLUDES DRIP TRAY)
SPECIFICATIONS
DIMENSION: 315 x 315 x 575mm
CAPACITY: 12Lt



XJD00003
DRIP TRAY

EURI COFFEE URN

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

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
- Boil-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



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

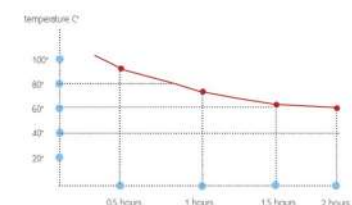
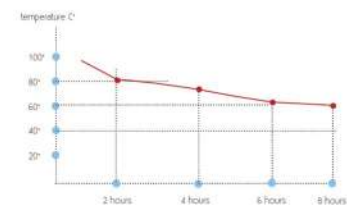
COFFEE POT S/STEEL - DOUBLE WALL 18/10 S/STEEL - 950ml

CPS1200

COFFEE POT S/STEEL - DOUBLE WALL 18/10 S/STEEL - 1200ml

CPS1500

COFFEE POT S/STEEL - DOUBLE WALL 18/10 S/STEEL - 1500ml



FRUIT, PASTRY AND CAKE STANDS



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



TREASURE STAND SET



TSS0001
TREASURE STAND SET COMPLETE - INCLUDES:
• BASE STAND - 400 x 400 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

SPECIFICATIONS
DIMENSIONS: 400 x 400 x 55mm



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

FEATURES

- Stainless Steel spiral stands with solid wood base - with Black Marble Laminate
- 3 Changeable heights for multiple display options
- 36 Shooter glasses (excluded)



GSC0044
SHOOTER GLASS - CASE PACK 48 UNITS
SPECIFICATIONS
CAPACITY: 44ml



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 S/STEEL



CSS4000
CONDIMENT SET S/STEEL INCLUDES: 4 JARS + SPOONS + TRAY
SPECIFICATIONS
DIMENSIONS: 360 x 110 x 107mm
WEIGHT: 1.47 KG

TAGS



FTT0150
FOOD TAG - TWIN ARM S/STEEL
SPECIFICATIONS
DIMENSIONS: 157mm



MTS0012
MR TAG S/STEEL
SPECIFICATIONS
DIMENSIONS: 120mm

ROOM SERVICE TROLLEY AND HOT FOOD WARMER



RST1002
ROOM SERVICE TROLLEY ROYAL (HOT FOOD WARMER NOT INCLUDED) 18/10 S/STEEL - MELAMINE COATED POLYWOOD, COATED FOLDABLE LEGS TIP-UPS/STEEL CABINET 18/10 AND STACKABLE STRUCTURE
SPECIFICATIONS
DIMENSIONS: 1200 x 980 x 750mm



HFW0001
HOT FOOD WARMER S/STEEL REMOVABLE SHELVES THERMO CONTROLLED - S/STEEL - 18/10
SPECIFICATIONS
DIMENSIONS: 390 x 370 x 495mm
VOLTAGE: 220V
TEMPERATURE: MAX 70°C



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 Chafers 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
Chafers	142 - 145	Oil and Vinegar Bottles	157
Chafing Fuel	145	Plate Display Stands	150
Condiment Servers	156	Platters - Melamine and Wood Grain	146, 148
Condiment Stand	157	Rave Displayware	150
Decorative Food Display Lamp	157	Rustic Inspiration Wood Range	162 - 165
Display Clips	157	Salad and Punch Bowl	159
Display Dishes / Melamine	149	Soup Stations	156
Displayware - Stainless Steel	146	Step Risers	151
Displayware Melamine	147	Wooden Serving Boards	155, 165
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



(STAND SOLD SEPARATELY)

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 for this range.

ElectroChef

Global^(USA)

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 - Rolltop



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: 6.8Lt
 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: 4Lt
 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



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.

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.



Global

NEW

POLYCARBONATE DISPLAYWARE

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



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.



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

PASTA BOWL



DD82002
PASTA BOWL - 266mm (WHITE)

BUFFET PLATTER SQUARE PLATE



BPS2305
BUFFET PLATTER SQUARE PLATE - 305 x 305mm (WHITE)

DISPLAY DISH OVAL



DDP2400
OVAL PLATTER - 406 X 305mm 2.8Lt (WHITE)



MELAMINE

CARLISLE
POSSERVICE PRODUCTS



BPR3355
BUFFET PLATTER RECTANGULAR - 355 X 255mm (BLACK)
BPR3430
BUFFET PLATTER RECTANGULAR - 430 X 330mm (BLACK)



DD83002
PASTA BOWL - 266mm (BLACK)



BPS3305
BUFFET PLATTER SQUARE PLATE - 305 x 305mm (BLACK)



DDP3400
OVAL PLATTER - 406 X 305mm 2.8Lt (BLACK)



MELAMINE



DDD2300
DISPLAY DISH 300 x 230mm (WHITE)
DDD2350
DISPLAY DISH 350 x 250mm (WHITE)



DDF2635
DELI DISPLAY 1/1 F/PAN
530 x 325 x 63mm (WHITE)



DDH2635
DELI DISPLAY 1/2 F/PAN
320 x 260 x 63mm (WHITE)



DDT2635
DELI DISPLAY 1/3 SIZE F/PAN
320 x 170 x 63mm (WHITE)



DDD3300
DISPLAY DISH 300 x 230mm (BLACK)
DDD3350
DISPLAY DISH 350 x 250mm (BLACK)



DDF3635
DELI DISPLAY 1/1 F/PAN
530 x 325 x 63mm (BLACK)



DDH3635
DELI DISPLAY 1/2 F/PAN
320 x 260 x 63mm (BLACK)



DDT3635
DELI DISPLAY 1/3 SIZE F/PAN
320 x 170 x 63mm (BLACK)

DISPLAY DISH RECTANGULAR

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

OTHER ORDER CODES

INF4005
INSERT - FULL DOME LID SOLID (CLEAR)
NOT FOR DIRECT HEAT

DESIGNER DISPLAYWARE™ HALF PAN

OTHER ORDER CODES

INH4005
INSERT - HALF DOME LID SOLID (CLEAR)
NOT FOR DIRECT HEAT

DESIGNER DISPLAYWARE™ THIRD PAN

RAVE DISPLAYWARE - Bowls



RDB2140
RAVE DISPLAYWARE BOWL 1.4L (WHITE)
RDB2430
RAVE DISPLAYWARE BOWL 4.3L (WHITE)



RDB3140
RAVE DISPLAYWARE BOWL 1.4L (BLACK)
RDB3430
RAVE DISPLAYWARE BOWL 4.3L (BLACK)



MELAMINE

CARLISLE

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 1.4L - LID
RDL4300
RAVE DISPLAYWARE BOWL 4.3L - LID

RAVE DISPLAYWARE - Salad bowl



RDS2430
RAVE DISPLAYWARE SALAD BOWL 4.3L (WHITE)



RDS3430
RAVE DISPLAYWARE SALAD BOWL 4.3L (BLACK)

OTHER ORDER CODE

RDL4301
RAVE DISPLAYWARE SALAD BOWL 4.3L - 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
PLATE STAND RISER 4" (WHITE)

ABS STEP RISERS DISPLAY

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



SRA0002
STEP RISERS ABS - 2 STEPS (BLACK)
600 x 750 x 95mm



SRA0003
STEP RISERS ABS - 3 STEPS (BLACK)
600 x 750 x 95mm

ABS DISPLAYWARE

INH4007

LID FOR DELI DISH - 320 x 260mm
NOT FOR HEAT



DDS0001

SALADWARE - DELI DISH
320 x 260 x 60mm



MDS0001

SALADWARE - MARINADE DISH
525 x 325 x 60mm



SBL0215

SALADWARE - SALAD BOWL
DOME LID 215 x 215mm



SBS0003

SALADWARE - SALAD BOWL
215 x 215 x 65mm



MDS0002

SALADWARE - MARINADE DISH
(2 DIVISION) 525 x 325 x 60mm



INH4007

LID FOR DELI DISH 320 x 260mm
NOT FOR HEAT



DDS0002

SALADWARE - DELI DISH
(2 DIVISION) 320 x 260 x 60mm



SBL0250

SALADWARE - SALAD BOWL
DOME LID - 250 x 250mm



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

BTY1003

BUBBLE TRAY ONLY - 460 x 310 x 15mm

BTY2003

BUBBLE DOME ONLY - 460 x 310 x 100mm

BTY1004

BUBBLE TRAY ONLY - 500 x 410 x 15mm

BTY2004

BUBBLE DOME ONLY - 500 x 410 x 100mm

CAKE STAND - Stainless steel



CSS0330

CAKE STAND STAINLESS STEEL
330 x 180mm

OTHER ORDER CODE

CD0330

CAKE DISPLAY COVER
330 x 150mm

BLACK CAKE STAND AND COVER



CSB0330

CAKE STAND (BLACK)

SPECIFICATIONS

DIAMETER: 330mm
HEIGHT: 120mm

CD0331

CAKE DISPLAY COVER
300 x 150mm (CLEAR)



TUFF TRAYS®



CD0320

TUFF TRAY CAKE DISPLAY TRAY AND DOME - 325 x 150mm



CSP0300

CAKE STAND PLASTIC - 300mm

CAKE DISPLAY TRAY AND DOME

CAKE STAND PLASTIC

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 CASSEROLE
POT - 120 x 75mm

MSW0110

MINI S/STEEL WOK - 110 x 45mm

MSW0140

MINI S/STEEL WOK - 140 x 55mm

MSF0120

MINI S/STEEL FRYING
PAN - 120 x 35mm

MCF0120

MINI COPPER FRYING
PAN - 120 x 35mm

MSS0090

MINI S/STEEL SAUCE PAN
90 x 60mm - NO LID

MCS0090

MINI COPPER SAUCE
PAN - 90 x 60mm
NO LID

MSS0120

MINI S/STEEL SAUCE PAN
120 x 75mm - NO LID

MCS0120

MINI COPPER SAUCE
PAN - 120 x 75mm
NO LID

MSS0070

MINI S/STEEL SAUCE PAN
70 x 45mm - NO LID

MCS0070

MINI COPPER SAUCE PAN
70 x 45mm - NO LID

MCW0110

MINI COPPER WOK - 110 x 45mm

MCW0140

MINI COPPER WOK - 140 x 55mm

MCC0120

MINI COPPER
CASSEROLE POT
120 x 75mm

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 Balti dish 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 COLANDER



MCS2010

MINI COLANDER - 100mm

MINI MILK CHURN



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

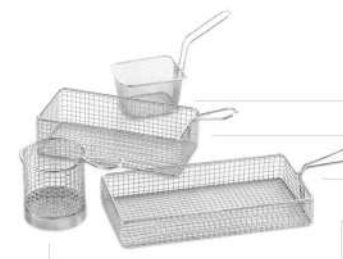
MMC2005

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

MINI SERVING PAILS



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 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



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

SOUP KETTLES

FEATURES

- * Ideal for hotels, canteens, take aways and supermarkets
- * Great for soup, sauces, curries, breakfast porridge and stew

SPECIFICATIONS - SKD0008 / SKD1008

CAPACITY: 11Lt
VOLTAGE: 230V
POWER: 0.8Kw
TOP DIAMETER: 270mm
MIDDLE DIAMETER: 215mm
BOTTOM DIAMETER: 235mm
HEIGHT: 365mm



SKD1004
SOUP KETTLE
S/STEEL
AVENIA - 5.7Lt



SKD1008
SOUP KETTLE
S/STEEL
AVENIA - 11Lt



SKD0008
SOUP KETTLE
(BLACK)
AVENIA - 11Lt

SOUP STATION
Global

CDS1003

CHAFING DISH S/STEEL
SOUP STATION 9Lt

OIL AND VINEGAR BOTTLE



OVB0002

OIL AND VINEGAR BOTTLE SET



OVB0001

OIL AND VINEGAR BOTTLE
SINGLE - 300ml

PLASTIC DISPLAY CLIP



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



(Excludes globe)

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

250W GLOBE SCREW IN (SATIN IR)

CONDIMENT STAND



CSS0004

CONDIMENT STAND
OIL/VINEGAR/SALT/PEPPER

CSS1004

REPLACEMENT - SALT/PEPPER FOR
CONDIMENT (12PK)

CSS2004

REPLACEMENT
OIL/VINEGAR FOR CONDIMENT

INSULATED SERVER STAINLESS STEEL



INS0006
INSULATED SERVER - POLISHED
S/STEEL - 750ml
INS0009
INSULATED SERVER - POLISHED
S/STEEL - 900ml
INS0015
INSULATED SERVER - POLISHED
S/STEEL - 1500ml



INS1010
INSULATED SERVER BRUSHED S/STEEL - 1L
INS1015
INSULATED SERVER BRUSHED S/STEEL - 1.5L
INS1020
INSULATED SERVER BRUSHED S/STEEL - 2L

Global
(P.A.)

SERVING PLATTER - Oval stainless steel



SP00350
SERVING PLATTER OVAL S/STEEL - 350mm
SP00410
SERVING PLATTER OVAL S/STEEL - 410mm
SP00500
SERVING PLATTER OVAL S/STEEL - 500mm



CAKE AND DISPLAY STAND - 3 tier



CSP2003
CAKE STAND CLEAR PLASTIC - 3 TIER

SPECIFICATIONS
DIAMETER: 340 x 285 x 190mm
HEIGHT: 630mm



DSS0003
DISPLAY STAND S/STEEL - 3 TIER

SPECIFICATIONS
DIAMETER: 266 x 220 x 167mm
HEIGHT: 310mm

DOME CLOCHES



DCS0300
DOME CLOCHE - S/STEEL - 300mm



DCP0300
DOME CLOCHE PLASTIC - 300mm
DCP0350
DOME CLOCHE PLASTIC - 350mm

BASKET STAINLESS STEEL



BSS0022
BASKET S/STEEL - 220 x 95mm
BSS0024
BASKET S/STEEL - 240 x 105mm

PUNCH BOWL



PBS0340
PUNCH BOWL S/STEEL - 340mm

SALAD BOWL WOOD



SBW0400
SALAD BOWL WOOD - 400mm



SBW0300
SALAD BOWL WOOD - 300mm



SBW0250
SALAD BOWL WOOD - 250mm



SBW0150
SALAD BOWL WOOD - 150mm

BREAD BASKETS RYE



BBS0210
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

BREAD BASKETS WOVEN PLASTIC



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



BBR1001
BREAD BASKET WOVEN PLASTIC DARK BROWN OVAL - 230 x 167mm
BBR1001
BREAD BASKET WOVEN PLASTIC DARK BROWN ROUND - 220 x 200mm
BBR1002
BREAD BASKET WOVEN PLASTIC DARK BROWN OBLONG - 230 x 100 x 45mm

FEATURES
• Polypropylene
• Dishwasher safe
• No mildew
• Reusable

JUICE DISPENSER

FEATURES

- Keep product cold by filling centre tube with ice
- Large outlet tap to eliminate clogging



JDS3001
JUICE DISPENSER SINGLE
CONTEMPORARY

SPECIFICATIONS
CAPACITY: 7Ltr
DIMENSION: 250 x 340 x 540mm



JDS3002
JUICE DISPENSER DOUBLE
CONTEMPORARY

SPECIFICATIONS
CAPACITY: 7Ltr x 2
DIMENSION: 550 x 340 x 540mm



JDS2001
JUICE DISPENSER S/STEEL - 1 BOWL

SPECIFICATIONS
CAPACITY: 7Ltr
DIMENSION: 250 x 340 x 540mm



JDS2002
JUICE DISPENSER S/STEEL - 2 BOWL

SPECIFICATIONS
CAPACITY: 7Ltr
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: 10Ltr
DIMENSION: 250 x 340 x 690mm



CDS3002
CEREAL DISPENSER DOUBLE
CONTEMPORARY

SPECIFICATIONS
CAPACITY: 10Ltr x 2
DIMENSION: 440 x 340 x 690mm



NEW

AMBIENT DISPLAY CABINETS

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



NDC0002

AMBIENT DISPLAY CABINET SALVADORE - WITH MID SHELF
920 X 330 X 315mm

AMBIENT DISPLAY CABINETS



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.



NEW

BELL DOMES GLASS



BDG0290

BELL DOME GLASS
DIAMETER: 290mm
HEIGHT: 395mm

SCD0350

STRAIGHT CAKE DOME
DIAMETER: 350mm
HEIGHT: 300mm

BDG0340

BELL DOME GLASS
DIAMETER: 340mm
HEIGHT: 400mm

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

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)

WDB0305

WOOD DISPLAY BASKET
300 x 200 x 70mm INFINITI

STAND (sold separately)

WDS0305

WOOD DISPLAY STAND (STEEL)
INFINITI - 305 x 205mm SLANTED



WBR0300

WOOD BENCH/PATISSERIE RISER
300 x 300 x 170mm INFINITI



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)

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



WBR0250

WOOD BENCH/PATISSERIE RISER
250 x 250 x 140mm INFINITI



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



WOOD BENCH/PATISSERIE RISERS



WBR0210

WOOD BENCH/PATISSERIE RISER
210 x 210 x 100mm INFINITI

WOOD THREE TIER RISERS



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

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 antibiotics 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 seals the surface which retards absorption of liquids.

WOOD PADDLE BOARDS



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

NEW

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





Chefware

The range has been developed by professionals who understand the nuances and details of being practical and wearable, at the same time setting new benchmarks for style.

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

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
Executive Chef Jackets - Ladies	169
Executive Chef Jackets - Men	170
Ladies Housekeeping	176
Laundry Coats	172
Table Linen and Napkins	179
Utility Coats	172

CHEF E-QUIP RANGE



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
- Multitit 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

CHEST													
ALPHA SIZE	XS		S		M		L		XL		2XL		3XL
IMPERIAL SIZE (inch)	28	30	32	34	36	38	40	42	44	46	48	50	52 54
METRIC SIZE (cm)	71/76		81/86		91/97		102/107		112/117		122/127		132/137

LADIES PANTS

HIP													
ALPHA SIZE	XS		S		M		L		XL		2XL		3XL
IMPERIAL SIZE (inch)	32	34	36	38	40	42	42	44	46	48	50	52	54 56
METRIC SIZE (cm)	81/86		91/97		102/107		112/117		122/127		132/137		142/147

MENS CHEF JACKETS

CHEST													
ALPHA SIZE	XS		S		M		L		XL		2XL		3XL
IMPERIAL SIZE (inch)	28	30	32	34	36	38	40	42	44	46	48	50	52 54
METRIC SIZE (cm)	71/76		81/86		91/97		102/107		112/117		122/127		132/137

CHEF TROUSERS AND BAGGIE PANTS

WAIST													
ALPHA SIZE	XS		S		M		L		XL		2XL		3XL
IMPERIAL SIZE (inch)	26	28	30	32	34	36	38	40	42	44	46	48	50 52
METRIC SIZE (cm)	71/76		81/86		91/97		102/107		112/117		122/127		132/137

LADIES CHEF JACKETS AND BAGGIES - Executive and basic

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.



Welt Sleeve thermometer pocket



Side Slits

- 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



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 and long sleeve

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



- UNI040** CHEFS UNIFORM JACKET BASIC POP BUTTON - X SMALL
UNI041 CHEFS UNIFORM JACKET BASIC POP BUTTON - SMALL
UNI042 CHEFS UNIFORM JACKET BASIC POP BUTTON - MEDIUM
UNI043 CHEFS UNIFORM JACKET BASIC POP BUTTON - LARGE
UNI044 CHEFS UNIFORM JACKET BASIC POP BUTTON - X LARGE
UNI045 CHEFS UNIFORM JACKET BASIC POP BUTTON - XX LARGE
UNI046 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
UNI0044 CHEFS UNIFORM JACKET UTILITY COAT SHORT - X LARGE
UNI0045 CHEFS UNIFORM JACKET UTILITY COAT SHORT - XX LARGE
UNI0046 CHEFS UNIFORM JACKET UTILITY COAT SHORT - XXX LARGE



CHEF TROUSERS

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

Blue Check Black

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
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



Black/White Check Black Black Pin Stripe

CHEF TROUSERS - Cargo's



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 APRONS

Poly cotton bib aprons with curved pockets



TUXEDO APRONS

Poly-cotton with two divisions pocket



UNI4031
CHEFS UNIFORM TUXEDO
APRON (BLACK)



UNI4018
CHEFS UNIFORM - FULL
BIB (BLACK) APRON



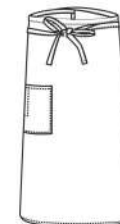
UNI4019
CHEFS UNIFORM - FULL
BIB (WHITE) APRON

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



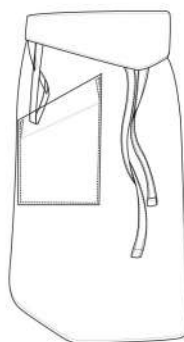
UNI4021
CHEFS UNIFORM
(WHITE) BAR APRON



APRONS



BLOOD AND FAT APRON - WHITE PVC
UNI4040
CHEFS UNIFORM - BLOOD AND FAT APRON (WHITE) - 90 x 120cm



TAPERED WHITE APRON
UNI4030
CHEFS UNIFORM - TAPERED (WHITE) APRON



BISTRO APRON SLIT
UNI4050
CHEFS UNIFORM - BISTRO APRON WITH SLIT (BLACK)

Chef Equip
...or nothing!

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



ACCESSORIES

Chef Equip
...or nothing!



TRIANGLE NECK TIE
UNIS010
CHEFS UNIFORMS - TRIANGLE NECK TIE (WHITE)



SKULL CAP
UNIS013
CHEFS UNIFORM - SCULL CAP (TIE AT BACK)(BLACK)



WHITE BEANIE
UNIS014
CHEFS UNIFORM (WHITE) COTTON BEANIE - POLY COTTON



BLACK BEANIE
UNIS015
CHEFS UNIFORM (BLACK) COTTON BEANIE - POLY COTTON



CHEFS HAT
UNIS016
CHEFS UNIFORM - CHEFS COTTON HAT - POLY COTTON



EZI BREATHE HAT
UNIS018
CHEFS UNIFORM - CHEFS EZI BREATHE HAT (WHITE) WITH VELCRO



EZI BREATHE HAT
UNIS019
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
UDM0001
DISPOSABLE PAPER FACE MASK
PACK OF 100



DISPOSABLE SHOE COVERS
UDS0001
DISPOSABLE PLASTIC SHOE COVERS (BLUE) PACK OF 100



DISPOSABLE SLEEVE
UDS1001
DISPOSABLE SLEEVE PROTECTOR
PACK OF 100



DISPOSABLE CHEF HAT
UDC0002
DISPOSABLE CHEF HAT
PACK OF 50

DISPOSABLE

DISPOSABLE



White

DISPOSABLE MOP CAPS

UDC0001
DISPOSABLE MOP CAP
PACK OF 100



Blue

UDC2001
DISPOSABLE MOP CAPS
(BLUE) PACK OF 100



Red

UDC1001
DISPOSABLE MOP CAPS -
(RED) PACK OF 100



Yellow

UDC3001
DISPOSABLE MOP CAPS
(YELLOW) PACK OF 100



Green

UDC4001
DISPOSABLE MOP CAPS
(GREEN) PACK OF 100



DISPOSABLE DELI GLOVES
UDG0001
DISPOSABLE DELI GLOVES
PACK OF 100



DISPOSABLE DELI GLOVES
UDG0002
DISPOSABLE DELI GLOVES (BLUE)
PACK OF 100



INDUSTRIAL HEAVY DUTY GLOVES
UDG1001
INDUSTRIAL HEAVY DUTY PLASTIC GLOVES



DISPOSABLE NITRILE POWDER FREE GLOVES
UDN0001
DISPOSABLE NITRILE POWDER FREE GLOVES
MEDIUM (BLUE) PACK OF 100



DISPOSABLE LATEX GLOVES
UDL0001
DISPOSABLE LATEX GLOVES - POWDER
FREE - PACK OF 100



DISPOSABLE VINYL GLOVES
UDV0001
DISPOSABLE VINYL GLOVES - POWDER
FREE - PACK OF 100

DISPOSABLE APRON
UDA0001
DISPOSABLE APRONS
PACK OF 100
10 MICRON'S

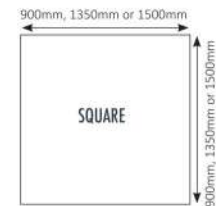
Chef Equip
...or nothing!

Chef Equip
...or nothing!

TABLE LINEN

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.

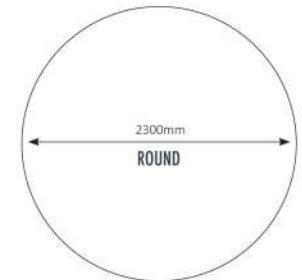
TABLE CLOTH DIMENSIONS



SQUARE



RECTANGULAR

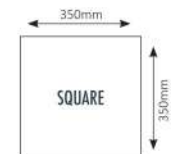


ROUND

ORDER CODES

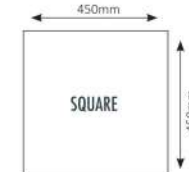
UNT0900 CHEFEQUIP TABLE CLOTH 900 x 900mm (WHITE) SQUARE
UNT1350 CHEFEQUIP TABLE CLOTH 1350 x 1350mm (WHITE) SQUARE
UNT1500 CHEFEQUIP TABLE CLOTH 1500 x 1500mm (WHITE) SQUARE
UNT1500 CHEFEQUIP TABLE CLOTH 1350 x 2300mm (WHITE) RECTANGULAR
UNT2300 CHEFEQUIP TABLE CLOTH 2300mm (WHITE) ROUND

NAPKIN DIMENSIONS



SQUARE

UNN0350 CHEFEQUIP NAPKIN
350 x 350mm PACK OF 24 (WHITE)



SQUARE

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



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



PMM0160

POWER MIXER MINI - MP 160 VV.
(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



PMM0190

POWER MIXER MINI - MP 190 VV.
(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 230V - 50Hz



PMM0165

POWER MIXER MICROMIX
(KNIFE AND EMULSIFYING DISC INCLUDED)

SPECIFICATIONS

LENGTH OF TUBE:	165mm - Ø78mm
TOTAL LENGTH:	1400rpm
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:	270W - Single phase 230V - 50Hz



PMC0300

POWER MIXER COMPACT - 300 VV - 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



PMC0001
UNIVERSAL PAN
SUPPORT



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
TOTAL LENGTH 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.

FEATURES

- Induction motor
- Mechanical safety system for R201 Ultra and magnetic safety system for R301 Ultra and motor brake
- Complete selection of Stainless Steel discs available

SPECIFICATIONS

POWER:	550W - Single phase - 230V - 50Hz
SINGLE SPEED:	1500rpm - Pulse function
DIMENSIONS:	495 x 220 x 280mm
DELIVERED WITH:	2.9 Litre Stainless Steel cutter bowl with ergonomic handle, Smooth blade

LID EQUIPPED WITH TWO HOPPERS

- 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
- Cutting discs see pg 188



2.9 LITRE BOWL

10 TO 20 SERVINGS

FOOD PROCESSORS - Cutters and Vegetable slicers

robot coupe®



10 TO 70 SERVINGS

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: 3.7L Stainless Steel cutter bowl with brushed finish and ergonomic handle
 Smooth blade

VEGETABLE SLICER WITH EJECTION, EQUIPPED WITH TWO HOPPERS

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

FOOD PROCESSORS - Cutters and Vegetable slicers



30 TO 300 SERVINGS

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: 5.5L Stainless Steel bowl with handle
 Smooth blade

VEGETABLE SLICER WITH EJECTION, EQUIPPED WITH TWO HOPPERS

- Large hopper of 139cm² and cylindrical hopper (Ø: 58mm)
- NO DISCS INCLUDED - Cutting discs see pg 188



robot coupe®



20 TO 80 SERVINGS

VEGETABLE PREPARATION MACHINE - Bistro

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



20 TO 300 SERVINGS

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 CL50 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

robot coupe®



400 SERVINGS

Extra large
hopperExtra
powerfulExtra
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 PREPARATION MACHINES

robot coupe®

ALL STAINLESS
STEEL
EXCEPT FEED
HEAD BASE
(ALUMINIUM)

300 TO 3000 SERVINGS

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)



VPR3060

VEG PREP MACHINE - CL60 PUSHER FEED HEAD ONLY

D-CLEANING KIT

Cleaning tool dicing grids

XFPR0065

ROBOT COUPE D-CLEANING KIT



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

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
RIPPLE CUT SLICERS		
2 mm	FPR1002	UPR2002
3 mm		UPR2003
5 mm		UPR2005
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
Rösti potatoes	FPR3002	UPR4002
0,7 mm for horseradish paste	FPR3004	
1 mm for horseradish paste	FPR3005	UPR4003
1,3mm for horseradish paste	FPR3006	

SLICERS



RIPPLE CUT SLICERS



GRATERS



* Not available for CL60 with pusher feed head

NOTE French fry and cubing discs must be used with dedicated blade supplied with cuber

robot coupe®

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



DICING EQUIPMENTS



FRENCH FRIES EQUIPMENTS



robot coupe®

NEW

COOKING CUTTER - Blender


Robot Cook®
 COOKING CUTTER BLENDER

The 1st professional Cooking Cutter-Blender! The kitchens assistant for Chefs.

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:	2.5L
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

SMOOTH BLADE - CUTTER FUNCTION ROBOT COOK®



BOWL CUTTER



10 TO 20 SERVINGS

2.9 litre bowl



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

robot coupe®

robot coupe®



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



10 TO 30 SERVINGS

3.7 litre bowl



FEATURES

- 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, 3.7Lt capacity and smooth blade

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 blade



10 TO 50 SERVINGS

4.5 litre bowl



Delivered with a fine serrated blade assembly

THE FUNCTIONS OF A CUTTER + A BLENDER IN 1 MACHINE

- 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 it's 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 and fine serrated blade



BOWL CUTTERS

BLIXER®

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



NEW DESIGN HANDLE
 INCORPORATED AND
 FROM STEEL, MAKES
 ADJUSTING THE GATE
 EASIER (DEPENDS OF ALL
 SIZES OF PEELERS)



UPPER GATE
 TITAN (WITH MOTOR)
 TO EJECTING POTATOES
 AND TO REMOVE
 PEELING OF ALL
 PEELERS

FEATURES

- Tried 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
- Rubber lid, to minimise vibration noise

PPA0012
 POTATO PEELER ANVIL - 12kg

PPA1012
 POTATO PEELER ANVIL - 12kg WITH TIMER

SPECIFICATIONS

OUTPUT:	Up to 240kg /hr
VOLTAGE:	230V - 50Hz
POWER:	0.55kW
DIMENSIONS:	780 x 420 x 1450mm



(Built-in blade sharpener
 CSE: Clear slice exit)



(Built-in blade sharpener
 CSE: Clear slice exit)



(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

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
WEIGHT:	43kg

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
WEIGHT:	36kg

SLICERS

**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.

**START DELUXE SLICER (SBR)**

(Built-in blade sharpener)



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 SLICER (SBR)

(Built-in blade 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)

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



(Built-in blade sharpener)

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



(CSE - clear slice exit)

ARGENTA SLICERS

Ideal for medium size workloads in small restaurants and take-away operations



(Built-in blade sharpener)

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



STELLINA SLICER



(Built-in blade sharpener)

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

XPRESS SLICER

NEW



(Built-in blade sharpener)

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
	230V - 1 Phase - 50Hz
DIMENSIONS:	855 x 870 x 1800mm
BLADE:	2845 x 16mm
WEIGHT:	220kg

OTHER ORDER CODE

BSB0112
BAND SAW BLADE - 2845mm x 16mm (112")



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
MPE6212 MINCER PLATE ELECTRIC S/STEEL - No. 32 x 12mm



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 plate

NOTE

All outputs based on medium hard meat, processed with standard plate

TAT0001

TENDERISER ATTACHMENT TRESPADE - FOR MNT0032 ONLY

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



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



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.

CBA0001

CHIPPER BRIDGE 500mm INNER (PERFECT FOR 510mm SINK)

CHA0006

CHIPPER GLOBAL - 6 hole - 12mm

CHA0007

CHIPPER GLOBAL - 7 hole - 10mm

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

VM10320

VEGETABLE MILL INDUSTRIAL S/STEEL - (200mm)

NEMCO
FOOD EQUIPMENT

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



MANDOLINE SLICER



CHEESE CUTTER MANUAL



WRAPPING MACHINES



- * Fitted with a water resistant, long lasting pad element
- * Excludes plastic wrapping



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



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



CCM0400

CHEESE CUTTER MANUAL - ANVIL - 400mm

XCCM0001

CHEESE CUTTER REPLACEMENT WIRE - PACK OF 6



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



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



HEAT SEALING MACHINES

VACUUM PACK MACHINE

Vacuum chamber designed to facilitate the insertion of bags, to reduce plastic bag waste 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: 16L/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

- 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



FEATURES

- 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

DIMENSIONS:	444 x 477 x 210mm
CHAMBER SIZE:	303 x 293 x 110mm
BASIN VOLUME:	7,65Lt
VOLTAGE:	230V - 50/60Hz
MAX. POWER ABSORPTION:	350VA
VACUUM PUMP:	4mc/h
FINAL PRESSURE:	2mbar
SEALING BEAM:	250mm
WEIGHT [NETT]:	22kg

VPM0030

VACUUM PACK MACHINE - EVOX 30

SPECIFICATIONS

DIMENSIONS:	495 x 600 x 288mm
CHAMBER SIZE:	355 x 365 x 184mm
BASIN VOLUME:	17,10Lt
VOLTAGE:	230V - 50/60Hz
MAX. POWER ABSORPTION:	350VA
VACUUM PUMP:	8mc/h
FINAL PRESSURE:	2mbar
SEALING BEAM:	306mm
WEIGHT [NETT]:	29kg

Ideal vac-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:	8m ³ /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.

IN CHAMBER VACUUM PACK MACHINE



IN CHAMBER VACUUM PACK MACHINE

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:	12m ³ / 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 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:	25m ³ / 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:	60m ³ / hr oil lubricating

SAUSAGE FILLERS - Hand driven



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



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
 10, 20, 30 and 40mm funnel nozzles

SUPPLIED WITH:



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



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



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
SAUSAGE FILLER FUNNEL PLASTIC - 30mm
SFP0035
SAUSAGE FILLER FUNNEL PLASTIC - 40mm

NOTE

- * For sausage fillers with a screw-on funnel holder.
- * (Not for quick release)



Global



HAND MINCERS

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 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

MPH0804
MINCER PLATE HAND - No. 8 x 4.5mm
MPH0806
MINCER PLATE HAND - No. 8 x 6mm
MPH0808
MINCER PLATE HAND - No. 8 x 8mm
MPH0810
MINCER PLATE HAND - No. 8 x 10mm
MPH1004
MINCER PLATE HAND - 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 SKYSEN - S/STEEL

SPECIFICATIONS

POWER: 0.37kW - 220V - 50Hz
DIMENSIONS: 530 x 470 x 220mm
WEIGHT: 29kg

OTHER ORDER CODES

TDS0012
TENDERIZER SKYSEN - 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



DOUGH ROLLER

IMPROVED



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

SPIRAL DOUGH MIXER

ANKOR



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

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
 DIMENSIONS: 550 x 520 x 1100mm
 PLANETARY SPEED: 130 / 234 / 418rpm
 WEIGHT: 71kg



ANKOR

ANKOR



PMF5040

PLANETARY MIXER - 40LT - NO HUB

SPECIFICATIFONS

TOTAL VOLUMETRIC CAPACITY: 40Lt
 VOLTAGE: 230V - 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 MIXERS

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



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



All-metal drive coupling offers long-lasting performance

Stainless Steel blades quickly cut through ingredients

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



2
YEAR
LIMITED WARRANTY

Hamilton Beach
COMMERCIAL

ECLIPSE BLENDER

Hamilton Beach
COMMERCIAL

2
YEAR
LIMITED WARRANTY



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



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: 1.25Ll
 MOTOR POWER: 3/8HP - 220 - 240V - 50/60Hz
 DIMENSIONS: 165 x 203 x 387mm
 WEIGHT: 4.1kg


2 YEAR
 LIMITED WARRANTY

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


2 YEAR
 LIMITED WARRANTY

BBH2002

BAR BLENDER HAMILTON BEACH - TANGO

SPECIFICATIONS

JUG CAPACITY: 1.4Ll
 MOTOR POWER: 1/2HP with pulse - 220 - 240V - 50/60Hz
 DIMENSIONS: 165 x 228 x 431mm
 WEIGHT: 5kg



MILKSHAKE MIXER

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



XMMH5004

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
Supplied with one milkshake cup - 800ml



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 405 x 235 mm
WEIGHT: 4.5kg

OTHER ORDER CODES

BBS1201 BAR BLENDER SUMMIT 1.5Lt - SPARE JUG



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



CITRUS EXTRACTOR ECP

CES0001

CITRUS EXTRACTOR SAMMIC - ECP

SPECIFICATIONS

OUTPUT: Approx 200 oranges /hr
POWER: 0.3kW - 230V - 50Hz
SPEED: 1410rpm
DIMENSIONS: 200 x 310 x 390mm
WEIGHT: 9kg

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

LQST004

BLENDER SKYMESEN - 4Lt - SEAMLESS BOWL

SPECIFICATIONS

POWER:	0.7kW - 220V - 50Hz
SPEED:	3410rpm
DIMENSIONS:	210 x 240 x 600mm
	Removable jug

LQST025

BLENDER SKYMESEN - 25Lt - SEAMLESS BOWL

SPECIFICATIONS

POWER:	1.9kW - 220V - 50Hz
SPEED:	2890rpm
DIMENSIONS:	450 x 570 x 1360mm
	Tilting jug



Crystal



Bowl not included



ICE CRUSHER - Electric

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.

ICH0001

ICE CRUSHER - HAND



Heating

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

From baking muffins to producing a refreshing cup of coffee, our comprehensive range of products will ensure that your kitchen has reliable and dependable equipment to cater for all your business 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
Hotdog Roller	233	Waffle Baker	249
Induction Cookers	266 - 277		

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 age homes, 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 separately)

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

(Stainless Steel baskets included)



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



Note

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 MCCAIN'S - 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 - MCCAIN'S / ANVIL FRYER

FFI0001

FISH FRYER ANVIL - NIGHT COVER ONLY



GAS FRYER - Table top

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)

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:	10Lt
DIMENSIONS:	300 x 616 x 458mm
WEIGHT:	18kg
REGULATOR:	Yes

OTHER ORDER CODES

FFB2250

FISH FRYER BASKET - SPARE BASKET - S/STEEL



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 included)

- 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
- Operating temperature range: 50°C-190°C

FFA6003

FISH FRYER ANVIL - 1 x 10Lt - HIGH SPEED - 5.6kW - ELEC

SPECIFICATIONS

OUTPUT:	Approx 9kg french fries / hr
POWER:	5.6kW
VOLTAGE:	230V - 2 phase - 50Hz
VOLUME OF OIL:	10Lt
DIMENSIONS:	390 x 531 x 460mm
BOX DIMENSIONS:	400 x 550 x 470mm
WEIGHT:	16kg

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



(Stainless Steel basket included)

FFA4120

FISH FRYER ANVIL - DOUBLE PAN - GAS

SPECIFICATIONS

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

OTHER ORDER CODES

FFB2250

FISH FRYER BASKET - SPARE BASKET - S/STEEL



GAS FRYERS - Table top

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)

- 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

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
- 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

CHIP BASKET - 280 x 179 x 130mm (NO SIDE HOOKS)

ORA0002

OIL RECEIVER

FLOOR STANDING FRYERS - Electric

FEATURES

- Front mounted controls ensure safe working practice. Main terminals 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)

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)

FEATURES

- 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



FEATURES

- 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 6-8L cooking oil
- Temperature thermostatically controlled with safety cut-out to prevent oil flashing

DFA0001

DOUGHNUT FRYER ANVIL

SPECIFICATIONS

POWER:	2.4kW
VOLTAGE:	230V
VOLUME OF OIL:	6 - 8L
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 60L 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

2 YEAR
LIMITED WARRANTY

ANVIL

ANVIL 2 YEAR
LIMITED WARRANTY

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 heavy loads 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 BURNER

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 BURNER

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 BURNER

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



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



GRILLERS - Heavy duty - Solid Top - 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



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



FGG0600
HEAVY DUTY SOLID TOP GRILLER - GAS - 600

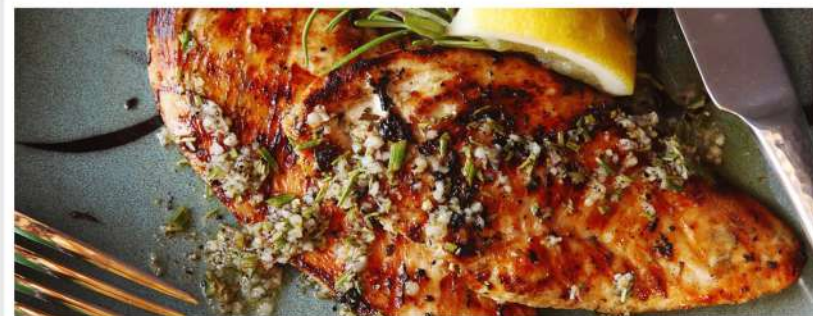
SPECIFICATIONS

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



MILD STEEL STANDS

FEATURES

- The collapsible flat design allows the stand to be conveniently transported

GGS0400

GAS GRILLER STAND - 400mm - M/STEEL

GGS0600

GAS GRILLER STAND - 600mm - M/STEEL

GGS0900

GAS GRILLER STAND - 900mm - M/STEEL

GRILLERS - 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 grillers
- 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 egg griller (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

GRILLERS - 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



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



FTA6600

FLAT TOP GRILL ANVIL - FLAT 600mm - GAS

FTA9600

FLAT TOP GRILL ANVIL - RIB/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



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
GRILL AREA:	889 x 400mm
WEIGHT:	32kg
REGULATOR:	Yes

2 YEAR
LIMITED WARRANTY

ANVIL

- 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:	No

Note

Heavy duty gas products to be connected by an approved gas installer

OTHER ORDER CODES

GGA2006

GAS GRILLER ANVIL - GRILL PLATE FOR 6 BURNER RADIANT - THIRD SOLID

GGA2010

GAS GRILLER ANVIL - GRILL PLATE FOR 10 BURNER RADIANT - THIRD SOLID



BOILING TABLES - Straight and Staggered

FEATURES

- Mild Steel painted
- High quality fabricated support grates
- Suitable for a large range of pot sizes



- 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

2
YEAR
LIMITED WARRANTY

ANVIL

ANVIL **2**
YEAR
LIMITED WARRANTY



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



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
WEIGHT:	14kg

FEATURES

- 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

SPECIFICATIONS

POWER:	3.4kW
VOLTAGE:	230V
DIMENSIONS:	454 x 459 x 306mm
WEIGHT:	33kg

NOTE

Must be connected to separate 16Amp plug on separate circuit

TOASTER PANINI DELUXE - Non-stick



TOASTER - Heavy duty



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

FEATURES

- Compact small footprint
- Twin feed system
- 6 Position thickness settings from process / heating surface
- Heavy duty Stainless Steel wire conveyor belt system

- 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
- Energy efficient Aluminium Heating Plate 2kW

VTA0001

VERTICAL BUN TOASTER ANVIL

SPECIFICATIONS

POWER:	230V / 50Hz - 2kW
DIMENSIONS:	580 x 336 x 570mm
WEIGHT:	28kg



MANUAL LIFT TOASTERS

FEATURES

- Fitted with a removable crumb tray
- Timer with audible bell
- Stainless Steel construction



- 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

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



- 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

SAUCE WARMER - Dip-a-Lait



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

WAFFLE BAKERS

2 YEAR LIMITED WARRANTY

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



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



CHICKEN ROTISSERIE'S



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



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

PIZZA OVEN - Digital conveyor

- 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 436 mm
CONVEYOR WIDTH:	350mm
WEIGHT:	55kg
MAX TEMPERATURE:	300°C



PROOFING CABINET



(Trays not included - sold separately)

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

SPECIFICATIONS

POWER:	5.6kW
VOLTAGE:	230V - 2 phase - 50Hz
DIMENSIONS:	835 x 759 x 590mm
CHAMBER DIMENSIONS:	704 x 494 x 352mm
RUNNER SPACING:	75mm
WEIGHT:	70kg
INCLUDES:	2 x chrome grids



GRANDE FORNI OVEN STAND



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:	840 x 710 x 900mm
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CONVECTION OVENS - Mechanical

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



- 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 Pro



COA2004

CONVECTION OVEN ANVIL - SOLID TRAY PRIMA
435 x 315 x 10mm



COA0010

BAKING TRAY - PERFORATED - 435 x 315 x 10mm



COA2003

PRIMA/PRO OVEN ANVIL - SHELF
435 x 315mm

COMBI STEAM OVENS - 6 and 10 pan mechanical


2
YEAR
LIMITED WARRANTY


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

COST1020

CONVECTION OVEN GRILL SHELF - FOR COA1020

COR1020

CONVECTION OVEN CHICKEN RACK - FOR COA1020



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 gastronorm pans
- Powerful oven circulating fan with automatic reversing cycle to promote even baking



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 gastronorm 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



- "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

GAS STOVES - With gas 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 gas oven takes full gastronorm pans



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

FEATURES

- Ideal general purpose stove for institutions and large scale catering facilities especially in area's without stable electrical supply
- Heavy duty full Stainless Steel construction
- Piezo ignitors with pilot burners
- Robust Stainless Steel oven construction with heavy duty door and hinges
- Removable drip tray beneath stove top to retain spills aided by specially designed burner box system
- Removable top plates for easy access to burners



- 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
- Complements 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:	1210 x 895 x 525mm
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:	1210 x 895 x 1230mm
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:	1210 x 895 x 1935mm
CHAMBER DIMENSIONS:	870 x 660 x 200mm
WEIGHT:	250kg
INCLUDES:	6 Baking trays - 600 x 400mm

OTHER ORDER CODES

DOA0011 DECK OVEN ANVIL - CERAMIC PLATE - 600 x 400mm

DOS0001 DECK OVEN ANVIL - SINGLE - STAND ONLY - M/STEEL



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



FEATURES

- Robust construction with Stainless Steel facia 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

DOA5001

DECK OVEN ANVIL - GAS - 2 TRAY - SINGLE

SPECIFICATIONS

CAPACITY:	4 Standard size pizza - 300mm
GAS:	LPG
OUTPUT:	36000 BTU (10.55KW) (18000 BTU for both upper & bottom burner)
VOLTAGE:	230V
POWER:	200W
DIMENSIONS:	1340 x 900 x 670mm
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 installer



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 pass through 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 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 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 375mm
SHELF DIMENSIONS:	240 x 380mm
RUNNER SPACING:	50mm
WEIGHT:	12kg



ELECTRIC SALAMANDER - Adjustable

FEATURES

- 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.

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

MEDIUM VOLUME MICROWAVE - 1100W



1100W

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

MENUMASTER
Commercial

MENUMASTER
Commercial


1000W

SHARP


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

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

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 socket

Electro Chef

Electro Chef

NEW

INDUCTION WOK

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

INDUCTION HEATING PLATE

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
-------------	-----------



COLOMBO

COMBI STEAM OVEN - 20 Pan



20 / 16 TRAY ROLL IN TROLLEY



COP2000

20 PAN ROLL IN TROLLEY (GN1/1 ONLY)

COP2001

16 PAN ROLL IN TROLLEY (600 x 400 ONLY)

PIREN

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 sys



PIREN



COLOMBO

COMBI 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 - 525Lt
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 - 307Lt
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 CODES

COP9007

COMBI STEAM OVEN PIRON [MAGELLANO] - S/STEEL STAND - LOW

PIREN

PIREN

MAGELLANO PLUS

COMBI 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 - 185Lt
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:

- 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 - No humidity 4 Trays



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

PIRON

PIRON

ACCESSORIES

STAINLESS STEEL CONDENSATION HOOD

COP9003
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 & MARCO POLO RANGE



Note On request only

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



COR3003
BAKING TRAY PERFORATED 600 x 400 x 10mm



BTA0011
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



PIRON

avenia



LED

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

NEW

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



ANVIL 2 YEAR LIMITED WARRANTY



PLATE WARMER

FEATURES

- Full Stainless Steel double wall construction with adjustable 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

SPECIFICATIONS

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
MAX PLATE SIZE:	280mm Diameter
CUT DIAMETER:	385mm
REQ CABINET DEPTH:	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 pies

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 pies

PIE WARMER MINI



POPCORN MACHINE



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

PWK0007

PIE WARMER ANVIL - MINI

SPECIFICATIONS

VOLTAGE:	230V
POWER:	0.75kW
DIMENSIONS:	350 x 350 x 560mm
WEIGHT:	13.7kg

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



DISPLAY UNIT HEATED - Floor standing

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



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

**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

- 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

NEW**DCC1500**

DISPLAY CABINET COMBO [HOT/COLD] - F/STAND - 1500mm SALVADORE

SPECIFICATIONS

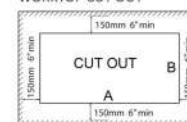
CAPACITY:	485Lt
SHELVES:	3
POWER:	1.3kW
VOLTAGE:	230V 50Hz
DIMENSIONS:	1500 x 680 x 1200mm
WEIGHT:	254kg



DISPLAY UNIT HEATED - Countersunk

**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

DHC0900

DISPLAY UNIT HEATED SALVADORE - COUNTERSUNK - ALESSIA - 900mm

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

**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

**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
VOLTAGE:	230V, 50Hz
DIMENSIONS:	900 x 540 x 790mm
WEIGHT:	80kg

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

FEATURES

- 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 presentation
- Adjustable feet for levelling on uneven surfaces

BMA4002

HOT FOOD BAR ANVIL - 2 DIVISION

SPECIFICATIONS

VOLTAGE:	230V
POWER:	1.8kW
DIMENSIONS:	733 x 710 x 728mm
WEIGHT:	65kg
DIVISIONS:	2

BMA4003

HOT FOOD BAR ANVIL - 3 DIVISION

SPECIFICATIONS

VOLTAGE:	230V
POWER:	1.8kW
DIMENSIONS:	1074 x 710 x 728mm
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

RSA1700

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

RISER SHELF ANVIL NEUTRAL - 1700mm

RSA2301

RISER SHELF ANVIL NEUTRAL - 2300mm



FEATURES

- 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

SPECIFICATIONS

POWER:	750W
VOLTAGE:	230V
DIMENSIONS:	900 x 752 x 491mm
INCLUDES:	2 x 175W PAR 38 infra red globe 400W Heating element in the base

OTHER ORDER CODES

XCSS0006

INFRARED GLOBE - 175W

ESPRESSO MACHINE - Esprecious



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



NEW

BEM1101

BRVILOR 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

BRVILOR - 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



ESPRESSO MACHINE - Sego

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

BRVILOR 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

BV4000

BRVILOR 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



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

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

BRAVILOR
BONAMAT
BRAVILOR
BONAMAT


(Airpots sold separately)



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 indent only)

CUB0020

BULK BREWER URN BRAVILOR - 20Lt (available on indent only)

AIRPOT BREWER - THa

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

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

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 connection
	Without brewing basket
	For use with flat filter paper

Heating

JUGS



CMJ0001
COFFEE MACHINE
JUG GLASS - NO LID - 1.8L



CMJ0002
COFFEE MACHINE
JUG GLASS - WITH LID - 1.7L



CDA0020
COFFEE DECANTER
S/STEEL & LID - 2L

CAST IRON TEA POT



CTP0600
CAST IRON TEA POT [NIPON]
(GREEN) 600ml



CTP0800
CAST IRON TEA POT [JAPANESE]
(BLACK) 800ml

MILK FROTHING JUG

FEATURES

- 18/10 Stainless Steel



MFJ0600
MILK FROTHING
JUG - 600ml



MFJ1000
MILK FROTHING
JUG - 1L



MFJ1500
MILK FROTHING
JUG - 1.5L



Note

REFER PG 458 FOR THERMOMETER - IDEAL FOR MILK FROTHING

AIRPOT - Double pump and Thermos dispenser



AB80022
AIRPOT BREWER BRAVILOR - FLASK 2.2L



Double pump system



Ideal for use with TH series



VFS0035
VACUUM FLASK
S/STEEL - 3.5L



VFS0022
VACUUM FLASK
S/STEEL INNER - 2.2L

AIRPOT ECONO

Heating

NEW

VACUUM FLASK



VPS0010
VACUUM FLASK
S/STEEL - 1.2L



VPS0015
VACUUM FLASK
S/STEEL - 1.5L



VPS0020
VACUUM FLASK
S/STEEL - 2.0L



VPS0150
VACUUM FLASK
S/STEEL
INSULATED 1.5L



VPS0200
VACUUM FLASK
S/STEEL
INSULATED 2L



VPS3050
VACUUM FLASK
(WHITE) 500ml



VPS3100
VACUUM FLASK
(WHITE) 1L



FEATURES

- Plates heat independently, therefore energy efficient
- Ideal for restaurants, coffee shops and guest houses



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

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

ORDER CODES

URS0012
URN ELECTRIC ANVIL STANDARD - 12L
URS0016
URN ELECTRIC ANVIL STANDARD - 16L
URS0020
URN ELECTRIC ANVIL STANDARD - 20L
URS0030
URN ELECTRIC ANVIL STANDARD - 30L

ELECTRIC WATER URN - Standard



ELECTRIC WATER URN - Anti boil - Dry


2
YEAR
LIMITED WARRANTY


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

COFFEE PERCOLATOR



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 PERCOLATOR - 15Lt

SPECIFICATIONS

POWER: 1500W
 DIMENSIONS: 510 x 330mm
 HOLDING CAPACITY: 11Lt
 HOURLY CAPACITY: 15Lt

**BRAVOR
BONAMAT**

COFFEE MACHINE



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.

avenia

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



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

GR11200

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
ESPRESSO MACHINE
KNOCK BOX



EMC0002
ESPRESSO MACHINE
CLEANING KIT

Includes
Clean express
Clean Brush
Rubber Blind Filter



CTC0001
COFFEE TAMPER
MILD STEEL
(CHROME PLATED)
57mm - 720g



BUTCHERQUIP

COOKER CABINET - 600Lt Deluxe



FEATURES

- 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 trays
10 x Aluminium hanging rods

COOKER CABINET - 170Lt Junior



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 CABINETS



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



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 - 1250L - 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

STAINLESS STEEL JUNIOR BILTONG CABINET



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 - 245L - 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



atacama

NEW

FOOD DEHYDRATOR - 6 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



FDA1006

STAINLESS STEEL FOOD DEHYDRATOR - 6 TRAY

SPECIFICATIONS

RESISTOR POWER:	500W
TOTAL DEHYDRATING SURFACE:	5 500cm ²
DIMENSIONS:	270 x 260 x 500mm
WEIGHT:	5.5kg
SUPPLIED WITH:	Six Stainless Steel dehydrating trays 250 x 360mm

avenia



RCA1008

RICE COOKER AVENIA - 8.5L

SPECIFICATIONS

CAPACITY:	8.5L
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 salts fat 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



SOUS VIDE COOKERS



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 minimal wastage.

Our Brema Ice machines can produce up to 400kg of ice per 24 hours based on ideal operational conditions and comes with an extensive warranty and service backup. Be sure to take a look at our Salvadore back bar fridges.

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
Juice Dispensers	306
Refrigerators / Freezers	318 - 319
Slush Machines	307





3 Year Warranty on Brema Ice Machines

Terms and conditions apply.

SOLUTIONS FOR ALL YOUR DRINKS SERVICE NEEDS

Brema ice 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 their part has enabled them to be proactive to a changing market and to create a range of models that address customers needs and requirements.

- Brema is an internationally recognized brand and the company has been operational, producing ice-making machines since 1985.
- Brema's commitment to its customers is to always provide them with optimal, timely solutions for all their needs.
- Brema machines are designed & 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 on all its 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 needs.

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



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
POWER: 0.37kW, 220V - 240V, 50Hz
PER ICE CUBE: 18g



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

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
 WEIGHT: 89kg
 STORAGE: 55kg
 OUTPUT: 90kg / 24hrs
 POWER: 0.85kW, 220V - 240V, 50Hz
 PER ICE CUBE: 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: 153kg
 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 - 400kg

SPECIFICATIONS

DIMENSIONS: 1250 x 900 x 1500mm
 (Includes legs)
 STORAGE: 400kg
 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

**IMB0140**

ICE MAKER BREMA - 140kg / 24hrs

SPECIFICATIONS

DIMENSIONS: 540 x 544 x 747mm
 WEIGHT: 73kg
 OUTPUT: 140kg / 24hrs
 POWER: 1.4kW, 220V - 240V, 50Hz
 BIN TYPE: IMB0180 - Excluded
 BIN STORAGE: 220kg
 PER ICE CUBE: 7g

**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



ICE MAKERS - FAST ICE - Modular

**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

DIMENSIONS: 1200 x 750 x 1130mm (Includes legs)
 STORAGE: 320kg
 SUITABLE FOR: IMB0400
 WEIGHT: 100kg

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

JUICE DISPENSERS



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


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 MACHINES



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 specialities. 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

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 FRIDGES



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 - Floor 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



DISPLAY UNITS REFRIGERATED - Countersunk



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

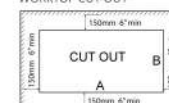
DFC2500

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: 110kg

WORKTOP CUT-OUT



Model	A	B
DFC1900	850	430
DFC1200	1150	430
DFC1500	1450	430



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 REFRIGERATED - Floor standing

FEATURES

- 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



DFC7900

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: 174kg

DFC7200

DISPLAY UNIT FRIDGE SALVADORE - F/STAND CAPPI - 1200mm

SPECIFICATIONS

CAPACITY: 390Lt
SHELVES: 3
POWER: 0.769kW
VOLTAGE: 230V - 50Hz
DIMENSIONS: 1200 x 680 x 1200mm
WEIGHT: 215kg

DFC7500

DISPLAY UNIT FRIDGE SALVADORE - F/STAND CAPPI - 1500mm

SPECIFICATIONS

CAPACITY: 500Lt
SHELVES: 3
POWER: 0.923kW
VOLTAGE: 230V - 50Hz
DIMENSIONS: 1500 x 680 x 1200mm
WEIGHT: 254kg



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



ICE CREAM DISPLAY FRIDGE

FEATURES

- 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



(Inserts Included)

ICF1200

ICE CREAM FRIDGE SALVADORE - 1200mm

SPECIFICATIONS

CAPACITY: 5 x 3.5Lt pans
POWER: 0.5kW
VOLTAGE: 230V - 50Hz
DIMENSIONS: 1200 x 540 x 790mm
WEIGHT: 115kg

OTHER ORDER CODES

XICF0001

ICE CREAM FREEZER INSERT



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 system



SDF5006

COLD FOOD BAR - SALVADORE 6 INSERT - SILVER

SDF6006

COLD FOOD BAR - SALVADORE 6 INSERT - BLACK

SPECIFICATIONS

CAPACITY: 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: 1788 x 395 x 245mm

OTHER ORDER CODES

XSDF2015

COLD FOOD BAR - THIRD INSERT



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



BBC0001

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/24hrs
DIMENSIONS: 600 x 520 x 865mm
WEIGHT: 55kg



BBC0002

BACK BAR COOLER SALVADORE - DOUBLE HINGED DOOR

SPECIFICATIONS

CAPACITY: 208Lt
330ml BOTTLE CAPACITY: 169
NUMBER OF SHELVES: 4 (Included)
VOLTAGE: 230V 50Hz
REFRIGERANT: R600a
POWER CONSUMPTION: 2.47kW/24hrs
DIMENSIONS: 900 x 520 x 865mm
WEIGHT: 69kg



BBC0003

BACK BAR COOLER SALVADORE - TRIPLE HINGED DOOR

SPECIFICATIONS

CAPACITY: 330Lt
330ml BOTTLE CAPACITY: 260
NUMBER OF SHELVES: 6 (Included)
VOLTAGE: 230V 50Hz
REFRIGERANT: R600a
POWER CONSUMPTION: 4.22kW/24hrs
DIMENSIONS: 900 x 520 x 1350mm
WEIGHT: 90kg

NEW

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
REFRIGERATION:	R404a
PREPARATION TIME:	40 - 60min

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 REFRIGERATORS AND FREEZERS

Single door

NEW

SALVADORE

The Salvadore range of commercial upright refrigerators and freezers are vital for any restaurant, bakery, catering business or other foodservice establishments. Use our Salvadore upright refrigerators to keep items like meat, vegetables, fruits and garnishes fresh and within reach. Our Salvadore 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



STAINLESS STEEL UPRIGHT REFRIGERATORS AND FREEZERS

Double door

NEW



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 transporting food ensures that we make food safety much easier.

Distinct colour-coding, superior sealing and easy to clean surfaces are just some of the ways that simplifies maintaining your food safety programme.

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
Insulated Food Servers	337 - 338	Work Tables	327

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

S/STEEL WALL SHELVING
SINGLE - 1200 x 300mm



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

Global

Global

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

WTT0007

WORKING TABLE S/STEEL - MOBILE - 7 TIER
385 x 550 x 900mm

TEA TROLLEY - Stainless Steel

FEATURES

- Stainless Steel tubular frame
- 2, 3 or 5 shelf Stainless Steel trays
- Dismantled for easy transportation - easy to assemble
- Suitable for carrying multipots with plinth and drip trays
- 100mm Diameter swivel castor wheels
- Supplied with spanner



TTS0005
TEA TROLLEY S/STEEL GLOBAL 5 SHELF - 1540 x 850 x 540mm



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

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



Global



HEAVY DUTY TEA TROLLEY - Stainless Steel

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 crockery)

DISH CLEARING TROLLEY - Stainless Steel

DCT1002
DISH CLEARING TROLLEY S/STEEL WITH 4 TOTE BOXES
870 x 545 x 930mm



PLATFORM PUSH TROLLEY - Collapsible

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

CARLISLE
FOODSERVICE PRODUCTS

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

Lockable section with doors and panels

FEATURES

- Use for bussing, room service or front of house
- 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 Silverware bin sold separately

POT RACKS - STAINLESS STEEL

Global

FEATURES

- Stainless Steel tubular frame
- Dismantled for easy transportation - Easy to assemble
- Supplied with spanner
- 50kg load capacity per shelf



PR50900
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 accessories)

WTS0002
WORK TABLE S/STEEL - 2-TIER - PLAIN TOP
1300 x 690 x 870mm



(Excludes accessories)

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 accessories)

CHROME
PLATEDEPOXY
COATED

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

SUZ0905 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

Global

PLASTIC SHELVING UNIT

NEW



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
levelingSpecial fixing system
support which offers
the highest security,
reliability and strengthThis piece is necessary to
increase the number of
standard levels

pujadas



NEW

PLASTIC SHELVING CORNER UNIT

SUP5263 PLASTIC SHELVING CORNER UNIT - 1590 x 555 x 1750mm
SUP6263 PLASTIC SHELVING CORNER UNIT - 1263 x 555 x 1750mm
SUP5590 PLASTIC SHELVING CORNER UNIT - 1590 x 555 x 1750mm
SUP5935 PLASTIC SHELVING CORNER UNIT - 935 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

NEW

PLASTIC SHELVING SPARE SHELVES

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

NEW

DUNNAGE RACKS

DUP0935 PLASTIC DUNNAGE RACK - 935 x 555mm
DUP1265 PLASTIC DUNNAGE RACK - 1265 x 555mm

STORAGE CONTAINERS - Polycarbonate

Best Choice

CARLISLE
FOODSERVICE PRODUCTS

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 LID - 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!

STORAGE CONTAINERS - Polypropylene

pujadas



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)
- SCH1003** STORAGE CONTAINER HALF LID - POLYPROP (YELLOW)
- SCH1004** STORAGE CONTAINER HALF LID - POLYPROP (GREEN)
- SCH1005** STORAGE CONTAINER HALF LID - POLYPROP (WHITE)
- SCT1001** STORAGE CONTAINER THIRD LID - POLYPROP (BLUE)
- SCT1002** STORAGE CONTAINER THIRD LID - POLYPROP (RED)
- SCT1003** STORAGE CONTAINER THIRD LID - POLYPROP (YELLOW)
- SCT1004** STORAGE CONTAINER THIRD LID - POLYPROP (GREEN)
- SCT1005** STORAGE CONTAINER THIRD LID - POLYPROP (WHITE)
- SCS1001** STORAGE 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)

AVAILABLE IN THESE COLOURS:



MEAT TRAY - Small



MEAT TRAY - Medium



MEAT TRAY - Large



FISH CRATE - Large



Global

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

FEATURES

- Internal dimensions - 638 x 386 x 227mm
- Food safe - virgin material
- Easy to clean and sanitize
- Capacity 58Lt
- External drainage system
- Stacks and nests

FCL0001

FISH CRATE PLASTIC - LARGE

Global



SCJ0001

STORAGE CONTAINER - LARGE - 545 x 345 x 280mm - 52Lt

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

GCL0030

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 - 540 x 435 x 70mm

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 its been 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 (METAL)

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

DISH DOLLY

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



ODD0004
OPTIMIZER DISH DOLLY - 4 DIVISION (BLACK)
42.1kg - 711 x 1092 x 805mm



- 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



ODD0006
OPTIMIZER DISH DOLLY - 6 DIVISION (BLACK)
43.6kg - 711 x 1092 x 805mm

PORTABLE ICE CADDY

FEATURES

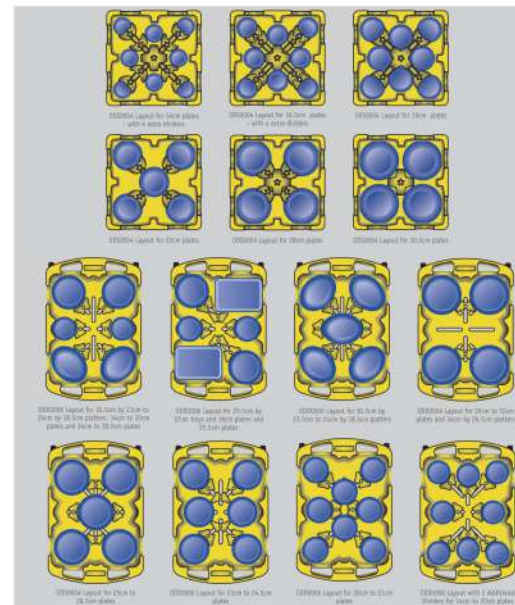
- Extra thick foam insulation to maintain cold temperatures
- Rounded corners and removable lids for easy cleaning
- New nylon clips secure lid to caddy with Stainless Steel hinges prevent rusting
- 2 Rigid castors and 2 swivel castors (one with brakes)
- Perfect for functions, conferences, etc
- Dimensions with casters and handle 565 x 711 x 730mm
- Weight - 22.2kg



ICP0057
ICE CADDY PORTABLE - 57kg - BLACK



OPTIMISER™ ADJUSTABLE DISH DOLLY GUIDE



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.



FSI0004
FOOD SERVER FRONT LOADER - DOUBLE
(BLACK) 33.1kg - 431 x 622 x 1263mm



AVAILABLE IN SLATE AND SLATE BLUE

INSULATED FOOD SERVERS



DUC0001
DOLLEY FOR FSI0001/1001 (BLACK)

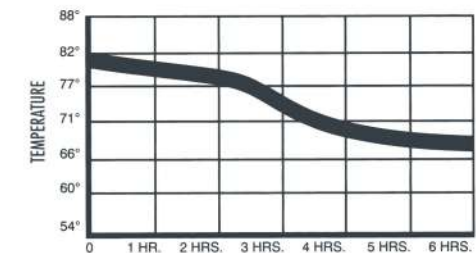


FSI1001
FOOD SERVER INSULATED - SINGLE
(BLACK) 9.0kg - 479 x 641 x 676mm



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



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



FSI9003
FOOD SERVER FRONT LOADER IT SERIES - ONYX
19.5kg - 676 x 460 x 740mm (POR)



FSI9004
BEVERAGE SERVER INSULATED IT SERIES - 19L
ONYX 9.5kg - 266 x 409 x 670mm (POR)



DFS0001
DOLLY FOR CATER IT SERIES



ALSO AVAILABLE IN SLATE OR BROWN



BEVERAGE SERVERS INSULATED



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 - 9.4L
(BROWN) 5.9kg - 266 x 431 x 469mm



BSI0019
BEVERAGE SERVER INSULATED - 19L
(BROWN) 9.07kg - 266 x 430 x 654mm

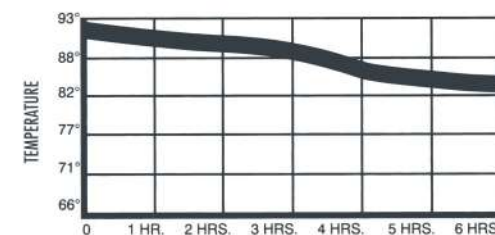


BSI0038
BEVERAGE SERVER INSULATED - 38L
(BROWN) 13.8kg - 416 x 524 x 678mm



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



GUARANTEED NOT TO JAM
WITH ANTI-JAMMING
DESIGN

GN1/1
530 x 325mm


INF2055 INSERT S/STEEL - FULL 55mm (I)
INF2065 INSERT S/STEEL - FULL 65mm (I)
INF2100 INSERT S/STEEL - FULL 100mm (I)
INF2150 INSERT S/STEEL - FULL 150mm (I)
INF2001 INSERT S/STEEL - FULL LID (I)



INF3055 INSERT S/STEEL - FULL 55mm PERFORATED (I)
INF3065 INSERT S/STEEL - FULL 65mm PERFORATED (I)
INF3100 INSERT S/STEEL - FULL 100mm PERFORATED (I)

GN1/2
325 x 265mm


INH2065 INSERT S/STEEL - HALF 65mm (I)
INH2100 INSERT S/STEEL - HALF 100mm (I)
INH2150 INSERT S/STEEL - HALF 150mm (I)
INH2001 INSERT S/STEEL - HALF LID (I)


GN1/3
325 x 176mm


INT2100 INSERT S/STEEL - THIRD 100mm (I)
INT2150 INSERT S/STEEL - THIRD 150mm (I)
INT2065 INSERT S/STEEL - THIRD 65mm (I)
INT2001 INSERT S/STEEL - THIRD LID (I)

GN1/4
265 x 162mm


INQ2065 INSERT S/STEEL - QUARTER 65mm (I)
INQ2100 INSERT S/STEEL - QUARTER 100mm (I)
INQ2150 INSERT S/STEEL - QUARTER 150mm (I)
INQ2001 INSERT S/STEEL - QUARTER LID (I)

GN1/6
176 x 162mm


INS2065 INSERT S/STEEL - SIXTH 65mm (I)
INS2100 INSERT S/STEEL - SIXTH 100mm (I)
INS2150 INSERT S/STEEL - SIXTH 150mm (I)
INS2001 INSERT S/STEEL - SIXTH LID (I)

GN1/9
176 x 108mm


INN2100 INSERT S/STEEL - NINTH 100mm (I)
INN2001 INSERT S/STEEL - NINTH LID (I)

GASTRONORM FOOD PANS - Stainless Steel

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

GN1/1
530 x 325mm



INF9065 INSERT S/STEEL (VALUE) - FULL 65mm (I)
INF9165 INSERT S/STEEL (VALUE) - FULL 65mm (I) PERF
INF9100 INSERT S/STEEL (VALUE) - FULL 100mm (I)
INF9150 INSERT S/STEEL (VALUE) - FULL 150mm (I)
INF9001 INSERT S/STEEL (VALUE) - FULL LID (I)

GN1/2
325 x 265mm



INH9065 INSERT S/STEEL (VALUE) - HALF 65mm (I)
INH9100 INSERT S/STEEL (VALUE) - HALF 100mm (I)
INH9150 INSERT S/STEEL (VALUE) - HALF 150mm (I)
INH9001 INSERT S/STEEL (VALUE) - HALF LID (I)

GN1/3
325 x 176mm



INT9100 INSERT S/STEEL (VALUE) - THIRD 100mm (I)
INT9150 INSERT S/STEEL (VALUE) - THIRD 150mm (I)
INT9001 INSERT S/STEEL (VALUE) - THIRD LID (I)

Global
USA

Global
USA

GN1/4
265 x 162mm



INQ9100 INSERT S/STEEL (VALUE) - QUARTER 100mm (I)
INQ9150 INSERT S/STEEL (VALUE) - QUARTER 150mm (I)
INQ9001 INSERT S/STEEL (VALUE) - QUARTER LID (I)

GN1/6
176 x 162mm



INS9065 INSERT S/STEEL (VALUE) - SIXTH 65mm (I)
INS9100 INSERT S/STEEL (VALUE) - SIXTH 100mm (I)
INS9150 INSERT S/STEEL (VALUE) - SIXTH 150mm (I)
INS9001 INSERT S/STEEL (VALUE) - SIXTH LID (I)

GN1/9
176 x 108mm



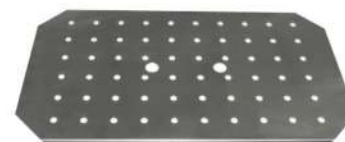
INN9100 INSERT S/STEEL (VALUE) - NINTH 100mm (I)
INN9001 INSERT S/STEEL (VALUE) - NINTH LID (I)

DRAIN SHELF FOR GN1/1

SPECIFICATIONS

- 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 S/STEEL - GN 1/1



HIGH HEAT INSERTS AND LIDS


CARLISLE
 FOODSERVICE PRODUCTS


SPECIFICATIONS

- Not suitable for direct heat
- Single container solution for:
 - Cold storage
 - Blast freezer
 - 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)

FOOD PANS


CARLISLE
 FOODSERVICE PRODUCTS

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

DESCRIPTION OF MEASUREMENTS - THIRD - 325 x 176mm

INT4150 INSERT - THIRD 150mm POLYCARB (CLEAR) 5.4Lt**INT5100** INSERT - THIRD 100mm POLYCARB (BLACK) 3.6Lt**INT5101** INSERT - THIRD 100mm POLYCARB (CLEAR) 3.6Lt**INT5063** INSERT - THIRD 65mm POLYCARB (CLEAR) 2.2Lt

DESCRIPTION OF MEASUREMENTS - SIXTH - 176 x 162mm

INS5100 INSERT - SIXTH 100mm POLYCARB (BLACK) 1.6Lt**INS5150** INSERT - SIXTH 150mm POLYCARB (BLACK) 2.4Lt**INS4150** INSERT - SIXTH 150mm POLYCARB (CLEAR) 2.4Lt**INS4100** INSERT - SIXTH 100mm POLYCARB (CLEAR) 1.6Lt

DESCRIPTION OF MEASUREMENTS - NINTH - 176 x 108mm

INN5100 INSERT - NINTH 100mm POLYCARB (BLACK) 1Lt

FOOD PANS FULL

FOOD PANS HALF

FOOD PANS THIRD

FOOD PANS SIXTH

FOOD PAN NINTH

SOLID LIDS



- 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 DRAIN SHELF PC (CLEAR)



Half Lid-Snap On (Spill Proof)
 Half Lid

Perforated Drain Shelf



DINEX INDUCTION - Smartherm

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

DINEX INDUCTION - Bases

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

IHD0230

INDUCTION HEATER - DINEX - SMART THERM
 2-BASE - 230mm (MIDNIGHT BLUE)



INDENT COLOURS AVAILABLE ON REQUEST

- | | | |
|--------------|-----------|-------|
| Onyx | Cranberry | Sage |
| Hunter Green | Plum | Latte |



INSULATED LINE FROM DINEX® BY CARLISLE

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



Classic Design Style
(Cranberry Colour)



Turnbury Design Style
(Hunter Green Colour)



Fenwick Design Style
(Midnight Blue Colour)

PLATE COVERS



PCR0280 PLATE COVER - S/STEEL - 260mm



PCP2000 PLATE COVER POLYCARB - CLEAR
(FITS 230 and 250mm PLATES)

DINEX
A CARLISLE COMPANY

Global
A CARLISLE COMPANY

Global
A CARLISLE COMPANY

NEW

POLYCARBONATE DINNERWARE

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

DINNER PLATE



PDP0250 DINNER PLATE
POLYCARBONATE - 250mm



PDP0230 DINNER PLATE
POLYCARBONATE - 230mm



PDP0002 DINNER PLATE - 3 COMPARTMENT
POLYCARBONATE - 250mm

SIDE PLATE



PSP0205 SIDE PLATE
POLYCARBONATE - 205mm



PSB0350 PUDDING / SOUP BOWL
POLYCARBONATE - 350ml



PSB0450 PUDDING / SOUP BOWL
POLYCARBONATE - 450ml

MUGS / TUMBLERS



PCM0300 COFFEE / TEA MUG (WHITE)
POLYCARBONATE - 300ml



GTA0001 TUMBLER
POLYCARBONATE - 250ml

JUGS



MJW0050 MILK JUG POLYCARBONATE - 50ml
MJW0160 MILK JUG POLYCARBONATE - 160ml



PTP0750 PITCHER POLYCARBONATE - 750ml
PTP0751 PITCHER POLYCARBONATE - LID ONLY





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 cleaning tools are designed to offer innovative, hard-working products that help you run a smarter and safer environment.

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		
Mops	371		





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 3 500 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.

QUALITY AND TECHNOLOGY ARE THE ASSETS DISTINGUISHING DIHR.

The design, construction and trials of each machine are managed by a well established and expert technical team, which guarantees a high and constant level of quality for every one of DIHR's products. DIHR machines have achieved the approval of seven International Patents and nine Quality Marks, besides ISO 9001-VISION 2000 certification.

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 (COMPACT)

SMALL SIZE, GREAT PERFORMANCE! The RX101E compact dishwasher has been designed to satisfy the demand of small and medium restaurants. These machines combine compact dimensions with 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



SPECIFICATIONS

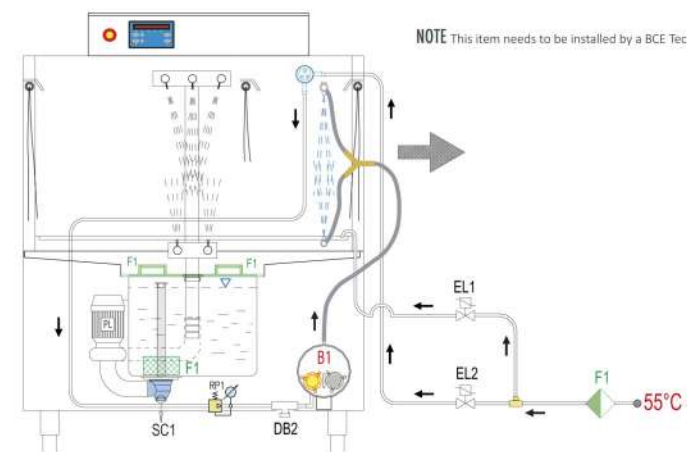
DIMENSIONS:	1080 x 715 x 1565/1900mm
TOTAL POWER:	22.33kW
VOLTAGE:	400V 3N~ 50Hz
RACKS PER HOUR:	70/100
WEIGHT:	207kg

OTHER ORDER CODES

DWD2161

TUNNEL DISHWASHER R101E - DRYER - OPTIONAL EXTRA

NOTE This item needs to be installed by a BCE Technician



The above diagram demonstrates left to right operation - can be setup for right to left operation.

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

Designed to remove food waste from dishes prior to dishwashing. By switching to a pre-rinse spray, a commercial or institutional kitchen can save in energy and water costs.



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 DOLLY

High splashback for inlet table for mounting pre-rinse spray included

DISHWASHER UNDER COUNTER (GS50)



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 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 PLATE RACK 400 x 400mm

DWD3040

DISHWASHER DIHR GLASS RACK 400 x 400mm

DISHWASHER UNDER COUNTER (G35)



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

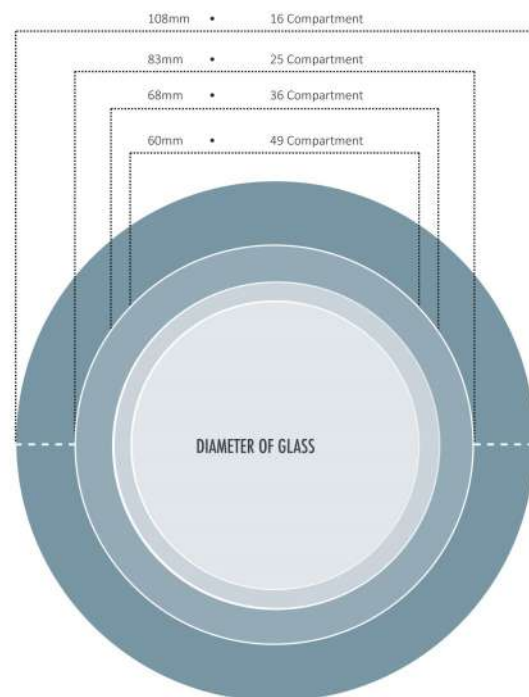
GLASS WASHER DIHR SMALL PLATE RACK



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



Place open end of glass on the circle below to determine the correct compartment size.



FEATURES

- Flatware / bowl rack
- Ideal for bulk or irregular shaped items

DRB5001

DISH RACK OPEN BOWL (BLUE)

DRE5001

DISH RACK OPEN EXTENDER (BLUE) 40mm

NSF

FLATWARE / BOWL RACK



FEATURES

- Flatware/combination
- Mesh design base specifically for cutlery

DRC5001

DISH RACK FLATWARE / CUTLERY (BLUE)

DRE5001

DISH RACK OPEN EXTENDER (BLUE) 40mm

NSF

FLATWARE / CUTLERY RACK



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

NSF

ALL PURPOSE PLATE RACK



FEATURES

- Polypropylene material resists grease and detergents
- Light weight, yet tough and resilient
- Open design for easy cleaning

DRP5008

DISHWASHING RACK CUTLERY HOLDER (BLUE)

NSF

CUTLERY HOLDERS



DRC5004

DISHWASHING RACK PERMA SAN CYLINDER (WHITE)

9 COMPARTMENT GLASS RACK



NSE

FEATURES

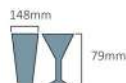
- 9 Compartment glass rack
- Interior dimensions: 150 x 150 x 80mm.

GRC5009

GLASS RACK 9 COMPARTMENT (BLUE)

GRE5009

GLASS RACK EXTENDER 9 COMP (BLUE)



16 COMPARTMENT GLASS RACK



NSE

FEATURES

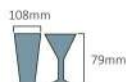
- 16 Compartment glass rack
- Ideal for glasses less than 108mm in diameter.
- Interior dimensions: 110 x 110 x 80mm.

GRC5016

GLASS RACK 16 COMPARTMENT (BLUE)

GRE5016

GLASS RACK EXTENDER 16 COMP (BLUE)



20 COMPARTMENT CUP RACK



NSE

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



NSE

FEATURES

- 25 Compartment glass rack
- Ideal for glasses less than 83mm in diameter.
- Interior dimensions: 90 x 90 x 80mm.

GRC5025

GLASS RACK 25 COMPARTMENT (BLUE)

GRE5025

GLASS RACK EXTENDER 25 COMP (BLUE)


CARLISLE
 FOODSERVICE PRODUCTS

CARLISLE
 FOODSERVICE PRODUCTS


36 COMPARTMENT GLASS RACK

FEATURES

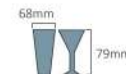
- 36 Compartment glass rack
- Ideal for glasses less than 68mm in diameter
- Interior dimensions: 75 x 75 x 80mm

GRC5036

GLASS RACK 36 COMPARTMENT (BLUE)

GRE5036

GLASS RACK EXTENDER 36 COMP (BLUE)



49 COMPARTMENT GLASS RACK

FEATURES

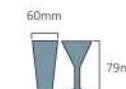
- 49 Compartment glass rack
- Ideal for glasses less than 60mm in diameter
- Interior dimensions: 65 x 65 x 80mm

GRC5049

GLASS RACK 49 COMPARTMENT (BLUE)

GRE5049

GLASS RACK EXTENDER 49 COMP (BLUE)



RACK MOBILE DOLLY / DUST COVER

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

GLASS WASHER - Manual

FEATURES

- Use to remove lipstick and grease smears on your glass rims

GWH2003

GLASS WASHER MANUAL 3-HEAD 200mm

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

Global

FOOT PEDAL WHEELY BIN



IBP9120
FOOT PEDAL WHEELY BIN 120LT (BLUE)
SPECIFICATIONS
CAPACITY: 120LT
DIMENSIONS: 470 x 580 x 910mm



Global



IBP1001
ROUND REFUSE BIN WITH FLAT
LID 120LT 560 x 820mm



IBP1002
FUNNEL HEAD FOR IBP1001



IBP1003
HALF ROUND HEAD FOR IBP1001



IBP1004
DOLLEY FOR IBP1001



IBP1085
REFUSE BIN 85LT (BLACK)
450 x 630mm (INCLUDES LID)



IBP0001
INGREDIENT BIN MOBILE
DOLLEY (METAL)



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

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

REFUSE BIN

CUTLERY SAVER

VACUUM CLEANER



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 SERVICE TROLLEY



FEATURES

- * Heavy duty moulded hooks for durable service bag
- * Smooth gliding wheels
- * Multifunctional and versatile
- * Adjustable shelving

HST0001

HOTEL SERVICE TROLLEY PLASTIC
1480 x 550 x 1000mm



Best Choice

MICROFIBER WET MOP PAD



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 W/K PLUGS - 450MM



MMP0450
MICROFIBER ALUMINIUM HEAD W/K PLUGS - 450MM

ALUMINIUM TELESCOPIC HANDLE



MMP1800
ALUMINIUM TELESCOPIC HANDLE - 1800mm
(USED IN CONJUNCTION WITH MMP0450)

Best Choice

CARLISLE
POLYMERWARE PRODUCTS**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**UTILITY SCRUB BRUSH
POLYESTER - 200mm
(BLUE)**USB2200**UTILITY SCRUB BRUSH
POLYESTER - 200mm
(GREEN)**USB3200**UTILITY SCRUB BRUSH
POLYESTER - 200mm (RED)**USB4200**UTILITY SCRUB BRUSH
POLYESTER - 200mm
(WHITE)**USB5200**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
POLYESTER - 150mm
(BLUE)**LSB2150**LIP SCRUB BRUSH
POLYESTER - 150mm
(GREEN)**LSB3150**LIP SCRUB BRUSH
POLYESTER - 150mm
(RED)**LSB4150**LIP SCRUB BRUSH
POLYESTER - 150mm
(WHITE)**LSB5150**LIP SCRUB BRUSH
POLYESTER - 150mm
(YELLOW)CARLISLE
POLYMERWARE PRODUCTS**HAND SCRUB BRUSH - Polyester****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)

Best Choice

SPECTRUM® FIBERGLASS W/Self-LOCKING FLEX-TIP™ - 1520mm**FEATURES**

- Self locking Flex-Tip™ handle offers greater flexibility and reduces handle stress
- Handles used in conjunction with Omni Sweep, Hi-Lo Floor Scrub Brush and Spectrum Squeegee

**SFH1520**SPECTRUM FIBERGLASS
HANDLE - 1520mm
(BLUE)**SFH2520**SPECTRUM FIBERGLASS
HANDLE - 1520mm
(GREEN)**SFH3520**SPECTRUM FIBERGLASS
HANDLE - 1520mm
(RED)**SFH4520**SPECTRUM FIBERGLASS
HANDLE - 1520mm
(WHITE)**SFH5520**SPECTRUM FIBERGLASS
HANDLE - 1520mm
(YELLOW)**OMNI SWEEP® BROOM****SWP0450**

OMNI SWEEP BROOM PLASTIC BLOCK - 450mm

FEATURES

- Use any Spectrum® fiberglass 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

HI-LO™ FLOOR SCRUB BRUSH**FEATURES**

- Use any Spectrum® fiberglass 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

**FSB1250**HI-LO FLOOR SCRUB
BRUSH - 250mm (BLUE)**FSB2250**HI-LO FLOOR SCRUB
BRUSH - 250mm (GREEN)**FSB3250**HI-LO FLOOR SCRUB
BRUSH - 250mm (RED)**FSB4250**HI-LO FLOOR SCRUB
BRUSH - 250mm (WHITE)**FSB5250**HI-LO FLOOR SCRUB
BRUSH - 250mm (YELLOW)

SPECTRUM® SQUEEGEE



FEATURES

- Use any Spectrum® fibreglass 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



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

PBW2002

PLASTIC DOUBLE BUCKET AND WRINGER 2 x
25Lt (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
GEERPRES 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	Whisks	453
Hand Peelers and Slicing Set	384	Salad Dryer	387	Wooden Spoons	393
Hand Utensils	386	Scales	395 - 398		

BASTING SPOONS



BSP0330
BASTING SPOON
PERFORATED - 330mm
BSP0400
BASTING SPOON
PERFORATED - 400mm

BSS0330
BASTING SPOON SOLID
330mm
BSS0400
BASTING SPOON SOLID
400mm

BSS1330
BASTING SPOON SOLID
PVC HANDLE - 330mm

BSP1330
BASTING SPOON PERFORATED
PVC HANDLE - 330mm

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)
SSS3330
SERVING SPOON SOLID
330mm (BLACK)

SSS2280
SERVING SPOON SOLID
280mm (WHITE)
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
400mm

GRILL FORK LIFTER



GFL0500
GRILL FORK LIFTER - S/STEEL
500mm

PASTA FORK



PFS0300
PASTA FORK - S/STEEL
300mm

BUFFETWARE UTENSILS

ELEGANT DESIGN FOR ENHANCING YOUR BUFFET



BUF0003
BUFFETWARE SLOTTED
SPOON - 300mm

BUF0001
BUFFETWARE SOLID SPOON
300mm

BUF0002
BUFFETWARE NOTCHED
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
TCU1300
COLOURED UTILITY TONGS (BLUE) - 300mm
TCU2300
COLOURED UTILITY TONGS (BROWN) - 300mm
TCU3300
COLOURED UTILITY TONGS (GREEN) - 300mm
TCU4300
COLOURED UTILITY TONGS (RED) - 300mm
TCU5300
COLOURED UTILITY TONGS (YELLOW) - 300mm

ASSORTED TONGS



SST0001
SCISSOR SERVING TONG
210mm



TGP1200
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 S/STEEL

TGU0300 TONGS UTILITY
300mm S/STEEL

TGU0400 TONGS UTILITY
400mm S/STEEL

TGU1250 TONGS UTILITY
EXTRA 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 SALAD - 225mm
(BLACK)



TGS2225
TONGS SALAD
225mm (WHITE)



TGS3150
TONGS SALAD - 150mm (BLACK)

TGS3225
TONGS SALAD - 225mm (BLACK)

TWEEZERS



KTS0001
KITCHEN TWEEZERS
S/STEEL - 255mm

NEW



ASSORTED TONGS



TGG0420
TONGS GRILL/BRAAI
HEAVY DUTY 420mm



TGF0420
TONGS FISH TURNER
HEAVY DUTY 420mm



TGH0420
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
CHROME PLATED

TGG2400
TONGS GRILL/BRAAI - 400mm (WITH
NUT AND BOLT) PLASTIC ON HANDLE

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.



PASTA BASKET

FEATURES

- Ideal to prepare portions of pasta and vegetables



PBR0160
PASTA BASKET ROUND 160 x 200mm



CHIP BASKET ROUND



CBR0127
CHIP BASKET - ROUND - 127 x 102mm

CBR0165
CHIP BASKET - ROUND - 165 x 102mm

CBR0203
CHIP BASKET - ROUND - 203 x 102mm

CBR0254
CHIP BASKET - ROUND - 254 x 102mm

CBR0305
CHIP BASKET - ROUND - 305 x 102mm

CBR1305
CHIP BASKET - ROUND - 305 x 152mm

CHIP BAGGING SCOOP



CBS0001
CHIP BAGGING SCOOP - S/STEEL
- 190 x 200mm

CHIP BASKET SQUARE



CBS0250
CHIP BASKET SQUARE
250 x 100 x 130mm



CBS1250
CHIP BASKET SQUARE
250 x 200 x 130mm



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
CHIPBASKET SQUARE
280 x 179 x 130mm
(NO SIDE HOOKS)



FFB2260
FISH FRYER BASKET
McCAINS / ANVIL FRYER
250 x 200 x 120mm



SKIMMERS



SKS1140
SKIMMER SPIDER
140mm x 485mm
SKS1180
SKIMMER SPIDER
180mm x 500mm
SKS1200
SKIMMER SPIDER
200mm x 535mm



SKR0152
SKIMMER ROUND
152mm x 490mm
SKR0178
SKIMMER ROUND
178mm x 500mm
SKR0203
SKIMMER ROUND
203mm x 530mm
SKR0254
SKIMMER ROUND
254mm x 600mm



SKS0178
SKIMMER SQUARE
178 x 152 x 580mm



SKS0150
SKIMMER SQUARE
150 x 120 x 460mm



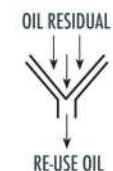
SKS0170
SKIMMER SQUARE
170 x 170 x 510mm
REINFORCED



OIL FILTER BAGS AND STAND



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



BRG0001
GRILL BRUSH CARBON
STEEL



TGB0450
GRILL BRUSH - HEAVY DUTY - 450mm

SPREADERS



SWS0001
SANDWICH SPREADER
190mm



BPW0001
BUTTER PADS - WOODEN
290mm

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



CSW0140
CAKE SERVER 140mm



OCP0001
OLIVE AND CHERRY PITTER STAINLESS STEEL

OLIVE AND CHERRY PITTER



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)

PDC1000
PLASTIC DISPENSER (CLEAR) - 1L (PACK OF 6)

MESSAGE PICK



MPS0004
MESSAGE PICK S/STEEL PACK OF 4

BILL SPIKE



BSS0180
BILL SPIKE - S/STEEL 180mm

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

TNS0450
TABLE NUMBER STAND - S/STEEL - 450mm

RESERVED TABLE SIGN



RTS0001
RESERVED TABLE SIGN
S/STEEL

RTS0002
RESERVED TABLE SIGN
PLASTIC (WHITE)

RTS0003
RESERVED TABLE SIGN
PLASTIC (CLEAR)



POTATO MASHER AND RICER



PMS0600
POTATO MASHER - S/STEEL
150 x 120 x 600mm

PR10001
POTATO RICER - INDUSTRIAL
100 x 100 x 100mm



SSA0001
SALT SHAKER - ALUMINIUM
WITH HANDLE - 65 x 90mm



SSS1001
SALT SHAKER - S/STEEL
WITH HANDLE - LONG



SSS0001
SALT SHAKER - S/STEEL
WITH HANDLE



CSP0001
CHEESE SHAKER PLASTIC
(CLEAR) - S/STEEL LID



SDG0001
SUGAR DISPENSER
GLASS - 300ml

SHAKERS

ALUMINIUM EGG SLICER AND WEDGER



EWA0001
EGG WEDGER
ALUMINIUM - 6 SEGMENT

ESA0010
EGG SLICER
ALUMINIUM - 10 WIRE

PEPPER GRINDERS WOOD

FEATURES
• S/Steel grinding mechanism



PGW0150
PEPPER GRINDER - WOODEN - 150mm

PGW0300
PEPPER GRINDER - WOODEN - 300mm

PGW0500
PEPPER GRINDER - WOODEN - 500mm

SALT / PEPPER GRINDERS ACRYLIC



SPG0150
SALT AND PEPPER GRINDER
ACRYLIC - 150mm (SET)

CHEESE CUTTER



CCW0001
CHEESE CUTTER - HAND HELD
WITH WIRE



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)

CARLISLE
FOODSERVICE PRODUCTS

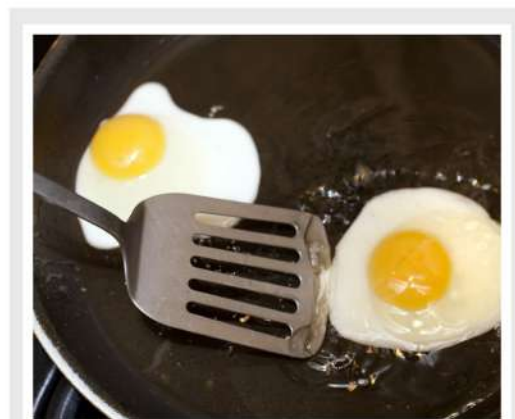
DOLOUNG TONG

FEATURES

- * Made of Exoglass® for added durability
- * Non-porous
- * Easy to clean
- * Heat resistant



TGP0001
DOLOUNG TONG POLYIMIDE



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

triangle
SOLINGER GERMANY



KN00001
KNIFE OYSTER TRIANGLE
165mm

KN00002
OYSTER KNIFE STRAIGHT
BLADE 155mm

CAN OPENERS



COZ0001
CAN OPENER HAND HELD
HEAVY DUTY

COZ0002
CAN OPENER HAND
HELD ZANGEN

SCRAPERS



FSM0001
FISH SCRAPER METAL

GRS0100
GRIDDLE SCRAPER PLASTIC
HANDLE - 100mm

MULTI PURPOSE GRIPPER



PGS0195
PAN GRIPPER STEEL - 195mm

PEELERS



APH0001
ASPARAGUS PEELER HAND
S/STEEL - 155mm



PPH0001
POTATO PEELER HAND
S/STEEL - 145mm



PPH0002
POTATO PEELER HAND PVC
HANDLE - 170mm

PEELER - MULTIPLE BLADE



PPM0003
POTATO PEELER MULTIPLE
BLADE

PEELERS

Best Choice

Perfect for peeling vegetables and fruit



PPV0001
POTATO PEELER VICTORINOX
(RED)



PPV0002
POTATO PEELER VICTORINOX
(BLACK)



PPV0004
TOMATO & KIWI PEELER
VICTORINOX SERRATED EDGE



PPV0003
POTATO PEELER VICTORINOX
UNIVERSAL (BLACK)



PPV0005
POTATO PEELER VICTORINOX
JULIENNE CUTTER

VICTORINOX

JULIENNE SLICING SET

triangle
SOLINGEN - GERMANY

JSS0003
JULIENNE SLICING SET x 3
INCLUDES 1 x STRAIGHT
BLADE, 2 x JULIENNE BLADES



FSH0001
FINE SLICER
TRIANGLE HAND



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



HANDY GRATERS

NEW

VICTORINOX



HGV0002
HANDY GRATER VICTORINOX
(GREEN) (FINE)



HGV0001
HANDY GRATER
VICTORINOX (RED)
(ROUGH)

Cater Ace



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)

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
ICE CREAM DISHER No. 20 (55ml)
ICD0024
ICE CREAM DISHER No. 24 (50ml)



ICS0016
ICE CREAM SCOOP No. 16 (80ml)
ICS0020
ICE CREAM SCOOP No. 20 (55ml)

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 handles



ACS0020
APPLE CORER S/STEEL
17.5mm



BCS0001
BUTTER CURLER S/STEEL
(BLACK) - 215mm



MBS0028
MELON BALLER SINGLE
28mm



PPH0003
POTATO PEELER - RUBBER
HANDLE - STRAIGHT
170mm



PPH0004
POTATO PEELER - RUBBER
HANDLE TRIANGLE
200mm



LZS0001
LEMON ZESTER - S/STEEL
160mm

BALLER AND CANAL KNIFE

For decorative fruits



MBD1026
MELON BALLER - DOUBLE CATERACE
26mm / 22mm



CKS0001
CANAL KNIFE - S/STEEL - 170mm

**CARVING SET**

CST0003
CARVING SET TRIANGLE - 3 PIECE

SET CONSISTS OF

- Melon baller single - 10mm
- Double melon baller - 22mm and 30mm
- Decorating tool.

SERVICE BELL

SBS2001
SERVICE BELL STEEL

PARMESAN CHEESE GRATER AND GARLIC PRESS

PCG0001
PARMESAN CHEESE GRATER



GPA0001
GARLIC PRESS - HEAVY DUTY

**SALAD DRYER****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 - 12L

SPECIFICATIONS

CAPACITY:	12L
CIRCUMFERENCE:	330mm
HEIGHT:	430mm
WEIGHT:	2.8kg



SDP0025
SALAD DRYER PLASTIC HEAVY DUTY - 25L

SPECIFICATIONS

CAPACITY:	25L
CIRCUMFERENCE:	430mm
HEIGHT:	520mm
WEIGHT:	4kg



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 STRAINER



CSS0180
CONICAL STRAINER - S/STEEL - 180mm
CSS0240
CONICAL STRAINER - S/STEEL - 240mm

Ideal for pasta and vegetables

CHINOIS STRAINER



STC0240
STRAINER CHINOIS - 240mm

Ideal for sauces

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



STRAINERS

Best Choice



STM0260
STRAINER SINGLE MESH - 260mm
STM2200
STRAINER DOUBLE MESH - 200mm
STM2230
STRAINER DOUBLE MESH - 230mm
STM2260
STRAINER DOUBLE MESH - 260mm

All purpose strainers

ALUMINIUM SCOOPS FLAT BOTTOM

Best Choice



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 - 160 x 50 x 265mm
SCA0310
SCOOP ALUMINIUM - 200 x 60 x 305mm
SCA0350
SCOOP ALUMINIUM - 260 x 80 x 380mm
SCA0400
SCOOP ALUMINIUM - 280 x 165 x 400mm
SCA0430
SCOOP ALUMINIUM - 320 x 100 x 430mm



SCP0001
SCOOP PLASTIC (WHITE) - 240 x 150 x 360mm

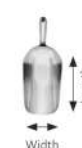
STRAINERS - REINFORCED



STM1260
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



LDS0011
LADLE SOLID
15ml / 0.50oz

LDS0001
LADLE SOLID
30ml / 1oz

LDS0002
LADLE SOLID
59ml / 2oz

LDS0004
LADLE SOLID
118ml / 4oz

LDS0006
LADLE SOLID
177ml / 6oz

LDS0008
LADLE SOLID
236ml / 8oz

LDS0012
LADLE SOLID
354ml / 12oz

PORTION SERVERS

Used for pies, portion control, pizza toppings, etc.



PSS0002
PORTION SERVER
SOLID (BLUE)
236ml / 8oz

PSS0003
PORTION SERVER
SOLID (GREEN)
118ml / 4oz

PSS0004
PORTION SERVER
SOLID (IVORY)
88ml / 3oz

PSS0008
PORTION SERVER
SOLID (RED)
59ml / 2oz

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.

6 SIDED GRATER

Stainless Steel body. 6 sides for multi grating of cheese, onions and vegetables



GRS1006
GRATER S/STEEL - 6 SIDED

4 SIDED GRATER

NEW



GRS2006
GRATER HEAVY DUTY - 4 SIDED



UTENSIL HOLDERS



UHS0003
UTENSIL HOLDER
3 PLASTIC INSERTS



UHS0004
UTENSIL HOLDER
4 PLASTIC INSERTS

CUTLERY TRAY



CTH0003
CUTLERY TRAY (GREY) 3 DIVISION
500 x 300mm



CTH0004
CUTLERY TRAY (GREY) 4 DIVISION
500 x 300mm

CUP DISPENSER



FEATURES

- Spring loaded units with silicone release gaskets
- Four interchangeable gaskets per dispenser (small, medium, large, x-large)
- Fits all standard size cups



CUP0001
CUP DISPENSER ONLY - 600 x 170 x 130mm S/STEEL

DISH 'N TOTE

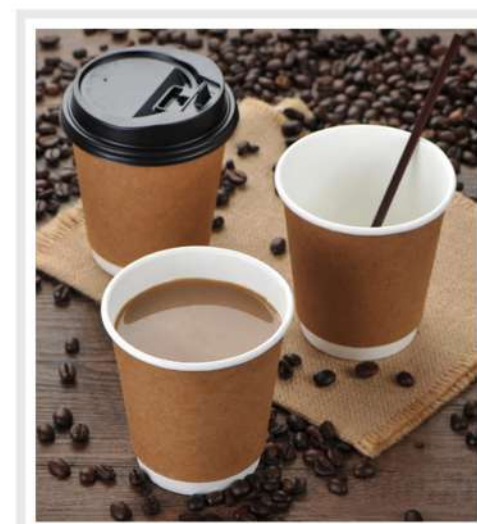


DTH0001
DISH 'N TOTE (GREY)
500 x 400 x 130mm

RUSSIAN TEA GLASS HOLDER



RTH0001
RUSSIAN TEA GLASS HOLDER



OVEN MITT SILICONE

Best Choice

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 LEATHER

FEATURES

- Oven mitts can safely be used for temperatures of up to 250°C



OML0400
OVEN MITT - (RED) LEATHER - 400mm PAIR



OVEN MITT TEFLON

FEATURES

- Oven mitts can safely be used for temperatures of up to 176°C



OMT0330
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 STIRRING SPOONS



SSS0030
STIRRING SPOON - 300mm
Use up to 204°C

SSS0038
STIRRING SPOON - 380mm



WSP0300
WOODEN SPOON
300mm
HEAVY DUTY

WSP0400
WOODEN SPOON
400mm
HEAVY DUTY

WSP0450
WOODEN SPOON
450mm
HEAVY DUTY

WSP0500
WOODEN SPOON
500mm
HEAVY DUTY

WSP0600
WOODEN SPOON
600mm
HEAVY DUTY

WSP0800
WOODEN SPOON
800mm
HEAVY DUTY

WSP1000
WOODEN SPOON
1000mm
HEAVY DUTY



SILICONE SPATULAS



SIS0001
FULL SILICONE SPATULA
(BLACK) Use up to 200°C

SIS0030
SILICONE SPATULA PLASTIC
HANDLE - 110mm

WOODEN SPOONS



PAP STIRRERS



PSS0600
PAP STIRRER - S/STEEL - 600mm
PSP1500
PAP STIRRER - PLASTIC - 1500mm
PSS1200
PAP STIRRER - S/STEEL - 1200mm

CUTTING BOARDS

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 40mm (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

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)
 CBP7500 CUTTING BOARD PE - 500 x 380 x 13mm (PURPLE)

CUTTING BOARD REFINISHER

CARLISLE

FEATURES

- Removes cuts from cutting board
- Saves money on fewer replacement boards
- Dishwasher safe



CBR0001 CUTTING BOARD REFINISHER (WHITE)
 XCBR1001 CUTTING BOARD REFINISHER SPARE BLADE - PKT (2)

KITCHEN TIMER

Electronic timer has 4 separate timer functions enabling multiple use simultaneously



KTE0001 KITCHEN TIMER ELECTRONIC



MTM0060 MECHANICAL TIMER
 MANUAL 60 MINUTES



SKEWERS



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



10ml 5ml 2.5ml 1.25ml
 MSS0004 MEASURING SPOONS SET - 4 PIECE (PACK OF 12)

ZAPPA NOTE HOLDERS



NHZ0450 NOTE HOLDER ZAPPA 450mm
 NHZ1000 NOTE HOLDER ZAPPA 1000mm

PORTION SCALE ELECTRONIC



PSE2005 PORTION SCALE - ELECTRONIC - 5kg x 1g INCREMENTS

PORTION SCALES MECHANICAL

CAMRY®



PSM0005 PORTION SCALE - MECHANICAL - 5kg (WITH BOWL)
 PSM0015 PORTION SCALE - MECHANICAL - 15kg (WITH BOWL)

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 ELECTRONIC



PSE2006

PORTION SCALE ELECTRONIC 3/6kg (1/2g) 5/STEEL

Battery included



FEATURES

- A must for every kitchen or bakery
- Platform size: 295 x 215mm
- Splash proof
- PSE2006 waterproof (fully submergable)

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)

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

XRSE1030

RECHARGEABLE BATTERY FOR DS673 (PSE0006/15/30)



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

XRSE1030

RECHARGEABLE BATTERY FOR DS673 (PSE0006/15/30)

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



FEATURES

- 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
- High internal resolution 1/3000

PSM3300

PLATFORM / CARCASS SCALE ELECTRONIC 300kg

Stand sold separately



EGG POACHERS



FEATURES

- 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

ALUMINIUM LARGE OVAL ROASTER - 240 x 360 x 180mm



RSR0001

ROASTING SET - RECTANGULAR S/STEEL

RSM0001

ROASTING SET - MINI S/STEEL

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 65mm (DEEP)

SKS1005

STEAK AND KIDNEY DISH S/STEEL SK5 - 490 x 365 x 35mm (SHALLOW)

SKS0006

STEAK AND KIDNEY DISH S/STEEL SK6 - 590 x 390 x 45mm

STAINLESS STEEL COOKWARE

5 YEAR
GUARANTEE


Infiniti
by
pujadas

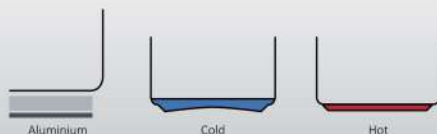


Radius specially designed for easy and fast cleaning

Stainless Steel handles for easy handling and heat-resistance

Inside and outside satin polishing

Triple thermo-diffusive sandwich base (S/Steel-Alu-S/Steel)



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.

FEATURES

- 18/10 Stainless Steel in 2mm thickness, satin finished
- Anatomical heat resistant and Stainless Steel handles
- Lids recessed for perfect fit
- Drip proof edge
- For use on any heat source
- Thermodiffusing sandwich base: Stainless Steel / Aluminium / Stainless Steel
- Best quality Stainless Steel for commercial and industrial use. Long lasting and durable.



CASSEROLE POTS WITH LIDS



PSC0006

POT S/STEEL CASEROLE 6Lt (240 x 140mm)

PSC0010

POT S/STEEL CASEROLE 10Lt (280 x 180mm)

PSC0012

POT S/STEEL CASEROLE 12Lt (300 x 180mm)

PSC0016

POT S/STEEL CASEROLE 16Lt (320 x 190mm)

PSC0020

POT S/STEEL CASEROLE 20Lt (350 x 210mm)

PSC0030

POT S/STEEL CASEROLE 30Lt (400 x 250mm)

PSC0060

POT S/STEEL CASEROLE 60Lt (500 x 310mm)




Infiniti
by
pujadas

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)



LOW CASEROLE POTS WITH LIDS



PSC4004

POT S/STEEL LOW CASEROLE 4Lt (240 x 95mm)

PSC4008

POT S/STEEL LOW CASEROLE 8Lt (300 x 120mm)

PSC4019

POT S/STEEL LOW CASEROLE 19.5Lt (400 x 155mm)



CASSEROLE POTS WITH LIDS

NEW

1 YEAR
GUARANTEE

by
Pujadas
**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



STOCK POTS WITH LIDS

NEW

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

PGS0316

POT (GREY) STOCK 13.6Lt W/LID



CASSEROLE POTS WITH LIDS

NEW

FEATURES

- Extra heavy duty for commercial use
- Tough, durable and long lasting

**POC0140**

POT (ORANGE) CASSEROLE 14Lt W/LID

PRC0140

POT (RED) CASSEROLE 14Lt W/LID

PGC0140

POT (GREY) CASSEROLE 14Lt W/LID



by
Pujadas

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

**PSS0016**

SAUCE PAN S/STEEL 1.6Lt - 160 x 80mm

PSS0023

SAUCE PAN S/STEEL 2.3Lt - 180 x 90mm

PSS0031

SAUCE PAN S/STEEL 3.1Lt - 200 x 100mm



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



STAINLESS STEEL WOKS - No Lid

**WRF1036**

WOK ROUND FLAT BOTTOM S/STEEL INFINITI - 360mm

WRS1036

WOK ROUND BOTTOM S/STEEL - 360mm



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



PSF6024
PAN S/STEEL FRY INFINITI - INDUCTION - 240mm



CERAMIC COATED - FRYING PANS



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

PCF1024

FRYING PAN 'CERAMIC COATED' S/STEEL - 240mm

PCF1028

FRYING PAN 'CERAMIC COATED' S/STEEL - 280mm

PCF1032

FRYING PAN 'CERAMIC COATED' S/STEEL - 320mm

GRILL PAN 'BLACK SERIES'



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

SPECIFICATIONS

MATERIAL:	CAST ALUMINIUM
THICKNESS:	2.2mm
WEIGHT:	1.390kg
DIMENSIONS:	490 x 290 x 105mm
GRILL DIMENSIONS:	280 x 280 x 40mm



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

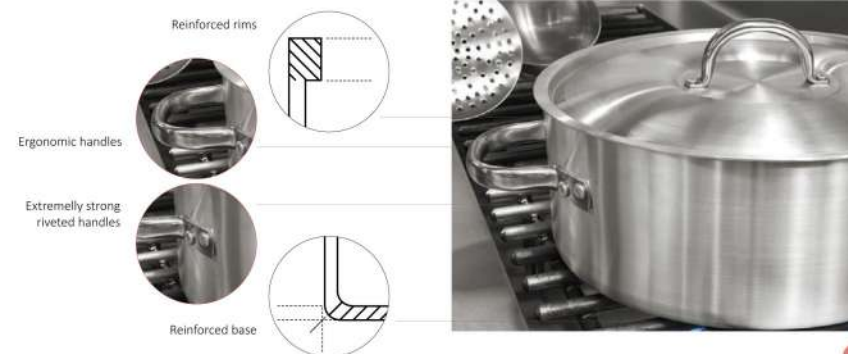


USE AND CARE OF ALUMINIUM

- 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 discolouration.
- 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.

1
YEAR
GUARANTEE

- Stains and discolouration 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

1 YEAR
GUARANTEE

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
- Thickness of walls between 4- 6mm
- Heat resistant, comfortable handles
- Lids recessed for perfect fit

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)



Infiniti
by
pujadas

- Extra heavy duty base
- For use on any heat source
- Can be used on an open flame
- Stainless Steel handles

Infiniti
by
pujadas

FRYING PANS



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

PAN - ALUMINIUM FRY NON-STICK - 240mm (BLUE)

PAF1424

PAN - ALUMINIUM FRY NON-STICK - 240mm (GREEN)

1 YEAR
GUARANTEE

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
- Multi layer non-stick coating



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 - 400mm

PBF1450

PAN (BLACK) IRON FRY - 460mm



ROASTING PAN



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



RPA0450
ROASTING PAN ALUMINIUM NON STICK - 450 x 320mm

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



PB00180
PAN BLUE STEEL OMELETTE - 180mm
PB00240
PAN BLUE STEEL OMELETTE - 240mm



CREPE PAN



PFC0280
FRYING PAN CREPE - 280mm



PBF0300 PAN BLUE STEEL FRY - 300mm
PBF0360 PAN BLUE STEEL FRY - 360mm
PBF0400 PAN BLUE STEEL FRY - 400mm
PBF0450 PAN BLUE STEEL FRY - 450mm



Best Choice

BLUE STEEL FRYING PANS - Heavy duty

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)
PAS0008
PAN ALUMINIUM SAUTE 8Lt (350 x 70mm)

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 VALUE
PAF2036
PAN ALUMINIUM FRY - 360mm VALUE

Global

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)

PAN BLACK STEEL

FEATURES

- Quality Black Steel frypans with thin silicone coating to help seal the pan
- Perfect for open flame
- Non stick coating



PBF2200
PAN (BLACK) STEEL FRYING - 200mm
PBF2220
PAN (BLACK) STEEL FRYING - 220mm
PBF2240
PAN (BLACK) STEEL FRYING - 240mm
PBF2300
PAN (BLACK) STEEL FRYING - 300mm
PBF2320
PAN (BLACK) STEEL FRYING - 320mm

Global

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)

CONICAL SAUCE PANS



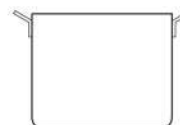
CPS0180
CONICAL SAUCE PAN S/STEEL 1.15Lt - 180mm
CPS0220
CONICAL SAUCE PAN S/STEEL 1.45Lt - 220mm
CPS0240
CONICAL SAUCE PAN S/STEEL 2.8Lt - 240mm



CASSEROLE POT

FEATURES

- Wide bottom area 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.



LOW CASSEROLE POT

FEATURES

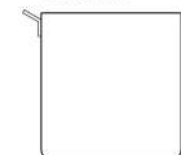
- Wide heating surface allows the cooking of meats and vegetables in limited amounts of liquid
- Ideal for long slow cooking which allows the liquid to add juices flavour
- Also used as a hot bath in conjunction with tapered sauce pans for melting butters, heating sauces or for blanching vegetables



STOCK POT

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



FRYING PAN

FEATURES

- 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



SAUTE PAN

FEATURES

- 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



SAUCE PAN

FEATURES

- 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

VICTORINOX



KNV1200
KNIFE VICTORINOX BUTCHER - 200mm
KNV1250
KNIFE VICTORINOX BUTCHER - 250mm
KNV1300
KNIFE VICTORINOX BUTCHER - 310mm

KNV2250
KNIFE VICTORINOX BUTCHER - 250mm FLUTED

KNV2150
KNIFE VICTORINOX SKINNING - 150mm



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



CKV0002
CHEESE AND BUTTER KNIFE VICTORINOX



KNV6300
KNIFE VICTORINOX SLICING - 300mm



KNV7300
KNIFE VICTORINOX SALMON - 300mm
SERRATED



VICTORINOX PROFESSIONAL KNIVES

VICTORINOX



KNV9080
KNIFE VICTORINOX PARING - 80mm PLAIN
KNV9010
KNIFE VICTORINOX PARING - 100mm PLAIN

NOW AVAILABLE IN THESE COLOURS (ON REQUEST):



KNV9055
KNIFE VICTORINOX SHAPING CURVED

NOW AVAILABLE IN THESE COLOURS (ON REQUEST):



KNV9210
KNIFE VICTORINOX CHEESE KNIFE



KNV8200
KNIFE VICTORINOX BREAD - 200mm



CFV0002
KNIFE VICTORINOX - CARVING FORK



KNV9180
KNIFE VICTORINOX PARING - 80mm SERRATED
KNV9110
KNIFE VICTORINOX PARING - 100mm SERRATED

NOW AVAILABLE IN THESE COLOURS (ON REQUEST):



KNV8110
VICTORINOX STEAK KNIFE - 110mm

NOW AVAILABLE IN THESE COLOURS (ON REQUEST):



KNF8110
VICTORINOX STEAK FORK (BLACK)



KNV0150
KNIFE VICTORINOX CARVING/UTILITY - 150mm
KNV0180
KNIFE VICTORINOX CARVING/UTILITY - 180mm



KPV0003
KITCHEN SHARPENING STEEL - 250mm

VICTORINOX DROP FORGED KNIVES



VICTORINOX



KFY1001
KNIFE FORGED VICTORINOX - CARVING FORK



KFY6150
KNIFE FORGED VICTORINOX - CARVING - 150mm
KFY2200
KNIFE FORGED VICTORINOX - CARVING - 200mm



KFY4150
KNIFE FORGED VICTORINOX - BONING - 150mm



KFY6200
KNIFE FORGED VICTORINOX CARVING/COOKS
200mm
KFY6250
KNIFE FORGED VICTORINOX CARVING/COOKS
250mm



KFY8100
KNIFE FORGED VICTORINOX - PARING - 100mm



KFY8120
KNIFE FORGED VICTORINOX - PARING/STEAK - 120mm



KFY8070
KNIFE FORGED VICTORINOX - PARING
80mm (CURVED)



KFY9200
KNIFE FORGED VICTORINOX - BREAD - 230mm



KFY6260
KNIFE VICTORINOX - SLICING KNIFE [FLUTED] - 260mm



KFY0002
BUTCHER SHARPENING STEEL - 270mm



VICTORINOX PARING KNIFE SETS

VICTORINOX



PK0001
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.

NEW

ROLL BAGS

FEATURES

- Fully adjustable velcro knife holder to accommodate any combination of knives



KSV0001
KNIFE ROLL BAG SMALL - ROLL BAG ONLY

SPECIFICATIONS

MATERIAL:	POLYESTER
LENGTH - CLOSED:	48cm
LENGTH - OPENED:	56cm
HEIGHT - OPENED:	48cm



KSV0002
KNIFE ROLL BAG LARGE - ROLL BAG ONLY

SPECIFICATIONS

MATERIAL:	POLYESTER
LENGTH - CLOSED:	48cm
LENGTH - OPENED:	82cm
HEIGHT - OPENED:	48cm



Knives not included

VICTORINOX KNIFE SETS

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, carving fork.



KSV0014
KNIFE SET VICTORINOX 14 PIECE IN CASE



NEW

SET CONSISTS OF

Potato peeler, single edge, paring knife, carving knife, carving fork forged, 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

GRUNTER PROFESSIONAL KNIVES



WHAT MAKES A GOOD KNIFE?

- * Sharpness
 - * Durability
 - * Hygiene
- Most important is how well its blade will take and hold an edge
 - A good knife will stand up to generations of daily use without undue wear or deterioration
 - 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:



KNG4150
KNIFE GRUNTER - BONING NARROW - 150mm



KNG4200
KNIFE GRUNTER - BONING NARROW - 200mm



KNG2150
KNIFE GRUNTER - SKINNING - 150mm



KNG1200
KNIFE GRUNTER - BUTCHER - 200mm (BLACK)

KNG1320
KNIFE GRUNTER - BUTCHER - 200mm (BLUE)

KNG1720
KNIFE GRUNTER - BUTCHER - 200mm (BROWN)

KNG1520
KNIFE GRUNTER - BUTCHER - 200mm (GREEN)

KNG1220
KNIFE GRUNTER - BUTCHER - 200mm (RED)

KNG1620
KNIFE GRUNTER - BUTCHER - 200mm (WHITE)

KNG1420
KNIFE GRUNTER - BUTCHER - 200mm (YELLOW)

KNG1250
KNIFE GRUNTER - BUTCHER - 250mm

KNG1300
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
KNIFE GRUNTER - BONING BROAD - 150mm (BROWN)

KNG1150
KNIFE GRUNTER - BONING BROAD - 150mm (GREEN)

KNG6150
KNIFE GRUNTER - BONING BROAD - 150mm (RED)

KNG9150
KNIFE GRUNTER - BONING BROAD - 150mm (WHITE)

KNG7150
KNIFE GRUNTER - BONING BROAD - 150mm (YELLOW)

GRUNTER PROFESSIONAL KNIVES

AVAILABLE IN THESE HACCP COLOURS:



KNG7300
KNIFE GRUNTER - SALMON / HAM
SLICER SERRATED

KNG6300
KNIFE GRUNTER - SALMON /
HAM SLICER PLAIN

KNG8200
KNIFE GRUNTER - BREAD KNIFE - 200mm



KNG0010
KNIFE GRUNTER - SASHIMI KNIFE



KNG0011
KNIFE GRUNTER - SANTUKA KNIFE



KNG9050
KNIFE GRUNTER - SHAPING - 50mm (CURVED)



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)

GREAT SAVINGS - Buy in bulk



KNG0002
PARING KNIFE - 100mm COLOUR
BOX SET GRUNTER 60 PIECE



KNG0001
PARING KNIFE 100mm (BLACK)
BOX SET GRUNTER 20 PIECE



CRG1000
CUT RESISTANT GLOVE (CHAIN MAIL)

GRUNTER PROFESSIONAL KNIVES



KNS3125
STEAK FORK DELUXE
WOODEN HANDLE

KNS2125
STEAK KNIFE DELUXE BROAD BLADE
WOODEN HANDLE

KNS5125
STEAK KNIFE BROAD BLADE
PLASTIC HANDLE

KNS4125
STEAK KNIFE BROAD BLADE
STEEL HANDLE



KNS0125
STEAK KNIFE SHARP TIP - 125mm



KNP9110
STEAK KNIFE SHARP TIP - 110mm



KNG9125
STEAK KNIFE GRUNTER ELEGANCE
SHARP TIP - 125mm (ABS)



KNG9126
STEAK KNIFE GRUNTER - ELEGANCE
SHARP TIP - 125mm (WH)



KNS0100
STEAK KNIFE ROUND TIP - 100mm



KNP9075
KNIFE PARING - 75mm



KNP8200
KNIFE BREAD - 200mm



GRUNTER DROP FORGED KNIVES



KFG0001
KNIFE FORGED GRUNTER
CARVING FORK



KFG1150
KNIFE FORGED GRUNTER CARVING
150mm
KFG1200
KNIFE FORGED GRUNTER CARVING
200mm
KFG1250
KNIFE FORGED GRUNTER CARVING
250mm



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



KFG9115
KNIFE FORGED GRUNTER
PARING - 115mm



KFG9090
KNIFE FORGED GRUNTER
PARING - 90mm



KFG8200
KNIFE FORGED GRUNTER - BREAD
200mm



KFG0002
KNIFE FORGED GRUNTER
SHARPENING STEEL - 200mm



FEATURES:
• Handle removable for easy cleaning

CKT0210
CHOPPING KNIFE TWO HANDLE - 255mm



CLA0200
MEAT CLEAVER GRUNTER - 230mm
CLA0240
MEAT CLEAVER GRUNTER - 255mm



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 knives)



KST0002
KNIFE SET GRUNTER - ROLL BAG ONLY - FOR 12 PIECE

MAGNETIC KNIFE HOLDERS

(Excludes knives)



MKH0450
MAGNETIC KNIFE HOLDER - 450mm
MKH0600
MAGNETIC KNIFE HOLDER - 600mm



KNG0006
KNIFE SET GRUNTER PROFESSIONAL - 6 PIECE

SET CONSISTS OF
KST0002, KNG3150, KNG6300, KNG8200, KNG5200, KNG9100



KST0001
KNIFE SET GRUNTER - ROLL BAG ONLY - FOR 6 PIECE

GRUNTER BAGS

(Excludes knives)



KST0001
KNIFE SET GRUNTER - ROLL BAG ONLY - FOR 6 PIECE

HAND SAW



HSP0550
HAND SAW PLASTIC HANDLE - 550mm
HSP1002
HAND SAW BLADES ONLY - 550mm

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 STONE



SSK0001
SHARPENING STONE
50 x 150 x 25mm (WATER BASE)

SSK0002
SHARPENING STONE
50 x 150 x 25mm (OIL BASE)



EKS0001
ELECTRIC KNIFE SHARPENER

ELECTRIC KNIFE SHARPENERS



EKS0120
ELECTRIC KNIFE SHARPENER
CHEF'S CHOICE

KNIFE SHARPENERS



KSH0002
KNIFE SHARPENER - HAND
HELD (ACCUSHARP)



KSH0001
KNIFE SHARPENER - HAND HELD - LANSKY



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

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

VICTORINOX



MSV0001
MULTIPURPOSE SHEAR - VICTORINOX
(RED) - 200mm



MSV0002
POULTRY SHEAR - VICTORINOX (BLACK)

GRÜNTER

NEW



MSG0001
MULTIPURPOSE SHEAR GRUNTER (GREY)



SHEARS

Dishwasher safe nylon handles and Stainless Steel blades



PSG0001
POULTRY SHEARS GRUNTER - 265mm



PSG0002
PORK SHEARS GRUNTER - 280mm

HAND MEAT MALLETS



MMH0002
MEAT Mallet HAND
250mm (ALUMINIUM)



MMH0001
MEAT Mallet HAND - 300mm (WOODEN HANDLE)



MEAT SCRAPER



MSN0002
MEAT SCRAPER S/STEEL - 170mm



LARDING NEEDLE



RBN0300
ROLL BEEF NEEDLE - 300mm (LENGTH OF NEEDLE)

BUTCHER BLOCK STAND



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



BOS0003
BAR OPTIC - WALL MOUNTED TRIPLE
OPTICS SOLD SEPARATELY



BOS0009
BAR OPTIC - ALUMINIUM WALL
MOUNTED STAGGERED - 9 BOTTLES

ASHTRAYS



SAS0001
S/STEEL ASHTRAY ROUND - SMALL



SAS1001
S/STEEL WIND PROOF ASHTRAY

PITCHERS POLYCARBONATE



PTP1300
PITCHER (POLYCARB) - 1300ml - CLEAR
PTP1800
PITCHER (POLYCARB) - 1800ml - CLEAR

COCKTAIL STRAINERS



CS80001
COCKTAIL STRAINER
FOR BOSTON SHAKER



CSS0001
COCKTAIL STRAINER S/STEEL

ICE BUCKET STAND TABLE MOUNTED



IBS0001
ICE BUCKET STAND - TABLE
MOUNTED S/STEEL
(Excludes Ice Bucket)

COCKTAIL AND BOSTON SHAKERS



CSS0700
COCKTAIL SHAKER S/STEEL
700ml



BSS0828
BOSTON SHAKER S/STEEL
828ml

BAR MUDDLER

The distinct pyramid-shaped burls are designed to achieve optimum results when muddling.



MUD0210
MUDDLER PLASTIC - 210mm

ICE BUCKET STANDS FLOOR STANDING



IBS0002
ICE BUCKET STAND - CHROME
PLATED - FLOOR STANDING
715mm
(Excludes Ice Bucket)



IBS0006
ICE BUCKET STAND S/STEEL

NOTE

Picture shown may vary from actual product*

ICE BUCKETS TUFF TRAYS®



IBP1012
ICE BUCKET PLASTIC
AND LID - 1.2L



IBP1020
ICE BUCKET PLASTIC
AND LID - 2L

STAINLESS STEEL ICE BUCKETS



IBS00010
MINI ICE BUCKET WITH KNOB
1.2 Lt - S/STEEL



IBD00001
DOUBLE WALLED ICE BUCKET
WITH LID 1L - S/STEEL



IBS00008
ICE BUCKET - S/STEEL (VALUE)
4Lt - 215 x 205mm



IBS00004
ICE BUCKET - S/STEEL (WINE)
4Lt - 215 x 190mm



IBS00003
ICE BUCKET - S/STEEL (CHAMPAGNE)
8Lt - 225 x 255mm



ALUMINIUM ICE BUCKETS

Perfect for mini bottles of wine or mineral water and ideal for room service and mini bars.



IBA00001
ICE BUCKET ALUMINIUM
(WINE) 8Lt - 195 x 216mm



IBA00003
ICE BUCKET ALUMINIUM
1.3Lt (MINI) - 160 x 125mm

SPEED POURERS



SPM1001
SPEED POURER METAL
SPM1002
SPEED POURER METAL TAPERED

TOT DRAINER



TDS00001
TOT DRAINER S/STEEL - 200 x 160 x 35mm



BAR SPOONS



BSS0280
BAR SPOON S/STEEL
280mm STRAIGHT



BSS1280
BAR SPOON S/STEEL
280mm TWIST / MUDDLER

TOT MEASURES AND BLADE



TMS00001
TOT MEASURE S/STEEL - 25/50ml



TMS00002
TOT MEASURE S/STEEL - 25/50ml



BBS00001
BAR BLADE BOTTLE OPENER (BLACK)



BBS00002
BAR BLADE BOTTLE OPENER
S/STEEL

WAITERS FRIEND



WF100001
WAITERS FRIEND - WITH B/OPENER
(PLASTIC)



WF11001
WAITERS FRIEND (CHROME)



WF12001
WAITERS FRIEND - ECONO - PLASTIC

WAITERS FRIEND



WF10002
WAITERS FRIEND - WITH
BOTTLE OPENER (PLASTIC)
ITALIAN DESIGN

WF1002
WAITERS FRIEND - WITH
B/OPENER (CHROME)

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

WINE OPENER



CSR0001
CORK SCREW RAPID
(CHROME)

WT00001
WING TYPE WINE OPENER
(CHROME)

BAR AND SERVICE MATS

FEATURES

- * Durable



MTB0070
BAR MAT - 70 x 580mm (BLACK)



MTS0300
SERVICE MAT - 300 x 450mm (BLACK)

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)

GLASS RIMMER



GRC0003
GLASS RIMMER COMBINATION - 3 TIER (BLACK)

BAR CADDY CONDIMENT HOLDER



BCD0001
BAR CADDY - CONDIMENT HOLDER (BLACK)
(Excludes condiments)

BAR CADDIES



BCD2006
BAR CADDY CONDIMENT HOLDER - S/STEEL



BCD0006
BAR CADDY DELUXE
6 DIVISION (BLACK)

BCD1006
BAR CADDY DELUXE
REPLACEMENT INSERT

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



PSA1180
PIZZA SCREEN - ALUMINIUM ROUND - 280mm
PSA1195
PIZZA SCREEN - ALUMINIUM ROUND - 300mm
PSA1210
PIZZA SCREEN - ALUMINIUM ROUND - 330mm

PIZZA SCREENS

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
1300mm - 345 x 345mm



PSS2000
PIZZA SHOVEL S/STEEL HANDLE
1600mm



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)



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

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 TUFF TRAYS NO. 6



AVAILABLE IN THESE COLOURS:



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 (WHITE)
TTR2506
TUFF TRAY RECTANGULAR No. 6 (BURGUNDY)
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 400mm

TUFF TRAYS®



AVAILABLE IN THESE COLOURS:



TTR2112
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)

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



TTR3712
TUFF TRAY OVAL No. 12 (BLACK)
TTR3812
TUFF TRAY OVAL No. 12 (WHITE)
SPECIFICATIONS
DIMENSIONS: 390 x 445mm



TTR3013
TUFF TRAY RECTANGULAR No. 13 (BLACK)
TTR3113
TUFF TRAY RECTANGULAR No. 13 (WHITE)
SPECIFICATIONS
DIMENSIONS: 325 x 530mm

RECTANGULAR TUFF TRAYS NO. 13

NEW

RECTANGULAR TUFF TRAYS NO. 14



AVAILABLE IN THESE COLOURS:



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)
TTR3114
TUFF TRAY RECTANGULAR No. 14 (BLUE)
(NON-SLIP)

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
DIMENSIONS: 380 x 525mm

ROUND TUFF TRAYS SMALL



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)

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

TUFF TRAYS®



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

UTILITY TRAYS

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

ROUND TUFF TRAYS LARGE



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)

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



DISPLAY TRAY

TRM0250
TRAY MELAMINE (WHITE) No. 5
TRM1250
TRAY MELAMINE (BLACK) No. 5
SPECIFICATIONS
DIMENSIONS: 250 x 390mm

COMPARTMENT TRAY



TTR3613
TUFF TRAY FOOD TRAY - 3 COMPARTMENTS
SPECIFICATIONS
DIMENSIONS: 345 x 264 x 33mm

NEW

TTR3713
TUFF TRAY - 3 DIV (WHITE) CAFETERIA TRAY
SPECIFICATIONS
DIMENSIONS: 345 x 205 x 20mm

TUFF TRAYS®

Global



TRM0370
TRAY ROUND MELAMINE NON STICK (BLACK) No. 23 - 370mm

LAMINATED NON SLIP MELAMINE TRAYS



TRM0014
TRAY RECT MELAMINE NON SLIP (BLACK) No. 14 - 530 x 380mm

SERVICE TRAYS

Global[®]



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 TRAY

Global[®]



TRS0330
TRAY ROUND S/STEEL - 330mm



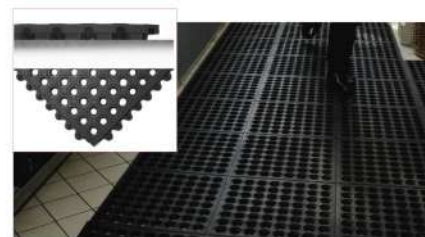
INNOVATIVE MATS - Fatigue step

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

SS010006
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

KM010001
KMAT 1.4 x 0.85m



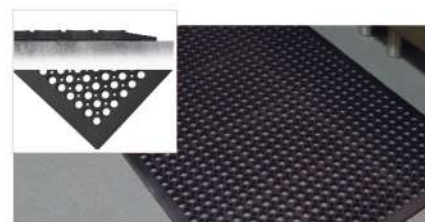
INNOVATIVE MATS - Rampmat

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



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-fibre



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

MF010001

MICRO-FIBRE MAT 0.9 x 0.6m

MF010002

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

ORTHOMAT (BLACK) 0.45 x 0.9m



DOUGH SCRAPERS



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

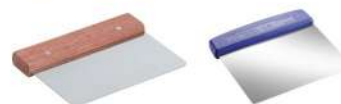
PSR2110

PLASTIC SCRAPER
110 x 80mm

PSR0148

PLASTIC SCRAPER
148 x 99mm

DOUGH CUTTERS



DCS0001

DOUGH CUTTER WOOD
HANDLE 150 x 115mm

DCS0005

DOUGH CUTTER WOOD
HANDLE 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 FLEXIBLE

CHEFS GAS TORCH

The essential tool for any pastry chef. For creme brûlée, browning, etc.



CTG0001

CHEFS TORCH GAS
POWERED MICRO

CTG0002

CHEFS TORCH GAS
POWERED PROFESSIONAL



ROLLING PINS

To preserve wooden rolling pin, do not soak in water



RPA0380
ROLLING PIN ALUMINIUM
380mm

RPW0300
ROLLING PIN WOOD 300mm
RPW0350
ROLLING PIN WOOD 350mm
RPW0400
ROLLING PIN WOOD 400mm
RPW0450
ROLLING PIN WOOD 450mm

RPW0375
ROLLING PIN WOOD
375mm (ECONOMY)

CROISSANT CUTTER



CCB1001
CROISSANT CUTTER BAKERY
CATER ACE – 120mm

ASPIC CUTTER SET



ACS0012
ASPIC CUTTER SET - 12 PIECE ASSORTED

DOUGH CUTTERS



DCC0035
DOUGH CUTTER PLAIN
55mm

DCC0035
DOUGH CUTTER CRIMPED
35mm

DCC2035
DOUGH CUTTER 2 WAY
35mm

EXPANDABLE DOUGH CUTTER WHEELS



DCW1007
DOUGH CUTTER – 7 WHEEL PLAIN
DCW2007
DOUGH CUTTER – 7 WHEEL FLUTED



ROUND CUTTER SET



RCP1010
ROUND CUTTER SET TINNED
PLAIN 10 PIECE



RCF1010
ROUND CUTTER SET TINNED
FLUTED 10 PIECE

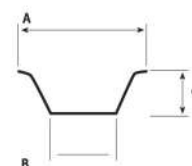
OTHER ORDER CODES

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 120mm (5.5Lt)
MBT0004
MIXING BOWL TAPERED – MB 4 – 380 x 130mm (8Lt)
MBT0005
MIXING BOWL TAPERED – MB 5 – 450 x 130mm (13Lt)
MBT0006
MIXING BOWL TAPERED – MB 6 – 480 x 175mm (17Lt)
MBT1002
MIXING BOWL TAPERED – MB 2 (MINI) – 180 x 65mm (800ml)



BOWL	SIZE A	SIZE B	SIZE C
MBT0001	265mm	150mm	80mm
MBT0002	285mm	170mm	100mm
MBT0003	310mm	200mm	120mm
MBT0004	380mm	225mm	130mm
MBT0005	450mm	250mm	130mm
MBT0006	480mm	250mm	175mm
MBT1002	180mm	90mm	65mm

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
MIXING BOWL S/STEEL ROUND - 400mm (13Lt)



BOWL	SIZE A	SIZE B
MBS0220	220mm	95mm
MBS0240	240mm	110mm
MBS0290	290mm	130mm
MBS0340	340mm	150mm
MBS0400	400mm	170mm

MEASURING BOWLS NOTCHED

**MB50001**

MEASURING BOWL STAINLESS STEEL
NOTCHED ROUND - 800ml

MB50002

MEASURING BOWL STAINLESS STEEL
NOTCHED ROUND - 1200ml

MB50003

MEASURING BOWL STAINLESS STEEL
NOTCHED ROUND - 2500ml

INDIVIDUAL NOZZLES - Star

**NIM1002**

NOZZLE INDIVIDUAL
STAR - METAL 2mm

NIM1003

NOZZLE INDIVIDUAL
STAR - METAL 3mm

NIM1004

NOZZLE INDIVIDUAL
STAR - METAL 4mm

NIM1005

NOZZLE INDIVIDUAL
STAR - METAL 5mm

NIM1006

NOZZLE INDIVIDUAL
STAR - METAL 6mm

NIM1007

NOZZLE INDIVIDUAL
STAR - METAL 7mm

NIM1008

NOZZLE INDIVIDUAL
STAR - METAL 8mm

NIM1009

NOZZLE INDIVIDUAL
STAR - METAL 9mm

NIM1010

NOZZLE INDIVIDUAL
STAR - METAL 10mm

NIM1011

NOZZLE INDIVIDUAL
STAR - METAL 11mm

NIM1012

NOZZLE INDIVIDUAL
STAR - METAL 12mm

NIM1013

NOZZLE INDIVIDUAL
STAR - METAL 13mm

NIM1014

NOZZLE INDIVIDUAL
STAR - METAL 14mm

NIM1015

NOZZLE INDIVIDUAL
STAR - METAL 15mm

NIM1016

NOZZLE INDIVIDUAL
STAR - METAL 16mm

NIM1017

NOZZLE INDIVIDUAL
STAR - METAL 17mm

NIM1018

NOZZLE INDIVIDUAL
STAR - METAL 18mm



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

**NSM1010**

NOZZLE SET METAL
STAR - 10 PIECE

**NSM0010**

NOZZLE SET METAL PLAIN
10 PIECE

CREAM HORN



CHS0001 CREAM HORN
S/STEEL

NOZZLE SETS - Stainless Steel

**NSS0012**

NOZZLE SET S/STEEL - PLAIN 12 PIECE

**NSS1012**

NOZZLE SET S/STEEL - STAR 12 PIECE

INDIVIDUAL NOZZLES - Plain

**NIM2002**

NOZZLE INDIVIDUAL
PLAIN - METAL 2mm

NIM2003

NOZZLE INDIVIDUAL
PLAIN - METAL 3mm

NIM2004

NOZZLE INDIVIDUAL
PLAIN - METAL 4mm

NIM2005

NOZZLE INDIVIDUAL
PLAIN - METAL 5mm

NIM2006

NOZZLE INDIVIDUAL
PLAIN - METAL 6mm

NIM2007

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

NIM2012

NOZZLE INDIVIDUAL
PLAIN - METAL 12mm

NIM2013

NOZZLE INDIVIDUAL
PLAIN - METAL 13mm

NIM2014

NOZZLE INDIVIDUAL
PLAIN - METAL 14mm

NIM2015

NOZZLE INDIVIDUAL
PLAIN - METAL 15mm

NIM2016

NOZZLE INDIVIDUAL
PLAIN - METAL 16mm

NIM2017

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 BAGS - Polyurethane

**PBP0040**

PIPING BAG POLYURETHANE - 400mm

PBP0045

PIPING BAG POLYURETHANE - 450mm

PBP0050

PIPING BAG POLYURETHANE - 500mm



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

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

PBT0500

PIPING BAG - 500mm No. 5

PBT0550

PIPING BAG - 550mm No. 6

PBT0600

PIPING BAG - 600mm No. 7

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 – 1L

MJP0002

MEASURING JUG PLASTIC – 2L

MJP0005

MEASURING JUG PLASTIC – 5L

CITRUS JUICER



CJM0001

CITRUS JUICER MANUAL – S/STEEL



MEASURING JUGS - Stainless steel



MJS0500

MEASURING JUG S/STEEL – 500ml

MJS0001

MEASURING JUG S/STEEL – 1L

MJS0002

MEASURING JUG S/STEEL – 2L

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 BRUSH



BRB0001

BOARD BRUSH – 300mm

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)



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
- Bristles are moulded into handle to prevent bacteria harbouring traps



PBN0050

PASTRY BRUSH (CLEAR) NYLON BRISTLE – 50mm



PBN1050

PASTRY BRUSH (BLUE) NYLON BRISTLE – 50mm



PBN0025

PASTRY BRUSH - ROUND (CLEAR) NYLON BRISTLE – 25mm

BAKERS KNIFE



KNB9070

KNIFE BAKERS SERRATED – 70mm



BAKING TRAYS - Enamelled



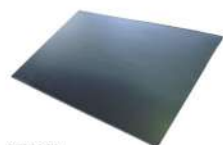
- BTE0010**
BAKING TRAY ENAMELLED - 535 x 325 x 10mm (BLACK)
- BTE0020**
BAKING TRAY ENAMELLED - 535 x 325 x 20mm (BLACK)
- BTE0040**
BAKING TRAY ENAMELLED - 535 x 325 x 40mm (BLACK)
- BTE0065**
BAKING TRAY ENAMELLED - 535 x 325 x 65mm (BLACK)

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

BAKING TRAYS - Aluminium



- 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



- BTA0031**
BAKING TRAY ALUSTEEL
LARGE MUFFIN 15 CUP 600 x 400mm



BAKING SHEETS - Re-useable



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**
TURNABLE (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



SFT3024
SPRING FORM TIN - NON-STICK - 240mm
SFT3026
SPRING FORM TIN - NON-STICK - 260mm
SFT3028
SPRING FORM TIN - NON-STICK - 280mm

SPONGE TIN



STR0200
SPONGE TIN - 200 x 70mm

BREAD TRAYS



BTA0040
BREAD TRAY ALUSTEEL - SINGLE PAN
270 x 100 x 115mm



BTA0041
BREAD TRAY ALUSTEEL - FARM LOAF 1.5kg
300 x 100 x 112mm



BTA0042
BREAD TRAY ALUSTEEL - MADERA PAN
155 x 100 x 75mm



BTA0050
BREAD TRAY ALUSTEEL - THREE TRAY
354 x 284 x 115mm



BTA0500
BREAD TRAY ALUSTEEL - FIVE TRAY
584 x 284 x 115mm - 270 x 100 x 115mm PER
BREAD 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 x 58mm



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

SILICONE MOULDS - Muffin



MSM0006
MOULD SILICONE - MUFFIN 6 CUPS
70 x 40mm



MSM0012
MOULD SILICONE - MUFFIN 12 CUPS
70 x 30mm



MSM0005
MOULD SILICONE - MUFFIN 5 CUP - 80 x 40mm

SILICONE MOULDS FORMAFLEX

FEATURES

- Formaflex silicone moulds featured with creative and nice shapes, easy to mould sweet or salty monoportions.
- Resistance between -40° up to +280°C

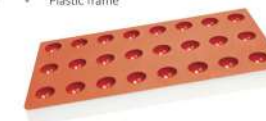


MSG0006
SILICONE MOULD FORMAFLEX 6 PORTION GUGLHUPF

JELLY MOULDS

FEATURES

- Jelly moulds in food silicone, suitable to mould fondants, jellies, etc.
- Plastic frame



MJR0024
JELLY MOULD ROUND - 24 PORTION

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
ISM0250
ICING SPATULA - 250mm
ISM0300
ICING SPATULA - 300mm
ISM0360
ICING SPATULA - 360mm

PKS0310
PALLET KNIFE SERRATED
BLADE - 250mm

PKS2360
PALLET KNIFE SCALLOPED
360mm

ISM2250
ICING SPATULA TAPERED
BLADE - 250mm

SPS0001
SLOTTED PASTRY SERVER
TRIANGLE

KITCHEN SET



SET CONSISTS OF

Cup egg whisk, silicone basting brush, convectionary spatula - 90mm



KST0003
KITCHEN SET TRIANGLE - 3 PIECE

FRENCH WHISKS - 8 Wire



WHF0300
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

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



MOULDS



CMA0070
CARAMEL (DARIEL) MOULD
ALUMINIUM - 70 x 45mm



QCM0080
QUEEN CAKE MOULDS
80 x 30mm



Best with **iSi**
No wasted cream!



CBLO001
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



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



CGI4001
GOURMET WHIP - 1Lt
CGI4500
GOURMET WHIP - 500ml

CREAM PROFI 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



CBLO001
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: $\pm 2\%$ PC
- Temperature: $+50$ to $+200^\circ\text{C}$ / resolution: 1°C / precision: $\pm 1^\circ\text{C}$
- 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



OTE0001
OIL TESTER ELECTRONIC

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

THERMOMETERS

FEATURES

- -50 to $+530^\circ\text{C}$
- Distance ratio 12/1
- Double scale $^\circ\text{C}$ / $^\circ\text{F}$
- Display resolution: 0.1°
- Accuracy: $\pm 2\%$ or $\pm 2^\circ\text{C}$
- 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, food display temperature



THI0001
THERMOMETER INFRARED LASER
 -50°C to $+530^\circ\text{C}$

FEATURES

- -50 to $+300^\circ\text{C}$ / -58 to $+572^\circ\text{F}$
- Display resolution: 0.1° / 1°
- Accuracy: $\pm 2^\circ$ / $\pm 2\%$
- 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 INFRA RED
 -50°C to $+300^\circ\text{C}$



FEATURES

- -50 to $+200^\circ\text{C}$
- Display resolution: 0.1°
- Accuracy: $\pm 1^\circ\text{C}$ (-20 to $+150^\circ\text{C}$) otherwise $\pm 2^\circ\text{C}$ or $\pm 3^\circ\text{C}$
- MAX/MIN function
- Stainless Steel piercing probe: 125mm - $\varnothing 3.5\text{mm}$
- In blister packaging with instructions for use
- Perfect chefs thermometer
- Easy quick check for core temperature $+65^\circ\text{C}$
- Slim design, easy to carry around
- Digital display for ease of use



THE0120
THERMOMETER ELECTRONIC
120mm (-50°C to $+200^\circ\text{C}$)
WATER RESISTANT THERMOLAB
THERMOMETER

FEATURES

- -50 to $+300^\circ\text{C}$
- Display resolution: 1°
- Accuracy: $\pm 1^\circ\text{C}$ (-20 to $+130^\circ\text{C}$), $\pm 2^\circ\text{C}$ ($<200^\circ\text{C}$), $\pm 4^\circ\text{C}$ ($>200^\circ\text{C}$)
- Timer function 99H-59M-59S + Alarm + Magnet
- Stainless Steel piercing probe: 125mm - $\varnothing 3.5\text{mm}$
- 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
 $(-50^\circ\text{C}$ to $+300^\circ\text{C})$ WATER RESISTANT
THERMOMETER WITH TIMER

FEATURES

- -50 to $+70^\circ\text{C}$
- Display resolution: 0.1°
- Accuracy: $\pm 1^\circ\text{C}$ / $\pm 2^\circ\text{F}$
- 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
FRIDGE / FREEZER THERMOMETER

FEATURES

- $+80$ to $+200^\circ\text{C}$
- Division: 1°C
- With grey polyamide alimentary protection sleeve
- Length: 430mm



THE0007
THERMOMETER CANDY - PLASTIC SLEEVE
WITHOUT MERCURY
INTERNAL SCALE GLASS THERMOMETER

FEATURES

- -50 to $+200^\circ\text{C}$
- Display resolution: 0.1°C
- MAX/MIN function
- Accuracy: $\pm 1^\circ\text{C}$ (-20 to $+120^\circ\text{C}$) otherwise $\pm 2^\circ\text{C}$
- Strong Stainless Steel piercing probe: 125mm - $\varnothing 5\text{mm}$
- 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 to $+200^\circ\text{C}$)
STRONG PROBE THERMOMETER

FEATURES

- $+50$ to $+100^\circ\text{C}$
- $\varnothing 45\text{mm}$ + Coloured zones
- Calibratable by screw
- Stainless Steel probe: 125mm with a diameter $\varnothing 6\text{mm}$
- In blister packaging
- With instructions for use
- Remember to disinfect probe after every use



THE0008
THERMOMETER COFFEE
125mm (50°C to 100°C)
COFFEE, CAPPUCCINO, MILK THERMOMETER

THERMOMETERS

THERMOMETERS

FEATURES

- -30 +30°C
- With clip
- In blister packaging



THF0001
THERMOMETER FRIDGE / FREEZER
-30°C to +30°C - S/STEEL THERMOMETER

FEATURES

- -50 +200°C
- Display resolution: 0.1°
- Accuracy: $\pm 0.5^{\circ}\text{C}$ (-20 +150°C) otherwise $\pm 2^{\circ}\text{C}$
- Functions: MAX/MIN + DATA HOLD + Magnet
- Stainless Steel piercing probe: 120mm - $\varnothing 3.5\text{mm}$
- 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
- $\varnothing 33\text{mm}$
- 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

FEATURES

- -20 +100°C
- Display resolution: 0.1°
- Accuracy: $\pm 0.5^{\circ}\text{C}$
- Water proof
- With instructions for use
- In blister packaging.
- Stainless Steel probe: 120mm with a diameter $\varnothing 2.5\text{mm}$
- Includes precision certificate



THD0120
THERMOMETER DIGITAL HACCP
-50°C to 200°C
HACCP DIGITAL THERMOMETER

FEATURES

- -50 +300°C
- Display resolution: 0.1°
- Accuracy: $\pm 1^{\circ}\text{C}$ / $\pm 2^{\circ}\text{F}$
- Functions: MAX/MIN - DATA HOLD
- With instructions for use
- In blister packaging
- Stainless Steel probe: 115mm with a diameter $\varnothing 3.5\text{mm}$
- 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 $\varnothing 50\text{mm}$
- In blister packaging



THO0001
THERMOMETER OVEN ON STAND
(+50°C TO +300°C)
OVEN THERMOMETER

FEATURES

- 0 +300°C
- Display resolution: 1°
- Accuracy: $\pm 1^{\circ}\text{C}$ (0+150°C) otherwise $\pm 3^{\circ}\text{C}$
- $\pm 2^{\circ}\text{F}$ (+32+302°F) otherwise $\pm 5^{\circ}\text{F}$
- Functions: 23H-59M-59S Timer - Alarm - Clock - Magnet
- Stainless Steel probe: 150mm - $\varnothing 4\text{mm}$
- Stainless Steel cable: 100cm
- With instructions for use
- Ideal for measuring core temperature 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

FEATURES

- 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 FRYERS



THP0130
THERMOMETER POCKET DIAL
130mm (0°C to 120°C)
KEEP IN POCKET TO TEST
TEMPERATURES



THERMOMETERS

Reference

A

Adjustable Salamander	263
Airpot Brewers Bravilor	286 - 287
Airpots	286 - 288
Aluminium Baking Trays	448
Aluminium Colander	388
Aluminium Cookware	405 - 409
Aluminium Egg Poacher	399
Aluminium Egg Slicer	381
Aluminium Egg Wedger	381
Aluminium Frying Pans	405, 407
Aluminium Ice Buckets	428
Aluminium Pots	405 - 406, 409
Aluminium Rolling Pin	442
Aluminium Scoops	389
Aluminium Telescopic Handle	365
Ankhor Mixers	211 - 213
Antibool Dry Urns	290
Apple Corer	386
Arccoroc Glassware	83 - 88
Argenta Slicers	196
Ashtray	426
Asparagus Peeler	384
Aspic Cutter Set	442
Avenia Machines	223, 275, 290, 422
Aqua Glassware	89

B

Back Bar Fridges	315
Bain-Marie	226
Bain-Marie Inserts	340 - 343
Bakers Knife	447
Baking Sheets Teflon	449
Baking Tins	449 - 450
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, 452
Basting Spoons	374
Beta Slicer	193
Beverage Server Insulated	158, 339
Bill Spike	380
Biltong Cabinet	296
Biltong Hooks	423
Biltong Slicer	200
Bins	334 - 335, 362 - 363
Bird Claw Tongs	376
Biscuit Cutter Set	443
Black Iron Pans	407
Black Series Frying Pans - Induction	404 - 405
Black Steel Pans	410
Blast Chillers	317
Blenders	189, 191, 215 - 218, 220
Bliver	191
Blue Steel Pans	408 - 409

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
Bravilor Coffee Equipment	284 - 288, 290
Bread Baskets	110, 121, 159
Bread Trays	450
Breadknife	412 - 414, 418 - 419
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 Bravilor	287
Bun Toaster Vertical	247
Bussing and Transport Cart	326
Butcher Blocks and Stands	425
Butcher Hooks	423
Butcherquip Cookers	293 - 294
Butcherquip Mincer	198
Butcherquip Patty Machines	210
Butcherquip Smokers	295
Butchery Carcass Scale	398
Butter Bell	108
Butter and Cheese Knife	412
Butter Curler	386
Butter Pads	379

C

Cake Cooling Tray	449
Cake Display Fridge	308 - 309
Cake Display Stand	152 - 153, 158, 162, 164
Cake Display Tray and Cover	152 - 153
Cake Dividers	449
Cake Domes and Trays	152 - 153, 158, 162, 164
Cake Mixers	212 - 214
Cake Rings	450
Cake Server	60 - 63, 379
Cake Stands	152 - 153, 158, 162, 164
Can Openers	383
Canal Knife	386
Caraf	72, 82
Caramel Mould	453
Carcass Scale	398
Carlisle Beverage Servers	339
Carlisle Bussing and Transport Cart	338 - 339
Carlisle Cup Rack	360
Carlisle Dish Dolly	336
Carlisle Drain Shelves	346
Carlisle Ice Caddy	336
Carlisle Inserts	344 - 346
Carlisle Lids	346
Carlisle Polycarbonate Drinkware	90
Carlisle Racks	358 - 361

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, 156
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 - 174
Churchill	8 - 27
Crockery and Cutlery	8 - 67
Cutlery Ranges	58 - 67
Chicken Rotisserie	250
Chicken Shears	423 - 424
China Cap Strainers	388
Chinois 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
Cleaver	420
Cloche	113, 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 Bravilor	284 - 287, 290
Coffee Perculator	290
Coffee Pots	106 - 107, 137, 288
Coffee Tamper	292
Coffee Urn	102, 135
Colanders	154, 388
Cold Food Bar	314
Cold Room Shelving	328
Colour Coded Bucket and Wringers	369 - 370
Colour Coded Spray Bottles	363
Coloured Cooking Pots	402

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
Condiment Stand	157
Cone Holder	384
Confectionery Funnel	105
Conical Sauce Pans	411
Conical Strainers	388
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	322
Croissant Cutter	442
Croissant Warmer	110
Cup Dispenser	391
Cut Resistant Glove	418
Cutlery Saver	363
Cutlery Trays	391
Cutting Board Refinisher	394
Cutting Board Stand	394
Cutting Boards	394

D

Dariol Mould	453
Deck Ovens	260 - 261
Decorative Food Display Lamp	157
Dehydrator	297
Deli Dishes	157
Deli Slicers	193
Deluxe Steak Knife/Fork	419
Designer Displayware	149
Dish Dishwashers	353 - 357
Dinex Range	347 - 348
Dinex Smarttherm Induction Charger	347
Dip-A-Lait	248
Dish 'n Tote	391
Dish Dolly	336
Dish Washing Rack Dolly	361
Dish Washing Racks	359 - 361
Dishwashers	353 - 357
Display Dishes - Melamine	147 - 150
Display Fridges	308 - 314
Display Stand	150, 158, 162 - 165
Display Trays - Melamine	437
Display Trays and Domes	152 - 153

Displayware - Stainless Steel	146
Disposable Hats, Gloves, Aprons	177 - 178
Disposable Piping Bags	445
Dome Cloche	113, 158
Dome Covers	121, 132, 348
Double Mesh Strainers	389
Forge Wall Server Jug	108, 137
Dough Cutters	441 - 442
Dough Mixers	211
Dough Roller	210, 442
Doughnut Fryer	234
Drain Shelf	343, 346
Drink Pourers	429
Drop Forged Knives	414, 420
Dry Storage Shelving	328
Dualit Toaster	248
Dunnage Rack	329
Dust Cover	125, 361

E

Econo Chafing Dishes	144
Egg Lifters	382
Egg Poacher	399
Egg Rings	385
Egg Slicer	381
Egg Wedger	381
Eggington Sharpening Steel	422
Electric Biltong Slicer	200
Electric Heating Elements	103, 129 - 131, 145
Electric Ice Crusher	223
Electric Knife Sharpener	422
Electric Mincers	198 - 199
Electric Water Urn	289 - 290
Electronic Kitchen Timer	394
Electronic Scales	395 - 398
Enamelled Baking Trays	448
Epoxy Coated Shelving	328
Espreous Coffee Machine	284
Espresso Machine	284 - 285, 292
Espresso Machine - Cleaning kit	292
Exopat Baking Sheets	449

F

Fibreglass Display Trays	433
Filter Coffee Machine Bravilor	286
Filter Paper	287
Fimar Slicer	192
Fish Crate	332
Fish Scraper	383
Plasks (Coffee)	288 - 289
Flat Top Griller	236 - 237, 239, 241 - 242
Floor Drain Brush/Handle	368
Floor Scrub Brush	367
Floor Squeegee	368, 371
Floor Standing Display Cabinets	279 - 280, 308 - 310, 312 - 313
Floor Standing Fryers	230 - 232
Floor Standing Ice Bucket Stands	105, 427
Floor Standing Mixers	211 - 213
Flour Sieves	389, 446
Food Blender	215

Food Display Lamp	157
Food Dehydrator	297
Food Delivery Bag	334
Food Processors	182 - 192
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
Gas Griller Stand	240
Gas Ovens With Stove	259
Gas Stoves	235, 258 - 259
Gas Torches	441
Gastronorm Food Pans	340 - 345
Geerpres Bucket and Accessories	370
Gelati Cone Holder	384
Glass and Dish Racks	359 - 361
Glass Crates	333
Glass Plates	56 - 57
Glass Rimmer	431
Glass Scraper	371
Glassware	69 - 89
Glass Washer 3-Head Manual	361
Glass Washer Dhr	357
Grande Forni	252
Graters	385, 387, 390
Grater 6 and 4 Sided	390
Gravy Boat	15, 34
Griddle Scraper	383
Griddles	236 - 243
Grill Brush	379
Grill Fork Lifter	374
Grill Tongs	377
Griptite Trays	433
Grinder Doser	292
Grunter Knives	417 - 421

H

Hamburger Turners	377, 379
Hamilton Beach Blenders	215 - 218
Hand Sealing Machines	203
Handheld Can Opener	383
Handheld Knife Sharpener	422
Handheld Mixers	182 - 183
Handheld Sausage Filler	206 - 207
Hand-Operated Biltong Slicer	200
Hand-Operated Meat Miners	209
Hand-Operated Ice Crusher	223
Hand-Operated Patty Machines	210

Reference

H

Hand and Nail Brush Kit	369
Handsaw	421
Hand Scrub Brush	367, 369
Handy Graters	385
Happy Spoon	108
Heating Elements	103, 129 - 131, 145
Heatsealing Machines	203
Heated Display Cabinets	279 - 282
Heated Food Display Station	283
Heavy Duty Gas Range	237 - 238
Heavy Duty Colanders	388
Heavy Duty Tea Trolley	325
Heavy Duty Tongs	377
High Heat Turners	382
Hogs Hair Basting Brushes	447
Hood Type Dishwasher	354
Hotdog Roller	233
Hot Food Bar	282
Hot Plates	234
Hotel Service Trolley - Plastic	364
Hotelware	8 - 97
Housekeeping Uniform	176

I

Ice Bucket Stands	105, 427
Ice Buckets	82, 105, 427 - 428
Ice Caddy	336
Ice Cream Dish / Scoops	385
Ice Cream Display Fridge	313
Ice Crushers	223
Ice Machines	302 - 305
Ice Scoops	389
Ice Shaver Electric	223
Ice Tongs	64, 105, 376
Icing Spatulas	452
Icing Stand	449
Icing Sugar Shakers	446
Induction Plate	266
Induction Wok	267
Infiniti Chafing Dishes	100 - 101
Infiniti Buffetware	100 - 113
Ingredient Bin Dolley	335
Ingredient Bins	334 - 335
Insect Killer	275
Inserts and Lids	340 - 346
Insulated Beverage Servers	158
Insulated Servers	337 - 339
Isi Cream Guns and Bombs	454 - 455
Italia Cups	47 - 48
Italian Waiters Friends	430

J

Jam Station	112
Jam/Honey Stand	108
Janitor Trolley	364
Juice Dispensers	104, 117, 134 - 135, 160, 306

Juice Extractors	221 - 222
Julienne Slicing Set	384

K

Kebab Skewer	395
Kitchen Aid Mixer	214
Kitchen Timers	394
Knife Bags	415, 421
Knife Holder Magnetic	421
Knife Sets	415 - 416, 418, 421
Knife Sharpeners	422
Knife Sterilizer Cabinet	422
Knives	412 - 421
Kobra Handheld Slicer	202
Knock Box	292

L

Ladles	59 - 60, 62 - 64, 133, 374 - 375, 390
Lansky Knife Sharpener	422
Larding Needles	425
Lattice Cutter Round	452
Lattice Cutter Wheel	452
Laser Thermometer	456
Leather Oven Mitt	392
Lemon Zester	386
Lip Scrub Brush	366
Longoni Cake Display Fridge	308
Luzerne Black Swirl Range	37
Luzerne Grey Web Range	39
Luzerne Storm Range	37

M

Macfab Mats	96 - 97
Magnetic Knife Holder	421
Mandoline Slicer	202
Manual Ice Crusher	223
Manual Lift Toaster	248
Marinade Dishes	151
Mat Solutions	439 - 440
Measuring Cups/Spoons	395
Measuring Jugs	446
Meat Cleavers	420
Meat Mallets	424
Meat Mincers	198 - 199, 209
Meat Scrapers	425
Meat Slicers	193 - 196
Meat Spike	395
Meat Trays	332
Mechanical Kitchen Timer	394
Mechanical Portion Scale	395
Melamine Display Dishes and Trays	147 - 150, 437
Melon Baller	386
Menu/master 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

Milk Pail Dispenser	104
Milkshake Machines and Cups	219 - 220
Mincer Funnels	208
Mincer Knives and Plates	209
Mincers Electric	198 - 199
Mini Mixer	182
Mini Milk Churn	154
Mini Pans and Pots	153
Mini Serving Dishes	154
Mini Range	153 - 155
Mitts	392
Mixers	192 - 193, 200, 211 - 214, 219 - 220
Mixing Bowls	443
Mobile Tray Trolley - 15 shelves	323
Mobile Rack Dolly	355
Mobile Refuse Bin	362
Mobile Working Table	323
Mondial Deli Slicers	193
Mop Holder / Head	371
Moulds	451, 453
Muddler - Plastic	427
Muffin Moulds	448, 451
Multi Purpose Gripper	383
Multi Purpose Shears	423
Multi Purpose Tray	333

N

Napkins	179
New Bone Classic Luzerne	30 - 34
New Bone Concord Luzerne	35
New Bone Luzerne Line	36
Non-Slip Tuff Trays	434 - 436
Non-Stick Fry Pans	404 - 405, 407
Notched Measuring Bowls	444
Note Holders	395
Nozzle Sets	444 - 445
Numatic Cleaning Bucket and Wringer	370
Nylon Hair Basting Brushes	447

O

Oil and Vinegar Bottle	111, 157
Oil Filter Bags / Stand	379
Oil Tester	456
Olive and Cherry Pitter	379
Omelette Pans	407 - 408
Omelette Ring	385
Omni Sweep Broom	367
Optimiser Dish Dolley	336
Orved Vacuum Pack Machines	204 - 205
Oval Serving Platters	53, 146, 148, 158
Oven Mitts / Gloves	392
Ovens	251 - 254, 256, 258 - 259, 260 - 261, 268 - 272
Overhead Pre-Rinse Spray	354
Oyster Knife	383

P

Pallet Knives	452
Pancake and Omelette Hot Plate	250
Pancake Turner	382
Panini Grill	247

Panini Toaster	246
Pans	403 - 40, 407 - 411
Pap Stirrers	393
Paring Knives 4	13 - 415, 418 - 420
Parmesan Cheese Grater	387
Pasta Basket	377
Pasta Bowls - Melamine	148
Pasta Fork	374
Pastry Brushes	447
Pastry Tongs	376
Patty Machines	210
Pavoni Salad Dryer	387
Peelers	192, 384, 386, 415
Pepper Grinders	92 - 95, 381
Perculator	290
Peugot Salt and Pepper Mills	92 - 95
Piano Whisks	453
Pie Warmer - Stainless Steel	277 - 278
Piping Bag Nozzles	444 - 445
Piping Bag Rack	446
Piping Bags	445
Piron Ovens	268 - 273
Pitcher	349, 427
Pitter Olive and Cherry	379
Pizza Conveyor Oven	251
Pizza Cutter	452
Pizza Oven	251
Pizza Pans	432
Pizza Screens	432
Pizza Scoops / Shovels	432
Planetary Mixers	212 - 214
Plastic Bucket and Wringer	369 - 370
Plastic Display Clip	157
Plastic Ice Buckets	428
Plastic Measuring Jugs	446
Plastic Mincer Funnels	208
Plastic Sausage Filler Funnels	208
Plastic Scraper	441
Plastic Trigger Spray Bottles	363
Plate Covers	152 - 153
Plate Lowerator	276
Plate Racks	322, 359
Plate Warmer	276
Platform Scales	398
Platters - Melamine	146, 148
Platters - Stainless Steel	158
Polycarbonate Drinkware	90, 349
Polycarbonate Plate Covers	348
Polycarbonate Storage Containers	330
Pom Tongs	376
Pop-Up Toasters	248
Popcorn Machine	278
Porcelain Inserts	109, 116, 118 - 119, 122, 124, 128, 130, 132
Pork Shears	424
Portable Ingredient Bin	334
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 Rice	381
Pots	401 - 402, 406, 409 - 410
Pots Coloured	402

Poultry Shears	424
Pour-Over Coffee Machine	286, 290
Pre-Rinse Spray	354
Prima Slicer	195
Prima Crockery	41 - 46
Proofer Cabinet	252
Punch Bowl	104, 139, 159

Q

Queen Cake Mould	453
Quiche Pans	448
Quinto Vending Machine	285

R

Rack Dust Cover	361
Radiant Gas Grillers	238, 240, 243
Rapid Cork Screw Opener	430
Rapid Speed Whisk	453
Rave Displayware	150
Refrigerated Display Cabinets	308 - 314
Refuse Bins	362 - 363
Reserved Table Sign	380
Retail Scales	396 - 397
Rheninghaus Slicers	193 - 196
Rice Cooker	297
Riser Shelves	283
Roasting Pan	154, 399, 408
Robot Cook	189
Roll Bags	415, 421
Roll Beef Needle	425
Roll N Grip	368
Rolling Pins	442
Room Service Trolleys	139
Rotating Cake Display Fridge	308 - 309
Round Cutter Sets	443
Round Insert - Stainless Steel	109, 124, 128
Russian Tea Glass Holder	391
Rye Bread Baskets	159

S

Salad Bowls	159
Salad Dryer	387
Salad Tongs	376
Salamanders	262 - 263
Salt and Pepper Grinder	92 - 95, 381
Salt Shakers	30, 33 - 34, 46, 381
Salvadore Display Cabinets	279 - 282, 309 - 314
Sammic Citrus Extractors	221
Sandwich Press / Toaster	245 - 246
Sandwich Spreader	379
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

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
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	378
Slotted Pastry Server	452
Slush Machine	307
Smoking Cabinets	295
Snack Tray	112
Soda Siphon	455
Soup Kettles	156
Soup Station - Stainless Steel	117, 156
Soup Tureen	102
Sous Vide Circulator	299
Sous Vide Waterbath	299
Spaghetti Tongs	376
Spaza Fryer	232
Spectrum Fibre Handle	367
Spectrum Squeegee	368
Speedbol	291
Speed Pourers	429
Spike Roller	452
Spoons - Silicone	393
Spoons - Wooden	393
Spring Form Tins	449 - 450
Stainless Steel Displayware	146
Stainless Steel Ice Buckets	105, 427 - 428
Stainless Steel Inserts	340 - 343
Stainless Steel Pots	401 - 402, 410
Stainless Steel Servers	158
Stainless Steel Shelving	322
Steak and Kidney Dishes	399
Steak Forks	413, 419
Steak Knives	413, 419
Step Risers	151
Stock Pots	401 - 402, 406, 410
Stonecast Range	16 - 22
Storage Containers	330 - 331
Store 'n Pour	431
Stove Plates	234
Strainers	388 - 389
Sugar Bowl	14, 44 - 45, 106 - 107
Sugar Blender	220
Summit Juice Extractors	222
Sushi Knife	418
Swivel Hooks	423

T

Table Linen/Cloths	179
Table Number Stands	380
Table Top Cake Display Fridge	309
Table-Mounted Can Opener	383

Reference

T

Table-Mounted Cork Screw Opener	430
Table-Mounted Ice Bucket Stands	427
Tabletop Mixers	212, 214
Tapered Mixing Bowls	443
Tea Stand	107
Tea Trolleys	324 - 325
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 - 398
Thermometers	456 - 459
Thermo Whip	454
Three-Head Glass Washer - Manual	361
Tiger Buffetware	116 - 139
Tilting Pan	262
Timers	394
Toasters	245 - 248
Tomato Slicer	201
Tongs	64, 105, 133, 375 - 377
Tot Drainer	429
Tot Measure	429
Tray Stands	438
Trays	433 - 438
Trespade Mincers	199
Trespade Mixing Machine	200
Trigger Spray Bottles	363
Tuff Trays	434 - 437
Turners	377, 379, 382
Turntable Plastic	449
Tweezers	376
Two-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 - 187
Vending Machine	284 - 285
Victorinox Knives	412 - 416
Victorinox Paring Sets	415
Vienna Collection	106
Vinegar and Olive Oil Set	111, 157

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
Wing Type Bottle Openers	430
Woks	153, 403
Wooden Rolling Pins	442
Wooden Salad Bowls	159
Wooden Serving Boards	155, 165
Wooden Spoons	393
Work Tables	327
Woven Bread Baskets	159
Wrapping Machines	202

Z

Zangen Can Opener	383
Zakouski Pyramid	55



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