



*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 Infinity Cookware and Grunter knives.*

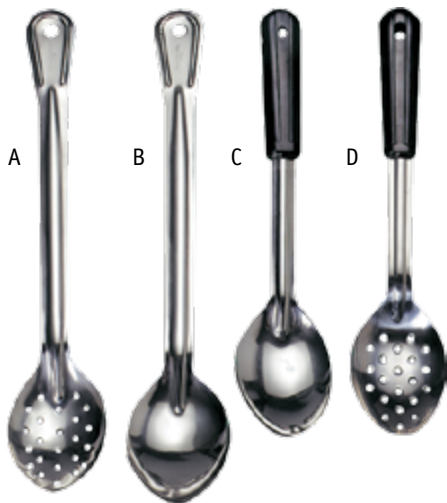
# 11

## Utilities



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**BASTING SPOONS**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENT - TOTAL LENGTH*

BSP0330	A	BASTING SPOON PERFORATED - 330mm
BSP0400	A	BASTING SPOON PERFORATED - 400mm
BSS0330	B	BASTING SPOON SOLID - 330mm
BSS0400	B	BASTING SPOON SOLID - 400mm
BSS1330	C	BASTING SPOON SOLID - PVC HANDLE - 330mm
BSP1330	D	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



**ORDER CODES:**

LDS3001	A	LADLE SOLID - 30ml - BLACK
SSS3280	B	SERVING SPOON SOLID - 280mm - BLACK
SSS3330	B	SERVING SPOON SOLID - 330mm - BLACK
SSS2280	C	SERVING SPOON SOLID - 280mm - WHITE
SSS2330	C	SERVING SPOON SOLID - 330mm - WHITE
SSP3330	D	SERVING SPOON PERFORATED - 330mm - BLACK
BSS3300	E	BUFFET SPOON SOLID - 250mm - BLACK

**POT FORK**

**ORDER CODE:**

*DESCRIPTION OF MEASUREMENT - TOTAL LENGTH*

PFS0400	•	POT FORK S/STEEL - 400mm
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**GRILL FORK LIFTER**

**ORDER CODE:**

*DESCRIPTION OF MEASUREMENT - TOTAL LENGTH*

GFL0500	•	GRILL FORK LIFTER S/STEEL - 500mm
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**PASTA FORK**

**ORDER CODE:**

*DESCRIPTION OF MEASUREMENT - TOTAL LENGTH*

PFS0300	•	PASTA FORK S/STEEL - 300mm
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**BUFFETWARE UTENSILS**

**ORDER CODES:**

BUF0003	A	BUFFETWARE SLOTTED SPOON – 300mm
BUF0001	B	BUFFETWARE SOLID SPOON – 300mm
BUF0002	C	BUFFETWARE NOTCHED SPOON – 300mm
BUF0004	D	BUFFETWARE SPOUT LADLE – 1oz / 30ml
BUF0005	D	BUFFETWARE SPOUT LADLE – 2oz / 59ml
BUF0007	E	BUFFETWARE PASTRY SERVER – 300mm

ELEGANT DESIGN FOR ENHANCING YOUR BUFFET.



**BUFFETWARE UTENSILS**

**ORDER CODES:**

BUF1008	A	BUFFETWARE CARVING KNIFE – 320mm
BUF2008	B	BUFFETWARE CARVING FORK – 280mm
BUF0009	C	BUFFETWARE SERVING TONGS - SCISSOR TYPE
BUF1009	D	BUFFETWARE SERVING TONGS - 1 PIECE

ELEGANT DESIGN FOR ENHANCING YOUR BUFFET.



**COLOURED UTILITY TONGS**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENT - LENGTH OF TONGS*

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



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.



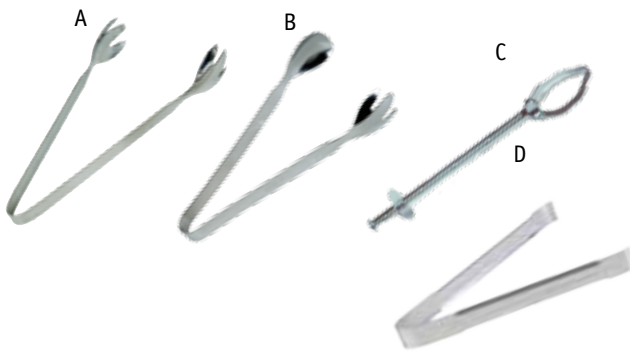


**ASSORTED TONGS**

**ORDER CODES:**

DESCRIPTION OF MEASUREMENT - LENGTH OF TONGS

SST0001	A	SCISSOR SERVING TONG - 210mm
TGP1200	B	TONGS PASTRY - 200mm
PTS0235	C	PASTRY TONG S/STEEL - 235 x 12mm
TGS0200	D	TONGS SALAD CLIPPER - 200mm
TGS1200	E	TONGS SPAGHETTI - 200mm
TGP0001	F	DOLOUNG TONG POLYIMIDE

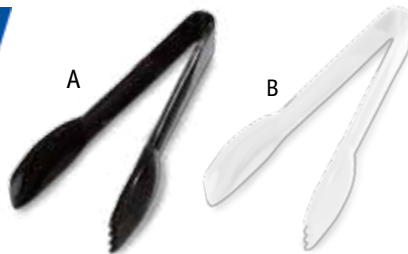


**ICE TONGS**

**ORDER CODES:**

DESCRIPTION OF MEASUREMENT - LENGTH OF TONGS

TGB0200	A	TONGS BIRD CLAW - 200mm
TGC0210	B	TONGS CATERING - 210mm
TCI0001	C	TONG ICE CLAW - S/STEEL 210mm
TGP0200	D	TONGS POM - 200mm

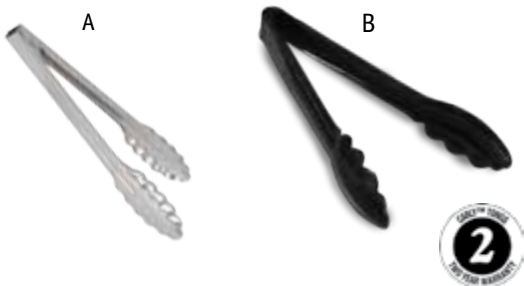


**SALAD TONGS**

**ORDER CODES:**

DESCRIPTION OF MEASUREMENT - LENGTH OF TONGS

TGS3150	A	TONGS SALAD - 150mm - BLACK
TGS3225	A	TONGS SALAD - 225mm - BLACK
TGS2225	B	TONGS SALAD - 225mm - WHITE



**UTILITY TONGS**

**TONGS**

- Made with acetal plastic for unbelievable strength and flexibility
- Withstands heat up to 149°C
- Dishwasher safe

**ORDER CODES:**

DESCRIPTION OF MEASUREMENT - LENGTH OF TONGS

TGU0250	A	TONGS UTILITY - 250mm
TGU0300	A	TONGS UTILITY - 300mm
TGU0400	A	TONGS UTILITY - 400mm
TGU1250	A	TONGS UTILITY EXTRA HEAVY DUTY - 250mm

**ORDER CODES:**

DESCRIPTION OF MEASUREMENT - LENGTH OF TONGS

TGU3225	B	TONGS UTILITY - 225mm - BLACK
TGU3300	B	TONGS UTILITY - 300mm - BLACK

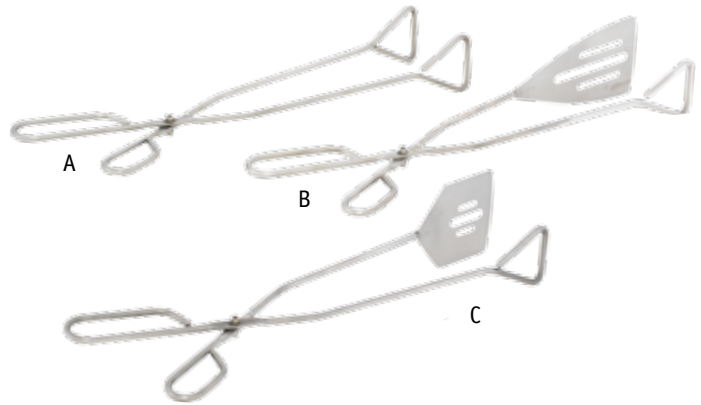
## ASSORTED TONGS

These tongs are extra heavy duty and long lasting for commercial use. Designed specifically for fish, meat, burgers, etc.

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENT - LENGTH OF TONGS*

TGG0420	A	TONGS GRILL/BRAAI HEAVY DUTY - 420mm
TGF0420	B	TONGS FISH TURNER HEAVY DUTY - 420mm
TGH0420	C	TONGS HAMBURGER TURNER HEAVY DUTY - 420mm



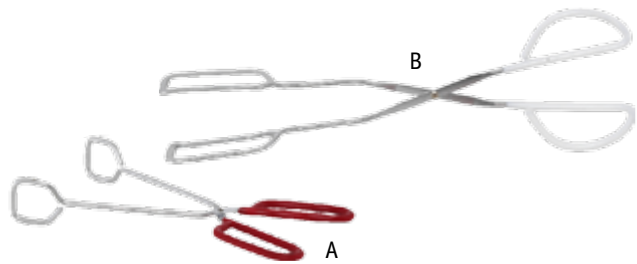
## SCISSOR TONGS

For longer lasting heavy duty use, order TGG2400 which has a specifically designed nut and bolt mechanism to extend the life of the tongs.

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENT - LENGTH OF TONGS*

TGG0200	A	TONGS GRILL BRAAI - 200mm
TGG0400	B	TONGS GRILL/BRAAI - 400mm - CHROME PLATED
TGG2400	B	TONGS GRILL/BRAAI - 400mm (WITH NUT & BOLT) PLASTIC ON HANDLE



## CHIP BAGGING SCOOP

**ORDER CODE:**

CBS0001	•	CHIP BAGGING SCOOP S/STEEL - 190 x 200mm
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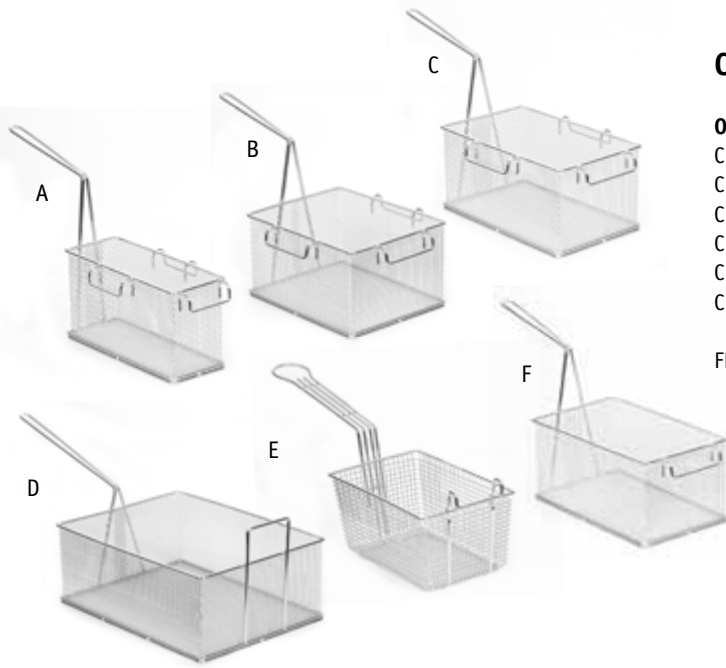
## CHIP BASKET ROUND

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENT - DIAMETER x HEIGHT*

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 BASKET SQUARE**

**ORDER CODES:**

CBS0250	A	CHIP BASKET SQUARE - 250 x 100 x 130mm
CBS1250	B	CHIP BASKET SQUARE - 250 x 200 x 130mm
CBS0280	C	CHIP BASKET SQUARE - 280 x 170 x 130mm
CBS0400	D	CHIP BASKET SQUARE - 400 x 300 x 150mm
CBS1280	E	CHIP BASKET HEAVY DUTY - 280 x 170 x 130mm
CBS2280	F	CHIPBASKET SQUARE - 280 x 179 x 130mm (NO SIDE HOOKS)
FFB2260	•	FISH FRYER BASKET - MCCAINS/ANVIL FRYER - 250 x 200 x 120mm



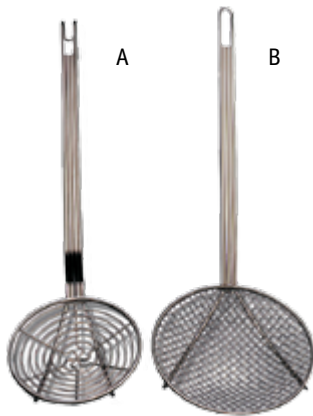
**PASTA BASKET**

**ORDER CODE:**

*DESCRIPTION OF MEASUREMENT - DIAMETER x HEIGHT*

PBR0160	•	PASTA BASKET ROUND - 160 x 200mm
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IDEAL TO PREPARE PORTIONS OF PASTA AND VEGETABLES.

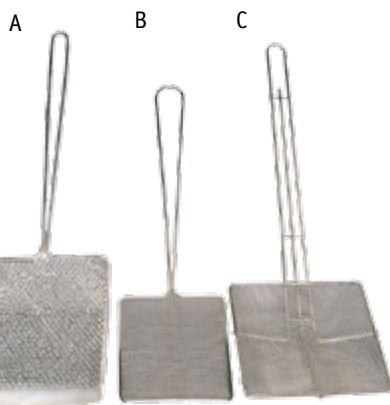


**SKIMMER ROUND**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENT - DIAMETER - TOTAL LENGTH*

SKS1140	A	SKIMMER SPIDER - 140mm - 485mm
SKS1180	A	SKIMMER SPIDER - 180mm - 500mm
SKS1200	A	SKIMMER SPIDER - 200mm - 535mm
SKR0152	B	SKIMMER ROUND - 152mm - 490mm
SKR0178	B	SKIMMER ROUND - 178mm - 500mm
SKR0203	B	SKIMMER ROUND - 203mm - 530mm
SKR0254	B	SKIMMER ROUND - 254mm - 600mm



**SKIMMER SQUARE**

**ORDER CODES:**

SKS0178	A	SKIMMER SQUARE - 178 x 152 x 580mm
SKS0150	B	SKIMMER SQUARE - 150 x 120 x 460mm
SKS0170	C	SKIMMER SQUARE - 170 x 170 x 510mm - REINFORCED

### OIL FILTER BAGS AND STAND

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.

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENT - WIDTH OF ARMS*

- OFS0001 A OIL FILTER STAND - CONICAL - 470mm
- OFB0001 B OIL FILTER BAGS (10 PACKS OF 50)
- OFB0002 C OIL FILTER BAGS - HEAVY DUTY (10 PACKS OF 50)

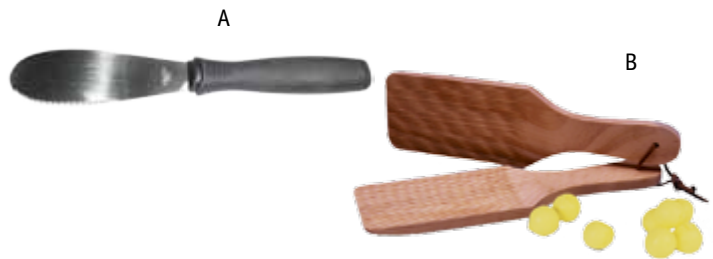


### SPREADERS

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - TOTAL LENGTH*

- SWS0001 A SANDWICH SPREADER - 190mm
- BPW0001 B BUTTER PADS - WOODEN - 290mm



### OLIVE AND CHERRY PITTER

**ORDER CODE:**

*DESCRIPTION OF MEASUREMENT - LENGTH OF BLADE*

- OCPO001 • OLIVE AND CHERRY PITTER STAINLESS STEEL



### CAKE SERVER

**ORDER CODE:**

*DESCRIPTION OF MEASUREMENT - LENGTH OF BLADE*

- CSW0140 • CAKE SERVER - 140mm



### HAMBURGER TURNERS

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENT - LENGTH OF BLADE*

- HTLO200 A H/BURGER TURNER LONG HANDLE - WOOD - 200mm
- HTB0120 B H/BURGER TURNER BEVELLED EDGE - PVC - 120mm
- HTS0200 C H/BURGER TURNER SOLID - PVC - 200mm
- HTP0200 D H/BURGER TURNER PERFORATED - PVC - 200mm





**PLASTIC DISPENSER 6 PACK**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENT - VOLUME OF CONTAINER*

- 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 - 1Lt (PACK OF 6)



**GRIDDLE SCRAPER**

**ORDER CODE:**

*DESCRIPTION OF MEASUREMENTS - WIDTH OF BLADE*

- GRS0100 • GRIDDLE SCRAPER PLASTIC HANDLE - 100mm

**NEW**arrival



**FISH SCRAPER**

**ORDER CODE:**

- FSM0001 • FISH SCRAPER METAL



**MULTI PURPOSE GRIPPER**

**ORDER CODE:**

- PGS0195 A PAN GRIPPER STEEL - 195mm

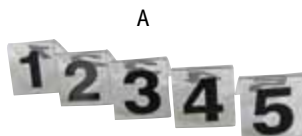
**TABLE NUMBER STANDS**

**ORDER CODES:**

- TNS0010 A PLASTIC TABLE NUMBER STAND 1-10
- TNS0020 A PLASTIC TABLE NUMBER STAND 11-20
- TNS0030 A PLASTIC TABLE NUMBER STAND 21-30
- TNS0040 A PLASTIC TABLE NUMBER STAND 31-40
- TNS0050 A PLASTIC TABLE NUMBER STAND 41-50

**ORDER CODES:**

- TNS0100 B TABLE NUMBER STAND S/STEEL - 100mm
- TNS0200 B TABLE NUMBER STAND S/STEEL - 200mm
- TNS0300 B TABLE NUMBER STAND S/STEEL - 300mm
- TNS0450 B TABLE NUMBER STAND S/STEEL - 450mm



**EGG SLICER ALUMINIUM**

**ORDER CODE:**

ESA0010 • EGG SLICER ALUMINIUM - 10 WIRE



**EGG WEDGER ALUMINIUM**

**ORDER CODE:**

EWA0001 • EGG WEDGER ALUMINIUM - 6 SEGMENT



**POTATO MASHER**

**ORDER CODE:**

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



**POTATO RICER**

**ORDER CODE:**

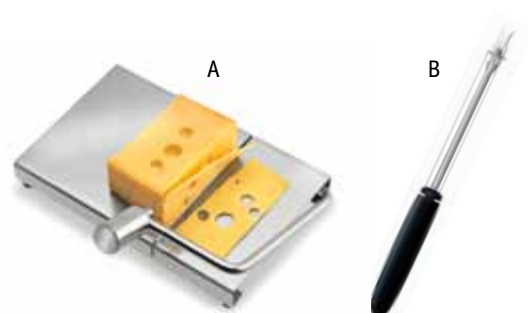
PRI0001 • POTATO RICER - INDUSTRIAL -100 x 100 x 100mm

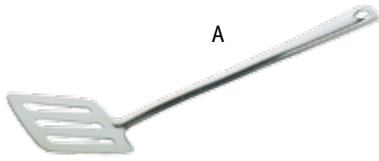


**CHEESE SLICER**

**ORDER CODES:**

CCM0030 A CHEESE CUTTER MINI - 200 x 115mm  
 CCW0001 B CHEESE CUTTER HAND HELD WITH WIRE



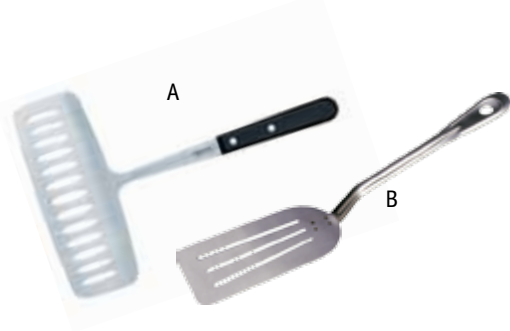


**EGG LIFTER**

**ORDER CODE:**

DESCRIPTION OF MEASUREMENT - TOTAL LENGTH

ELS0400 A EGG LIFTER S/STEEL - 400mm



**TURNERS**

**ORDER CODES:**

DESCRIPTION OF MEASUREMENT - TOTAL LENGTH

FTT0001 A FISH TURNER TRIANGLE - 200mm WIDE

PTS0350 B PANCAKE TURNER SLATTED - 350mm



**HIGH HEAT UTENSILS**

FOR USE UP TO 190°C. USE HIGH HEAT TURNER ON TEFLON COATED HEATING PRODUCTS SUCH AS THE ANVIL TOASTERS.

**ORDER CODES:**

THH3330 A TURNER HIGH HEAT - 330mm - BLACK

SHS3330 B SPOON HIGH HEAT SOLID - 330mm - BLACK

SHP3330 C SPOON HIGH HEAT PERF - 330mm - BLACK



**SERVICE BELL**

**ORDER CODE:**

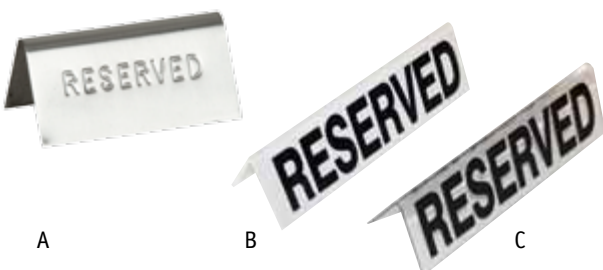
SBS2001 • SERVICE BELL STEEL



**BILL SPIKE**

**ORDER CODE:**

BSS0180 • BILL SPIKE S/STEEL - 180mm



**RESERVED TABLE SIGN**

**ORDER CODES:**

RTS0001 A RESERVED TABLE SIGN - S/STEEL

RTS0002 B RESERVED TABLE SIGN - PLASTIC - WHITE

RTS0003 C RESERVED TABLE SIGN - PLASTIC - CLEAR

**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.

**ORDER CODES:**

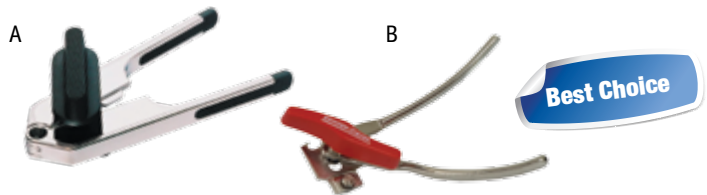
- COB0001 • CAN OPENER BONZER - INDUSTRIAL
- COC0001 • CAN OPENER CATER ACE WITH TABLE CLAMP



**CAN OPENERS**

**ORDER CODES:**

- COZ0001 A CAN OPENER HAND HELD - HEAVY DUTY
- COZ0002 B CAN OPENER HAND HELD - ZANGEN



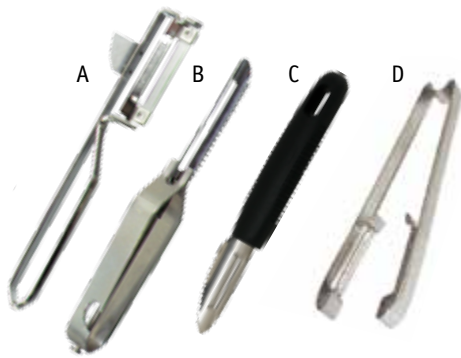
**OYSTER KNIVES**

**ORDER CODES:**

DESCRIPTION OF MEASUREMENTS - TOTAL LENGTH

- KN00001 A KNIFE OYSTER TRIANGLE - 165mm
- KN00002 B OYSTER KNIFE - STRAIGHT BLADE - 155mm





**PEELERS**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - TOTAL LENGTH*

APH0001	A	ASPARAGUS PEELER HAND S/STEEL - 155mm
PPH0001	B	POTATO PEELER HAND S/STEEL - 145mm
PPH0002	C	POTATO PEELER HAND PVC HANDLE - 170mm
APH0002	D	VEGETABLE PEELER HAND - DOUBLE BLADE

- PEELS IN HALF THE TIME



**PEELER - MULTIPLE BLADE**

**ORDER CODE:**

PPM0003	•	POTATO PEELER - MULTIPLE BLADE
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Best Choice



**SLICER**

**ORDER CODE:**

FSH0001	•	FINE SLICER TRIANGLE - HAND
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**JULIENNE SLICING SET**

**ORDER CODE:**

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

**VICTORINOX**

Best Choice



**POTATO PEELER**

PERFECT FOR PEELING VEGETABLES AND FRUIT

**ORDER CODES:**

PPV0001	•	POTATO PEELER VICTORINOX - RED
PPV0002	•	POTATO PEELER VICTORINOX - BLACK
PPV0003	•	POTATO PEELER VICTORINOX UNIVERSAL - BLACK

NEW arrival

**EGG RINGS**

**SQUARE RINGS:**

- Ideal for toasted sandwiches to fit whole sandwich.

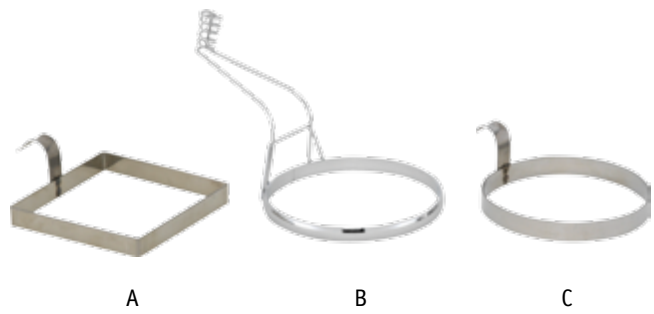
**ROUND RINGS:**

- Ideal for breakfasts and round burgers.

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENT - DIAMETER OF RING*

ERS0095	A	EGG RING SQUARE - 95 x 95mm (WIDTH x LENGTH)
ERR1095	B	EGG RING ROUND - HEAVY DUTY - 95mm (DIAMETER)
ERR0095	C	EGG RING ROUND - 95mm (DIAMETER)



**OMELETTE RING**

**ORDER CODE:**

*DESCRIPTION OF MEASUREMENT - DIAMETER OF RING*

OML0190	•	OMELETTE RING - 190mm
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**CONE HOLDER**

USE AS A MERCHANDISER - INCREASE SALES. CAN HOLD 22 - 24 CONES PER TUBE

**ORDER CODE:**

*DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT*

CHG0006	•	CONE HOLDER GELATI - 6 TUBE - 220 x 910mm
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**ICE-CREAM SCOOPS**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - SCOOP SIZE*

ICS0016	A	ICE CREAM SCOOP - NO. 16
ICS0020	A	ICE CREAM SCOOP - NO. 20

GREAT FOR PORTION CONTROL. IDEAL FOR MEASURING PIE FILLINGS.

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - SCOOP SIZE*

ICD0012	B	ICE CREAM DISHER - NO. 12
ICD0014	B	ICE CREAM DISHER - NO. 14
ICD0016	B	ICE CREAM DISHER - NO. 16
ICD0020	B	ICE CREAM DISHER - NO. 20
ICD0024	B	ICE CREAM DISHER - NO. 24

**ORDER CODES:**

ICS2001	C	ICE CREAM SCOOP - TRIANGLE
ICD0243	D	ICE CREAM DISHER ALUMINIUM

SCOOP SIZE INDICATE THE SIZE BASED ON THE NUMBER OF SCOOPS NEEDED TO FILL 3.8lt (1 GALLON). BIGGER NUMBER = SMALLER SCOOP.





### HAND SAW

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS – LENGTH OF BLADE*

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



### ROUND STAINLESS STEEL FUNNEL

**ORDER CODE:**

- FRS0180 • FUNNEL ROUND S/STEEL - 180mm



### 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

**SPECIFICATIONS - SDP0012**

- CAPACITY: 12Lt
- CIRCUMFERENCE: 330mm
- HEIGHT: 430mm
- WEIGHT: 2.8kg

**SPECIFICATIONS - SDP0025**

- CAPACITY: 25Lt
- CIRCUMFERENCE: 430mm
- HEIGHT: 520mm
- WEIGHT: 4kg

**ORDER CODES:**

- SDP0012 • SALAD DRYER PLASTIC HEAVY DUTY - 12Lt
- SDP0025 • SALAD DRYER PLASTIC HEAVY DUTY - 25Lt



### PARMESAN CHEESE GRATER

**ORDER CODE:**

- PCG0001 • PARMESAN CHEESE GRATER



### GARLIC PRESS

**ORDER CODE:**

- GPA0001 • GARLIC PRESS - HEAVY DUTY

## COLANDERS

### ORDER CODES:

DESCRIPTION OF MEASUREMENTS - DIAMETER OF COLANDER

- CLS0260 • COLANDER S/STEEL - 260mm
- CLS0280 • COLANDER S/STEEL - 280mm
- CLS0340 • COLANDER S/STEEL - 340mm
- CLS0380 • COLANDER S/STEEL - 380mm



## HEAVY DUTY COLANDERS

### ORDER CODES:

DESCRIPTION OF MEASUREMENTS - DIAMETER OF COLANDER

- CLA0400 • COLANDER ALUMINIUM HEAVY DUTY - 400mm
- CLS1400 • COLANDER S/STEEL EXTRA HEAVY DUTY - 400MM



pujadas

Best Choice

## CONICAL STRAINER

### ORDER CODES:

DESCRIPTION OF MEASUREMENTS - DIAMETER OF COLANDER

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



IDEAL FOR PASTA AND VEGETABLES.

## CHINA CAP STRAINER

### ORDER CODES:

DESCRIPTION OF MEASUREMENTS - DIAMETER

- STC1205 • STRAINER - CHINA CAP - 205mm
- STC1300 • STRAINER - CHINA CAP - 300mm

IDEAL FOR VEGETABLES.



## CHINIO'S STRAINER

### ORDER CODE:

DESCRIPTION OF MEASUREMENTS - DIAMETER

- STC0240 • STRAINER CHINOIS - 240mm

IDEAL FOR SAUCES.





**BAKELITE HANDLE STRAINERS**

**ORDER CODES:**

DESCRIPTION OF MEASUREMENTS - DIAMETER

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

ALL PURPOSE STRAINERS. NOW WITH BAKERLITE HANDLES

**Best Choice**



**BAKELITE HANDLE STRAINERS - REINFORCED**

**ORDER CODES:**

DESCRIPTION OF MEASUREMENTS - DIAMETER

- STM1260 • STRAINER REINFORCED - 260mm
- STM1300 • STRAINER REINFORCED - 300mm
- STM1350 • STRAINER REINFORCED - 350mm

ALL PURPOSE HEAVY DUTY STRAINERS. NOW WITH BAKERLITE HANDLES



**BIRD'S NEST MOLD**

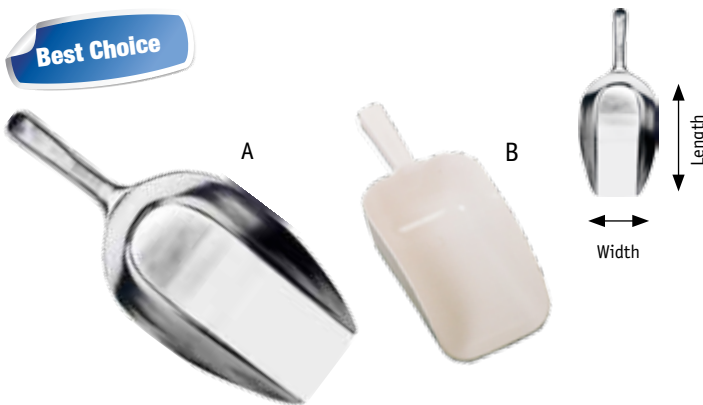
**ORDER CODE:**

DESCRIPTION OF MEASUREMENTS - DIAMETER OF MOULD

- BNM0100 • BIRDS NEST MOULD - 80/100mm

USE FOR POTATO BASKETS.

**Best Choice**



**SCOOPS FLAT BOTTOM ALUMINIUM**

**ORDER CODES:**

DESCRIPTION OF MEASUREMENTS - LENGTH OF SCOOP x WIDTH

- SCA0135 A SCOOP ALUMINIUM - 80 x 30 x 130mm
- SCA0160 A SCOOP ALUMINIUM - 110 x 53 x 160mm
- SCA0250 A SCOOP ALUMINIUM - 150 x 40 x 250mm
- SCA0265 A SCOOP ALUMINIUM - 160 x 50 x 265mm
- SCA0310 A SCOOP ALUMINIUM - 200 x 60 x 305mm
- SCA0350 A SCOOP ALUMINIUM - 260 x 80 x 380mm
- SCA0400 A SCOOP ALUMINIUM - 280 x 165 x 400mm
- SCA0430 A SCOOP ALUMINIUM - 320 x 100 x 430mm
- SCP0001 B SCOOP PLASTIC WHITE - 240 X 150 x 360mm



**ALUMINIUM SCOOPS ROUND BOTTOM**

**ORDER CODES:**

DESCRIPTION OF MEASUREMENTS - LENGTH OF SCOOP x WIDTH

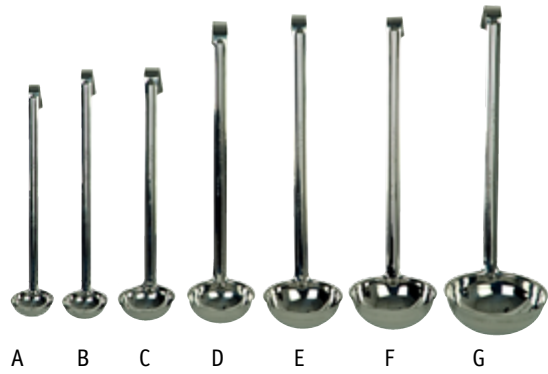
- SCA1230 • SCOOP ALUMINIUM ROUND - 145 x 240 x 75mm
- SCA1350 • SCOOP ALUMINIUM ROUND - 260 x 360 x 130mm
- SCA1400 • SCOOP ALUMINIUM ROUND - 300 x 410 x 160mm

**LADLES**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - CAPACITY OF SCOOP*

LDS0011	A	LADLE SOLID - 15ml / 0.50oz
LDS0001	B	LADLE SOLID - 30ml / 1oz
LDS0002	C	LADLE SOLID - 59ml / 2oz
LDS0004	D	LADLE SOLID - 118ml / 4oz
LDS0006	E	LADLE SOLID - 177ml / 6oz
LDS0008	F	LADLE SOLID - 236ml / 8oz
LDS0012	G	LADLE SOLID - 354ml / 12oz



**PORTION SERVERS**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - CAPACITY OF SCOOP*

PSS0002	A	PORTION SERVER SOLID - BLUE - 236ml / 8oz
PSS0003	B	PORTION SERVER SOLID - GREEN - 118ml / 4oz
PSS0004	C	PORTION SERVER SOLID - IVORY - 88ml / 3oz
PSS0008	D	PORTION SERVER SOLID - RED - 59ml / 2oz

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.



USED FOR PIES, PORTION CONTROL, PIZZA TOPPINGS, ETC.

**6 SIDED GRATER**

**ORDER CODE:**

GRS1006	•	GRATER S/STEEL - 6 SIDED
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STAINLESS STEEL BODY. 6 SIDES FOR MULTI GRATING OF CHEESE, ONIONS AND VEGETABLES.





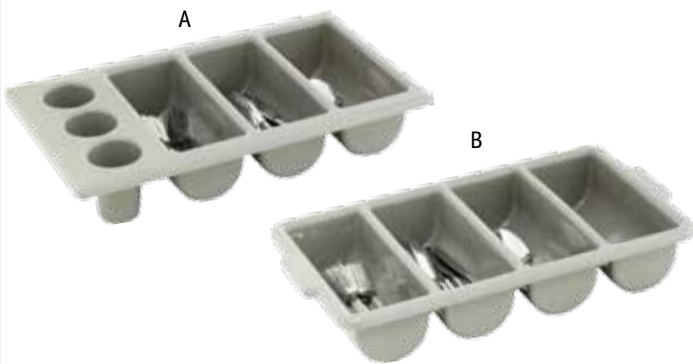
**PIZZA SCOOP AND SHOVEL**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - LENGTH - HEAD SIZE*

PSR1500	A	PIZZA SCOOP S/STEEL - ROUND HEAD - 1500mm x 215mm
PSS1600	B	PIZZA SHOVEL WOODEN - SQUARE HEAD - 1300mm - 345 x 345mm
PSS2000	C	PIZZA SHOVEL S/STEEL HANDLE - 1600mm

NOW EVEN STRONGER THAN BEFORE!



**CUTLERY TRAY**

**ORDER CODES:**

CTH0003	A	CUTLERY TRAY GREY - 3 DIVISION - 500 x 300mm
CTH0004	B	CUTLERY TRAY GREY - 4 DIVISION - 500 x 300mm



**DISH 'N TOTE**

**ORDER CODES:**

DTH0001	•	DISH 'N TOTE GREY - 500 x 400 x 130mm
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**RUSSIAN TEA GLASS HOLDER**

**ORDER CODE:**

RTH0001	•	RUSSIAN TEA GLASS HOLDER
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## SILICONE STIRRING SPOONS

**ORDER CODES:**

- SSS0030 • STIRRING SPOON - 300mm
- SSS0038 • STIRRING SPOON - 380mm

USE UP TO 204°C



## SILICONE SPATULAS

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - LENGTH OF BLADE*

- SIS0030 • SILICON SPATULA - WHITE PLASTIC HANDLE - 110mm
- SIS0001 • FULL SILICONE SPATULA - BLACK

SIS0001 - USE UP TO 200°C



## WOODEN SPOONS

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - LENGTH OF SPOON*

- WSP0300 A WOODEN SPOON - 300mm - HEAVY DUTY
- WSP0400 B WOODEN SPOON - 400mm - HEAVY DUTY
- WSP0450 C WOODEN SPOON - 450mm - HEAVY DUTY
- WSP0500 D WOODEN SPOON - 500mm - HEAVY DUTY
- WSP0600 E WOODEN SPOON - 600mm - HEAVY DUTY
- WSP0800 F WOODEN SPOON - 800mm - HEAVY DUTY
- WSP1000 G WOODEN SPOON - 1000mm - HEAVY DUTY

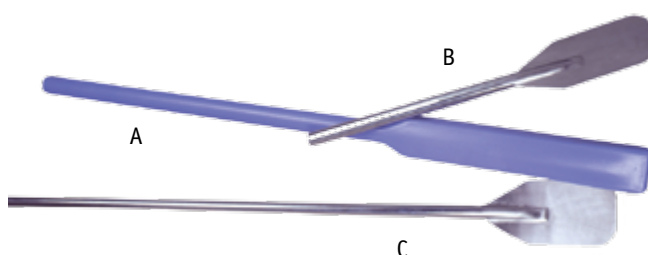


## PAP STIRRERS

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - LENGTH OF STIRRER*

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





### OVEN MITT SILICONE

**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

**ORDER CODE:**

- OMS0001      OVEN MITT SILICONE - 320mm - EACH



### OVEN MITT TEFLON

**FEATURES**

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

**ORDER CODE:**

- OMT0330      OVEN MITT SILICONE COATED - SILVER - 330mm - PAIR



### OVEN MITT PYRO - 380MM

**FEATURES**

- Oven mitts can safely be used for temperatures of up to 232°C

**ORDER CODE:**

- OMP0380      OVEN MITT PYRO - 380mm - PAIR



### OVEN MITT PYRO - 600MM

**FEATURES**

- Oven mitts can safely be used for temperatures of up to 232°C

**ORDER CODE:**

- OMP0600      OVEN MITT PYRO - 600mm - EACH



### OVEN MITT LEATHER

**FEATURES**

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

**ORDER CODE:**

- OML0400      OVEN MITT RED LEATHER - 400mm - PAIR

## CUTTING BOARDS

### ORDER CODES:

- 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
  
- CBP1500 • CUTTING BOARD PE - 500 x 380 x 13mm - BLUE
- CBP2500 • CUTTING BOARD PE - 500 x 380 x 13mm - BROWN
- CBP3500 • CUTTING BOARD PE - 500 x 380 x 13mm - GREEN
- CBP4500 • CUTTING BOARD PE - 500 x 380 x 13mm - RED
- CBP5500 • CUTTING BOARD PE - 500 x 380 x 13mm - YELLOW
  
- CBP1255 • CUTTING BOARD PE - 405 x 255 x 10mm - BLUE
- CBP2255 • CUTTING BOARD PE - 405 x 255 x 10mm - BROWN
- CBP3255 • CUTTING BOARD PE - 405 x 255 x 10mm - GREEN
- CBP4255 • CUTTING BOARD PE - 405 x 255 x 10mm - RED
- CBP5255 • CUTTING BOARD PE - 405 x 255 x 10mm - YELLOW
- CBS0006 • CUTTING BOARD STAND - CHROME



Very hygienic. Available in assorted colours, which is ideal for eliminating the cross contamination of foods. Blue - Fish, Yellow - Poultry, Green - Raw Vegetables, Red - Raw Red Meat, Brown - Cooked Meats.



## CUTTING BOARD REFINISHER

### FEATURES

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

### ORDER CODES:

- CBR0001 • CUTTING BOARD REFINISHER - WHITE
- XCR1001 • CUTTING BOARD REFINISHER SPARE BLADE PKT (12)



## KITCHEN TIMER

Electronic timer has 4 separate timer functions enabling multiple use simultaneously.

### ORDER CODES:

- MTM0060 A MECHANICAL TIMER MANUAL - 60 MINUTES
- KTE0001 B KITCHEN TIMER ELECTRONIC



A



B

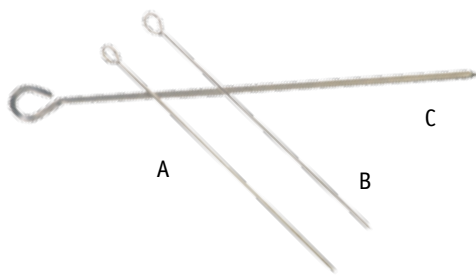
## ZAPPA NOTE HOLDERS

### ORDER CODES:

DESCRIPTION OF MEASUREMENT - LENGTH OF NOTE HOLDER

- NHZ0400 • NOTE HOLDER ZAPPA - 400mm
- NHZ0450 • NOTE HOLDER ZAPPA - 450mm
- NHZ0960 • NOTE HOLDER ZAPPA - 960mm
- NHZ1000 • NOTE HOLDER ZAPPA - 1000mm





**SKEWERS**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENT - LENGTH OF SKEWER*

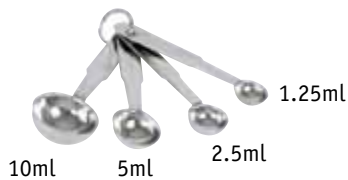
KSS0300	A	KEBAB SKEWER S/STEEL - FLAT - 300mm (PACK OF 30)
KSS1300	B	KEBAB SKEWER S/STEEL - OVAL - 300mm (PACK OF 30)
MSS0001	C	MEAT SPIKE / SOSATIE STICK - S/STEEL



**HEAVY DUTY MEASURING CUP SET**

**ORDER CODES:**

- MCS0004 • MEASURING CUP SET - S/STEEL - 4 PIECE
- MSS0004 • MEASURING SPOONS SET - 4 PIECE  
(PACK OF 30)



**CAMRY®**



**PORTION SCALES MECHANICAL**

**ORDER CODES:**

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



**PORTION SCALE ELECTRONIC**

**ORDER CODE:**

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



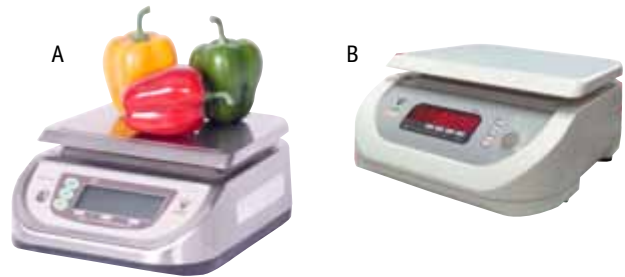
**PORTION SCALES ELECTRONIC**

**FEATURES**

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

**ORDER CODES:**

- PSE2006 A PORTION SCALE ELECTRONIC - 3/6kg (1/2gr) - S/STEEL
- PSE0006 B PORTION SCALE ELECTRONIC - 3/6kg (1/2gr)
- PSE0015 • PORTION SCALE ELECTRONIC - 6/15kg (2/5gr)
- PSE0030 • PORTION SCALE ELECTRONIC - 15/30kg (5/10gr)
- XRSE1030 • RECHARGEABLE BATTERY FOR DS673 (PSE0006/15/30)



**PORTION SCALES 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)

**ORDER CODES:**

- RSE4020 • RETAIL SCALE ELECTRONIC - 6/15 kg (2/5gr) - DELUXE
- XRSE0402 • RECHARGEABLE BATTERY FOR RSE4020 (6 BATTERIES PER SCALE)



**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)

**ORDER CODE:**

- RSE5020 • RETAIL SCALE ELECTRONIC - 6/15kg (2/5gr) INCL POLE





**RETAIL SCALE**

**FEATURES**

- 10000 PLU (PRICE LOOK UP) memory
- Essential to accurately weigh and price your produce.
- Platform size: 378 x 277mm.
- Easy and quick loading of receipt or label
- Direct thermal/high speed thermal printing
- Update the date and time automatically with the built-in clock
- Ethernet interface for data updating (WLAN optional )
- From 0kg - 6kg (2g increments); from 6kg - 15kg (5g increments)

**ORDER CODES:**

- RSE1015 • RETAIL PRINTER SCALE ELECTRONIC - 6/15kg (2/5gr)

**PRINTING LABELS**

**FEATURES**

- 60 x 55 x 850 scale label suitable to print ingredients as per the new "R146 labelling regulation"

**ORDER CODE:**

- XRSE2015 • PRINTING LABELS FOR RSE1015



**RETAIL CHECKOUT SCALE**

**FEATURES**

- DS782 will provide you with fast, accurate and friendly sales transactions for your customer
- High contrast lcd display with back-light
- Preset keys and 99 plu's
- Weighing up to 15kg's
- Rechargeable battery
- Compact and portable
- Rs-232c serial port
- Auto power off function

**ORDER CODE:**

- RSE2015 • RETAIL CHECKOUT SCALE - 6/15KG (2/5g)



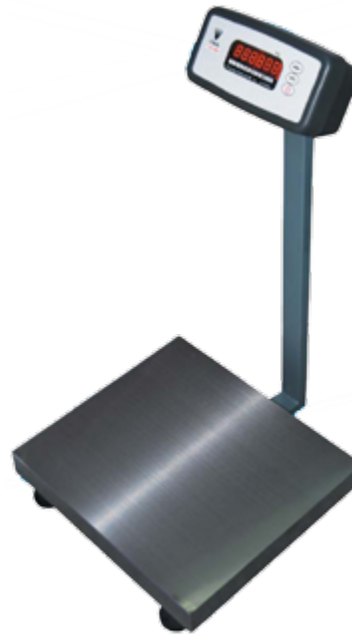
## INDUSTRIAL PLATFORM SCALES

### FEATURES

- Ideal for goods receiving and stock checks.
- Robust and designed for heavy use.
- Platform size: 360 x 480mm.
- Selectable automatic shut off time
- Intelligent power control
- Rechargeable battery for 40 hours(option)
- kg/lb Conversion
- Advanced weighing technology
- PSE1060 - 60 kg = 20g increments
- PSE1150 - 150 kg = 50g increments
- PSE1300 - 300 kg = 100g increments

### ORDER CODES:

- |          |   |  |
|----------|---|--|
| PSE1060  | • | PLATFORM SCALE ELECTRONIC - 60kg                 |
| 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

### ORDER CODE:

- |         |   |   |
|---------|---|---|
| PSM3300 | • | PLATFORM / CARCASS SCALE ELECTRONIC - 300kg |
|---------|---|---|





### EGG POACHERS

**FEATURES**

- Manufactured from aluminium for excellent conductivity.
- Air-tight lid with an easy-to-lift knob.

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - DIAMETER*

EPA0012	A	EGG POACHER ALUMINIUM - 12 CUP - 380mm DIAMETER
EPA1001	B	EGG POACHER ALUMINIUM - REPLACEMENT CUP - 70mm DIAMETER



**FEATURES**

- Easy to clean - dishwasher safe.
- Plastic egg cups

**ORDER CODES:**

EPA0004	•	EGG POACHER ALUMINIUM - 4 CUP
EPA1001	•	EGG POACHER REPLACEMENT CUP



### ROASTING PANS

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - DIAMETER*

RSA0001	•	ALLUMINIUM 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 & KIDNEY DISHES



**ORDER CODES:**

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	•	STEAK 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

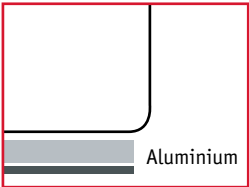


Radius specially designed for easy and fast cleaning

Stainless Steel handles for easy handling and heat-resistance

Inside and outside satin polishing

Triple thermo-diffusive sandwich base (St/steel-alu-St/steel)



Cold



Hot





**PROFESSIONAL STAINLESS STEEL RANGE**  
**WHEN USING INFINITI COOKWARE, YOU CAN BE SURE THAT YOU'RE USING COOKWARE OF THE HIGHEST PROFESSIONAL QUALITY WITH A 10 YEAR GUARANTEE.**

- If your budget allows always use stainless steel
- 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
- 10 Year warranty



**STOCK POTS WITH LIDS**

Best quality stainless steel for commercial and industrial use. Long lasting and durable.

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - DIAMETER X HEIGHT*

- PSS1016 • POT S/STEEL - STOCK - 16Lt (280 x 280mm)
- PSS1032 • POT S/STEEL - STOCK - 32Lt (350 x 350mm)
- PSS1050 • POT S/STEEL - STOCK - 50Lt (400 x 400mm)



**CASSEROLE POTS WITH LIDS**

Best quality stainless steel for commercial and industrial use. Long lasting and durable.

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - DIAMETER X HEIGHT*

- PSC0006 • POT S/STEEL - CASSEROLE - 6Lt (240 x 140mm)
- PSC0010 • POT S/STEEL - CASSEROLE - 10Lt (280 x 180mm)
- PSC0012 • POT S/STEEL - CASSEROLE - 12Lt (300 x 180mm)
- PSC0016 • POT S/STEEL - CASSEROLE - 16Lt (320 x 190mm)
- PSC0020 • POT S/STEEL - CASSEROLE - 20Lt (350 x 210mm)
- PSC0030 • POT S/STEEL - CASSEROLE - 30Lt (400 x 250mm)
- PSC0060 • POT S/STEEL - CASSEROLE - 60Lt (500 x 310mm)



**LOW CASSEROLE POTS WITH LIDS**

Best quality stainless steel for commercial and industrial use. Long lasting and durable.

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT*

- PSC4004 • POT S/STEEL - LOW CASSEROLE - 4Lt (240 x 95mm)
- PSC4008 • POT S/STEEL - LOW CASSEROLE - 8Lt (300 x 120mm)
- PSC4019 • POT S/STEEL - LOW CASSEROLE - 19.5Lt (400 x 155mm)



**SAUTE PANS**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT*

- 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)



by **pujadas**



**SAUCE PANS**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT*

- 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

**ORDER CODE:**

- PSS2016 • PAN S/STEEL SAUCE WITH SIDE SPOUTS - INFINITI 1.5Lt



**STAINLESS STEEL WOKS - NO LID**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - DIAMETER*

- WRF1036 • WOK ROUND FLAT BOTTOM S/STEEL - INFINITI 360mm
- WRS1036 • WOK ROUND BOTTOM S/STEEL - 360mm





**CONICAL SAUCE PANS**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT*

- CPS0180 • CONICAL SAUCE PAN S/STEEL - 1.15Lt (170 x 70mm)
- CPS0220 • CONICAL SAUCE PAN S/STEEL - 1.45Lt (210 x 75mm)
- CPS0240 • CONICAL SAUCE PAN S/STEEL - 1.9Lt (230 x 80mm)



**STAINLESS STEEL FRYING PAN - NO LID**

**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

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - DIAMETER*

- PSF6018 • PAN S/STEEL FRY INFINITI- INDUCTION - 180mm
- PSF6024 • PAN S/STEEL FRY INFINITI- INDUCTION - 240mm



## CERAMIC COATED - FRYING PANS

### ORDER CODES:

- PCF1024 • FRYING PAN 'CERAMIC COATED' ST STEEL - 240mm
- PCF1028 • FRYING PAN 'CERAMIC COATED' ST STEEL - 280mm
- PCF1032 • FRYING PAN 'CERAMIC COATED' ST STEEL - 320mm

### "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



## INDUCTION BLACK SERIES - FRYING PANS

### FEATURES

- Very resistant to distortion
- High quality
- Durable non-stick coating
- Recommended for ovens - not suitable for microwaves

### ORDER CODES:

- 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

### 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, electric, vitro ceramic and induction.



## GRILL PAN 'BLACK SERIES'

NEW arrival

### FEATURES

- Grill of cast aluminium with durable non-stick coating pfoa free and st/steel handle

### SPECIFICATIONS

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

### ORDER CODE:

- PCG0028 • GRILL PAN 'BLACK SERIES' CAST ALUM - INDUC - 280 x 280mm



Global S.A.



### CASSEROLE POTS WITH LIDS - VALUE RANGE

**ORDER CODES:**

- PSC3019 • POT S/STEEL CASSEROLE (VALUE)- 1.9Lt
- PSC3044 • POT S/STEEL CASSEROLE (VALUE)- 4.4Lt
- PSC3006 • POT S/STEEL CASSEROLE (VALUE)- 6Lt
- PSC3010 • POT S/STEEL CASSEROLE (VALUE)- 10Lt
- PSC3012 • POT S/STEEL CASSEROLE (VALUE)- 12Lt
- PSC3016 • POT S/STEEL CASSEROLE (VALUE)- 16Lt
- PSC3020 • POT S/STEEL CASSEROLE (VALUE)- 20Lt
- PSC3030 • POT S/STEEL CASSEROLE (VALUE)- 30Lt



### STOCK POTS WITH LIDS - VALUE RANGE

For stocks and soups.  
Quality stainless steel for commercial and industrial use. Long lasting and durable.

**ORDER CODES:**

- PSS3016 • POT S/STEEL STOCK (VALUE) - 14Lt
- PSC3030 • POT S/STEEL CASSEROLE (VALUE)- 30Lt



### FRYING PANS - VALUE RANGE

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT*

- PSF3020 • PAN S/STEEL FRY (VALUE) - (200 x 60mm)
- PSF3024 • PAN S/STEEL FRY (VALUE) - (240 x 60mm)
- PSF3032 • PAN S/STEEL FRY (VALUE) - (320 x 60mm)  
(293 x 250mm)



### FRYING PAN WOK

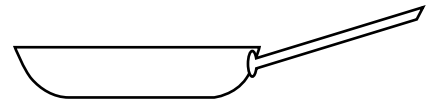
**ORDER CODES:**

- FPW0250 • FRYPAN WOK - ECONO 250mm (1.5 THICK)
- FPW0300 • FRYPAN WOK - ECONO 300mm (1.5 THICK)

## 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



## WOK

### FEATURES

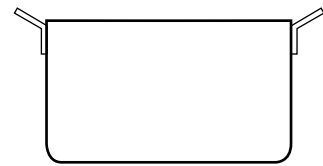
- Ideal for stir frying or work applications
- Deep curved side promote excellent food movement
- Flat bottom sits level on all cooking surfaces



## LOW CASSEROLE POT

### FEATURES

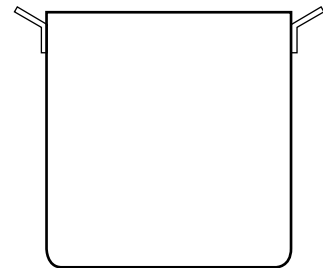
- Wide heating surface allows the cooking of meats and vegetables in limited amounts of liquid
- Ideal for long slow cooking which allows the liquid to add juices flavour
- Also used as a hot bath in conjunction with tapered sauce pans for melting butters, heating sauces or for blanching vegetables



## STOCK POT

### FEATURES

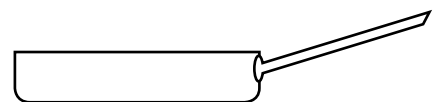
- Thick base for good slow simmer
- Ideal for stocks, soups, pastas, bulk vegetables and sea food
- Smaller diameter and taller height of pot preserves liquid longer and forces the liquid to bubble up through the ingredients, maximizing flavour transfer



## SAUTE PAN

### FEATURES

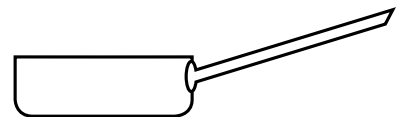
- Wide bottom area for maximum heat conduction
- Ideal for sauteing, searing, deglazing, poaching, and stir frying
- Straight high sides help contain food and expose all sides to heat



## 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



## CASSEROLE POT

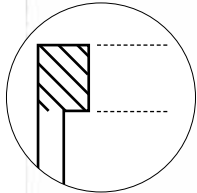
### FEATURES

- Wide bottom are for maximum heat conduction
- Ideal for slow cooking stews, sauces, soups, casseroles and roasts while reducing the content
- Two loop handles for easier pouring and movement.





Reinforced rims



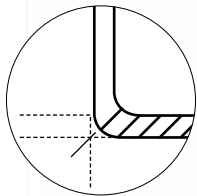
Ergonomic handles



Extremely strong riveted handles



Reinforced base



## ALUMINIUM COOKWARE



### 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.
- 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

When using Infiniti cookware, you can be sure that you're using cookware of the highest professional quality.

- 99.5% extra heavy pure aluminium, satin finished
- Thickness of walls between 4 - 6mm
- Heat resistant, comfortable handles
- Lids recessed for perfect fit
- Extra heavy duty base
- For use on any heat source
- Can be used on an open flame
- Stainless steel handles
- 10 Year warranty

## CASSEROLE POTS WITH LIDS

### FEATURES

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

### ORDER CODES:

*DESCRIPTION OF MEASUREMENTS - DIAMETER X HEIGHT*

PAC0006	•	POT ALUMINIUM - CASSEROLE - 6Lt (240 x 140mm)
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)



## STOCK POTS WITH LIDS

### FEATURES

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

### ORDER CODES:

*DESCRIPTION OF MEASUREMENTS - DIAMETER X HEIGHT*

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)



## 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.

### ORDER CODES:

*DESCRIPTION OF MEASUREMENTS - DIAMETER*

PAF6020	•	PAN ALUMINIUM FRY NON-STICK - 200mm
PAF6028	•	PAN ALUMINIUM FRY NON-STICK - 280mm



pujadas



**FRYING PANS**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - DIAMETER*

- PAF0024 • PAN ALUMINIUM FRY - 240mm
- PAF0032 • PAN ALUMINIUM FRY - 320mm
- PAF0040 • PAN ALUMINIUM FRY - 400mm



**SAUTE PANS - NO LIDS**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT*

- PAS0003 • PAN ALUMINIUM - SAUTE - 3Lt (250 x 70mm)
- PAS0005 • PAN ALUMINIUM - SAUTE - 5Lt (300 X 66mm)
- PAS0008 • PAN ALUMINIUM - SAUTE - 8Lt (350 x 70mm)

Global



**CASSEROLE POTS WITH LIDS - ECONO RANGE**

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.

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT*

- PAC1006 • POT ALUMINIUM CASSEROLE - 6Lt (ECONORANGE)
- PAC1008 • POT ALUMINIUM CASSEROLE - 8Lt (ECONORANGE)
- PAC1012 • POT ALUMINIUM CASSEROLE - 12Lt (ECONORANGE)
- PAC1020 • POT ALUMINIUM CASSEROLE - 20Lt (ECONORANGE)
- PAC1030 • POT ALUMINIUM CASSEROLE - 30Lt (ECONORANGE)



**FRYING PAN - NO LID - ECONO RANGE**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - DIAMETER*

- PAF2024 • PAN ALUMINIUM FRY - 240mm
- PAF2032 • PAN ALUMINIUM FRY - 320mm - VALUE
- PAF2036 • PAN ALUMINIUM FRY - 360mm - VALUE



**PAN BLACK STEEL**

**FEATURES**

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

**ORDER CODES:**

- 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

**FRYING PANS - NON STICK**

**ORDER CODES:**

DESCRIPTION OF MEASUREMENTS - DIAMETER

- 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



**CREPE PAN**

**ORDER CODE:**

- PFC0280 • FRYING PAN - CREPE - 280mm





**PROFESSIONAL BLACK IRON RANGE**

**ORDER CODES:**

PROFESSIONAL BLACK IRON RANGE

*DESCRIPTION OF MEASUREMENTS - DIAMETER*

PBO1180	A	PAN BLACK IRON - OMELETTE - 180mm
PBO1240	A	PAN BLACK IRON - OMELETTE - 240mm

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - DIAMETER*

PBF1300	B	PAN BLACK IRON - FRY - 300mm
PBF1360	B	PAN BLACK IRON - FRY - 360mm
PBF1400	B	PAN BLACK IRON - FRY - 400mm
PBF1450	B	PAN BLACK IRON - FRY - 460mm



**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

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - DIAMETER*

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



**BLUE STEEL FRYING PANS - HEAVY DUTY**

**FEATURES**

- This Lyonnaise profile pan made from 2 mm (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)

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - DIAMETER*

PBF3300	•	PAN BLUE STEEL - FRY - HEAVY DUTY - 300mm
PBF3360	•	PAN BLUE STEEL - FRY - HEAVY DUTY - 360mm
PBF3400	•	PAN BLUE STEEL - FRY - HEAVY DUTY - 400mm
PBF3450	•	PAN BLUE STEEL - FRY - HEAVY DUTY - 450mm

**BLUE STEEL OMELETTE PANS**

**PROFESSIONAL BLUE STEEL RANGE**

- Medium duty blue steel between 1 and 1.5mm thick
- Crank type iron handles

**ORDER CODES:**

DESCRIPTION OF MEASUREMENTS - DIAMETER

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



**COPPER COOKWARE**

**FEATURES**

- Triple laminated and bonded professional construction
- Excellent heat retaining and dissipating inner aluminium core
- Highly polished beautiful external copper layer
- Tough stainless steel riveted handles
- Durable stainless steel interior

- Stainless Steel
- Can be used with Gas Burner
- Can be used with Electric Cookers
- Can be used with Ceramic Halogen Hobs
- Dishwasher Safe
- Food contact Safe



**ORDER CODES:**

- CCP0041 A COPPER CASSEROLE POT WITH S/STEEL LID 22 x 11cm (4.1Lt)
- CCP0054 • COPPER CASSEROLE POT WITH S/STEEL LID 24 x 12cm (5.4Lt)
- CCP0069 • COPPER CASSEROLE POT WITH S/STEEL LID 26 x 13cm(6.9Lt)



**ORDER CODES:**

- SP1016 B COPPER SAUCE PAN WITH S/STEEL LID 160 x 80mm (1.6 Lt)
- CSP1022 • COPPER SAUCE PAN WITH S/STEEL LID 18 x 9cm (2.2 Lt)
- CSP1031 • COPPER SAUCE PAN WITH S/STEEL LID 20 x 10cm (3.1Lt)



**ORDER CODES:**

- CSP2004 C COPPER SAUCE PAN WITH SPOUT 10 x 6cm (0.4 Lt)
- CSP2010 • COPPER SAUCE PAN WITH SPOUT 14 x 7cm (1.0 Lt)



**ORDER CODES:**

- CFP2260 D COPPER FRYING PAN WITH DOUBLE HANDLES 26cm
- CFP2280 • COPPER FRYING PAN WITH DOUBLE HANDLES 28cm



**ORDER CODES:**

- CFP0240 E COPPER FRYING PAN 24cm
- CFP0260 • COPPER FRYING PAN 26cm
- CFP0280 • COPPER FRYING PAN 28cm



**ORDER CODES:**

- CSP0022 F COPPER SAUTE PAN 24 x 5cm (2.2 Lt)
- CSP0026 • COPPER SAUTE PAN 26 x 5cm (2.6 Lt)
- CSP0030 • COPPER SAUTE PAN 28 x 5cm (3.0 Lt)



**VICTORINOX**



**VICTORINOX PROFESSIONAL KNIVES**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

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

**ORDER CODE:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

KNV2250	B	KNIFE VICTORINOX - BUTCHER 250mm FLUTED
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**ORDER CODE:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

KNV2150	C	KNIFE VICTORINOX - SKINNING 150mm
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**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

KNV4150	D	KNIFE VICTORINOX - BONING 150mm NARROW
KNV4180	E	KNIFE VICTORINOX - BONING 180mm NARROW

**ORDER CODE:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

KNV3150	F	KNIFE VICTORINOX - CARVING 150mm
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**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

KNV5200	G	KNIFE VICTORINOX - COOKS 200mm
KNV5250	G	KNIFE VICTORINOX - COOKS 250mm
KNV5300	G	KNIFE VICTORINOX - COOKS 310mm

**ORDER CODE:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

KNV6300	H	KNIFE VICTORINOX - SLICING - 300mm
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**ORDER CODE:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

KNV7300	I	KNIFE VICTORINOX - SALMON 300mm SERRATED
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**ORDER CODE:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

KNV8200	J	KNIFE VICTORINOX - BREAD 200mm
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**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

KNV0150	K	KNIFE VICTORINOX - CARVING 150mm
KNV0180	K	KNIFE VICTORINOX - CARVING 180mm

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

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

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

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

**ORDER CODE:**

KNV9055	N	KNIFE VICTORINOX - PARING CURVED
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**ORDER CODE:**

KNV9210	O	KNIFE VICTORINOX - CHEESE KNIFE
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**VICTORINOX**

**VICTORINOX DROP FORGED KNIVES**

**ORDER CODE:**

KFV0001 A KNIFE FORGED VICTORINOX - CARVING FORK

**ORDER CODE:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

KFV1200 B KNIFE FORGED VICTORINOX - CARVING 200mm

**ORDER CODE:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

KFV3150 C KNIFE FORGED VICTORINOX - BONING 150mm

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

KFV5150 D KNIFE FORGED VICTORINOX - COOKS 150mm

KFV5200 D KNIFE FORGED VICTORINOX - COOKS 200mm

KFV5250 D KNIFE FORGED VICTORINOX - COOKS 250mm

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

KFV9100 E KNIFE FORGED VICTORINOX - PARING 100mm

KFV9120 F KNIFE FORGED VICTORINOX - PARING 120mm

**ORDER CODE:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

KFV9070 G KNIFE FORGED VICTORINOX - PARING 70mm (CURVED)

**ORDER CODE:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

KFV8200 H KNIFE FORGED VICTORINOX - BREAD 200mm

**ORDER CODE:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

KFV0002 I KNIFE FORGED VICTORINOX - SHARP STEEL 200mm

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

KNV8110 J VICTORINOX STEAK KNIFE - 110mm

KNF8110 K VICTORINOX STEAK FORK



**VICTORINOX PAIRING KNIFE SETS**

**ORDER CODES:**

VPK0001 A VICTORINOX PARING KNIVES - SET OF 3

KVS0015 B VICTORINOX - CLASSIC 3 PIECE PRISM PARING SET



**VICTORINOX**



**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.

**ORDER CODE:**

KSV0014 • KNIFE SET VICTORINOX - 14 PIECE IN CASE



**SET CONSISTS OF:**

Carving knife, butcher knife, pastry knife, spatula, cooks knife, salmon knife, 3 tying & 2 larding needles, potato peeler, melon baller, oyster knife, fish shears, apple corer, sharpening steel, shaping knife, 10pcs plain & star nozzles, filleting knife, boning knife, carving fork, decorating knife, paring knife, lemon decorator, lemon zester.

**ORDER CODE:**

KSV0023 • KNIFE SET VICTORINOX - 23 PIECE IN CASE





**What makes a good knife?**

**Sharpness** - Most important is how well its blade will take and hold an edge.

**Durability** - A good knife will stand up to generations of daily use without undue wear or deterioration.

**Hygiene** - Materials and construction details of the handle should minimise crevices that offer hospitality to bacteria.

**Why colour code your kitchen?**

Prevent cross contamination between different areas in the kitchen or different food types

**GRUNTER PROFESSIONAL KNIVES**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

- 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



**ORDER CODE:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

- KNG2150 • KNIFE GRUNTER - SKINNING 150mm



**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

- 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)



**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

- KNG4150 • KNIFE GRUNTER - BONING NARROW 150mm
- KNG4200 • KNIFE GRUNTER - BONING NARROW 200mm



**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

- 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





**GRUNTER PROFESSIONAL KNIVES**

**ORDER CODE:**

KNG7300	A	KNIFE GRUNTER - SALMON/HAM SLICER SERRATED
KNG6300	B	KNIFE GRUNTER - SALMON/HAM SLICER PLAIN

**ORDER CODE:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

KNG8200	C	KNIFE GRUNTER - BREAD KNIFE 200mm
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**ORDER CODE:**

KNG0010	D	KNIFE GRUNTER - SASHIMI KNIFE
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**ORDER CODE:**

KNG0011	E	KNIFE GRUNTER - SANTUKA KNIFE
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**ORDER CODE:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

KNG9050	F	KNIFE GRUNTER - PARING 50mm (CURVED)
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**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

KNG9100	G	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)

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

KNG0001	A	PAIRING KNIFE 100mm BLACK BOX SET GRUNTER 20 PIECE
KNG0002	B	PAIRING KNIFE 100mm COLOUR BOX SET GRUNTER 60 PIECE

GREAT SAVINGS - BUY IN BULK

**GRUNTER PROFESSIONAL KNIVES**



**ORDER CODES:**

- KNS3125 A STEAK FORK DELUXE - WOODEN HANDLE (PACK OF 30)
- KNS2125 B STEAK KNIFE DELUXE BROAD BLADE - WOODEN HANDLE - (PACK OF 30)
- KNS5125 C STEAK KNIFE BROAD BLADE - PLASTIC HANDLE (PACK OF 30)
- KNS4125 D STEAK KNIFE BROAD BLADE - STEEL HANDLE (PACK OF 30)

DISHWASHER SAFE

**ORDER CODE:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

- KNP8200 E KNIFE BREAD - 200mm (PACK OF 30)

**ORDER CODE:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

- KNS0125 F STEAK KNIFE SHARP TIP 125mm (PACK OF 30)



**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

- KNG9125 A STEAK KNIFE GRUNTER - ELEGANCE - SHARP TIP 125mm (ABS) (PACK OF 30)
- KNG9126 B STEAK KNIFE GRUNTER - ELEGANCE - SHARP TIP 125mm (WH) (PACK OF 30)



**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

- KNP9075 A KNIFE PARING - 75mm (PACK OF 30)
- KNP9110 B KNIFE PARING - 110mm (PACK OF 30)





**GRUNTER DROP FORGED KNIVES**

**ORDER CODE:**

KFG0001      A      KNIFE FORGED GRUNTER - CARVING FORK

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

- KFG1150      B      KNIFE FORGED GRUNTER - CARVING 150mm
- KFG1200      •      KNIFE FORGED GRUNTER - CARVING 200mm
- KFG1250      •      KNIFE FORGED GRUNTER - CARVING 250mm

**ORDER CODE:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

KFG3150      C      KNIFE FORGED GRUNTER - BONING 150mm NARROW

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

- KFG5150      D      KNIFE FORGED GRUNTER - COOKS 150mm
- KFG5200      •      KNIFE FORGED GRUNTER - COOKS 200mm
- KFG5250      •      KNIFE FORGED GRUNTER - COOKS 250mm

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

- KFG9070      E      KNIFE FORGED GRUNTER-PARING 70mm CURVED
- KFG9090      F      KNIFE FORGED GRUNTER - PARING 90mm
- KFG9115      G      KNIFE FORGED GRUNTER - PARING 115mm

**ORDER CODE:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

KFG8200      H      KNIFE FORGED GRUNTER - BREAD 200mm

**ORDER CODE:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

KFG0002      I      KNIFE FORGED GRUNTER - SHARPENING STEEL 200mm



**ORDER CODE:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

CKT0210      •      CHOPPING KNIFE TWO HANDLE - 255mm



**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - BLADE LENGTH*

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

**GRUNTER KNIVE SETS**



**ORDER CODE:**

- KNG0006 • KNIFE SET GRUNTER PROFESSIONAL - 6 PIECE

**SET CONSISTS OF:**

KST0002, KNG3150, KNG6300, KNG8200, KNG5200, KNG9100



**ORDER CODE:**

- KSG0012 • KNIFE SET GRUNTER FORGED - 12 PIECE

**SET CONSISTS OF:**

KFG0001, KFG1150, KFG1200, KFG1250, KFG3150, KFG5150, KFG5200, KFG5250, KFG8200, KFG9090, KFG9115, KST0001



**GRUNTER BAGS**

**ORDER CODE:**

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

**ORDER CODE:**

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



A



B

(Excludes knives)

**MAGNETIC KNIFE HOLDERS**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - MAGNET LENGTH*

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



## CARING FOR, USING AND SHARPENING KNIVES

- A blunt knife is a dangerous knife
- One should frequently use a sharpening steel to keep an edge on knives
- If a knife starts to fall, watch your feet and step aside; but let it fall
- Keep your mind on your work when holding a knife
- Never put a knife under vegetables where it cannot be seen
- Cut away from the body
- Do not "palm" vegetables or fruit and then attempt to cut
- Do not use knives as a can or jar opener, they will break
- The best edge will quickly dull if it strikes metal, glass or formica
- Blades should never be heated in a flame or oven. Elevated temperatures will destroy the temper of the steel
- Fine knives should be carefully stored in their own rack or in a partitioned drawer
- Dipping the knife in hot water makes it easier to cut cake or ice cream
- A stainless steel knife will hold an edge longer



## SHARPENING STEELS

### ORDER CODES:

DESCRIPTION OF MEASUREMENTS - BLADE LENGTH

SSM0300	A	SHARPENING STEEL GRUNTER - 300mm
SSM0350	B	SHARPENING STEEL GRUNTER - 350mm
SSE0350	C	SHARPENING STEEL EGGINGTON - 350mm



## SHARPENING STONE

### ORDER CODE:

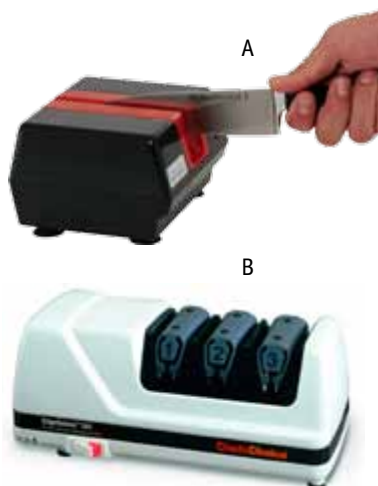
- SSK0001 SHARPENING STONE - 50 x 150 x 25mm



## KNIFE SHARPENERS

### ORDER CODES:

KSH0002	A	KNIFE SHARPENER - HAND HELD (ACCUSHARP)
KSH0001	B	KNIFE SHARPENER - HAND HELD - LANSKY



## ELECTRIC KNIFE SHARPENERS

### ORDER CODES:

EKS0001	A	ELECTRIC KNIFE SHARPENER
EKS0120	B	ELECTRIC KNIFE SHARPENER - CHEF'S CHOICE

## 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)

### SPECIFICATIONS - KSC0001

VOLTAGE: 230V  
 DIMENSION: 522 x 198 x 676mm  
 WEIGHT: 14kg

### ORDER CODE:

- KSC0001 KNIFE STERILISING CABINET



**avenia**



## SCULPTING SETS

### ORDER CODES:

- CKS0008 SCULPTING TOOL SET - 8 PIECE PROFESSIONAL
- CKS1008 SCULPTING TOOL SET - 8 PIECE SPECIALIST

**triangle**  
 SOLINGEN · GERMANY



## CARVING SET

### SET CONSISTS OF:

MELON BALLER SINGLE -10MM, DOUBLE MELON BALLER -22mm AND 30mm, DECORATING TOOL.

### ORDER CODE:

- CST0003 CARVING SET TRIANGLE - 3 PIECE



## KITCHEN SET

### SET CONSISTS OF:

CUP EGG WHISK, SILICONE BASTING BRUSH, CONVECTIONARY SPATULA - 90mm.

### ORDER CODE:

- KST0003 KITCHEN SET TRIANGLE - 3 PIECE



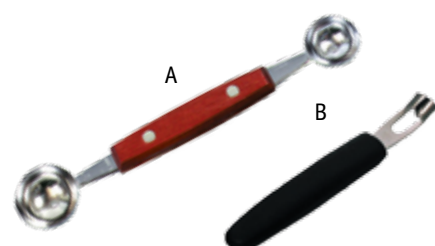
## BALLER & CANAL KNIFE

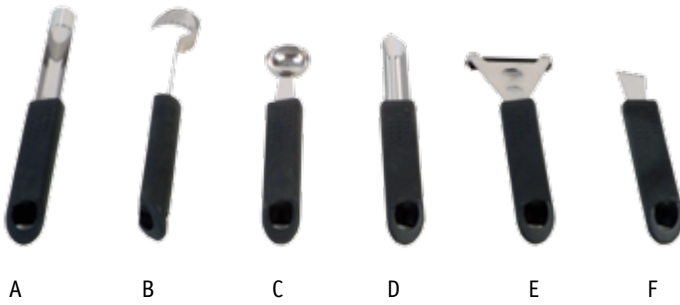
FOR DECORATIVE FRUITS

### ORDER CODES:

DESCRIPTION OF MEASUREMENTS - BALL DIAMETER

- MBD1026 A MELON BALLER DOUBLE CATER ACE - 26mm/22mm
- CKS0001 B CANAL KNIFE S/STEEL -170mm





**HAND UTENSILS NON-SLIP**

ERGONOMICALLY DESIGNED NON - SLIP, EASY GRIP HANDLES.

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - TOTAL LENGTH / BALL DIAMETER*

ACS0020	A	APPLE CORER S/STEEL - 17.5mm
BCS0001	B	BUTTER CURLER S/STEEL - BLACK - 215mm
MBS0028	C	MELON BALLER SINGLE - 28mm
PPH0003	D	POTATO PEELER - RUBBER HANDLE - STRAIGHT - 170mm
PPH0004	E	POTATO PEELER - RUBBER HANDLE - TRIANGLE - 200mm
LZS0001	F	LEMON ZESTER S/STEEL - 160mm

**BAR OPTICS**

BOP0025 IS NRCS APPROVED AND GUARANTEE THAT EACH MEASURE IS EXACTLY 25ml

**ORDER CODES:**

BOP0025	A	BAR OPTIC PLASTIC - ECLIPSE - 25ml
BOS1001	B	BAR OPTIC - SHELF MOUNTED SINGLE - OPTICS SOLD SEPARATELY
BOS0001	C	BAR OPTIC - WALL MOUNTED SINGLE - OPTICS SOLD SEPARATELY
BOS0003	D	BAR OPTIC - WALL MOUNTED TRIPLE - OPTICS SOLD SEPARATELY
BOS0009	E	BAR OPTIC - WALL MOUNTED STAGGERED - 9 BOTTLES



## BAR MUDDLER

THE DISTINCT PYRAMID-SHAPED BURLS ARE DESIGNED TO ACHIEVE OPTIMUM RESULTS WHEN MUDDLING.

**ORDER CODE:**

- MUD0210 • MUDDLER PLASTIC - 210mm



## PITCHERS POLYCARBONATE



**ORDER CODES:**

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



## MEASURING JUGS STAINLESS STEEL

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENT - VOLUME OF JUG*

- MJS0500 • MEASURING JUG S/STEEL - 500ml
- MJS0001 • MEASURING JUG S/STEEL - 1lt
- MJS0002 • MEASURING JUG S/STEEL - 2Lt



## MEASURING JUGS PLASTIC

EMBOSSED AND PRINTABLE MEASURES

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENT - VOLUME OF JUG*

- MJP0001 • MEASURING JUG PLASTIC - 1lt
- MJP0002 • MEASURING JUG PLASTIC - 2lt
- MJP0005 • MEASURING JUG PLASTIC - 5lt



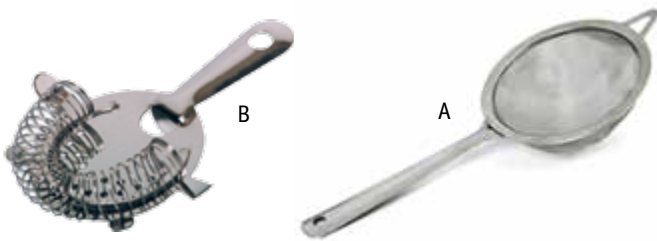


**COCKTAIL & BOSTON SHAKERS**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - VOLUME OF CONTAINER*

CSS0700	A	COCKTAIL SHAKER S/STEEL - 700ml
BSS0828	B	BOSTON SHAKER S/STEEL - 828ml



**COCKTAIL STRAINERS**

**ORDER CODES:**

CSB0001	A	COCKTAIL SERVER FOR BOSTON SHAKER
CSS0001	B	COCKTAIL STRAINER S/STEEL



**ICE BUCKET STAND TABLE MOUNTED**

**ORDER CODE:**

IBS0001	•	ICE BUCKET STAND - TABLE MOUNTED
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**ICE BUCKET STANDS FLOOR STANDING**

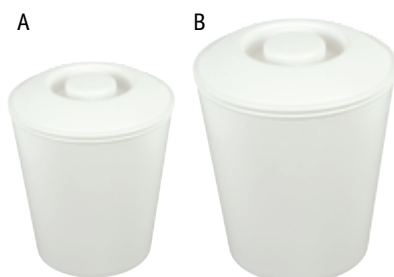
**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - HEIGHT OF STAND*

IBS0002	A	ICE BUCKET STAND - CHROME PLATED - FLOOR STANDING - 715mm
IBS0006	B	ICE BUCKET STAND S/STEEL

(EXCLUDES ICE BUCKET)

**TUFF TRAYS®**



**ICE BUCKETS**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - VOLUME OF CONTAINER*

IBP1012	A	ICE BUCKET PLASTIC & LID - 1.2Lt
IBP1020	B	ICE BUCKET PLASTIC & LID - 2Lt

## ICE BUCKETS

PERFECT FOR MINI BOTTLES OF WINE OR MINERAL WATER AND IDEAL FOR ROOM SERVICE AND MINI BARS.

### ORDER CODES:

*DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT*

- IBA0003 • ICE BUCKET ALUMINIUM – 1.3Lt (MINI)  
- 160 x 125mm
- IBS0010 • MINI ICE BUCKET WITH KNOB



## ICE BUCKET CHAMPAGNE

### ORDER CODE:

*DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT*

- IBS0003 • ICE BUCKET S/STEEL (CHAMPAGNE) - 8Lt  
- 225 x 255mm



## WINE ICE BUCKET

### ORDER CODE:

*DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT*

- IBA0001 • ICE BUCKET ALUMINIUM (WINE) - 8Lt  
- 195 x 216mm



## WINE ICE BUCKET

### ORDER CODE:

*DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT*

- IBS0004 • ICE BUCKET - S/STEEL (WINE) - 4Lt  
- 215 x 190mm



## DOUBLE WALLED ICE BUCKET

### ORDER CODE:

- IBD0001 • DOUBLE WALLED ICE BUCKET - 1Lt



## ICE BUCKET

### ORDER CODE:

*DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT*

- IBS0008 • ICE BUCKET - S/STEEL (ECONO)  
- 215 x 205mm

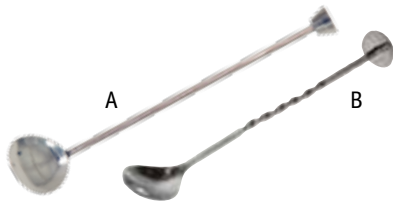




**SPEED POURERS**

**ORDER CODES:**

- SPM1001 • SPEED POURER METAL (PACK OF 30)
- SPM1002 • SPEED POURER METAL TAPERED (PACK OF 30)



**BAR SPOONS**

**ORDER CODES:**

- BSS0280 A BAR SPOON S/STEEL - 280mm - STRAIGHT
- BSS1280 B BAR SPOON S/STEEL - 280mm - TWIST/MUDDLER



**TOT DRAINER**

**ORDER CODE:**

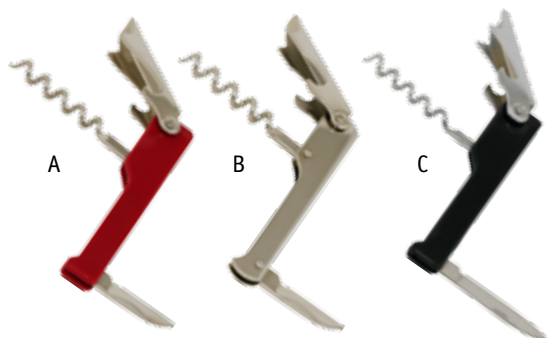
- TDS0001 • TOT DRAINER S/STEEL



**TOT MEASURES & BLADE**

**ORDER CODES:**

- TMS0001 A TOT MEASURE S/STEEL - 25/50ml
- TMS0002 B TOT MEASURE S/STEEL - 25/50ml
- BBS0001 C BAR BLADE BOTTLE OPENER - BLACK (PACK OF 30)
- BBS0002 D BAR BLADE BOTTLE OPENER - S/STEEL (PACK OF 30)
- BBS0003 E BAR BLADE BOTTLE OPENER - BLUE (PACK OF 30)
- BBS0004 F BAR BLADE BOTTLE OPENER - RED (PACK OF 30)
- BBS1002 G BAR BLADE BOTTLE OPENER - S/STEEL - MINI (PACK OF 30)



**WAITERS FRIEND**

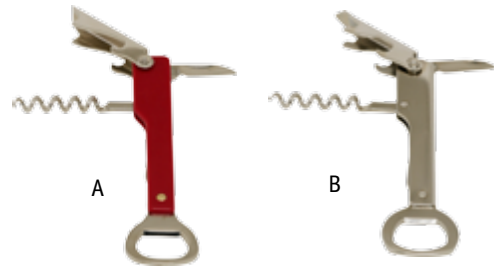
**ORDER CODES:**

- WFI0001 A WAITERS FRIEND-WITH B/OPENER (PLASTIC) (PACK OF 30)
- WFI1001 B WAITERS FRIEND - (CHROME) (PACK OF 30)
- WFI2001 C WAITERS FRIEND - ECONO-PLASTIC (PACK OF 30)

**WAITERS FRIEND**

**ORDER CODES:**

- WFI0002 A WAITERS FRIEND - WITH BOTTLE OPENER (PLASTIC) - ITALIAN DESIGN (PACK OF 30)
- WFI1002 B WAITERS FRIEND - WITH B/OPENER (CHROME) (PACK OF 30)



**TABLE MOUNTED CORK SCREW**

**ORDER CODE:**

- CSR0001 • CORK SCREW RAPID – CHROME



**WING TYPE OPENER**

**ORDER CODE:**

- WT00001 • WING TYPE WINE OPENER-CHROME (PACK OF 30)

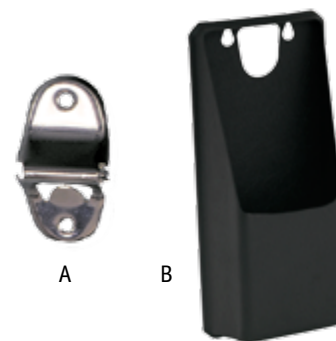


**BOTTLE OPENER & BOTTLE CAP CATCHER**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - WIDTH x DEPTH x HEIGHT*

- BOW0001 A BOTTLE OPENER WALL MOUNTED – 47 x 100 x 30mm
- BOW0002 B BOTTLE TOP CATCHER WALL MOUNTED PLASTIC - 145 x 36 x 310mm



**BAR & SERVICE MATS**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - WIDTH x DEPTH*

- MTB0070 A BAR MAT – 70 x 580mm (BLACK)
- MTS0300 B SERVICE MAT – 300 x 450mm (BLACK)

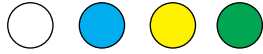
**FEATURE:**

- Durable





AVAILABLE IN THESE COLOURS:



**STORE 'N POUR**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - VOLUME OF CONTAINER*

- SNP0001 • STORE 'N POUR COMPLETE – 1Lt – RED
- SNP2001 • STORE 'N POUR COMPLETE – 1Lt – YELLOW
- SNP3001 • STORE 'N POUR COMPLETE – 1Lt – GREEN
- SNP4001 • STORE 'N POUR COMPLETE – 1Lt – BLUE
- SNP5001 • STORE 'N POUR COMPLETE – 1Lt – WHITE
- SNP0002 • STORE 'N POUR COMPLETE – 2Lt – RED
- SNP2002 • STORE 'N POUR COMPLETE – 2Lt – YELLOW
- SNP3002 • STORE 'N POUR COMPLETE – 2Lt – GREEN
- SNP4002 • STORE 'N POUR COMPLETE – 2Lt – BLUE
- SNP5002 • STORE 'N POUR COMPLETE – 2Lt – WHITE



**GLASS RIMMER**

**ORDER CODE:**

- GRC0003 • GLASS RIMMER COMBINATION – 3 TIER (BLACK)



A

C



B

**BAR CADDIES**

**ORDER CODES:**

- BCD0006 A BAR CADDY DELUXE – 6 DIVISION (BLACK)
- BCD2006 B BAR CADDY CONDIMENT HOLDER - S/STEEL
- BCD1006 C BAR CADDY DELUXE – REPLACEMENT INSERT



**BAR CADDY CONDIMENT HOLDER**

**ORDER CODE:**

- BCD0001 • BAR CADDY - CONDIMENT HOLDER (BLACK)



**INSECT EXTERMINATORS**

**SPECIFICATIONS - IEA1001** ▲

VOLTAGE: 240V  
 DIMENSIONS: 395 x 95 x 300mm  
 LAMPS: 2 x 10W

**SPECIFICATIONS - IEA1002** ▲

VOLTAGE: 240V  
 DIMENSIONS: 645 x 95 x 390mm  
 LAMPS: 2 x 20W

**ORDER CODES:**

IEA1001 A INSECT EXTERMINATOR AVENIA - SMALL  
 IEA1002 B INSECT EXTERMINATOR AVENIA - MEDIUM



**PIZZA CUTTERS**



**ORDER CODE:**  
 PCT2001 • PRO PIZZA CUTTER AND LIFTER - 150 x 330mm



**ORDER CODE:**  
 PCT2003 • PRO PIZZA LIFTER ROUND 260mm



**ORDER CODE:**  
 PCT1001 • PIZZA CUTTER HEAVY DUTY W/HANDLE - 130mm



**ORDER CODE:**  
 PCT1100 • PIZZA CUTTER - BLACK PLASTIC HANDLE - 100mm



**ORDER CODE:**  
 PCT2002 • PRO PIZZA LIFTER 200 x 505mm





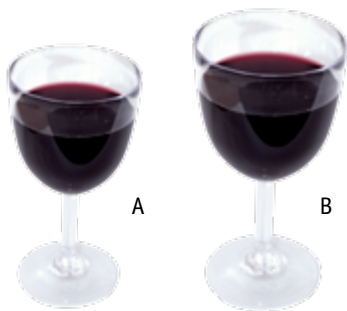
**LIBERTY POLYCARBONATE DRINKWARE**

**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

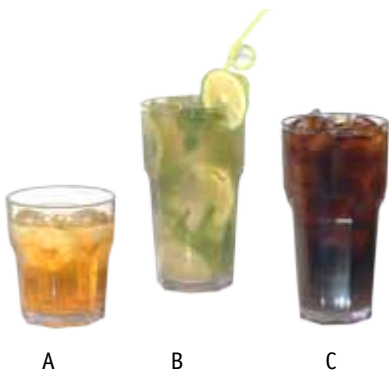
**ORDER CODES:**

GPC0013	A	GLASSWARE POLYCARBONATE - COCKTAIL - 380ml
GPC0009	A	GLASSWARE POLYCARBONATE - COCKTAIL - 270ml
GPH0015	B	GLASSWARE POLYCARBONATE - HURRICANE - 440ml
GPM0001	C	GLASSWARE POLYCARBONATE - MARGARITA - 285ml



**ORDER CODES:**

GPW0001	A	GLASSWARE POLYCARBONATE - WINE - 315ml
GPG0001	B	GLASSWARE POLYCARBONATE - GOBLET - 405ml



**ORDER CODES:**

LTS0350	A	LOUIS TUMBLER - SAN - 350ml
LTS0590	B	LOUIS TUMBLER - SAN - 590ml
LTS0470	C	LOUIS TUMBLER - SAN - 470ml



**ORDER CODES:**

GPC0001	A	GLASSWARE POLYCARBONATE - CHAMPAGNE - 150ml
GPM0002	B	GLASSWARE POLYCARBONATE - MARTINI - 236ml
GPO0001	C	GLASSWARE POLYCARBONATE - OLD FASHION - 540ml
GPO0002	C	GLASSWARE POLYCARBONATE - OLD FASHION - 240ml

**ORDER CODE:**

GPP0001	D	GLASSWARE POLYCARBONATE - PILSNER - 450ml
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## PIZZA PANS

### ORDER CODES:

DESCRIPTION OF MEASUREMENT - DIAMETER OF PAN

- PPR0200 • PIZZA PAN ALUMINIUM - ROUND - 200mm
- PPR0250 • PIZZA PAN ALUMINIUM - ROUND - 250mm
- PPR0300 • PIZZA PAN ALUMINIUM - ROUND - 300mm

### ORDER CODES:

DESCRIPTION OF MEASUREMENT - DIAMETER OF PAN

- 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 - 400mm



## SHAKERS

### ORDER CODES:

DESCRIPTION OF MEASUREMENT - DIAMETER x HEIGHT

- SSA0001 A SALT SHAKER ALUMINIUM WITH HANDLE - 65 x 90mm
- SSS1001 B SALT SHAKER S/STEEL WITH HANDLE - LONG
- SSS0001 C SALT SHAKER S/STEEL WITH HANDLE
- CSP0001 D CHEESE SHAKER PLASTIC (CLEAR) - S/STEEL LID
- SDG0001 E SUGAR DISPENSER - GLASS - 300ml



## PEPPER GRINDERS

### FEATURES

- Stainless Steel grinding mechanism

### ORDER CODES:

DESCRIPTION OF MEASUREMENT - LENGTH OF BODY

- PGW0150 • PEPPER GRINDER WOODEN - 150mm
- PGW0300 • PEPPER GRINDER WOODEN - 300mm
- PGW0500 • PEPPER GRINDER WOODEN - 500mm





### ASHTRAYS

**ORDER CODES:**

- SAS0001 • S/STEEL ASHTRAY ROUND - SMALL
- SAS1001 • S/STEEL WIND PROOF ASHTRAY



### 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

**ORDER CODE:**

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

## Crystal



### POLYCARBONATE CARAF - 1LT

**ORDER CODE:**

- PCD1000 • POLYCARBONATE CARAF WITH LID - 1Lt

## Crystal



### CITRUS JUICER

**ORDER CODE:**

- CJM0001 • CITRUS JUICER MANUAL - S/STEEL



### UTENSIL HOLDERS

**ORDER CODES:**

- UHS0003 • UTENSIL HOLDER - 3 PLASTIC INSERTS
- USH0004 • UTENSIL HOLDER - 4 PLASTIC INSERTS

Tuff Trays offer more in style, design and colour to suit your every need. Resilient to the demanding needs of institutions, restaurants, pubs and clinics.

**TUFF TRAYS®**

**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.6**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - OVERALL SIZE - 280 x 400mm*

- 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)



**RECTANGULAR TUFF TRAYS NO.12**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - OVERALL SIZE - 355 x 435mm*

- 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 - BURGANDY
- 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)



**RECTANGULAR TUFF TRAYS NO.14)**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - OVERALL SIZE - 380 x 525mm*

- 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)



**COMPARTMENT TRAY**

**ORDER CODE:**

- TTR3613 • TUFF TRAY FOOD TRAY - 3 COMPARTMENTS - 345 x 264 x 33mm

**TUFF TRAYS®**



**UTILITY TRAYS**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - OVERALL SIZE - 300 x 150mm*

- TTR2315 • TUFF TRAY RECTANGULAR UTILITY - BLACK
- TTR2415 • TUFF TRAY RECTANGULAR UTILITY - WHITE

ANY OF THESE TRAYS CAN ALSO BE BRANDED WITH A CORPORATE LOGO OR BRAND.

MINIMUM QUANTITY REQUIRED FOR PRINTING: 300



**RECTANGULAR TUFF TRAYS NO.18**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - OVERALL SIZE - 430 x 585mm*

- TTR2318 • TUFF TRAY RECTANGULAR NO. 18 - BLACK
- TTR2418 • TUFF TRAY RECTANGULAR NO. 18 WHITE
- TTR3318 • TUFF TRAY RECTANGULAR NO. 18 BLACK (NON-SLIP)
- TTR3418 • TUFF TRAY RECTANGULAR NO. 18 WHITE (NON-SLIP)



**ROUND TUFF TRAYS SMALL**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - DIAMETER 320mm*

- 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)
- 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)



**ROUND TUFF TRAYS LARGE**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - DIAMETER 400mm*

- 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)

## DISPLAY TRAY

### ORDER CODES:

DESCRIPTION OF MEASUREMENTS - 250 x 390mm

- TTM0250 • TRAY MELAMINE (WHITE) – NO.5
- TTM1250 • TRAY MELAMINE (BLACK) – NO.5



## DISPLAY TRAYS - FIBREGLASS

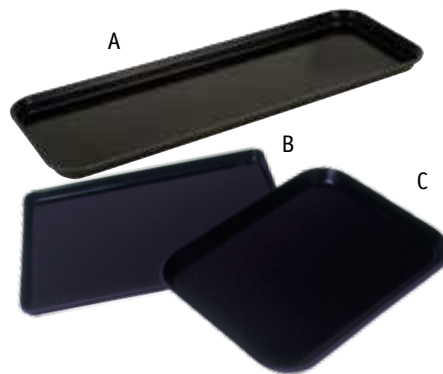
### FEATURES

- 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 supermarket, bakery and pie warmer displays

### ORDER CODES:

DESCRIPTION OF MEASUREMENTS - WIDTH x DEPTH x HEIGHT

- TRB3222 A TRAY FIBREGLASS – 222 x 648 x 29mm (BLACK)
- TRF3350 B TRAY FIBREGLASS – 350 x 270 x 19mm (BLACK)
- TRL3415 C TRAY FIBREGLASS – 415 x 305 x 19mm (BLACK)



## 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

### ORDER CODES:

- 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)



## SERVICE TRAYS

### ORDER CODES:

DESCRIPTION OF MEASUREMENTS - DIAMETER

- TRN0040 A TRAY ROUND UTILITY - BLACK - 400mm
- TRN0356 B TRAY ROUND UTILITY - BLACK - 356mm
- TRN0380 C TRAY RECTANGULAR UTILITY - BLACK - 380 x 510mm





**ROUND TRAY**

**ORDER CODE:**

TRS0330 • TRAY ROUND S/STEEL - 330mm



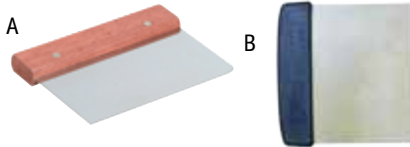
**TRAY STAND**

**FEATURES**

- Wooden tray stand is durable, lightweight and provides upmarket appearance

**ORDER CODE:**

TRS0002 • TRAY STAND WOOD

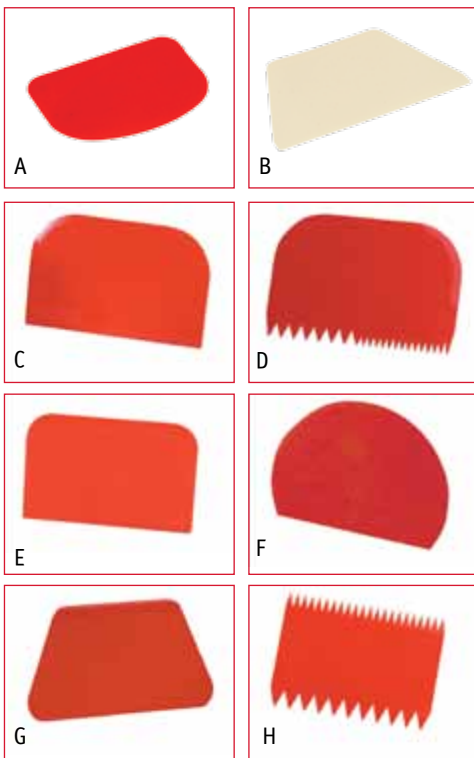


**DOUGH CUTTERS**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - BLADE WIDTH*

DCS0001	A	DOUGH CUTTER WOOD HANDLE - 150 x 115mm
DCS0005	A	DOUGH CUTTER WOOD HANDLE - 150 x 190mm
DCS0002	B	DOUGH CUTTER PLASTIC HANDLE - 95 x 135mm
DCS0003	B	DOUGH CUTTER PLASTIC HANDLE - 90 x 120mm
DCS0004	B	DOUGH CUTTER PLASTIC HANDLE - 120 x 110mm FLEXIBLE



**DOUGH SCRAPERS**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - BLADE WIDTH*

PSR0110	A	PLASTIC SCRAPER ROUNDED - 110mm
PSR0180	B	PLASTIC SCRAPER STRAIGHT - 180mm
PSR0121	C	PLASTIC SCRAPER 121 x 81mm
PSR0145	D	PLASTIC SCRAPER 145 x 99mm
PSR0148	E	PLASTIC SCRAPER 148 x 99mm
PSR0198	F	PLASTIC SCRAPER 198 x 148mm
PSR0216	G	PLASTIC SCRAPER 216 x 128mm
PSR2110	H	PLASTIC SCRAPER 110 x 80mm



## CHEFS GAS TORCH

**ORDER CODES:**

- CTG0001 A CHEFS TORCH GAS POWERED - MICRO
- CTG0002 B CHEFS TORCH GAS POWERED - PROFESSIONAL

THE ESSENTIAL TOOL FOR ANY PASTRY CHEF. FOR CREME BRULE', BROWNING, ETC.



## ROLLING PINS

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - LENGTH ROLLING PIN*

- RPA0380 A ROLLING PIN ALUMINIUM - 380mm
- RPW0300 B ROLLING PIN WOOD - 300mm
- RPW0350 B ROLLING PIN WOOD - 350mm
- RPW0400 B ROLLING PIN WOOD - 400mm
- RPW0450 B ROLLING PIN WOOD - 450mm
- RPW0375 C ROLLING PIN WOOD - 375mm (ECONOMY)

TO PRESERVE WOODEN ROLLING PIN, DO NOT SOAK IN WATER



## CROISSANT CUTTER

**ORDER CODE:**

*DESCRIPTION OF MEASUREMENTS - WIDTH OF CUTTER*

- CCB1001 • CROISSANT CUTTER BAKERY - CATER ACE - 120mm

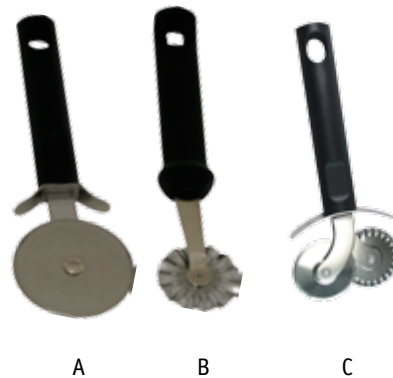


## DOUGH CUTTERS

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - SIZE OF CUTTING WHEEL*

- DCC1055 A DOUGH CUTTER PLAIN - 55mm
- DCC0035 B DOUGH CUTTER CRIMPED - 35mm
- DCC2035 C DOUGH CUTTER 2 WAY - 35mm



## EXPANDABLE DOUGH CUTTER WHEELS

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - NUMBER OF WHEELS*

- DCW1007 • DOUGH CUTTER - 7 WHEEL PLAIN
- DCW2007 • DOUGH CUTTER - 7 WHEEL FLUTED





### ASPIC CUTTER SET

**ORDER CODE:**

ACS0012 • ASPIC CUTTER SET - 12 PIECE ASSORTED



### ROUND CUTTER SET

**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
- RCP1010 • ROUND CUTTER SET TINNED - PLAIN 10 PIECE
- RCF1010 • ROUND CUTTER SET TINNED - FLUTED 10 PIECE

### MIXING BOWLS

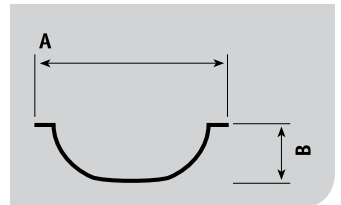


**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - DIAMETER / BOWL CAPACITY*

- MBS0220 A MIXING BOWL S/STEEL ROUND - 220mm (1.5Lt)
- MBS0240 B MIXING BOWL S/STEEL ROUND - 240mm (3Lt)
- MBS0290 C MIXING BOWL S/STEEL ROUND - 290mm (5Lt)
- MBS0340 D MIXING BOWL S/STEEL ROUND - 340mm (8Lt)
- MBS0400 E MIXING BOWL S/STEEL ROUND - 400mm (13Lt)

BOWL	SIZE A	SIZE B
A	220mm	95mm
B	240mm	110mm
C	290mm	130mm
D	340mm	150mm
E	400mm	170mm



### MIXING BOWLS TAPERED

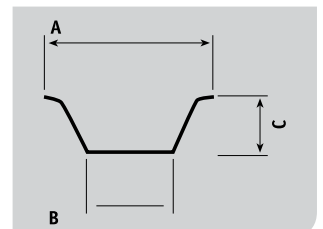


**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - DIAMETER / BOWL CAPACITY*

- MBT0001 A MIXING BOWL TAPERED – MB 1 – 255 x 80mm (2.4Lt)
- MBT0002 B MIXING BOWL TAPERED – MB 2 – 280 x 100mm (4Lt)
- MBT0003 C MIXING BOWL TAPERED – MB 3 – 320 x 120mm (5.5Lt)
- MBT0004 D MIXING BOWL TAPERED – MB 4 – 355 x 130mm (8Lt)
- MBT0005 E MIXING BOWL TAPERED – MB 5 – 380 x 130mm (13Lt)
- MBT0006 F MIXING BOWL TAPERED – MB 6 – 480 x 175mm (17Lt)
- MBT1002 G MIXING BOWL TAPERED – MB 2 (MINI) – 180 x 65mm (800ml)

BOWL	SIZE A	SIZE B	SIZE C
A	255mm	150mm	80mm
B	280mm	170mm	100mm
C	320mm	200mm	120mm
D	355mm	225mm	130mm
E	380mm	250mm	130mm
F	480mm	250mm	175mm
G	180mm	90mm	65mm



## MEASURING BOWLS NOTCHED

### ORDER CODES:

*DESCRIPTION OF MEASUREMENTS - BOWL CAPACITY*

- MBS0001 • MEASURING BOWL STAINLESS STEEL NOTCHED ROUND - 800ml
- MBS0002 • MEASURING BOWL STAINLESS STEEL NOTCHED ROUND - 1200ml
- MBS0003 • MEASURING BOWL STAINLESS STEEL NOTCHED ROUND - 2500ml



## NOZZLE SETS PLASTIC

### ORDER CODES:

- NSA0012 • NOZZLE SET PLASTIC ASSORTED - 12 PIECE
- NSP0006 • NOZZLE SET PLASTIC PLAIN - 6 PIECE
- NSP1006 • NOZZLE SET PLASTIC STAR - 6 PIECE



## NOZZLE SETS POLYCARBONATE

### ORDER CODES:

- NSP0012 • NOZZLE SET POLYCARBONATE ASSORTED PLAIN - 12 PIECE
- NSP0024 • NOZZLE SET POLYCARBONATE ASSORTED - 24 PIECE



## INDIVIDUAL NOZZLES - STAR

### ORDER CODES:

*DESCRIPTION OF MEASUREMENTS - SPOUT SIZE*

- 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



## CREAM HORN

### ORDER CODE:

- CHS0001 • CREAM HORN S/STEEL





**NOZZLE SETS - METAL**

**ORDER CODES:**

NSM0010	A	NOZZLE SET METAL PLAIN – 10 PIECE
NSM1010	B	NOZZLE SET METAL STAR – 10 PIECE



**NOZZLE SETS - STAINLESS STEEL**

**ORDER CODES:**

NSS0012	A	NOZZLE SET S/STEEL - PLAIN 12 PIECE
NSS1012	B	NOZZLE SET S/STEEL - STAR 12 PIECE



**INDIVIDUAL NOZZLES - PLAIN**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS – SPOUT SIZE*

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

### ORDER CODES:

- 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

### ORDER CODE:

- DPB0001 • DISPOSABLE PIPING BAGS (ROLL OF 72)



## PIPING BAGS

### ORDER CODES:

#### DESCRIPTION OF MEASUREMENTS – LENGTH OF BAG

- PBT0250 • PIPING BAG - 250mm NO. 0
- PBT0280 • PIPING BAG - 280mm NO. 1
- BPT0340 • 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
- PBT0650 • PIPING BAG - 650mm NO. 8



## PIPING BAG RACK

### ORDER CODE:

#### DESCRIPTION OF MEASUREMENTS – WIDTH x HEIGHT

- PBT0001 • PIPING BAG WALL RACK – 510 x 445mm

FOR STORING BAGS & NOZZLES WHEN NOT IN USE





**STAINLESS STEEL SIEVES**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - DIAMETER*

- SSS3001 • S/STEEL RIM SIEVE – 300mm
- SSS3002 • S/STEEL RIM SIEVE – 350mm
- SSS3003 • S/STEEL RIM SIEVE – 400mm
- SSS3004 • S/STEEL RIM SIEVE – 450mm



**ORDER CODE:**

- FSS1001 • FLOUR SIFTER S/STEEL - 5 CUPS



**BASTING BRUSHES**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - LENGTH x WIDTH*

- BBH0040 A BASTING BRUSH HOG'S HAIR - 240 x 40mm
- BBH0060 A BASTING BRUSH HOG'S HAIR - 240 x 60mm
- BBH0075 A BASTING BRUSH HOG'S HAIR - 240 x 75mm
- BBH1040 A BASTING BRUSH NYLON - 240 x 40mm
- BBH1060 A BASTING BRUSH NYLON - 240 x 60mm
- SBB0001 B FULL SILICONE BASTING BRUSH -BLACK



**CARLISLE NYLON BASTING BRUSHES**

**FEATURES**

- "Moulded into the handle" hook hangs on containers to prevent bristle burn and distortion
- Use hook to elevate bristles off counter tops to keep bristles clean
- Bristles are moulded into handle to prevent bacteria harbouring traps

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - WIDTH OF BRUSH*

- PBN0050 A PASTRY BRUSH - CLEAR NYLON BRISTLE - 50mm
- PBN1050 B PASTRY BRUSH - BLUE NYLON BRISTLE - 50mm
- PBN0025 C PASTRY BRUSH - ROUND CLEAR NYLON BRISTLE - 25mm

## BAKERS KNIFE

### ORDER CODE:

DESCRIPTION OF MEASUREMENTS - LENGTH OF BLADE

KNB9070 • KNIFE BAKERS SERRATED 70mm



## BOARD BRUSH

### ORDER CODE:

DESCRIPTION OF MEASUREMENTS - LENGTH OF BRUSH

BRB0001 • BOARD BRUSH - 300mm



## BAKING TRAYS ENAMELLED

### ORDER CODES:

DESCRIPTION OF MEASUREMENTS - WIDTH x DEPTH x HEIGHT

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.

## BAKING TRAYS ALUMINIUM

### ORDER CODES:

DESCRIPTION OF MEASUREMENTS - WIDTH x DEPTH x HEIGHT

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



## QUICHE PANST

### ORDER CODES:

DESCRIPTION OF MEASUREMENTS - DIAMETER

QPN0280 • QUICHE PANS - NON STICK - 285mm  
 QPN0300 • QUICHE PANS - NON STICK - 320mm





### ICING STAND TURNTABLE

**ORDER CODE:**

*DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT*

- TTP0300 • TURN TABLE (ICING) PLASTIC – 300 x 85mm



### CAKE DIVIDERS

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - DIAMETER*

- 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

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - DIAMETER*

- SFT2024 • SPRING FORM TIN - 240mm  
 SFT2026 • SPRING FORM TIN - 260mm  
 SFT2028 • SPRING FORM TIN - 280mm

**Best Choice**



### SPRING FORM TINS NON-STICK

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - DIAMETER*

- SFT3024 • SPRING FORM TIN - NON-STICK - 240mm  
 SFT3026 • SPRING FORM TIN - NON-STICK - 260mm  
 SFT3028 • SPRING FORM TIN - NON-STICK - 280mm

**SILICONE MOULD - SQUARE****ORDER CODE:**

MSS0240 • MOULD SILICONE – SQUARE 240 x 240 x 44mm

**SILICONE MOULD - RECTANGULAR****ORDER CODE:**

MSR0240 • MOULD SILICONE – RECTANGULAR 240mm

**SILICONE MOULD - FANTASIA****ORDER CODE:**

*DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT*

MSS1240 • MOULD SILICONE FANTASIA– 230 x 95mm

**SILICONE MOULD - GUGELHUPF****ORDER CODE:**

*DESCRIPTION OF MEASUREMENTS - DIAMETER*

MSG0220 • MOULD SILICONE – GUGELHUPF 200mm

**SILICONE MOULDS - ROUND****ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT*

MSR0260 • MOULD SILICONE – ROUND (PLAIN EDGE) 260 x 45mm

MSR0280 • MOULD SILICONE – ROUND (FLUTED EDGE) 280 x 32mm

**SILICONE MOULDS - MUFFIN****ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS - CUP DIAMETER x HEIGHT*

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





B



A



C

### MOULDS CHOCCOICET

**FEATURES**

- Pure platinum silicone moulds to make pralines or ice cubes

**ORDER CODES:**

MCA0012	A	MOULD CHOCCOICE 16 PIECE ASSORTED
MCH0012	B	MOULD CHOCCOICE 14 PIECE HEART
MCR0015	C	MOULD CHOCOPARTY ROUND 15 PIECE

A



B



### JELLY MOULDS

**FEATURES**

- Jelly moulds in food silicone, suitable to realize fondants, jellies, etc
- Plastic frame

**ORDER CODES:**

MJP0024	A	JELLY MOULD PEAR - 24 PORTION
MJR0024	B	JELLY MOULD ROUND - 24 PORTION

### MOULDS PAVOFLEX

**ORDER CODES:**

MPB0024	A	MOULD PAVOFLEX 600 x 400mm BABELLE 24PC (68mm)
MPC0028	B	MOULD PAVOFLEX 600 x 400mm CUBO 28PC (50 x 50mm)
MPS0028	C	MOULD PAVOFLEX 600 x 400 MINI MUFFIN 54PC (50 x 50mm)



A



B



C

**SILICONE MOULDS FORMAFLEX**



**FEATURES**

- Formaflex silicone moulds featured with creative and nice shapes, easy to realize sweet or salty monoportions.
- Resistance between -40° up to +280°C

**ORDER CODES:**

MSG0006	A	SILICONE MOULD FORMAFLEX 6 PORTION GUGLHUPF
MSH0006	B	SILICONE MOULD FORMAFLEX 8 PORTION HEART
MSP0006	C	SILICONE MOULD FORMAFLEX 6 PORTION PYRAMID
MSS0006	D	SILICONE MOULD FORMAFLEX 9 PORTION SHELL



**MOULDS POLYCARBONATE**

**ORDER CODES:**

MTH0024	A	MOULD POLYCARBONATE TRADITION HEART 24PCS
MT00024	B	MOULD POLYCARBONATE TRADITION OVAL FLUTTED 24PCS
MTR0024	C	MOULD POLYCARBONATE TRADITION ROUND FLUTTED 21PCS
MTR1024	D	MOULD POLYCARBONATE TRADITION RECTANGLE 24PCS



**BAKING TRAYS**

**ORDER CODES:**

BTA0020	A	BAKING TRAY ALUSTEEL - BISCUIT 600 x 400 x 20mm
BTA0030	B	BAKING TRAY ALUSTEEL - JUMBO MUFFIN 15 CUP 600 x 400mm
BTA0031	C	BAKING TRAY ALUSTEEL - LARGE MUFFIN 15 CUP 600 x 400mm
BTA0032	D	BAKING TRAY ALUSTEEL - REGULAR MUFFIN 24 CUP 600 x 400mm
BTA0033	E	BAKING TRAY ALUSTEEL - SMALL MUFFIN 35 CUP 600 x 400mm



A



**BREAD TRAYS**

**ORDER CODES:**

- BTA0040 A BREAD TRAY ALUSTEEL - SINGLE PAN (270 x 100 x 115mm)
- BTA0041 B BREAD TRAY ALUSTEEL - FARM LOAF 1.5kg (300 x 100 x 112mm)
- BTA0042 C BREAD TRAY ALUSTEEL - MADERA PAN (155 x 100 x 75mm)
- BTA0050 D BREAD TRAY ALUSTEEL - THREE TRAY (354 x 284 x 115mm)
- BTA0500 E BREAD TRAY ALUSTEEL - FIVE TRAY (584 x 284 x 115mm)  
(270 x 100 x 115mm PER BREAD PAN)

B



C



D



E



**NEW**arrival



## CAKE TINS

### ORDER CODES:

DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT

- CRR0200 • CAKE RING ROUND S/STEEL - 200 x 58mm
- CRR0220 • CAKE RING ROUND S/STEEL - 220 x 58mm
- CRR0250 • CAKE RING ROUND S/STEEL - 250 x 58mm
- CRR0270 • CAKE RING ROUND S/STEEL - 270 x 58mm
- CRR0280 • CAKE RING ROUND S/STEEL - 280 x 58mm
- CRR0300 • CAKE RING ROUND S/STEEL - 300 x 58mm



## SPONGE TIN

### ORDER CODE:

DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT

- STR0200 • SPONGE TIN 200 x 70mm



## LATTICE CUTTER PLASTIC

### ORDER CODE:

DESCRIPTION OF MEASUREMENTS - DIAMETER

- LCR0300 • LATTICE CUTTER ROUND - 300mm

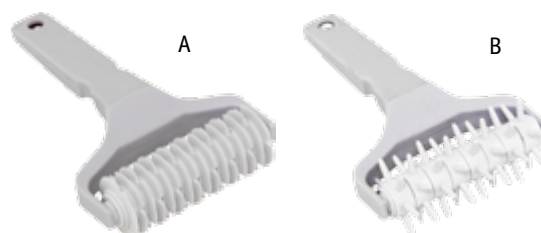


## LATTICE CUTTER WHEEL & SPIKE ROLLER

### ORDER CODE:

DESCRIPTION OF MEASUREMENTS - LENGTH x WIDTH OF WHEEL

- LCW0150 A LATTICE CUTTER WHEEL - 150 x 193mm
- SRP0001 B SPIKE ROLLER PLASTIC - 120 x 206mm





**ICING SPATULAS/PALLET KNIVES**

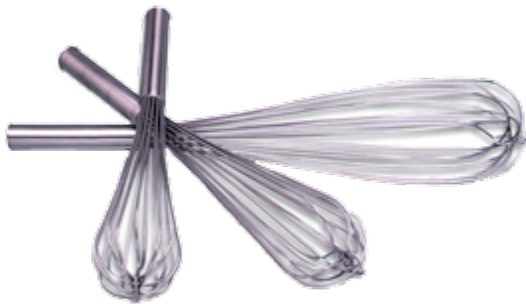
**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS – LENGTH OF BLADE*

ISM0210	A	ICING SPATULA - 210mm
ISM0250	A	ICING SPATULA - 250mm
ISM0300	A	ICING SPATULA - 300mm
ISM0360	A	ICING SPATULA - 360mm
PKS0310	B	PALLET KNIFE SERRATED BLADE - 250mm
PKS2360	C	PALLET KNIFE SCALLOPED - 360mm
ISM2250	D	ICING SPATULA TAPERED BLADE - 250mm
SPS0001	E	SLOTTED PASTRY SERVER - TRIANGLE

IDEAL FOR SPLITTING SPONGE & LARGE BAKES

**Best Choice**



**FRENCH WHISKS - 8 WIRE**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS – TOTAL LENGTH OF WHISK*

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

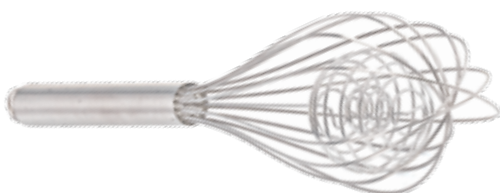


**PIANO WHISKS - 12 WIRE**

**ORDER CODES:**

*DESCRIPTION OF MEASUREMENTS – TOTAL LENGTH OF WHISK*

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**

**ORDER CODE:**

*DESCRIPTION OF MEASUREMENTS – TOTAL LENGTH OF WHISK*

WHS0320	•	RAPID SPEED WHISK - 320mm
---------	---	---------------------------

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.

## TEFLON SHEETS - RE-USEABLE

### FEATURES

- Can withstand temperatures of -40°C to +260°C
- Can be reused 600 to 1000 times

### ORDER CODES:

DESCRIPTION OF MEASUREMENTS – WIDTH x LENGTH

- |         |   |                            |
|---------|---|----------------------------|
| TSR0400 | • | TEFLON SHEET - 400 x 600mm |
| TSR0450 | • | TEFLON SHEET - 450 x 750mm |
| TSR0580 | • | TEFLON SHEET - 580 x 750mm |



## BAKING SHEETS - RE-USEABLE

### FEATURES

- Can withstand temperatures of -40°C to +300°C
- Can be reused 2000 times
- Thick & durable

### ORDER CODES:

DESCRIPTION OF MEASUREMENTS – WIDTH x LENGTH

- |         |   |   |
|---------|---|---|
| BMN0530 | • | BAKING SHEET NON-STICK EXOPAT – 520 x 315mm                                     |
| BMN0600 | • | BAKING SHEET NON-STICK EXOPAT – 585 x 385mm<br>(TO FIT 600 x 400mm BAKING TRAY) |

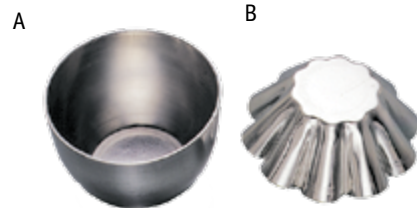


## MOULDS

### ORDER CODES:

DESCRIPTION OF MEASUREMENTS – DIAMETER x HEIGHT

- |         |   |  |
|---------|---|--|
| CMA0070 | A | CARAMEL (DARIOL) MOULD ALUMINIUM – 70 x 45mm |
| QCM0080 | B | QUEEN CAKE MOULDS – 80 x 30mm                |



## COOLING TRAY

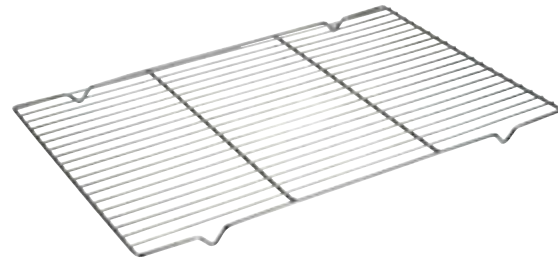
### FEATURES

- Can be used in an Anvil Grande Forni Oven

### ORDER CODE:

DESCRIPTION OF MEASUREMENTS - WIDTH x LENGTH

- |         |   |                            |
|---------|---|----------------------------|
| CTR0600 | • | COOLING TRAY – 600 x 400mm |
|---------|---|----------------------------|



## 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

### SPECIFICATIONS - BBS0610

- |                  |                   |
|------------------|-------------------|
| CUTTING SURFACE: | 610 x 610mm       |
| DIMENSIONS:      | 616 x 616 x 940mm |
| FLAT PACK:       | 200 x 910 x 620mm |
| WEIGHT:          | 16kg              |

### ORDER CODES:

- |         |   |  |
|---------|---|--|
| BBS0610 | • | BUTCHER BLOCK STAND ONLY                 |
| CBP0610 | • | CUTTING BOARD PE - 610 x 610 x 40mm      |
| BBP0610 | • | BUTCHER BLOCK AND STAND PE - 610 x 610mm |





**LARDING NEEDLES**

**ORDER CODES:**

DESCRIPTION OF MEASUREMENTS – LENGTH OF NEEDLE

RBN0300	A	ROLL BEEF NEEDLE - 300mm
LNS0240	B	LARDING NEEDLE S/STEEL - 240mm



Best Choice

**BUTCHER HOOKS HEAVY DUTY**

**ORDER CODES:**

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

**ORDER CODES:**

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

**VICTORINOX**



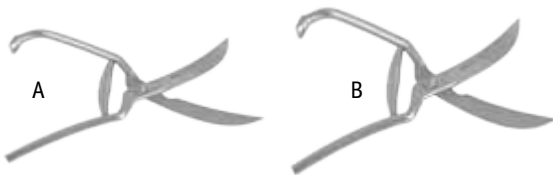
**MULTI PURPOSE KITCHEN SHEARS**

**ORDER CODES:**

MSV0001	•	MULTIPURPOSE SHEAR VICTORINOX - RED HANDLE - 200mm
MSV0002	•	POULTRY SHEAR-VICTORINOX - BLACK

DISHWASHER SAFE NYLON HANDLES AND STAINLESS STEEL BLADES

**GRUNTER**



**POULTRY/PORK SHEARS**

**ORDER CODES:**

PSG0001	A	POULTRY SHEARS GRUNTER - 265mm
PSG0002	B	PORK SHEARS GRUNTER - 280mm



**HAND MEAT MALLETS**

**ORDER CODES:**

DESCRIPTION OF MEASUREMENTS – TOTAL LENGTH

MMH0002	A	MEAT Mallet HAND - 250mm (ALUMINIUM)
MMH0001	B	MEAT Mallet HAND - 300mm (WOODEN HANDLE)



**MEAT SCRAPER**

**ORDER CODE:**

DESCRIPTION OF MEASUREMENTS – TOTAL LENGTH

MSN0002	•	MEAT SCRAPER S/STEEL - 170mm
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**THE ISI TOTAL VALUE ADVANTAGE OFFERS YOU...**

- 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 charges contains 8 grams 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

*Best with* **isi**  
*No wasted cream!*

**THERMO WHIP PLUS****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

**ORDER CODE:**

CGI2500 • THERMO WHIP PLUS - 500ml

**Best Choice**

**GOURMET WHIP PLUS****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

**ORDER CODES:**

CGI4001 • GOURMET WHIP "PLUS" - 1Lt  
CGI4500 • GOURMET WHIP "PLUS" - 500ml  
CBL0001 • CREAM CHARGERS (BOX OF 10)





**CREAM PROFI WHIP PLUS**

**ORDER CODES:**

CGI0001	A	CREAM PROFI WHIP PLUS - 1Lt
CGI0500	B	CREAM PROFI WHIP PLUS - 500ml
CBL0001	C	CREAM CHARGERS (BOX OF 10)

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



**TABLETOP THERMO XPRESS WHIP**

**ORDER CODE:**

CGI3500	•	TABLETOP THERMO XPRESS WHIP
---------	---	-----------------------------

Thermo xpress whip will prove perfectly functional and can also be perfectly beautiful. This multi-functional professional whipper can keep a generous quantity of whipped cream, Espuma foams, finger foods, sauces, and light deserts right where they are needed, at the buffet table, serving station, sideboards or nearly anywhere.

- Just press for perfection!
- Double walled, stainless steel vacuum insulated bottle
- Produces higher whipping volume than other methods
- Innovative riser tube design allows for dispensing with push button ease
- Keeps contents cold up to 8 hours without refrigeration
- Re-chill contents by simply replacing container in the fridge, not emptying out contents
- Keeps contents warm up to 3 hours without bain marie
- Includes a non-slip drip tray, one metal decorator tip, a charger holder, a dust cap and a cleaning brush
- 5 year warranty on the insulating performance of the bottle
- NSF and HACCP compliant
- Dishwasher safe



**SODA SIPHON**

**ORDER CODES:**

SSC0001	•	SODA SIPHON ISI - 1Lt - CLASSIC
SBL0010	•	SODA BOMBS (BOX OF 10)

**OIL TESTERS**



A

**FEATURES - OTE0001  
FRYING OIL TESTER ELECTRONIC**

- Polar compounds resolution: 0.5% PC/ accuracy: ±2% PC
- Temperature: + 50 +200°C / resolution: 1°C / precision: ±1°C
- The % of Polar Compounds is immediately visible on the digital display, enabling a rapid evaluation of the thermal oxidation of the frying oil. This will determine if the oil needs to be changed. Frying oil deteriorates during prolonged use over 180°C, and causes the appearance of carcinogenic derivatives
- Great for HACCP check points

**ORDER CODES:**

OTE0001	A	OIL TESTER ELECTRONIC
OTK0002	B	OIL TESTER KIT - 2 PACK FOR TRAIL
OTK0010	C	OIL TESTER KIT - PACK OF 10



B

**FEATURES - OTK0002  
FRYING OIL TESTER KIT**

- Measures the quality of the frying oil in % PC (Polar Compounds) and determines the thermal-oxidative utilization
- In plastic bag with 2 tester
- With instructions for use



C

**FEATURES - OTK0010  
FRYING OIL TESTER KIT**

- 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

**THERMOMETERS**

**FEATURES - TH10001  
I.R. THERMOMETERS WITH LASER POINTER**

- -50 +530°C / -58 +986°F
- Distance ratio 12/1
- Double scale °C / °F
- Display resolution: 0.1°
- Accuracy: ±2% or ±2°C
- Fixed emissivity: 0.95
- Functions: DA TA HOLD - Backlight
- With pouch - Hanging box
- Instructions for use
- Laser pointer for precise surface temperature measuring
- Ideal for: oven temperatures, fridge temperatures, delivery/receiving of goods temperatures, food display temperature

**ORDER CODES:**

TH10001	A	THERMOMETER INFRARED LASER (-50 TO +530 DEG)
TH10002	B	THERMOMETER MINI INFRA RED (-50 TO +300 DEG)

**FEATURES - TH10002  
I.R. WITH WRIST STRAP**

- -50 +300°C / -58 +572°F
- Display resolution: 0.1° / 1%
- Accuracy: ± 2° / ±2%
- Distance ratio: 2/1
- Fixed emissivity: 0.95
- MAX-MIN function
- Without laser pointer
- Instructions for use
- Pocket size for ease of use
- Perfect for measuring surface temperatures
- Ideal for: oven temperatures, fridge temperatures, delivery/receiving of goods temperatures, food display temperature
- Great for HACCP check points



A



B



## THERMOMETERS

### FEATURES - THE0002

#### WATER RESISTANT THERMOMETER WITH TIMER

- -50 +300°C
- Display resolution: 1°
- Accuracy:  $\pm 1^\circ\text{C}$  (-20 +130°C),  $\pm 2^\circ\text{C}$  (<200°C),  $\pm 4^\circ\text{C}$  (>200°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

### ORDER CODE:

THE0002    A    THERMOMETER DIGITAL + TIMER  
(-50 TO +300 DEG)



### FEATURES - THE0120

#### WATER RESISTANT THERMOLAB THERMOMETER

- -50 +200°C
- Display resolution: 0.1°
- Accuracy:  $\pm 1^\circ\text{C}$  (-20 +150°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°C
- Slim design, easy to carry around
- Digital display for ease of use

### ORDER CODE:

THE0120    B    THERMOMETER ELECTRONIC - 120mm  
(-50 TO +150 DEG)



### FEATURES - THE0003

#### STRONG PROBE THERMOMETER

- -50 +200°C
- Display resolution: 0.1°C
- MAX/MIN function
- Accuracy:  $\pm 1^\circ\text{C}$  (-20+120°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

### ORDER CODE:

THE0003    C    THERMOMETER DIGITAL T-BAR (-50 + 200 DEG)

**FEATURES - THE0006**

RECALIBRATABLE COOKING THERMOMETER

- -50 +200°C
- Display resolution: 0.1°
- Accuracy : ±0.5°C (-20 +150°C) otherwise ±2°C
- Functions : MAX/MIN + DATA HOLD + Magnet
- Stainless steel piercing probe: 120mm - ø3.5mm
- Cable : 100cm
- Recalibratable by screw at the back.
- In blister packaging with instructions for use
- Recalibrateable by user



D

**ORDER CODE:**

THE0006     D     THERMOMETER DIGITAL + TIMER  
(-50 TO 200 DEG) RECALIBRATABLE

**FEATURES - THRO140**

COOKING THERMOMETER

- 0 +120°C / 1°C
- Ø 50mm
- Stainless steel probe 145mm
- Use for core temperatures of roasts, joints of meat
- In blister packaging



**ORDER CODE:**

THRO140     •     THERMOMETER ROASTING STEEL STEM -  
145mm (0 TO 120 DEG)

**ORDER CODES:**

THF0130     A     THERMOMETER FAT FRYING STEEL STEM -  
130mm (50 TO 200 DEG)

THP0130     B     THERMOMETER POCKET DIAL - 130mm  
(-10 TO 100 DEG)



A

USE IN POTS, DEEP FAT FRYERS



B

KEEP IN POCKET TO TEST TEMPERATURES

**FEATURES - THF0001**

STAINLESS STEEL THERMOMETER

- -30 +30°C / -20 +80°F
- With clip
- In blister packaging

**ORDER CODE:**

THF0001     •     THERMOMETER FRIDGE/FREEZER (-30 TO +30 DEG)





**FEATURES - THE0005**

**FRIDGE/ FREEZER THERMOMETER**

- -50 +70°C / -58 +158°F
- Display resolution: 0.1°
- Accuracy: ± 1°C / ±2°F
- Functions: MAX/MIN - IN/OUT
- With instructions for use.
- In blister packaging.
- Programmable alarm that will only stop ringing if it is turned off.
- Magnet - Cable: 100cm

**ORDER CODE:**

- THE0005 • THERMOMETER DIGITAL FRIDGE/FREEZER (-50 TO 70 DEG)

A



**FEATURES - THE0007**

**INTERNAL SCALE GLASS THERMOMETER**

- +80 +200 °C
- Division: 1°C
- With grey polyamide alimentary protection sleeve
- Length: 430mm

B



**FEATURES - THE0008**

**COFFEE, CAPPUCCINO, MILK THERMOMETER**

- +50 +100°C / +120 +210°F
- Ø 45mm + Coloured zones
- Calibratable by screw
- Stainless steel probe: 125mm with a diameter ø4mm
- In blister packaging.
- With instructions for use.
- Remember to disinfect probe after every use

**ORDER CODES:**

- THE0007 A THERMOMETER CANDY - PLASTIC SLEEVE WITHOUT MERCURY
- THE0008 B THERMOMETER COFFEE - 125mm (50 TO 100 DEG)



**FEATURES - TH00001**

## OVEN THERMOMETER

- +50 +300°C / 10°C
- Stainless steel Ø 50mm
- In blister packaging

**ORDER CODE:**

TH00001 A THERMOMETER OVEN ON STAND (+50°C TO +300°C)



A

**FEATURES - THE0004**

## FOLDING SCREEN OVEN THERMOMETER

- 0 +300°C / +32 +572°F
- Display resolution: 1°
- Accuracy : ±1°C (0+150°C) otherwise ±3°C
- ±2°F (+32+302°F) otherwise ±5°F
- Functions : 23H-59M-59S Timer - Alarm - Clock - Magnet
- Stainless steel probe : 150mm - ø4mm
- Stainless steel 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

**ORDER CODE:**

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