BCE Foodservice Equipment

www.bce.co.za

JOHANNESBURG
195 Robert Street, Robertville, Roodepoort
Tel: +27 10 001 0300 | Fax: +27 11 494 0822 | Toll Free: 0800 332 537

CAPE TOWN
Buttskop Road, Blackheath, Cape Town
Tel: +27 21 905 2881 | Fax: +27 21 905 7980

DURBAN
21 Lanner Street, New Germany, Pinetown
Tel: +27 31 705 3751 | Fax: +27 31 705 3771

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DISCLAIMER

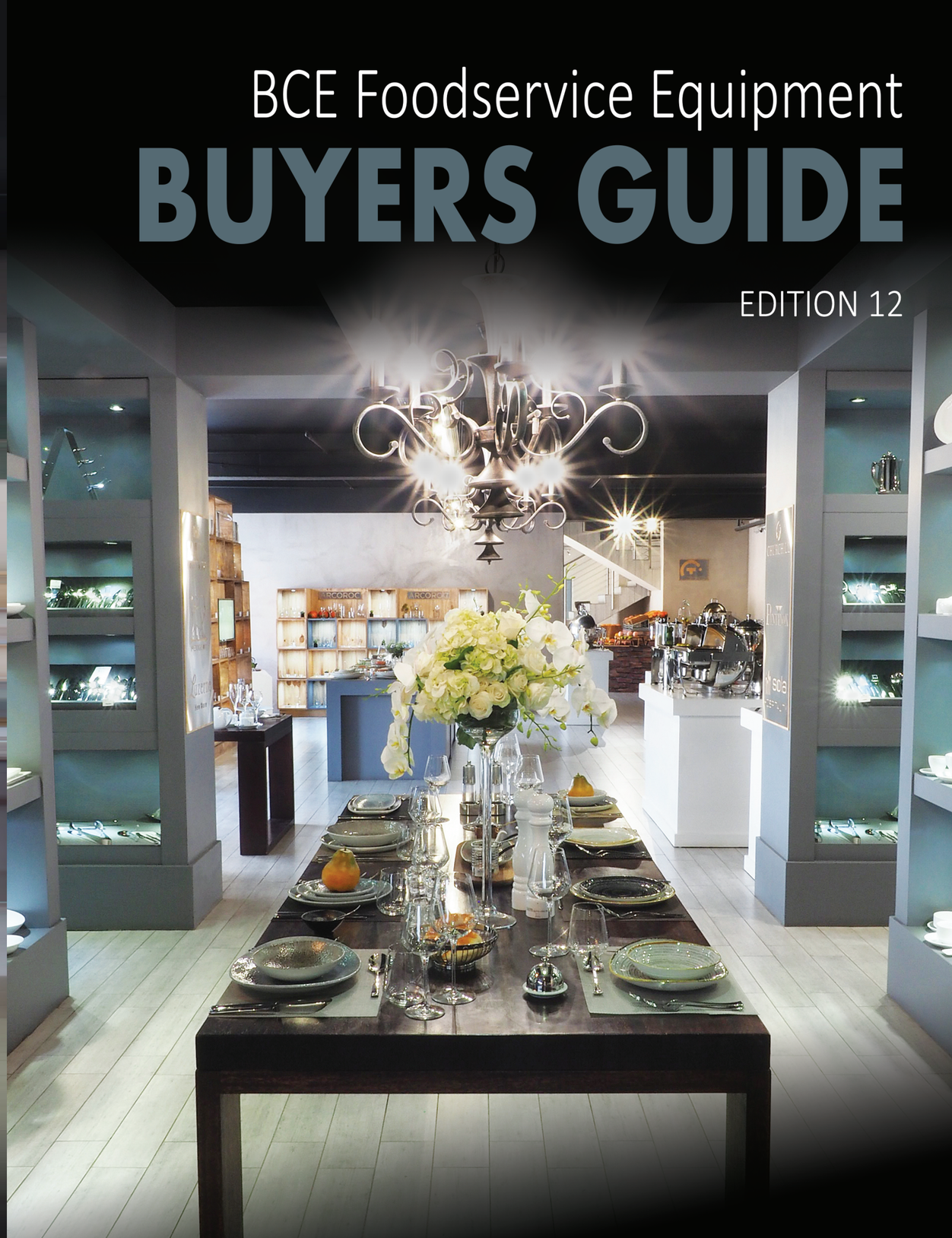
The products may differ slightly from the pictures shown in this buyers guide. Outputs and capacities given are generally the maximum possible and these figures do vary according to circumstances. They are based on measurements supplied by the manufacturer, or recorded here. Every effort has been made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

BCE FOODSERVICE EQUIPMENT 0800 332 537 WWW.BCE.CO.ZA EDITION 12

BCE Foodservice Equipment

BUYERS GUIDE

EDITION 12



INTRODUCTION

BCE Southern Africa's leading supplier of commercial kitchen equipment, appliances, utensils, buffetware, and hotelware for the hospitality and foodservice industries. Established in 1987, BCE's roots are firmly grounded in South Africa. We have an extensive product range, with over 6500 products, comprising quality brands, sourced from reputable local and international suppliers such as Robot Coupe (vegetable preparation equipment), Churchill (crockery solutions) and Hamilton Beach (commercial blenders).

BCE boasts over 65 leading brands, distributed exclusively through an expansive dealer network. With experience spanning over three decades, BCE has built a strong operational capability and is well known for being the best in the highly competitive foodservice equipment industry.

Human capital

BCE is proud to have a committed, expertly trained and experienced workforce that continuously strives to deliver a seamless experience, excellent service and efficient technical support to all who have contact with them. Our teams work fast, efficiently and accurately to consistently deliver on time. Operations are co-ordinated from our Johannesburg, Cape Town and Durban branches. We also have offices in Lagos, Nigeria, which gives us access to the broader African market.

Service

Our customers are our number one priority and we are committed to their success. We have developed a solid understanding of our customers, and the industries within which they operate, through years of experience. BCE's service is unrivaled in the industry. This is apparent in our daily operations. We ensure availability of stock at any given time, best global brands that adhere to quality standards and an excellent technical support team.

Brands and standards

Our products conform to good quality standards and adhere to regulations for the protection of health, safety and the environment. Our world renowned brands such as DIHR (dishwashing systems), Bravilor Bonamat (coffee machines), Piron (professional ovens), Brema (ice solutions) and Anvil (catering equipment) are from carefully selected suppliers and are consistent with industry innovations.

Showroom

Visit the BCE showroom in Johannesburg for an exciting experience. BCE boasts a state of-the- art showroom and test kitchen, which is approximately 500sqm², and is one of a kind in the industry. Our magnificent showroom has been designed to provide a realistic representation of a typical food and beverage establishment and is stocked with solutions that BCE is able to provide, to cater to different customer needs. This unique experience has been replicated in our Cape Town, Durban and Nigeria branches. Our passionate and professional sales consultants are always willing to provide a detailed tour of the products, demonstrate their capabilities and assist with suitable selections.

With over 6500 products, a breath-taking showroom, 24-hour delivery commitment, a foremost workforce and 65 market leading brands – BCE is in a class of its own. For further information and access to our online catalogue, visit www.bce.co.za.

Don't hesitate! Call us to set up an appointment for a visit to your nearest showroom:

Johannesburg:	+27 10 001 0300
Toll Free:	0800 332 537
Cape Town:	+27 21 905 2881
Durban:	+27 31 705 3751

BCE
Foodservice Equipment

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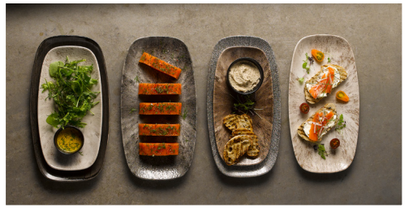


Tableware
We proudly represent a number of world famous brands exclusively within the hospitality industry. Our brands include Churchill, Luzerne, Peugeot, Pintinox, Sola, Bormioli as well as our own house brands.

PG 6 - 97



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

PG 98 - 113



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

PG 114 - 139



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

PG 140 - 165



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

PG 166 - 179



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

PG 180 - 223



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

PG 224 - 299



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

PG 300 - 319



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

PG 320 - 349



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

PG 350 - 371



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

PG 372 - 459



Reference

PG 460 - 464

Dimensions

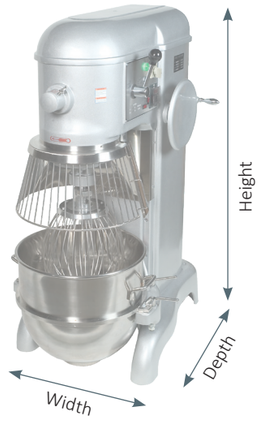
When viewing the appliance from the front in its usual operating position, the width (W) of the product is the total distance from left to right; the depth (D) of the product is the total from front to back; and the height (H) is the total distance from the bottom of the product to the top.

The three figures shown for rectangular type products are always given in the following order:

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

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

In the case of utensils, unless otherwise specified, the dimension given is the total length of the utensil.



Finding your way

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

Legend

Best Choice

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

New

Recently introduced products.

Improved

Products that have been enhanced by the supplier.

Ratings

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

Product Dimensions

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

Electrical Parameters

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

Product Weights

- These are given in kilograms (kg). To convert to pounds multiply by 2.2
- Please treat weights as approximate and subject to change.

Please Note

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- Outputs and capacities given are generally the maximum possible and these figures do vary according to circumstances. They are based on measurements supplied by the manufacturer.
- Every effort has been made to include as much needed information as possible and to present it in an easy-to-read, unambiguous and consistent manner.

Conversion Tables

Lengths

Centimetres	Millimetres	Inches
1	= 10	= 0.394
2	= 20	= 0.737
3	= 30	= 1.181
4	= 40	= 1.575
5	= 50	= 1.969
6	= 60	= 2.362
7	= 70	= 2.756
8	= 80	= 3.150
9	= 90	= 3.543
10	= 100	= 3.937
11	= 110	= 4.331
12	= 120	= 4.721

Temperatures

ºF	ºC	Gas	Description
225	105	1/4	Very Cool
250	120	1/2	Very Cool
275	130	1	Cool
300	150	2	Cool
325	165	3	Moderate
350	180	4	Moderate
375	190	5	Moderate Hot
400	200	6	Moderate Hot
425	220	7	Hot
450	230	8	Hot
475	245	9	Very Hot

Measurements

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

Weights

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

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

Tableware

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

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Churchill Super Vitrified Profile Range

"A MORE FUNCTIONAL APPROACH TO TABLE SERVICE"







CLEANING AND MAINTENANCE

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

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

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

HANDLING
Do not use metal utensils, scrapers, abrasive pads and powders or bleach for removing food particles. Only borax or gentle, non-abrasive household cleaners should be used to remove stains. Metal markings can be avoided by placing tableware on plastic or rubber mats.

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

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

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

PROFILE RANGE

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



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



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



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

EVOLVE RANGE

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



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



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



X SQUARED RANGE

FEATURES

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



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



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



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

LOTUS RANGE

FEATURES

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



LOTUS TRIANGULAR PLATE
CC-WH-TR7.1
LOTUS TRIANGLE PLATE - 19cm (12)
CC-WH-TR9.1
LOTUS TRIANGLE PLATE - 23cm (12)
CC-WH-TR10.1
LOTUS TRIANGLE PLATE - 26cm (12)
CC-WH-TR12.1
LOTUS TRIANGLE PLATE - 31cm (6)



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



ORBIT RANGE

FEATURES

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



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



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



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



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









EQUATION RANGE

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

FEATURES

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



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



MEDITERRANEAN RANGE

Inspired by the Mediterranean, this exciting range provides great flexibility

FEATURES

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



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



CHURCHILL ACCESSORIES

Engineered for performance



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



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



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



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



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



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



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



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



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



CHURCHILL ACCESSORIES



DIP DISH
CC-WH-BODP.1
DIP DISH - 5 x 5cm (24)



SOUFFLE DISH
CC-WHCW-S12N.1
COOKWARE SOUFFLÉ DISH - 10cm (12)



SQUARE PIE DISH
CC-WHCW-SPDN.1
SQUARE PIE DISH - 12 x 12cm (12)



RAMEKIN
CC-WHCW-LRKN.1
RAMEKIN - 9cm (24)



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



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



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



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



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



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



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



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



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



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



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



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

CHURCHILL ACCESSORIES



CAFÉ CUP
CC-WH-BCA8.1
CAFÉ AMERICANO CUP - 23cl (24)
CC-WH-BC10.1
CAFÉ LATTE CUP - 28cl (24)
CC-WH-BS6.1
LARGE COUPE SAUCER - 16cm (24)



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



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



ELEGANT TEA CUP AND SAUCER
CC-WH-VT8.1
TEACUP - 23cl (12)
CC-WH-CSS.1
SAUCER - 16cm (24)



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



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



BEVERAGE POT AND LID
CC-WH-BT15.1
BEVERAGE POT WITH LID - 43cl (4)
CC-WH-UL15.1
BEVERAGE POT LID ONLY - 43cl (6)
CC-WH-BT30.1
BEVERAGE POT WITH LID - 85cl (4)
CC-WH-UL30.1
BEVERAGE POT LID ONLY - 85cl (6)



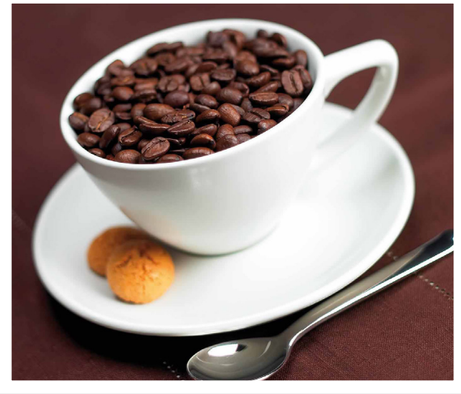
MAPLE TEA CUP
CC-WH-COL.1
MAPLE TEA CUP - 20cl (24)
CC-WH-TSOL.1
MAPLE SAUCER - 15cm (24)
CC-WH-CCM.1
MAPLE ESPRESSO CUP - 11cl (24)
CC-WH-CS.1
MAPLE SAUCER - 12.7cm (24)



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



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



CHURCHILL ACCESSORIES - Bit on the side

SAVVY SIDEKICKS

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



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



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



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



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



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



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



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



CINNAMON DIP POT
CC-BCBR-RPD4.1
DIP POT - 7cm (12)



CINNAMON DIP POT
CC-BCBR-RPD2.1
DIP POT - 5.9cm (12)



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

STONECAST - Paprika plant pots



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



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



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



CC-BCPA-PL5.1
PAPRIKA DIP DISH
3.5 x 9.7cm (12)



STONECAST - Pebble plant pots



CC-BCPE-PL2.1
PEBBLE DIPPER POT
5.5 x 5.8cm (12)



CC-BCPE-PL4.1
PEBBLE DIPPER POT
6.7 x 6.9cm (12)



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



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



Churchill Super Vitrified Stonecast Range

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



STONECAST - Peppercorn grey



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



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



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



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



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



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



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



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



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



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



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



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

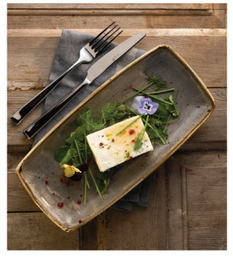


CC-SPGS-ZE12.1
ZEST BOWL - 12.1 x 6.5cm (12)
CC-SPGS-SD3.1
SAUCE DISH - 9cl (12)



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





STONECAST - Duck egg blue

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



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



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



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



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



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



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



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



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



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



CC-SDES-CEB9.1
ESPRESSO CUP - 10cl (12)
CC-SDES-ESS.1
SAUCER - 11.8cml (12)



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



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



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



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





STONECAST - Barley white

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



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



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



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



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



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



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



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



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



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



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



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



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



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



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



STONECAST - Spiced orange

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



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



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



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



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



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



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



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



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



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



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



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



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



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



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



STONECAST - Cornflower blue

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



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



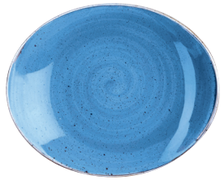
CC-SCFS-TR10.1
TRIANGLE PLATE - 26.5cm (12)



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



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



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



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



STONECAST - Mustard seed yellow

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



CC-SMSS-EVP8.1
COUPE PLATE - 21.7cm (12)
CC-SMSS-EV10.1
COUPE PLATE - 26cm (12)



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



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

HOMESPUN RANGE - Charcoal black

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



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



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



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



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

HOMESPUN RANGE - Stone grey



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



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



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



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













CHURCHiLL

RAKU RANGE - Topaz blue

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



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



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

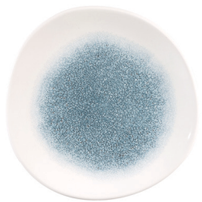


CC-RKTB-OP12.1
OVAL COUPE PLATE
31.7 x 25.5cm (12)



CC-RKTB-X011.1
CHEFS' OBLONG PLATE
29.8 x 15.3cm (12)
CC-RKTB-X014.1
CHEFS' OBLONG PLATE
35.5 x 18.9cm (6)

NEW



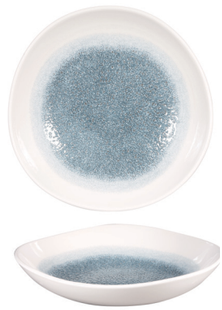
CC-RKTB-OG8.1
ORGANIC ROUND PLATE - 21cm

NEW



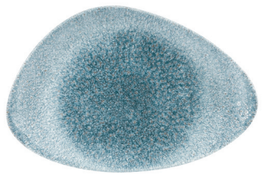
CC-RKTB-OG10.1
ORGANIC ROUND PLATE - 26.4cm

NEW



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

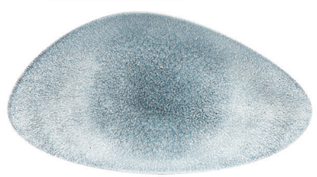
NEW



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



NEW



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

RAKU RANGE - Quartz black



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



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



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



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

NEW



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

NEW



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



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



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



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







NEW

RAKU RANGE - Jade green



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



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



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



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



CC-RKJG-EVP6.1
COUPE PLATE - 16.5cm



CC-RKJG-EVP8.1
COUPE PLATE - 21.7cm



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



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





STONE RANGE

NEW



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



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



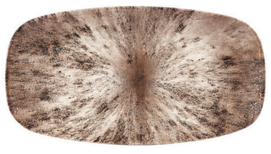
CC-STQB-XO11.1
OBLONG CHEFS PLATE
30 x 15.3cm



CC-STQB-XO14.1
OBLONG CHEFS PLATE
35.5x19cm



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



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



Luzerne

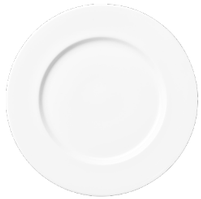
"The passion for perfection is evident in this range"



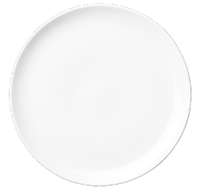
Luzerne

OLIVE RANGE

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



LAOL1101017
ROUND RIM PLATE - 16.5cm (24)
LAOL1101021
ROUND RIM PLATE - 21cm (24)
LAOL1101023
ROUND RIM PLATE - 23cm (24)
LAOL1101027
ROUND RIM PLATE - 27cm (24)
LAOL1101031
ROUND RIM PLATE - 30.5cm (12)



LAOL1201116
ROUND COUPE PLATE - 16cm (24)
LAOL1201118
ROUND COUPE PLATE - 18cm (24)
LAOL1201221
ROUND COUPE PLATE - 21cm (24)
LAOL1201126
ROUND COUPE PLATE - 26cm (24)
LAOL1201131
ROUND COUPE PLATE - 31cm (12)



LARE6120024
ROUND BOWL - 24cm (12)

NEW



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

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

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

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



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



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

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



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

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

OLIVE RANGE

NEW

Luzerne

LAOL1213005
SACHET HOLDER
10cm (12)



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

LAOL1810006
BUTTER DISH
6cm (24)



EGG CUP
LARE1807006
EGG CUP - 6cm (12)



LARE1800007
SAUCE DISH
7.5cm (24)



LAOL3411007P
PEPPER SHAKER
6.5cm (12)
LAOL3411007S
SALT SHAKER
6.5cm (12)

NEW BONE RANGE

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

CLASSIC NEW BONE



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



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



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



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



GOURMET SOUP / PASTA / DESSERT BOWL
LAIV1102226
GOURMET SOUP / PASTA BOWL - 26cm (12)
LAIV1102231
GOURMET PASTA / SALAD BOWL - 31cm (12)



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



Luzerne

CLASSIC NEW BONE



ROUND COUPE PLATE
LACW1201017
ROUND COUPE PLATE - 16.5cm (24)
LACW1201019
ROUND COUPE PLATE - 19.4cm (24)
LACW1201024
ROUND COUPE PLATE - 24cm (24)
LACW1201027
ROUND COUPE PLATE - 26cm (24)
LACW1201031
ROUND COUPE PLATE - 31cm (12)
LACW1201036
ROUND COUPE PLATE - 35.4cm (6)



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



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



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



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



SQUARE PLATE
LAHW1605028
SQUARE PLATE - 28.5cm (12)



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



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



CURVE SQUARE PLATE
LAAK6111013
CURVE SQUARE PLATE - 13cm (24)
LAAK6111018
CURVE SQUARE PLATE - 18cm (24)
LAAK6111024
CURVE SQUARE PLATE - 24cm (12)



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



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

CLASSIC NEW BONE

Luzerne



NOODLE BOWL
LACW1604019
NOODLE BOWL - 19cm (12)
LACW1604023
NOODLE BOWL - 23.5cm (12)



CEREAL / ALL PURPOSE BOWL
LACW1603016
ALL PURPOSE BOWL - 16.5cm (24)



SOUP / RICE BOWL
LACW1601012
RICE BOWL - 11.7cm (24)
LACW1601013
RICE BOWL - 12.5cm (24)



ROUND BOWL
LAAK6120014
ROUND BOWL - 14cm (36)
LAAK6120019
ROUND BOWL - 19cm (36)
LAAK6120024
ROUND BOWL - 24cm (12)
LAAK6120029
ROUND BOWL - 29cm (6)



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



SOUP CUP WITH EAR
LACW1501028B
SOUP CUP W/EAR - 28cl (24)
LACW1425016
RIM SAUCER - 16cm (24)



STACKING CUP AND SAUCER
LACW1406020
COFFEE CUP (STACK) 20cl (24)
LACW1415115
COUPE SAUCER - 15.2cm (24)



TEA CUP AND SAUCER
LACW1405020
TEA CUP - 20cl (24)
LACW1415015
COUPE SAUCER - 15.2cm (24)



AK ESPRESSO / TEA CUP
LACW1407111
AK ESPRESSO CUP - 11cl (24)
LACW1415412
COUPE SAUCER - 11.5cm (24)
LACW1407124
AK TEA CUP - 24cl (24)
LACW1415115
COUPE SAUCER - 15.2cm (24)



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



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



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

Luzerne

CLASSIC NEW BONE



CONE MUG
LACW2002029
CONE MUG - 29cl (24)
LACW1415115
COUPE SAUCER - 15.2cm (24)



ZEN CUP
LACW1408207
ZEN CUP - 7cl (24)
LACW1431015
RECTANGULAR SAUCER - 15cm (24)
LACW1408221
ZEN CUP - 21cl (24)
LACW1408230
ZEN CUP - 30cl (24)
LACW1431021
LONG SAUCER - 20.7cm (24)



CONICAL MUG
LACW2002536
CONICAL MUG - 36cl (24)



TEA POT WITH LID
LACW1702045
TEAPOT WITH LID - 45cl (12)
LACW1702045L
TEA POT LID ONLY - 45cl (12)
LACW1702075
TEAPOT WITH LID - 75cl (12)
LACW1702075L
TEAPOT LID ONLY - 75cl (12)



COFFEE POT WITH LID
LACW1703038
COFFEE POT WITH LID - 38cl (12)
LACW1703038L
COFFEE POT LID ONLY - 38cl (12)



CREAMER
LACW1801005
CREAMER - 5cl (24)
LACW1801009
CREAMER - 9cl (12)
LACW1801022
CREAMER - 22cl (12)
LACW1801049
CREAMER - 49cl (12)



SUGAR POT WITH LID
LACW1707124S
SUGAR POT WITH LID - 25cl (12)
LACW1707124SL
SUGAR POT LID ONLY - 25cl (12)
LACW1707124ML
SLOTTED SUGAR POT LID ONLY - 25cl (12)



SAUCE / BUTTER DISH
LACW1800007
SAUCE DISH - 7cm (24)
LACW1800009
BUTTER DISH - 9.5cm (24)



TALL SACHET HOLDER
LACW1707005
TALL SACHET HOLDER
7.2cm (24)



SACHET HOLDER
LACW1707010
SACHET HOLDER
9.5cm (24)



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



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

CLASSIC NEW BONE

Luzerne



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



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



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



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



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



TOOTHPICK HOLDER
LACW1804005
TOOTHPICK HOLDER
5cm (12)



EGG CUP
LACW1807006
EGG CUP - 6cm (24)



SQUARE BOWL
LAHW1900208
SQUARE BOWL - 7.5cm (24)



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



ROUND ASHTRAY
LACW1806009
ROUND ASHTRAY - 9.5cm (24)



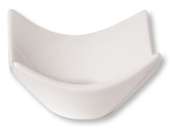
BUTTER DISH
LACW1810006
BUTTER DISH - 6cm (24)



CHINESE SPOON
LACW1802113
CHINESE SPOON - 13cm (24)



APPETIZER DISH
LALG6075006
APPETIZER DISH - 9.5cm (24)



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



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



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





Luzerne

CONCORD RANGE

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



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



SOUP PLATE
LACC3002022
CONCORD SOUP PLATE
22.5cm (24)



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



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



CEREAL BOWL
LACC3005017
CONCORD CEREAL BOWL
16.5cm (24)



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



CUP AND SAUCER
LACC3006010
CONCORD ESPRESSO CUP - 10cl (24)
LACC3006112
CONCORD COUPE SAUCER - 12cm (24)
LACC3006023
CONCORD BREAKFAST CUP - 23cl (24)
LACC3006116
CONCORD COUPE SAUCER - 16cm (24)



TEA POT WITH LID
LACC3009054
CONCORD TEA POT WITH LID
54cl (12)
LACC3009054L
CONCORD TEA POT LID ONLY
54cl (12)



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



CREAMER
LACC3008015
CONCORD CREAMER - 15cl (24)



LINE RANGE

Luzerne



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



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



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



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



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



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



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



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



SACHET HOLDER
LALN3109011
LINE SACHET HOLDER 11cm (12)





Luzerne

URBAN RANGE

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

URBAN RANGE - Black swirl



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



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



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



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

URBAN RANGE - Storm



ROUND COUPE PLATE
LAAK6110019/149010
ROUND COUPE PLATE - 19cm (24)
LAAK6110023/149010
ROUND COUPE PLATE - 23.5cm (24)
LAAK6110027/149010
ROUND COUPE PLATE - 27.5cm (12)
LAAK6110031/149010
ROUND COUPE PLATE - 31cm (12)



ROUND V-BOWL
LAAK6122010/149010
ROUND V-BOWL - 10cm - STORM (24)
LAAK6122016/149010
ROUND V-BOWL - 15.5cm - STORM (12)
LAAK6122018/149010
ROUND V-BOWL - 18cm - STORM (12)



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











Luzerne

GREY WEB RANGE



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



ROUND BOWL
LAAK6120014/139037
ROUND BOWL - 14.5cm (24)
LAAK6120024/139037
ROUND BOWL - 24cm (12)
LAAK6120029/139037
ROUND BOWL - 29cm (6)



ROUND V-BOWL
LAAK6122010/139037
ROUND V-BOWL - 10cm (24)
LAAK6122016/139037
ROUND V-BOWL - 15.5cm (12)
LAAK6122018/139037
ROUND V-BOWL - 18cm (12)



ROUND PLATE
LAAK6110023/139037
ROUND PLATE - 23.5cm (24)

NEW

LAVA RANGE



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



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



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



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

NEW

KNIT RANGE - Reactive white



LAKT1201026/HKZ12000
COUPE MAIN PLATE - 26cm (24)
LAKT1201021/KHZ12000
COUPE STARTER / DESSERT PLATE 21cm (24)
LAKT1201016/HKZ12000
COUPE SIDE PLATE - 16cm (12)



LAKT1202123/HKZ1200
PASTA / SALAD BOWL - 23cm (12)



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

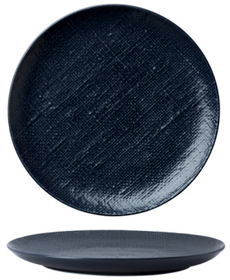


LAKT1220010/HKZ1200
SAUCE BOWL - 10cm (12)

KNIT RANGE - Navy blue

NEW

Luzerne



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



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



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



LAKT1220010/HKZ15501
SAUCE BOWL - 10cm (12)



LEATHER RANGE

NEW



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



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



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



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



FORTIS HOTELWARE

PRIMA RANGE

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

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



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



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



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



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



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



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



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



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



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



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



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



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

PRIMA RANGE



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



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



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



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



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



PIZZA PLATE
DA-014
PIZZA PLATE - 31cm (12)



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



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



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



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



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



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





PRIMA RANGE



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



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



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



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



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



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



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



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



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



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



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



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



PRIMA RANGE



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



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

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



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



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



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



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



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



CREAMER
DA-1050
CREAMER - 5cl (12)
DA-221
CREAMER - 10cl (12)
DA-220
CREAMER - 25cl (12)
DA-1051
BANQUETING JUG - 50cl



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



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



MILK JUG
DA-303
CREAMER - 10cl (12)
DA-302
CREAMER - 25cl (12)

PRIMA RANGE



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



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



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



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



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



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



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



RECTANGULAR TRAY
DA-1082
RECTANGULAR TRAY - 22 x 14cm (12)
DA-1081
RECTANGULAR TRAY - 35 x 14cm (12)
DA-1055
RECTANGULAR TRAY - 28 x 15cm (12)



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



RAMEKIN
DA-013
RAMEKIN - 9cm (24)



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



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



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

COCKTAIL SPOON
DA-1090
COCKTAIL SPOON - 12.5cm (24)



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



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







PRIMA RANGE



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



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



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



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



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



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



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



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



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



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



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



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



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



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



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



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







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

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



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

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

ITALIA CUPS



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

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



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

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



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

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







ACCENT RANGE

"Inspires excellence, creativity and individuality".

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









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



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



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



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



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



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



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



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



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

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



BAMBOO LEAF PLATE
NG4556-20
BAMBOO LEAF PLATE - 20cm (6)
NG4556-27
BAMBOO LEAF PLATE - 27cm (6)



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

ACCENT RANGE

LEAF BOWL
NG7330-20
LEAF BOWL - 20cm (6)
NG7330-25
LEAF BOWL - 25cm (3)
NG7330-34
LEAF BOWL - 34cm (6)



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



SQUARE FOOTED BOWL
NG6177-11
SQUARE FOOTED BOWL - 11cm (12)
NG6177-18
SQUARE FOOTED BOWL - 18cm (6)
NG6177-27
SQUARE FOOTED BOWL - 27cm (6)



SLANT TOP BOWL
NG7164-18
SLANT TOP BOWL - 18cm (6)
NG7164-20
SLANT TOP BOWL - 20cm (3)
NG7164-25
SLANT TOP BOWL - 25cm (4)
NG7164-30
SLANT TOP BOWL - 30cm (2)



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



QUADRILATERAL PLATE
NG6226B-36
QUADRILATERAL PLATE - 36cm (2)



RECTANGULAR PLATE
NG5466-37
RECTANGULAR PLATE - 37 x 20cm (3)
NG5466-45
RECTANGULAR PLATE - 45 x 28cm (2)



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



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

OLIVE PLATE
NG4726-35
OLIVE PLATE - 35cm (12)



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



STRIPED PLATE
NG5459-48
STRIPED PLATE - 48cm (3)



DIVIDED DISH
NG5510A-23
DIVIDED DISH - 23cm (12)



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



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



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

BUFFETWARE - Serving stands

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



LARGE ROUND STAND
PS-FR04C
292 x 180mm (1)
FITS WITH:
NG6105-36
LARGE BOWL WITH GRAIN - 36.5cm (4)
NGFAW6862-41
LARGE SALAD BOWL - 41cm (2)



SMALL SQUARE STAND
PS-FS02B
140 x 120mm (1)
FITS WITH:
NG4519-18
SQUARE TRUMPET BOWL - 18cm (6)
NG6177-18
SQUARE FOOTED BOWL - 18cm (6)



MEDIUM ROUND STAND
PS-FR03B
252 x 180mm (1)
FITS WITH:
NG6249-30
FLARED LARGE BOWL - 30cm (8)
NGFAW6737-33
SHARP ANGLE BOWL - 33cm (6)
LAAK6120029
ROUND BOWL - 29cm (6)



LARGE SQUARE STAND
PS-FS01B
210 x 150mm (1)
FITS WITH:
NG4519-23
SQUARE TRUMPET BOWL - 23cm (8)
NG6177-27
SQUARE FOOTED BOWL - 27cm (6)
LAHW1106125
ZEN SQUARE PLATE - 25cm (12)



TRIPLE SQUARE PLATE STAND
PS-FS03B[L]
3 x 172mm/120/180/240 (1)
FITS WITH:
NG4519-23
SQUARE TRUMPET BOWL - 23cm (8)
NG6177-27
SQUARE FOOTED BOWL - 27cm (6)
LAHW1106125
ZEN SQUARE PLATE - 25cm (12)



TRIPLE ROUND PLATE STAND
PS-FR05B[L]
3 x 172mm/120/180/240 (1)
FITS WITH:
NG6249-30
ROUND STREAK BOWL - 30cm (8)
LAAK6120029
ROUND BOWL - 29cm (6)



SMALL ROUND STAND
PS-FR01B
172 x 130mm (1)
FITS WITH:
NG4512-20
CONICAL BOWL - 20cm (6)
NGFAW6830-24
WAVE SHAPE BOWL - 24cm (12)
LAAK6120024
ROUND BOWL - 24cm (12)
LACW1604019
NOODLE / SALAD BOWL - 19cm (12)



2 TIER LARGE RECT. BOWL STAND - BENT
PS-F003B
56cm x 38cm (1)
FITS WITH:
LAHW1108136
RECTANGULAR PLATE
36 x 23.5cm (6)



BUFFET WARE - Serving stands



3-TIER ROUND BOWL STAND - BENT
PS-F001B
140 x 120mm (1)
FITS WITH:
LAAK6120019
ROUND BOWL - 19cm (12)
LAAK6120024
ROUND BOWL - 24cm (6)
LAAK6120029
ROUND BOWL - 29cm (6)



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



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



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







BUFFETWARE - Serving



PIATTO OVALE
MPS1103700
OVAL PLATTER - 70cm (2)



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



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



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



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



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



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



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



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



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



PIATTO OVALE
MPS9001400
OVAL PLATE - 31.5 x 40cm (1)
MPS9001460
OVAL PLATE - 46 x 35.5cm (1)



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

NEW



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



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



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







BUFFET WARE - Serving

NEW



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



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



MPS6935370HPDG
LARGE BUFFET BOWL GREEN - 37cm (1)



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



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



MPS6935370HPLG
LARGE BUFFET BOWL GREY - 37cm (1)



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



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



MPS6935370HPO
LARGE BUFFET BOWL OCHRE - 37cm (1)



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



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



MPS6935370HPR
LARGE BUFFET BOWL RED - 37cm (1)



MPS6932260
ROUND WHITE BUFFET BOWL - 26cm (1)

MPS6932350
ROUND WHITE BUFFET BOWL - 34cm (1)

MPS6932440
ROUND WHITE BUFFET BOWL - 43cm (1)



MPS6932266
ROUND BLACK BUFFET BOWL - 26cm(1)

MPS6932356
ROUND BLACK BUFFET BOWL - 34cm (1)

MPS6932446
ROUND BLACK BUFFET BOWL - 43cm (1)



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

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



ZAKOUSKI RANGE



ZAKOUSKI PYRAMID LARGE
PNB51133899
ZAKOUSKI PYRAMID LARGE (1)



ZAKOUSKI HOLDER - 60 SPOON
PNB51013860
ZAKOUSKI HOLDER (1)



PORTA ZAKOUSKI - 12 SPOON
PNB51133812
PORTA ZAKOUSKI (1)



EVOLUZIONE SPOON
PNB299300AT
EVOLZIONE SPOON (1)

GLASS SERVING AND BUFFETWARE RANGE

"Designed to inspire"

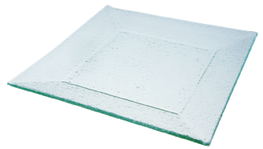
A sophisticated, modern design. Make an impact instantly, with our stunning new collection of glass serving and buffetware. Ideal for serving small bites, starters and delectable dinner options. Dishwasher safe.



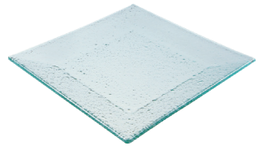
SIGNATURE PLATE
BDK-506620
BAND PLATE - 32cm (3)



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



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



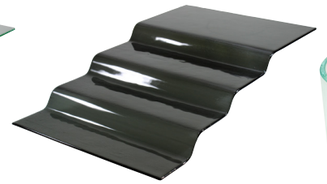
MAX SQUARE PLATE
BDK-530120
MAX PLATE - 20 x 20cm (3)



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



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



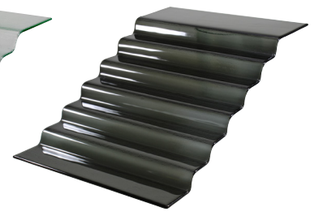
4-STEP STAND - DARK GREY
BDK-540418
4-STEP STAND - DARK GREY
66 x 40 x 13cm



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



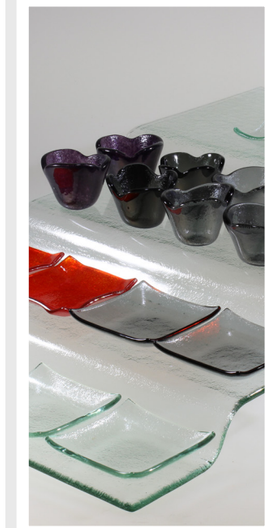
7-STEP STAND - CLEAR GLASS
BDK-540019
7-STEP STAND - CLEAR GLASS
63 x 40 x 20cm



7-STEP STAND - DARK GREY
BDK-540419
7-STEP STAND - DARK GREY
63 x 40 x 20cm



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











GLASS ACCESSORIES FOR STEP STANDS



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



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



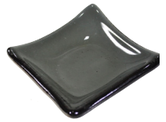
CANAPÉ TRAY RECTANGULAR - GREY
BDK-5010122
CANAPÉ TRAY RECTANGULAR
GREY - 8 x 6cm (6)



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



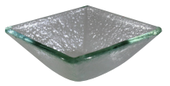
CANAPÉ TRAY SQUARE - CLEAR
BDK-5011220
CANAPÉ TRAY SQUARE
CLEAR - 7 x 7cm (6)



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



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



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



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



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



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



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

CUTLERY AND SERVING UTENSILS

"Choose from many designs"

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

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



CLEANING AND MAINTENANCE

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

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

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

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

SIRIO 18/10



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

CONCEPT 18/10



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

LIBERTY 18/10



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

PALACE 18/10



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

NEW

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



ROMA 18/10

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

RITZ 18/10



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



PINTINOX 18/10

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

LOTUS 18/10



SHC-11LOTU011
LOTUS - TABLE SPOON (12)
SHC-11LOTU012
LOTUS - DESSERT SPOON (12)
SHC-11LOTU013
LOTUS - ENGLISH SOUP SPOON (12)
SHC-11LOTU021
LOTUS - TABLE FORK (12)
SHC-11LOTU022
LOTUS - DESSERT FORK (12)
SHC-11LOTU024
LOTUS - FISH FORK (12)
SHC-11LOTU110
LOTUS - STEAK KNIFE (STANDING) (12)
SHC-11LOTU111
LOTUS - TABLE KNIFE (REGULAR) (12)
SHC-11LOTU112
LOTUS - TABLE KNIFE (STANDING) (12)
SHC-11LOTU113
LOTUS - DESSERT KNIFE (REG.) (12)
SHC-11LOTU114
LOTUS - DESSERT KNIFE (STAND.) (12)
SHC-11LOTU115
LOTUS - BUTTER KNIFE (REG.) (12)
SHC-11LOTU116
LOTUS - BUTTER KNIFE (STAND.) (12)
SHC-11LOTU117
LOTUS - STEAK KNIFE (REGULAR) (12)
SHC-11LOTU124
LOTUS - FISH KNIFE (12)
SHC-11LOTU201
LOTUS - SOUP LADLE (1)
SHC-11LOTU202
LOTUS - SAUCE LADLE (1)
SHC-11LOTU205
LOTUS - VEG./SERVING SPOON (1)
SHC-11LOTU206
LOTUS - SERVING FORK (1)
SHC-11LOTU302
LOTUS - TEASPOON (12)
SHC-11LOTU303
LOTUS - LONGDRINK SPOON (12)
SHC-11LOTU307
LOTUS - DEMITASSE SPOON (12)
SHC-11LOTU404
LOTUS - COCKTAIL FORK (12)
SHC-11LOTU512
LOTUS - SALAD SPOON (1)
SHC-11LOTU513
LOTUS - SALAD FORK (1)
SHC-11LOTU516
LOTUS - CAKE SERVER (1)
SHC-11LOTU402
LOTUS - COCKTAIL SPOON (12)

WINDSOR 18/10



SHC-11WIND011
WINDSOR - TABLE SPOON (12)
SHC-11WIND012
WINDSOR - DESSERT SPOON (12)
SHC-11WIND021
WINDSOR - TABLE FORK (12)
SHC-11WIND022
WINDSOR - DESSERT FORK (12)
SHC-11WIND024
WINDSOR - FISH FORK (12)
SHC-11WIND025
WINDSOR - ENGLISH SOUP SPOON (12)
SHC-11WIND111
WINDSOR - TABLE KNIFE MONO. (12)
SHC-11WIND113
WINDSOR - DESSERT KNIFE MONO. (12)
SHC-11WIND114
WINDSOR - DESSERT KNIFE (HOLLOW) (12)
SHC-11WIND115
WINDSOR - STEAK KNIFE MONO (12)
SHC-11WIND116
WINDSOR - BUTTER KNIFE MONO. (12)
SHC-11WIND124
WINDSOR - FISH KNIFE (12)
SHC-11WIND201
WINDSOR - SOUP LADLE (1)
SHC-11WIND202
WINDSOR - SAUCE LADLE (1)
SHC-11WIND205
WINDSOR - VEG/SERVING SPOON (1)
SHC-11WIND206
WINDSOR - SERVING FORK (1)
SHC-11WIND302
WINDSOR - TEASPOON (12)
SHC-11WIND303
WINDSOR - LONGDRINK SPOON (12)
SHC-11WIND307
WINDSOR - DEMITASSE SPOON (12)
SHC-11WIND402
WINDSOR - COCKTAIL SPOON (12)
SHC-11WIND404
WINDSOR - COCKTAIL FORK (12)
SHC-11WIND512
WINDSOR - SALAD SPOON (1)
SHC-11WIND513
WINDSOR - SALAD FORK (1)
SHC-11WIND516
WINDSOR - CAKE SERVER (1)

DONAU 18/10



SHC-11DONA011
DONAU TABLE SPOON (12)
SHC-11DONA012
DONAU DESSERT SPOON (12)
SHC-11DONA021
DONAU TABLE FORK (12)
SHC-11DONA022
DONAU DESSERT FORK (12)
SHC-11DONA024
DONAU FISH FORK (12)
SHC-11DONA026
DONAU ENGLISH SOUP SPOON (12)
SHC-11DONA110
DONAU STEAK KNIFE MONOBLOC (12)
SHC-11DONA112
DONAU TABLE KNIFE MONOBLOC (12)
SHC-11DONA114
DONAU DESSERT KNIFE MONOBLOC (12)
SHC-11DONA116
DONAU SIDE PLATE KNIFE MONO. (12)
SHC-11DONA124
DONAU FISH KNIFE (12)
SHC-11DONA201
DONAU SOUP LADLE (1)
SHC-11DONA202
DONAU SAUCE LADLE (1)
SHC-11DONA205
DONAU VEG./SERVING SPOON (1)
SHC-11DONA206
DONAU SERVING FORK (1)
SHC-11DONA302
DONAU TEASPOON (12)
SHC-11DONA303
DONAU LONGDRINK SPOON (12)
SHC-11DONA307
DONAU DEMITASSE SPOON (12)
SHC-11DONA402
DONAU COCKTAIL SPOON (12)
SHC-11DONA404
DONAU COCKTAIL FORK (1)
SHC-11DONA512
DONAU - SALAD SPOON (1)
SHC-11DONA513
DONAU - SALAD FORK (1)
SHC-11DONA516
DONAU - CAKE SERVER (1)



SERVING UTENSILS 18/10



SH-110ASE512
SALAD SPOON (1)



SH-110ASE513
SALAD FORK (1)



SH-110ASE514
SUGAR TONG
10.5cm (1)



SH-110ASE516
CAKE LIFTER (1)



SH-110ASE506
CHEESE KNIFE (1)



SH-110ASE507
ICE TONG 17cm (1)



SH-110ASE509
UNIVERSAL TONG
22.5cm (1)



SH-110ASE501
BREAD TONG
17.5cm (1)



SH-110ASE502
CHAFING DISH
SPOON
38cm (1)



SH-110ASE503
CHAFING SLOTTED
SPOON
38cm (1)



SH-110ASE505
SALAD SERVING
TONG
31cm (1)



SH-110ASE201
SOUP LADLE
29cm (1)



SH-110ASE202
SAUCE LADLE
18cm (1)



SH-110ASE205
SERVING SPOON
22cm (1)



SH-110ASE206
SERVING FORK
23cm (1)

TRADITIONAL 18/10



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

NEW

SORRENTO 18/10



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

ENGLISH 18/0



JS-E200 ENGLISH - TABLE KNIFE (12)
JS-E201 ENGLISH - TABLE FORK (12)
JS-E202 ENGLISH - TABLE SPOON (12)
JS-E203 ENGLISH - DESSERT KNIFE (12)
JS-E204 ENGLISH - DESSERT FORK (12)
JS-E205 ENGLISH - DESSERT SPOON (12)
JS-E206 ENGLISH - FISH FORK (12)
JS-E207 ENGLISH - FISH KNIFE (12)
JS-E208 ENGLISH - TEASPOON (12)
JS-E210 ENGLISH - ICE CREAM SPOON (12)
JS-E213 ENGLISH - COFFEE SPOON (12)
JS-E214 ENGLISH - CAKE FORK (12)
JS-E216 ENGLISH - SOUP SPOON (12)
JS-E217 ENGLISH - STEAK KNIFE POINTED (12)



CAPRI 18/0



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

TRADITIONAL 18/0



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

KARL 18/10



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

NEW

SERVING UTENSILS 18/0





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

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



GZC-K2032
ELEGANT STEAK
KNIFE (12)

BORMIOLI ROCCO GLASSWARE

"Elegant and practical glassware for every day use"

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

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



A - LASER CUTTING
For thin rims that enhance the perception of wine qualities and elevate the tasting experience.

B - REDUCED THICKNESS
Excellent distribution of glass around the rim and along the sides.

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

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

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

STACKABILITY
Space saver shapes designed to economise on storage and transport.

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

SOMMELIER ITALIAN ASSOCIATION
In partnership with Italian Association of Sommeliers.

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

INALTO RANGE



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



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



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



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



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



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



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

NEW



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



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

NEW



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

CLEANING AND MAINTENANCE

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

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

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

ROTATION
Avoid using scratched, cracked or chipped glasses.

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

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

MICROWAVES
Never allow glassware to be placed inside a microwave oven.

ELECTRA RANGE



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



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



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



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



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



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

LASER · star glass · XLT CRYSTAL TREATMENT · ASSOCIAZIONE ITALIANA SOMMELIER

AURUM RANGE

NEW



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



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



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



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

LASER · star glass



PREMIUM RANGE

LASER · star glass · ASSOCIAZIONE ITALIANA SOMMELIER



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



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



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



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



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



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



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



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



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





RISERVA RANGE



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



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



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



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



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



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



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



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



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



DECANTERS



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



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



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



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

FIORE RANGE



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



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



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



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



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

NEW SARA RANGE



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



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



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



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



INCONTRI RANGE



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



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

NEW KALIX RANGE



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



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



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



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



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



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



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

NEW

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

MANON RANGE



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



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



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



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

GINA RANGE



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



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



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



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

BR5.12080
GINA - FH33 COOLER
24.3cl





ESSENZA RANGE



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



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

LUNA RANGE



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



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



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



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

RIFLESSI

NEW



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



SORGENTE RANGE

DNA COLOR

NEW



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



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



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



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

YPSILON RANGE

NEW



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



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



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



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



BR1.25030
YPSILON - LONG DRINK
30. 8cl (12)
H159mm W77mm



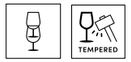
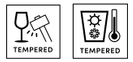
BR3.40750
YPSILON - DESSERT BOWL
37.5cl (12)
H90mm W130mm

NEW



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

ROCK BAR RANGE



BR5.17520
ROCKBAR - JUICE GLASS
20cl (24)
H83mm W75mm



BR5.17530
ROCKBAR - ROCKS GLASS
27cl (48)
H92mm W84mm



BR5.16160
ROCKBAR - DOF
39cl (24)
H100mm W91mm



BR4.18982
ROCKBAR - LONG DRINK
29cl (24)
H134mm W72mm

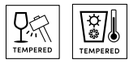


BR5.16170
ROCKBAR - LONG DRINK
37cl (24)
H120mm W83mm



BR5.16180
ROCKBAR COOLER
48cl (24)
H130mm W90mm

BODEGA RANGE





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



BR7.10870
BODEGA - MEDIUM
35.5cl (12)
H89mm W85mm



BR7.10880
BODEGA - MAXI
50.5cl (12)
H120mm W88mm

NEW

CASSIOPEA



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



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

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



BEER GLASSES



BR1.65281
PALLADIO BEER
54.5cl (6)
H278mm W78mm



BR1.65271
PALLADIO BEER
38.5cl (6)
H238mm W72mm



BR1.28540
EXECUTIVE BEER
39.1cl (6)
H186mm W80mm



BR1.28970
HARMONIA BEER
38.5cl (6)
H201mm W73mm



BR1.28980
HARMONIA BEER
58cl (6)
H213mm W84mm

CRAFT BEER GLASSES



BR4.61252
PILSNER
42.5cl (24)
H185mm W70mm



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



BR1.28870
ABBEY
41.8cl (24)
H155mm W97mm



BR1.30210
SNIFTER
53cl (24)
H149mm W99mm



NEW

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



WHISKEY GLASSES



BR6.66218
STONE D.O.F.
40cl (24)
H107mm W89mm



BR6.66224
LOUNGE D.O.F.
40cl (24)
H107mm W89mm



BR2.34510
CASSIOPEA D.O.F.
32cl (24)
H88mm W86mm

BR2.34520
CASSIOPEA D.O.F.
41cl (24)
H107mm W85mm



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



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



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



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



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



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



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

COCKTAIL

NEW



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



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



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

NEW



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



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



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



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



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



NEW

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

AMUSE BOUCHE AND SHOT GLASSES



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



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



BR3.40440
SORGENTE LIQUEUR
7cl (12)
H59mm W82mm



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



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



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



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



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



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



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

TEMPERED TEMPERED

HOT DRINKS



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



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



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



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





BR4.31263
KALEIDO ESPRESSO CUP
10cl (12)
H62mm W64mm

BR4.30200
EASY BAR SAUCER 14cm



BR4.50238
KALEIDO CAPPUCCINO CUP
22cl (12)
H81mm W84mm

BR4.30210
EASY BAR CAPPUCCINO SAUCER 14cm

NEW



BR4.50239
KALEIDO LATTE CUP
32cl (24)
H95mm W91mm

BR4.30290
EASY BAR LATTE SAUCER 14cm

DESSERT



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



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



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



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



BR2.35682
ARIA - BETA
DESSERT BOWL
25cl (12)
H62mm W112mm



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



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



BR1.34630
JERBA
DESSERT BOWL
34.5cl (6)
H140mm W110mm







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



BR3.40310
ROCKBAR - DESSERT / MILKSHAKE
38cl (6)
H182mm W85mm

NEW

GIN





FEATURES

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

BR1.70184
PREMIUM - GIN COCKTAIL 76cl (6) H255mm W108m



OFFICINA 1825



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



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



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

CARAFES / JUGS



BR1.25071
YPSILON - CARAFE
28.5cl (12)
H165mm W68mm

BR1.25081
YPSILON - CARAFE
55cl (6)
H204mm W84mm

BR1.25001
YPSILON - CARAFE JUG
108cl (6)
H255mm W104mm



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



BR1.46140
BISTROT - BROCCA JUG
30cl (12)
H115mm W62mm

BR1.46150
BISTROT - BROCCA JUG
61cl (12)
H145mm W77mm

BR1.46160
BISTROT - BROCCA JUG
116cl (6)
H186mm W93mm

ICE BUCKETS



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



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

POMPEI BOWLS



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



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



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



TEMPERED

TEMPERED

Arcoroc PROFESSIONAL

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

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



FULLY TEMPERED
Shock resistant
Thermal shock resistant
Glass safety

NUCLEATION POINT
Allows the foam to be thicker and last longer

SHOCK RESISTANT

THERMAL SHOCK RESISTANT

EDGE EXTRA PLUS STRONG RIM

GLASS SAFETY

SHEER RIM TECHNOLOGY

STACKABLE EMPILABLE

SENSO



G3807
WINE
580ml (6)
H230mm W94mm



G3806
WINE
470ml (6)
H219mm W88mm



G3805
WINE
350ml (6)
H202mm W81mm



G3809
FLUTE
160ml (6)
H225mm W57mm

SAVOIE



50463
WINE
350ml (6)
H183mm W84mm



D0565
WINE
250ml (12)
H152mm W75mm



D0563
WINE
190ml (12)
H141mm W69mm



29212
SHERRY
120ml (12)
H115mm W83mm



D0568
FLUTE
170ml (12)
H169mm W55mm

BALLON



11937
WINE
250ml (12)
H138mm W83mm



11052
WINE
190ml (12)
H130mm W77mm

ELEGANCE



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

SALTO AND SALTO ICE BLUE



G3609
HI BALL
350ml (6)
H121mm W76mm



G3610
OLD FASHIONED
320ml (6)
H84mm W90mm



C9687
HI BALL
350ml (6)
H121mm W76mm



C9688
OLD FASHIONED
320ml (6)
H84mm W90mm

SHETLAND



G3611
HI BALL
420ml (6)
H146mm W89mm



G3612
HI BALL
350ml (6)
H138mm W83mmm



79736
HI BALL
220ml (12)
H123mm W73mm



C8312
JUICE
150ml (12)
H90mm W78mm



G3613
OLD FASHIONED
320ml (6)
H97mm W97mm



VIGNE



H4515
HI BALL
350ml (6)
H127mm W65mm



H7866
OLD FASHIONED
300ml (6)
H83mm W84mm

ISLANDE



D0614
HI BALL
330ml (12)
H157mm W63mm



D0575
HI BALL
310ml (6)
H155mm W60mm



D0601
HI BALL
220ml (12)
H131mm W58mm



D0613
JUICE
150ml (12)
H100mm W55mm



D0617
OLD FASHIONED
300ml (6)
H93mm W79mm

GRANITY



J2599
HI BALL
460ml (6)
160mm W87mm



G3655
HI BALL
360ml (6)
H150mm W97mm



G3654
HI BALL
310ml (6)
H14mm W75mm



J2603
TUMBLER
420ml (6)
H130mm W89mm



D0781
TUMBLER
270ml (12)
H98mm W85mm



D0787
TUMBLER
160ml (6)
H73mm W73mm

HOT DRINKS

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



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



37684
IRISH COFFEE MUG
240ml (6)
H139mm W76mm



G3871
LATINO MUG
290ml (6)
H150mm W99mm

NORVEGE



61698
NORVEGE HI BALL
320ml (6)
H125mm W74mm



61697
NORVEGE HI BALL
250ml (6)
H94mm W77mm

BEER



43740
NONIC BEER
340ml (48)
H127mm W77mm



07131
CERVOISE STEM BEER
500ml (6)
H192mm W83mm



07132
CERVOISE STEM BEER
380ml (6)
H179mm W77mm



25263
LINZ
390ml (6)
H206mm W69mm

SHOT GLASSES



62639
HOT SHOT
70ml (48)
H85mm W55mm



21554
HOT SHOT
34ml (24)
H70mm W45mm



00016
GIN SHOT
30ml (12)
H52mm W42mm

BRANDY/COCKTAILS



H5564
DEGUSTATION BRANDY
410ml (6)
H129mm W95mm



54584
HURRICANE COCKTAIL
440ml (6)
H208mm W79mm







BOWLS



H7882
STACKABLE BOWL
6cm (6)



G2713
STACKABLE BOWL
7cm (36)



G2981
STACKABLE BOWL
12cm (36)

Arcoroc PROFESSIONAL

STACKABLE EMPILABLE

FULLY TEMPERED EXTRA RESISTANT

DECANTERS



10291
VIN DECANTER
1Lt (6)
H203mm W119mm



33040
VIN DECANTER
500ml (12)
H164mm W96mm



C0198
VIN DECANTER
250ml (12)
H132mm W78mm



JUGS



C0214
PICHET JUG
1.3Lt (6)
H199mm W146mm



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

DESSERTS / AMUSE BOUCHE



H3951
VERSATILE
120ml (6)
H90mm W87mm



H4668
VERSATILE
40ml (6)
H62mm W60mm

áqua GLASSWARE

"Meets the standards required by the demanding hospitality industry"





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



B2-14CF
AQUA WILLY
39cl (48)



B1-11CF
AQUA ZOMBIE
31cl (48)



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



B1-9BBF
AQUA WHISKEY
24cl (48)



SW0060-42
AQUA WHITE WINE
25cl (24)



SW0650-42
AQUA RED
WINE 30cl (24)



SW0720-42
AQUA FLUTE
21.5cl (24)

LIBERTY POLYCARBONATE DRINKWARE

FEATURES

- Reduce replacement costs with our lightweight, durable drinkware range
- Shatterproof Polycarbonate Drinkware is an ideal alternative to glass where breakage is a concern
- Utilise in any setting: outdoor, poolside or resort use
- Dishwasher safe



GPC0009
GLASSWARE
POLYCARBONATE COCKTAIL
270ml (24)

GPC0013
GLASSWARE
POLYCARBONATE COCKTAIL
380ml (24)



GPH0015
GLASSWARE
POLYCARBONATE
HURRICANE -
440ml (24)



GPM0001
GLASSWARE
POLYCARBONATE
MARGARITA
285ml (24)



GPW0001
GLASSWARE
POLYCARBONATE
WINE -
315ml (24)



GPG0001
GLASSWARE
POLYCARBONATE
GOBLET -
405ml (24)



LTS0350
LOUIS TUMBLER
SAN
350ml (24)



LTS0590
LOUIS TUMBLER - SAN
590ml (24)



LTS0470
LOUIS TUMBLER
SAN
470ml (24)



GPC0001
GLASSWARE
POLYCARBONATE
CHAMPAGNE
150ml (24)



GPM0002
GLASSWARE
POLYCARBONATE
MARTINI
236ml (24)



GPO0002
GLASSWARE POLYCARBONATE
OLD FASHIONED
240ml (24)



GPO0001
GLASSWARE POLYCARBONATE
OLD FASHIONED
540ml (24)



GPP0001
GLASSWARE POLYCARBONATE
PILSNER
450ml (24)

SALT AND PEPPER MILLS

"The name in salt and pepper mills worldwide"

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



CLEANING AND MAINTENANCE

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

CLEANING

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

MAINTENANCE

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

REFILL

Remove the knob and top to fill, then replace them both. Turn the mill upside down to get any seasoning out of the mechanism, and then turn the top nut clockwise to tighten loosely. It is very important to replace with similar sizing to what was originally in the mill i.e. medium to small salt crystals or peppercorns etc. Don't use wet or moisture-rich salt crystals Don't ever use salt in your pepper mill or peppercorn in a salt mill as it may well corrode the mechanism or other spices or herbs either.

STORAGE

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

PARIS - U'Select



PEU27780
12cm - WHITE
PEPPER MILL (6)

PEU27797
12cm - WHITE
SALT MILL (6)



PEU27803
18cm - WHITE
PEPPER MILL (6)

PEU27810
18cm - WHITE
SALT MILL (6)



PEU27841
30cm - WHITE
PEPPER MILL (3)

PEU27858
30cm - WHITE
SALT MILL (3)

PARIS - Chocolate



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

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



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

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



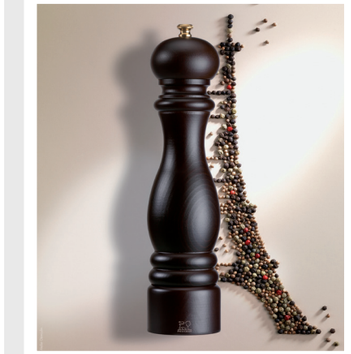
PEU870430/1
30cm - CHOCOLATE
PEPPER MILL (3)

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



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





PARIS - Natural



PEU0870412
12cm - NATURAL
PEPPER MILL (6)

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



PEU0870418
18cm - NATURAL
PEPPER MILL (6)

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



PEU0870430
30cm - NATURAL
PEPPER MILL (3)

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

PARIS - Black



PEU1870412
12cm - BLACK
PEPPER MILL (6)

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



PEU1870418
18cm - BLACK
PEPPER MILL (6)

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

NANCY



PEU900812
12cm - ACRYLIC
PEPPER MILL (6)

PEU900812/SME
12cm - ACRYLIC
SALT MILL (6)



PEU900818
18cm - ACRYLIC
PEPPER MILL (6)

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



PEU900830
30cm - ACRYLIC
PEPPER MILL (6)

PEU900830/SME
30cm - ACRYLIC
SALT MILL (6)



BISTRO



PEU800-1
10cm - NATURAL
PEPPER MILL (6)

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



PEU22730
10cm - BLACK MATT
PEPPER MILL (6)

PEU24208
10cm - BLACK MATT
SALT MILL (6)



PEU22594
10cm - CHOCOLATE
PEPPER MILL (6)

PEU22600
10cm - CHOCOLATE
SALT MILL (6)



PEU24215
10cm - WHITE
PEPPER MILL (6)

PEU22440
10cm - WHITE
SALT MILL (6)



FIDJI



PEU17132
15cm - BLACK
PEPPER MILL (6)

PEU17149
15cm - BLACK
SALT MILL (6)

TAHITI



PEU17156
20cm - PEPPER MILL (6)

PEU17163
20cm - SALT MILL (6)



PEU18382
20cm - BLACK
PEPPER MILL (6)



PEU24253
20cm - WHITE
SALT MILL (6)

HOSTELLERIE



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



PEU22648
22cm - CHOCOLATE
PEPPER MILL (6)

BAYA



PEU27889
8cm - NATURAL
SALT MILL (6)



PEU27896
8cm - CHOCOLATE
PEPPER MILL (6)

BALI - Salt mill

NEW



PEU25793
8cm - WHITE
SALT MILL (6)



PEU33187
8cm - SEA GREEN
SALT MILL (6)



PEU33194
8cm - PINK
SALT MILL (6)

BALI - Pepper mill



PEU25786
8cm - BLACK
PEPPER MILL (6)



PEU28534
8cm - SLATE
PEPPER MILL (6)



PEU33200
8cm - RASBERRY
PEPPER MILL (6)

ROYAN



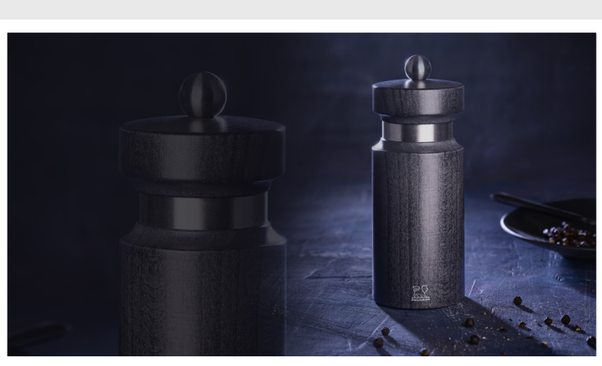
PEU33880
14cm - GREY
PEPPER MILL (6)



PEU33897
14cm - GREY
SALT MILL (6)







BALTIC



PEU25762
8cm - ACRYLLIC
PEPPER MILL (6)



PEU25779
8cm - ACRYLLIC
SALT MILL (6)



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

ANNECY - Cheese mill



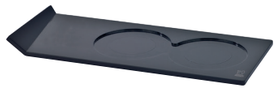
PEU500108
18cm - CHEESE MILL (6)

BRASSERIE SET



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

PEUGEOT ALPHA TRAY



PEU27155
FITS WITH BALTIC AND BALI (6)

ELIS



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



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





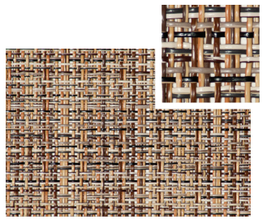


MACFAB PLACEMATS

PLACEMATS

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

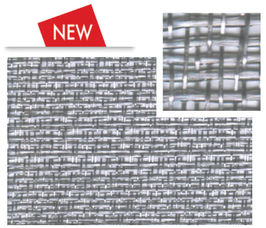




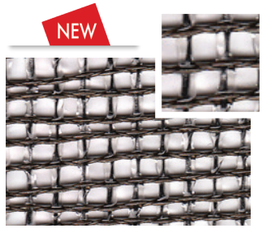
BURLAP
MF038 30 x 41cm (12)



RED MAPLE
MF037 30 x 41cm (12)



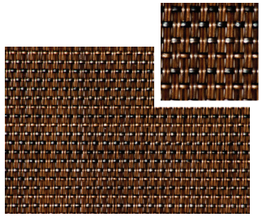
ICE
MF156 30 x 41cm (12)



IRON
MF113 30 x 41cm (12)



SHORELINE
MF013 30 x 41cm (12)



COFFEE BEAN
MF035 30 x 41cm (12)

CLEANING AND MAINTENANCE

CLEANING

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

DISHWASHERS

Do not put placemats into the dishwasher.

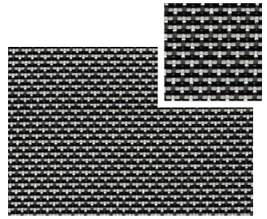
SANITIZING

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

STORAGE

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

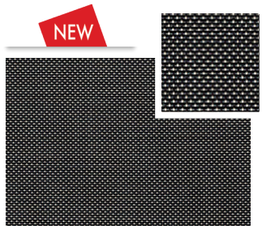
MACFAB PLACEMATS



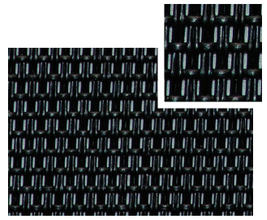
TITANIUM
MF099 300 x 41cm (12)



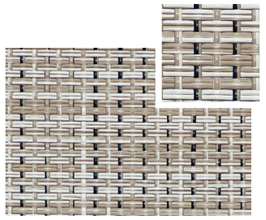
MICA
MF141 300 x 41cm (12)



MINK
MF150 30 x 41cm (12)



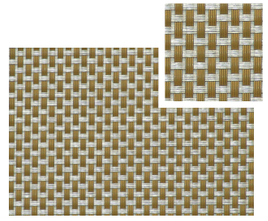
SOLID BLACK
MF040 30 x 41cm (12)



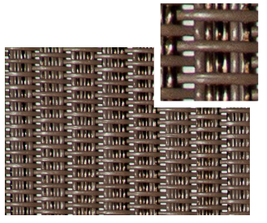
BIRCH
MF039 30 x 41cm (12)



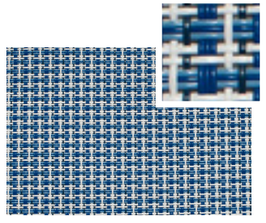
CITRINE
MF112 30 x 41cm (12)



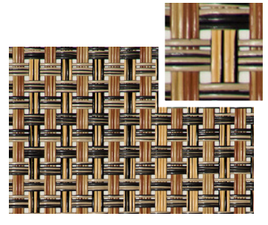
GOLD
MF106 30 x 41cm (12)



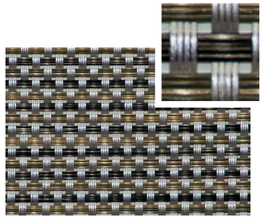
CLAY
MF123 30 x 41cm (12)



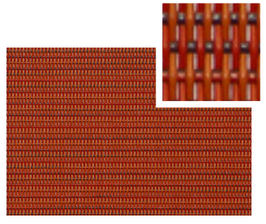
SEA BREEZE
MF140 30 x 41cm (12)



TERRACOTTA
MF002 30 x 41cm (12)



CW ALUMINIUM
MF003 30 x 41cm (12)



PAPRIKA
MF054 30 x 41cm (12)

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



Infiniti Buffetware

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

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

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CHAFER ROUND ROLL TOP - Contemporary





Half Open 90˚ Fully Open 180˚

FEATURES

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

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

NOTE

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

CHAFER ROUND ROLL TOP - Classic



FEATURES

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

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

NOTE

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

CHAFER RECTANGULAR ROLL TOP - Contemporary



(Ceramic inserts not included)



Half Open 90˚



Fully Open 180˚

FEATURES

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

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

NOTE

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

CHAFER RECTANGULAR ROLL TOP - Classic



FEATURES

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

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

NOTE

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

SOUP TUREENS

FEATURES

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

NOTE

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



STI1010
SOUP TUREEN INFINITI CLASSIC - 10Lt



STI0010
SOUP TUREEN INFINITI CONTEMPORARY 10Lt

COFFEE URNS

FEATURES

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

NOTE

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



CUI1006
COFFEE URN INFINITI CLASSIC - 6Lt



CUI0006
COFFEE URN INFINITI CONTEMPORARY - 6Lt

ELECTRIC HEATING ELEMENTS

FEATURES

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



CDB0004
CHAFING DISH ELEMENT ONLY - ROUND



CDB0003
CHAFING DISH ELEMENT ONLY - RECTANGULAR

CHAFING FUEL

FEATURES

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

NOTE

For best results use only Global Chafing Fuel with Infiniti Chafers



CFA0001
CHAFING FUEL - ALCOHOL (METHANOL)(24 x 200g)



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

JUICE DISPENSERS

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

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



JDI0007
JUICE DISPENSER INFINITI
CONTEMPORARY 7Lt



JDI1007
JUICE DISPENSER INIFINITI
CLASSIC 7Lt

CEREAL DISPENSER



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

CDI0007
CEREAL DISPENSER INFINITI - 7Lt

MILK PAIL



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

MPI0005
MILK PAIL INFINITI - 5Lt

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



PUNCH BOWL



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

PBI0015
PUNCH BOWL INFINITI WITH RIM - 15Lt

ICE BUCKET



IBI0065
ICE BUCKET INFINITI 2 BOTTLE - 6.5Lt

IBI0048
ICE BUCKET INFINITI - 4.8Lt

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

ICE BUCKET AND TONGS

FEATURES
- Heavy gauge 18/10 corrosion resistant Stainless Steel
- Polished mirror finish
- Double walled ice bucket keeps ice from melting over longer periods of time
- Ideal for room service



ITI0160
ICE TONGS INFINITI - 160mm



IBI0012
ICE BUCKET INFINITI DOUBLE WALL - 1.2Lt

CONFECTIONARY FUNNEL



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

ICF0001
CONFECTIONARY FUNNEL & STAND COMPLETE

ICE BUCKET STAND



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

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

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

CAKE STANDS

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



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



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

COFFEE POT



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

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

TEA POT



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

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

COVERED SERVERS



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

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

WATER PITCHER / CREAM JUG



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

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

TRAYS RECTANGULAR



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

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

SUGAR BOWL



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

SBV0280 SUGAR BOWL 'VIENNA' - 280ml



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

SBO0300 SUGAR BOWL 'OVALINA' - 300ml

COFFEE POT



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

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

TEA POT



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

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

SUGAR BOWL / CREAM JUG

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



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



CJB1150
CREAM JUG ' BRISTOL'
150ml



CJB1230
CREAM JUG WITH LID
'BRISTOL' - 230ml

TEA STAND - 3 Tier



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

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

CAKE STAND



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

CSB0306 CAKE STAND 'BRISTOL' - 306mm
CSB0355 CAKE STAND 'BRISTOL' - 355mm

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

DOUBLE WALL SERVER



FEATURES
- 18/10 Stainless Steel

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

JAM/HONEY STAND



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

IJS0001 INFINITI JAM / HONEY STAND

BUTTER BELL



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

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

HAPPY SPOONS

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



IHS0001
INFINITI HAPPY SPOON - CURVED



IHS0002
INFINITI HAPPY SPOON

NOTE
The items on this page are available on request only



INSERTS FOR CHAFERS

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



IFP1065
INSERT FULL PORCELAIN - GN1/1 x 65mm



IHP1065
INSERT HALF PORCELAIN - GN1/2 x 65mm



ITP1065
INSERT THIRD PORCELAIN - GN1/3 x 65mm



ITP1165
INSERT THIRD PORCELAIN - GN2/3 x 65mm



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



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



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



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

NOTE
Gastronorm porcelain and Stainless Steel inserts fit Infiniti chafers perfectly



CROISSANT WARMER



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

CWI0001
INFINITI CROISSANT WARMER

BREAD BASKET



FEATURES
- 18/10 Stainless Steel

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



NOTE
The items on this page are available on request only

CARVERY STATION

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



IHL0002
INFINITI CARVERY STATION - 2 LIGHT (610 x 456 x 710mm)
IHL1003
INFINITI BROWN GRANITE CARVING BOARD (LARGE)



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



FOR GENERAL LIGHTING
XPMK3008
INFINITI 100W GLOBE - SCREW IN (MIRROR BACK)
FOR HEATING AND LIGHTING
XPMK4025
INFINITI 250W GLOBE SCREW IN



VINEGAR AND OLIVE OIL SET

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

IVO0001
INFINITI VINEGAR AND OLIVE OIL SET

NOTE
The items on this page are available on request only

SNACK TRAY – 3 Piece



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

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

JAM / CONDIMENT STATION

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

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







NOTE
The items on this page are available on request only

TABLE NO. STANDS



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

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

DOME CLOCHE



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

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



NOTE
The items on this page are available on request only

Tiger Buffetware

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

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

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ARTISAN COLLECTION

NEW



CIS4045
SQUARE CASTING CHAFER WITH WOODEN HANDLE

SPECIFICATIONS
MATERIAL: ALUMUNIUM BODY
SIZE: L460 x W280 x H206mm
CAPACITY: 4.5Lt



ISC0001
INSERT CERAMIC COATED SQUARE PAN 2/3

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



CIR4045
ROUND CASTING CHAFER WITH WOODEN HANDLE

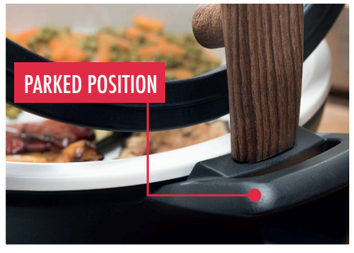
SPECIFICATIONS
MATERIAL: ALUMUNIUM BODY
SIZE: L449 x W330 x H209mm
CAPACITY: 4.5Lt



IRC0001
INSERT CERAMIC COATED ROUND PAN

SPECIFICATIONS
MATERIAL: S/STEEL 18/10 CERAMIC COATED
SIZE: D328 x H66mm
CAPACITY: 4.5Lt







NOTE
The items on this page are available on request only

DOMINO - Modular buffet system 25cm/35cm



DJD0035
DOMINO JUICE DISPENSER

SPECIFICATIONS
CAPACITY: 3.5Lt
DIMENSIONS:
250 x 330 x 434mm



DMD0005
DOMINO MILK DISPENSER

SPECIFICATIONS
CAPACITY: 5Lt
DIMENSIONS:
250 x 324 x 458mm



DCD0037
DOMINO CEREAL DISPENSER
SINGLE - 9cm

SPECIFICATIONS
CAPACITY: 3.7Lt
DIMENSIONS:
250 x 264 x 621mm



DSS0042
DOMINO SOUP STATION STAND
COMPLETE UNIT

SPECIFICATIONS
CAPACITY: 4.2Lt
DIMENSIONS:
350 x 350 x 323mm



SOUP STATION BUCKET



SSB0042
SOUP STATION BUCKET WITH SINGLE WALL
(INCLUDING LID)

SPECIFICATIONS
DIMENSIONS: 240 x 214mm
CAPACITY: 4.2Lt



DOMINO - Modular buffet system 25cm



DOMINO - 25cm accessories



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



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



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



DEL0004
DOMINO EXTENDIBLE LEGS
(4 PCE SET)



DOMINO - Modular buffet system 35cm accessories



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



DWT0350
DOMINO WOODEN TRAY ROUND
SPECIFICATIONS
DIMENSIONS: 350mm



DMT0350
DOMINO MARBLE TRAY ROUND
SPECIFICATIONS
DIMENSIONS: 350mm



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



IRP1388
INSERT ROUND PORCELAIN 2 DIV
SPECIFICATIONS
DIMENSIONS: 328 x 70mm
CAPACITY: 2.6Lt



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



DOMINO - Modular serving and condiment pole system



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



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



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





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



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



DOMINO - Rectangular complete module





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



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



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



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



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



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



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



DOMINO - Modular rectangular accessories





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



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



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



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



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



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



DIP0001
DOMINO ICE PACK TRAY RECTANGULAR



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

EURI RANGE



Warm Dripless Hydraulic motion

CRE0001
CHAFING DISH EURI ROUND ROLL TOP 18/10 S/STEEL
SPECIFICATIONS
DIMENSIONS: 515 x 497 x 468mm
CAPACITY: 6.5Lt



Warm Dripless Hydraulic motion

CDE0008
CHAFING DISH EURI RECTANGULAR ROLL TOP 18/10 S/STEEL
SPECIFICATIONS
DIMENSIONS: 667 x 488 x 452mm
CAPACITY: 8Lt





IBIS RANGE



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



STACKABLE UP TO 5 CHAFERS

Warm Dripless Hydraulic motion Stackable



CDI0008
CHAFING DISH IBIS RECTANGULAR ROLL TOP 18/10 S/STEEL
SPECIFICATIONS
DIMENSIONS: 667 x 485 x 452mm
CAPACITY: 8Lt

STACKABLE UP TO 5 CHAFERS

Warm Dripless Hydraulic motion Stackable

EURI AND IBIS HEATING ELEMENTS - REFER TO PAGE 124

EURI / IBIS ACCESSORIES





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



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



IFP1065
INSERT PORCELAIN FULL GN1/1
SPECIFICATIONS
DIMENSIONS: 534 x 329 x 63mm
CAPACITY: 7Lt



IRS0350
INSERT ROUND S/STEEL
SPECIFICATIONS
DIMENSIONS: 383 x 66mm
CAPACITY: 6.5Lt



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



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

(COMPATIBLE WITH OBLONG AND ROUND ROLL HOP CHAFFING DISHES)



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



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

CHAFER STACKING TROLLEY IBIS



(Excludes chafers)

FEATURES
- Stacks 5 chafers on each side in total 10 chafers

CST1001
CHAFER STACKING TROLLEY IBIS
SPECIFICATIONS
DIMENSIONS: 980 x 695 x 1546mm



STACKABLE UP TO 5 CHAFERS



STACKABLE UP TO 5 CHAFERS



(Excludes chafers)

STC1000
STACKING TROLLEY PVC COVER IBIS



INDUCTION 'SMART W' RANGE

Best Choice



CIR2065
CHAFER INDUCTION ROUND 'SMART W' WITH GLASS LID - 18/10 S/STEEL

SPECIFICATIONS
DIMENSIONS: 440 x 490 x 195mm
CAPACITY: 6.5Lt

Warm · Dripless · Hydraulic motion · 100.000 open close



CIS1002
CHAFER INDUCTION STAND ROUND 'SMART W' (INCLUDING BURNER)

SPECIFICATIONS
DIMENSIONS: 350 x 440 x 140mm



CIS0001
CHAFER INDUCTION 'SMART W' SERVING SPOON HOLDER (EXCLUDES SPOON)



CIS1055
CHAFER INDUCTION SQUARE 'SMART W' WITH GLASS LID 18/10 S/STEEL

SPECIFICATIONS
DIMENSIONS: 410 x 440 x 180mm
CAPACITY: 5.5Lt

Warm · Dripless · Hydraulic motion · 100.000 open close



CIS1003
CHAFER INDUCTION STAND SQUARE 'SMART W' (INCLUDING BURNER)

SPECIFICATIONS
DIMENSIONS: 405 x 455 x 140mm



CIS0001
CHAFER INDUCTION 'SMART W' SERVING SPOON HOLDER (EXCLUDES SPOON)



CIR0008
CHAFER INDUCTION RECTANGULAR 'SMART W' WITH GLASS LID 18/10 S/STEEL

SPECIFICATIONS
DIMENSIONS: 581 x 435 x 210mm
CAPACITY: 8Lt

Warm · Dripless · Hydraulic motion · 100.000 open close



CIS1004
CHAFER INDUCTION STAND RECTANGULAR 'SMART W' (INCLUDING BURNERS)

SPECIFICATIONS
DIMENSIONS: 565 x 440 x 140mm



CIS0001
CHAFER INDUCTION 'SMART W' SERVING SPOON HOLDER (EXCLUDES SPOON)

INDUCTION 'SMART' RANGE



CIR0065
CHAFER INDUCTION ROUND 'SMART' WITH GLASS LID 18/10 S/STEEL (EXCLUDES SPOON)
* SPOON HOLDER OPTIONAL

SPECIFICATIONS
DIMENSIONS: 435 x 505 x 202mm
CAPACITY: 6.5Lt

Warm · Dripless · Hydraulic motion



CIS0002
CHAFER INDUCTION STAND ROUND 'SMART' (INCLUDING BURNER)

SPECIFICATIONS
DIMENSIONS: 410 x 295 x 150mm



CIR0001
CHAFER INDUCTION ROUND 'SMART' SERVING SPOON HOLDER



CIS0055
CHAFER INDUCTION SQUARE 'SMART' WITH GLASS LID 18/10 S/STEEL (EXCLUDES SPOON)
* SPOON HOLDER OPTIONAL

SPECIFICATIONS
DIMENSIONS: 453 x 407 x 195mm
CAPACITY: 5.5Lt

Warm · Dripless · Hydraulic motion



CIS0003
CHAFER INDUCTION STAND SQUARE 'SMART' (INCLUDING BURNER)

SPECIFICATIONS
DIMENSIONS: 415 x 353 x 150mm



CIS1001
CHAFER INDUCTION 'SMART' SERVING SPOON HOLDER



XCIS0001
CHAFER INDUCTION SQUARE 'SMART' SPARE LID (EXCLUDES HINGE AND HANDLE)



XCIR0001
CHAFER INDUCTION ROUND 'SMART' SPARE LID (EXCLUDES HINGE AND HANDLE)



'SMART' AND 'SMART W' ACCESSORIES



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



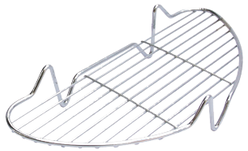
IRP1388
INSERT ROUND PORCELAIN 2 DIV
SPECIFICATIONS
DIMENSIONS: 388 x 66mm
CAPACITY: 4Lt



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



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



DGR0155
DRAINAGE GRID ROUND 1/2 S/STEEL



IRS0350
INSERT ROUND S/STEEL
SPECIFICATIONS
DIMENSIONS: 383 x 66mm
CAPACITY: 6.5Lt



DGR0310
DRAINAGE GRID ROUND
SPECIFICATIONS
DIMENSIONS: 310mm



FHC0001
FUEL HOLDER CUP S/STEEL



IP00005
INSERT PORCELAIN GN2/3
SPECIFICATIONS
DIMENSIONS: 329 x 355 x 63mm
CAPACITY: 3Lt



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



DGR0001
DRAINAGE GRID GN2/3 S/STEEL



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



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

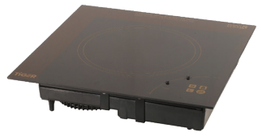


IHP0065
INSERT PORCELAIN HALF GN1/2
SPECIFICATIONS
DIMENSIONS: 267 x 329 x 63mm
CAPACITY: 4Lt



IFP1065
INSERT PORCELAIN FULL GN1/1
SPECIFICATIONS
DIMENSIONS: 534 x 329 x 63mm
CAPACITY: 7Lt

INDUCTION HOB AND STAND



IHT0001
INDUCTION HOB TOUCH PANEL (1.0KW, BUILT-IN)
SPECIFICATIONS
POWER: Output power 1000W as max
FREQUENCY: 50HZ
DIMENSIONS: 355 x 355 x 625mm



IHT0002
REMOTE CONTROL FOR INDUCTION



IHS1001
INDUCTION HOB STAND S/STEEL SQUARE
SPECIFICATIONS
DIMENSIONS: 417 x 459 x 85mm



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



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





'SMART' W SOUP URN





SSU0010
'SMART' W SOUP URN WITH GLASS LID

SPECIFICATIONS
DIMENSIONS: 474 x 434 x 303mm
CAPACITY: 10Lt

SRS0002
'SMART' W ROUND STAND (INCLUDING BURNER)

SPECIFICATIONS
DIMENSIONS: 300 x 420 x 140mm

Warm · Dripless · Hydraulic motion · 100.000 open close · Induction compatible



MINI SAUCE/CHAFING DISH



CDM0002
CHAFING DISH MINI ODIN S/STEEL PORCELAIN TRAY INCLUDED

SPECIFICATIONS
DIMENSIONS: 235 x 235 x 310mm
CAPACITY: 800ml



CDM0001
CHAFING DISH MINI S/STEEL PORCELAIN TRAY INCLUDED

SPECIFICATIONS
DIMENSIONS: 270 x 270 x 310mm
CAPACITY: 800ml



IRM0208
INSERT ROUND MINI PORCELAIN

SPECIFICATIONS
DIMENSIONS: 208mm
CAPACITY: 800ml



CSH0001
CHAFER SPRING HEATER ELECTRIC S/STEEL BODY - ALUMINUM SHEATHED HEAT ELEMENT

SPECIFICATIONS
VOLTAGE: 220V - 240V - 400 W



NEW

T-COLLECTION



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

Warm · Dripless · Free stop hinge



CIS1005
T-COLLECTION SQUARE STAND FOR CIS3055 - STACKABLE



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

Warm · Dripless · Free stop hinge



CIS1006
T-COLLECTION ROUND STAND FOR CIR3065 - STACKABLE







IWR0001
INDUCTION WARMER (MINI ROUND, 200W)





MID1000
MAGNETIC INDUCTION LID FOR (IWR0001)



COLD DISPLAY COMPLETE



CDU0001
COLD DISPLAY UNIT SWATCH S/STEEL, POLYCARBONATE, COVER, TWO ICE PACKS INCLUDED
SPECIFICATIONS
DIMENSIONS: 608 x 433 x 284mm



CDU0002
COLD DISPLAY UNIT HI-LINE S/STEEL, POLYCARBONATE, COVER, TWO ICE PACKS INCLUDED
SPECIFICATIONS
DIMENSIONS: 596 x 416 x 285mm



COLD DISPLAY ACCESSORIES



DCP0002
DOME COVER POLYCARBONATE
SPECIFICATIONS
DIMENSIONS: 575 x 354 x 217mm



CDT0001
COLD DISPLAY TRAY RECTANGULAR S/STEEL GN1/1
SPECIFICATIONS
DIMENSIONS: 526 x 325 x 16mm



CDI1001
COLD DISPLAY ICE PACK POLYETHYLENE
SPECIFICATIONS
DIMENSIONS: 250 x 200 x 30mm



CDT0025
PORCELAIN TRAY DISPLAY GN1/1
SPECIFICATIONS
DIMENSIONS: 500 x 306 x 33mm



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



SERVING UTENSILS - Hollow handle



SLS0029
SOUP LADLE S/STEEL
SPECIFICATIONS
DIMENSIONS: 305mm



SSS0320
SERVING SPOON S/STEEL
SPECIFICATIONS
DIMENSIONS: 345mm



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



MFS0031
MEAT FORK S/STEEL
SPECIFICATIONS
DIMENSIONS: 355mm



PLS0029
PASTA LADLE S/STEEL
SPECIFICATIONS
DIMENSIONS: 350mm

SERVING UTENSILS - Hollow handle



STS0001
SHELLY TONG S/STEEL
SPECIFICATIONS
DIMENSIONS: 250mm



STS0023
SPRING TONG S/STEEL
SPECIFICATIONS
DIMENSIONS: 245mm



ODIN JUICE DISPENSER



JD00037
JUICE DISPENSER ODIN
SPECIFICATIONS
DIMENSIONS: 325 x 200 x 460mm
CAPACITY: 3.7Lt



JD00007
JUICE DISPENSER ODIN
SPECIFICATIONS
DIMENSIONS: 325 x 195 x 560mm
CAPACITY: 7Lt



EURI JUICE DISPENSER



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



XJD00003
DRIP TRAY

ODIN MILK DISPENSER



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

EURI COFFEE URN



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



XJD00003
DRIP TRAY

OPTIONAL EXTRAS



CSH0001
CHAFER SPRING HEATER ELECTRIC S/STEEL
BODY ALUMINUM SHEATHED HEAT ELEMENT
SPECIFICATIONS
VOLTAGE: 220V - 240V, 350W

DISPENSERS



CDS0037
CEREAL DISPENSER SINGLE
S/STEEL - POLYCARBONATE
CYLINDER

SPECIFICATIONS

DIMENSION: 265 x 200 x 595mm
CAPACITY: 3.7Lt



CDD0074
CEREAL DISPENSER DOUBLE
S/STEEL - POLYCARBONATE
CYLINDER

SPECIFICATIONS

DIMENSION: 215 x 310 x 595mm
CAPACITY: 7.4Lt



CDT0011
CEREAL DISPENSER TRIPLE
S/STEEL - POLYCARBONATE
CYLINDER

SPECIFICATIONS

DIMENSION: 265 x 265 x 595mm
CAPACITY: 11Lt



FDS0001
FRUIT DISPENSER
SWIVEL
S/STEEL

SPECIFICATIONS

DIMENSION: 328 x 565mm

BEVERAGE SERVICE

FEATURES

- Samovar electric tea urn:
- 5Lt capacity
- 1.3Lt tea pot included
- 18/10 Stainless Steel - mirror polished
- Automatic switch off element
- Energy saving keep-warm function
- Boil-dry protection - automatic shut-off
- Tap with lime filter
- Two-year guarantee

STU0005
SAMOVAR TEA URN ELECTRIC

SPECIFICATIONS

VOLTAGE: 220V

OTHER MODELS ARE AVAILABLE

3Lt to 15Lt capacity
Stainless Steel or gold finish





COFFEE POTS



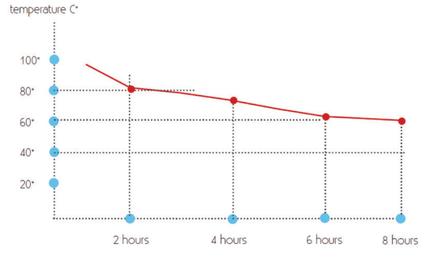
JVT0400
JUG VACUUM THERMO 18/10 S/STEEL - 400ml
JVT0700
JUG VACUUM THERMO 18/10 S/STEEL - 700ml
JVT1000
JUG VACUUM THERMO 18/10 S/STEEL - 1000ml
JVT1500
JUG VACUUM THERMO 18/10 S/STEEL - 1500ml

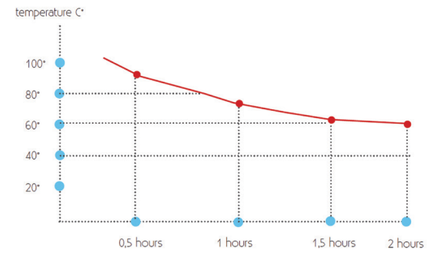
Warm Cool No sweat



CPS0300
COFFEE POT S/STEEL - DOUBLE WALL 18/10 S/STEEL - 300ml
CPS0600
COFFEE POT S/STEEL - DOUBLE WALL 18/10 S/STEEL - 600ml
CPS0950
COFFEE POT S/STEEL - DOUBLE WALL 18/10 S/STEEL - 950ml
CPS1200
COFFEE POT S/STEEL - DOUBLE WALL 18/10 S/STEEL - 1200ml
CPS1500
COFFEE POT S/STEEL - DOUBLE WALL 18/10 S/STEEL - 1500ml

Warm Cool No sweat







FRUIT, PASTRY AND CAKE STANDS



FTS0001
FRUIT STAND S/STEEL - 1-TIER 18/10
SPECIFICATIONS
DIMENSIONS: D325 x H200mm



FTS0003
FRUIT STAND S/STEEL - 3-TIER 18/10
SPECIFICATIONS
DIMENSIONS: D375 x H530mm



PTS0001
PASTRY STAND S/STEEL - 1-TIER 18/10
SPECIFICATIONS
DIMENSIONS: D438 x H172mm





PTS0003
PASTRY STAND S/STEEL - 3-TIER 18/10
SPECIFICATIONS
DIMENSIONS: D438 x H495mm



TCS0027
TEA CAKE STAND - 3-TIER (27cm)
(27cm PLATES NOT INCLUDED)
18/10 S/STEEL
SPECIFICATIONS
DIMENSIONS: L256 x W256 x H421mm

TREASURE STAND SET



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

TSS0001
TREASURE STAND SET COMPLETE - INCLUDES:
- BASE STAND - 400 x 400 x 55mm
- SPIRAL STAND X 12 (GLASSES NOT INCLUDED) 18cm
- SPIRAL STAND X 12 (GLASSES NOT INCLUDED) 24cm
- SPIRAL STAND X 12 (GLASSES NOT INCLUDED) 30cm

SPECIFICATIONS
DIMENSIONS: 400 x 400 x 55mm



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

PUNCH BOWL



PBS0020
PUNCH BOWL 18/10 S/STEEL
SPECIFICATIONS
CAPACITY: 20Lt
SIZE: 446 x 276mm

PBS0014
PUNCH BOWL 18/10 S/STEEL
SPECIFICATIONS
CAPACITY: 14Lt
SIZE: 375 x 247mm

CONDIMENT SET S/STEEL



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

TAGS



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



MTS0012
MR TAG S/STEEL
SPECIFICATIONS
DIMENSIONS: 120mm

ROOM SERVICE TROLLEY AND HOT FOOD WARMER



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





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



Displayware and Buffet Services

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

Be sure to take a look at our different chafing dish options as well as the comprehensive range of Carlisle display dishes, bowls, trays and domes.

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INDUCTION CHAFING DISHES

CHAFING DISH - Induction square





(STAND SOLD SEPARATELY)

CDS4000
CHAFING DISH INDUCTION - SQUARE WITH GLASS LID

SPECIFICATIONS
CAPACITY: 5.5Lt
COMPOSITION: S/STEEL
INSERT SIZE: 2/3 G/N INSERT
LID: GLASS PANEL

OTHER ORDER CODE
CDS4001
SQUARE STAND

CHAFING DISH - Induction round





(STAND SOLD SEPARATELY)

CDS4100
CHAFING DISH INDUCTION - ROUND WITH GLASS LID

SPECIFICATIONS
CAPACITY: 6Lt
COMPOSITION: S/ STEEL
INSERT SIZE: 380mm INSERT
LID: GLASS PANEL

OTHER ORDER CODE
CDS4101
ROUND STAND

CHAFING DISH - Induction rectangular





(STAND SOLD SEPARATELY)

CDS4200
CHAFING DISH INDUCTION - RECTANGULAR WITH GLASS LID

SPECIFICATIONS
CAPACITY: 9Lt
COMPOSITION: S/STEEL
INSERT SIZE: 1/1 G/N INSERT
LID: GLASS PANEL

OTHER ORDER CODE
CDS4201
RECTANGULAR STAND

ACCESSORIES: Refer to pg 145 for more detail on available heating accessories for this range

CHAFING DISH - Glass lid









Polished finish. Roll back lid. Comes standard with burner holders and waterpan. Accommodates electric elements as well. Opens to 180˚. Viewing glass lid to prevent heat loss when wanting to view contents. For best results use only Global Chafing Fuel - refer to pg 145 for order codes and sizes.

CDS2001
CHAFING DISH RECTANGULAR - ROLL TOP WITH GLASS LID

SPECIFICATIONS
CAPACITY: 8.5Lt
DIMENSION: 660 x 480 x 420mm
INSERT SIZE: 495 x 295 x 65mm
(Element not included)

OTHER ORDER CODES
CDB0003
CHAFING DISH RECTANGULAR - ELEMENT ONLY

CDS2002
CHAFING DISH ROUND - ROLL TOP WITH GLASS LID

SPECIFICATIONS
CAPACITY: 6.8Lt
DIMENSION: 520mm Diameter
INSERT SIZE: 355 x 65mm
(Element not included)

OTHER ORDER CODES
CDB0004
CHAFING DISH ELEMENT ROUND - ELEMENT ONLY

CHAFING DISH - Polished stainless steel

Durable quality for everyday use, suited for any buffet. Elegant, enhances the look of a buffet display. For best results use only Global Chafing Fuel - refer to pg 145 for order codes and sizes.

CDS0005
CHAFING DISH ROUND - ROLLTOP - DELUXE

SPECIFICATIONS
CAPACITY: 6.8Lt
DIMENSIONS: 460mm diameter
INSERT SIZE: 380mm

CDS0007
CHAFING DISH RECTANGULAR - ROLLTOP - DELUXE

SPECIFICATIONS
CAPACITY: 7.5Lt
DIMENSIONS: 630 x 360 x 400mm
INSERT SIZE: 530 x 315mm

CHAFING DISH STAINLESS STEEL - Rolltop





Polished finish. Roll back cover. Comes standard with burner holders. Opens to 180˚. For best results use only Global Chafing Fuel- refer to pg 145 for order codes and sizes.

CDS1006
CHAFING DISH RECTANGULAR - ROLL TOP (180 DEGREE)

SPECIFICATIONS
CAPACITY: 7.5Lt
DIMENSION: 630 x 370 x 400mm
INSERT SIZE: 530 x 325mm
(Does not take an element)

CDS1007
CHAFING DISH ROUND - ROLL TOP (180 DEGREE)

SPECIFICATIONS
CAPACITY: 6.8Lt
DIMENSION: 460mm Diameter
INSERT SIZE: 380mm
(Does not take an element)

CHAFING DISH STAINLESS STEEL - Polished



Comes standard with burner holders. Ideal for caterers. For best results use only Global Chafing Fuel - refer to pg 145 for order codes and sizes.

CDS0001
CHAFING DISH RECTANGULAR - POLISHED

SPECIFICATIONS
CAPACITY: 7.5Lt
DIMENSION: 610 x 350 x 330mm
INSERT SIZE: 530 x 325mm

CHAFING DISH STAINLESS STEEL - Polished



Create an elegant buffet setting with the mirror polished chafer. Comes standard with burner holders. Ideal for buffets - outside caterers. Use only Global Chafing Fuel - refer to pg 145 for order codes and sizes.

CDS1001
CHAFING DISH ROUND - POLISHED

SPECIFICATIONS
CAPACITY: 6.8Lt
DIMENSION: 330mm Diameter

CHAFING DISH STAINLESS STEEL - Round



Create an elegant buffet setting with this mirror polished chafer. Comes standard with burner holders. Ideal for buffets - outside caterers. Use only Global Chafing Fuel - refer below for order codes and sizes.

CDS1004
CHAFING DISH ROUND WITH GLASS LID - POLISHED

SPECIFICATIONS
CAPACITY: 4Lt
DIMENSIONS: 350mm Diameter

CHAFING DISH BURNER AND ELEMENT

FEATURES
- New improved elements reach HACCP required temperatures
- Temperature rating: for best results chafing dish lid must be closed when not serving



CDB0002
CHAFING DISH - BURNER HOLDER



CDB0003
CHAFING DISH RECTANGULAR - ELEMENT
ONLY - 600 Watt



CDB0004
CHAFING DISH ROUND - ELEMENT
ONLY - 550 Watt

CHAFING FUEL

FEATURES
- To achieve HACCP required temperatures use 3 Global Chafing Fuel tins per chafing dish
- Longer lasting, cleaner burning
- Burning time may vary depending on operating environment



CFA0001
CHAFING FUEL - ALCOHOL (METHANOL) 24 x 200g



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



STAINLESS STEEL DISPLAYWARE



SSB9204
S/STEEL BOWL
DUAL ANGLE - 350mm

SSB9203
S/STEEL BOWL
DUAL ANGLE - 300mm

SSB9209
S/STEEL SERVING BOWL
270mm

SCT9215
S/STEEL CURVED TRAY 185 x 185mm

SSB9208
S/STEEL SERVING
BOWL - 230mm

FEATURES

- Beautiful heavy-duty Stainless Steel displayware designed for delis, buffets, and special event service. The modern hammered finish hides scratches for a longer life.
- Double wall construction provides insulation to help with temperature retention with both hot and cold foods. Double wall construction with air insulation prevents sweating for a fresher looking display.

SCT9216
S/STEEL CURVED TRAY
175mm x 300mm





SSB9226
S/STEEL SERVING BOWL
SQUARE - 260mm

SSB9221
S/STEEL SERVING BOWL
SQUARE - 210mm

EPICURE ACACIA WOODGRAIN PLATTERS

The look of Acacia Wood without the need to hand wash and season. The convenience of durable melamine with an organic wood grain look. With our range of different sizes to fit every serving need from dip bowls to round platters.



PWG1000
PLATTER WOOD GRAIN - OVAL
450mm x 380mm



PWG1100
PLATTER WOOD GRAIN - ROUND
457mm



PWG1200
PLATTER WOOD GRAIN - RECT
374mm x 171mm



PWG1300
PLATTER WOOD GRAIN
BOWL - 300mm

POLYCARBONATE DISPLAYWARE

NEW

Our new Global range of Polycarbonate displayware is scratch resistant, tough, hygienic and virtually unbreakable. Revitalise your kitchen with this high gloss displayware. These are affordable and practical whilst meeting the consumers requirements.

FEATURES

- Beautiful and functional design
- Superior mirror finish, colour density and quality feeling similar to fine bone china
- The surface is more stain-resistant than melamine, as melamine is slightly porous and can absorb stains
- Global's super-tough polycarbonate displayware is durable, microwave friendly, scratch resistant and impact resistant
- Dishwasher safe
- The range stacks securely and efficiently for transportation and for storage



DDB5522
DELI DISPLAY BALSAM FULL
65mm (WHITE)

DDB5534
DELI DISPLAY BALSAM HALF
65mm (WHITE)



DDB6522
DELI DISPLAY BALSAM
FULL 65mm (BLACK)

DDB6534
DELI DISPLAY BALSAM
HALF 65mm (BLACK)

MELAMINE DISPLAYWARE



DDB5546
DELI DISPLAY BALSAM
ANGLED BOWL LARGE

DDB5544
DELI DISPLAY BALSAM
ANGLED BOWL SMALL

Be kind to the environment with this new melamine displayware that is made from 50% sustainable natural resources which are biodegradable.

Introducing Bavarian Cream colour that replicates the colour of china. The heavy weight nature of this melamine looks and feels like china without the replacement costs. Great for environments where food is prepared and displayed in front of the customer. Foods can be prepared in advance and stacked for storage and transportation when used with Palette Displayware Covers. Break-resistant.



CARLISLE MELAMINE

NSF MELAMINE

CARLISLE FOODSERVICE PRODUCTS

FEATURES

- High quality, heavy duty melamine material
- Lighter weight than comparable ceramic
- Chip and break resistant, reducing replacement cost
- Not suitable for heating purposes
- Not suitable for microwave use
- Dishwasher safe

BUFFET PLATTER RECTANGULAR

BPR2355
BUFFET PLATTER RECTANGULAR - 355 X 255mm (WHITE)
BPR2430
BUFFET PLATTER RECTANGULAR - 430 X 330mm (WHITE)



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

OTHER ORDER CODE

BPL2430
BUFFET PLATTER RECTANGULAR - 430 x 330mm - STACKABLE LID

PASTA BOWL

DDB2002
PASTA BOWL - 266mm (WHITE)



DDB3002
PASTA BOWL - 266mm (BLACK)

BUFFET PLATTER SQUARE PLATE

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



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

DISPLAY DISH OVAL

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



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

CARLISLE FOODSERVICE PRODUCTS

NSF MELAMINE

DISPLAY DISH RECTANGULAR

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



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

OTHER ORDER CODES

DDD1300
DISPLAY DISH LID - 300mm (NOT FOR DIRECT HEAT)
DDD1350
DISPLAY DISH LID - 350mm (NOT FOR DIRECT HEAT)

DESIGNER DISPLAYWARE™ FULL PAN



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



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

OTHER ORDER CODES

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

DESIGNER DISPLAYWARE™ HALF PAN



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



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

OTHER ORDER CODES

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

DESIGNER DISPLAYWARE™ THIRD PAN



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



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

RAVE DISPLAYWARE - Bowls

NSF MELAMINE CARLISLE FOODSERVICE PRODUCTS

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



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

FEATURES
- High quality, heavy duty melamine material
- Lighter weight than comparable ceramic
- Chip and break resistant, reducing replacement cost
- Not suitable for heating purposes
- Not suitable for microwave use
- Dishwasher safe

OTHER ORDER CODES
RDL1400
RAVE DISPLAYWARE BOWL 1.4Lt - LID
RDL4300
RAVE DISPLAYWARE BOWL 4.3Lt - LID

RAVE DISPLAYWARE - Salad bowl

RDS2430
RAVE DISPLAYWARE SALAD BOWL 4.3Lt (WHITE)



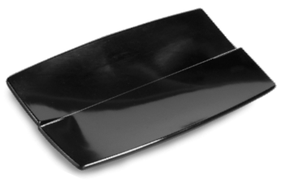
RDS3430
RAVE DISPLAYWARE SALAD BOWL 4.3Lt (BLACK)

OTHER ORDER CODE
RDL4301
RAVE DISPLAYWARE SALAD BOWL 4.3Lt - LID

RAVE DISPLAYWARE - Rectangular platters



RDR2410
RAVE DISPLAYWARE RECTANGULAR PLATTER
410 x 200 x 20mm (WHITE)
RDR2580
RAVE DISPLAYWARE RECTANGULAR PLATTER
580 x 200 x 20mm (WHITE)



RDR3410
RAVE DISPLAYWARE RECTANGULAR PLATTER
410 x 200 x 20mm (BLACK)
RDR3580
RAVE DISPLAYWARE RECTANGULAR PLATTER
580 x 200 x 20mm (BLACK)

OTHER ORDER CODES
RDL4100
RAVE DISPLAYWARE RECT PLATTER
410 x 200 x 20mm - LID
RDL5800
RAVE DISPLAYWARE RECT PLATTER
580 x 200 x 20mm - LID

PLATE DISPLAY STANDS



FEATURES
- Made of heavy-weight, break resistant melamine so you can enjoy the look and feel of china without the replacement cost
- Dishwasher safe
- BPA free
- Melamine is resistant to staining, breaking and chipping

PSR7900
PLATE STAND RISER 2-3/4" (BLACK)
PSR7903
PLATE STAND RISER 4" (BLACK)
PSR7901
PLATE STAND RISER 2-3/4" (WHITE)
PSR7904
PLATE STAND RISER 4" (WHITE)

ABS STEP RISERS DISPLAY

FEATURES
- Step riser display
- Use in fridges or on a buffet
- Excellent display for all presentations
- ABS plastic is durable, easy to clean and will not warp or chip
- Edges have air slots for increased air circulation in refrigerated cases



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



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

ABS DISPLAYWARE

INH4007
LID FOR DELI DISH - 320 x 260mm
NOT FOR HEAT



DDS0001
SALADWARE - DELI DISH
320 x 260 x 60mm

SBL0215
SALADWARE - SALAD BOWL
DOME LID 215 x 215mm



SBS0003
SALADWARE - SALAD BOWL
215 x 215 x 65mm

INH4007
LID FOR DELI DISH 320 x 260mm
NOT FOR HEAT



DDS0002
SALADWARE - DELI DISH
(2 DIVISION) 320 x 260 x 60mm

INF4006
LID FOR MARINADE DISH (NO HEAT)
525 x 325mm



MDS0001
SALADWARE - MARINADE DISH
525 x 325 x 60mm

INF4006
LID FOR MARINADE DISH (NO HEAT)
525 x 325mm



MDS0002
SALADWARE - MARINADE DISH
(2 DIVISION) 525 x 325 x 60mm

SBL0250
SALADWARE - SALAD BOWL
DOME LID - 250 x 250mm



SBS0004
SALADWARE - SALAD BOWL (BLACK)
250 x 250 x 65mm

CUT OUT BUBBLE DOME AND BASE



BTA3109
BUBBLE DOME WITH CUT OUT AND BASE - 520 x 358 x 180mm

ABS BUBBLE TRAY AND DOME

NOT SUITABLE FOR HEATING FOOD IN APPLIANCES





BTA1027
BUBBLE TRAY ONLY - 440 x 270 x 25mm
BTA2027
BUBBLE DOME ONLY - 440 x 270 x 140mm
BTA1109
BUBBLE TRAY ONLY - 520 x 358 x 25mm
BTA2109
BUBBLE DOME ONLY - 520 x 358 x 180mm
BTA1061
BUBBLE TRAY ONLY - 595 x 445 x 25mm
BTA2061
BUBBLE DOME ONLY - 595 x 445 x 230mm
BTV1003
BUBBLE TRAY ONLY - 460 x 310 x 15mm
BTV2003
BUBBLE DOME ONLY - 460 x 310 x 100mm
BTV1004
BUBBLE TRAY ONLY - 500 x 410 x 15mm
BTV2004
BUBBLE DOME ONLY - 500 x 410 x 100mm

CAKE STAND - Stainless steel



CSS0330
CAKE STAND STAINLESS STEEL
330 x 180mm

OTHER ORDER CODE
CDC0330
CAKE DISPLAY COVER
330 X 150mm

BLACK CAKE STAND AND COVER



CSB0330
CAKE STAND (BLACK)
SPECIFICATIONS
DIAMETER: 330mm
HEIGHT: 120mm

CDC0331
CAKE DISPLAY COVER
300 x 150mm (CLEAR)



TUFF TRAYS®

CAKE DISPLAY TRAY AND DOME



CDC0320
TUFF TRAY CAKE DISPLAY TRAY AND DOME - 325 x 150mm

CAKE STAND PLASTIC



CSP0300
CAKE STAND PLASTIC - 300mm

MINI SERVING POTS AND PANS

FEATURES

- Polished Stainless Steel and a riveted, brass handle make this range stylish and appearance is eye catching and classic
- Minimal in size, but maximal in results
- This mini series is not only endearing, the small pots and mini sauté pans are also especially practical and versatile
- The small pot with lid for example are ideal for serving soups or little casseroles
- The small sauté pans are a nice alternative for serving a mini dish or dessert
- Moreover, these small pots and sauté pans give an extra touch to your buffet
- Practical: their heat conducting base allows them to be kept warm easily
- The mini series is perfect for serving individual portions of stews or sauces and it looks great on the serving pass

MSC0120
MINI S/STEEL CASSEROLE POT - 120 x 75mm

MSW0110
MINI S/STEEL WOK - 110 x 45mm
MSW0140
MINI S/STEEL WOK - 140 x 55mm

MSF0120
MINI S/STEEL FRYING PAN - 120 x 35mm

MCF0120
MINI COPPER FRYING PAN - 120 x 35mm

MCS0090
MINI COPPER SAUCE PAN - 90 x 60mm NO LID

MCS0120
MINI COPPER SAUCE PAN - 120 x 75mm NO LID



MSS0090
MINI S/STEEL SAUCE PAN 90 x 60mm - NO LID

MSS0120
MINI S/STEEL SAUCE PAN 120 x 75mm - NO LID

MSS0070
MINI S/STEEL SAUCE PAN 70 x 45mm - NO LID

MCS0070
MINI COPPER SAUCE PAN 70 x 45mm - NO LID

MCW0110
MINI COPPER WOK - 110 x 45mm
MCW0140
MINI COPPER WOK - 140 x 55mm

MCC0120
MINI COPPER CASSEROLE POT 120 x 75mm

MINI STAINLESS STEEL PANS



FEATURES

- Sure to be a favourite, this mini Stainless Steel roasting pan goes straight from the oven to the table for practical and beautiful food presentations
- Dishwasher safe

MSR0145
MINI S/STEEL ROASTING PAN - 145mm
MSS0115
MINI S/STEEL SQUARE ROASTING PAN - 115mm
MSS0135
MINI S/STEEL SQUARE ROASTING PAN - 135mm

BALTI DISHES

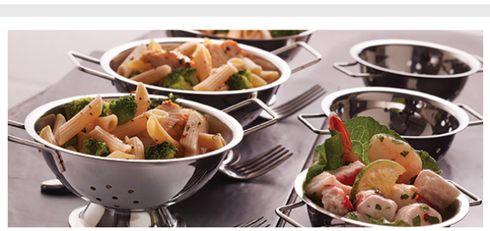


FEATURES

- A beautiful mirror finish on these servers reflects nicely on whatever foods they contain
- The ideal addition to your kitchen dinnerware, this fantastic Balti dish is perfect for serving up all your favourite dishes
- In a choice of two sizes to suit your needs, this dish is made from a durable and hard wearing Stainless Steel which will keep it looking great after use
- Handles make transport easy
- Dishwasher safe

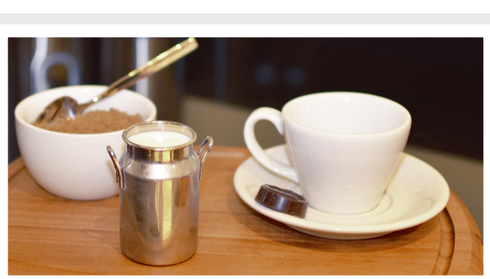
BDF2014
BALTI DISH - FLAT - 140mm
BDF2016
BALTI DISH - FLAT - 160mm

MINI COLANDER



MCS2010
MINI COLANDER - 100mm

MINI MILK CHURN



FEATURES

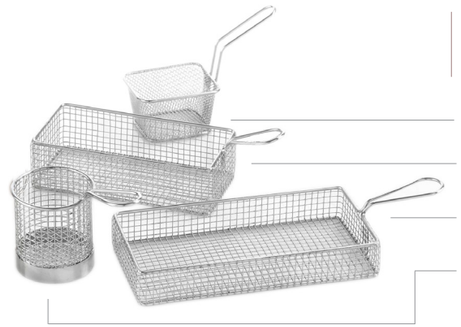
- These Stainless Steel milk churns are available in two sizes for creative food presentations
- Perfect for serving milk or cream with tea and coffee, or custard with a dessert

MMC2005
MINI MILK CHURN - 5oz
MMC2000
MINI MILK CHURN - 2.5oz





MINI SERVING BASKETS



FEATURES

- Contemporary serving baskets ideal for serving sides or tapas in a different way

MBS0061
MINI BASKET SQUARE -100 x 90 x 60mm
MBR0060
MINI BASKET RECTANGULAR - 215 x 105 x 60mm
MBR0035
MINI BASKET RECTANGULAR - 215 X 105 X 35mm
MBR0008
MINI BASKET ROUND - 80 x 80mm
MBS0060
MINI BASKET SQUARE - 95 x 95 x 60mm



MINI SERVING PAILS

STAINLESS STEEL
MSP0090
MINI S/STEEL PAIL - 90mm
MSP0070
MINI S/STEEL PAIL - 70mm

COPPER
MCP0070
MINI COPPER PAIL - 70mm
MCP0090
MINI COPPER PAIL - 90mm



MINI SAUCE DIPS

SCS2000
SAUCE CUP 1 - 42ml
SCS2001
SAUCE CUP 3 - 71ml
SCS2002
SAUCE CUP 4 - 114ml



WSB1180
WOODEN SERVING BOARD WITH DIP BOWL (70ml BOWL) 180 x 362 x 20mm
WSB1255
WOODEN SERVING BOARD WITH DIP BOWL (70ml BOWL) 225 x 362 x 20mm

WOODEN SERVING BOARD

NOT TO BE SUBMERGED IN OR EXPOSED TO EXCESSIVE AMOUNTS OF WATER, CLEAN WITH DAMP CLOTH ONLY RINSE AND DRY IN WARM AREA



WSB0255
WOODEN SERVING BOARD REVERSIBLE 255 x 360 x 20mm

WSB0180
WOODEN SERVING BOARD REVERSIBLE 180 x 360 x 20mm

CONDIMENT SERVER



CPS0003
CONDIMENT SERVER - COMPLETE JAR AND PUMP

OTHER ORDER CODES
CPS0001 CONDIMENT SERVER - PUMP ONLY S/STEEL
CPS0002 CONDIMENT SERVER - JAR ONLY - 2Lt

FEATURES
- Save money with three accurate portion control settings
- Easy fingertip control assures dispensing of pre-measured amounts, therefore eliminating waste
- Adjustable collar for accurate portion control
- Pumps directly from No. 10 tin

SOUP KETTLES

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

SPECIFICATIONS - SKD0008 / SKD1008

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



SKD1004
SOUP KETTLE
S/STEEL
AVENIA - 5.7Lt



SKD1008
SOUP KETTLE
S/STEEL
AVENIA - 11Lt



SKD0008
SOUP KETTLE
(BLACK)
AVENIA - 11Lt

SOUP STATION



CDS1003
CHAFING DISH S/STEEL
SOUP STATION 9Lt



NEW



OVB0002
OIL AND VINEGAR BOTTLE SET



OVB0001
OIL AND VINEGAR BOTTLE
SINGLE - 300ml

OIL AND VINEGAR BOTTLE



PLASTIC DISPLAY CLIP



PCL0001
PLASTIC DISPLAY CLIP - WIDE BASE
(SOLD IN PACKS OF 12)



PCL0002
PLASTIC DISPLAY CLIP - SUCTION BASE
(SOLD IN PACKS OF 12)



PCL0003
PLASTIC DISPLAY CLIP - THIN BASE
(SOLD IN PACKS OF 12)

DECORATIVE FOOD DISPLAY LAMP

FEATURES
- Integrated and compact design
- Smooth surface finish
- CE Approved components



(Excludes globe)

DDL0001
DECORATIVE FOOD DISPLAY LAMP (SILVER)

SPECIFICATIONS

MOUNTING TYPE:	Ceiling Mount
POWER:	220/240 Volt - 50Hz
MATERIAL:	Aluminium
PLATED FINISH:	Silver
EXTENSION CAPABILITIES:	31 to 180cm



OTHER ORDER CODES
FOR GENERAL LIGHTING
XPMK3008
100W GLOBE - SCREW IN (MIRROR BACK)

FOR HEATING AND LIGHTING
XPMK4025
250W GLOBE SCREW IN (SATIN IR)

CONDIMENT STAND



CSS0004
CONDIMENT STAND
OIL/VINEGAR/SALT/PEPPER

CSS1004
REPLACEMENT - SALT/PEPPER FOR CONDIMENT (12PK)

CSS2004
REPLACEMENT
OIL/VINEGAR FOR CONDIMENT

INSULATED SERVER STAINLESS STEEL



INS0006
INSULATED SERVER - POLISHED S/STEEL- 750ml
INS0009
INSULATED SERVER - POLISHED S/STEEL - 900ml
INS0015
INSULATED SERVER - POLISHED S/STEEL - 1500ml

NEW

Global (S.A)



INS1010
INSULATED SERVER BRUSHED S/STEEL - 1Lt
INS1015
INSULATED SERVER BRUSHED S/STEEL - 1.5Lt
INS1020
INSULATED SERVER BRUSHED S/STEEL - 2Lt

SERVING PLATTER - Oval stainless steel



SPO0350
SERVING PLATTER OVAL S/STEEL - 350mm
SPO0410
SERVING PLATTER OVAL S/STEEL - 410mm
SPO0500
SERVING PLATTER OVAL S/STEEL - 500mm



CAKE AND DISPLAY STAND - 3 tier



CSP2003
CAKE STAND CLEAR PLASTIC - 3 TIER

SPECIFICATIONS
DIAMETER: 340 x 285 x 190mm
HEIGHT: 630mm



DSS0003
DISPLAY STAND S/STEEL - 3 TIER

SPECIFICATIONS
DIAMETER: 266 x 220 x 167mm
HEIGHT: 310mm

DOME CLOCHES



DCS0300
DOME CLOCHE - S/STEEL 300mm



DCP0300
DOME CLOCHE PLASTIC - 300mm
DCP0350
DOME CLOCHE PLASTIC - 350mm

BASKET STAINLESS STEEL



BSS0022
BASKET S/STEEL - 220 x 95mm
BSS0024
BASKET S/STEEL - 240 x 105mm

PUNCH BOWL



PBS0340
PUNCH BOWL S/STEEL - 340mm

SALAD BOWL WOOD



SBW0400
SALAD BOWL WOOD - 400mm



SBW0300
SALAD BOWL WOOD - 300mm



SBW0250
SALAD BOWL WOOD - 250mm



SBW0150
SALAD BOWL WOOD - 150mm

BREAD BASKETS RYE



BBS0210
BREAD BASKET RYE RECTANGULAR - 80 x 140 x 70mm

BBL0300
BREAD BASKET RYE LONG - 340 x 140 x 70mm

BBR0210
BREAD BASKET RYE ROUND - 230 x 70mm

BREAD BASKETS WOVEN PLASTIC



BBO0001
BREAD BASKET WOVEN PLASTIC OVAL - 230 x 167mm
BBR0001
BREAD BASKET WOVEN PLASTIC ROUND - 220 x 200mm
BBO0002
BREAD BASKET WOVEN PLASTIC OBLONG - 230 x 100 x 45mm



FEATURES
- Polypropelyne
- Dishwasher safe
- No mildew
- Reusable

BBO1001
BREAD BASKET WOVEN PLASTIC DARK BROWN OVAL - 230 x 167mm
BBR1001
BREAD BASKET WOVEN PLASTIC DARK BROWN ROUND - 220 x 200mm
BBO1002
BREAD BASKET WOVEN PLASTIC DARK BROWN OBLONG - 230 x 100 x 45mm

JUICE DISPENSER

FEATURES

- Keep product cold by filling centre tube with ice
- Large outlet tap to eliminate clogging



JDS3001
JUICE DISPENSER SINGLE
CONTEMPORARY

SPECIFICATIONS

CAPACITY: 7Lt
DIMENSION: 250 x 340 x 540mm



JDS3002
JUICE DISPENSER DOUBLE
CONTEMPORARY

SPECIFICATIONS

CAPACITY: 7Lt x 2
DIMENSION: 550 x 340 x 540mm



JDS2001
JUICE DISPENSER S/STEEL - 1 BOWL

SPECIFICATIONS

CAPACITY: 7Lt
DIMENSION: 250 x 340 x 540m



JDS2002
JUICE DISPENSER S/STEEL- 2 BOWL

SPECIFICATIONS

CAPACITY: 7Lt
DIMENSION: 550 x 340 x 540mm

CEREAL DISPENSER

FEATURES

- Durable quality for everyday use, suited for any buffet
- Elegant, enhances the look of a buffet display



CDS3001
CEREAL DISPENSER SINGLE
CONTEMPORARY

SPECIFICATIONS

CAPACITY: 10Lt
DIMENSION: 250 x 340 x 690mm



CDS3002
CEREAL DISPENSER DOUBLE
CONTEMPORARY

SPECIFICATIONS

CAPACITY: 10Lt x 2
DIMENSION: 440 x 340 x 690mm





SALVADORE

NEW

AMBIENT DISPLAY CABINETS

Our Salvadore displays are neat, classy and provide a hygienic ambient display for muffins, biscuits and other items not requiring heating or refrigeration. We have two types of these units, and you can choose the one that best suits the demands and requirements of your business.

FEATURES

- Rear sliding doors
- Tempered glass
- Supplied in knock down form
- Easy to assemble
- Glass protector profile



NDC0001
AMBIENT DISPLAY CABINET SALVADORE - NO SHELF
920 X 330 X 215mm



AMBIENT DISPLAY CABINETS

NDS0002
AMBIENT DISPLAY CABINET SALVADORE - WITH MID SHELF
920 X 330 X 315mm



RUSTIC INSPIRATION WOOD RANGE

A range that delivers style and individuality

The New "Rustic Inspiration" wood range from Infiniti has an exciting table top personality that delivers style and individuality. A contemporary collection of Kiaat wood boards, risers, baskets and stands, driven by the changing trends in food presentation, to create a unique buffet solution.

WHAT IS KIAAT

Kiaat is commonly found in Central and Southern Africa, and is well known in SA. It is also known as “Mukwa, umbila, loedhout”or Wild Teak. Kiaat, is a hardwood, appealing to the eye as it is a beautiful brown filtered with streaks of white and highlighted with flames of red and orange that enhances the colour of the product.

Kiaat is durable and food safe, has a spicy fragrance and is insect resistant. This wood has great stability and it keeps its shape very well.

Not to be submerged in or exposed to exessive amounts of water, clean with damp cloth only rinse and dry in warm area.





NEW

BELL DOMES GLASS



BDG0290
BELL DOME GLASS
DIAMETER: 290mm
HEIGHT: 395mm

SCD0350
STRAIGHT CAKE DOME
DIAMETER: 350mm
HEIGHT: 300mm

BDG0340
BELL DOME GLASS
DIAMETER: 340mm
HEIGHT: 400mm

ROUND CAKE STANDS



WDT0005
ROUND CAKE STAND
LARGE (380 x 160 x 22mm)
INFINITI

WDT0004
ROUND CAKE STAND
MEDIUM (380 x 110 x 22mm) INFINITI

WDT0003
ROUND CAKE STAND
SMALL (380 x 50 x 22mm) INFINITI

WOODEN DISPLAY STANDS AND BASKETS



BASKET (sold separately)
WDB0500
WOOD DISPLAY BASKET
500 x 300 x 90mm INFINITI

STAND (sold separately)
WDS0500
WOOD DISPLAY STAND (STEEL)
INFINITI - 500 x 300mm SLANTED



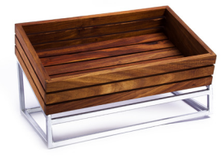
BASKET (sold separately)
WDB0400
WOOD DISPLAY BASKET
400 x 300 x 70mm INFINITI

STAND (sold separately)
WDS0400
WOOD DISPLAY STAND (STEEL)
INFINITI - 400 x 300mm SLANTED
WDS1400
WOOD DISPLAY STAND (STEEL)
INFINITI - 400 x 300mm STRAIGHT



BASKET (sold separately)
WDB0340
WOOD DISPLAY BASKET
333 x 233 x 83mm INFINITI

STAND (sold separately)
WDS0340
WOOD DISPLAY STAND (STEEL)
INFINITI - 340 x 240mm SLANTED



BASKET (sold separately)
WDB0305
WOOD DISPLAY BASKET
300 x 200 x 70mm INFINTI

STAND (sold separately)
WDS0305
WOOD DISPLAY STAND (STEEL)
INFINITI - 305 x 205mm SLANTED



BASKET (sold separately)
WDB0330
WOOD DISPLAY BASKET
330 x 300 x 70mm INFINITI

STAND (sold separately)
WDS0330
WOOD DISPLAY STAND (STEEL)
INFINITI - 330 x 300mm SLANTED
WDS1330
WOOD DISPLAY STAND (STEEL)
INFINITI - 330 x 300mm STRAIGHT





WOOD BENCH/PATISSERIE RISERS



WBR0300
WOOD BENCH/PATISSERIE RISER
300 x 300 x 170mm INFINTI



WBR0250
WOOD BENCH/PATISSERIE RISER
250 x 250 x 140mm INFINITI



WBR0210
WOOD BENCH/PATISSERIE RISER
210 x 210 x 100mm INFINITI

WOOD THREE TIER RISERS



WTR0003
WOOD THREE TIER RISERS
400 x 250 x 90mm - COMPLETE - INFINITI

DIMENSIONS
LOWER TIER: 300 x 250 x 22mm
MIDDLE TIER: 400 x 250 x 90mm
UPPER TIER: 342 x 250 x 53mm



WOOD THREE TIER BREAD STAND



WBS0003
WOOD THREE TIER BREAD STAND
395 x 395 x 330mm - COMPLETE

DIMENSIONS
Lower Tier: 329 x 395 x 90mm
Middle Tier: 362 x 399 x 210mm
Upper Tier: 395 x 395 x 330mm

WOOD CAKE STAND



WCS0001
WOOD CAKE STAND (330 x 330 x 200mm)
INFINITI

Cleaning and maintenance

CLEANING
Use warm water with soap. No scouring pads must be used. Wipe off with cloth and apply sunflower oil regularly to maintain the timber lustre. Not dishwasher safe. Do not submerge in water, do not expose to high heat, do not expose to UV or Infrared light.

FOOD SAFE
Timber contains a resin and enzyme that has natural antibiotics that kill germs known to cause food poisoning. The timber is a slow growing tree and is very hardy and does not absorb fluid at all if oiled regularly. The oils seals the surface which retards absorption of liquids.

WOOD PADDLE BOARDS



WPB0545
WOOD BAGUETTE BOARD
545 x 180 x 12mm INFINITI W/O HANDLE



WPB0380
WOOD BOARD
380 x 300 x 18mm INFINITI - W/O HANDLE



WPB0325
WOOD PADDLE BOARD 325 x 220 x 16mm
INFINITI - W/HANDLE



WPB0745
WOOD PADDLE BOARD
620 x 200 x 18mm INFINITI W/HANDLE



WPB0620
WOOD PADDLE BOARD
745 x 155 x 18mm INFINITI W/HANDLE



NEW

WOODEN DISPLAY STANDS



WDT0001
WOOD DISPLAY STAND RECT
SMALL (W/LEGS) INFINITI
370 x 270 x 120mm

WDT0002
WOOD DISPLAY STAND RECT
LARGE (W/LEGS) INFINITI
470 x 270 x 175mm





Chefware

The range has been developed by professionals who understand the nuances and details of being practical and wearable, at the same time setting new benchmarks for style.

Chef-E-Quip professional chef uniforms offer a wide selection of finely crafted and stylish aprons, chef jackets, pants, and hats.

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CHEF E-QUIP RANGE

FEATURES

Jackets

- To some people it is just a chef's jacket, but we take care to perfect the uniform jackets at a genuinely good price.
- Chef Equip garments are based on the traditions of chef's uniforms and retain all the features that guarantee comfort and style.
- Our fabrications and trims have been extensively tested and proven to maintain appearance and structure after prolonged wear and commercial laundry.

Trousers

- Traditional jean cut or baggy fit, offer comfort and style to enhance the total look.

BENEFITS OF THE CHEF EQUIP BAGGY

- Elasticated waist designed not to bite into the skin after long hours in the kitchen
- Designed and cut for maximum ease of movement and comfort
- Two deep side pockets and one rear pocket
- Multifit and unisex
- Baggy fit allows for improved air circulation around the lower body and legs
- Commercial laundry tested and approved
- High quality manufacturing for long life wear

ELASTIC WAIST BAND FOR COMFORT AND FLEXIBILITY OF SIZE. ADDITIONAL SIZES MADE TO ORDER.

The range has been developed by professionals who understand the nuances and details of the practicality and wearability, at the same time setting new benchmarks for style. We are committed to creating an innovative and advanced line of products specifically designed to allow you to maintain an impeccable image in your workplace. The Chef Equip range is about modern innovative design as well as comfort, made from a fabric blend of polyester/ cotton, giving more durability with less weight.

CONVERSION TABLES FOR CHEF JACKETS AND TROUSERS

LADIES CHEF JACKETS

	CHEST													
ALPHA SIZE	XS		S		M		L		XL		2XL		3XL	
IMPERIAL SIZE (inch)	28	30	32	34	36	38	40	42	44	46	48	50	52	54
METRIC SIZE (cm)	71/76		81/86		91/97		102/107		112/117		122/127		132/137	

LADIES PANTS

	HIP													
ALPHA SIZE	XS		S		M		L		XL		2XL		3XL	
IMPERIAL SIZE (inch)	32	34	36	38	40	42	42	44	46	48	50	52	54	56
METRIC SIZE (cm)	81/86		91/97		102/107		112/117		122/127		132/137		142/147	

MENS CHEF JACKETS

	CHEST													
ALPHA SIZE	XS		S		M		L		XL		2XL		3XL	
IMPERIAL SIZE (inch)	28	30	32	34	36	38	40	42	44	46	48	50	52	54
METRIC SIZE (cm)	71/76		81/86		91/97		102/107		112/117		122/127		132/137	

CHEF TROUSERS AND BAGGIE PANTS

	WAIST													
ALPHA SIZE	XS		S		M		L		XL		2XL		3XL	
IMPERIAL SIZE (inch)	26	28	30	32	34	36	38	40	42	44	46	48	50	52
METRIC SIZE (cm)	71/76		81/86		91/97		102/107		112/117		122/127		132/137	

LADIES CHEF JACKETS AND BAGGIES - Executive and basic

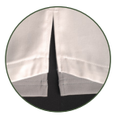
EXECUTIVE LADIES CHEF JACKET

Decidedly feminine jacket, perfectly tailored to compliment the female form. The fabric is a soft and durable poly cotton and guarantees comfort and sophistication for the professional. Princess silhouette, tapered waist line, curved hem, concealed stud closure, welt sleeve thermometer pocket, grey piping around collar, cuffs and front edge and side slits with grey trim.





Welt Sleeve thermometer pocket



Side Slits

UNI6020 CHEFS UNIFORM LADIES EXECUTIVE JACKET - X SMALL
UNI6021 CHEFS UNIFORM LADIES EXECUTIVE JACKET - SMALL
UNI6022 CHEFS UNIFORM LADIES EXECUTIVE JACKET - MEDIUM
UNI6023 CHEFS UNIFORM LADIES EXECUTIVE JACKET- LARGE
UNI6024 CHEFS UNIFORM LADIES EXECUTIVE JACKET - X LARGE
UNI6025 CHEFS UNIFORM LADIES EXECUTIVE JACKET - XX LARGE
UNI6026 CHEFS UNIFORM LADIES EXECUTIVE JACKET - XXX LARGE

BASIC LADIES CHEF JACKET

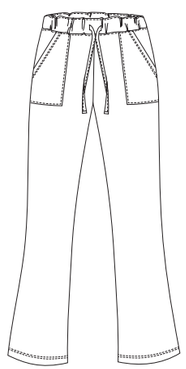
Elegantly shaped to enhance the female form, yet styled in a manner to instil pride and confidence, while working in a hot busy kitchen. The fabric is a durable soft poly cotton twill, to guarantee ease of movement and comfort. Double breasted button closure, turn-back slit cuffs, tapered waist line and thermometer sleeve pocket.





UNI6010 CHEFS UNIFORM LADIES BASIC JACKET - X SMALL
UNI6011 CHEFS UNIFORM LADIES BASIC JACKET - SMALL
UNI6012 CHEFS UNIFORM LADIES BASIC JACKET - MEDIUM
UNI6013 CHEFS UNIFORM LADIES BASIC JACKET - LARGE
UNI6014 CHEFS UNIFORM LADIES BASIC JACKET - X LARGE
UNI6015 CHEFS UNIFORM LADIES BASIC JACKET - XX LARGE
UNI6016 CHEFS UNIFORM LADIES BASIC JACKET - XXX LARGE

LADIES BAGGY TROUSERS



Classic comfort and style in these easy to wear baggy pants. Elastic waist band with drawcord, back pockets with flaps, side pockets and back patch pocket, boot-leg. Poly cotton for comfort and durability.

BLACK BAGGIES

UNI6030 CHEFS UNIFORM LADIES BAGGIES - X SMALL
UNI6031 CHEFS UNIFORM LADIES BAGGIES - SMALL
UNI6032 CHEFS UNIFORM LADIES BAGGIES - MEDIUM
UNI6033 CHEFS UNIFORM LADIES BAGGIES - LARGE
UNI6034 CHEFS UNIFORM LADIES BAGGIES - X LARGE
UNI6035 CHEFS UNIFORM LADIES BAGGIES - XX LARGE
UNI6036 CHEFS UNIFORM LADIES BAGGIES - XXX LARGE

EXECUTIVE CHEF JACKETS - Mens

Tailored executive jacket with vertical full black piping, providing a flattering line to broaden the chest and slim the waist. Piping on french cuffs and collar. Welt chest pocket and sleeve thermometer pocket finish the sophisticated style. Also available in short sleeve for the executive chef who prefers less arm coverage.





UNI2020 CHEFS UNIFORM JACKET EXECUTIVE MEN LONG - X SMALL
UNI2021 CHEFS UNIFORM JACKET EXECUTIVE MEN LONG - SMALL
UNI2022 CHEFS UNIFORM JACKET EXECUTIVE MEN LONG - MEDIUM
UNI2023 CHEFS UNIFORM JACKET EXECUTIVE MEN LONG - LARGE
UNI2024 CHEFS UNIFORM JACKET EXECUTIVE MEN LONG - X LARGE
UNI2025 CHEFS UNIFORM JACKET EXECUTIVE MEN LONG - XX LARGE
UNI2026 CHEFS UNIFORM JACKET EXECUTIVE MEN LONG - XXX LARGE



UNI2040 CHEFS UNIFORM JACKET EXECUTIVE MEN SHORT - X SMALL
UNI2041 CHEFS UNIFORM JACKET EXECUTIVE MEN SHORT- SMALL
UNI2042 CHEFS UNIFORM JACKET EXECUTIVE MEN SHORT - MEDIUM
UNI2043 CHEFS UNIFORM JACKET EXECUTIVE MEN SHORT - LARGE
UNI2044 CHEFS UNIFORM JACKET EXECUTIVE MEN SHORT - X LARGE
UNI2045 CHEFS UNIFORM JACKET EXECUTIVE MEN SHORT - XX LARGE
UNI2046 CHEFS UNIFORM JACKET EXECUTIVE MEN SHORT - XXX LARGE

CONTRAST CHEF JACKETS - Long sleeve

Simple elegance and functional comfort jacket. Double breasted poly-cotton jacket with black contrast on the collar and turn-back cuffs. Chest pocket, thermometer pocket and black removable studs





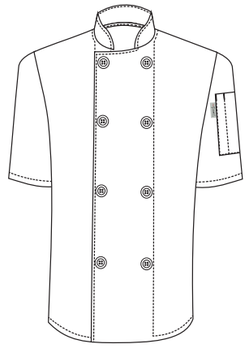
UNI5020 CHEFS UNIFORM JACKET CONTRAST LONG - X SMALL
UNI5021 CHEFS UNIFORM JACKET CONTRAST LONG - SMALL
UNI5022 CHEFS UNIFORM JACKET CONTRAST LONG - MEDIUM
UNI5023 CHEFS UNIFORM JACKET CONTRAST LONG - LARGE
UNI5024 CHEFS UNIFORM JACKET CONTRAST LONG - X LARGE
UNI5025 CHEFS UNIFORM JACKET CONTRAST LONG - XX LARGE
UNI5026 CHEFS UNIFORM JACKET CONTRAST LONG - XXX LARGE

BASIC CHEF JACKETS - Short and long sleeve

FEATURES

- Double breasted jacket in soft durable poly cotton
- Eight pearl buttons
- Turn-back cuffs- Long sleeves only
- Thermometer pocket on left sleeve

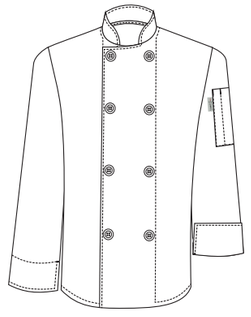
BASIC CHEF JACKETS - Short sleeve





UNI1020 CHEFS UNIFORM JACKET BASIC SHORT - X SMALL
UNI1021 CHEFS UNIFORM JACKET BASIC SHORT - SMALL
UNI1022 CHEFS UNIFORM JACKET BASIC SHORT - MEDIUM
UNI1023 CHEFS UNIFORM JACKET BASIC SHORT - LARGE
UNI1024 CHEFS UNIFORM JACKET BASIC SHORT - X LARGE
UNI1025 CHEFS UNIFORM JACKET BASIC SHORT - XX LARGE
UNI1026 CHEFS UNIFORM JACKET BASIC SHORT - XXX LARGE

BASIC CHEF JACKETS - Long sleeve





UNI0010 CHEFS UNIFORM JACKET BASIC LONG - X SMALL
UNI0011 CHEFS UNIFORM JACKET BASIC LONG - SMALL
UNI0012 CHEFS UNIFORM JACKET BASIC LONG - MEDIUM
UNI0013 CHEFS UNIFORM JACKET BASIC LONG - LARGE
UNI0014 CHEFS UNIFORM JACKET BASIC LONG - X LARGE
UNI0015 CHEFS UNIFORM JACKET BASIC LONG - XX LARGE
UNI0016 CHEFS UNIFORM JACKET BASIC LONG - XXX LARGE





UNI7010 CHEFS UNIFORM JACKET BASIC LONG (BLACK) - X SMALL
UNI7011 CHEFS UNIFORM JACKET BASIC LONG (BLACK) - SMALL
UNI7012 CHEFS UNIFORM JACKET BASIC LONG (BLACK) - MEDIUM
UNI7013 CHEFS UNIFORM JACKET BASIC LONG (BLACK) - LARGE
UNI7014 CHEFS UNIFORM JACKET BASIC LONG (BLACK)- X LARGE
UNI7015 CHEFS UNIFORM JACKET BASIC LONG (BLACK) - XX LARGE
UNI7016 CHEFS UNIFORM JACKET BASIC LONG (BLACK) - XXX LARGE

CHEF UNIFORMS - Basic white



UNI1040 CHEFS UNIFORM JACKET BASIC POP BUTTON - X SMALL
UNI1041 CHEFS UNIFORM JACKET BASIC POP BUTTON - SMALL
UNI1042 CHEFS UNIFORM JACKET BASIC POP BUTTON - MEDIUM
UNI1043 CHEFS UNIFORM JACKET BASIC POP BUTTON - LARGE
UNI1044 CHEFS UNIFORM JACKET BASIC POP BUTTON - X LARGE
UNI1045 CHEFS UNIFORM JACKET BASIC POP BUTTON - XX LARGE
UNI1046 CHEFS UNIFORM JACKET BASIC POP BUTTON - XXX LARGE

LAUNDRY COAT - Short sleeve



UNI0020 CHEFS UNIFORM JACKET LAUNDRY COAT SHORT - X SMALL
UNI0021 CHEFS UNIFORM JACKET LAUNDRY COAT SHORT - SMALL
UNI0022 CHEFS UNIFORM JACKET LAUNDRY COAT SHORT - MEDIUM
UNI0023 CHEFS UNIFORM JACKET LAUNDRY COAT SHORT - LARGE
UNI0024 CHEFS UNIFORM JACKET LAUNDRY COAT SHORT - X LARGE
UNI0025 CHEFS UNIFORM JACKET LAUNDRY COAT SHORT - XX LARGE
UNI0026 CHEFS UNIFORM JACKET LAUNDRY COAT SHORT - XXX LARGE

LAUNDRY COAT - Long sleeve



UNI0030 CHEFS UNIFORM JACKET LAUNDRY COAT LONG - X SMALL
UNI0031 CHEFS UNIFORM JACKET LAUNDRY COAT LONG - SMALL
UNI0032 CHEFS UNIFORM JACKET LAUNDRY COAT LONG - MEDIUM
UNI0033 CHEFS UNIFORM JACKET LAUNDRY COAT LONG - LARGE
UNI0034 CHEFS UNIFORM JACKET LAUNDRY COAT LONG - X LARGE
UNI0035 CHEFS UNIFORM JACKET LAUNDRY COAT LONG - XX LARGE
UNI0036 CHEFS UNIFORM JACKET LAUNDRY COAT LONG - XXX LARGE

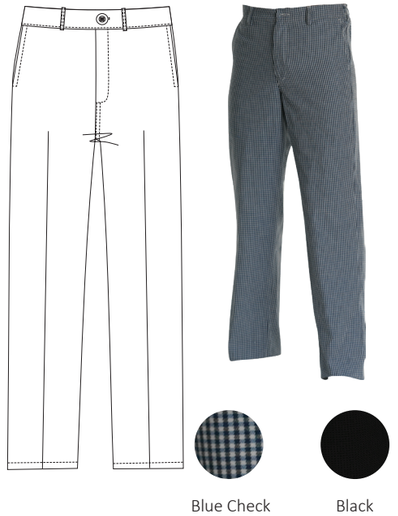
UTILITY COAT - Short sleeve



UNI0040 CHEFS UNIFORM JACKET UTILITY COAT SHORT - X SMALL
UNI0041 CHEFS UNIFORM JACKET UTILITY COAT SHORT - SMALL
UNI0042 CHEFS UNIFORM JACKET UTILITY COAT SHORT - MEDIUM
UNI0043 CHEFS UNIFORM JACKET UTILITY COAT SHORT - LARGE
UNI0044 CHEFS UNIFORM JACKET UTILITY COAT SHORT - X LARGE
UNI0045 CHEFS UNIFORM JACKET UTILITY COAT SHORT - XX LARGE
UNI0046 CHEFS UNIFORM JACKET UTILITY COAT SHORT - XXX LARGE

CHEF TROUSERS

Tradional blue and white check chef trousers with zip. Yarn dyed poly-cotton trousers. Side pockets and one back pocket. Back elastic waist band.



Blue Check Black

BLUE CHECK CHEF TROUSERS

UNI1030 CHEFS UNIFORM TROUSERS (BLUE) CHECK - X SMALL
UNI1031 CHEFS UNIFORM TROUSERS (BLUE) CHECK - SMALL
UNI1032 CHEFS UNIFORM TROUSERS (BLUE) CHECK - MEDIUM
UNI1033 CHEFS UNIFORM TROUSERS (BLUE) CHECK - LARGE
UNI1034 CHEFS UNIFORM TROUSERS (BLUE) CHECK - X LARGE
UNI1035 CHEFS UNIFORM TROUSERS (BLUE) CHECK - XX LARGE
UNI1036 CHEFS UNIFORM TROUSERS (BLUE) CHECK - XXX LARGE

BLACK CHEF TROUSERS

UNI3060 CHEFS UNIFORM TROUSERS (BLACK) ZIP - X SMALL
UNI3061 CHEFS UNIFORM TROUSERS (BLACK) ZIP - SMALL
UNI3062 CHEFS UNIFORM TROUSERS (BLACK) ZIP - MEDIUM
UNI3063 CHEFS UNIFORM TROUSERS (BLACK) ZIP - LARGE
UNI3064 CHEFS UNIFORM TROUSERS (BLACK) ZIP - X LARGE
UNI3065 CHEFS UNIFORM TROUSERS (BLACK) ZIP - XX LARGE
UNI3066 CHEFS UNIFORM TROUSERS (BLACK) ZIP - XXX LARGE

CHEF TROUSERS - Baggies

Classic comfort and style in these easy to wear baggy trousers. Elastic waist band, side pockets and back patch pocket. Poly cotton for comfort and durability.



Black/White Check Black Black Pin Stripe

BLACK / WHITE CHECK BAGGIES

UNI3030 CHEFS UNIFORM BAGGIES (BLACK/WHITE) CHECK - X SMALL
UNI3031 CHEFS UNIFORM BAGGIES (BLACK/WHITE) CHECK - SMALL
UNI3032 CHEFS UNIFORM BAGGIES (BLACK/WHITE) CHECK - MEDIUM
UNI3033 CHEFS UNIFORM BAGGIES (BLACK/WHITE) CHECK - LARGE
UNI3034 CHEFS UNIFORM BAGGIES (BLACK/WHITE) CHECK - X LARGE
UNI3035 CHEFS UNIFORM BAGGIES (BLACK/WHITE) CHECK - XX LARGE
UNI3036 CHEFS UNIFORM BAGGIES (BLACK/WHIT)E CHECK - XXX LARGE

BLACK BAGGIES

UNI3040 CHEFS UNIFORM BAGGIES (BLACK) - X SMALL
UNI3041 CHEFS UNIFORM BAGGIES (BLACK) - SMALL
UNI3042 CHEFS UNIFORM BAGGIES (BLACK) - MEDIUM
UNI3043 CHEFS UNIFORM BAGGIES (BLACK) - LARGE
UNI3044 CHEFS UNIFORM BAGGIES (BLACK) - X LARGE
UNI3045 CHEFS UNIFORM BAGGIES (BLACK) - XX LARGE
UNI3046 CHEFS UNIFORM BAGGIES (BLACK) - XXX LARGE

BLACK PINSTRIPE BAGGIES

UNI3050 CHEFS UNIFORM BAGGIES (BLACK) PIN STRIPE - X SMALL
UNI3051 CHEFS UNIFORM BAGGIES (BLACK) PIN STRIPE - SMALL
UNI3052 CHEFS UNIFORM BAGGIES (BLACK) PIN STRIPE - MEDIUM
UNI3053 CHEFS UNIFORM BAGGIES (BLACK) PIN STRIPE - LARGE
UNI3054 CHEFS UNIFORM BAGGIES (BLACK) PIN STRIPE - X LARGE
UNI3055 CHEFS UNIFORM BAGGIES (BLACK) PIN STRIPE - XX LARGE
UNI3056 CHEFS UNIFORM BAGGIES (BLACK) PIN STRIPE - XXX LARGE

CHEF TROUSERS - Cargo's



Poly cotton cargo trousers with 5cm pliable elastic band for comfort. Double stitching reinforced seams, and bar tacked throughout. Mock fly and spacious thigh styling. Two side leg cargo pockets with velcro flap closure, and two back pockets. These pants provide functionality and comfort, providing the professional chef with the styling required in a busy kitchen.

BLACK CARGO'S

UNI2030 CHEFS UNIFORM CARGO'S (BLACK) - X SMALL
UNI2031 CHEFS UNIFORM CARGO'S (BLACK) - SMALL
UNI2032 CHEFS UNIFORM CARGO'S (BLACK) - MEDIUM
UNI2033 CHEFS UNIFORM CARGO'S (BLACK) - LARGE
UNI2034 CHEFS UNIFORM CARGO'S (BLACK) - X LARGE
UNI2035 CHEFS UNIFORM CARGO'S (BLACK) - XX LARGE
UNI2036 CHEFS UNIFORM CARGO'S (BLACK) - XXX LARGE

BIB APRONS - Striped



UNI4017 CHEFS UNIFORM FULL BIB APRON BUTCHERS (BLUE) STRIPE
UNI4024 CHEFS UNIFORM VALUE BUTCHERS APRON
UNI4038 CHEFS UNIFORM BIB APRON (BLACK) PIN STRIPE
UNI4039 CHEFS UNIFORM BIB APRON (BLACK) CHALK STRIPE

BIB APRON

Poly-cotton with two divisions pocket.

BIB APRONS STRIPED



Chalk Stripe



Pin Stripe



TUXEDO APRONS

Poly-cotton with two divisions pocket



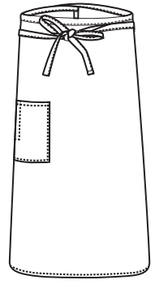
UNI4031
CHEFS UNIFORM TUXEDO APRON (BLACK)

BISTRO APRONS

Poly Cotton with two divisions pocket



UNI4022
CHEFS UNIFORM BISTRO (BLACK) APRON



UNI4023
CHEFS UNIFORM BISTRO (WHITE) APRON

BAR APRONS

Poly-cotton with two divisions pocket.



UNI4020
CHEFS UNIFORM (BLACK) BAR APRON



UNI4021
CHEFS UNIFORM (WHITE) BAR APRON

BIB APRONS

Poly cotton bib aprons with curved pockets



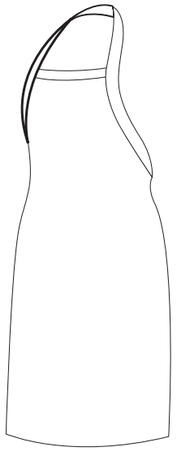
UNI4018
CHEFS UNIFORM - FULL BIB (BLACK) APRON



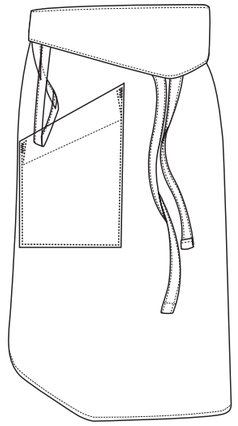
UNI4019
CHEFS UNIFORM - FULL BIB (WHITE) APRON



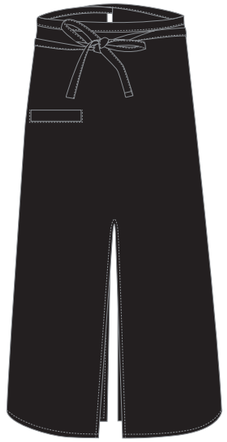
APRONS



BLOOD AND FAT APRON - WHITE PVC
UNI4040
CHEFS UNIFORM- BLOOD AND FAT APRON (WHITE)- 90 x 120cm



TAPPERED WHITE APRON
UNI4030
CHEFS UNIFORM - TAPPERED (WHITE) APRON



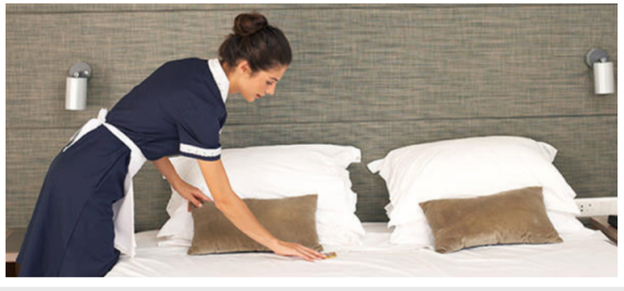
BISTRO APRON SLIT
UNI4050
CHEFS UNIFORM - BISTRO APRON WITH SLIT (BLACK)

LADIES HOUSEKEEPING - Canteen style



CANTEEN STYLE LADIES HOUSEKEEPING
Poly cotton short sleeve ladies three-piece navy blue with white collar, sleevepin-ups, v-front apron framed overall. Consist of overall, apron and head piece.

UNI5030 LADIES HOUSEKEEPING 3PC (NAVY AND WHITE) - X SMALL
UNI5031 LADIES HOUSEKEEPING 3PC (NAVY AND WHITE) - SMALL
UNI5032 LADIES HOUSEKEEPING 3PC (NAVY AND WHITE) - MED
UNI5033 LADIES HOUSEKEEPING 3PC (NAVY AND WHITE) - LARGE
UNI5034 LADIES HOUSEKEEPING 3PC (NAVY AND WHITE) - X LARGE
UNI5035 LADIES HOUSEKEEPING 3PC (NAVY AND WHITE) - XX LARGE
UNI5036 LADIES HOUSEKEEPING 3PC (NAVY AND WHITE) - XXX LARGE



ACCESSORIES



TRIANGLE NECK TIE
UNI5010
CHEFS UNIFORMS - TRIANGLE NECK TIE (WHITE)



SKULL CAP
UNI5013
CHEFS UNIFORM - SCULL CAP (TIE AT BACK)(BLACK)



WHITE BEANIE
UNI5014
CHEFS UNIFORM (WHITE) COTTON BEANIE - POLY COTTON



BLACK BEANIE
UNI5015
CHEFS UNIFORM (BLACK) COTTON BEANIE - POLY COTTON



CHEFS HAT
UNI5016
CHEFS UNIFORM - CHEFS COTTON HAT- POLY COTTON



EZI BREATHE HAT
UNI5018
CHEFS UNIFORM - CHEFS EZI BREATHE HAT (WHITE) WITH VELCRO



EZI BREATHE HAT
UNI5019
CHEFS UNIFORM- CHEFS EZI BREATHE HAT (BLACK) with internal sweat band and elastic back

DISPOSABLE

FEATURES
- Ideal for deli's, industrial kitchens and serving areas for hygienic purposes
- Used in the handling of food to prevent contamination of food
- Easily disposable allowing employees to use new aprons, gloves and mop caps, daily or with every application



DISPOSABLE MASK
UDM0001
DISPOSABLE PAPER FACE MASK PACK OF 100



DISPOSABLE SHOE COVERS
UDS0001
DISPOSABLE PLASTIC SHOE COVERS (BLUE) PACK OF 100



DISPOSABLE SLEEVE
UDS1001
DISPOSABLE SLEEVE PROTECTOR PACK OF 100



DISPOSABLE CHEF HAT
UDC0002
DISPOSABLE CHEF HAT PACK OF 50

DISPOSABLE



White

DISPOSABLE MOP CAPS

UDC0001
DISPOSABLE MOP CAP
PACK OF 100



Blue

UDC2001
DISPOSABLE MOP CAPS
(BLUE) PACK OF 100



Yellow

UDC3001
DISPOSABLE MOP CAPS
(YELLOW) PACK OF 100



Red

UDC1001
DISPOSABLE MOP CAPS -
(RED) PACK OF 100



Green

UDC4001
DISPOSABLE MOP CAPS
(GREEN) PACK OF 100



DISPOSABLE APRON
UDA0001
DISPOSABLE APRONS
PACK OF 100
10 MICRON'S



DISPOSABLE DELI GLOVES
UDG0001
DISPOSABLE DELI GLOVES
PACK OF 100



INDUSTRIAL HEAVY DUTY GLOVES
UDG1001
INDUSTRIAL HEAVY DUTY PLASTIC GLOVES



DISPOSABLE DELI GLOVES
UDG0002
DISPOSABLE DELI GLOVES (BLUE)
PACK OF 100



DISPOSABLE NITRILE POWDER FREE GLOVES
UDN0001
DISPOSABLE NITRILE POWDER FREE GLOVES
MEDIUM (BLUE) PACK OF 100



DISPOSABLE LATEX GLOVES
UDL0001
DISPOSABLE LATEX GLOVES - POWDER
FREE - PACK OF 100

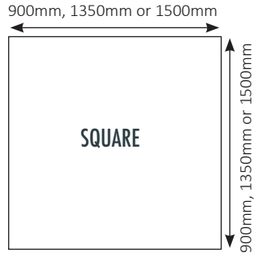


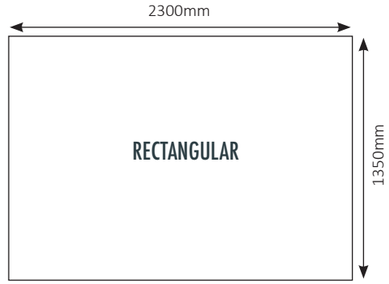
DISPOSABLE VINYL GLOVES
UDV0001
DISPOSABLE VINYL GLOVES - POWDER
FREE - PACK OF 100

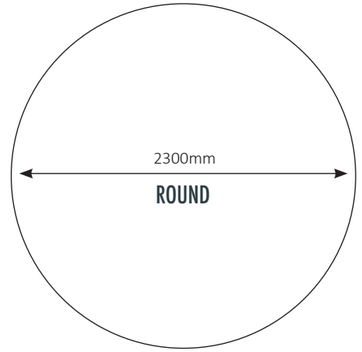
TABLE LINEN

Our new Chef Equip table linen is made from the finest 65% polyester / 35% cotton blend fabrication. Our fabric is durable and has been extensively tested and proven to maintain quality and shape after extensive laundry services. We guarantee high quality manufacturing.

TABLE CLOTH DIMENSIONS





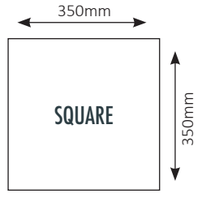


ORDER CODES

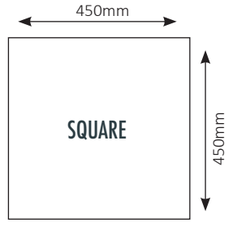
UNT0900 CHEFEQUIP TABLE CLOTH 900 x 900mm (WHITE) SQUARE
UNT1350 CHEFEQUIP TABLE CLOTH 1350 x 1350mm (WHITE) SQUARE
UNT5150 CHEFEQUIP TABLE CLOTH 1500 x 1500mm (WHITE) SQUARE
UNT1500 CHEFEQUIP TABLE CLOTH 1350 x 2300mm (WHITE) RECTANGULAR
UNT2300 CHEFEQUIP TABLE CLOTH 2300mm (WHITE) ROUND

NAPKINS

NAPKIN DIMENSIONS



UNN0350 CHEFEQUIP NAPKIN
350 x 350mm PACK OF 24 (WHITE)



UNN0450 CHEFEQUIP NAPKIN
450 x 450mm PACK OF 24 (WHITE)





BCE
Foodservice Equipment

Processing

Want to prepare, convert, mix or preserve? Our comprehensive range of processing equipment will assist you in bringing about the desired result. Whether you are looking for bandsaws, mixers or cutters you are bound to find the ideal piece of equipment for every step in the food preparation procedure.

Be sure to take a look at our exclusive range of Robot Coupe and Hamilton Beach ranges.

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Tenderizer	210
Trespade	199 - 200, 203, 206 - 208
Vacuum Pack Machines	203 - 205
Vegetable Mill & Tomato Slicer	201
Vegetable Preparation Machines	185 - 187, 192
Wrapping Machines	202

IMMERSION MIXER



MMH1000
IMMERSION MIXER HAMILTON/BEACH HAND HELD

Fully portable, ideal to mix soups or salsas directly in the bowl. Suitable for small restaurants, coffee shops or any other light duty application.

SPECIFICATIONS
LENGTH OF TUBE:	230mm
MOTOR POWER:	0.175kW - 220V - 50Hz
WEIGHT:	1.72kg
SIZE:	440 x 600 x 700mm

POWER MIXERS

Through the dedication and hard work of Robot Coupe's staff, the company has become the foodservice industry leader in the development and refinement of food processors, vegetable preparation units, and combination processing units. For the Healthcare sector, the Blixer produces the smoothest and creamiest of purees and patés in just seconds. Robot Coupe has introduced its new line of Power Mixers, which is distinguished from its competition by its superior cleanability, power, ease of use and enhanced sanitation.

FEATURES
- Stainless Steel knife, bell and tube
- Removable foot and knife, a Robot Coupe exclusive patented system
- Delivered with 1 Stainless Steel wall support
- MP 240 combi: metal gearbox even more resistant when processing pan cakes or fresh mashed potatoes
- Removable knife, a Robot Coupe exclusive patented system
- Foot equipped with a 3 level watertightness system



PMM0160
POWER MIXER MINI - MP 160 V.V.
(KNIFE AND EMULSIFYING DISC INCLUDED)

SPECIFICATIONS
LENGTH OF TUBE:	160mm - Ø78mm
TOTAL LENGTH:	430mm
VARIABLE SPEED:	From 2000 to 12500rpm
MOTOR POWER:	220W - Single phase 230V - 50Hz



PMM0165
POWER MIXER MICROMIX
(KNIFE AND EMULSIFYING DISC INCLUDED)

SPECIFICATIONS
LENGTH OF TUBE:	165mm - Ø78mm
TOTAL LENGTH:	14000rpm
MOTOR POWER:	220W - Single phase 230V - 50Hz



PMM0190
POWER MIXER MINI - MP 190V.V.
(KNIFE AND EMULSIFYING DISC INCLUDED)

SPECIFICATIONS
LENGTH OF TUBE:	190mm - Ø78mm
TOTAL LENGTH:	470mm
VARIABLE SPEED:	From 2000 to 12500 rpm
MOTOR POWER:	250W - Single phase 230V - 50Hz



PMC1240
POWER MIXER COMBI - MINI - 240
(WHISK AND KNIFE INCLUDED)

SPECIFICATIONS
LENGTH OF TUBE:	240mm - Ø78mm
TOTAL LENGTH:	520mm
WITH WHISK:	585mm
VARIABLE SPEED:	From 2000 to 12500rpm (Mixer function) From 350 to 1560rpm (Whisk function)
MOTOR POWER:	270W - Single phase 230V - 50Hz



PMC0300
POWER MIXER COMPACT - 300 V.V.- 30Lt
(KNIFE INCLUDED)

SPECIFICATIONS
LENGTH OF TUBE:	300mm - Ø94mm
TOTAL LENGTH:	660mm
VARIABLE SPEED:	From 2300 to 9600rpm
MOTOR POWER:	350W - Single phase 230V - 50Hz



PMC0001
UNIVERSAL PAN SUPPORT

POWER MIXERS

FEATURES
- Stainless Steel knife, bell and tube
- Removable foot and knife, a Robot Coupe exclusive patented system
- Delivered with 1 Stainless Steel wall support
- Removable knife, a Robot Coupe exclusive patented system
- Foot equipped with a 3 level watertightness system
- MP450 Ultra and MP450 Combi Ultra supplied with Stainless Steel motor base



PML0450
POWER MIXER LARGE - MP 450 ULTRA
(KNIFE INCLUDED)

SPECIFICATIONS
LENGTH OF TUBE:	450mm - Ø125mm
TOTAL LENGTH:	825mm
SINGLE SPEED:	9500rpm
MOTOR POWER:	500W - Single phase 230V - 50H



PML1450
POWER MIXER LARGE - MP 450 COMBI ULTRA
(WHISK AND KNIFE INCLUDED)

SPECIFICATIONS
LENGTH OF TUBE:	450mm - Ø125mm
TOTAL LENGTH:	890mm
TOTAL LENGTH WITH WHISK:	840mm
VARIABLE SPEED:	From 1500 to 9000rpm (Mixer function) From 250 to 1500rpm (Whisk function)
MOTOR POWER:	500W - Single phase 230V - 50Hz

FOOD PROCESSORS - Cutters and vegetable slicers



2.9 LITRE BOWL











10 TO 20 SERVINGS

FPR1201
FOOD PROCESSOR COMBO - R201 XL (20 SERVINGS)

2 MACHINES IN 1
A cutter bowl and a vegetable preparation attachment on the same motor base. They easily chop, grind, knead, mix and thanks to their complete selection of discs, grate, slice and julienne to perfection. They can perform any number of tasks, which you will gradually discover as you use them.

FEATURES
- Induction motor
- Mechanical safety system for R201 Ultra and magnetic safety system for R301 Ultra and motor brake
- Complete selection of Stainless Steel discs available

SPECIFICATIONS
POWER:	550W - SIngle phase - 230V - 50Hz
SINGLE SPEED:	1500rpm - Pulse function
DIMENSIONS:	495 x 220 x 280mm
DELIVERED WITH:	2.9 Litre Stainless Steel cutter bowl with ergonomic handle. Smooth blade

LID EQUIPPED WITH TWO HOPPERS
- A large hopper for large veg and a cylindrical hopper for long or fragile veg (carrots, cucumbers, etc.)
- Supplied with: 2 Discs: slicer 2mm and grater 2mm
- Cutting discs see pg 188

FOOD PROCESSORS - Cutters and Vegetable slicers



3.7 LITRE BOWL







10 TO 70 SERVINGS

FEATURES

- Induction motor
- Magnetic safety system for R301 Ultra and motor brake
- Complete selection of Stainless Steel discs available

FPR0301

FOOD PROCESSOR COMBO - R301 ULTRA (80 SERVINGS)

SPECIFICATIONS

POWER:	650W - Single phase - 230V- 50Hz
SINGLE SPEED:	1500rpm - Pulse function
DIMENSIONS:	550 x 325 x 300mm
DELIVERED WITH:	3.7Lt Stainless Steel cutter bowl with brushed finish and ergonomic handle Smooth blade

VEGETABLE SLICER WITH EJECTION, EQUIPPED WITH TWO HOPPERS

1 HALF-MOON HOPPER (AREA : 104cm²) and one cylindrical hopper (Ø:58mm)

SUPPLIED WITH

- 4 DISCS: Slicer 2mm and 4mm, Grater 2mm and Julienne 2 x 2mm
- Cutting discs see pg 188

FOOD PROCESSORS - Cutters and Vegetable slicers



5.5 LITRE BOWL





30 TO 300 SERVINGS

FPR0502

FOOD PROCESSOR COMBO - R502 ULTRA (300 SERVINGS)

SPECIFICATIONS

POWER:	1000W - 3 Phase - 400V - 50Hz
2 SPEEDS:	750 and 1500rpm - Pulse function
DIMENSIONS:	665 x 380 x 350mm
DELIVERED WITH:	5.5Lt Stainless Steel bowl with handle Smooth blade

VEGETABLE SLICER WITH EJECTION, EQUIPPED WITH TWO HOPPERS

- Large hopper of 139cm² and cylindrical hopper (Ø: 58mm)
- NO DISCS INCLUDED - Cutting discs see pg 188



VEGETABLE PREPARATION MACHINE - Bistro



20 TO 80 SERVINGS

Today, we are encouraged to eat at least 5 portions of fresh fruit and vegetables each day. As variety is the spice of life, your Robot Coupe vegetable preparation machine can be fitted with a large range of discs and cutting sets for slicing, grating, julienne and dicing any fruit or vegetable you wish. Let your imagination and creativity go.

FEATURES

- Industrial induction motor for heavy duty use guarantees durability and reliability
- Magnetic safety system and motor brake
- Automatic restart of the machine with the pusher
- Complete selection of 28 discs for CL30 Bistro available see pg 188

VPR0030

VEG PREP MACHINE - CL30 BISTRO (80 SERVINGS)

SPECIFICATIONS

POWER:	500W - Single phase - 250V- 50Hz
SINGLE SPEED:	375rpm
DIMENSIONS:	590 x 320 x 304mm
OPERATING TIME :	Up to 80kg/h
DELIVERED WITH:	Removable bowl and lid in abs equipped with a large Hopper (area: 104cm²) and a cylindrical hopper (Ø:58mm)

VEGETABLE PREPARATION MACHINE





20 TO 300 SERVINGS

FEATURES

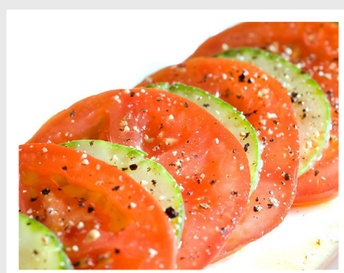
- Industrial induction motor for heavy duty use guarantees durability and reliability
- Magnetic safety system and motor brake
- Automatic restart of the machine with the pusher
- Complete selection of 50 discs for CL 50 available see pg 188

VPR0050

VEG PREP MACHINE - CL50 - (300 SERVINGS)

SPECIFICATIONS

POWER:	550W- Single phase - 250V- 50Hz
SINGLE SPEED:	375rpm
DIMENSIONS:	590 x 350 x 320mm
OPERATING TIME :	Up to 250kg/h
DELIVERED WITH:	Removable lid equipped with a large half moon Hopper (area: 139cm²) and a cylindrical Hopper (Ø:58mm)







VEGETABLE PREPARATION MACHINE

robot coupe





Extra large hopper



Extra powerful



Extra precise

400 SERVINGS

FEATURES

- Industrial induction motor for heavy duty use guarantees durability and reliability
- Magnetic safety system and motor brake
- Automatic restart of the machine with the pusher
- Complete selection of 50 discs available for CL52 & CL60 see pg 188

VPR0052

VEG PREP MACHINE - CL52E - (400 SERVINGS)

SPECIFICATIONS

POWER:	750W - Single phase - 230V - 50Hz
SINGLE SPEED:	375rpm
DIMENSIONS:	690 x 340 x 360mm
OPERATING TIME:	Up to 300kg/h
DELIVERED WITH:	Removable lid equipped with a cylindrical hopper (Ø: 58mm)



VEGETABLE PREPARATION MACHINES

robot coupe



ALL STAINLESS STEEL EXCEPT FEED HEAD BASE (ALUMINIUM)

300 TO 3000 SERVINGS

VPR2060

VEG PREP MACHINE - CL60 WITH AUTOMATIC FEED HEAD (3000 SERVINGS)

SPECIFICATIONS

(300 to over 3000 servings with auto feed head)

POWER:	1500W - 3 - Phase - 400V - 50Hz
2 SPEEDS:	375 and 750rpm
DIMENSIONS:	1260 x 404 x 545mm
OPERATING TIME:	Up to 900kg/h

OTHER ORDER CODES

VPR0060

VEG PREP MACHINE - CL60 WITH PUSHER FEED (3000 SERVINGS)

VPR1060

VEG PREP MACHINE - CL60 AUTOMATIC FEED HEAD ONLY

VPR4060

VEG PREP MACHINE - CL60 TROLLEY ONLY (TROLLEY SOLD SEPARATELY- EXCLUDES CONTAINERS)



VPR3060

VEG PREP MACHINE- CL60 PUSHER FEED HEAD ONLY

D-CLEANING KIT

Cleaning tool dicing grids

XFPR0065

ROBOT COUPE D-CLEANING KIT



Reversible grid holder
- One side for CL30 Bistro grids
- One side for CL60 and R502 grids



Dicing grid cleaning tool (5mm, 8mm, 10mm)



Scraper tool



BLADES

robot coupe

DISCS	R 201 Ultra - R 301 Ultra CL 30 Bistro	R 502 CL 50 - CL 60
SLICERS		
Almonds 0,6 mm		UPR0006
0,8 mm		UPR1008
1 mm	FPR0001	UPR0001
2 mm	FPR0002	UPR0002
3 mm	FPR0003	UPR0003
4 mm	FPR0004	UPR0004
5 mm	FPR0005	UPR0005
6 mm	FPR0006	UPR2006
8 mm		UPR0008
10 mm		UPR0010
14 mm		UPR0014
4 mm for cooked potatoes		UPR1014
6 mm for cooked potatoes		UPR1006
RIPPLE CUT SLICERS		
2 mm	FPR1002	UPR2002
3 mm		UPR2003
5 mm		UPR2005
GRATERS		
1,5 mm	FPR2015	UPR3015
2 mm	FPR2002	UPR3002
3 mm	FPR2003	UPR3003
4 mm		UPR3004
5 mm		UPR3005
6 mm	FPR2006	
7 mm		UPR3007
9 mm	FPR2009	UPR3009
Parmesan	FPR3001	UPR4001
Röstis potatoes	FPR3002	UPR4002
0,7 mm for horseradish paste	FPR3004	
1 mm for horseradish paste	FPR3005	UPR4003
1,3mm for horseradish paste	FPR3006	

DISCS	R 201 Ultra - R 301 Ultra CL 30 Bistro	R 502 CL 50 - CL 60
JULIENNE		
1 x 8 mm		UPR4008
1 x 30 Onions/Cabbage		UPR4030
2 x 2 mm	FPR4002	UPR5002
2.5 x 2.5 mm		UPR5025
2 x 4 mm	FPR4004	UPR5004
2 x 6 mm	FPR4006	UPR5006
2 x 8 mm		UPR5008
2 x 10 mm		UPR5010
3 x 3 mm		UPR6003
4 x 4 mm	FPR5004	UPR6004
6 x 6 mm	FPR5006	UPR6006
8 x 8 mm	FPR5008	UPR6008

DISCS	CL 30 Bistro	R 502 CL 50 - CL 60
DICING EQUIPMENTS (1 dicing grid + 1 slicer)		
5 x 5 x 5 mm		UPR6005
8 x 8 x 8 mm	FPR8008	UPR6018
10 x 10 x 10 mm	FPR8010	UPR6010
12 x 12 x 12 mm	FPR8012	
14 x 14 x 14 mm		UPR6014
14 x 14 x 5 mm (mozzarella)		UPR6015
14 x 14 x 10 mm		UPR6111
20 x 20 x 20 mm		UPR6020
25 x 25 x 25 mm		UPR6025
50 x 70 x 25 mm		UPR6050
FRENCH FRIES EQUIPMENTS*		
8 x 8 mm	FPR9008	UPR7008*
10 x 10 mm	FPR9010	UPR7010*
10 x 16 mm		UPR7016*

SLICERS



RIPPLE CUT SLICERS



GRATERS



JULIENNE



DICING EQUIPMENTS



FRENCH FRIES EQUIPMENTS



* Not available for CL60 with pusher feed head

NOTE French fry and cubing discs must be used with dedicated blade supplied with cuber

robot coupe

NEW

COOKING CUTTER - Blender

The 1st professional Cooking Cutter-Blender! The kitchens assistant for Chefs.

Robot Cook® COOKING CUTTER BLENDER

Emulsifying, grinding, mixing, chopping, blending and kneading are among the many functions carried out to perfection by the Robot Cook®. In addition, there is modulable heating capacity up to 140°Cx, accurate to the nearest degree. The large capacity bowl means you can produce sufficient quantities for professional needs.

The Robot Cook® stimulates the Chef's imagination. It is the ideal assistant when innovating and preparing a multitude of attractive, hot and cold, savoury or sweet recipes.

FEATURES

- Easy to use with its variable speed function of 100 to 3 500 rpm
- Refined dishes prepared in no time with its Turbo/Pulse rotary speed reaching 4 500 rpm
- A mix of delicate products prepared without cutting due to the inverse rotation of the blade: the R-Mix® function from-100 to-500 rpm
- Keeps the food preparation hot thanks to the intermittent function
- The powerful Robot Cook® relies on a very robust industrial induction motor



RCR0001

ROBOT COUPE - ROBOT COOK®

SPECIFICATIONS

POWER:	1800W
VOLTAGE:	230V 50Hz
4 SPEED FUNCTIONS:	
• VARIABLE SPEED:	From 100 to 3 500 rpm
• HIGH SPEED:	Turbo/Pulse of 4 500 rpm
• R-MIX BLEND SPEED:	From-100 to-500 rpm
• INTERMITTENT SPEED:	Slow speed blade rotation every 2 seconds
HEATING CAPACITY:	Up to 140°C
PRECISE TEMPERATURE CONTROL:	+/- 1°C
STAINLESS STEEL BOWL CUTTER:	3.7Lt with handle
LIQUID CAPACITY:	2.5Lt
2 BLADES:	Fine serrated blade - special for blender function Smooth blade - special for cutter function
SCRAPER ARM:	Lid and bowl
PROGRAMMING FUNCTION:	9 Recipes
DIMENSIONS:	226 x 338 x 522mm
WEIGHT:	15kg

OTHER ORDER CODES

RCR0002
ADDITIONAL BOWL SET FOR ROBOT COOK®

RCR0003
FINE SERRATED BLADE - BLENDER FUNCTION ROBOT COOK®

RCR0004
SMOOTH BLADE - CUTTER FUNCTION ROBOT COOK®





BOWL CUTTER



2.9 litre bowl



10 TO 20 SERVINGS

Robot Coupe Table Top Cutters have been designed to process all types of food and will mix, grind, chop, knead and puree with speed and efficiency, giving consistent high quality end-products in a couple of minutes for the longest preparation.

FEATURES

- Pulse function
- Industrial induction motor for heavy duty use guarantees durability and reliability
- Magnetic safety system and motor brake

BCR0002

BOWL CUTTER R2A - 2.9Lt

SPECIFICATIONS

POWER:	550W - Single phase - 250V - 50Hz
SINGLE SPEED:	1500rpm - pulse function
DIMENSIONS:	350 x 200 x 280mm
DELIVERED WITH:	Stainless Steel bowl with ergonomic handle, 2.9Lt capacity and smooth blade



3.7 litre bowl



10 TO 30 SERVINGS

FEATURES

- Pulse function
- Industrial induction motor for heavy duty use guarantees durability and reliability
- Magnetic safety system and motor brake

BCR0003

BOWL CUTTER R3 - 3.7Lt

SPECIFICATIONS

POWER:	650W - Single phase - 250V - 50Hz
SINGLE SPEED:	1500rpm - pulse function
DIMENSIONS:	400 x 210 x 320mm
DELIVERED WITH:	Stainless Steel bowl with ergonomic handle, 3.7Lt capacity and smooth blade



4.5 litre bowl



10 TO 50 SERVINGS

FEATURES

- Pulse function
- Industrial induction motor for heavy duty use guarantees durability and reliability
- Magnetic safety system and motor brake

BCR0004

BOWL CUTTER R4 - 4.5Lt

SPECIFICATIONS

POWER:	700W - Single phase - 250V - 50Hz
SINGLE SPEED:	1500rpm - pulse function
DIMENSIONS:	440 x 226 x 304mm
DELIVERED WITH:	Stainless Steel bowl with ergonomic handle, 4.5lt capacity and smooth blade

BOWL CUTTERS



50 TO 200 SERVINGS



FEATURES

- Pulse function
- Industrial induction motor for heavy duty use guarantees durability and reliability
- Magnetic safety system and motor brake

BCR0010

BOWL CUTTER R10 - 11.5Lt

SPECIFICATIONS

POWER:	2200W - 3 Phase - 400V - 50Hz
2 SPEEDS:	1500 and 3000rpm - pulse function
DIMENSIONS:	660 x 345 x 560mm
DELIVERED WITH:	Stainless Steel bowl with handles, 11.5Lt capacity and Stainless Steel 3 smooth blade assembly Removable blade for cleaning

Best Choice

BLIXER®

THE FUNCTIONS OF A CUTTER + A BLENDER IN 1 MACHINE

- Since 1991, Robot Coupe has always been improving the Blixers® concept in close partnership with healthcare and catering specialists, in order to process food for people who have problems to chew and swallow
- With a Blixer®, preparing healthy, well balanced and tasty food is simplicity itself, due to it's ability to blend raw ingredients
- Robot Coupe Blixers® allow you to make any starter, main dish or dessert you choose with a modified texture for the health sector
- Handy polycarbonate lid equipped with a watertight seal and with a bowl and lid scraper
- All parts that are in contact with food can be easily removed for cleaning
- With a specific blade to process batches from 300gr to 2kg, the Blixer® has incredible small portion control
- High liquid capacity bowl





Bowl and lid scraper



Delivered with a fine serrated blade assembly

FEATURES

- Stainless Steel motor shaft
- Pulse function
- Induction motor
- Magnetic safety system and motor brake
- High liquid capacity bowl (2 litres)
- Sealed lid
- Bowl and lid scraper made in two parts, easy to dismantle and to clean

Blixer® is the essential tool for the trendy cuisine in gourmet bistros, top level restaurants, caterers, banquets and for health care facilities



BLX0003

BLIXER 3 - ROBOT COUPE (MIXER / BLENDER)

SPECIFICATIONS

POWER:	750W - Single phase - 250V - 50Hz
SINGLE SPEED:	3000rpm - pulse function
DIMENSIONS:	420 x 210 x 330mm
DELIVERED WITH:	Stainless Steel 3.7Lt capacity bowl with ergonomic handle and fine serrated blade

VEGETABLE CUTTER



VCF0001
VEGETABLE CUTTER FIMAR (NO BLADES)

SPECIFICATIONS
POWER:	0.37kW
VOLTAGE:	230V
DIMENSIONS:	220 x 610 x 520mm
WEIGHT:	23kg

OTHER ORDER CODES
VPC3002 VEG/CUT PLATE FIMAR - SLICING 2mm (E2)
VPC3003 VEG/CUT PLATE FIMAR - SLICING 3mm (E3)
VPC3010 VEG/CUT PLATE FIMAR - SLICING 10mm (E10)
VPC3005 VEG/CUT PLATE FIMAR - SERRATED SLICE 5mm
VPC5010 VEG/CUT PLATE FIMAR - CHIPPER 10mm (B10)
VPC6006 VEG/CUT PLATE FIMAR - JULIENNE 6mm (H6)
VPC6008 VEG/CUT PLATE FIMAR - JULIENNE 8mm (H8)
VPC7010 VEG/CUT PLATE FIMAR - CUBING 10mm (D10)
VPC8003 VEG/CUT PLATE FIMAR - GRATING 3mm (Z3)
VPC8004 VEG/CUT PLATE FIMAR - GRATING 4mm (Z4)
VPC8007 VEG/CUT PLATE FIMAR - GRATING 7mm (Z7)
VPE1001 VEG/CUT FIMAR EJECTOR NORMAL (LOW)

POTATO PEELER



FEATURES
- Tried and tested robust door, designed with ease of use in mind
- Stand and sludge trap supplied as standard
- Improves your profits by easily preparing your own chips on your premises
- Flat packed for easy delivery
- Peels 12kg of potatoes in 2 minutes
- Potato ejection chute specially designed to ensure minimal damage to potatoes when ejecting - even extra large potatoes
- Splash guard fitted onto motor, to ensure damage due to water penetration, is minimized
- Removable gritting system
- Cast alumimium wave plate specially designed to minimize waste and improve the effiency of the peeler
- High grade Stainless Steel drum
- User friendly door handle mechanism
- Rubber lid, to minimise vibration noise

PPA0012
POTATO PEELER ANVIL - 12kg
PPA1012
POTATO PEELER ANVIL - 12kg WITH TIMER

SPECIFICATIONS
OUTPUT:	Up to 240kg /hr
VOLTAGE:	230V - 50Hz
POWER:	0.55kW
DIMENSIONS:	780 x 420 x 1450mm

MONDIAL DELI SLICERS



(Built-in blade sharpener
CSE: Clear slice exit)

SLM0300
SLICER RHENINGHAUS MONDIAL - 300mm

SPECIFICATIONS
CUT CAPACITY:	290 x 140mm
CUT THICKNESS:	1 - 20mm
CUT LENGTH:	290mm
CUT HEIGHT:	140mm
POWER:	0.27kw - 230V - 50Hz
DIMENSIONS:	650 x 540 x 460mm
BLADE DIAMETER:	300mm
WEIGHT:	30kg

SLM0350
SLICER RHENINGHAUS MONDIAL - 350mm

SPECIFICATIONS
CUT CAPACITY:	285 x 190mm
CUT THICKNESS:	1 - 20mm
CUT LENGTH:	285mm
CUT HEIGHT:	190mm
POWER:	0.27kW - 230V - 50Hz
DIMENSIONS:	700 x 540 x 500mm
BLADE DIAMETER:	350mm
WEIGHT:	34kg

START SEMI - AUTO SLICER



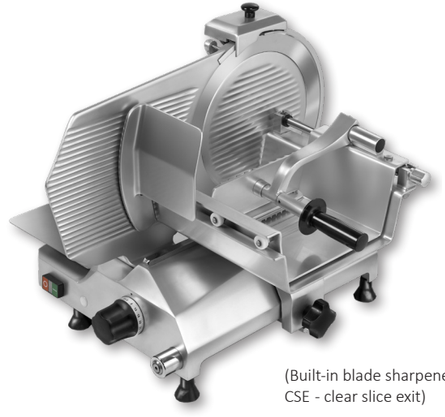
(Built-in blade sharpener
CSE: Clear slice exit)

FEATURES
- Operates automatically, operator can do other work while machine cuts automatically
- Ideal for polonies in high volume mass catering establishments
- Automatic carriage return saves time and effort

SLS1301
SLICER RHENINGHAUS START (AUTO) - 300mm

SPECIFICATIONS
CUT CAPACITY:	280 x 160mm
CUT THICKNESS:	1- 20mm
POWER:	0.42kW - 230V - 50Hz
DIMENSIONS:	660 x 665 x 595mm
BLADE DIAMETER:	300mm
VARIABLE SPEED:	0 - 60 slices p/min
WEIGHT:	43kg

BETA SLICER



(Built-in blade sharpener
CSE - clear slice exit)

Double platform designed for high production outputs in butcheries and supermarkets, perfect for slicing raw meat for steaks. Adjustable cut thickness from 1 to 30mm. Vertical slicer 90° - less product friction and a more comfortable working position.

SLB0350
SLICER RHENINGHAUS BETA - 350mm

SPECIFICATIONS
CUT CAPACITY:	270 x 205mm
CUT THICKNESS:	1- 30mm
POWER:	0.27kW - 230V - 50Hz
DIMENSIONS:	840 x 690 x 555mm
BLADE DIAMETER:	350mm
WEIGHT:	36kg

SLICERS



SAFE BLADE REMOVAL (SBR)

The unique Safe Blade Removal System of the Deluxe Slicer models allows for quick and safe removal of the blade during slicer cleaning, allowing multiple product processing with very little down time.

START DELUXE SLICER (SBR)





(Built-in blade sharpener)

Ideal for cold cuts in medium sized establishments with some extra unique features:

FEATURES

- Safe blade removal device to facilitate easy cleaning of the unit
- Stainless Steel bearings to prolong the life of the blade drive
- Promotes a smooth sliding motion

SLS3301

SLICER RHENINGHAUS START - DELUXE - 300mm

SPECIFICATIONS

CUT CAPACITY:	240 x 160mm
CUT THICKNESS:	1- 20mm
POWER:	0.27kW - 230V- 50Hz
DIMENSIONS:	650 x 560 x 470mm
BLADE DIAMETER:	300mm
WEIGHT:	29kg

ORDER CODES

SLS9300

SLICER RHENINGAUS START - FROZEN MEAT SLICING BLADE ONLY

START AUTO DELUXE SLICER (SBR)





(Built-in blade sharpener)

SLS4301

SLICER RHENINGHAUS START AUTO DELUX - 300mm

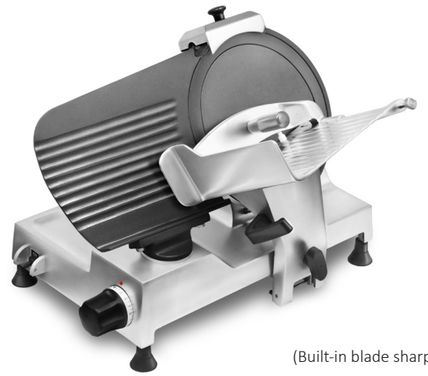
SPECIFICATIONS

CUT CAPACITY:	280 x 160mm
CUT THICKNESS:	1- 20mm
POWER:	0.42kW - 230V - 50Hz
DIMENSIONS:	660 x 665 x 595mm
BLADE DIAMETER:	300mm
VARIABLE:	0 - 60 slices p/min
WEIGHT:	43kg





START CHEESE SLICER



(Built-in blade sharpener)

Designed to slice the perfect piece of cheese, QuanTanium coated surface prevents sticking and makes using and cleaning a pleasure. Avoid cross contamination of your dairy and meat products by using this dedicated cheese slicer for all your cheese requirements.

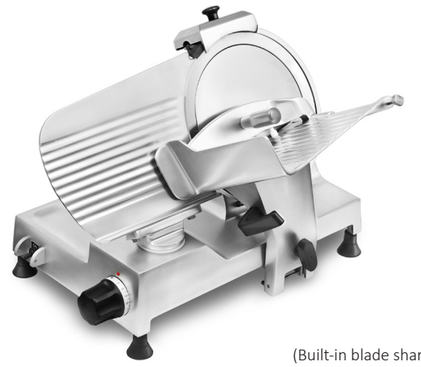
SLS2301

SLICER RHENINGHAUS START- CHEESE - 300mm

SPECIFICATIONS

CUT CAPACITY:	240 x 160mm
CUT THICKNESS:	1- 20mm
POWER:	0.27kW - 230V - 50Hz
DIMENSIONS:	650 x 560 x 470mm
BLADE DIAMETER:	300mm
WEIGHT:	29kg

START SLICER



(Built-in blade sharpener)

Ideal for cold cuts and processed meats in medium size establishments

SLS0301

SLICER RHENINGHAUS START - 300mm

SPECIFICATIONS - SLS0301

CUT CAPACITY:	240 x 160mm
CUT THICKNESS:	1 - 20mm
POWER:	0.27kW - 230V - 50Hz
DIMENSIONS:	650 x 560 x 470mm
BLADE DIAMETER:	300mm
WEIGHT:	29kg

OTHER ORDER CODES

SLS9300

SLICER RHENINGAUS START - FROZEN MEAT SLICING BLADE ONLY

PRIMA SLICER



(CSE - clear slice exit)

Multipurpose slicer ideal to slice bread, processed meats, parma ham and carppaccio in coffee shops, small restaurants and take-aways. Motor is situated below the blade which allows for larger moving area and larger cuts. Not suited for supermarket or institutional use.

SLP0300

SLICER RHENINGHUAS PRIMA - 300mm

SPECIFICATIONS

CUT CAPACITY:	245 x 175mm
CUT THICKNESS:	1 - 15mm
POWER:	0.22kW - 230V - 50Hz
DIMENSIONS:	625 x 430 x 415mm
BLADE DIAMETER:	300mm
WEIGHT:	25kg

ARGENTA SLICERS

Ideal for medium size workloads in small restaurants and take-away operations



(Built-in blade sharpener)

SLA0250

SLICER RHENINGHAUS ARGENTA - 250mm

SPECIFICATIONS

CUT CAPACITY:	230 x 145mm
CUT THICKNESS:	1 - 15mm
CUT LENGTH:	230mm
CUT HEIGHT:	145mm
POWER:	0.21kW - 230V - 50Hz
DIMENSIONS:	530 x 430 x 375mm
BLADE DIAMETER:	250mm
WEIGHT:	18kg

SLA0280

SLICER RHENINGHAUS ARGENTA - 280mm

SPECIFICATIONS

CUT CAPACITY:	230 x 170mm
CUT THICKNESS:	1 - 15mm
CUT LENGTH:	230mm
CUT HEIGHT:	170mm
POWER:	0.21kW - 230V - 50Hz
DIMENSIONS:	550 x 430 x 390mm
BLADE DIAMETER:	280mm
WEIGHT:	20kg

STELLINA SLICER



(Built-in blade sharpener)

SLS0220

SLICER STELLINA 220mm

SPECIFICATIONS

CUT CAPACITY:	195 x 135mm
CUT THICKNESS:	1 - 14mm
CUT LENGTH:	195mm
CUT HEIGHT:	135mm
POWER:	0.17kW - 230V - 50Hz
DIMENSIONS:	470 x 420 x 340mm
BLADE DIAMETER:	220mm
WEIGHT:	15kg

XPRESS SLICER

NEW



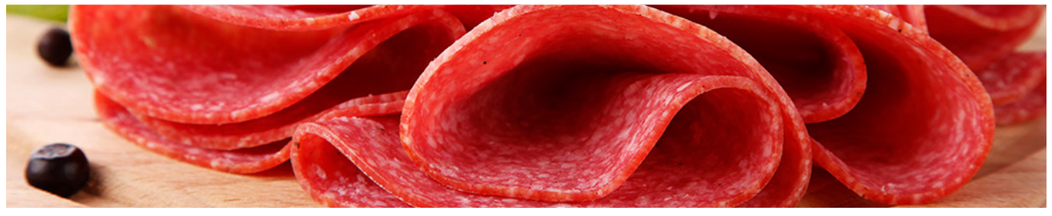
(Built-in blade sharpener)

SLX0220

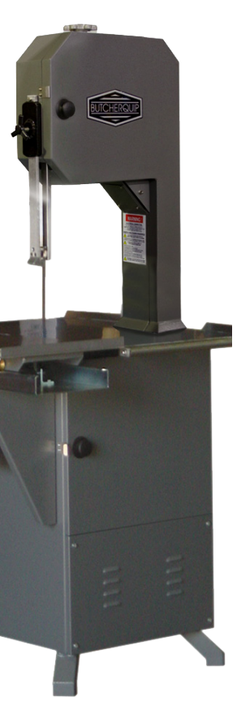
SLICER RHENINGHAUS XPRESS - 220mm

SPECIFICATIONS

CUT CAPACITY:	150 x 200mm
CUT THICKNESS:	1 - 15mm
POWER:	0.13kW - 230V - 50Hz
DIMENSIONS:	300 x 420 x 340mm
BLADE DIAMETER:	220mm
WEIGHT:	12.5kg







IMPROVED

JUNIOR BANDSAW

Ideal for medium size workloads in small restaurants and take-away operations

FEATURES

- Ideal for cutting frozen and fresh meat, poultry and fish
- Safety switch on access doors
- Cast aluminium body easy to clean
- Electro mechanical brake motor. Blade stops instantly when door is opened or unit is switched off
- All work surfaces that touch food are Stainless Steel
- SABS Complient

BSB6001

BANDSAW BUTCHERQUIP - TABLE TOP

SPECIFICATIONS

CUT CAPACITY:	210 x 250mm
CUT WIDTH:	210mm
CUT HEIGHT:	250mm
POWER:	1.1kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	610 x 650 x 1130mm
WEIGHT:	92kg

MILD STEEL BANDSAW

Ideal for butcheries, supermarkets and commercial meat processing applications

FEATURES

- Food safe - 304 Stainless Steel for food contact points
- Easy slide system - a smooth moving table reduces effort and increases productivity
- Easy Cleaning - all parts are easily removable for easy cleaning
- All work surfaces that touch food are Stainless Steel
- Heavy base with levelling feet
- Cast iron saw wheels
- Heavy duty scrapers on both wheels
- Metal guides support blades
- Tension scraper assemblies keeps blade free from debris
- Spring loaded blade tensioning system
- SABS compliant

SAFETY FEATURES

- Brake motor fitted to ensure the blade stops immediately when unit is switched off or the doors are opened
- Brake motor will stop automatically when doors are opened

BSB5003

BANDSAW B/QUIP- FLOOR STAND MILD STEEL 3 PHASE

BSB5001

BANDSAW B/QUIP- FLOOR STAND MILD STEEL SINGLE PHASE

SPECIFICATIONS

POWER:	1.5kW
VOLTAGE:	380V - 3 Phase - 50Hz 230V - 1 Phase - 50Hz
DIMENSIONS:	855 x 870 x 1800mm
BLADE:	2845 x 16mm
WEIGHT:	220kg

OTHER ORDER CODE

BSB0112

BAND SAW BLADE- 2845mm x 16mm (112")

MINCER PLATES NO. 32



MPB3204
MINCER PLATE BUTCHERQUIP 32 x 4.5mm

MPB3208
MINCER PLATE BUTCHERQUIP 32 x 8mm

MPB3212
MINCER PLATE BUTCHERQUIP 32 x 12mm

MINCER NO. 32



FEATURES
- Ideal for use in supermarkets, butcheries and any other commercial meat processing application
- Comes standard with 1 stomper, 1 splash paddle, 1 knife, 2 plates (1 x 4.5mm and 1 x 13mm)
- The body and tray is made of high quality Stainless Steel
- Fitted with rubber feet to prevent slipping and hand guard
- Stainless Steel mincer head and worm
- SABS complient

MNB0032
MINCER BUTCHERQUIP NO. 32 - 3 PHASE

SPECIFICATIONS

THREE PHASE POWER:	2.2kW
VOLTAGE:	380V - 3 Phase - 50Hz
WORM SPEED:	206rpm
DIMENSIONS:	670 x 1150 x 680mm
WEIGHT:	78kg

ORDER CODES
MNB4032
MINCER BUTCHERQUIP NO. 32 - STAND ONLY

MINCER KNIVES ELECTRIC



MKE5008 MINCER KNIVES ELECTRIC S/STEEL - No. 8
MKE5010 MINCER KNIVES ELECTRIC S/STEEL - No. 10/12
MKE5022 MINCER KNIVES ELECTRIC S/STEEL - No. 22
MKE5032 MINCER KNIVES ELECTRIC S/STEEL - No. 32

MINCER PLATES





MPE4204 MINCER PLATE S/STEEL ELECTRIC - No. 12 x 4.5mm
MPE4206 MINCER PLATE S/STEEL ELECTRIC - No. 12 x 6mm
MPE4208 MINCER PLATE S/STEEL ELECTRIC - No. 12 x 8mm
MPE4210 MINCER PLATE S/STEEL ELECTRIC - No. 12 x 10mm
MPE4212 MINCER PLATE S/STEEL ELECTRIC - No. 12 x 12mm
MPE5204 MINCER PLATE ELECTRIC S/STEEL - No. 22 x 4.5mm
MPE5206 MINCER PLATE ELECTRIC S/STEEL - No. 22 x 6mm
MPE5208 MINCER PLATE ELECTRIC S/STEEL - No. 22 x 8mm
MPE5210 MINCER PLATE ELECTRIC S/STEEL - No. 22 x 10mm
MPE5212 MINCER PLATE ELECTRIC S/STEEL - No. 22 x 12mm
MPE6204 MINCER PLATE ELECTRIC S/STEEL - No. 32 x 4.5mm
MPE6206 MINCER PLATE ELECTRIC S/STEEL - No. 32 x 6mm
MPE6208 MINCER PLATE ELECTRIC S/STEEL - No. 32 x 8mm
MPE6210 MINCER PLATE ELECTRIC S/STEEL - No. 32 x 10mm
MPE6212 MINCER PLATE ELECTRIC S/STEEL - No. 32 x 12mm

ELECTRIC MINCER









FEATURES
- The ideal mincer for farmers, hunters, game lodges, home industries, etc. and well suited as a back up unit in large butcheries
- Includes a bearing to reduce the worming of the machine (32 only)
- Stainless Steel base
- Stainless Steel motor cover

MNT0012
MINCER TRESPADE PROFESSIONAL - NO. 12

SPECIFICATIONS

OUTPUT:	Up to 120kg /hr
POWER:	0.48kW - 240V - 50Hz
WORM SPEED:	160rpm
DIMENSIONS:	270 x 370 x 390mm
WEIGHT:	15kg
PACKED DIMENSIONS:	270 x 370 x 390mm
PACKED WEIGHT:	15kg
	Supplied standard with 1 x mincer knife and 1 x 6mm mincer plate

MNT0022
MINCER TRESPADE PROFESSIONAL - NO. 22

SPECIFICATIONS

OUTPUT:	Up to 180kg /hr
POWER:	0.6kW - 240V- 50Hz
WORM SPEED:	80rpm
DIMENSIONS:	400 x 505 x 240mm
WEIGHT:	18.5kg
PACKED DIMENSIONS:	440 x 585 x 390mm
PACKED WEIGHT:	20.5kg
	Supplied standard with 1 x mincer knife and 1 x 8mm mincer plate

MNT0032
MINCER TRESPADE PROFESSIONAL - NO. 32

SPECIFICATIONS

OUTPUT:	Up to 450kg /hr
POWER:	1.1kW - 240V- 50Hz
WORM SPEED:	120rpm
DIMENSIONS:	280 x 570 x 340mm
WEIGHT:	25kg
PACKED DIMENSIONS:	390 x 585 x 440mm
PACKED WEIGHT:	27kg
	Supplied standard with 1 x mincer knife and 1 x 8mm mincer plate



NOTE
All outputs based on medium hard meat, processed with standard plate

TAT0001
TENDERISER ATTACHMENT TRESPADE - FOR MNT0032 ONLY

MIXING MACHINE



FEATURES

- 304 Stainless Steel structure, casing, tank, paddle and shaft
- Tank cover made of clear Lexan
- Manual meat mixer for preparing meat for salami, sausages and hamburgers
- Removable paddle makes for easy disassembly and quick cleaning

MMT0020
MIXING MACHINE TRESPADE - MX-20 [20KG]

SPECIFICATIONS

WEIGHT:	12kg
DIMENSIONS:	310 x 630 x 470mm
TANK CAPACITY:	27.7 Lt
MEAT MIXTURE WEIGHT:	20kg

BILTONG SLICER



FEATURES

- The cutting disc is dynamically balanced with the blade for vibration free operation
- Hinged door facilitating easy access for cleaning
- Hooks fitted for holding packet in position while slicing
- Machine designed to be bolted to a table or stand
- Die-cast Aluminium body

BSB2001
BILTONG SLICER - BUTCHERQUIP ELECTRIC

SPECIFICATIONS

POWER:	0.75kW
VOLTAGE:	230V - 50Hz
SPEED:	1440rpm
WEIGHT:	14kg

OTHER ORDER CODE

XBSV0002 BILTONG SLICER - REPLACEMENT BLADE ONLY

BILTONG SLICER / CUTTER - Hand operated



BSH2002
BILTONG SLICER HAND OPERATED
ALUMINIUM TABLE MOUNTED

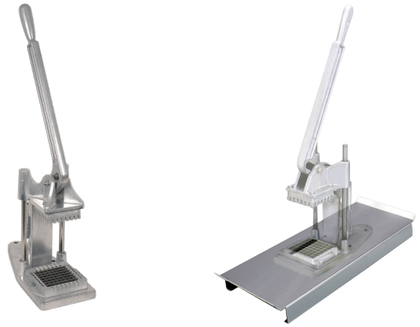


Perfect for small bars, clubs or restaurants

BCM0001
BILTONG CUTTER MANUAL
ALUMINIUM CAST



CHIPPER



Use a chipper bridge to mount the potato chipper safely on the vegetable sink. This allows hygenic collection of the raw chips in the bowl. The chipper is spring loaded and therefore cannot be operated as a free standing unit. It must be attached to the chipper bridge. Nuts and bolts supplied. Chipper can be permanently mounted.

CBA0001
CHIPPER BRIDGE 500mm INNER (PERFECT FOR 510mm SINK)
CHA0006
CHIPPER GLOBAL - 6 hole - 12mm
CHA0007
CHIPPER GLOBAL - 7 hole - 10mm

FRENCH FRY CHIPPER



Use for American-style french fries

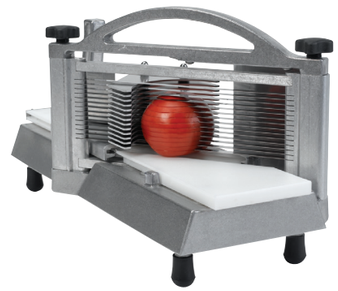
CHF0010 CHIPPER CATER ACE - FRENCH FRY CUTTER - 10mm
XCHH1006 FRENCH FRY CUTTER - PUSH BLOCK - 6mm
XCHH1010 FRENCH FRY CUTTER - PUSH BLOCK - 10mm
XCHH1012 FRENCH FRY CUTTER - PUSH BLOCK - 12mm
XCHH3006 FRENCH FRY CUTTER - BLADE FRAME - 6mm
XCHH3010 FRENCH FRY CUTTER - BLADE FRAME - 10mm
XCHH3012 FRENCH FRY CUTTER - BLADE FRAME - 12mm

VEGETABLE MILL



VMI0320
VEGETABLE MILL INDUSTRIAL S/STEEL - (200mm)

TOMATO SLICER



FEATURES

- Cleanly slices even over-ripe tomatoes
- Consistent cut size for portion control
- Easily replaceable cartridge blade assembly
- Compact, portable and simple to use
- NSF Listed

TSN0001
TOMATO SLICER - NEMCO II (4.8mm)
510 x 240 x 240 mm

HAND HELD SLICER



FEATURES

- Stainless Steel and polymer composite
- Cuts easily and perfectly all fruits and vegetables, even the softest ones (tomatoes, pears, pineapples, etc)
- Micro-serration of the blade enables the thinnest cut of fruit / vegetable with skin and preserves their flesh composition

SHK0001
SLICER HANDHELD KOBRA

MANDOLINE SLICER

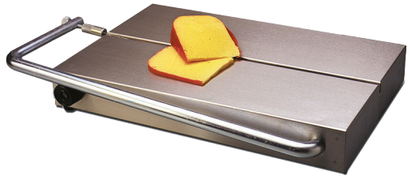


Ideal to slice and prepare vegetables for salad and garnish. Slice perfect potatoes for chips. Stainless Steel for best quality and longer lifespan. Supplied with 1 x straight cut blade, 1 x crinkle cut blade and 1 x double horizontal blade (straight / serrated) and 1 x double julienne blade (4mm & 10mm).

SPARE BLADES AVAILABLE ON REQUEST

MAS0001
MANDOLINE SLICER S/STEEL - WITH PUSHER

CHEESE CUTTER MANUAL



CCM0400
CHEESE CUTTER MANUAL - ANVIL - 400mm

XCCM0001
CHEESE CUTTER REPLACEMENT WIRE - PACK OF 6

WRAPPING MACHINES





- Fitted with a water resistant, long lasting pad element
- Excludes plastic wrapping

WMW1380
WRAPPING MACHINE S/STEEL - 380mm

SPECIFICATIONS

POWER:	0.175kW
VOLTAGE:	230V
DIMENSIONS:	463 x 670 x 158mm
WEIGHT:	6kg
MAX ROLL SIZE:	380mm

WMW1500
WRAPPING MACHINE S/STEEL - 500mm

SPECIFICATIONS

POWER:	0.21kW
VOLTAGE:	230V
DIMENSIONS:	583 x 670 x 158mm
WEIGHT:	7kg
MAX ROLL SIZE:	500mm

HEAT SEALING MACHINES

FEATURES

- Great for storage, portion control and packaging of nuts, biltong and sweets etc
- Adjustable timer to allow for various packet thicknesses



HSM0200
HEAT SEALING MACHINE - 200mm

SPECIFICATIONS

SEALING BAR:	200mm
POWER:	230V - 0.26kW
HEATING TIME:	0 - 1.5sec
DIMENSIONS:	320 x 80 x 215mm
WEIGHT:	2.3kg

HSM0300
HEAT SEALING MACHINE - 300mm

SPECIFICATIONS

SEALING BAR:	300mm
POWER:	230V - 0.38kW
HEATING TIME:	0 - 1.5sec
DIMENSIONS:	430 x 80 x 255mm
WEIGHT:	3.3kg

HSM0400
HEAT SEALING MACHINE - 400mm

SPECIFICATIONS

SEALING BAR:	400mm
POWER:	230V - 0.52kW
HEATING TIME:	0 - 1.5sec
DIMENSIONS:	530 x 90 x 270mm
WEIGHT:	4.8kg

HSM0500
HEAT SEALING MACHINE - 500mm

SPECIFICATIONS

SEALING BAR:	500mm
POWER:	230V - 0.65kW
HEATING TIME:	0.2 - 3sec
DIMENSIONS:	707 x 105 x 195mm
WEIGHT:	5.5kg

VACUUM PACK MACHINE







Vacuum chamber designed to facilitate the insertion of bags, to reduce plastic bag waste and to prevent the suction of any liquid into the machine

VPT0033
VACUUM PACK MACHINE TRESPADE - TAKAJE DELUXE

SPECIFICATIONS

WEIGHT:	3.5kg
POWER:	220 - 240V - 50Hz
DIMENSIONS:	365 x 185 x 110mmm
SEALING ROD LENGTH:	330mm
ABSORPTION:	200W
MAX DEPRESSION	800mbar
PUMP SUCTION:	16Lt/min

VPB1525
VACUUM PACK BAGS - EMBOSSED - 15 x 25cm [PACK OF 50]

VPB2030
VACUUM PACK BAGS - EMBOSSED - 20 x 30cm [PACK OF 50]

VPB2535
VACUUM PACK BAGS - EMBOSSED - 25 x 35cm [PACK OF 50]

ORVED VACUUM MACHINES

- The Orved Company was founded in Verona, northern Italy, in 1984 and it is today considered to be the leading Italian company for vacuum pack machines.
- Orved manufactures the widest range of vacuum packing machines compared to its competitors, but BCE has only selected the most representative ones for its catalogue.
- The company is also involved in many technical projects which involve all sort of vacuum applications.
- Orved also produces the consumable materials (vacuum pouches) which are needed when using a vacuum pack machine.
- Orved carries out live demonstrations of its machines' technology (particularly the vacuum cooking technology) during the most important exhibitions throughout the world.
- A very modern and dedicated spare parts area is available for the use of all our distributors. It allows them to trace any Orved existing machines and their specific spare parts.

MULTIPLE VACUUM PACK MACHINE - Evox

NEW





FEATURES

- Compact and Ergonomic
- Complete with vacuum sensor
- Ease of use and high versatility
- Vacuum both in-chamber and out-of-chamber
- Stain resistant
- 2 Vacuum levels
- 4 Sealing times
- Capacitive sensor

VPM0025

VACUUM PACK MACHINE - EVOX 25

SPECIFICATIONS

DIMENSIONS:	444 x 477 x 210mm
CHAMBER SIZE:	303 x 293 x 110mm
BASIN VOLUME:	7,65Lt
VOLTAGE:	230V - 50/60Hz
MAX. POWER ABSORPTION:	350VA
VACUUM PUMP:	4mc/h
FINAL PRESSURE:	2mbar
SEALING BEAM:	250mm
WEIGHT [NETT]:	22kg

VPM0030

VACUUM PACK MACHINE - EVOX 30

SPECIFICATIONS

DIMENSIONS:	495 x 600 x 288mm
CHAMBER SIZE:	355 x 365 x 184mm
BASIN VOLUME:	17.10Lt
VOLTAGE:	230V - 50/60Hz
MAX. POWER ABSORPTION:	350VA
VACUUM PUMP:	8mc/h
FINAL PRESSURE:	2mbar
SEALING BEAM:	306mm
WEIGHT [NETT]:	29kg

IN CHAMBER VACUUM PACK MACHINE



Ideal vac-pack machine for cafés or small restaurants. It is also suitable for deli shops and small supermarkets. It can vacuum pack wet or dry products.

VPM0012

VACUUM PACK MACHINE - VM12 ORVED

SPECIFICATIONS

SEALING BAR:	270mm
VOLTAGE:	230V
POWER:	0.45kW
CHAMBER SIZE:	290 x 400 x 180mm
DIMENSIONS:	405 x 520 x 370mm
WEIGHT:	36kg
VACUUM PUMP:	8m³/h oil lubricating

PLEASE NOTE

Gas Flush optional - machine needs to be ordered with Gas Flush option to be factory fitted. Only for models VPM0012 to VPM4020.

IN CHAMBER VACUUM PACK MACHINE



Recently restyled, VM16 has now a larger in-chamber size. It is the perfect commercial vac-pack machine for all applications in the food industry.

VPM0016

VACUUM PACK MACHINE - VM16 ORVED

SPECIFICATIONS

SEALING BAR:	315mm
VOLTAGE:	230V
POWER:	0.75kW
CHAMBER SIZE:	337 x 460 x 200mm
DIMENSIONS:	439 x 550 x 460mm
WEIGHT:	51kg
VACUUM PUMP:	12m³ / hr oil lubricating



This unique commercial vac pack machine has an upsize vacuum pump of 25m³. VM18 is the perfect butcher's choice. Its very deep inner chamber allows packing butchery meat cuts.

VPM0018

VACUUM PACK MACHINE - VM18 ORVED

SPECIFICATIONS - VPM0018

SEALING BAR:	1 x 420mm
POWER:	1.2kW
VOLTAGE:	230V
CHANBER SIZE:	448 x 440 x 185mm
DIMENSIONS:	582 x 574 x 496mm
WEIGHT:	72kg
VACUUM PUMP:	25m³ / hr oil lubricating



VM20 is particularly suitable for large butchers shops, supermarkets, catering or food processing companies.

VPM4020

VACUUM PACK MACHINE - VM20 (ON REQUEST ONLY)

SPECIFICATIONS - VPM4020

SEALING BAR:	2 x 630mm
POWER:	1.5kW
VOLTAGE:	400V
CHAMBER SIZE:	680 x 575 x 200mm
DIMENSIONS:	821 x 722 x 1031mm
WEIGHT:	175kg
VACUUM PUMP:	60m³ / hr oil lubricating

SAUSAGE FILLERS - Hand driven

Best Choice

FEATURES

- Well suited as a backup for making speciality flavoured sausages for your customers
- Exceptionally strong, easy to use. Suitable for producing any kind of sausage
- 3Lt and 5Lt fillers are ideal for hunters, home industries, etc
- Larger models are suitable for higher volume demands
- Upright fillers are great for saving space
- Fillers with gears save time and labour
- Stainless Steel cylinders - easily removable to clean
- Various size funnels are available
- To avoid damage when using the 12mm or smaller nozzles, ensure that the product has been processed first through a 8mm plate, then a 4.5mm plate



SFT0003

SAUSAGE FILLER TRESPADE - 3Lt - MINI

SPECIFICATIONS

DIMENSIONS:	360 x 180 x 170mm
WEIGHT:	5kg
PACKED DIMENSIONS:	410 x 220 x 210mm
PACKED WEIGHT:	5.6kg
	Threaded shaft
	Single speed
SUPPLIED WITH:	10, 20 and 40mm funnel nozzles



SFT0005

SAUSAGE FILLER TRESPADE - 5Lt - FLAT / GEAR

SPECIFICATIONS

DIMENSIONS:	530 x 200 x 200mm
WEIGHT:	10.5kg
PACKED DIMENSIONS:	530 x 240 x 260mm
PACKED WEIGHT:	11.5kg
	Two speed gearbox
SUPPLIED WITH:	10, 20, 30 and 40mm funnel nozzles



SFT0010

SAUSAGE FILLER TRESPADE - 10Lt - FLAT

SPECIFICATIONS

DIMENSIONS:	730 x 240 x 220mm
WEIGHT:	20kg
PACKED DIMENSIONS:	750 x 140 x 260mm
PACKED WEIGHT:	18.2kg
	Two speed gearbox
SUPPLIED WITH:	10, 20, 30 and 40mm funnel nozzles



SFT0007

SAUSAGE FILLER TRESPADE - 7Lt - VERTICAL

SPECIFICATIONS

DIMENSIONS:	320 x 260 x 695mm
WEIGHT:	16.5kg
PACKED DIMENSIONS:	340 x 290 x 820mm
PACKED WEIGHT:	18.5kg
	Two speed gearbox
SUPPLIED WITH:	10, 20, 30 and 40mm funnel nozzles



SFT1015

SAUSAGE FILLER TRESPADE - 15Lt - VERTICAL [DELUXE]

SPECIFICATIONS

DIMENSIONS:	380 x 340 x 830mm
WEIGHT:	35.5kg
PACKED DIMENSIONS:	430 x 370 x 860mm
PACKED WEIGHT:	30kg
	Two speed gearbox
SUPPLIED WITH:	10, 20, 30 and 40mm funnel nozzles

SAUSAGE FILLERS - Star line

FEATURES

- Tested suitability for contact with food
- Cylinders in Stainless Steel
- Watertight and easy to clean cylinder weldings
- Racks in carbon steel
- Alusteel metal gears
- Aluminium gear-block with self-lubricating bushes
- “Moplen” pistons equipped with vents and silicone gaskets
- Rubber feet to grant a perfect grip on the work bench
- Speed variator to increase the withdrawal speed



SFT3005

SAUSAGE FILLER TRESPADE - 5Lt STAR LINE - STAR 5

SPECIFICATIONS

CAPACITY:	5Lt
DIMENSIONS:	520 x 210 x 160mm
WEIGHT:	7kg
PACKED DIMENSIONS:	540 x 220 x 220mm
PACKED WEIGHT:	8kg
SUPPLIED WITH:	10, 20, 30 and 40mm funnel nozzles



SFT3007

SAUSAGE FILLER TRESPADE - 7Lt STAR LINE - STAR 8

SPECIFICATIONS

CAPACITY:	7Lt
DIMENSIONS:	635 x 210 x 160mm
WEIGHT:	9kg
PACKED DIMENSIONS:	640 x 210 x 190mm
PACKED WEIGHT:	9.87kg
SUPPLIED WITH:	10, 20, 30 and 40mm funnel nozzles

SAUSAGE FILLERS - Stainless steel

FEATURES

- Rubber feet to grant a perfect grip on the work bench
- Speed variator to increase the withdrawal speed
- Cylinders in stainless steel
- Watertight and easy to clean cylinder weldings
- Racks in carbon steel with antirust surface protection
- Alusteel metal gears
- Aluminium gear-block with self-lubricating bushes
- “Moplen” pistons equipped with vents and silicone gaskets



SFT4005

SAUSAGE FILLER TRESPADE - 5Lt STAR LINE S/STEEL

SPECIFICATION

CAPACITY:	5Lt
DIMENSIONS:	520 x 210 x 160mm
WEIGHT:	7kg
PACKED DIMENSIONS:	540 x 220 x 220mm
PACKED WEIGHT:	8kg
SUPPLIED WITH:	10, 20, 30 and 40mm funnel nozzles



SFT4007

SAUSAGE FILLER TRESPADE - 7Lt STAR LINE S/STEEL

SPECIFICATIONS

CAPACITY:	7Lt
DIMENSIONS:	635 x 210 x 160mm
WEIGHT:	9kg
PACKED DIMENSIONS:	640 x 210 x 190mm
PACKED WEIGHT:	9.87kg
SUPPLIED WITH:	10, 20, 30 and 40mm funnel nozzles

MINCER FUNNELS - Plastic



MFP0510
MINCER FUNNEL PLASTIC - No. 5 x 10mm
MFP0520
MINCER FUNNEL PLASTIC - No. 5 x 20mm
MFP0810
MINCER FUNNEL PLASTIC - No. 8 x 10mm
MFP0820
MINCER FUNNEL PLASTIC - No. 8 x 20mm
MFP1010
MINCER FUNNEL PLASTIC - No. 10 x 10mm
MFP1020
MINCER FUNNEL PLASTIC - No. 10 x 20mm
MFP2212
MINCER FUNNEL PLASTIC - No. 22 x 12mm
MFP2220
MINCER FUNNEL PLASTIC - No. 22 x 20mm
MFP3212
MINCER FUNNEL PLASTIC - No. 32 x 12mm
MFP3220
MINCER FUNNEL PLASTIC - No. 32 x 20mm

SAUSAGE FILLER FUNNEL - S/Steel



SFS0012
SAUSAGE FILLER FUNNEL S/STEEL - 12mm
SFS0020
SAUSAGE FILLER FUNNEL S/STEEL - 20mm
SFS0030
SAUSAGE FILLER FUNNEL S/STEEL - 30mm
SFS0040
SAUSAGE FILLER FUNNEL S/STEEL - 40mm

NOTE
- For sausage fillers with a screw-on funnel holder.
- Not for quick release

SAUSAGE FILLER FUNNELS - Plastic



SFP0010
SAUSAGE FILLER FUNNEL PLASTIC - 10mm
SFP0020
SAUSAGE FILLER FUNNEL PLASTIC - 20mm
SFP0030
SAUSAGE FILLER FUNNEL PLASTIC - 30mm
SFP0035
SAUSAGE FILLER FUNNEL PLASTIC - 40mm

NOTE
- For sausage fillers with a screw-on funnel holder.
- (Not for quick release)

HAND MINCERS



MHP0008
MINCER HAND - No. 8
MHP0010
MINCER HAND - No. 10
MHP0022
MINCER HAND - No. 22
MHP0032
MINCER HAND - No. 32

(All hand mincers include a 4.5mm mincer plate and knife)

HAND MINCER KNIVES



MKH0008
MINCER KNIVES HAND - No. 8
MKH0010
MINCER KNIVES HAND - No. 10
MKH0022
MINCER KNIVES HAND - No. 22
MKH0032
MINCER KNIVES HAND - No. 32

HAND MINCER PLATES



MPH0804
MINCER PLATE HAND - No. 8 x 4.5mm
MPH0806
MINCER PLATE HAND - No. 8 x 6mm
MPH0808
MINCER PLATE HAND - No. 8 x 8mm
MPH0810
MINCER PLATE HAND - No. 8 x 10mm
MPH1004
MINCER PLATE HAND - No. 10 x 4.5mm
MPH1006
MINCER PLATE HAND - No. 10 x 6mm
MPH1008
MINCER PLATE HAND - No. 10 x 8mm
MPH1010
MINCER PLATE HAND - No. 10 x 10mm
MPH1012
MINCER PLATE HAND - No. 10 x 12mm
MPH2204
MINCER PLATE HAND - No. 22 x 4.5mm
MPH2206
MINCER PLATE HAND - No. 22 x 6mm
MPH2208
MINCER PLATE HAND - No. 22 x 8mm
MPH2210
MINCER PLATE HAND - No. 22 x 10mm
MPH2212
MINCER PLATE HAND - No. 22 x 12mm
MPH3204
MINCER PLATE HAND - No. 32 x 4.5mm
MPH3206
MINCER PLATE HAND - No. 32 x 6mm
MPH3208
MINCER PLATE HAND - No. 32 x 8mm
MPH3210
MINCER PLATE HAND - No. 32 x 10mm
MPH3212
MINCER PLATE HAND - No. 32 x 12mm

TENDERISER



Use for tenderised steak in restaurants, supermarkets, retirement villages, prisons etc. Ideal for mass catering and butcheries. Has a safety switch and easy to clean.

TDS1001
TENDERIZER SKYMSEN - S/STEEL

SPECIFICATIONS
POWER:	0.37kW - 220V - 50Hz
DIMENSIONS:	530 x 470 x 220mm
WEIGHT:	29kg

OTHER ORDER CODES
TDS0012
TENDERIZER SKYMSEN - STRIPCUTTER ATTACHMENT - 12mm

HAND OPERATED PATTY MACHINES





FEATURES
- Robust heavy duty
- Cast aluminium construction

PMB0100
PATTY MACHINE BUTCHERQUIP - 100mm

SPECIFICATIONS
DIMENSIONS:	200 x 270 x 290mm
WEIGHT:	4.5kg

PMB0130
PATTY MACHINE BUTCHERQUIP - 130mm

SPECIFICATIONS
DIMENSIONS:	180 x 360 x 300mm
WEIGHT:	7kg

DOUGH ROLLER

IMPROVED



Convenient, reliable and simple operation. This precision engineered machine is maintenance free.

In only a few seconds it will create flat dough up to 400mm wide and 1 to 5mm thick for pizza or any other use. (Now with safety guard).

DRM0001
DOUGH ROLLER MACHINE - ANKOR

SPECIFICATIONS
DIMENSIONS:	530 x 450 x 800mm
NETT WEIGHT:	44kg
WATTS:	370W
VOLTAGE:	220 / 240V 50Hz

SPIRAL DOUGH MIXER







FEATURES
- Ideal for small bakeries and pizzerias. All units are supplied with castors for easy cleaning and manoeuvrability
- Mixers have a fixed head and mixing bowl
- The shape of the spiral ensures that a perfectly mixed dough is achieved in a few minutes
- Silent transmission system
- Stainless Steel protection grid for increased safety
- Units fitted with an electronic timer and 2 speed motor (DMA3030, DMA3040, DMA3050)
- Unit DMA3020 fitted with an electronic timer and single speed motor
- New improved belt and chain drive

DMA3020
DOUGH MIXER ANKOR - 20Lt - SINGLE PHASE

SPECIFICATIONS
CAPACITY:	20Lt (Dry flour 8kg)
VOLTAGE:	230V - Single phase - 50Hz
POWER:	1.5kW
DIMENSIONS:	420 x 840 x 720mm
BOWL SIZE:	360 x 210mm
WEIGHT:	124kg
ROTATION SPEED BOWL/HOOK:	Single speed - 19 / 193rpm

DMA3030
DOUGH MIXER ANKOR - 30Lt

SPECIFICATIONS
CAPACITY:	30Lt (Dry flour 12kg)
VOLTAGE:	380V - 3 Phase - 50Hz
POWER:	1.5kW
DIMENSIONS:	450 x 870 x 840mm
BOWL SIZE:	396 x 260mm
WEIGHT:	130kg
ROTATION SPEED BOWL/HOOK:	19 / 193, 13 / 132rpm

DMA3040
DOUGH MIXER ANKOR - 40Lt

SPECIFICATIONS
CAPACITY:	40Lt (Dry flour 16kg)
VOLTAGE:	380V - 3 Phase - 50Hz
POWER:	2.2kW
DIMENSIONS:	510 x 1000 x 920mm
BOWL SIZE:	450 x 270mm
WEIGHT:	172kg
ROTATION SPEED BOWL/HOOK:	19 / 193, 13 / 132rpm

DMA3050
DOUGH MIXER ANKOR - 50Lt

SPECIFICATIONS
CAPACITY:	50Lt (Dry flour 20kg)
VOLTAGE:	380V - 3 Phase - 50Hz
POWER:	2.5kW
DIMENSIONS:	510 x 1030 x 920mm
BOWL SIZE:	500 x 270mm
WEIGHT:	177kg
ROTATION SPEED BOWL/HOOK:	19 / 193, 13 / 132rpm

PLANETARY MIXERS

ANKOR

FEATURES

- All mixers come standard with a dough hook, whisk and flat beater
- Stainless Steel safety guard
- Safety guard and bowl micro-switch cuts off the machine in the event of being opened while in use
- Mixers are coated with long lasting enamel which make them easy to clean and toxin free
- Hardened steel alloy gears with 3 speed transmission



PMK5010

PLANETARY MIXER - 10Lt - NO HUB

SPECIFICATIFONS

TOTAL VOLUMETRIC CAPACITY:	10Lt
VOLTAGE:	230V - 50Hz
POWER:	0.6kW
DIMENSIONS:	470 x 450 x 600mm
PLANETARY SPEED:	148 / 244 / 480rpm
WEIGHT:	45kg

PMF5020

PLANETARY MIXER - 20Lt - NO HUB

SPECIFICATIFONS

TOTAL VOLUMETRIC CAPACITY:	20Lt
VOLTAGE:	230V - 50Hz
POWER:	1.1kW
DIMENSIONS:	540 x 490 x 780mm
PLANETARY SPEED:	197 / 317 / 462rpm
WEIGHT:	65kg

PMF5120

PLANETARY MIXER - 20Lt - WITH HUB

SPECIFICATIFONS

TOTAL VOLUMETRIC CAPACITY:	20Lt
VOLTAGE:	230V - 50Hz
POWER:	1.1kW
DIMENSIONS:	540 x 490 x 1030mm
PLANETARY SPEED:	130 / 234 / 418rpm
WEIGHT:	69kg



PMF5030

PLANETARY MIXER - 30Lt - NO HUB

SPECIFICATIFONS

TOTAL VOLUMETRIC CAPACITY:	30Lt
VOLTAGE:	230V - 50Hz
POWER:	1.5kW
DIMENSIONS:	550 x 520 x 890mm
PLANETARY SPEED:	197 / 317 / 462rpm
WEIGHT:	67kg

PMF5130

PLANETARY MIXER - 30Lt - WITH HUB

SPECIFICATIFONS

TOTAL VOLUMETRIC CAPACITY:	30Lt
VOLTAGE:	230V - 50Hz
POWER:	1.5kW
DIMENSIONS:	550 x 520 x 1100mm
PLANETARY SPEED:	130 / 234 / 418rpm
WEIGHT:	71kg

ANKOR

PLANETARY MIXERS





PMF5040

PLANETARY MIXER - 40Lt - NO HUB

SPECIFICATIFONS

TOTAL VOLUMETRIC CAPACITY:	40Lt
VOLTAGE:	230V - 50Hz
POWER:	2.1kW
DIMENSIONS:	650 x 620 x 1120mm
PLANETARY SPEED:	109 / 170 / 497rpm
WEIGHT:	170kg

PMF5060

PLANETARY MIXER - 60Lt - NO HUB

SPECIFICATIFONS

TOTAL VOLUMETRIC CAPACITY:	60Lt
VOLTAGE:	400V - 50Hz - 3 Phase
POWER:	2.3kW
DIMENSIONS:	910 x 730 x 1460mm
PLANETARY SPEED:	114 / 221 / 458rpm
WEIGHT:	363kg

OTHER ORDER CODES

PMF2001

PLANETARY MIXER - MINCER ATTACHMENT ONLY - INCLUDES 6mm, 8mm, S/STEEL PLATES

PMF2007

PLANETARY MIXER - VEG CUTTER ATTACHMENT - INCLUDES 3mm SLICER, 3mm AND 5mm SHREDDER



PLANETARY MIXER - 4.8Lt Commercial

KitchenAid
FOR THE WAY IT'S MADE.



WHAT SETS THE KITCHENAID MIXER APART FROM DOMESTIC MIXERS?

- Professional mixer designed for commercial use
- All metal construction
- Driven by gears, not a belt - therefore maintains constant speed even when large quantities are added to the bowl
- Machine has chip and stain resistant finish
- Uses a lift system i.e. mixer's head does not tilt, promoting mixer stability

A must for any professional kitchen: reliable, quiet and durable with unsurpassed performance. Comes standard with Stainless Steel mixing bowl, whisk, dough hook and beater attachment.

PMK3005

PLANETARY MIXER KITCHENAID - 4.8Lt - WHITE

SPECIFICATIONS

MOTOR:	0.32kW - 220 - 240V - 50/60Hz
DIMENSIONS:	410 x 260 x 340mm
WEIGHT:	12.3kg

PLANETARY MIXER - 6.9Lt Professional







FEATURES

- Smooth rounded bowl-lift professional design. Ideal for heavy loads/use and easy to clean
- 6.9Lt Stainless Steel bowl. Easily handles very large quantities of food
- 1.3Hp high efficiency motor with direct drive quiet and powerful
- Full metal body construction, high precision metal gears and metal control knobs stable, quiet and durable
- All Stainless Steel standard accessories robust, durable and dishwasher-safe
- Original planetary action fast and thorough mixing
- Single attachment hub easy usage with a wide choice of optional accessories
- Wire guard and stop switch for high safety in a commercial environment

PMK0069

PLANETARY MIXER KITCHENAID - 6.9Lt PROFESSIONAL

SPECIFICATIONS

MOTOR:	500W - 220-240V - 50/60Hz
DIMENSIONS:	419 x 287 x 310mm
WEIGHT:	13kg
PACKAGED WEIGHT:	16.6kg

Includes 6.9Lt bowl, removable pouring chute, Elliptic 11 wire whisk, power knead spiral dough hook and flat beater

CULINARY BLENDER

Hamilton Beach COMMERCIAL

2 YEAR LIMITED WARRANTY



FEATURES

- Saves prep time with powerful, high-volume blending
- EXPEDITOR™ family of blenders
- Powerful 3.5HP motor provides great results in a fraction of the time
- Designed with safety in mind, the lid interlock ensures the blender will not start until jar and lid are securely in place
- Unique Chop function pulses the blades to keep ingredients moving and optimize control of consistency
- Transparent lid and dosing cup gives the operator a clear view of when to stop blending
- Ergonomic comfort handles
- 4Lt/1Gal, heavy-duty, brushed Stainless Steel container built for long-lasting performance in the world's busiest kitchens
- Temperature gauge helps prevent overheating
- Custom programs provides automation for signature recipes
- Weighted, die-cast alluminum base with non-skid feet for improved stability
- Low-profile design for improved ergonomics
- Heavy-duty lid locks
- Variable speed dial adjusts the speed for maximum control
- Preset timer buttons free up operators to perform other kitchen tasks

HBC1100

HAMILTON BEACH CULINARY BLENDER - 4Lt

SPECIFICATIONS

JUG CAPACITY:	4Lt
MOTOR POWER:	3.5HP - 230V - 50/60Hz
DIMENSIONS:	226 x 378 x 481mm

FOOD BLENDER



FEATURES

- 3HP Motor (maximum output power) lets chefs puree soups, emulsify dressings, grind flours, and chop salsas & compotes
- Offers chefs commercial quality results
- Patented design keeps ingredients circulating through the blades to ensure that contents are well emulsified
- Adjustable speed dial offers chef variable speed options
- Unique one-touch chopping function thoroughly chops solid ingredients
- Temperature gauge alerts chef if motor overheats to help prevent unnecessary burnout
- Jar pad sensor helps prevent "wear & tear"

FBH6000

FOOD BLENDER HAMILTON BEACH

SPECIFICATIONS

JUG CAPACITY:	1.8Lt
MOTOR POWER:	3HP - 230V - 50/60Hz
DIMENSIONS:	178 x 203 x 467mm

COMMERCIAL BLENDER





All-metal drive coupling offers long-lasting performance



Stainless Steel blades quickly cut through ingredients

FEATURES

- Chop, variable speed and pulse functions for easy blending, pureeing, grinding, chopping and emulsifying
- 1HP motor has the torque needed for thick recipes
- Adjustable speed dial for chop and variable speed functions
- All-metal drive coupling, Stainless Steel blades and jug
- Pulse function

CBH0500

COMMERCIAL BLENDER HAMILTON BEACH - 1.9Lt

SPECIFICATIONS

JUG CAPACITY:	1.9Lt
MOTOR POWER:	1HP - 230V - 50/60Hz
DIMENSIONS:	178 x 203 x 521mm
WEIGHT:	8.2kg





ECLIPSE BLENDER



FEATURES

- Quiet and powerful with QuietBlend™ technology
- QuietBlend™ technology and advanced Quiet Shield™ enclosure reduce noise to conversation level
- Powerful 3 peak† HP motor
- Lifetime warranty on motor drive coupling and Stainless Steel blade
- Select from over 100 pre-programmed cycles- custom programs also available
- Converts for in-counter use
- 1.4Lt Container
- Compact size - Quiet Shield™ opens to a maximum height of 22 inches/56 cm
- Wave~Action® System continually forces mixture down into the blades for smooth results
- Easy-to-remove Quiet Shield™- built-in clips allow for quick removal of shield for faster cleanup
- Memory card slot for custom programming

EBH0750

ECLIPSE BLENDER HAMILTON BEACH

SPECIFICATIONS

JUG CAPACITY:	1.4Lt
MOTOR POWER:	3HP - 220- 240V - 50/60Hz
DIMENSIONS:	216 x 286 x 470mm
WEIGHT:	6.3kg

OTHER ORDER CODES

XEBH0001

ECLIPSE BLENDER HAMILTON BEACH - SPARE JUG

FURY BLENDER



FEATURES

- Powerful precision blending with pulse action
- 3HP Motor with all-metal drive coupling
- Wave~Action® system provides super-smooth drink profile, every time
- Precision blending for a wide variety of drinks
- Timer with automatic shut-off
- Stackable 1.8Lt container
- Removable dosing cup
- 2 Speeds plus pulse button
- Sure Grip™ feet prevent skidding

FBH0550

FURY BLENDER HAMILTON BEACH

SPECIFICATIONS

JUG CAPACITY:	1.8Lt
MOTOR POWER:	3HP - 220 - 240V - 50/60Hz
DIMENSIONS:	178 x 203 x 457mm
WEIGHT:	6.3kg

OTHER ORDER CODES

TBH1516

FURY / TEMPEST HAMILTON BEACH - SPARE JUG

BAR BLENDERS



FEATURES

- The world's favourite blender, a must for any bar or restaurant kitchen
- To be used with crushed ice
- Separate ON/OFF and High/Low pulse switches
- Break resistant polycarbonate jug
- Fitted with patented rubber clutch system to prevent motor damage

BBH0908

BAR BLENDER HAMILTON BEACH - 908 (with a plastic jug)

SPECIFICATIONS

JUG CAPACITY:	1.25Lt
MOTOR POWER:	3/8HP - 220 - 240V - 50/60Hz
DIMENSIONS:	165 x 203 x 387mm
WEIGHT:	4.1kg



2 YEAR LIMITED WARRANTY

FEATURES

- Multipurpose blender suitable for any bar or restaurant
- Perfect for salsas, dips, soups, cocktails and more
- Separate ON/OFF and High/Low pulse switches
- To be used with crushed ice

BBH2001

BAR BLENDER HAMILTON BEACH - RIO - S/STEEL JUG

SPECIFICATIONS

JUG CAPACITY:	950ml (Stainless Steel jug)
MOTOR POWER:	1/2HP with pulse - 220-240V - 50/60Hz
DIMENSIONS:	165 x 203 x 406 mm
WEIGHT:	3.6kg



2 YEAR LIMITED WARRANTY

BBH2002

BAR BLENDER HAMILTON BEACH - TANGO

SPECIFICATIONS

JUG CAPACITY:	1.4Lt
MOTOR POWER:	1/2HP with pulse - 220 - 240V - 50/60Hz
DIMENSIONS:	165 x 228 x 431mm
WEIGHT:	5kg

MILKSHAKE MIXER

The world's best choice for making the perfect milkshake. Choose the triple head unit for busy high volume establishments. Fitted with unique patented Stainless Steel agitator.



MMH0200

MILKSHAKE MIXER HAMILTON BEACH - SINGLE

SPECIFICATIONS

POWER:	0.24kW - 220 - 240V - 50/60Hz
DIMENSIONS:	165 x 171 x 520mm
WEIGHT:	6.5kg
	Supplied with 1 x 750ml milkshake cup



XMMH5004

M/MIX HB [ALL]
AGITATOR SOLID



MSC0001

MILKSHAKE CUP S/STEEL
750ml



MSC0003

MILKSHAKE CUP S/STEEL WITH HANDLE
880ml - IDEAL FOR HOT PRODUCT



MMH0400

MILKSHAKE MIXER HAMILTON BEACH - TRIPLE 400

SPECIFICATIONS

POWER:	0.9kW - 50 - 60Hz
DIMENSIONS:	317 x 228 x 520mm
WEIGHT:	17kg
	Supplied with 3 x 750ml milkshake cups
	3 Speed rocker switch
	Unique pulse switches



MILKSHAKE MIXER



MMA0001
MILKSHAKE MACHINE
SUMMIT (BLACK)
SINGLE HEAD
(INCL CUP)

MMA0004
MILKSHAKE MACHINE
SUMMIT (RED)
SINGLE HEAD
(INCL CUP)

MMA0007
MILKSHAKE MACHINE
SUMMIT (SILVER)
SINGLE HEAD
(INCL CUP)

Rugged construction. Ideal for vending areas, fastfood outlets, cafes, tuck shops and canteens.

- Available in various trendy colours to suit every application
- Comes standard with a Stainless Steel mixing cup
- Attractive and modular

OTHER ORDER CODES

MSC0001
MILKSHAKE CUP S/STEEL - 750ml

SPECIFICATIONS

POWER:	0.35kW - 220V
DIMENSIONS:	165 x 158 x 498mm
WEIGHT:	4.5kg
	Supplied with one milkshake cup - 800ml



BAR BLENDER



FEATURES

- Multi function
- Two in one Stainless Steel cutting blade
- Industrial high speed motor
- Crushes ice in seconds
- Premium quality, transparent
- Precision technology

BBS1200
BAR BLENDER SUMMIT 1.5Lt

SPECIFICATIONS

JUG CAPACITY:	1.5Lt
MOTOR POWER:	1200W - 3HP (2238W - Max motor power)
VOLTAGE:	230V - 50/60Hz
DIMENSIONS:	213 x 405 x 235 mm
WEIGHT:	4.5kg

OTHER ORDER CODES

BBS1201 BAR BLENDER SUMMIT 1.5Lt - SPARE JUG



JUICE EXTRACTOR





FEATURES

- Induction motor
- Patented automatic feed system, ø 79mm
- High clearance juice spout - 162mm
- Continuous pulp ejection
- 6.5Lt container slots neatly under the ejector
- Easy removable Stainless Steel bowl and basket for fast cleaning
- Drip tray

JER0001
JUICE EXTRACTOR ROBOT COUPE - J80

SPECIFICATIONS

AUTOMATIC CENTRIFUGAL JUICER

OUTPUT:	Up to 120Lt /hr
POWER:	700W - Single phase - 230V 50Hz
SINGLE SPEED:	3000rpm
DIMENSIONS:	505 x 235 x 420mm





FEATURES

- Induction motor
- Patented automatic feed system, Ø79mm
- High clearance juice spout - up to 250mm
- Ejection chute sends a continous flow of pulp straight into a bin
- 7.2Lt Container slots neatly under the ejector
- Easy removable Stainless Steel bowl and basket for fast cleaning
- Drip tray

JER0002
JUICE EXTRACTOR ROBOT COUPE - J100 ULTRA

SPECIFICATIONS

AUTOMATIC CENTRIFUGAL JUICER

OUTPUT:	Up to 160Lt /hr
POWER:	1000W - single phase - 230V - 50Hz
SINGLE SPEED:	3000rpm
DIMENSIONS:	595 x 235 x 438mm

CITRUS EXTRACTOR ECP



CES0001
CITRUS EXTRACTOR SAMMIC - ECP

SPECIFICATIONS

OUTPUT:	Approx 200 oranges /hr
POWER:	0.3kW - 230V - 50Hz
SPEED:	1410rpm
DIMENSIONS:	200 x 310 x 390mm
WEIGHT:	9kg

MULTI JUICER - Semi commercial



FEATURES

- Ideal to obtain perfect juice straight from fresh fruit or vegetables
- Simple and easy to use
- For small volume restaurants
- Suitable for fruit or vegetables
- Enhance your menu for extra profit
- Product to be processed must be pitless

JES0001

MULTI JUICER SUMMIT

SPECIFICATIONS

POWER:	0.24kW - 220V - 50Hz
SPEED:	6300rpm
DIMENSIONS:	210 x 310 x 370mm
WEIGHT:	5kg

FOOD BLENDERS





Ideal for blending soups and sauces. Use specifically for Mayonnaise, salad dressings, juices, etc

LQS1004

BLENDER SKYMSEN - 4Lt - SEAMLESS BOWL

SPECIFICATIONS

POWER:	0.7kW - 220V - 50Hz
SPEED:	3410rpm
DIMENSIONS:	210 x 240 x 600mm
	Removable jug

LQS1025

BLENDER SKYMSEN - 25Lt - SEAMLESS BOWL

SPECIFICATIONS

POWER:	1.9kW - 220V - 50Hz
SPEED:	2890rpm
DIMENSIONS:	450 x 570 x 1360mm
	Tilting jug



Crystal ICE CRUSHER - Electric



Bowl not included

FEATURES

- Adjustable height
- Heavy duty steel and Aluminium base and support
- Output 10kg /hr
- Provides consistent, reliable power, especially during crucial peak work hours in restaurants, bars and institutions
- Quiet & fast

ICH1001

ICE CRUSHER ELECTRIC - DELUX

SPECIFICATIONS

POWER:	0.65kW - 230V - 50/60Hz
DIMENSIONS:	200 x 230 x 300mm
WEIGHT:	5.6kg

OTHER ORDER CODES:

MBT1002

MIXING BOWL TAPERED - MB2 (MINI) - 180 x 65mm - 800ml

ICE SHAVER - Electric



ICH0945

ICE SHAVER ELECTRIC - ECONO

SPECIFICATIONS

POWER:	0.30kW - 220V - 50Hz
DIMENSIONS:	700 x 160 x 245mm
WEIGHT:	12.9kg
	Makes perfect shaved ice

ICE CRUSHER - Hand



Ideal for bars and restaurants where crushed ice is required in small quantities. Easy to use.

ICH0001

ICE CRUSHER - HAND



Heating

Our range of gas and electric appliances will provide your business with all the energy and passion needed to produce great results.

From baking muffins to producing a refreshing cup of coffee, our comprehensive range of products will ensure that your kitchen has reliable and dependable equipment to cater for all your business cooking and heating requirements.

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BAIN MARIES - Table top

Anvil is manufactured in South Africa according to the NRCS electrical safety requirements and approved by the LPG Safety Association of SA.
Anvil is sold in over 30 countries world wide.

Modular equipment - All Anvil products have been designed to ensure a modular fit to complement modern kitchens.
Special designs - All Anvil products are manufactured to withstand the harsh South African conditions and are ideally suited for restaurants, institutions, school tuck shops, bed & breakfasts, industrial caterers, etc.
Quality - All components used are of the finest quality.
Commercial Equipment - Manufactured specifically for rugged working conditions.

ANVIL ITEMS COMPLY WITH SOUTH AFRICAN REGULATORY STANDARDS

FEATURES

- Element configuration provides even heat distribution
- Great for buffets, serving lines, restaurants, hospitals, old age homes, etc
- Ideal for outside caterers, completely portable
- Variable heat control
- Tap for easy drainage



BMA0001
BAIN MARIE TABLE TOP - 1 DIVISION

SPECIFICATIONS

POWER:	2.7kW
VOLTAGE:	230V
DIMENSIONS:	400 x 770 x 268mm
WEIGHT:	12kg



BMA0002
BAIN MARIE TABLE TOP - 2 DIVISION

SPECIFICATIONS

POWER:	2.7kW
VOLTAGE:	230V
DIMENSIONS:	729 x 770 x 268mm
WEIGHT:	18kg



BMA0003
BAIN MARIE TABLE TOP - 3 DIVISION

SPECIFICATIONS

POWER:	2.7kW
VOLTAGE:	230V
DIMENSIONS:	1070 x 770 x 268mm
WEIGHT:	22kg

OTHER ORDER CODES

XBMA0002
BAIN MARIE ANVIL - DIVIDER

(Inserts sold separately)

FRYERS - Table top

FEATURES

- Specially designed tilt-up head for easy removal of oil tank to drain the oil
- Microswitch disconnects power when element box is removed or tilted
- Thermostatically controlled operating temperature range: 50°C - 190°C
- Automatic safety cut-out to prevent oil flashing – manual resettable
- Longer optimised heating element covers more surface area and prolongs oil life
- The oil tank has slip-away handles for easy removal
- Rugged Stainless Steel wire basket with insulated handle
- Larger basket design promotes even cooking and better oil drainage
- Recommended portion size 250g per 5Lt tank
- Produced in South Africa using heavier gauged Stainless Steel
- Available in Single or Double Pan for increased versatility



FFA2001
FISH FRYER ANVIL - SINGLE PAN (ELEC)

SPECIFICATIONS

OUTPUT:	Approx 4kg french fries an hour
POWER:	2.5kW
VOLTAGE:	230V
VOLUME OF OIL:	5Lt
DIMENSIONS:	288 x 448 x 282mm
WEIGHT:	9kg
IDEAL FOR:	Raw product



(Stainless Steel baskets included)

FFA2002
FISH FRYER ANVIL - DOUBLE PAN (ELEC)

SPECIFICATIONS

OUTPUT:	Approx 8kg french fries an hour
POWER:	2 x 2.5kW
VOLTAGE:	2 x 230V
VOLUME OF OIL:	2 x 5Lt
DIMENSIONS:	573 x 448 x 282mm
WEIGHT:	12kg
IDEAL FOR:	Raw product



OTHER ORDER CODES

FFI0001
FISH FRYER ANVIL - NIGHT COVER ONLY

FFI0150
FISH FRYER ANVIL - INSERT 1/2 x 150mm

FFB2250
FISH FRYER BASKET - SPARE BASKET - S/STEEL

Note

FFA2002
MUST BE CONNECTED TO 2 SEPARATE 16AMP PLUGS ON SEPARATE CIRCUITS

FRYERS - Table top

2 YEAR LIMITED WARRANTY

ANVIL

FEATURES

- A unique unit developed by McCain and Anvil to produce a perfect chip straight from the freezer to the plate
- Specially designed tilt-up head for easy removal of oil tank to drain the oil
- Microswitch disconnects power when element box is removed or tilted
- Automatic safety cut-out to prevent oil flashing – manual resettable
- Use with McCain frozen chips for best results
- Fries frozen chips within 3 minutes* preventing oil saturation, producing a crispier and tastier chip
- 3.4kW element reduces recovery time
- Operating temperature range: 50°C-190°C
- The oil tank has slip-away handles for easy removal
- Rugged Stainless Steel wire basket with insulated handle
- Larger basket design promotes even cooking and better oil drainage
- Recommended portion size 300g per 5Lt tank

*Unit tested under controlled conditions. Variables may affect the outcome.



FFA5001

FISH FRYER ANVIL - FROZEN CHIP McCAINS - SINGLE- ELEC

SPECIFICATIONS

OUTPUT:	Approx 6kg french fries / hr
POWER:	3.4kW
VOLTAGE:	230V
VOLUME OF OIL:	5Lt
DIMENSIONS:	288 x 448 x 282mm
WEIGHT:	9kg
IDEAL FOR:	Frozen products

OTHER ORDER CODES

FFB2260

FISH FRYER BASKET - McCAINS / ANVIL FRYER

FFI0001

FISH FRYER ANVIL - NIGHT COVER ONLY

Note

Must be used on a dedicated 16amp plug point Stainless Steel basket included

HIGH SPEED FRYER - Table top

FEATURES

- Stainless Steel handle to hinge the element to 90° for easy cleaning
- Hinged element safely locks into 90° position
- Stainless Steel tank designed with surge area
- 1/2" Valve for easy oil drainage
- Thermostatically controlled with automatic safety cut-out to prevent oil flashing
- Microswitch disconnects power when element is hinged up
- Recommended portion size 500g
- Ideal for fish and battered products
- Adjustable feet for varied height preference or levelling
- Operating temperature range: 50°C-190°C



(Stainless Steel basket included)

FFA6003

FISH FRYER ANVIL - 1 x 10Lt - HIGH SPEED - 5.6kW - ELEC

SPECIFICATIONS

OUTPUT:	Approx 9kg french fries / hr
POWER:	5.6kW
VOLTAGE:	230V - 2 phase - 50Hz
VOLUME OF OIL:	10Lt
DIMENSIONS:	390 x 531 x 460mm
BOX DIMENSIONS:	400 x 550 x 470mm
WEIGHT:	16kg

OTHER ORDER CODES

FFB2250

FISH FRYER BASKET - SPARE BASKET - S/STEEL

ANVIL

2 YEAR LIMITED WARRANTY

IMPROVED

GAS FRYER - Table top

FEATURES

- Safety approved by LPG Safety Association of SA
- Automatic electric piezo starter
- Stainless Steel construction for easy cleaning
- Fully welded oil tank fitted with a safety interlocked drain valve neatly fitted behind the door
- Thermostatically controlled valve with integrated pilot burner
- Adjustable temperature range 66°C - 200°C
- Flame failure safety cut-off valve
- Comes complete with Rugged Stainless Steel wire basket with insulated handle
- Designed for LPG gas
- Adjustable feet for varied height preference or levelling



(Stainless Steel basket included)

FFA4110

FISH FRYER ANVIL - SINGLE PAN - GAS

LPGSASA SAFE APPLIANCE

SPECIFICATIONS

PRODUCTION OUTPUT:	Approx 4kg french fries / hr
OUTPUT:	13000 BTU (3.81kW)
GAS:	LPG
VOLUME OF OIL:	10Lt
DIMENSIONS:	300 x 616 x 458mm
WEIGHT:	18kg
REGULATOR:	Yes

OTHER ORDER CODES

FFB2250

FISH FRYER BASKET- SPARE BASKET- S/STEEL

IMPROVED

GAS FRYERS - Table top

FEATURES

- Safety approved by LPG Safety Association of SA
- Electric piezo starter
- Stainless Steel construction for easy cleaning
- Fully welded oil tank fitted with a safety interlocked drain valve neatly fitted behind the door
- Thermostatically controlled valve with integrated pilot burner
- Adjustable temperature range 66°C- 200°C
- Flame failure safety cut-off valve
- Comes complete with rugged Stainless Steel wire basket with insulated handle
- Designed for LPG gas
- Adjustable feet for varied height preference or levelling



(Stainless Steel basket included)

FFA4120

FISH FRYER ANVIL - DOUBLE PAN - GAS

LPGSASA SAFE APPLIANCE

SPECIFICATIONS

PRODUCTIONOUTPUT:	Approx 8kg french fries / hr
OUTPUT:	26000 BTU (7.62kW)
GAS:	LPG
VOLUME OF OIL:	2 x 10Lt
DIMENSIONS:	608 x 616 x 458mm
WEIGHT:	30kg
REGULATOR:	Yes

OTHER ORDER CODES

FFB2250

FISH FRYER BASKET - SPARE BASKET - S/STEEL

FLOOR STANDING FRYERS - Gas

This unit is ideal for all fast food outlets that serve large volumes of fried food especially in remote regions

FEATURES

- 20Lt oil capacity for twin basket operation
- Large surge area tank design
- Large 40mm drain valve with extension tube
- Cold zone design allows debris to collect in the bottom of the tank, prolonging the oil life
- Temperature thermostatically controlled with safety cut-out to prevent oil flashing
- Flame failure safety cut-off valve
- Manual Pilot Flame ignition
- Rugged Stainless Steel wire basket with insulated handle
- Adjustable feet for levelling
- Operating temperature range: 50°C-190°C



(Basket included)

FFA3200

FISH FRYER ANVIL - 1 x 20Lt - GAS

SPECIFICATIONS

PRODUCTION OUTPUT:	Approx 40kg french fries / hr
OUTPUT:	90000 BTU (26.38kW)
VOLUME OF OIL:	20Lt
DIMENSIONS:	400 x 760 x 1180mm
WEIGHT:	70kg
REGULATOR:	No

OTHER ORDER CODES

FFB3200

FISH FRYER BASKET - FOR FFA3200

Note

Heavy duty gas products to be connected by an approved gas installer

FLOOR STANDING FRYERS - Electric

FEATURES

- Large surge area and effective cold zone
- Stainless Steel tank
- Supplied with one drain tank
- Temperature thermostatically controlled with safety cut-out to prevent oil flashing
- Adjustable feet for levelling
- Large 40mm drain valve for fast effective draining
- Operating temperature range: 50°C-190°C



(Baskets sold separately)

FFA2010

FISH FRYER ANVIL - 2 x 10Lt - 16.5kW - ELEC

SPECIFICATIONS

OUTPUT:	Approx 40kg french fries / hr
POWER:	2 x 8.25kW
VOLTAGE:	380V - 3 phase (Neutral and Earth)
VOLUME OF OIL:	2 x 10Lt
DIMENSIONS:	510 x 660 x 1000mm
WEIGHT:	45kg

FFA6210

FISH FRYER ANVIL - 2 x 10Lt - 12kW- ELEC

SPECIFICATIONS

OUTPUT:	Approx 35kg french fries / hr
POWER:	2 x 6kW
VOLTAGE:	380V - 3 phase (Neutral and Earth)
VOLUME OF OIL:	2 x 10Lt
DIMENSIONS:	510 x 660 x 1000mm
WEIGHT:	45kg

OTHER ORDER CODES

CBS2280

CHIPBASKET- 280 x 179 x 130mm (NO SIDE HOOKS)

ORA0002

OIL RECEIVER

FLOOR STANDING FRYERS - Electric

FEATURES

- Front mounted controls ensure safe working practice. Main terminals are situated behind the front access panel
- These units are powered by Incoloy elements which ensure consistent peak performance
- Fitted with a 40mm diameter drain valve
- Temperature thermostatically controlled with safety cut-out to prevent oil flashing
- Supplied with one drain tank
- Adjustable feet for levelling
- Operating temperature range: 50°C-190°C



(Baskets sold separately)

FFA1020

FISH FRYER ANVIL - 1 x 20Lt - 16.5kW - ELEC

SPECIFICATIONS

OUTPUT:	Approx 40kg french fries / hr
POWER:	16.5kW
VOLTAGE:	380V - 3 phase (Neutral and Earth)
VOLUME OF OIL:	20Lt
DIMENSIONS:	510 x 660 x 1000mm
WEIGHT:	45kg

FFA6120

FISH FRYER ANVIL - 1 x 20Lt - 12kW - ELEC

SPECIFICATIONS

OUTPUT:	Approx 35kg french fries / hr
POWER:	12kW
VOLTAGE:	380V - 3 phase (Neutral and Earth)
VOLUME OF OIL:	20Lt
DIMENSIONS:	510 x 660 x 1000mm
WEIGHT:	45kg

OTHER ORDER CODES

CBS2280

CHIP BASKET - 280 x 179 x 130mm - NO SIDE HOOKS

ORA0001

OIL RECEIVER



FLOOR STANDING FRYERS - Electric

2 YEAR LIMITED WARRANTY

FEATURES

- Large surge area and effective cold zone
- High power for optimal recovery time
- Unit supplied with one drain tank
- Each tank is fitted with a manual reset safety thermostat
- Temperature thermostatically controlled with safety cut-out to prevent oil flashing
- Stainless Steel construction for easy cleaning
- Reduce the risk of down time with 3 elements per tank (Unit will function with reduced performance if an element fails)
- Adjustable feet for levelling
- Operating temperature range: 50°C-190°C



(Baskets sold separately)

FFA2020

FISH FRYER ANVIL - 2 x 20Lt - 33kW - ELEC

SPECIFICATIONS

PRODUCTION OUTPUT:	Approx 80kg french fries / hr
POWER:	2 x 16.5kW
VOLTAGE:	380V - 3 phase (Neutral and Earth)
VOLUME OF OIL:	2 x 20Lt
DIMENSIONS:	1012 x 660 x 1000mm
WEIGHT:	90kg

FFA6220

FISH FRYER ANVIL- 2 x 20Lt - 24kW-ELEC

SPECIFICATIONS

PRODUCTION OUTPUT:	Approx 70kg french fries / hr
POWER:	2 x 12kW
VOLTAGE:	380V – 3 phase (Neutral and Earth)
VOLUME OF OIL:	2 x 20Lt
DIMENSIONS:	1012 x 660 x 1000mm
WEIGHT:	90kg

OTHER ORDER CODES

CBS2280

CHIP BASKET- 280 x 179 x 130mm (NO SIDE HOOKS)

SPAZA FRYER - Electric



(Baskets sold separately)

FEATURES

- A powerful floor standing unit that is reliable and cost effective
- Capacity of 16Lt
- Each insert has a powerful 3.4kW element
- There is an integrated splash back with basket hanger facility
- Ideal for smaller catering organizations
- Valve fitted for easy draining of oil
- Supplied flat packed
- Temperature thermostatically controlled with safety cut-out to prevent oil flashing
- Recommended portion size 350g
- Operating temperature range: 50°C-190°C

FFA1002

FISH FRYER ANVIL - SPAZA

SPECIFICATIONS

OUTPUT:	Approx 10kg french fries / hr
POWER:	2 x 3.4kW
VOLTAGE:	230V
VOLUME OF OIL:	2 x 8Lt
DIMENSIONS:	813 x 628 x 1152mm
WEIGHT:	55kg
NOTE:	Should be connected to 2 separate 16Amp plugs on separate circuits

OTHER ORDER CODES

FFB2250

FISH FRYER BASKET - S/STEEL

2 YEAR LIMITED WARRANTY

HOT DOG ROLLER - 11 Roller



FEATURES

- Variable heat control for easy grilling of sausages
- Dual control, allowing front 5 rollers or back 6 rollers to be used independently, or all 11 rollers together
- Fitted with a removable fat tray for easy cleaning

HDR1011

HOT DOG ROLLER ANVIL - 11 ROLLER

SPECIFICATIONS

VOLTAGE:	230V - 50Hz
POWER:	0.9kW
DIMENSIONS:	580 x 480 x 190mm
WEIGHT:	18kg

CHIP DUMP



FEATURES

- Fitted with incoloy element
- Ideal for keeping product warm
- The lamp illuminates product for enhanced presentation
- Sloped drip tray makes serving easier and avoids damage to the product being scooped out

CDA0001

CHIP DUMP ANVIL

SPECIFICATIONS

POWER:	0.9kW
VOLTAGE:	230V
DIMENSIONS:	340 x 630 x 489mm
WEIGHT:	8kg

CHIP DUMP - Floor standing



(Inserts included)

FEATURES

- Robust incoloy heating element provides even heating
- Lamp illuminates product for enhanced presentation
- Storage racks for 3 x GN1/1 x 150mm inserts
- Sloped drip tray makes serving easier and avoids damage to the product being scooped out
- Compliments Anvil floor standing fryer range

CDA2001

CHIP DUMP ANVIL - FLOOR STANDING

SPECIFICATIONS

POWER:	0.9kW
VOLTAGE:	230V
DIMENSIONS:	449 x 620 x 1288mm

DOUGHNUT FRYER - Electric





FEATURES

- Start your own business selling vetkoek, koeksisters or doughnuts
- Ideal for coffee shops, small bakeries, take-aways and supermarkets
- Tilting element unit for easy cleaning
- Can also be used for fish or chicken nuggets
- Thermostatically controlled
- Comes standard with Stainless Steel turning fork
- Removable drip tray convenient for draining
- Takes 6- 8Lt cooking oil
- Temperature thermostatically controlled with safety cut-out to prevent oil flashing

DFA0001

DOUGHNUT FRYER ANVIL

SPECIFICATIONS

POWER:	2.4kW
VOLTAGE:	230V
VOLUME OF OIL:	6 - 8Lt
DIMENSIONS:	736 x 465 x 265mm
WEIGHT:	11kg

STOVE PLATES

FEATURES

- For hygienic boiling and simmering
- Anvil hot plates are built with safety and robustness in mind
- Rapid heat up time. Specially designed industrial quality elements which can be left on all day
- Six-stage heat switch for simmering and boiling
- Splash guard
- Strong enough to hold a 60Lt Pot



STA0001

STOVE ANVIL - SINGLE PLATE

SPECIFICATIONS

POWER:	2.0kW
VOLTAGE:	230V
PLATE DIAMETER:	225mm
DIMENSIONS:	333 x 508 x 225mm
WEIGHT:	8kg



STA0002

STOVE ANVIL - DOUBLE PLATE

SPECIFICATIONS

POWER:	1 x 1.2kW- 1 x 2.0kW
VOLTAGE:	230V
PLATE DIAMETER:	1 x 190mm - 1 x 225mm
DIMENSIONS:	580 x 508 x 225mm
WEIGHT:	12kg

HEAVY DUTY GAS STOVES

Ideal for use in steak houses, restaurants, coffee shops, clubs and pubs

FEATURES

- 26000 BTU per burner
- Heavy duty cast iron grates specially designed to distribute heavy loads and ensure fast, even heating
- Bull nose design
- Safety approved by LPG Safety Association of SA
- Flame failure device
- Drip Tray
- Heavy duty cast iron burners for better heat distribution
- Superior burners allow for fast heating and improved heat distribution







STG0002

STOVE GAS ANVIL - HEAVY DUTY- 2 BURNER

SPECIFICATIONS

SURFACE:	Open
GAS:	LPG
OUTPUT:	52000 BTU (15.24kW)
DIMENSIONS:	300 x 692 x 364mm
GRID SIZE:	300 x 300mm
PACKED WEIGHT:	52kg
REGULATOR:	No



STG0004

STOVE GAS ANVIL - HEAVY DUTY - 4 BURNER

SPECIFICATIONS

SURFACE:	Open
GAS:	LPG
OUTPUT:	104000 BTU (30.48kW)
DIMENSIONS:	600 x 692 x 364mm
GRID SIZE:	600 x 300mm
PACKED WEIGHT:	58kg
REGULATOR:	No



STG0006

STOVE GAS ANVIL - HEAVY DUTY - 6 BURNER

SPECIFICATIONS

SURFACE:	Open
GAS:	LPG
OUTPUT:	156000 BTU (45.72kW)
DIMENSIONS:	900 x 692 x 364mm
GRID SIZE:	900 x 300mm
PACKED WEIGHT:	69kg
REGULATOR:	No

Note

Heavy duty gas products to be connected by an approved gas installer

GRILLERS - Heavy duty - Solid Top - Electric

2 YEAR LIMITED WARRANTY

FORGE

FEATURES

- New unit designed to compete in the rigorous and demanding environment of busy kitchens in the most popular chains, franchises and high end restaurants
- Heavy duty Robert Shaw Thermostats for reliable and effective heating control over entire surface
- Heavy Duty 12mm thick cooking surface for effective heat distribution and retention
- Sturdy, fully welded Stainless Steel stand with bottom shelf for additional storage (non-collapsible)
- Heavy Duty facia (temperature scale) design to inspire confidence in unit's hard working characteristics
- Solid Stainless Steel construction, designed to be hard working, durable, easy to clean, maintain and service
- Rear castors to easily move for cleaning



FGE0900

HEAVY DUTY SOILID TOP GRILLER - ELECTRIC - 900

SPECIFICATIONS

SURFACE:	Flat
POWER:	380V 3P N/50Hz - 12kW
DIMENSIONS:	918 x 765 x 1000mm
GRILL AREA:	914 x 550mm
PACKED WEIGHT:	100kg

NEW

FGE0600

HEAVY DUTY SOLID TOP GRILLER - ELECTRIC - 600

SPECIFICATIONS

SURFACE:	FLAT
POWER:	8kW- 50Hz
DIMENSIONS:	618 x765 x 1000mm
GRILL AREA:	614 x 550mm
PACKED WEIGHT:	80Kg



GRILLERS - Heavy duty - Solid Top - Gas

FORGE

2 YEAR LIMITED WARRANTY

FEATURES

- New unit designed to compete in the rigorous and demanding environment of busy kitchens in the most popular chains, franchises and high end restaurants.
- Gas approved ball valves for reliable and durable control
- Sturdy, fully welded Stainless Steel stand with bottom shelf for additional storage (non-collapsible)
- Rear castors to easily move for cleaning
- Hard wearing and long lasting heavy cast iron grates and radiants that retain and radiate heat for efficient grilling
- Powerful 14000 BTU burners, for even and effective heat distribution
- Solid Stainless Steel construction, designed to be hard working durable, easy to clean, maintain and service
- No gas regulator supplied



FGG0900

HEAVY DUTY SOLID TOP GRILLER - GAS - 900

SPECIFICATIONS

SURFACE:	Flat
OUTPUT:	84000 BTU (17kW)
DIMENSIONS:	918 x 765 x 1000mm
GRILL AREA:	914 x 550mm
PACKED WEIGHT:	100kg
GAS:	LPG

NEW

FGG0600

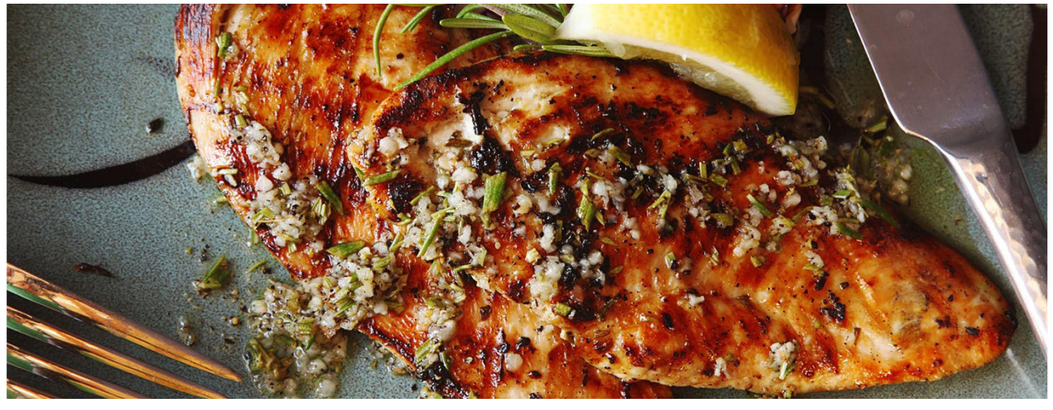
HEAVY DUTY SOLID TOP GRILLER - GAS - 600

SPECIFICATIONS

OUTPUT:	37000 BTU (10,84Kw)
DIMENSIONS:	618 x 765 x 1000mm
GRILL AREA:	614 x 550mm
PACKED WEIGHT:	80kg
GAS:	LPG

Note

Heavy duty gas products to be connected by an approved gas installer



GRILLERS - Heavy duty - Radiant - Gas

2 YEAR LIMITED WARRANTY

FORGE

FEATURES

- New unit designed to compete in the rigorous and demanding environment of busy kitchens in the most popular chains, franchises and high end restaurants
- Gas approved ball valves for reliable and durable control
- Sturdy, fully welded Stainless Steel stand with bottom shelf for additional storage (non-collapsible)
- Rear castors to easily move for cleaning
- Hard wearing and long lasting heavy cast iron grates and radiants that retain and radiate heat for efficient grilling
- Powerful 14000 BTU burners, for even and effective heat distribution
- Solid Stainless Steel construction, designed to be hard working durable, easy to clean, maintain and service
- No gas regulator supplied



FGR0900

HEAVY DUTY RADIANT GRILLER - GAS - 900

SPECIFICATIONS

SURFACE:	Ribbed grates
OUTPUT:	84000 BTU (24.62kW)
DIMENSIONS:	918 x 765 x 1000mm
GRILL AREA:	914 X 460mm
PACKED WEIGHT:	100kg
GAS:	LPG

NEW



FGR0600

HEAVY DUTY RADIANT GRILLER - GAS - 600

SPECIFICATIONS

SURFACE:	Ribbed grates
OUTPUT:	56000 BTU (16,41kW)
DIMENSIONS:	618 x 765 x 1000mm
GRILL AREA:	614 x 550mm
PACKED WEIGHT:	80kg
GAS:	LPG

Note

Heavy duty gas products to be connected by an approved gas installer



ANVIL

2 YEAR LIMITED WARRANTY

GRILLERS - Gas

FEATURES

- Ideal for use in steak houses, restaurants, coffee shops, clubs and pubs
- Piezo igniters for safe and easy ignition
- Heavy duty 16mm griddle plate for effective heat distribution
- Bull nose design
- Automatic flame failure device shuts off gas in the event of flame going out
- Polished cooking surface for easy cleaning
- Safety approved by LPG Safety Association of SA
- 455mm Long, Stainless Steel burners for better heat distribution





FTG0400

FLAT TOP GRILLER ANVIL - 400mm- PREMIER RANGE - GAS

SPECIFICATIONS

SURFACE:	Flat
GAS:	LPG
OUTPUT:	28000 BTU (8.21kW)
DIMENSIONS:	450 x 675 x 350mm
GRILL AREA:	400 x 480mm
PACKED WEIGHT:	60kg
REGULATOR:	No



FTG0600

FLAT TOP GRILLER ANVIL - 600mm - PREMIER RANGE - GAS

SPECIFICATIONS

SURFACE:	Flat
GAS:	LPG
OUTPUT:	56000 BTU (16.41kW)
DIMENSIONS:	610 x 675 x 350mm
GRILL AREA:	600 x 480mm
PACKED WEIGHT:	72kg
REGULATOR:	No



FTG0900

FLAT TOP GRILLER ANVIL - 900mm - PREMIER RANGE - GAS

SPECIFICATIONS

SURFACE:	Flat
GAS:	LPG
OUTPUT:	84000 BTU (24.62kW)
DIMENSIONS:	900 x 675 x 350mm
GRILL AREA:	900 x 480mm
PACKED WEIGHT:	120kg
REGULATOR:	No

Note

Heavy duty gas products to be connected by an approved gas installer



MILD STEEL STANDS

FEATURES

- The collapsible flat design allows the stand to be conveniently transported

GGS0400

GAS GRILLER STAND - 400mm - M/STEEL

GGS0600

GAS GRILLER STAND - 600mm - M/STEEL

GGS0900

GAS GRILLER STAND - 900mm - M/STEEL

GRILLERS - Gas

FEATURES

- Ideal for use in steak houses, restaurants, coffee shops, clubs and pubs
- Piezo igniters for safe and easy ignition
- Heavy duty cast iron grates specially designed to disperse excess fat, reducing smoke and flames
- Bull nose design
- Conversion kits available to convert unit to lava rock griller
- Automatic flame failure device shuts off gas in the event of flame going out
- Safety approved by LPG Safety Association of SA
- 455mm long, Stainless Steel burners for better heat distribution



GGR0400

GAS GRILLER RADIANT ANVIL - 400mm - PREMIER RANGE

SPECIFICATIONS

SURFACE:	Ribbed grates
GAS:	LPG
OUTPUT:	28000 BTU (8.21kW)
DIMENSIONS:	450 x 675 x 350mm
GRILL AREA:	400 x 470mm
PACKED WEIGHT:	58kg
REGULATOR:	No



GGR0600

GAS GRILLER RADIANT ANVIL - 600mm - PREMIER RANGE

SPECIFICATIONS

SURFACE:	Ribbed grates
GAS:	LPG
OUTPUT:	56000 BTU (16.41kW)
DIMENSIONS:	610 x 675 x 350mm
GRILL AREA:	600 x 470mm
PACKED WEIGHT:	69kg
REGULATOR:	No



GGR0900

GAS GRILLER RADIANT ANVIL - 900mm - PREMIER RANGE

SPECIFICATIONS

SURFACE:	Ribbed grates
GAS:	LPG
OUTPUT:	84000 BTU (24.62kW)
DIMENSIONS:	900 x 675 x 350mm
GRILL AREA:	900 x 470mm
PACKED WEIGHT:	77kg
REGULATOR:	No

Note

Heavy duty gas products to be connected by an approved gas installer





LAVA ROCKS

OTHER ORDER CODES

LAVA ROCK CONVERSION KITS

GGR1400 GAS GRILLER RADIANT ANVIL - 400mm - LAVA ROCK KIT
GGR1600 GAS GRILLER RADIANT ANVIL - 600mm - LAVA ROCK KIT
GGR1900 GAS GRILLER RADIANT ANVIL - 900mm - LAVA ROCK KIT

MILD STEEL STANDS

GGS0400 GAS GRILLER STAND - 400mm - M/STEEL
GGS0600 GAS GRILLER STAND - 600mm - M/STEEL
GGS0900 GAS GRILLER STAND - 900mm - M/STEEL

GRILLERS - Electric

Construction

- Heavy duty 10mm cooking plate for high heat retention
- Grease trough drains into bottom mounted grease collection pan
- Splashback prevents undue grease spattering
- Rapidly heats up to optimum cooking temperature
- Flat top griller thermostatically controlled up to a max of 300°C
- Egg griller thermostatically controlled up to max of 180°C
- Element design ensures even heating over entire cooking surface
- The egg and bacon grillers are ideal for breakfasts. Use either the egg griller (D) for frying eggs in oil bath or use the combination (E) to fry eggs on one side, sausages, bacon and tomatoes on the other side
- Buy the half flat / half ribbed griddle to give you versatility, use the flat half for bacon and eggs and the ribbed side to give burgers and steaks the authentic “grill house look”



FTA0400

FLAT TOP GRILL ANVIL - 400mm - ELEC

SPECIFICATIONS

POWER:	2kW
VOLTAGE:	230V
GRILL AREA:	355 x 420mm
DIMENSIONS:	373 x 532 x 241mm
WEIGHT:	20kg



FTA0600

FLAT TOP GRILL ANVIL - 600mm - ELEC

SPECIFICATIONS

POWER:	3kW
VOLTAGE:	230V
GRILL AREA:	605 x 420mm
DIMENSIONS:	623 x 532 x 241mm
WEIGHT:	32kg



FTA2600

FLAT TOP GRILL ANVIL - RIBBED / FLAT - 600mm - ELEC

SPECIFICATIONS

POWER:	3kW
VOLTAGE:	230V
GRILL AREA:	605 x 420mm
DIMENSIONS:	623 x 532 x 241mm
WEIGHT:	32kg



FTA4400

FLAT TOP GRILL ANVIL - EGG GRILLER - 400mm - ELEC

SPECIFICATIONS

POWER:	2kW
VOLTAGE:	230V
GRILL AREA:	355 x 420mm
DIMENSIONS:	373 x 532 x 241mm
WEIGHT:	20kg



FTA1600

FLAT TOP GRILL ANVIL - EGG & BACON - 600mm - ELEC

SPECIFICATIONS

POWER:	3kW
VOLTAGE:	230V
GRILL AREA:	605 x 420mm
DIMENSIONS:	623 x 532 x 241mm
WEIGHT:	32kg

GRILLERS - Gas

FEATURES

- New improved design
- Front mounted easy access drip tray
- Anvil gas griddles are ideal for grilling steaks, chops, burgers, mixed grill, fish, pancakes, eggs, sausages, tomatoes etc. Gas griddles are also ideal for use outdoors and in areas where electricity is unavailable
- Easy to connect - 1m flexible hose and regulator supplied
- Ignition mechanism for easy igniting
- Flame failure device which shuts down the gas supply should the flame go out
- Adjustable feet for levelling the unit
- Regulator supplied works off low pressure (2.8Kpa) liquefied petroleum gas and is suitable for large cylinders (from 9kg - 48kg) To use a smaller portable cylinder, a coupling connector and a suitable regulator must be purchased separately
- Safety approved by LPG Safety Association of SA



FTA2400

FLAT TOP GRILL ANVIL - 400mm - GAS

SPECIFICATIONS

SURFACE:	Flat top
GAS:	LPG
OUTPUT:	12 500 BTU (3.66kW)
DIMENSIONS:	400 x 525 x 275mm
GRILL AREA:	400 x 400mm
WEIGHT:	18kg
REGULATOR:	Yes

FTA6600

FLAT TOP GRILL ANVIL - FLAT 600mm - GAS

FTA9600

FLAT TOP GRILL ANVIL - RIB/FLAT 600mm - GAS

SPECIFICATIONS

SURFACE:	Flat (6600), half ribbed (9600)
GAS:	LPG
OUTPUT:	25000 BTU (7.33kW)
DIMENSIONS:	620 x 446 x 244mm
GRILL AREA:	616 x 400mm
WEIGHT:	28kg
REGULATOR:	Yes

FTA1900

FLAT TOP GRILL ANVIL - FLAT 900mm - GAS

SPECIFICATIONS

SURFACE:	Flat
GAS:	LPG
OUTPUT:	37 500 BTU (10.99kW)
DIMENSIONS:	893 x 446 x 244mm
GRILL AREA:	889 x 400mm
WEIGHT:	32kg
REGULATOR:	Yes



GRILLERS - Gas

FEATURES

- New improved higher performance
- Powerful efficient burners
- Quality gas valves
- Stainless Steel splash guard
- Robust modular construction
- Can be used as table top unit
- Flat grill plates available as an optional extra on 6 & 10 radiant units only
- Drip tray included
- Piezo ignitor for safe and easy ignition
- Automatic flame failure device shuts off gas in the event of flame going out
- Products are safety approved by the LPG Safety Association of SA
- Supplied flat packed
- Extended front bullnose
- Stainless Steel deflectors
- 28000 BTU per burner





GGA3004

GAS GRILLER ANVIL - 4 BURNER RADIANT - FREE STANDING

SPECIFICATIONS

SURFACE:	Ribbed grates
GAS:	LPG
OUTPUT:	56000 BTU (16.41kW)
DIMENSIONS:	521 x 640 x 905mm
GRILL AREA:	450 x 470mm
WEIGHT:	60kg
REGULATOR:	Yes



GGA3006

GAS GRILLER ANVIL - 6 BURNER RADIANT - FREE STANDING

SPECIFICATIONS

SURFACE:	Ribbed grates
GAS:	LPG
OUTPUT:	84000 BTU (24.62kW)
DIMENSIONS:	807 x 690 x 905mm
GRILL AREA:	750 x 470mm
WEIGHT:	81kg
REGULATOR:	No



GGA3010

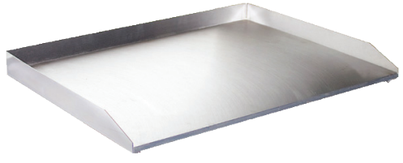
GAS GRILLER ANVIL - 10 BURNER RADIANT - FREE STANDING

SPECIFICATIONS

SURFACE:	Ribbed grates
GAS:	LPG
OUTPUT:	140000 BTU (41.03kW)
DIMENSIONS:	1307 x 640 x 905mm
GRILL AREA:	1250 x 470mm
WEIGHT:	138kg
REGULATOR:	No

Note

Heavy duty gas products to be connected by an approved gas installer



OTHER ORDER CODES

GGA2006

GAS GRILLER ANVIL - GRILL PLATE FOR 6 BURNER RADIANT - THIRD SOLID

GGA2010

GAS GRILLER ANVIL - GRILL PLATE FOR 10 BURNER RADIANT - THIRD SOLID

BOILING TABLES - Straight and Staggered

2 YEAR LIMITED WARRANTY

ANVIL

FEATURES

- Mild Steel painted
- High quality fabricated support grates
- Suitable for a large range of pot sizes
- Safety approved by LPG Safety Association
- Adjustable levelling feet
- Flat packed for easy transport
- Robust construction



BTG3004

BOILING TABLE GAS - COMMERCIAL - 4 BURNER STAGGERED

SPECIFICATIONS

SURFACE:	Staggered
GAS:	LPG
OUTPUT TOTAL:	72000 BTU (21kW)
DIMENSIONS:	904 x 614 x 830mm
BOX DIMENSIONS:	940 x 660 x 300mm
PACKED WEIGHT:	18kg
REGULATOR:	No



BTG3006

BOILING TABLE GAS - COMMERCIAL- 6 BURNER STAGGERED

SPECIFICATIONS

SURFACE:	Staggered
GAS:	LPG
OUTPUT TOTAL:	108000 BTU (31.6kW)
DIMENSIONS:	1326 x 614 x 830mm
BOX DIMENSIONS:	1340 x 660 x 300mm
PACKED WEIGHT:	58kg
REGULATOR:	No



BTG2002

BOILING TABLE GAS - COMMERCIAL - 2 BURNER STRAIGHT

SPECIFICATIONS

SURFACE:	Straight
GAS:	LPG
OUTPUT TOTAL:	36000 BTU (10.5kW)
DIMENSIONS:	904 x 484 x 665mm
BOX DIMENSIONS:	914 x 525 x 300mm
PACKED WEIGHT:	50kg
REGULATOR:	Yes



BTG2003

BOILING TABLE GAS - COMMERCIAL - 3 BURNER STRAIGHT

SPECIFICATIONS

SURFACE:	Straight
GAS:	LPG
OUTPUT TOTAL:	54000 BTU (15.8kW)
DIMENSIONS:	1326 x 484 x 665mm
BOX DIMENSIONS:	1340 x 525 x 300mm
PACKED WEIGHT:	54kg
REGULATOR:	Yes



BTG2004

BOILING TABLE GAS - COMMERCIAL - 4 BURNER STRAIGHT

SPECIFICATIONS

SURFACE:	Straight
GAS:	LPG
OUTPUT TOTAL:	72000 BTU (21kW)
DIMENSIONS:	1748 x 484 x 665mm
BOX DIMENSIONS:	1760 x 525 x 300mm
PACKED WEIGHT:	60kg
REGULATOR:	No

ANVIL

2 YEAR LIMITED WARRANTY

TOASTER - Flat plate

FEATURES

- Optimally balanced heat to ensure even toasting on top and bottom*
- Certified cooking grade cast Aluminium plates
- Adjustable top plate for a variety of product thicknesses
- Detachable drip cup to collect excess fat
- Mechanically tested durable handle assembly
- Insulated hand grip
- Produced in South Africa using heavier gauged Stainless Steel
- Operating temperature range: 50°C-300°C

*Unit tested under controlled conditions. Variables may affect the outcome



TSA1009

TOASTER ANVIL - 9 SLICE - FLAT PLATE

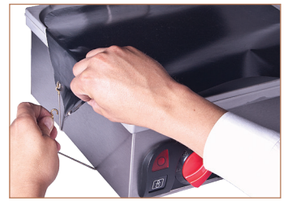
SPECIFICATIONS

POWER:	2.15kW
VOLTAGE:	230V
COOKING SURFACE:	330 x 355mm
DIMENSIONS:	355 x 466 x 327mm
WEIGHT:	14kg

Note

Toaster and cover sold separately





TEFLON TOASTER - Cover

FEATURES

- Non Stick Teflon Toaster Cover
- Maximum operating temperature 240°C
- Dishwasher safe

TCT0001

TEFLON COVER FOR 9 SLICE TOASTERS

TOASTER - Flat plate - non-stick



FEATURES

- Certified food safe Teflon coating
- Optimally balanced heat to ensure even toasting on top and bottom*
- Adjustable top plate for a variety of food thicknesses
- Detachable drip cup to collect excess fat
- Mechanically tested durable handle assembly
- Insulated hand grip
- Produced in South Africa using heavier gauged Stainless Steel
- Operating temperature range: 50°C-240°C

*Unit tested under controlled conditions. Variables may affect the outcome

TSA2009

TOASTER ANVIL - 9 SLICE - FLAT - NON-STICK PLATES

SPECIFICATIONS

POWER:	2.15kW
VOLTAGE:	230V
COOKING SURFACE:	330 x 355mm
DIMENSIONS:	355 x 466 x 327mm
WEIGHT:	14kg

TOASTER PANINI - Ribbed

2 YEAR LIMITED WARRANTY



FEATURES

- For Italian and English sandwiches
- Ribbed top and bottom plates
- Optimally balanced heat to ensure even toasting on top and bottom*
- Certified cooking grade cast Aluminium plates
- Adjustable top plate for a variety of food thicknesses
- Drip cup to catch excess fat
- Mechanically tested durable handle assembly
- Insulated hand grip
- Operating temperature range: 50°C-300°C

*Unit tested under controlled conditions. Variables may affect the outcome

TSA9009

TOASTER ANVIL - 9 SLICE - PANINI TOP & BOTTOM

SPECIFICATIONS

POWER:	2.15kW
VOLTAGE:	230V
COOKING SURFACE:	330 x 355mm
DIMENSIONS:	355 x 466 x 327mm
WEIGHT:	14kg

TOASTER PANINI DELUXE - Non-stick



FEATURES

- Certified food safe Teflon coating
- Optimally balanced heat to ensure even toasting on top and bottom*
- Adjustable top plate for a variety of product thicknesses
- Ribbed top and flat bottom for a more sophisticated sandwich presentation
- Detachable drip cup to collect excess fat
- Independent plate control enables operator to use as a flat top only, while the top plate is switched off
- Mechanically tested durable handle assembly
- Insulated hand grip
- Operating temperature range: 50°C-240°C

*Unit tested under controlled conditions. Variables may affect the outcome

TSA5009

TOASTER ANVIL - 9 SLICE - PANINI DELUXE - NON-STICK

SPECIFICATIONS

POWER:	1.97kW
VOLTAGE:	230V
COOKING SURFACE:	330 x 355mm
DIMENSIONS:	355 x 466 x 327mm
WEIGHT:	14kg

TOASTER - Heavy duty

IMPROVED



NOTE

Must be connected to seperate 16Amp plug on seperate circuit

FEATURES

- Heavy duty cast iron toaster plates enables this unit to maintain its heat under load during peak periods
- High capacity output of 120 sandwiches / hr, and is energy efficient
- Unique element design for even toasting over entire cooking surface
- Fast cooking times
- Large capacity front mounted drip tray
- Operating temperature range: 50˚C - 250˚C

TSH1001

TOASTER HEAVY DUTY ANVIL - FLAT PLATE

SPECIFICATIONS

POWER:	3.4kW
VOLTAGE:	230V
DIMENSIONS:	454 x 459 x 306mm
WEIGHT:	33kg

PANINI GRILL - Cast iron

2 YEAR LIMITED WARRANTY



FEATURES

- Thermostatically controlled between 50˚C - 300˚C
- Heavy duty cast iron plates
- Self balancing upper grill plate
- Removable fat tray

PGT0001

PANINI GRILL ANVIL - CAST IRON

SPECIFICATIONS

POWER:	2.6kW
VOLTAGE:	230V
DIMENSIONS:	410 x 378 x 205mm
WEIGHT:	22kg

CONVEYOR TOASTERS





FEATURES

- This compact unit is ideal for breakfast buffets in hotels and restaurants
- Variable conveyor speed with toast and bun heat settings
- Individual heat controls for top and bottom elements
- Unit can be set for front or rear service

CTK2001

CONVEYOR TOASTER ANVIL

SPECIFICATIONS

POWER:	2.6kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	367 x 761 x 424mm
WEIGHT:	17.5kg
CAPACITY:	Approx. 300 slices / hr

CTK2002

CONVEYOR TOASTER ANVIL - WIDE MOUTH

SPECIFICATIONS

POWER:	2.6kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	467 x 761 x 424mm
WEIGHT:	25kg
CAPACITY:	Approx. 450 slices / hr

IMPROVED

VERTICAL BUN TOASTER



FEATURES

- Compact small footprint
- Twin feed system
- 6 Position thickness settings from process / heating surface
- Heavy duty Stainless Steel wire conveyor belt system
- Precision cartridge bearing conveyor shafts for smooth operation
- Bun exit chute reversible for front or rear access
- Supplied with Teflon release sheet that fits over plate element
- Low energy consumption 0,75kW/h (no load)
- Variable heating control from 50°C - 250°C
- Energy efficient Aluminium Heating Plate 2kW

VTA0001

VERTICAL BUN TOASTER ANVIL

SPECIFICATIONS

POWER:	230V / 50Hz - 2kW
DIMENSIONS:	580 x 336 x 570mm
WEIGHT:	28kg

MANUAL LIFT TOASTERS

FEATURES

- Fitted with a removable crumb tray
- Timer with audible bell
- Stainless Steel construction





- Manual lift
- Rocker switch to conserve energy
- Capacity 2, 4 or 6 slices

TSK0004

TOASTER - 4 SLICE

SPECIFICATIONS

POWER:	2.24kW - with timer
VOLTAGE:	230V
DIMENSIONS:	370 x 210 x 225mm
WEIGHT:	4kg

TSK0006

TOASTER - 6 SLICE

SPECIFICATIONS

POWER:	3.24KW - with timer
VOLTAGE:	230V
DIMENSIONS:	460 x 210 x 225mm
WEIGHT:	6kg

MANUAL LIFT TOASTER

Best Choice

FEATURES

- The world's favourite toaster
- Fitted with a removable crumb tray for easy cleaning
- Powered by Proheat elements
- Dualit's patented ProHeat elements are the key feature of the classic toasters



- Their unique, armour-plated design keeps the filaments clean and makes our ProHeat elements virtually unbreakable
- The extra "winds per square cm" ensure that the bread is toasted more evenly

TSD0006

TOASTER DUALIT - 6 SLICE

SPECIFICATIONS

OUTPUT:	APPROX 200 slices / hr
POWER:	3kW - with timer
VOLTAGE:	220V
DIMENSIONS:	460 x 220 x 220mm
WEIGHT:	5kg
CAPACITY:	2, 4 or 6 slices

SAUCE WARMER - Dip-a-Lait

2 YEAR LIMITED WARRANTY



FEATURES

- For ice cream dips, chocolate and caramel sauces and even gravies
- Includes 2 inserts (2 x 2Lt)
- Dry heat
- Variable heat control

DLA0002

DIP-A-LAIT ANVIL - 2 DIVISION

SPECIFICATIONS

CAPACITY:	4Lt
POWER:	0.125kW
VOLTAGE:	230V
DIMENSIONS:	340 x 247 x 307mm
WEIGHT:	4kg

WAFFLE BAKERS

2 YEAR LIMITED WARRANTY

FEATURES

- Thermostat inside the unit is pre-set at 200˚C . The timer function can be used to bake the waffles to the required finish
- Breakfast, lunch or dinner, serve up profitable customer favourite waffles in a wide variety of food service applications. Double plate units can be independently operated, saving money through energy efficiency



WBA0001

WAFFLE BAKER ANVIL - 1 PLATE

SPECIFICATIONS

POWER:	0.8kW
VOLTAGE:	230V
PLATE DIAMETER:	185mm
DIMENSIONS:	280 x 465 x 260mm
WEIGHT:	8kg



WBA0002

WAFFLE BAKER ANVIL - 2 PLATE

SPECIFICATIONS

POWER:	1.6kW
VOLTAGE:	230V
PLATE DIAMETER:	185mm
DIMENSIONS:	510 x 465 x 260mm
WEIGHT:	17kg

WAFFLE BAKERS - Belgian

FEATURES

- Anvil's belgian style waffle bakers are ideally suited for use in kitchens, coffee shops, outdoor markets and ice cream parlours
- Units are fitted with a digital programmable control for heat and time settings
- Audible alarm on completion of the programmed time



WBA1001

WAFFLE BAKER ANVIL - 1 PLATE- BELGIAN

SPECIFICATIONS

POWER:	1.0kW
VOLTAGE:	230V
PLATE DIAMETER:	190mm
DIMENSIONS:	255 x 440 x 290mm
WEIGHT:	11kg



WBA1002

WAFFLE BAKER ANVIL - 2 PLATE - BELGIAN

SPECIFICATIONS

POWER:	2.0kW
VOLTAGE:	230V
PLATE DIAMETER:	190mm
DIMENSIONS:	520 x 440 x 290mm
WEIGHT:	22kg

PANCAKE AND OMELETTE HOT PLATE





FEATURES
- Warming drawer fitted to keep the baked product warm
- 400mm diameter cast iron cooking surface
- Wooden spatula included
- Perfect for pancakes, crepes and flap jacks

PMA1011
PANCAKE & OMELETTE MACHINE ANVIL

SPECIFICATIONS
VOLTAGE:	230V
POWER:	3kW
DIMENSIONS:	450 x 485 x 240mm
WEIGHT:	24kg



CHICKEN ROTISSERIE'S



FEATURES
- Produces 8 delicious chickens at a time
- Ideal for small supermarkets, restaurants, takeaways, etc
- Hot air circulation using a fan to ensure even heat distribution
- Drip tray included
- Operating temperature: 50°C-250°C

CGA0008
CHICKEN GRILLER ANVIL - 8 BIRD - ELEC

SPECIFICATIONS
CAPACITY:	8 x 1.2kg chickens
POWER:	2,7kW
VOLTAGE:	230V, 50Hz
DIMENSIONS:	743 x 567 x 587mm
WEIGHT:	38kg
COOKING TIME:	Approx 1 hour 40min @ 180°C



FEATURES
- Produces 16 delicious chickens at a time
- Ideal for small supermarkets, restaurants, takeaways, etc
- Hot air circulation using 2 fans to ensure even heat distribution
- Drip tray included
- Operating temperature: 50°C-250°C

CGA0016
CHICKEN GRILLER ANVIL - 16 BIRD - ELEC

SPECIFICATIONS
CAPACITY:	16 x 1.2kg Chickens
POWER:	5kW
VOLTAGE:	230V- 2 phase- 50Hz
DIMENSIONS:	943 x 560 x 617mm
WEIGHT:	58kg
COOKING TIME:	Approx 1 hour 30min @ 180°C

PIZZA OVEN - Twin shelf



FEATURES
- Robust Stainless Steel construction
- 3 x Heating elements for accurate heat distribution
- 2 Ceramic plates
- Suitable for fresh or frozen pizza
- Temp range 60˚C - 400˚C
- 15 Min timer

POA1001
PIZZA OVEN ANVIL - TWIN SHELF - SMALL

SPECIFICATIONS
CAPACITY:	2 Standard size pizzas - 300mm
VOLTAGE:	230V
POWER:	2.85kW
DIMENSIONS:	588 x 645 x 468mm
CHAMBER DIMENSIONS:	470 x 487 x 239mm
WEIGHT:	40kg



PIZZA OVEN - Single deck



FEATURES
- 2 x Ceramic plates - single deck
- Dial temperature gauge
- Dual thermostats for accurate control of top and bottom temps
- Interior light with viewing window
- Robust construction with high efficiency insulation

POA1120
PIZZA OVEN ANVIL - SINGLE DECK

SPECIFICATIONS
VOLTAGE:	380V - 3 phase - 50HZ
POWER:	7.2kW
DIMENSIONS:	890 x 430 x 1060mm
WEIGHT:	80kg
MAX TEMPERATURE:	500°C
CHAMBER DIMENSIONS:	610 x 900 x 140mm

PIZZA OVEN - Digital conveyor

FEATURES
- Accurate control of conveyor speed
- Individual top and bottom temperatures
- Digital setpoint of speed and temperatures
- Touch control panel prevents accidental adjustment
- 350mm wide conveyor makes this oven extremely flexible and ideal for pizzas or sub sandwiches

- Variable individual heat controls and adjustable conveyor speed allows the user to bake a range of different products
- Compact in size and stackable allows for maximum use of working space
- Reversible conveyor



POA2001
PIZZA OVEN ANVIL - DIGITAL CONVEYOR

SPECIFICATIONS
VOLTAGE:	230V - 2 phase - 50Hz
POWER:	6.7kW
DIMENSIONS:	1499 x 674 x 436 mm
CONVEYOR WIDTH:	350mm
WEIGHT:	55kg
MAX TEMPERATURE:	300°C

PROOFING CABINET



(Trays not included - sold separately)

FEATURES

- Double glass doors for space saving and viewing
- Sturdy top to place oven on
- Accommodates 9 x 600 x 400mm baking trays
- Six heat settings for versatile proofing

POA0001
PROVER OVEN ANVIL

SPECIFICATIONS

POWER:	0.75kW
VOLTAGE:	230V
DIMENSIONS:	860 x 591 x 995mm
CHAMBER DIMENSIONS:	650 x 510 x 695mm
RUNNER SPACING:	70mm
WEIGHT:	42kg

GRANDE FORNI CONVECTION OVEN MANUAL HUMIDITY - Mechanical

FEATURES

- Steam injection for manual humidity control which allows for browning of pastry and bread products
- Industrial duty fans with reversing gear
- Can accommodate 600 x 400mm baking trays and GN1/1 pans
- Operating temperature: 50°C-300°C



IMPROVED

COA1005
CONVECTION OVEN ANVIL - GRANDE FORNI - MECHANICAL

SPECIFICATIONS

POWER:	5.6kW
VOLTAGE:	230V - 2 phase - 50Hz
DIMENSIONS:	835 x 759 x 590mm
CHAMBER DIMENSIONS:	704 x 494 x 352mm
RUNNER SPACING:	75mm
WEIGHT:	70kg
INCLUDES:	2 x chrome grids

GRANDE FORNI OVEN STAND



FEATURES

- Flat pack construction
- Easy to assemble, instructions and tool supplied
- Removable chrome plated shelf runners for easy cleaning
- Provision for 8 Baking trays or full size 1/1GN pans

COR0005
CONVECTION OVEN GRANDE FORNI STAND ONLY

SPECIFICATIONS

DIMENSIONS:	840 x 710 x 900mm

CONVECTION OVENS - Mechanical

FEATURES

- Stainless Steel exterior and interior
- Rounded interior corners and removable shelf runners ensure ease of cleaning
- The oven is fan assisted and fitted with a custom designed baffle plate. This ensures that excellent temperature distribution is achieved providing a reliable baking uniformity and a product which is perfectly baked on both sides making it superior to static ovens
- The Prima Pro unit is provided with a grill element making it ideal for browning, roasting and grilling
- A bake timer is also included to automatically switch off after a preset period
- Interior light is fitted as a standard feature
- Operating temperature: 50°C-300°C



COA1003
CONVECTION OVEN ANVIL - PRIMA

SPECIFICATIONS

POWER:	2.4kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	595 x 622 x 590mm
CHAMBER DIMENSIONS:	470 x 330 x 350mm- 2 fans
RUNNER SPACING:	40 - 70mm
WEIGHT:	41kg
INCLUDES:	4 x Chrome grids - 445 X 320mm Timer function



COA1004
CONVECTION OVEN ANVIL - PRIMA PRO - GRILL & TIMER

SPECIFICATIONS

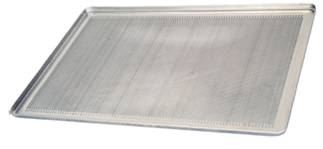
POWER:	2.4kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	595 x 622 x 590mm
CHAMBER DIMENSIONS:	470 x 330 x 350mm - 2 fans
RUNNER SPACING:	40 - 70mm
WEIGHT:	41kg
INCLUDES:	4 x Chrome grids - 445 X 320mm Grill function and timer

CONVECTION OVEN - Trays

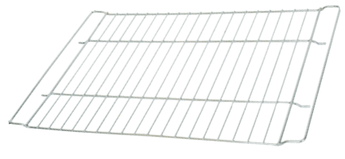
Suitable for the Prima and Prima Pro



COA2004
CONVECTION OVEN ANVIL - SOLID TRAY PRIMA
435 x 315 x 10mm



COA0010
BAKING TRAY - PERFORATED - 435 x 315 x 10mm



COA2003
PRIMA/PRO OVEN ANVIL - SHELF
435 x 315mm

COMBI STEAM OVENS - 6 and 10 pan mechanical

IMPROVED

2 YEAR LIMITED WARRANTY

ANVIL

FEATURES

- Can accommodate 600 x 400mm trays or GN1/1 pans
- Large single capacity powerful circulating fan
- Steam injection solenoid valve controlled by energy regulator with 6 settings
- Slam shut door handle
- Full glass viewing window
- Push button operation
- Rapid heating
- Excellent heat distribution and airflow
- Fast cooking and recovery time
- Perfect for meat, vegetables and baked products
- Compact modern design, easy to operate



COA2006

COMBI STEAM OVEN ANVIL - 6 PAN

SPECIFICATIONS

CAPACITY:	6 Trays 600 x 400mm or GN1/1
POWER:	12kW
VOLTAGE:	380V - 3 phase
RUNNER SPACING:	80mm
CHAMBER DIMENSIONS:	702 x 470 x 528mm
DIMENSIONS:	977 x 956 x 751mm
WEIGHT:	124kg



COA2010

COMBI STEAM OVEN ANVIL - 10 PAN

SPECIFICATIONS

CAPACITY:	10 Trays 600 x 400mm or GN1/1
POWER:	18kW
VOLTAGE:	380V - 3 phase
RUNNER SPACING:	80mm
CHAMBER DIMENSIONS:	702 x 470 x 864mm
DIMENSIONS:	977 x 956 x 1086mm
WEIGHT:	145kg



COMBI STEAM OVEN - Stands



FEATURES

- Flat pack construction
- Easy to assemble, instructions and tool supplied
- Removable chrome plated shelf runners for easy cleaning
- Provision for 8 Baking trays or full size 1/1GN pans

COA1011

COMBI STEAM OVEN ANVIL - STAND

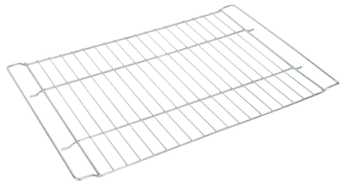
SPECIFICATIONS

DIMENSIONS:	860 x 750 x 725mm
SUITABLE FOR:	COA2006 AND COA2010

COMBI STEAM / CONVECTION OVEN - Trays

Note

Suitable for the Grande Forni Ovens, Anvil and Piron Combi Steam Ovens (6 & 10 pan)



COR3001

CHROME GRID ONLY 600 x 400mm



COR3003

BAKING TRAY PERFORATED 600 x 400 x 10mm



BTA0011

BAKING TRAY ALUMINIUM 600 x 400 x 20mm



COMBI STEAM OVEN - 20 Pan mechanical

FEATURES

- Heavy duty full Stainless Steel construction
- Powerful circulating fans
- Removable interior fan panel for easy cleaning
- All interior parts are manufactured from 304 Stainless Steel
- Manual steam injection system with preheated boiler for instant effective steaming
- Large full view glass door with cool touch locking handle
- Fan will automatically switch off when oven door is opened
- Two stage locking handle to safely release heat before fully opening
- Roll in trolley included
- Convenient trolley system for fast loading and unloading
- Rapid heat up time
- Steam flow of 30 Litres / hr
- Operating temperature: 50°C-300°C



COA1020

CONVECTION OVEN ANVIL (COMBI) - 20 PAN

SPECIFICATIONS

POWER RATING:	37kW
VOLTAGE:	380V - 3 phase - 50Hz (Neutral and Earth)
DIMENSIONS:	910 x 820 x 1880mm
BOX DIMENSIONS:	1010 x 920 x 1980mm
CHAMBER DIMENSIONS:	440 x 738 x 1650mm
CAPACITY:	20 trays - GN 1/1
PACKED WEIGHT:	350kg
WATER INLET (BSP):	3/4”
WATER OUTLET (BSP):	1 1/4”
INCLUDES:	4 x grill shelves & 2 x chicken racks



ACCESSORIES FOR CONVECTION OVEN COA1020

COT1020

CONVECTION OVEN ANVIL (COMBI) - 20 PAN - ROLL IN TROLLEY ONLY

COS1020

CONVECTION OVEN GRILL SHELF - FOR COA1020

COR1020

CONVECTION OVEN CHICKEN RACK - FOR COA1020

MOBILE FOOD WARMING CABINET

FEATURES

- Suitable for large catering venues and institutions
- Ideal for holding prepared meals etc. , before serving
- Twin circulating fans
- Water trough with drain tap in base
- Double wall insulated contruction
- Holds 22 fully sized gastronorm pans (100mm deep)
- Supplied with 11 wire shelves
- Easy to close slam lock latching system
- Easily visible analogue tempertaure display
- External temperature display
- Recessed handles to aid mobility
- Protective rubber bumper strips prevent damage when moving
- Convenient hook for stowing power cord
- Double wall insulated contruction maintains heat when not connected



MFW0011

ANVIL MOBILE FOOD WARMING CABINET - 11 SHELVES

SPECIFICATIONS

POWER RATING:	230V - 50Hz - 2.63kW
DIMENSIONS:	691 x 874 x 1797mm
BOX DIMENSIONS:	800 x 975 x 1900mm
CAPACITY:	22 trays - GN 1/1
PACKED WEIGHT:	182kg



GAS STOVES - With electric oven

FEATURES

- Robust Stainless Steel construction with heavy duty door and hinges
- Easily removable cast iron grates
- Powerful stove top burners are easily removable for cleaning
- Removable drip tray beneath stove top to retain spills
- Thermostatically controlled electric oven takes full gastronorm pans
- Powerful oven circulating fan with automatic reversing cycle to promote even baking
- "Cool to touch" die-cast control knobs
- Fitted with chrome plated steel wire shelf
- LPG Safety Association of SA approved
- Useful side storage cupboard on COA4006
- 0-120 Minute timer





COA4004

GAS STOVE WITH ELECTRIC OVEN ANVIL - 4 BURNER

SPECIFICATIONS

VOLTAGE:	380V - 3 phase - 50Hz (Neutral and Earth)
OVEN POWER:	4.5kW
BTU BURNERS:	104000 BTU (30.48kW)
DIMENSIONS:	700 x 790 x 900mm
CAVITY DIMENSIONS:	560 x 500 x 285mm
WEIGHT:	184kg
REGULATOR:	No



COA4006

GAS STOVE WITH ELECTRIC OVEN ANVIL - 6 BURNER

SPECIFICATIONS

VOLTAGE:	380V - 3 phase - 50Hz (Neutral and Earth)
OVEN POWER:	4,5kW
BTU BURNERS:	156000 BTU (45.72kW)
DIMENSIONS:	1050 x 790 x 900mm
CAVITY DIMENSIONS:	560 x 500 x 285mm
WEIGHT:	238kg
REGULATOR:	No

Note

Heavy duty gas products to be connected by an approved gas installer

ELECTRIC SOLID TOP STOVE - With electric oven

FEATURES

- Suitable for large catering venues and restaurants
- Removable heating plates for servicing
- Robust Stainless Steel construction with heavy duty door and hinges
- Removable drip tray beneath stove top to retain spills
- Thermostatically controlled electric oven takes full size gastronorm pans
- Powerful oven circulating fan with automatic reversing cycle to promote even baking
- "Cool to touch" die-cast control knobs
- Fitted with 1 x chrome plated steel wire shelf
- Useful side holding compartment
- Heavy duty top plates retain heat
- Flush fit top plates allow oversize pots to be used
- For use with pots only and should not be used as griddle plates.



COA4003

ANVIL 3 PLATE STOVE WITH OVEN - ELECTRIC

SPECIFICATIONS

POWER:	380V - 50Hz - 18kW
DIMENSIONS:	1046 x 780 x 900mm
CAVITY DIMENSIONS:	560 x 630 x 285mm
WEIGHT:	220kg

GAS STOVES - With gas oven

FEATURES

- Robust Stainless Steel construction with heavy duty door and hinges
- Easily removable cast iron grates
- Powerful stove top burners are easily removable for cleaning
- Removable drip tray beneath stove top to retain spills
- Thermostatically controlled gas oven takes full gastronorm pans
- "Cool to touch" die-cast control knobs
- Suitable for LP or natural gas (requires conversion by a licenced technican)
- Fitted with chrome plated steel wire shelf
- LPG Safety Association of SA approved
- Useful side storage cupboard on COA3006





COA3004

GAS STOVE WITH GAS OVEN ANVIL - 4 BURNER

SPECIFICATIONS

OUTPUT:	119700 BTU (35.8kW)
GAS:	LPG
DIMENSIONS:	700 x 750 x 900mm
CAVITY DIMENSIONS:	560 x 630 x 285mm
WEIGHT:	171kg
REGULATOR:	No



COA3006

GAS STOVE WITH GAS OVEN ANVIL - 6 BURNER

SPECIFICATIONS

OUTPUT:	171700 BTU (50.32kW)
GAS:	LPG
DIMENSIONS:	1050 x 750 x 900mm
CAVITY DIMENSIONS:	560 x 630 x 285mm
WEIGHT:	230kg
REGULATOR:	No

Note

Heavy duty gas products to be connected by an approved gas installer

GAS SOLID TOP STOVE - With gas oven

FEATURES

- Ideal general purpose stove for institutions and large scale catering facilities especially in area's without stable electrical supply
- Heavy duty full Stainless Steel construction
- Piezo Ignitors with pilot burners
- Robust Stainless Steel oven construction with heavy duty door and hinges
- Removable drip tray beneath stove top to retain spills aided by specially designed burner box system
- Removable top plates for easy access to burners
- Automatic flame failure device shuts off gas in the event of flame going out
- "Cool to touch" die-cast control knobs
- Fitted with chrome plated steel wire shelf
- For use with pots only and should not be used as griddle plates
- Heavy duty top plates retain heat
- Flush fit top plates allow oversize pots to be used
- Compliments existing Anvil stove range
- Gas burner oven with flame failure safety
- Top plates with effective individual drainage



COA3003

ANVIL 3 PLATE STOVE WITH OVEN - GAS

SPECIFICATIONS

OUTPUT TOTAL:	61 900 BTU (18.14KW)
GAS:	LPG
DIMENSIONS:	1046 x 780 x 900mm
CAVITY DIMENSIONS:	560 x 500 x 285mm
WEIGHT:	220kg
REGULATOR:	No

Note

Heavy duty gas products to be connected by an approved gas installer

DECK OVEN - 2 trays per deck

FEATURES

- Robust construction
- Front face Stainless Steel
- Side, top and rear panels painted mild steel
- 120 Min mechanical timer
- Max temperature 300˚C
- Glass viewing window
- Top and bottom elements are independently controlled
- Interior light



DOA3001
DECK OVEN ANVIL - 2 TRAY - SINGLE DECK

SPECIFICATIONS

CAPACITY:	4 Standard size pizzas 300mm
VOLTAGE:	230V - 50Hz - (Can be wired as 1 or 3 phase)
POWER:	6.5kW
DIMENSIONS:	1210 x 895 x 525mm
CHAMBER DIMENSIONS:	870 x 660 x 200mm
WEIGHT:	90kg
INCLUDES:	2 Baking trays - 600 x 400mm



DOA3002
DECK OVEN ANVIL - 4 TRAY - DOUBLE DECK

SPECIFICATIONS

CAPACITY:	8 Standard size pizzas 300mm
VOLTAGE:	380V- 3 phase - 50Hz (Neutral and Earth)
POWER:	13kW
DIMENSIONS:	1210 x 895 x 1230mm
CHAMBER DIMENSIONS:	870 x 660 x 200mm
WEIGHT:	170kg
INCLUDES:	4 Baking trays - 600 x 400mm

DOA3003
DECK OVEN ANVIL - 6 TRAY - TRIPLE DECK

SPECIFICATIONS

CAPACITY:	12 Standard size pizzas 300mm
VOLTAGE:	380V - 3 phase - 50Hz (Neutral and Earth)
POWER:	19.5kW
DIMENSIONS:	1210 x 895 x 1935mm
CHAMBER DIMENSIONS:	870 x 660 x 200mm
WEIGHT:	250kg
INCLUDES:	6 Baking trays - 600 x 400mm

OTHER ORDER CODES

DOA0011 DECK OVEN ANVIL - CERAMIC PLATE - 600 x 400mm
DOS0001 DECK OVEN ANVIL - SINGLE - STAND ONLY - M/STEEL



DECK OVEN - 3 trays per deck

FEATURES

- Robust construction
- Front face Stainless Steel
- Side, top and rear panels painted mild steel
- 120 Min mechanical timer





- Max temperature 300˚C
- Glass viewing window
- Top and bottom elements are independently controlled
- Interior light

DOA4001
DECK OVEN ANVIL - 3 TRAY - SINGLE DECK

SPECIFICATIONS

CAPACITY:	6 Standard size pizzas 300mm
VOLTAGE:	380V - 3 phase - 50Hz (Neutral and Earth)
POWER:	9kW
DIMENSIONS:	1720 x 895 x 525mm
CHAMBER DIMENSIONS:	1480 x 660 x 200mm
WEIGHT:	120kg
INCLUDES:	3 Baking trays - 600 x 400mm

DOA4002
DECK OVEN ANVIL - 6 TRAY - DOUBLE DECK

SPECIFICATIONS

CAPACITY:	12 Standard size pizzas 300mm
VOLTAGE:	380V- 3 phase - 50Hz (Neutral and Earth)
POWER:	19.5kW
DIMENSIONS:	1720 x 895 x 1230mm
CHAMBER DIMENSIONS:	1480 x 660 x 200mm
WEIGHT:	220kg
INCLUDES:	6 Baking trays - 600 x 400mm

DOA4003
DECK OVEN ANVIL - 9 TRAY - TRIPLE DECK

SPECIFICATIONS

CAPACITY:	18 Standard size pizzas 300mm
VOLTAGE:	380V - 3 phase - 50Hz (Neutral and Earth)
POWER:	29.25kW
DIMENSIONS:	1720 x 895 x 1935mm
CHAMBER DIMENSIONS:	1480 x 660 x 200mm
WEIGHT:	325kg
INCLUDES:	9 Baking trays - 600 x 400mm

DECK OVEN - Gas

FEATURES

- Robust construction with Stainless Steel facia panel and door
- Max temperature 300°C
- Unique burner design for even temperature distribution



- Glass viewing window
- Top and bottom burners thermostatically controlled
- Interior light
- Includes timer

DOA5001
DECK OVEN ANVIL - GAS - 2 TRAY - SINGLE

SPECIFICATIONS

CAPACITY:	4 Standard size pizza - 300mm
GAS:	LPG
OUTPUT:	36000 BTU (10.55kW) (18000 BTU for both upper & bottom burner)
VOLTAGE:	230V
POWER:	200W
DIMENSIONS:	1340 x 900 x 670mm
CHAMBER DIMENSIONS:	860 x 640 x 200mm
WEIGHT:	95kg
INCLUDES:	2 Baking trays - 600 x 400mm
REGULATOR:	No

Note
Heavy duty gas products to be connected by an approved gas installer

TILTING PAN



FEATURES

- Ideal for use in restaurants, canteens, institutions, etc.
- Smooth and robust tilting function
- Ideal for stews and many forms of bulk food preparation
- Easy to clean Stainless Steel pan
- Total power output of 12kW
- Rapidly heats up to operating temperature
- Water inlet control on front panel
- Thermostatically controlled
- Automatic safety cut-off in the event of overheating
- Micro switch cuts out elements when pan is tilted

TPA0080

TILTING PAN ANVIL - 80Lt

SPECIFICATIONS

POWER:	12kW
VOLTAGE:	380V - 3 phase (Neutral and Earth)
DIMENSIONS:	800 x 900 x 900mm
CAPACITY:	80Lt
WEIGHT:	171kg
PACKAGED WEIGHT:	247kg

GAS SALAMANDER



FEATURES

- Full Stainless Steel construction
- Brackets provided to secure unit to wall
- Top surface with wire grid to allow for plate warming
- Adjustable levelling feet
- Provided with removable back cover so that unit can be used as pass through hatch
- High performance radiant ceramic burner
- Controls with flame failure safety
- Adjustable shelf with 3 positions, fitted with removable handles to ensure user comfort
- Unit provided with LPG regulator and hose

SAG0002

SALAMANDER ANVIL - GAS - 75Lt

SPECIFICATIONS

GAS:	LPG
OUTPUT:	18000 BTU
DIMENSIONS:	897 x 493 x 510mm
PACKED WEIGHT:	35kg
REGULATOR:	Yes



ELECTRIC SALAMANDER

FEATURES

- Perfect for restaurants, pubs, coffee shops, cafes, etc
- Comes standard with 1 crumb tray (Removable cover allows for front and rear access) For SAA0001 and SAA0003 only
- These salamanders are ideal for: toasting approx 200 - 400 slices an hour, defrosting of ready-made dishes, reheating pizzas, croissants, sausage rolls, fried eggs, etc
- Gratinating onion soups, cheese sandwiches etc
- Use as a plate warmer or pass through hatch
- Pass through not applicable to SAA0005



SAA0001

SALAMANDER ANVIL - QUARTZ - 3kW QUARTZ SALAMANDER

SPECIFICATIONS

POWER:	3.0kW
VOLTAGE:	230V
DIMENSIONS:	728 x 506 x 428mm
SHELF DIMENSIONS:	330 x 640mm
RUNNER SPACING:	65mm
WEIGHT:	20kg



SAA0003

SALAMANDER ANVIL - INCOLOY - 2.8kW INCOLOY SALAMANDER

SPECIFICATIONS

POWER:	2.8kW
VOLTAGE:	230V
DIMENSIONS:	728 x 506 x 428mm
SHELF DIMENSIONS:	330 x 640mm
RUNNER SPACING:	65mm
WEIGHT:	20kg

SAA0005

SALAMANDER ANVIL - INCOLOY - 3kW (30Lt) INCOLOY SALAMANDER

SPECIFICATIONS

POWER:	3.0kW
VOLTAGE:	230V
DIMENSIONS:	480 x 270 x 375mm
SHELF DIMENSIONS:	240 x 380mm
RUNNER SPACING:	50mm
WEIGHT:	12kg



ELECTRIC SALAMANDER - Adjustable

FEATURES

- Robust Stainless Steel construction with adjustable height to suit different cooking applications
- Allows for defrosting, gratinating, pizzas etc. , without the need for pre-heating

SAK0600

SALAMANDER ANVIL - ADJUSTABLE - 600mm

SPECIFICATIONS

POWER:	4kW
VOLTAGE:	230V - 2 phase
DIMENSIONS:	600 x 510 x 528mm
WEIGHT:	50kg

Note

Must be installed by a qualified electrician

COMMERCIAL MICROWAVES

From Beef Wellington to bagel sandwiches, salmon fillets to sausages, no matter what you're cooking, you can count on Menumaster's years of experience to provide the best in high quality commercial microwave ovens.

Menumaster offers the most complete line of commercial microwave and high speed combination ovens to fit virtually every foodservice need. Durable, powerful and easy to use, Menumaster commercial microwaves are right at home in even the most demanding environments.

Menumaster Microwaves offer

- Superior even heating for consistent and delicious food results
- Strength and durability for years of dependable use
- Maximum efficiency ovens that save time and money
- Space saving design

HIGH VOLUME MICROWAVE - 1800W

Best Choice



1800W

FEATURES

- The best choice for high volume operations
- 1800W - ideal for use 70 plus times per day
- Up to 100 pragrammable menu items
- 11 Power levels
- 4-Stage cooking
- Memory pads can be preset by power level, number of stages and time for fast consistent operation
- 2 Magnatrons
- Stackable to save counterspace

MWM1800

MICROWAVE MENUMASTER - 1800W

SPECIFICATIONS

CAPACITY:	17Lt
VOLTAGE:	230V - 50Hz
POWER:	1800W
EXTERNAL DIMENSIONS:	419 x 578 x 343mm
CAVITY DIMENSIONS:	330 x 305 x 171mm
PACKED DIMENSIONS:	556 x 625 x 473mm
PACKED WEIGHT:	34kg
WEIGHT:	31kg

MEDIUM VOLUME MICROWAVE - 1100W



1100W

FEATURES

- 1100W of power for fast heating
- Stainless Steel interior and exterior for easy cleaning
- Durable construction for years of commercial foodservice use
- Up to 100 programmable menu items
- Stackable to save counter space

MWM1100

MICROWAVE MENUMASTER - 1100W

SPECIFICATIONS

CAPACITY:	34Lt
VOLTAGE:	230V - 50Hz
POWER:	1100W
EXTERNAL DIMENSIONS :	558 x 482 x 349 mm
CAVITY DIMENSIONS:	368 x 381 x 216 mm
PACKAGED DIMENSIONS:	660 x 508 x 432 mm
PACKAGED WEIGHT:	21.8kg
WEIGHT:	19kg



1000W

NEW

LOW VOLUME MICROWAVE - 1000W

FEATURES

- 1000W of power for fast heating
- Stainless Steel interior and exterior for easy cleaning
- Durable construction for years of commercial foodservice use
- Up to 100 programmable menu items
- Stackable to save counter space

MWM1000

MICROWAVE MENUMASTER - 1000W

SPECIFICATIONS

CAPACITY:	23Lt
VOLTAGE:	230V - 50Hz
POWER:	1000W
EXTERNAL DIMENSIONS:	508 x 419 x 311mm
CAVITY DIMENSIONS:	330 x 330 x 197mm
PACKED DIMENSIONS:	584 x 457 x 381mm
PACKED WEIGHT:	16.8kg
WEIGHT:	13.6kg



1000W

SEMI COMMERCIAL MICROWAVE - 1000W

FEATURES

- 11 Variable cooking controls
- 20 Memory settings
- Easy to grip, strong side handle
- Double quantity facility
- Express defrost facility
- Solid, Stainless Steel, rust resistant design
- Suitable for cafeteria, office, convenience store
- Stainless Steel interior
- Silver

MWS1000

MICROWAVE SHARP - SEMI COMMERCIAL - 1000W

SPECIFICATIONS

CAPACITY:	28Lt
VOLTAGE:	240V 50Hz
POWER:	1000W
EXTERNAL DIMENSIONS:	309 x 520 x 406mm
CAVITY DIMENSIONS:	335 x 360 x 195mm
WEIGHT:	18kg



MICROWAVE SHELF

SMW0001

SHELF MICROWAVE - S/STEEL

SPECIFICATIONS

DIMENSIONS:	572 x 524 x 376mm
WEIGHT:	5.7kg

NOTE

Not suitable for MWM1800

INDUCTION PLATES

What is induction?

Put simply, an induction-cooker element is a powerful, high-frequency electromagnet, with the electromagnetism generated by sophisticated electronics in the "element" below the unit's glass surface. When a good-sized piece of magnetic material such as, a Stainless Steel pot is placed in the magnetic field that the element is generating, the field transfers ("induces") energy into that metal. That transferred energy causes the metal (Stainless Steel pot) to become hot. By controlling the strength of the electromagnetic field, we can control the amount of heat being generated in the cooking vessel and we can change that amount instantaneously.

How Induction Cooking Works

- The element's electronics power a coil that produces a high-frequency electromagnetic field
- The field penetrates the metal of the ferrous (magnetic-material) cooking vessel and sets up a circulating electric current, which generates heat. (But see the note below)
- The heat generated in the cooking vessel is transferred to the vessel's contents
- Nothing outside the vessel is affected by the field as soon as the vessel is removed from the element, or the element turned off, the heat generation stops

Please note that all of our Stainless Steel INFINITY and GLOBAL pots and sauce pans are Induction friendly

FEATURES

- Warmer must only be used in buffet heating application, must not be used for cooking
- Warmer is not for heating up water in chafing dish. Water must be pre-heated before being poured into water pan
- Water must be kept below 90˚C, to keep food warm



IND0002

INDUCTION WARMER 2kW - SINGLE

SPECIFICATIONS

OUTPUT:	2000W
POWER:	2000W
VOLTAGE:	220 - 240V
DIMENSIONS:	302 x 372 x 77mm
WEIGHT:	3.2kg



IND1001

INDUCTION COOKER 3.5kW - SINGLE

SPECIFICATIONS

OUTPUT:	3500W
POWER:	3500W
VOLTAGE:	220 - 240V
DIMENSIONS:	390 x 390 x 90mm
WEIGHT:	5.38kg

Note

Must be used on a dedicated plug socket

NEW

INDUCTION WOK

FEATURES

- LED display
- Touch control
- Timer 0 - 180 minutes
- Temperature range: 60˚C to 240˚C
- Electronic overheat protection



IND2000

INDUCTION WOK COOKER 3.5kW

SPECIFICATIONS

OUTPUT:	3500W
POWER:	3500W
VOLTAGE:	220/240V 50Hz
DIMENSIONS:	340 x 340 x 120mm
WEIGHT:	6kg

Note

Must be used on a dedicated plug socket

INDUCTION HEATING PLATE

FEATURES

- Enables non-induction cookware to be used on any induction cook top
- Dishwasher safe



IHP2000

INDUCTION HEATING PLATE - 23.5cm

SPECIFICATIONS

DIMENSIONS:	235 x 5mm



COLOMBO

COMBI STEAM OVEN - 20 Pan



COP1020
COMBI STEAM OVEN PIRON (COLOMBO) - 20 PAN GN1/1 - TOUCH

SPECIFICATIONS
OUTSIDE DIMENSIONS:	865 x 1000 x 1930mm
LOAD CAPACITY:	20 Trays GN 1/1
SPACE BETWEEN TRAYS:	20 Trays - 67 mm
POWER VOLTAGE:	30.3kW - 400V- 50/60 Hz
TEMPERATURE:	30 - 260°C
WEIGHT:	200Kg

Equipped with:
- 4 high speed motors with reversing gear
- Internal lighting with no. 6 halogen lamps 40W
- 1 Core probe
- 20 Trays GN 1/1 trolley
- Cleaning sys



20 / 16 TRAY ROLL IN TROLLEY



COP2000
20 PAN ROLL IN TROLLEY (GN1/1 ONLY)

COP2001
16 PAN ROLL IN TROLLEY (600 x 400 ONLY)

COLOMBO

COMBI STEAM OVEN - 10 Pan



COP2110
COMBI STEAM OVEN PIRON [COLOMBO] - 10 PAN - TOUCH

SPECIFICATIONS
OUTSIDE DIMENSIONS:	810 x 895 x 1225mm
LOAD CAPACITY:	10 Trays EN 600 x 400mm or GN 1/1
SPACE BETWEEN TRAYS:	80mm
POWER VOLTAGE:	14,5kW - 400V - 50/60 Hz
TEMPERATURE:	30°C - 260°C
WEIGHT:	125Kg

Equipped with:
- 3 High speed motors with reversing gear
- Internal lighting with no. 4 halogen lamps 40W
- 1 Core probe
- Cleaning system

OTHER ORDER CODES
COP2160
COMBI STEAM OVEN PIRON [COLOMBO & MARCO POLO] - S/STEEL - LOW STAND

COMBI STEAM OVEN - 6 Pan



COP2106
COMBI STEAM OVEN PIRON [COLOMBO] - 6 PAN - TOUCH

SPECIFICATIONS
OUTSIDE DIMENSIONS:	810 x 895 x 855mm
LOAD CAPACITY:	6 trays EN 600 x 400 or GN 1/1
SPACE BETWEEN TRAYS:	80mm
POWER VOLTAGE:	9.7kW - 400V - 50/60 Hz
TEMPERATURE:	30°C - 260°C
WEIGHT:	110Kg

Equipped with:
- 2 High speed motors with reversing gear
- Internal lighting with no. 3 halogen lamps 40 W
- 1 Core probe
- Cleaning system

Accessories
Refer to page 273 and 274 for more detail on available accessories for this range

OTHER ORDER CODES
COP2195
COMBI STEAM OVEN PIRON [COLOMBO & MARCO POLO] - S/STEEL STAND



MAGELLANO PLUS

COMBI STEAM OVEN - 20 Pan - Manual



COP9220
COMBI STEAM OVEN PIRON (MAGELLANO PLUS) 20 PAN MANUAL

SPECIFICATIONS

LOAD CAPACITY:	20 Trays GN1/1
SPACE BETWEEN TRAYS:	67mm
POWER VOLTAGE:	36kW - 400V 3N~ - 50/60Hz
TEMPERATURE:	30 - 260°C
CHAMBER DIMENSIONS:	700 x 500 x 1500mm - 525Lt
OUTSIDE DIMENSIONS:	940 x 1000 x 1930mm
PACKED DIMENSIONS:	1000 x 1200 x 2110mm
WEIGHT [NET]:	250kg

Equipped with:
- 4 High speed motors with reversing gear
- 3 Fan speed
- Internal lighting with no. 3 halogen lamps 40W

Note
Self cleaning kit not available for this model



COMBI STEAM OVEN - 10 Pan - Manual



COP9210
COMBI STEAM OVEN PIRON (MAGELLANO PLUS) 10 PAN MANUAL

SPECIFICATIONS

LOAD CAPACITY:	10 TRAYS EN 600 x 400mm or GN1/1
SPACE BETWEEN TRAYS:	80mm
POWER VOLTAGE:	15.8kW - 400V 3N~ - 50/60Hz
TEMPERATURE:	30 - 260°C
CHAMBER DIMENSIONS:	660 x 500 x 930mm - 307Lt
OUTSIDE DIMENSIONS:	920 x 900 x 1210mm
PACKED DIMENSIONS:	1010 x 1080 x 1410mm
WEIGHT [NET]:	130kg

Equipped with:
- 3 High speed motors with reversing gear
- 3 Fan speed
- Internal lighting with no. 4 halogen lamps 40W

Note
Self cleaning kit not available for this model

OTHER ORDER CODES
COP9007
COMBI STEAM OVEN PIRON [MAGELLANO] - S/STEEL STAND - LOW

MAGELLANO PLUS

COMBI STEAM OVEN - 6 Pan - Manual



COP9206
COMBI STEAM OVEN PIRON (MAGELLANO PLUS) 6 PAN MANUAL

SPECIFICATIONS

LOAD CAPACITY:	6 Trays EN 600 x 400mm or GN1/1
SPACE BETWEEN TRAYS:	80mm
POWER VOLTAGE:	10.5kW - 400V 3N~ - 50/60Hz
TEMPERATURE:	30 - 260°C
CHAMBER DIMENSIONS:	660 x 500 x 560mm - 185Lt
OUTSIDE DIMENSIONS:	920 x 900 x 840mm
PACKED DIMENSIONS:	1010 x 1080 x 1010mm
WEIGHT [NET]:	116kg

Equipped with:
- 2 High speed motors with reversing gear
- 3 Fan speed
- Internal lighting with no. 3 halogen lamps 40 W

Note
Self cleaning kit not available for this model



OTHER ORDER CODES
COP9001
COMBI STEAM OVEN PIRON [MAGELLANO] - S/STEEL STAND

MAGELLANO - Gas line

COMBI STEAM OVEN - 7 Pan - Digital - Gas



COP9207
COMBI STEAM OVEN PIRON [MAGELLANO] - 7 PAN - DIGITAL - GAS

SPECIFICATIONS

OUTSIDE DIMENSIONS:	900 x 770 x 880mm
LOAD CAPACITY:	7 Trays EN 600 x 400mm or GN 1/1
SPACE BETWEEN TRAYS:	70mm
MAX POWER CONSUMPTION:	0,8 + 16,5V/kW
TEMPERATURE:	0°C - 280°C
WEIGHT:	130Kg

Equipped with:
2 Motors with reversing gear

Note
Heavy duty gas products to be connected by an approved gas installer
ON REQUEST ONLY

ACCESSORIES:
Refer to page 273 and 274 for more detail on available accessories for this range

CABOTO

CONVECTION OVEN - No humidity 4 Trays



COP5024
CONVECTION OVEN PIRON [CABOTO] - MANUAL NO HUMIDITY

SPECIFICATIONS
OUTSIDE DIMENSIONS:	600 x 600 x 540mm
LOAD CAPACITY:	4 trays 480 x 345mm or GN 2/3
SPACE BETWEEN TRAYS:	75 mm
POWER VOLTAGE:	3,3kW - 230V - 50/60Hz
TEMPERATURE:	30°C - 260°C
WEIGHT:	37Kg

Equipped with:
2 High speed motors - single speed

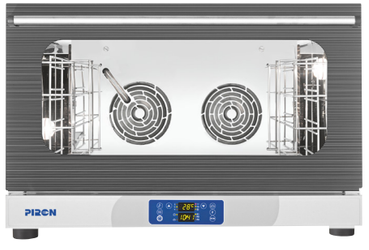
Convection Oven - Humidity 4 Trays



COP8004
CONVECTION OVEN PIRON [CABOTO] - MANUAL WITH HUMIDITY

SPECIFICATIONS
OUTSIDE DIMENSIONS:	800 x 760 x 535mm
LOAD CAPACITY:	4 Trays 600 x 400mm or GN 1/1
SPACE BETWEEN TRAYS:	75 mm
POWER VOLTAGE:	6,5kW - 230/400V - 50/60 Hz
TEMPERATURE:	50°C - 280°C
WEIGHT:	55Kg

Equipped with:
2 High speed motors with reversing gear



COP8014
CONVECTION OVEN PIRON [CABOTO] - DIGITAL WITH HUMIDITY

SPECIFICATIONS
OUTSIDE DIMENSIONS:	800 x 760 x 535mm
LOAD CAPACITY:	4 Trays 600 x 400mm or GN 1/1
SPACE BETWEEN TRAYS:	75 mm
POWER VOLTAGE:	6,5kW - 230/400V - 50/60 Hz
TEMPERATURE:	50°C - 280°C
WEIGHT:	55Kg

Equipped with:
2 High speed motors with reversing gear
3 Cooking phases

ACCESSORIES:
Refer to page 273 and 274 for more detail on available accessories for this range

ACCESSORIES



Note On request only

STAINLESS STEEL CONDENSATION HOOD

COP9003
COMBI STEAM OVEN [PIRON] - EXTRACTION HOOD

SPECIFICATIONS - Magellano range
OUTSIDE DIMENSIONS:	920 x 995 x 230mm
POWER VOLTAGE:	145W - 230V - 50Hz
WEIGHT:	45Kg

Equipped with:
2 Stainless Steel removable and washable anti grease filters
Double speed extraction

OTHER ORDER CODES
COP2116
COMBI STEAM OVEN [PIRON] - EXTRACTION HOOD COLOMBO 20 PAN ONLY

COP2100
COMBI STEAM OVEN [PIRON] - EXTRACTION HOOD COLOMBO & MARCO POLO RANGE

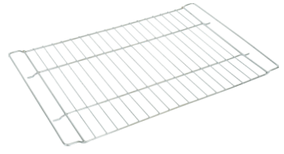


ECO CLEANING SYSTEM

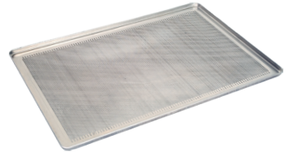
COP9002
INTEGRATED HAND SHOWER MAGELLANO (COP9106 / COP9110)

COMBI STEAM / CONVECTION OVEN - Trays

Note
Suitable for the Grande Forni Ovens, Anvil and Piron Combi Steam Ovens (6 & 10 pan)



COR3001
CHROME GRID ONLY 600 x 400mm



COR3003
BAKING TRAY PERFORATED 600 x 400 x 10mm



BTA0011
BAKING TRAY ALUMINIUM 600 x 400 x 20mm





ACCESSORIES

SUPPORTING FRAME WITH TRAY HOLDERS



COP9001
COMBI STEAM OVEN PIRON [MAGELLANO] - S/STEEL STAND

SPECIFICATIONS

OUTSIDE DIMENSIONS: 920 x 850 x 950mm
WEIGHT: 30Kg

COP2195
COMBI STEAM OVEN PIRON [COLOMBO & MARCO POLO] - S/STEEL STAND

SPECIFICATIONS

OUTSIDE DIMENSIONS: 810 x 850 x 950mm
WEIGHT: 28Kg

Equipped with:
Tray holder for 6 trays



COP9007
COMBI STEAM OVEN PIRON [MAGELLANO] - S/STEEL STAND - LOW

SPECIFICATIONS

OUTSIDE DIMENSIONS: 920 x 850 x 600mm
WEIGHT: 21Kg

COP2160
COMBI STEAM OVEN PIRON [COLOMBO & MARCO POLO] - S/STEEL STAND - LOW

SPECIFICATIONS

OUTSIDE DIMENSIONS: 810 x 850 x 600mm
WEIGHT: 18Kg

Equipped with:
Tray holder for 4 trays



COP8001
CONVEC OVEN PIRON [CABOTO] - S/STEEL STAND

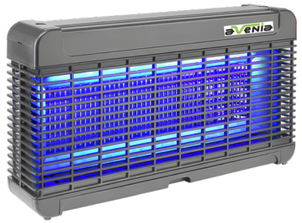
SPECIFICATIONS

OUTSIDE DIMENSIONS: 700 x 600 x 950mm
WEIGHT: 22Kg

Equipped with:
Tray holder for 4 trays



INSECT EXTERMINATORS - LED



LED

FEATURES
- High quality UV-A LED for best attraction
- Electronic transformer to ensure effective kill rate
- ABS fireproof material for safety
- Full open design
- Removable collection tray for easy cleaning
- Coverage 300sqm

NEW

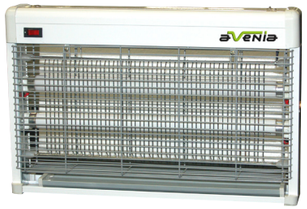
IEA1003
INSECT EXTERMINATOR AVENIA - MEDIUM - LED

SPECIFICATIONS

VOLTAGE: 230V - 50Hz
DIMENSIONS: 470 x 100 x 263mm



INSECT EXTERMINATORS - Ultra violet tubes



IEA1001
INSECT EXTERMINATOR AVENIA - SMALL

SPECIFICATIONS

VOLTAGE: 240V
DIMENSIONS: 395 x 95 x 300mm
LAMPS: 2 x 10W

IEA1002
INSECT EXTERMINATOR AVENIA - MEDIUM

SPECIFICATIONS

VOLTAGE: 240V
DIMENSIONS: 645 x 95 x 390mm
LAMPS: 2 x 20W

2 YEAR LIMITED WARRANTY

PLATE WARMER



FEATURES
- Full Stainless Steel double wall construction with adjustable shelf position offers flexibility, and can hold up to 60 plates
- Thermostatically controlled with pilot light
- This portable unit is ideal for buffets and caterers

PWK0001
PLATE WARMER ANVIL - SINGLE DOOR

SPECIFICATIONS

VOLTAGE: 230V
POWER: 0.75kW
DIMENSIONS: 450 x 485 x 850mm
WEIGHT: 34kg
MAX PLATE SIZE: 360mm Diameter

PLATE LOWERATORS

FEATURES

- Temperature control via thermostat (PLK0001 & PLK0002)
- Pre set thermostat on PWK1001
- Double skin Stainless Steel construction reduces heat loss and improves the strength of the unit
- Adjustable plate guides
- Adjustable spring tension
- Easily moved to required position
- Countersunk unit is designed for counter top installation



PLK0001

PLATE LOWERATOR ANVIL - HEATED - MOBILE

SPECIFICATIONS

VOLTAGE:	230V
POWER:	0.4kW
DIMENSIONS:	450 x 450 x 847mm - PLK0001
WEIGHT:	35kg
PLATE GUIDES:	3 (Per compartment)
PLATE CAPACITY:	Approx 40 (Varies with plate thickness)
PLATE SIZE:	200 - 300mm
MAX PLATE SIZE:	300mm Diameter



PLK0002

PLATE LOWERATOR ANVIL - HEATED DOUBLE - MOBILE

SPECIFICATIONS

VOLTAGE:	230V
POWER:	0.8kW
DIMENSIONS:	450 x 970 x 850mm
WEIGHT:	68kg
PLATE GUIDES:	3 (Per compartment)
PLATE CAPACITY:	Approx 80 (Varies with plate thickness)
PLATE SIZE:	200 - 300mm
MAX PLATE SIZE:	300mm Diameter



PWK1001

PLATE WARMER ANVIL - DROP IN

SPECIFICATIONS

VOLTAGE:	230V
POWER:	0.4kW
DIMENSIONS:	405 circumference x 728mm
WEIGHT:	25kg
PLATE GUIDES:	3 (Per compartment)
PLATE CAPACITY:	Approx 40 (Varies with plate thickness)
PLATE SIZE:	200 - 280mm
MAX PLATE SIZE:	280mm Diameter
CUT DIAMETER:	385mm
REQ CABINET DEPTH:	775mm

PIE WARMERS

FEATURES

- This attractive unit with illuminated display and superb product visibility offers excellent point-of-sale value
- Convenient front and rear sliding doors provide quick, easy access
- Humidity pan prevents drying out
- Front mounted temperature indicating gauge for monitoring internal temperature
- Suitable for bakeries, take-aways and convenience stores
- Shelves can be adjusted and sloped for display purposes
- Thermostatically controlled heater, temp range 50°C - 90°C



PWK0002

PIE WARMER ANVIL - 660mm

SPECIFICATIONS

VOLTAGE:	230V
POWER:	1.84kW
DIMENSIONS:	660 x 508 x 645mm
WEIGHT:	33.3kg
CAPACITY:	Approx 30 standard size pies

PWK0003

PIE WARMER ANVIL - 900mm

SPECIFICATIONS

VOLTAGE:	230V
POWER:	1.84kW
DIMENSIONS:	896 x 508 x 600mm
WEIGHT:	50kg
CAPACITY:	Approx 45 standard size pies

PWK0006

PIE WARMER ANVIL - 1200mm

SPECIFICATIONS

VOLTAGE:	230V
POWER:	1.84kW
DIMENSIONS:	1200 x 508 x 810mm
WEIGHT:	67kg
CAPACITY:	Approx 60 standard size pies

PIE WARMERS - Stainless Steel



FEATURES

- This unit is ideal for use in small supermarkets or fast-food outlets
- Thermostatically controlled temperature
- Rear sliding doors
- Easily removable crumb tray
- Full Stainless Steel double wall construction, keeps outside wall cool
- Operating temperature: 50°C - 80°C

PWK0004

PIE WARMER ANVIL S/STEEL - 640mm

SPECIFICATIONS

VOLTAGE:	230V
POWER:	1kW
DIMENSIONS:	640 x 364 x 525mm
WEIGHT:	23kg
CAPACITY:	Approx 30 standard size pies

PWK0005

PIE WARMER ANVIL S/STEEL - 865mm

SPECIFICATIONS

VOLTAGE:	230V
POWER:	1kW
DIMENSIONS:	865 x 364 x 525mm
WEIGHT:	30kg
CAPACITY:	Approx 50 standard size pies

PIE WARMER MINI





FEATURES

- This attractive unit with illuminated display and superb product visibility offers excellent point-of-sale value
- Convenient front and rear sliding doors provide quick, easy access
- Humidity pan prevents drying out
- Front mounted temperature indicating gauge for monitoring internal temperature
- Suitable for bakeries, take-aways and convenience stores
- Shelves can be adjusted and sloped for display purposes
- Thermostatically controlled heater, temp range 50°C - 90°C

PWK0007

PIE WARMER ANVIL - MINI

SPECIFICATIONS

VOLTAGE:	230V
POWER:	0.75kW
DIMENSIONS:	350 x 350 x 560mm
WEIGHT:	13.7kg

NEW

PWA1007

PIE WARMER ANVIL - 450mm

SPECIFICATIONS

POWER:	1.5kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	530 x 560 x 705mm
WEIGHT:	25kg
Shelves:	4

POPCORN MACHINE





FEATURES

- This counter top unit is ideal for cafes, flea markets and outdoor events
- Bold graphics and excellent product display make this unit a winner
- Interior heater to keep product warm
- 200g Capacity per load
- Non-stick kettle with hinge down feature for easy loading
- Bottom element ensures that popcorn stays warm

PMK0001

POPCORN MACHINE ANVIL - 8oz

SPECIFICATIONS

VOLTAGE:	230V - 50Hz
POWER:	1.5kW
DIMENSIONS:	502 x 421 x 685mm
WEIGHT:	26kg

FEATURES

- 400g Large capacity kettle
- Gas strut assisted hinge mechanism for easy loading
- Specially designed chute for fast and easy serving

PMK0002

POPCORN MACHINE ANVIL - 16oz

SPECIFICATIONS

VOLTAGE:	230V - 50Hz
POWER:	1.77kW
DIMENSIONS:	710 x 800 x 542mm
WEIGHT:	32kg

DISPLAY UNIT HEATED - Floor standing

FEATURES

- Pleasing modern design
- Temperature range 40°C - 75°C @ ambient temperature of 32°C
- Illuminated shelf and base for perfect product presentation
- Castor wheels make the unit easy to move
- Digital display and temperature control for high accuracy
- Grade 304 Stainless Steel interior
- Unit provided with two adjustable shelves



DHC1900

DISPLAY UNIT HEATED SALVADORE - F/STAND ADONE - 900mm

SPECIFICATIONS

CAPACITY:	225Lt
SHELVES:	3
VOLTAGE:	230V, 50Hz
DIMENSIONS:	900 x 730 x 1200mm
WEIGHT:	210kg

DHC2200

DISPLAY UNIT HEATED SALVADORE - F/STAND ADONE - 1200mm

SPECIFICATIONS

CAPACITY:	310Lt
SHELVES:	3
VOLTAGE:	230V, 50Hz
DIMENSIONS:	1200 x 730 x 1200mm
WEIGHT:	255kg

DHC2500

DISPLAY UNIT HEATED SALVADORE - F/STAND ADONE - 1500mm

SPECIFICATIONS

CAPACITY:	395Lt
SHELVES:	3
VOLTAGE:	230V, 50Hz
DIMENSIONS:	1500 x 730 x 1200mm
WEIGHT:	315kg



DISPLAY UNIT HEATED - Floor standing

IMPROVED



DHC7200
DISPLAY UNIT HEATED SALVADORE - F/STANDING CENCIO - 1200mm

SPECIFICATIONS
CAPACITY:	390Lt
SHELVES:	3
VOLTAGE:	230V, 50Hz
DIMENSIONS:	1200 x 680 x 1200mm
WEIGHT:	260kg

DHC7500
DISPLAY UNIT HEATED SALVADORE - F/STANDING CENCIO - 1500mm

SPECIFICATIONS
CAPACITY:	500Lt
SHELVES:	3
VOLTAGE:	230V, 50Hz
DIMENSIONS:	1500 x 680 x 1200mm
WEIGHT:	300kg

DHC7900
DISPLAY UNIT HEATED SALVADORE - F/STANDING CENCIO - 900mm

SPECIFICATIONS
CAPACITY:	285Lt
SHELVES:	3
VOLTAGE:	230V, 50Hz
DIMENSIONS:	900 x 680 x 1200mm
WEIGHT:	215kg

DISPLAY UNITS HEATED AND REFRIGERATED
Floor standing

FEATURES
- Half side heated, half side refrigerated
- Ideal application where floor space is limited
- Heated temperature range +40°C to +75°C
- Refrigerated temperature range +2°C to +8°C
- Illuminated shelves for perfect product presentation
- Twin, easy access sliding doors for each section
- Digital display and temperature control independent for each section
- Grade 304 Stainless Steel interior
- Unit supplied with two adjustable shelves

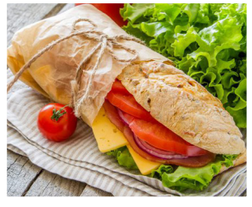


NEW

DCC1500
DISPLAY CABINET COMBO [HOT/COLD] - F/STAND - 1500mm SALVADORE

SPECIFICATIONS
CAPACITY:	485Lt
SHELVES:	3
POWER:	1.3kW
VOLTAGE:	230V 50Hz
DIMENSIONS:	1500 x 680 x 1200mm
WEIGHT:	254kg

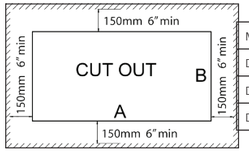




FEATURES
- Counter top type can be fitted on or into counter
- Robust Stainless Steel outer body
- Temperature range 40°C - 75°C @ ambient temperature of 32°C
- Will maintain displayed product at HACCP controlled temperature
- Illuminated shelf and base for perfect product presentation
- Digital display and temperature control for high accuracy
- Grade 304 Stainless Steel interior
- Unit provided with 1 adjustable shelf & fixed bottom shelf



WORKTOP CUT OUT



Model	A	B
DHC0900	850	430
DHC1200	1150	430
DHC1500	1450	430

DISPLAY UNIT HEATED - Countersunk

IMPROVED

DHC0900
DISPLAY UNIT HEATED SALVADORE - COUNTERSUNK - ALESSIA - 900mm

SPECIFICATIONS
CAPACITY:	70Lt
SHELVES:	2
VOLTAGE:	230V, 50Hz
DIMENSIONS:	900 x 470 x 680mm
WEIGHT:	50kg

DHC1200
DISPLAY UNIT HEATED SALVADORE - COUNTERSUNK - ALESSIA - 1200mm

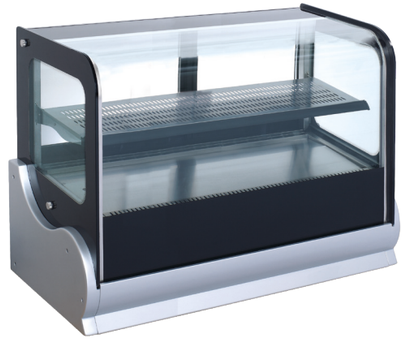
SPECIFICATIONS
CAPACITY:	94Lt
SHELVES:	2
VOLTAGE:	230V, 50Hz
DIMENSIONS:	1200 x 470 x 680mm
WEIGHT:	65kg

DHC1500
DISPLAY UNIT HEATED SALVADORE - COUNTERSUNK - LESSIA - 1500mm

SPECIFICATIONS
CAPACITY:	118Lt
SHELVES:	2
VOLTAGE:	230V, 50Hz
DIMENSIONS:	1500 x 470 x 680mm
WEIGHT:	80kg

NOTE
It is essential that the cabinet below the cut-out is well ventilated. Poor ventilation will affect the performance of the unit

FEATURES
- Robust Stainless Steel outer body
- Temperature range 40°C - 75°C @ ambient temperature of 32°C
- Will maintain displayed product at HACCP control temperature
- Illuminated shelf and base for perfect product presentation
- Digital display and temperature control for high accuracy
- Grade 304 Stainless Steel interior
- Unit provided with 1 adjustable shelf & fixed bottom shelf



IMPROVED

DISPLAY UNIT HEATED - Countertop

DHC4200
DISPLAY UNIT HEATED SALVADORE - COUNTER TOP BELINA - 1200mm

SPECIFICATIONS
CAPACITY:	190Lt
SHELVES:	2
VOLTAGE:	230V, 50Hz
DIMENSIONS:	1200 x 540 x 790mm
WEIGHT:	95kg

DHC4500
DISPLAY UNIT HEATED SALVADORE - COUNTER TOP BELINA - 1500mm

SPECIFICATIONS
CAPACITY:	240Lt
SHELVES:	2
VOLTAGE:	230V, 50Hz
DIMENSIONS:	1500 x 540 x 790mm
WEIGHT:	110kg

DHC4900
DISPLAY UNIT HEATED SALVADORE - COUNTER TOP BELINA - 900mm

SPECIFICATIONS
CAPACITY:	140Lt
SHELVES:	2
VOLTAGE:	230V, 50Hz
DIMENSIONS:	900 x 540 x 790mm
WEIGHT:	80kg

HEATED DISPLAY MERCHANDISER - Countertop

FEATURES

- Completely portable and easy to transport
- Minimal frame open design for better display
- Screened glass for up market appearance
- Cable entry from underneath
- Low maintenance Halogen light fittings
- High power German supplied tangential fan blowers
- Fits international standard size pans or inserts up to 100mm depth (must be ordered separately)
- Removable top glass easy to clean
- High quality smooth running removable sliding doors
- Removable water tray to provide humidity
- Removable chrome wire rack for additional small items
- Thermostatic heat control
- Dry heat element with fan assisted air flow provides even heat distribution
- Humidity tray to maintain moisture



HDM0003

HEATED DISPLAY MERCHANDISER SALVADORE - 3 DIVISION

SPECIFICATIONS

NUMBER OF DIVISIONS:	3
MAX INSERT DEPTH:	100mm
POWER RATING:	2.5kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	1074 x 728 x 627mm
BOX DIMENSIONS:	1190 x 810 x 760mm
PACKED WEIGHT:	40kg

NOTE

Food pans sold separately

HOT FOOD BARS

FEATURES

- Counter top unit can be fitted on or into counter
- Robust Stainless Steel construction
- Curved front glass providing great display of product and acting as a sneeze guard
- Specially designed element to ensure excellent heat distribution
- Inserts excluded
- Illuminated via flourescent lighting for perfect product presentation
- Adjustable feet for levelling on uneven surfaces
- Can be used with or without water



BMA4002

HOT FOOD BAR ANVIL - 2 DIVISION

SPECIFICATIONS

VOLTAGE:	230V
POWER:	1.8kW
DIMENSIONS:	733 x 710 x 728mm
WEIGHT:	65kg
DIVISIONS:	2



BMA4003

HOT FOOD BAR ANVIL - 3 DIVISION

SPECIFICATIONS

VOLTAGE:	230V
POWER:	1.8kW
DIMENSIONS:	1074 x 710 x 728mm
WEIGHT:	95kg
DIVISIONS:	3

NOTE

Food pans sold separately

RISER SHELVES

FEATURES

- Keeps food warm at the right temperature to be served
- Perfect for restaurants, canteens and fast food lines
- Easy pass-through and access from kitchen
- Can be used as a plate warmer
- Power light to indicate when element is energised, only the top shelf is energized with an element.
- Variable heat control
- Element configuration provides even heat distribution



(Heated)



(Neutral)

RSA1100

RISER SHELF ANVIL - 1100mm

SPECIFICATIONS

POWER RATING:	1.5kW
VOLTAGE:	230V
DIMENSIONS:	1060 x 390 x 500mm
WEIGHT:	14.5kg

RSA1700

RISER SHELF ANVIL - 1700mm

SPECIFICATIONS

POWER RATING:	2.3kW
VOLTAGE:	230V
DIMENSIONS:	1660 x 390 x 500mm
WEIGHT:	20kg

RSA2300

RISER SHELF ANVIL - 2300mm

SPECIFICATIONS

POWER RATING:	2.7kW
VOLTAGE:	230V
DIMENSIONS:	2260 x 390 x 500mm
WEIGHT:	30kg

OTHER ORDER CODES

RSA1101

RISER SHELF ANVIL NEUTRAL - 1100mm

RSA1701

RISER SHELF ANVIL NEUTRAL - 1700mm

RSA2301

RISER SHELF ANVIL NEUTRAL - 2300mm

HEATED FOOD DISPLAY STATION



(Food pans sold separately)

FEATURES

- Pleasing design for optimum product display
- Double warming lamps with individual dimmer controls
- Heated Stainless Steel base, with thermostat control
- Fitted with Acrylic sneeze guard on both sides

CSS2001

HEATED FOOD DISPLAY STATION SALVADORE - 2 LIGHT - WITH HEATED BASE

SPECIFICATIONS

POWER:	750W
VOLTAGE:	230V
DIMENSIONS:	900 x 752 x 491mm
INCLUDES:	2 x 175W PAR 38 infra red globe 400W Heating element in the base

OTHER ORDER CODES

XCSS0006

INFRARED GLOBE- 175W

ESPRESSO MACHINE - Esprecious

The Bravilor Bonamat Esprecious is a fully automatic espresso machine. It uses freshly ground beans to prepare all its coffee specialities. The Esprecious is available in 2 models, namely the Esprecious 12 and Esprecious 11L [with FreshMilk].

The Esprecious 11L is supplied complete with the FreshMilk. The FreshMilk has been specially designed for the Esprecious espresso machine. The Bravilor Bonamat cooling system keeps the milk at a constant 4 degrees. The milk frother inside the Esprecious creates a milk foam as light as air. The whipping process of fresh cold milk, steam and air creates milk foam of superb quality. A major advantage of the FreshMilk is that it is controlled by the Esprecious touchscreen. Daily cleaning and rinsing activities are selected via the touchscreen, with visual and acoustic feedback.

FEATURES

- Ease of use: intuitive touchscreen
- Bean-to-cup: preparation using fresh coffee beans
- Double dispensing outlet for serving two cups simultaneously
- Automatic rinsing program to optimise the in-cup quality
- Separate hot water tap for e.g. tea
- Unique hot water system to reduce scaling, reduces the maintenance requirement
- Service-friendly and easy to maintain





NEW

BEM1101

BRAVILOR ESPRECIOUS FRESH MILK COMPLETE

SPECIFICATIONS

CAPACITY BEAN CANISTER:	1 x 1.4kg
CAPACITY INSTANT CANISTERS:	1 x 3.2Lt
NO. OF GRINDERS:	1
WATER SUPPLY:	Yes
WATER DRAINAGE:	Yes
POWER:	230V 50/60Hz - 2300W
DIMENSIONS:	570-620 x 570 x 660mm



BVE1000

BRAVILOR - ESPRECIOUS 12 ESPRESSO MACHINE

SPECIFICATIONS

CAPACITY BEAN CANISTER:	1 x 1.4kg
CAPACITY INSTANT CANISTERS:	2 x 1.3Lt
NO. OF GRINDERS:	1
WATER SUPPLY:	Yes
WATER DRAINAGE:	No
POWER:	230V 50/60Hz - 2250W
DIMENSIONS:	330 x 570 x 660mm

NOTE:

If at a later stage you do decide to install the FreshMilk capability, all you need is the conversion kit

ESPRESSO MACHINE - Sego

NEW

The Sego is one of Bravilor Bonamat's fully automatic espresso machines. All coffee specialities are made using freshly ground coffee beans. The extensive touchscreen menu offers 30 beverage choices. The Sego is suitable for many locations and takes up very little space thanks to its compact footprint. Moreover, the Sego can operate perfectly without a fixed water connection thanks to its additional pump set and water bottle/tank.



FEATURES

- Bean-to-cup: brewed with fresh coffee beans
- Easy, quick installation
- Simplistic to operate
- Intuitive touchscreen
- Menu with up to 30 beverage choices
- Unique rotational brewer that's easy to remove and clean
- One bean canister
- 2 instant ingredient canisters
- Maintenance friendly

BVS1200

BRAVILOR SEGO 12

SPECIFICATIONS

CAPACITY:	1 x 1.2kg Bean canister 2 x 1.3kg Instant ingredient canister
THROUGHPUT / HOUR:	Espresso - 120 - 250 cups [40cc] Coffee - 80 - 100 cups [125cc] Instant - approx. 240 cups [30Lt]
POWER:	230V - 50/60Hz - 2250W
TAP HEIGHT:	106mm
DIMENSIONS:	310 x 464 x 588mm



VENDING MACHINE - Quinto 422

FEATURES

- The Quinto 422 offers 10 hot beverages, such as coffee and cappuccino, hot chocolate and hot water
- Fast and simple operation and reduced maintenance
- The machine works with instant or freeze dried ingredients
- Great for stock control

BVI4000

BRAVILOR QUINTO MACHINE 422

SPECIFICATIONS

AMOUNT OF CANISTERS:	4
OUTPUT:	20Lt / 160 cups / hr
BREWING TIME:	11 seconds / cup
POWER:	2.1kW
VOLTAGE:	230V
DIMENSIONS:	310 x 405 x 567mm

COFFEE MACHINE - Pour over - 2 jugs



FEATURES

- Two self-regulating hot plates that re-adjust the temperature according to the amount of coffee in the decanter
- Used for immediate service in restaurants
- Coffee should be served within 30 minutes of being brewed

CMB0001
COFFEE MACHINE BRAVILOR / NOVO WITH 2 JUGS

SPECIFICATIONS

OUTPUT:	18Lt / 144 cups / hr
BREWING TIME:	1.7Lt in 5min
POWER:	2.1kW
VOLTAGE:	230V
DIMENSIONS:	205 x 340 x 430mm Manual water filling Machine supplied with 2 glass jugs

OTHER ORDER CODES

CMF1000
COFFEE MACHINE FILTERS - BRAVILOR

AIRPOT BREWER - TH

- 70 Years of experience.
- Taste of quality worldwide.
- Bravilor Bonamat is a leading organisation in developing, manufacturing and selling professional beverage preparation systems
- Besides an extensive range of filter equipment, Bravilor Bonamat offers a range of innovative instant and fresh brew vending machines
- State of the art production, assembling and testing facilities in the Netherlands
- Reliable, user firendly and leaders in technique and design



(Airpots sold separately)

FEATURES

- The TH brews delicious fresh filter coffee directly into an Airpot that keeps your coffee hot and fresh for extended periods

ABB2022
AIRPOT BREWER BRAVILOR - AIRPOT 2.2Lt

SPECIFICATIONS

OUTPUT:	19Lt / 144 Cups / hr
BREWING TIME:	2.2Lt in 7min
POWER:	2.0kW
VOLTAGE:	230V
DIMENSIONS:	235 x 406 x 545mm Manual water filling

OTHER ORDER CODES

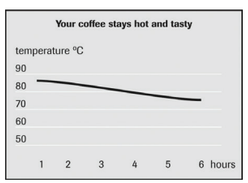
ABB0022
VACUUM AIRPOT WITH GLASS INNER - 2.2Lt (TH)

CMF1000
COFFEE MACHINE FILTERS - BRAVILOR

AIRPOT BREWER - THa



(Airpots sold separately)





FEATURES

- The THA brews delicious fresh filter coffee directly into an Airpot that keeps your coffee hot and fresh for extended periods

ABB0015
AIRPOT BREWER BRAVILOR - 15Lt

SPECIFICATIONS

OUTPUT:	15Lt / 120 Cups / hr
BREWING TIME:	2.2Lt in 8min
POWER:	2.02kW
VOLTAGE:	230V
DIMENSIONS:	225 x 358 x 545mm Water connection

OTHER ORDER CODES

ABB0022
VACUUM AIRPOT WITH GLASS INNER - 2.2Lt (TH)

CMF1000
COFFEE MACHINE FILTERS - BRAVILOR

BULK BREWERS

FEATURES

- Ideal for busy institutions to produce large quantities of coffee in short periods of time, easy to use
- Total and daily counters, digital control panel, direct brewing into individual electric or insulated containers
- Easy to transport for coffee to be served anywhere, at any time



BULK BREWER URNS

OTHER ORDER CODES

CUB0005
BULK BREWER URN BRAVILOR - 5Lt (available on indent only)

CUB0010
BULK BREWER URN BRAVILOR - 10Lt (available on indent only)

CUB0020
BULK BREWER URN BRAVILOR - 20Lt (available on indent only)

BBB2005
BULK BREWER BRAVILOR - 5Lt

SPECIFICATIONS

OUTPUT:	Approx 30Lt an hour (240 cups)
HOLDING CAPACITY:	10Lt (2 x 5Lt)
BREWING TIME:	Approx 5Lt in 10min
POWER:	3.1kW - 230V
DIMENSIONS:	635 x 440 x 799mm Water connection Without brewing basket For use with flat filter paper

BBB2010
BULK BREWER BRAVILOR - 10Lt

SPECIFICATIONS

OUTPUT:	Approx 60Lt an hour (480 cups)
HOLDING CAPACITY:	20Lt (2 x 10Lt)
BREWING TIME:	Approx 10Lt in 10min
POWER:	6.1kW - 400V
DIMENSIONS:	955 x 512 x 840mm Water connection Without brewing basket For use with flat filter paper

BBB2020
BULK BREWER BRAVILOR - 20Lt

SPECIFICATIONS

OUTPUT:	Approx 90Lt an hour (720 cups)
HOLDING CAPACITY:	40Lt (2 x 20Lt)
BREWING TIME:	Approx 20Lt in 14min
POWER:	9.2kW - 400V
DIMENSIONS:	1175 x 600 x 947mm Water connection Without brewing basket For use with flat filter paper

JUGS



CMJ0001
COFFEE MACHINE
JUG GLASS - NO LID - 1.8Lt



CMJ0002
COFFEE MACHINE
JUG GLASS - WITH LID - 1.7Lt



CDA0020
COFFEE DECANTER
S/STEEL & LID - 2Lt

CAST IRON TEA POT



CTP0600
CAST IRON TEA POT [NIPON]
(GREEN) 600ml



CTP0800
CAST IRON TEA POT [JAPANESE]
(BLACK) 800ml

MILK FROTHING JUG

FEATURES

- 18/10 Stainless Steel



MFJ0600
MILK FROTHING
JUG - 600ml



MFJ1000
MILK FROTHING
JUG - 1Lt



MFJ1500
MILK FROTHING
JUG - 1.5Lt



Note

REFER PG 458 FOR THERMOMETER - IDEAL FOR MILK FROTHING

AIRPOT - Double pump and Thermos dispenser





Double pump system



Ideal for use with TH series

ABB0022
AIRPOT BREWER BRAVILOR - FLASK 2.2Lt

AIRPOT ECONO



VFS0035
VACUUM FLASK
S/STEEL - 3.5Lt



VFS0022
VACUUM FLASK
S/STEEL INNER - 2.2Lt

NEW

VACUUM FLASK



VPS0010
VACUUM FLASK
S/STEEL - 1.2Lt



VPS0015
VACUUM FLASK
S/STEEL - 1.5Lt



VPS0020
VACUUM FLASK
S/STEEL - 2.0Lt



VPS0150
VACUUM FLASK
S/STEEL
INSULATED 1.5Lt



VPS0200
VACUUM FLASK
S/STEEL
INSULATED 2Lt



VPS3050
VACUUM FLASK
(WHITE) 500ml



VPS3100
VACUUM FLASK
(WHITE) 1Lt



COFFEE JUG WARMER

ANVIL 2 YEAR LIMITED WARRANTY

FEATURES

- Plates heat independently, therefore energy efficient
- Ideal for restaurants, coffee shops and guest houses



CWA0002
COFFEE WARMER ANVIL - JUG WARMER

SPECIFICATIONS

POWER:	2 x 0.1kW
VOLTAGE:	230V
PLATE DIAMETER:	2 x 140mm
DIMENSIONS:	432 x 243 x 84mm
WEIGHT:	3kg

ELECTRIC WATER URN - Standard



FEATURES

- 2.7kW Element controlled by a energy regulator
- The all-welded Stainless Steel body is impervious to rust, and tough enough to withstand day to day knocks
- Modern and fashionable, its clean lines compliment the aesthetics of your business

ORDER CODES

URS0012
URN ELECTRIC ANVIL STANDARD - 12Lt

URS0016
URN ELECTRIC ANVIL STANDARD - 16Lt

URS0020
URN ELECTRIC ANVIL STANDARD - 20Lt

URS0030
URN ELECTRIC ANVIL STANDARD - 30Lt

ELECTRIC WATER URN - Anti boil - Dry

Best Choice

2 YEAR LIMITED WARRANTY

ANVIL



FEATURES

- Special feature protects against urn boiling dry - prevent costly repairs and down time by insisting on Anvil Anti Boil Dry Urns
- Controlled by a Simmerstat energy regulator, with additional safety thermostat
- Boil dry 2.7kW element eliminates the need to replace a costly element
- When the water level runs dry the element switches off

URB1012
URN ELECTRIC ANVIL ANTI BOIL DRY - 12Lt

URB1016
URN ELECTRIC ANVIL ANTI BOIL DRY - 16Lt

URB1020
URN ELECTRIC ANVIL ANTI BOIL DRY - 20Lt

URB1030
URN ELECTRIC ANVIL ANTI BOIL DRY - 30Lt

COFFEE PERCULATOR

BRAVILOR BONAMAT



FEATURES

- Freshly percolated coffee
- Double walled Stainless Steel container and steel filter
- Boil dry safety and a heating element to maintain the coffee temperature

CPL0115
COFFEE PERCULATOR - 15Lt

SPECIFICATIONS

POWER:	1500W
DIMENSIONS:	510 x 330mm
HOLDING CAPACITY:	11Lt
HOURLY CAPACITY:	15Lt

COFFEE MACHINE

aVeNia



FEATURES

- Used for immediate service in restaurants
- Coffee should be served within 30 minutes of being brewed

CMA1001
COFFEE MACHINE - AVENIA

SPECIFICATIONS

OUTPUT:	18Lt / 144 cups / hr
BREWING TIME:	2.2Lt in 7min
POWER:	2.1kW
VOLTAGE:	230V
DIMENSIONS:	205 x 340 x 430mm
	Manual water filling
	Machine supplied with 2 glass jugs

ANVIL

2 YEAR LIMITED WARRANTY

SPEEDBOIL

FEATURES

- Stainless Steel Construction
- On Tap Boiling Water
- Wall Mounted with the option of concealed plumbing available on all units
- Fully automated
- Advanced electronic controls
- Energy efficient, safe and hygienic
- Convenient and steam free
- Modern design for front of house installations





SBA0150
SPEEDBOIL ANVIL - 15Lt

SPECIFICATIONS

CAPACITY:	15Lt
POWER RATING:	230V - 50Hz - 2.4kW
DIMENSIONS:	395 x 246 x 579mm
BOX DIMENSIONS:	459 x 320 x 654mm
PACKED WEIGHT:	13kg

SBA0100
SPEEDBOIL ANVIL - 10Lt

SPECIFICATIONS

CAPACITY:	10Lt
POWER RATING:	230V - 50Hz - 2.0kW
DIMENSIONS:	368 x 225 x 528mm
BOX DIMENSIONS:	432 x 300 x 603mm
PACKED WEIGHT:	11.5kg

SBA0075
SPEEDBOIL ANVIL - 7.5Lt

SPECIFICATIONS

CAPACITY:	7.5Lt
POWER RATING:	230V - 50Hz - 2.0kW
DIMENSIONS:	354 x 209 x 497mm
BOX DIMENSIONS:	418 x 283 x 572mm
PACKED WEIGHT:	10.5kg

SBA0050
SPEEDBOIL ANVIL - 5Lt

SPECIFICATIONS

CAPACITY:	5Lt
POWER RATING:	230V - 50Hz - 2.0kW
DIMENSIONS:	339 x 193 x 450mm
BOX DIMENSIONS:	403 x 267 x 525mm
PACKED WEIGH:	9.5kg

ESPRESSO MACHINE





FEATURES

- Heating circulation
- Electronic infusion
- Automatic cleaning
- Dose regulations of hot water and coffee
- Signal light detecting lack of water in boiler
- Emptying tap of water in boiler
- 2 Stainless Steel steam jet nozzles
- Emergency push button

EMF2312

ESPRESSO MACHINE - FULLY AUTOMATIC

SPECIFICATIONS

VOLTAGE:	220V
POWER:	3000W
BOILER:	12Lt
WEIGHT:	59kg
DIMENSIONS:	670 x 540 x 540mm
PACKAGED DIMENSIONS:	750 x 620 x 600mm

EMS2312

ESPRESSO MACHINE - SEMI AUTOMATIC

SPECIFICATIONS

VOLTAGE:	220V
POWER:	3000W
BOILER:	12Lt
WEIGHT:	59kg
DIMENSIONS:	670 x 540 x 540mm
PACKAGED DIMENSIONS:	750 x 620 x 600mm

GRINDER DOSER



FEATURES

- Suitable for bars with medium consumption needs
- Stepless micrometrical grinding adjustment
- With time switch
- 64mm Grinding blades
- Dose adjustment 5.5 to 8g

GRI1200

COFFEE GRINDER/DOSER/SUPER JOLLY WITH TIMER 1.2kg

SPECIFICATIONS

POWER:	350W
GRINDING BLADE SPEED:	1400 (50 Hz)
COFFEE-BEAN CONTAINER CAPACITY:	1.2kg
GROUND COFFEE CONTAINER CAPACITY:	280g
WEIGHT:	14kg

ACCESSORIES - Optional extras



EMK0001

ESPRESSO MACHINE
KNOCK BOX



EMC0002

ESPRESSO MACHINE
CLEANING KIT

Includes

Clean express
Clean Brush
Rubber Blind Filter

NEW



CTC0001

OFFEE TAMPER
MILD STEEL
(CHROME PLATED)
57mm - 720g

BUTCHERQUIP

COOKER CABINET - 600Lt Deluxe



FEATURES

- High quality combination cooking and grilling cabinet with electronic non-indicating controller with PT100 sensor for cooking temperature and digital indicating electronic controller for core temperature
- Unit fitted with automatic alarm and shutdown for low water and core temperature
- For automatic control of the cooking cycle, a 24-hour timer is fitted

CCB1600

COOKER CABINET BUTCHERQUIP - DELUXE - 600Lt

SPECIFICATIONS

VOLTAGE:	380V - 3 phase (Neutral and Earth)
POWER:	3 x 1.5kW Grilling elements 3 x 3kW Cooking elements
DIMENSIONS:	1280 x 770 x 1680mm
WEIGHT:	170kg
CHAMBER SIZE:	1000 x 655 x 1020mm

Includes

3 x Perforated Stainless Steel cooking trays
10 x Aluminium hanging rods

COOKER CABINET - 600Lt Economy



FEATURES

- High grade Stainless Steel for safe food processing
- The ideal machine for medium size butcheries
- Automatic alarm and shut down for low water
- Robust all Stainless Steel construction
- Low product weight loss

CCB0600

COOKER CABINET BUTCHERQUIP - ECONOMY - 600Lt

SPECIFICATIONS

VOLTAGE:	380V - 3 phase (Neutral and Earth)
POWER:	3 x 3kW Cooking elements
DIMENSIONS:	1280 x 770 x 1680mm
WEIGHT:	167kg
CHAMBER SIZE:	1000 x 655 x 1020mm

Includes

3 x Perforated Stainless Steel trays
10 x Aluminium hanging rods

COOKER CABINET - 170Lt Junior



FEATURES

- High quality all Stainless Steel junior cooking cabinet ideal for the smaller butcher
- The unit can be used for steam cooking or grilling
- Grilling and cooking temperatures controlled by hydraulic thermostats with selector switch for choice of grill or cook
- Well suited to small volume operations

CCB0170

COOKER CABINET BUTCHERQUIP - JUNIOR - 170Lt

SPECIFICATIONS

VOLTAGE:	230V Single phase
POWER:	1 x 3kW Cooking element 1 x 2kW Grilling element
DIMENSIONS:	1015 x 720 x 610mm
WEIGHT:	80kg
CHAMBER SIZE:	700 x 500 x 500mm

Includes

3 x Perforated Stainless Steel cooking trays
10 x Aluminium hanging rods



SMOKING CABINETS

FEATURES

- High quality all Stainless Stieel quality consruction
- Smoking and drying functions controlled with a simple to operate venting system
- Temperature controlled by a digital indicating electronic controller in the case of the 600Lt unit and via a thermostat control on the junior smoker
- The junior smoker drying cycle has natural convection
- The 600Lt smoker drying cycle has fan assisted convection
- The smoking cycle is achieved using natural convection with an ignition element for wood chips
- Inner parts easily removable for easy cleaning
- Smoked product has low mass loss
- Junior smoker fitted with electromechanical timer and time lapse signal to indicate completion of cycle.



SCB0600

SMOKING CABINET BUTCHERQUIP - 600Lt

SPECIFICATIONS

VOLTAGE:	380V - 3 phase - 50Hz
POWER:	2 x 2.25kW Drying elements 1 x 0.75kW Sawdust ignition element
DIMENSIONS:	1280 x 770 x 2020mm
WEIGHT:	216kg
CHAMBER SIZE:	1000 x 655 x 1020mm

Includes

15 x Aluminium rods
1 x Sawdust grid
1 x Ashtray
1 x Expanded mesh tray



SCB0170

JUNIOR SMOKING CABINET BUTCHERQUIP - 170Lt

SPECIFICATIONS

VOLTAGE:	230V
POWER:	2 x 1kW Drying elements 1 x 0.5kW Sawdust ignition element
DIMENSIONS:	1015 x 610 x 940mm
WEIGHT:	72kg
CHAMBER SIZE:	785 x 500 x 500mm

Includes

10 x Aluminium rods
1 x Sawdust grid
1 x Ashtray
1 x Expanded mesh tray

STAINLESS STEEL BILTONG CABINET



FEATURES

- The ideal machine for butcheries and supermarkets to produce high volumes of biltong
- Proven 20% performance benefit over competition
- Glass window for product display
- Unit fitted with anti-bacterial ultra violet lamp for product protection
- Locking door handle for security
- Adjustable thermostatic temperature control
- Powerful extraction fan to ensure maximum air changes for uniform drying throughout
- Heater cannot be switched on without the fan being in operation
- Unit can cure 100kg of wet product at a time

Do a dry cure (24 hrs), or wet cure (12 hrs) first with the temperature control switch off, and only the light and fan on. Then put the temperature control on setting 3, and leave for ±3 days. The ideal temperature for drying biltong is 32°C - 34°C.

BCB1250

BILTONG CABINET BUTCHERQUIP - 1250Lt - S/STEEL

SPECIFICATIONS

VOLTAGE:	230V - 50Hz
POWER:	2 x 1.5kW
DIMENSIONS:	1000 x 740 x 2015mm
WEIGHT:	120kg
CHAMBER SIZE:	950 x 730 x 1750mm

Includes

24 x Galvanised hanging rods
1 x Stainless Steel drip tray

Note

Optional additional extras available on request

STAINLESS STEEL JUNIOR BILTONG CABINET



FEATURES

- Well suited to small volume operations, hunters, home industries and biltong enthusiasts
- All Stainless Steel construction
- Preset temperature control to avoid tampering
- Heater cannot be switched on without the fan being in operation
- Efficient extraction fan for maximum air changes and uniform drying throughout the cabinet
- Unit can cure 25kg of wet product at a time
- New stiffer door with improved seal
- Internal hanging brackets for improved flexibility

BCB0245

BILTONG CABINET BUTCHERQUIP - JUNIOR - 245Lt - S/STEEL

SPECIFICATIONS

VOLTAGE:	230V - 50Hz
POWER:	0.75kW
DIMENSIONS:	580 x 460 x 1080mm
WEIGHT:	43kg
CHAMBER SIZE:	500 x 450 x 910mm

Includes

10 x Galvanised hanging rods
1 x Stainless Steel drip tray

NEW

FOOD DEHYDRATOR - 6 Tray

Original design, Italian quality and extremely practical to use for the natural dehydration of any kind of food: fruit, vegetables, mushrooms, herbs and everything that creativity suggests. Perfect for kitchen professionals and enthusiastic foodies, Atacama offers a whole range of solutions coupled with outstanding features: compactness, solidity and the special horizontal air flow system which always ensures a uniform, effective dehydration.

FEATURES

- 6 Automatic programs for versatility
- Wide flow technology for even dehydration across all tray areas
- Digital display
- Energy saving On/Off switch
- Anti-slip, anti-vibration rubber feet
- Maintenance cycle at the end of each dehydrating process
- Structure in Stainless Steel and nylon





FDA1006

STAINLESS STEEL FOOD DEHYDRATOR - 6 TRAY

SPECIFICATIONS

RESISTOR POWER:	500W
TOTAL DEHYDRATING SURFACE:	5 500cm²
DIMENSIONS:	270 x 260 x 500mm
WEIGHT:	5.5kg
SUPPLIED WITH:	Six Stainless Steel dehydrating trays 250 x 360mm

RICE COOKER



RCA1008

RICE COOKER AVENIA - 8.5Lt

SPECIFICATIONS

CAPACITY:	8.5Lt
VOLTAGE:	230V
POWER:	2650Kw



SOUS VIDE COOKING

THE SOUS VIDE TECHNIQUE

Sous Vide also known as low temperature cooking, was developed in 1974 to reduce shrinkage when preparing foie gras. Development of the technique resulted in an unexpected low shrinkage of less than 5% compared to the 40% seen with conventional cooking methods.

Sous Vide cooking has been proven to produce consistent, high quality results every time: retaining vitamins, micro nutrients and mineral salts fat compositions are not altered - resulting in a noticeably better taste and texture.

Due to a temperature consistency of ±0.01°C chefs are able to prepare fish, meat or vegetables exactly as desired. Once the preferred temperature is reached, it can be kept constant for hours - making it virtually impossible to over cook any type of food. Using water as the heating medium guarantees that the temperature is the same at every point in the bath/vessel.

Consider all of these advantages Sous Vide cooking provide a real alternative to conventional cooking methods. Maximize kitchen efficiency, save on overhead expenses and increase menu quality.





BENEFITS OF SOUS VIDE COOKING

- Retains all nutrients
- Highest possible food quality
- Improves kitchen time management and efficiency
- Reduces shrinkage loss to max. 5%
- Preserves the natural flavour of the food
- Saves money due to more efficient cooking and reduces spoilage
- Freshness, color and appearance remain unchanged until serving
- Constantly reliable results due to ±0.01°C temperature
- No moisture loss, minimal shrinkage
- No more over cooking

2 YEAR LIMITED WARRANTY

SOUS VIDE COOKERS

FEATURES

- Powerful circulation pump with removable filter to ensure uniformity temperature distribution
- Submersible parts made from Stainless Steel for durability and ease of cleaning
- Electronic temperature control with large easy to read digital display showing time, set temperature and current temperature
- Versatile clamp for attaching directly to inserts



NEW

SVD0002

SOUS VIDE CIRULATOR ONLY

SPECIFICATIONS

POWER:	1.5kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	145 x 130 x 320mm
WEIGHT:	1,9kg

OTHER ORDER CODES

INF4200

FULL SIZE INSERT x 200mm (POLYCARB)

Tank and circulator sold seperately

FEATURES

- Powerful circulation pump with multiple inlet and outlet jets to ensure uniform temperature distribution, fitted with removable filters
- Lift out cooking tray for easy loading and unloading
- Electronic temperature control with large easy to read digital display showing time, set temperature and current temperature
- Lid with insulated mat to preserve heat
- Large surface area silicone heating element
- Bath size



NEW

SVD0003

SOUS VIDE BATH AND CIRULATOR COMPLETE UNIT

SPECIFICATIONS

POWER:	0.62kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	420 x 283 x 290mm
WEIGHT:	6,3kg

Refrigeration

Whether cooling cakes or sushi, our comprehensive range of refrigeration units are guaranteed to preserve food ensuring minimal wastage.

Our Brema Ice machines can produce up to 400kg of ice per 24 hours based on ideal operational conditions and comes with an extensive warranty and service backup. Be sure to take a look at our Salvadore back bar firdges.

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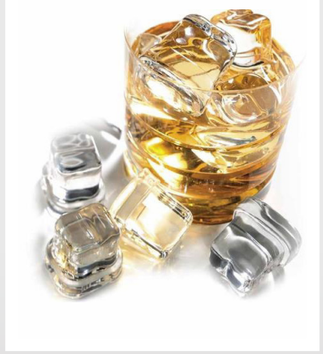
BREMA® Ice Makers



SOLUTIONS FOR ALL YOUR DRINKS SERVICE NEEDS

Brema ice machines have embraced an ongoing creative effort focused on achieving extremely high product standards by using the best materials and being aware of technological innovations. This endeavour on their part has enabled them to be pro-active to a changing market and to create a range of models that address customers needs and requirements.

- Brema is an internationally recognized brand and the company has been operational, producing ice-making machines since 1985.
- Brema's commitment to it's customers is to always provide them with optimal, timely solutions for all their needs.
- Brema machines are designed & manufactured according to the highest international standards using most advanced technologies.
- Brema prides itself with highly qualified staff, who constantly upgrade their skills and knowledge on all its products. Constantly applying effort on research and development in order to fully understand and anticipate the developments of the market. This enables them to produce latest upgraded equipment within its range by adding new products year after year.

All outputs are calculated on an inlet water temperature of 15˚C and an ambient temperature of 21˚C. Production results may vary depending on actual water and ambient temperature.

Apart from the standard Brema range, BCE can supply industrial machines for special applications.

Contact BCE Foodservice Equipment to find a solution for your unique needs.

3 YEAR LIMITED WARRANTY

3 Year Warranty on Brema Ice Machines

Terms and conditions apply.

ICE FLAKER - Self contained



IFB0150

ICE FLAKER BREMA - 150kg / 24hrs

SPECIFICATIONS

DIMENSIONS:	738 x 690 x 1020mm
WEIGHT:	94kg
STORAGE:	55kg
OUTPUT:	150kg / 24hrs
POWER:	0.65kW, 220V - 240V, 50Hz

All outputs are calculated on an inlet water temperature of 15˚C and an ambient temperature of 21˚C. Production results may vary depending on actual water and ambient temperature

NOTE Electromechanical - No PC boards

Installation requires a ventilated room, water connection and a waste drainage

BREMA® Ice Makers 3 YEAR LIMITED WARRANTY

ICE MAKERS - GOURMET CUBE - Self contained



IMB0028

ICE MAKER BREMA - 28kg / 24hrs

SPECIFICATIONS

DIMENSIONS:	390 x 460 x 690mm
WEIGHT:	37kg
STORAGE:	9kg
OUTPUT:	28kg / 24hrs
POWER:	0.37kW, 220V - 240V, 50Hz
PER ICE CUBE:	18g



IMB0033

ICE MAKER BREMA - 33kg / 24hrs

SPECIFICATIONS

DIMENSIONS:	500 x 580 x 690mm
WEIGHT:	48kg
STORAGE:	16kg
OUTPUT:	33kg / 24hrs
POWER:	0.37kW, 220V - 240V, 50Hz
PER ICE CUBE:	18g



IMB0046

ICE MAKER BREMA - 46kg / 24hrs

SPECIFICATIONS

DIMENSIONS:	500 x 580 x 800mm
WEIGHT:	56kg
STORAGE:	25kg
OUTPUT:	46kg / 24hrs
POWER:	0.5kW, 220V - 240V, 50Hz
PER ICE CUBE:	18g



IMB0065

ICE MAKER BREMA - 65kg / 24hrs

SPECIFICATIONS

DIMENSIONS:	738 x 600 x 920mm
WEIGHT:	77kg
STORAGE:	40kg
OUTPUT:	65kg / 24hrs
POWER:	0.65kW, 220V - 240V, 50Hz
PER ICE CUBE:	18g

All outputs are calculated on an inlet water temperature of 15˚C and an ambient temperature of 21˚C. Production results may vary depending on actual water and ambient temperature

NOTE Electromechanical - No PC boards

Installation requires a ventilated room, water connection and a waste drainage

ICE MAKERS - GOURMET CUBE - Self contained





IMB0090
ICE MAKER BREMA - 90kg / 24hrs

SPECIFICATIONS
DIMENSIONS: 738 x 600 x 1020mm
WEIGHT: 89kg
STORAGE: 55kg
OUTPUT: 90kg /24hrs
POWER: 0.85kW, 220V- 240V, 50Hz
PER ICE CUBE: 18g

IMB0130
ICE MAKER BREMA - 130kg / 24hrs

SPECIFICATIONS
DIMENSIONS: 840 x 740 x 1075mm
WEIGHT: 113kg
STORAGE: 65kg
OUTPUT: 130kg / 24hrs
POWER: 1.05kW, 220V- 240V, 50Hz
PER ICE CUBE: 18g

All outputs are calculated on an inlet water temperature of 15˚C and an ambient temperature of 21˚C. Production results may vary depending on actual water and ambient temperature.

NOTE Electromechanical - No PC boards

ICE CUBERS - GOURMET CUBE - Modular





IMB0300
ICE MAKER BREMA- 300kg / 24hrs

SPECIFICATIONS
DIMENSIONS: 1250 x 580 x 848mm
WEIGHT: 152kg
OUTPUT: 300kg / 24hrs
POWER: 2.6kW, 220V - 240V, 50Hz Single Phase
PER ICE CUBE: 18g
BIN TYPE: IMB1300 - Optional Extra

IMB1300
ICE MAKER BIN S/STEEL - 400kg

SPECIFICATIONS
DIMENSIONS: 1250 x 900 x 1500mm (Includes legs)
STORAGE: 400kg
SUITABLE FOR: IMB0300

All outputs are calculated on an inlet water temperature of 15˚C and an ambient temperature of 21˚C. Production results may vary depending on actual water and ambient temperature

NOTE Electromechanical - No PC boards

ICE MAKERS - FAST ICE - Modular





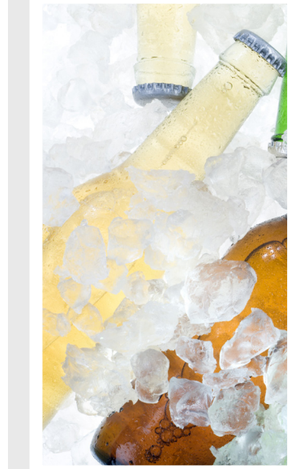


IMB0140
ICE MAKER BREMA - 140kg / 24hrs

SPECIFICATIONS
DIMENSIONS: 540 x 544 x 747mm
WEIGHT: 73kg
OUTPUT: 140kg / 24hrs
POWER: 1.4kW, 220V - 240V, 50Hz
BIN TYPE: IMB0180 - Excluded
BIN STORAGE: 220kg
PER ICE CUBE: 7g

IMB0200
ICE MAKER BREMA - 200kg/24hrs

SPECIFICATIONS
DIMENSIONS: 770 x 550 x 805mm
WEIGHT: 90kg
OUTPUT: 200kg / 24hrs
POWER: 1.6kW, 220V - 240V, 50Hz
BIN TYPE: IMB0180 / IMB0380 - Excluded
BIN STORAGE: 220kg / 320kg
PER ICE CUBE: 7g



IMB0180
ICE MAKER BIN S/STEEL - 220kg

SPECIFICATIONS
DIMENSIONS: 780 x 750 x 1130mm (Includes legs)
STORAGE: 220kg
SUITABLE FOR: IMB0140 / IMB0200
WEIGHT: 57kg

All outputs are calculated on an inlet water temperature of 15˚C and an ambient temperature of 21˚C. Production results may vary depending on actual water and ambient temperature

NOTE Electromechanical - No PC boards





ICE MAKERS - FAST ICE - Modular

IMB0400
ICE MAKER BREMA - 400kg / 24hrs

SPECIFICATIONS
DIMENSIONS: 770 x 550 x 805mm
WEIGHT: 113kg
OUTPUT: 400kg / 24hrs
POWER: 3kW, 220V - 240V, 50Hz
BIN TYPE: IMB0380 - Excluded
BIN STORAGE: 320kg
PER ICE CUBE: 7g

IMB0380
ICE MAKER BIN S/STEEL - 320kg

SPECIFICATIONS
DIMENSIONS: 1200 x 750 x 1130mm (Includes legs)
STORAGE: 320kg
SUITABLE FOR: IMB0400
WEIGHT: 100kg

All outputs are calculated on an inlet water temperature of 15˚C and an ambient temperature of 21˚C. Production results may vary depending on actual water and ambient temperature.

NOTE Electromechanical - No PC boards

JUICE DISPENSERS

IMPROVED

FEATURES

- Crystal clear polycarbonate, durable 14 litre bowls, individually removable for cleaning
- Continuous agitation from the paddles avoids foaming and liquid oxidation
- Thermostat controlled cooling, temperature range +2 to-8˚C, Stainless Steel coolers, sealed compressor
- Free flow dispensing taps, enabling easy flow of any thick pulp juice
- Control switch can be back or front mounted
- Illuminated front top / back



JDA2002

JUICE DISPENSER SUMMIT - 2 BOWL

SPECIFICATIONS

BOWL CAPACITY:	2 x 14Lt
WATTS:	350W
DIMENSIONS:	525 x 350 x 720mm
WEIGHT:	31kg



JDA2003

JUICE DISPENSER SUMMIT - 3 BOWL

SPECIFICATIONS

BOWL CAPACITY:	3 x 14Lt
WATTS:	400W, 220V, 50Hz
DIMENSIONS:	775 x 350 x 720mm
WEIGHT:	40kg



SLUSH MACHINES



New SUMMIT professional slush machine by SPM Drink Systems is a real technological wonder with high performances and ultramodern design. I-PRO prepares the slush in shorter time than the other traditional machines on the market. I-PRO is designed to offer a machine with high performance and ease to use, designed for the end users' needs.

Dispenser suitable for slush-ice, sherberts and other frozen specialities. Available in 2 and 3 bowl.

SMS1002

SLUSH MACHINE SUMMIT I-PRO - DOUBLE BOWL

SPECIFICATIONS

BOWL CAPACITY:	2 x 11Lt (Finished product)
DIMENSIONS:	870 x 400 x 580mm high
NET WEIGHT:	60kg
POWER:	700W - 230V 50Hz
CONTROL KEYBOARD:	Manual
DISPENSING MODE:	Manual
REFRIGERANT:	R404



SMS1003

SLUSH MACHINE SUMMIT I-PRO - TRIPLE BOWL

SPECIFICATIONS

BOWL CAPACITY:	3 x 11Lt (Finished product)
DIMENSIONS:	870 x 600 x 580mm high
NET WEIGHT:	81kg
POWER:	800W - 230V 50 Hz
CONTROL KEYBOARD:	Manual
DISPENSING MODE:	Manual
REFRIGERANT:	R404



The new bowl shape, thanks to the natural insulation action of the air, maintains the temperature and prevents condensation forming on outer surface; the bowl is also entirely customizable for merchandising actions. In addition to that, the new bowl shape helps a natural mixing process to prevent the ice build-up.



I-Pro is available in the Mechanical version, that is equipped with a traditional rocker switch control board; in this version, machine settings are only manual and for each bowl it's possible to choose between slush mode and chilling mode.

CAKE DISPLAY FRIDGE

Best Choice



FEATURES

- This great looking illuminated unit is from Longoni in Italy
- It has 5 rotating shelves and 1 mirror shelf at the bottom
- It has a tropicalised compressor and condenser which makes it suitable to operate at warmer temperatures as in Africa
- The unit is fitted with a valve in the glass that enables it to operate at higher altitudes
- Environmentally friendly gas - R404
- Anodised aluminium frame
- The temperature is controlled electronically, this is an accurate and reliable method as opposed to the mechanical thermostat used by competitors
- The static refrigeration system has no fan and draws air through an evaporator at the top of the unit preventing any drying or product damage
- Double glazed glass prevents condensation

CDF3701

CAKE DISPLAY FRIDGE LONGONI - 420Lt (BRONZE)

SPECIFICATIONS

DIMENSIONS:	700 x 650 x 1900mm
WEIGHT:	170kg
CAPACITY:	420Lt
POWER:	0.58kW, 220V - 240V, 50Hz
TEMP:	+2˚C to +10˚C

This unit is ideal for any area where the display of refrigerated products are required. The rotating shelves will stop when the door is opened. The unit has a power saving function that allows you to turn off the rotating shelves and the display lights while still maintaining the refrigeration temperature.



CAKE DISPLAY FRIDGES

CDF4000

CAKE DISPLAY FRIDGE
SALVADORE - TABLE TOP
FIXED SHELVES

CDF2000

CAKE DISPLAY FRIDGE
SALVADORE - TABLE TOP
ROTATING SHELVES



FEATURES

- Compact design for counter top use
- 4 fully adjustable shelves
- Available with either rotating or fixed adjustable height shelves
- Adjustable leveling feet
- Exterior and interior constructed from Aluminium and Stainless Steel
- Double glazed windows with heater to prevent condensation
- Self closing magnetic sealing door
- Automatic defrost
- Digital electronic temperature control unit
- Ozone friendly R134a gas
- Designed for tropical conditions
- Interior illumination for perfect product presentation

SPECIFICATIONS

DIMENSIONS:	524 x 449 x 1083mm
WEIGHT:	60kg
CAPACITY:	120Lt
POWER:	0.48kW
VOLTAGE:	230V- 50Hz
TEMP:	+2˚C to +10˚C at ambient temperature +32˚C

This unit is specifically designed for shops that offer cakes on their menu and have limited space.



FEATURES

- Modern design
- Ozone friendly R134a gas
- Double glazed windows with heater to prevent condensation
- 5 Rotating glass shelves and 1 lower mirror shelf
- Height adjustable shelves
- Reliable refrigeration system using high quality components
- Interior illumination for perfect product presentation
- Accurate digital temperature control with digital temperature readout
- Castor wheels for ease of movement
- Automatic defrost
- Fitted with a tropicalised compressor and condenser making it suitable for operation in tropical conditions

CDF2001

CAKE DISPLAY FRIDGE SALVADORE - FLOOR STANDING

SPECIFICATIONS

DIMENSIONS:	650 x 650 x 1790mm
WEIGHT:	110kg
CAPACITY:	500Lt
POWER:	0.57kW
VOLTAGE:	230V - 50Hz
TEMP:	+2˚C to +10˚C at ambient temperature +32˚C

DISPLAY UNITS REFRIGERATED - Floor standing

IMPROVED

SALVADORE Azzuro

FEATURES

- Temperature range +2°C to +8°C at ambient temperature of 32°C
- Unit provided with 2 adjustable shelves
- Digital display and temperature control for high accuracy
- Automatic defrost
- Low noise
- LED illuminated shelf and base for perfect product presentation
- Double glazed heated glass windows to prevent condensation
- Grade 304 Stainless Steel interior
- Castor wheels make the unit easy to move
- Double glazed glass windows to prevent condensation



DFC0900

DISPLAY UNIT FRIDGE SALVADORE - F/STAND AZZURO - 900mm

SPECIFICATIONS

CAPACITY:	225Lt
SHELVES:	3
POWER:	1kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	900 x 730 x 1200mm
WEIGHT:	185kg

DFC1200

DISPLAY UNIT FRIDGE SALVADORE - F/STAND AZZURO - 1200mm

SPECIFICATIONS

CAPACITY:	310Lt
SHELVES:	3
POWER:	1.1kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	1200 x 730 x 1200mm
WEIGHT:	234kg

DFC1500

DISPLAY UNIT FRIDGE SALVADORE - F/STAND AZZURO - 1500mm

SPECIFICATIONS

CAPACITY:	395Lt
SHELVES:	3
POWER:	1.2kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	1500 x 730 x 1200mm
WEIGHT:	274kg



DISPLAY UNITS REFRIGERATED - Countersunk

SALVADORE Azelio

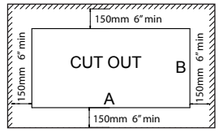
IMPROVED

FEATURES

- Temperature range +2°C to +8°C at ambient temperature of 32°C
- Unit provided with 1 adjustable shelf
- LED illuminated shelf and base for perfect product presentation
- Digital display and temperature control for high accuracy
- Automatic defrost
- Low noise
- Tempered glass
- Grade 304 Stainless Steel interior
- Double glazed glass windows to prevent condensation
- Suitable for countersinking



WORKTOP CUT-OUT



Model	A	B
DFC1900	850	430
DFC1200	1150	430
DFC1500	1450	430

DFC1900

DISPLAY UNIT FRIDGE SALVADORE - C/SUNK AZELIO - 900mm

SPECIFICATIONS

CAPACITY:	70Lt
SHELVES:	2
POWER:	0.28kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	900 x 470 x 680mm
WEIGHT:	66kg

DFC2200

DISPLAY UNIT FRIDGE SALVADORE - C/SUNK AZELIO - 1200mm

SPECIFICATIONS

CAPACITY:	94Lt
SHELVES:	2
POWER:	0.4kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	1200 x 470 x 680mm
WEIGHT:	88kg

DFC2500

DISPLAY UNIT FRIDGE SALVADORE - C/SUNK AZELIO -1500mm

SPECIFICATIONS

CAPACITY:	118Lt
SHELVES:	2
POWER:	0.47kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	1500 x 470 x 680mm
WEIGHT:	110kg



DISPLAY UNITS REFRIGERATED - Countersunk

IMPROVED

SALVADORE Bella

FEATURES

- Temperature range +2°C to +8°C ambient temperature of 32°c
- LED illuminated shelf and base for perfect product presentation
- Digital display and temperature control for high accuracy
- Automatic defrost
- Low noise
- Tempered glass
- Grade 304 Stainless Steel interior



DFC4900

DISPLAY UNIT FRIDGE SALVADORE - C/TOP BELLA - 900mm

SPECIFICATIONS

CAPACITY:	140Lt
SHELVES:	2
POWER:	0.415kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	900 x 540 x 790mm
WEIGHT:	102kg

DFC4200

DISPLAY UNIT FRIDGE SALVADORE - C/TOP BELLA - 1200mm

SPECIFICATIONS

CAPACITY:	190Lt
SHELVES:	2
POWER:	0.562kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	1200 x 540 x 790mm
WEIGHT:	122kg

DFC4500

DISPLAY UNIT FRIDGE SALVADORE - C/TOP BELLA - 1500mm

SPECIFICATIONS

CAPACITY:	240Lt
SHELVES:	2
POWER:	0.598kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	1500 x 540 x 790mm
WEIGHT:	145kg

DISPLAY UNITS REFRIGERATED - Floor standing

SALVADORE Cappi

FEATURES

- Temperature range +2°C to +8°C ambient temperature of 32°c
- LED Illuminated shelf and base for perfect product presentation
- Castor wheels make the unit easy to move
- Digital display and temperature control for high accuracy
- Grade 304 stainless steel interior
- Unit provided with two adjustable shelves
- Automatic defrost
- Tempered heated glass
- Double glazed glass window to prevent condensation



DFC7900

DISPLAY UNIT FRIDGE SALVADORE - F/STAND CAPPI - 900mm

SPECIFICATIONS

CAPACITY:	285Lt
SHELVES:	3
POWER:	0.626kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	900 x 680 x 1200mm
WEIGHT:	174kg

DFC7200

DISPLAY UNIT FRIDGE SALVADORE - F/STAND CAPPI - 1200mm

SPECIFICATIONS

CAPACITY:	390Lt
SHELVES:	3
POWER:	0.769kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	1200 x 680 x 1200mm
WEIGHT:	215kg

DFC7500

DISPLAY UNIT FRIDGE SALVADORE - F/STAND CAPPI- 1500mm

SPECIFICATIONS

CAPACITY:	500Lt
SHELVES:	3
POWER:	0.923kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	1500 x 680 x 1200mm
WEIGHT:	254kg

SALVADORE

NEW

DISPLAY UNITS HEATED AND REFRIGERATED - Floor standing

FEATURES

- Half side heated, half side refrigerated
- Ideal application where floor space is limited
- Heated temperature range +40°C to +75°C
- Refrigerated temperature range +2°C to +8°C
- Illuminated shelves for perfect product presentation
- Twin, easy access sliding doors for each section
- Digital display and temperature control independent for each section
- Grade 304 Stainless Steel interior
- Unit supplied with two adjustable shelves



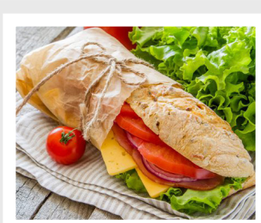
DCC1500

DISPLAY CABINET COMBO [HOT/COLD] - F/STAND - 1500mm SALVADORE

SPECIFICATIONS

CAPACITY:	485Lt
SHELVES:	3
POWER:	1.3kW
VOLTAGE:	230V 50Hz
DIMENSIONS:	1500 x 680 x 1200mm
WEIGHT:	254kg





ICE CREAM DISPLAY FRIDGE

FEATURES

- Perfect for display of ice cream at point of sale
- Automatic defrost
- Temperature range -20°C to -15°C
- High quality digital temperature controller
- Heated front window to prevent condensation build up
- Low pressure hermetic compressor R404 gas
- Unit supplied with five Polycarbonate 5Lt storage pans
- Table top mounting
- Grade 304 Stainless Steel interior



(Inserts Included)

ICF1200

ICE CREAM FRIDGE SALVADORE - 1200mm

SPECIFICATIONS

CAPACITY:	5 x 3.5Lt pans
POWER:	0.5kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	1200 x 540 x 790mm
WEIGHT:	115kg

OTHER ORDER CODES

XICF0001

ICE CREAM FREEZER INSERT



REFRIGERATED PIZZA DISPLAY

The SALVADORE refrigerated pizza display cabinets are ideal for the display and storage of ingredients used in pizza and sandwich outlets

FEATURES

- Keeps food between +2°C and +10°C at +32°C ambient
- Ideal for storing and display of pizza or sandwich ingredients
- Completely portable and easy to transport
- Sneeze guard glass for hygiene
- Low maintenance auto defrost function
- Can accommodate 6 or 9 GN1/4 inserts (not included)
- Easy to clean glass panels
- High quality digital set point controller



PIF1400

PIZZA INGREDIENT FRIDGE SALVADORE - 1400mm

SPECIFICATIONS

POWER:	0.16kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	1400 x 350 x 440mm
BOX DIMENSIONS:	500 x 450 x 540mm
PACKED WEIGHT:	44kg

PIF2000

PIZZA INGREDIENT FRIDGE SALVADORE - 2000mm

SPECIFICATIONS

POWER:	0.16kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	2000 x 350 x 440mm
BOX DIMENSIONS:	2100 x 450 x 540mm
PACKED WEIGHT:	53kg

COLD FOOD BAR

NEW

FEATURES

- Electronic thermostat with constant digital reading
- Pressed tank with drainage and rounded corners for ease of cleaning
- Sliding doors easy to remove and clean
- High quality watertight silent compressor with a ventilated dual turbo condenser
- Stainless Steel and tempered glass design
- LED lighting system





SDF5006

COLD FOOD BAR - SALVADORE 6 INSERT - SILVER

SDF6006

COLD FOOD BAR - SALVADORE 6 INSERT - BLACK

SPECIFICATIONS

CAPACITY:	6 Pan (GN1/3 x 40mm)
VOLTAGE:	230V - 50Hz
REFRIGERANT:	R134a
DIMENSIONS:	1438 x 395 x 245mm

SDF5008

COLD FOOD BAR - SALVADORE 8 INSERT - SILVER

SDF6008

COLD FOOD BAR - SALVADORE 8 INSERT - BLACK

SPECIFICATIONS

CAPACITY:	8 Pan (GN1/3 x 40mm)
VOLTAGE:	230V - 50Hz
REFRIGERANT:	R134a
DIMENSIONS:	1788 x 395 x 245mm

OTHER ORDER CODES

XSDF2015

COLD FOOD BAR - THIRD INSERT

BACK BAR FRIDGES

FEATURES

- Self-closing doors
- High efficiency fans from German brand leader EBM Papst
- LED lighting powered by Meanwell drivers
- Electronic control with digital temperature control
- Power on / off switch
- Light switch
- Chrome shelves with fine height adjustment intervals to optimise merchandising
- Aluminium interior
- Tempered safety glass on both panes
- Lock fitted as standard
- Brewery approved for fast temperature pull down
- R600a refrigerant is zero ODP (Ozone Depleting) and has negligible GWP (Global Warming Potential)
- The cyclopentane blown insulation foam has the same excellent credentials
- “Stay-clean” blockage resistant condenser allows more of the dust and debris to blow through, thereby reducing running cost and extending compressor life

GreenSense Powered by Energy Saving Technology



BBC0001

BACK BAR COOLER SALVADORE - SINGLE HINGED DOOR

SPECIFICATIONS

CAPACITY:	138Lt
330ml BOTTLE CAPACITY:	104
NUMBER OF SHELVES:	2 (Included)
VOLTAGE:	230V 50Hz
REFRIGERANT:	R600a
POWER CONSUMPTION:	1.94kw/24hrs
DIMENSIONS:	600 x 520 x 865mm
WEIGHT:	55kg



BBC0002

BACK BAR COOLER SALVADORE - DOUBLE HINGED DOOR

SPECIFICATIONS

CAPACITY:	208Lt
330ml BOTTLE CAPACITY:	169
NUMBER OF SHELVES:	4 (Included)
VOLTAGE:	230V 50Hz
REFRIGERANT:	R600a
POWER CONSUMPTION:	2.47kW/24hrs
DIMENSIONS:	900 x 520 x 865mm
WEIGHT:	69kg



BBC0003

NEW

BACK BAR COOLER SALVADORE - TRIPLE HINGED DOOR

SPECIFICATIONS

CAPACITY:	330Lt
330ml BOTTLE CAPACITY:	260
NUMBER OF SHELVES:	6 (Included)
VOLTAGE:	230V 50Hz
REFRIGERANT:	R600a
POWER CONSUMPTION:	4.22kW/24hrs
DIMENSIONS:	900 x 520 x 1350mm
WEIGHT:	90kg

SOFT ICE / FROZEN YOGHURT MACHINE

The new multi-purpose Summit machine, combines technological innovation and versatility with ease of use, allowing you to delight your customers. Thanks to its innovative bowl temperature control system and PUSH button that allows increased working speed, GT PUSH is the only counter-top machine on the market capable of preparing real frozen cream (coffee cream, hazelnut cream, etc.) as well as soft ice cream and frozen yoghurt.

With the GT PUSH you can prepare soft ice cream and frozen yogurt, together with any product that can be prepared with a temperature between 7 and 10 degrees below zero.



FEATURES

- Compact counter machine
- Exceptional quality / price ratio
- LED based electronic key pad
- HACCP certified
- Lockable lid
- Designed to work with water or milk based dried products or with mixtures ready to be poured into the bowl, providing a significant overrun
- Automatic defrost mode
- Available in one or two bowl configuration

SIM1001

GT1 PUSH SOFT ICE / FROZEN YOGHURT MACHINE - WHITE [1 BOWL]

SPECIFICATIONS

CAPACITY:	1 x 6Lt (finished product)
DIMENSIONS:	260 x 425 x 650mm
NET WEIGHT:	28kg
POWER:	350W - 230V - 50Hz
CONTROL KEYBOARD:	Electronic with LED
DISPENSING MODE:	Manual
REFRIGERANT:	R404a
PREPARATION TIME:	40 - 60min



SIM1002

GT2 PUSH SOFT ICE / FROZEN YOGHURT MACHINE - WHITE [2 BOWL]

SPECIFICATIONS

BOWL CAPACITY:	2 x 6Lt (finished product)
DIMENSIONS:	450 x 435 x 650mm
NET WEIGHT:	46kg
POWER:	765W - 230V - 50Hz
CONTROL KEYBOARD:	Electronic with LED
DISPENSING MODE:	Manual
REFRIGERATION:	R404a
PREPARATION TIME:	40 - 60min

BLAST CHILLER/FREEZER



FEATURES

- Electronic control panel
- Temperature controlled by core probe

BCE1003

BLAST CHILLER / FREEZER EVERLASTING - PRO (3 x GN1/1)

SPECIFICATIONS

DIMENSIONS:	640 x 700 x 530mm
LOAD CAPACITY:	3 x GN 1/1
OUTPUT FOR BLAST CHILLING:	10kg (+90°/+3°C)
OUTPUT FOR BLAST FREEZING:	5kg (+90°/-18°C)
MAX. ROOM TEMP:	+38°C
POWER:	490W - 230V - 50Hz
REFRIGERANT:	R404a
WEIGHT:	68kg
PACKED WEIGHT:	70kg
PACKED DIMENSIONS:	870 x 880 x 600mm



FEATURES

- Electronic control panel
- Temperature controlled by core probe

BCE0005

BLAST CHILLER / FREEZER EVERLASTING - PRO EXTRA (5 x GN1/1)

SPECIFICATIONS

DIMENSIONS:	760 x 700 x 850mm
LOAD CAPACITY:	5 x GN 1/1 or 5 x BN 600 x 400mm
OUTPUT FOR BLAST CHILLING:	14 kg (+90°/+3°C)
OUTPUT FOR BLAST FREEZING:	9 kg (+90°/-18°C)
MAX. ROOM TEMP:	+38°C
POWER:	730W - 230V - 50Hz
REFRIGERANT:	R404a
WEIGHT:	93kg
PACKED WEIGHT:	110kg
PACKED DIMENSIONS:	870 x 880 x 1030mm



STAINLESS STEEL UPRIGHT REFRIDGERATORS AND FREEZERS
Single door

NEW

SALVADORE

The Salvadore range of commercial upright refrigerators and freezers are vital for any restaurant, bakery, catering business or other foodservice establishments. Use our Salvadore upright refrigerators to keep items like meat, vegetables, fruits and garnishes fresh and within reach. Our Salvadore upright freezers will keep your ice cream and any other products frozen until they're ready to be used. Our units are available with solid doors for ease of cleaning and provides for good insulation.

FEATURES

- High density insulation
- Grade 304 Stainless Steel construction
- GN2/1 shelf size
- GN pan or wire shelf uses same rails
- Rounded internal corners for easy cleaning
- Self-closing doors with lock
- Digital controller with constant digital display
- European compressors and fans
- Lockable castors



CKR0830 - REFRIGERATOR

COMMERCIAL KITCHEN REFRIGERATOR - SINGLE DOOR - S/STEEL

SPECIFICATIONS

CAPACITY:	580Lt
NUMBER OF DOORS:	1
SHELVES PER DOOR:	3
TEMPERATURE RANGE:	0°C to +10°C
REFRIGERANT:	R134a
VOLTAGE:	230V - 50Hz
INTERIOR DIMENSIONS:	588 x 682 x 1395mm
OUTSIDE DIMENSIONS:	738 x 818 x 1980mm

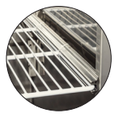
CKF0830 - FREEZER

COMMERCIAL KITCHEN FREEZER - SINGLE DOOR - S/STEEL

SPECIFICATIONS

CAPACITY:	580Lt
NUMBER OF DOORS:	1
SHELVES PER DOOR:	3
TEMPERATURE RANGE:	-10°C to -22°C
REFRIGERANT:	R404a
VOLTAGE:	230V - 50Hz
INTERIOR DIMENSIONS:	588 x 682 x 1395mm
OUTSIDE DIMENSIONS:	738 x 818 x 1980mm







NEW

STAINLESS STEEL UPRIGHT REFRIDGERATORS AND FREEZERS
Double door



CKR1480 - REFRIGERATOR

COMMERCIAL KITCHEN REFRIGERATOR - DOUBLE DOOR - S/STEEL

SPECIFICATIONS

CAPACITY:	1200Lt
NUMBER OF DOORS:	2
SHELVES PER DOOR:	6
TEMPERATURE RANGE:	0°C to +10°C
REFRIGERANT:	R134a
VOLTAGE:	230V- 50Hz
INTERIOR DIMENSIONS:	1275 x 682 x 1395mm
OUTSIDE DIMENSIONS:	1425 x 818 x 1980mm

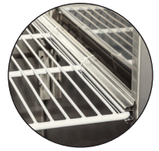
CKF1480 - FREEZER

COMMERCIAL KITCHEN FREEZER - DOUBLE DOOR - S/STEEL

SPECIFICATIONS

CAPACITY:	1200Lt
NUMBER OF DOORS:	2
SHELVES PER DOOR:	6
TEMPERATURE RANGE:	-10°C to -22°C
REFRIGERANT:	R404a
VOLTAGE:	230V- 50Hz
INTERIOR DIMENSIONS:	1275 x 682 x 1395mm
OUTSIDE DIMENSIONS:	1425 x 818 x 1980mm









Storage and Handling

Our leadership in designing products for safely storing and transporting food ensures that we make food safety much easier.

Distinct colour-coding, superior sealing and easy to clean surfaces are just some of the ways that simplifies maintaining your food safety programme.

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CROCKERY RACKS FLOOR STANDING



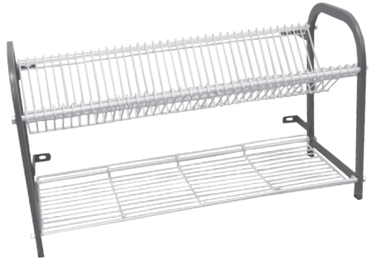
FEATURES
- Frames are powder coated mild steel
- Racks are covered in polyester plastic
- Supplied dismantled for easy transportation
- Includes spanner for easy assembly
- Max plate size - 280mm

CRM0830
CROCKERY RACK MOBILE - F/STANDING - 830mm (830 x 600 x 1700mm)
(152 LARGE PLATES AND 152 SMALL PLATES + 2 CUP SHELVES) - 400pcs

CRM1130
CROCKERY RACK MOBILE - F/STANDING - 1130mm (1130 x 600 x 1700mm)
(212 LARGE PLATES AND 212 SMALL PLATES + 2 CUP SHELVES) - 600 pcs

CRM2130
CROCKERY RACK MOBILE - F/STANDING - 1130mm (1130 x 600 x 950mm)
(106 LARGE PLATE STAND 212 SMALL PLATES + CUP SHELF) - 300pcs

CROCKERY RACKS WALL MOUNTED



FEATURES
- Frames are powder coated mild steel
- Racks are covered in polyester plastic
- Supplied dismantled for easy transportation
- Includes spanner for easy assembly
- Max plate size - 280mm

CRW0806
CROCKERY RACK WALL MOUNTED - 802mm - 38 LARGE PLATES + CUP SHELF

CRW1105
CROCKERY RACK WALL MOUNTED - 1105mm - 53 LARGE PLATES + CUP SHELF

CRW2806
CROCKERY RACK WALL MOUNTED 3 SHELF - 802mm - 76 LARGE PLATES + CUP SHELF

CRW2105
CROCKERY RACK WALL MOUNTED 3 SHELF - 1105mm - 106 LARGE PLATES + CUP SHELF

STAINLESS STEEL SHELVING

FEATURES
- All Stainless Steel construction
- Available in single or double shelf format
- Standard widths 600mm, 900mm and 1200mm
- Adjustable height



SSW0600
S/STEEL WALL SHELVING
SINGLE - 600 x 300mm

SSW0900
S/STEEL WALL SHELVING
SINGLE - 900 x 300mm

SSW1200
S/STEEL WALL SHELVING
SINGLE - 1200 x 300mm



SSW2600
S/STEEL WALL SHELVING
DOUBLE - 600 x 300mm

SSW2900
S/STEEL WALL SHELVING
DOUBLE - 900 x 300mm

SSW2200
S/STEEL WALL SHELVING
DOUBLE - 1200 x 300mm

MOBILE TRAY TROLLEY - 15 shelves

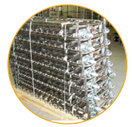




LOCKABLE CASTORS



15 SHELVES



FLATPACKED



ACCOMODATES
FULL GASTRONORM
AND 600 x 400mm PANS

FEATURES
- Stainless Steel body
- Easy to clean and operate
- Accommodates GN1/1 pans and 600 x 400mm baking trays
- Easy to assemble
- 4 Castors (2 lockable)
- Safe and practical

MTT0015
MOBILE TRAY TROLLEY S/STEEL - 15 SHELVES

SPECIFICATIONS
DIMENSIONS: 457 x 600 x 1810mm
TRAY SIZE: 400 x 600mm or GN1/1
GROSS WEIGHT: 29.5kg



MOBILE WORKING TABLE - 7-Tier



FEATURES
- Stainless Steel tubular frame
- 7-Tier Stainless Steel GN1/1 trolley
- Dismantled for easy transportation - easy to assemble
- Lockable castors

WTT0007
WORKING TABLE S/STEEL - MOBILE - 7 TIER
385 x 550 x 900mm

TEA TROLLEY - Stainless Steel

FEATURES

- Stainless Steel tubular frame
- 2, 3 or 5 shelf Stainless Steel trays
- Dismantled for easy transportation - easy to assemble
- Suitable for carrying multipots with plinth and drip trays
- 100mm Diameter swivel castor wheels
- Supplied with spanner



TTS0005
TEA TROLLEY S/STEEL GLOBAL 5 SHELF - 1540 x 850 x 540mm



TTS0002
TEA TROLLEY S/STEEL GLOBAL - 2 SHELF - 910 x 850 x 540mm

TTS0003
TEA TROLLEY S/STEEL GLOBAL - 3 SHELF - 910 x 850 x 540mm

TEA TROLLEY - Plastic

FEATURES

- Durable plastic
- Light weight
- Soft in motion
- Approx. 30kg load capacity per shelf
- Includes 2 bins
- (Large) 330 x 240 x 560mm
- (Small) 330 x 240 x 170mm



TTP0001
TEA TROLLEY PLASTIC - 3 SHELF - 1030 x 510 x 960mm



HEAVY DUTY TEA TROLLEY - Stainless Steel

FEATURES

- Electro-polished to give a bright finish and sterile qualities
- Dismantled and flat packed for easy transportation and assembly
- High quality Stainless Steel makes them ideal for most catering requirements
- TTS1002 & TTS1003 - 100mm easy glide, silent running, heavy duty castors mounted to solid steel threaded bush
- Fitted with four non-marking wheels
- Hygienic - easy to clean and sterilize
- 50kg load capacity per shelf



TTS1002
TEA TROLLEY S/STEEL HEAVY DUTY- 2 SHELF
930mm x 905 x 560mm - 20kg

HEAVY DUTY
Stronger Caster
Silent Running



TTS1003
TEA TROLLEY S/STEEL HEAVY DUTY - 3 SHELF
930mm x 905 x 560mm - 25kg



(Excludes crockery)

DISH CLEARING TROLLEY - Stainless Steel

DCT1002
DISH CLEARING TROLLEY S/STEEL WITH 4 TOTE BOXES
870 x 545 x 930mm



NEW

PLATFORM PUSH TROLLEY – Collapsable

FEATURES

- Stainless Steel tubular handle and design
- Platform bearing weight: 300kg
- 4" Castors

PPT1000
PLATFORM PUSH TROLLEY - 900 x 600 x 900mm

CARLISLE BUSSING AND TRANSPORT CART

Best Choice

CARLISLE FOODSERVICE PRODUCTS

TRC3110
SILVERWARE BIN FOR BUSSING CART
(BLACK) - 279 x 457 x 279mm



TRC3120
WASTE BIN FOR BUSSING CART (BLACK)
311 x 457 x 559mm

FEATURES
- Use for bussing, room service or front of house
- Durable construction, 136kg load capacity
- Textured shelves for better grip and to minimize scratches
- 102mm heavy duty non-marking swivel castors

TRC3100
BUSSING AND TRANSPORT CART (BLACK) SMALL
965 x 457 x 920mm - 20kg

TRC3000
BUSSING AND TRANSPORT CART (BLACK) LARGE
952 x 584 x 1066mm - 31.3kg

NOTE
Waste bin and Silverare bin sold seperately



TRC3200
BUSSING AND TRANSPORT CART
BLACK - SMALL
965 x 457 x 920mm - 20kg
INCLUDES DOORS AND PANELS FOR LOCKABLE BOTTOM SECTION

Locakable section with doors and panels

Global (S.A)

POT RACKS - STAINLESS STEEL

FEATURES
- Stainless Steel tubular frame
- Dismantled for easy transportation - Easy to assemble
- Supplied with spanner
- 50kg load capacity per shelf



PRS0900
POT RACK S/STEEL - SINGLE WALL MOUNTED
900 x 400 x 400mm



PRD0900
POT RACK S/STEEL - DOUBLE WALL MOUNTED
900 x 400 x 760mm



PRF1200
POT RACK S/STEEL - FLOOR STANDING
1200 x 600 x 1450mm

WORK TABLES

FEATURES
- Table top is Stainless Steel making it easy to clean and is hygienic
- Shelves are made from mild steel that is chrome plated and coated with a lacquer finish
- Easy to assemble - no tools required
- Shelf heights can be adjusted to suit your application
- Sturdy construction makes them durable and versatile
- Grid style shelves allow increased air circulation
- Dismantled for easy transportation



(Excludes accessories)

WTS0002
WORK TABLE S/STEEL- 2-TIER - PLAIN TOP
1300 x 690 x 870mm



(Excludes accessories)

WTS1002
WORK TABLE S/STEEL- 2-TIER - SPLASHBACK
1300 x 690 x 870mm

SHELVING UNIT

Global (S.A.)

FEATURES

- 2 Finishes available - Chrome plated or Zinc Plated with Epoxy coating
- Chrome plated shelving units are ideal for dry storage only
- Zinc Plated with Epoxy coated shelving units are ideal for wet and cold environments
- Easy to assemble - no tools required
- Shelf heights can be adjusted to suit your application
- Sturdy construction makes them durable and versatile
- Grid style shelves allow increased air circulation prolonging the life of the product



(Excludes accessories)



CHROME PLATED

SUC0905 SHELVING UNIT CHROMED - 4-TIER - 905 x 455 x 1830mm
SUC1200 SHELVING UNIT CHROMED - 4-TIER - 1200 x 455 x 1830mm
SUC1510 SHELVING UNIT CHROMED - 4-TIER - 1510 x 455 x 1830mm

OTHER ORDER CODES

SUS0905 SHELVING UNIT - SHELF WITH CLIPS - 905mm
SUS1200 SHELVING UNIT - SHELF WITH CLIPS - 1200mm
SUS1510 SHELVING UNIT - SHELF WITH CLIPS - 1510mm

NEW



EPOXY COATED

SUZ0905 SHELVING UNIT ZINC/EPOXY - 4 SHELF - 905 x 455 x 1830mm
SUZ1200 SHELVING UNIT ZINC/EPOXY - 4 SHELF - 1200 x 455 x 1830mm
SUZ1510 SHELVING UNIT ZINC/EPOXY - 4 SHELF - 1510 x 455 x 1830mm

OTHER ORDER CODES

SUZ1905 SHELVING UNIT ZINC/EPOXY SHELF - 905mm - WITH CLIPS
SUZ2200 SHELVING UNIT ZINC/EPOXY SHELF - 1200mm - WITH CLIPS
SUZ2510 SHELVING UNIT ZINC/EPOXY SHELF - 1510mm - WITH CLIPS

NOTE

Chromed shelving unit is suitable for dry storage only and not suitable for cold storage
Zinc plated epoxy coated shelving units are suitable for wet and cold environments

PLASTIC SHELVING UNIT

NEW

pujadas



FEATURES

- Rust resistant shelving
- Heat resistant (-30˚C to +75˚C)
- Adapted to GN sizes (depth 1/1 and 2/3)
- Maximum holding weight capacity per shelf is 150kg
- Total weight dapacity for 4 shelves (4 x 150kg) is 600kg per unit
- Easy to clean and long lasting performance
- Easy installation of shelving
- Easy to remove for cleaning

SUP1263 ALUMINIUM AND PLASTIC SHELVING UNIT - 1263 x 555 x 1750mm
SUP0935 ALUMINIUM AND PLASTIC SHELVING UNIT - 935 x 555 x 1750mm
SUP1590 ALUMINIUM AND PLASTIC SHELVING UNIT - 1590 x 555 x 1750mm
SUP0263 ALUMINIUM AND PLASTIC SHELVING UNIT - 1263 x 385 x 1750mm



Adjustable feet for easy leveling



Special fixing system support which offers the highest security, reliability and strength



This piece is necessary to increase the number of standard levels

pujadas





NEW

PLASTIC SHELVING CORNER UNIT

SUP5263 PLASTIC SHELVING CORNER UNIT - 1590 x 555 x 1750mm
SUP6263 PLASTIC SHELVING CORNER UNIT - 1263 x 555 x 1750mm
SUP5590 PLASTIC SHELVING CORNER UNIT - 1590 x 555 x 1750mm
SUP5935 PLASTIC SHELVING CORNER UNIT - 935 x 555 x 1750mm

NOTE

With these hooks it is possible to form angles so you will not need lateral supports and will save the maximum space possible

OTHER ORDER CODES

XSUP0005
PLASTIC SHELVING CORNER CONNECTOR

NEW

PLASTIC SHELVING SPARE SHELVES



SUP8263 PLASTIC SHELVING SPARE SHELVES - 1205 x 385
SUP9263 PLASTIC SHELVING SPARE SHELVES - 1205 x 555
SUP8590 PLASTIC SHELVING SPARE SHELVES - 1530 x 555
SUP8935 PLASTIC SHELVING SPARE SHELVES - 875 x 555

NEW

DUNNAGE RACKS



DUP0935 PLASTIC DUNNAGE RACK - 935 x 555mm
DUP1265 PLASTIC DUNNAGE RACK - 1265 x 555mm

STORAGE CONTAINERS - Polycarbonate

Best Choice

CARLISLE FOODSERVICE PRODUCTS

CRITICAL CONTROL POINT CCP

NSF

SCS0007
STORAGE CONTAINER SQUARE
7.5Lt - 280 x 280 x 230mm

SCS0015
STORAGE CONTAINER SQUARE
17Lt - 190 x 190 x 320mm

SCS0004
STORAGE CONTAINER SQUARE
3.5Lt - 180 x 180 x 190mm

SCS0020
STORAGE CONTAINER SQUARE
20Lt - 190 x 190 x 400mm



SCS0010
STORAGE CONTAINER SQUARE
11Lt - 190 x 190 x 210mm

SCS0006
STORAGE CONTAINER
SQUARE - 5.5Lt
230 x 230 x 190mm

SCS0002
STORAGE CONTAINER SQUARE
1.5Lt - 180 x 180 x 95mm

OTHER ORDER CODES - LIDS

SCL1001
STORAGE CONTAINER SQUARE LID 1.5Lt AND 3.5Lt (GREEN)

SCL1002
STORAGE CONTAINER SQUARE LID 5.5Lt AND 7.5Lt (RED)

SCL1003
STORAGE CONTAINER SQUARE LID 11Lt AND 17Lt AND 20Lt (BLUE)

NOTE
LIDS SOLD SEPARATELY

STORAGE BOXES - Polycarbonate

Best Choice

SBS0230
STORAGE BOX SMALL
18.5Lt - 450 x 300 x 230mm (CLEAR)

SBL0090
STORAGE BOX LARGE
18.5Lt - 660 x 450 x 90mm (CLEAR)

SBS0150
STORAGE BOX SMALL
13Lt - 450 x 300 x 150mm (CLEAR)



SBL0380
STORAGE BOX LARGE
81Lt - 660 x 450 x 380mm (CLEAR)

SBS0090
STORAGE BOX SMALL
7.5Lt - 450 x 300 x 90mm (CLEAR)

SBL0230
STORAGE BOX LARGE
47Lt - 660 x 450 x 230mm (CLEAR)

OTHER ORDER CODES - LIDS

SBL0150
STORAGE BOX LARGE 32Lt - 660 x 450 x 150mm (CLEAR)

SBL0001
STORAGE BOX LARGE LID - 660 x 450mm (CLEAR)

SBS0001
STORAGE BOX SMALL LID - 450 x 300mm (CLEAR)

NOTE Lids sold separately

These storage boxes are also available in colour - coded green, red, blue and yellow- on request only!

pujadas

STORAGE CONTAINERS - Polypropelene







AVAILABLE IN THESE COLOURS:

FEATURES
- Lids are tight-fitting
- Perfect for food storage and portion control, completely stackable, extremely durable and long lasting
- Dishwasher safe, will not warp
- Standard gastronorm sizes
- Lids and containers sold separately

CONTAINERS

SCF1065 STORAGE CONTAINER FULL- 8.7Lt - 530 x 325 x 65mm
SCF1100 STORAGE CONTAINER FULL - 13.3Lt - 530 x 325 x 100mm
SCF1150 STORAGE CONTAINER FULL - 19.6Lt - 530 x 325 x 150mm

SCH1065 STORAGE CONTAINER HALF - 4Lt - 325 x 265 x 65mm
SCH1100 STORAGE CONTAINER HALF - 6Lt - 325 x 265 x 100mm
SCH1150 STORAGE CONTAINER HALF - 8.7Lt - 325 x 265 x 150mm

SCT1150 STORAGE CONTAINER THIRD - 5Lt - 325 x 176 x 150mm

SCS1150 STORAGE CONTAINER SIXTH - 1.95Lt - 176 x 162 x 150mm

LIDS

SCF1001 STORAGE CONTAINER FULL LID - POLYPROP (BLUE)
SCF1002 STORAGE CONTAINER FULL LID - POLYPROP (RED)
SCF1003 STORAGE CONTAINER FULL LID - POLYPROP (YELLOW)
SCF1004 STORAGE CONTAINER FULL LID - POLYPROP (GREEN)
SCF1005 STORAGE CONTAINER FULL LID - POLYPROP (WHITE)

SCH1001 STORAGE CONTAINER HALF LID -POLYPROP (BLUE)
SCH1002 STORAGE CONTAINER HALF LID - POLYPROP (RED)
SCH1003 STORAGE CONTAINER HALF LID - POLYPROP (YELLOW)
SCH1004 STORAGE CONTAINER HALF LID - POLYPROP (GREEN)
SCH1005 STORAGE CONTAINER HALF LID - POLYPROP (WHITE)

SCT1001 STORAGE CONTAINER THIRD LID - POLYPROP (BLUE)
SCT1002 STORAGE CONTAINER THIRD LID - POLYPROP (RED)
SCT1003 STORAGE CONTAINER THIRD LID - POLYPROP (YELLOW)
SCT1004 STORAGE CONTAINER THIRD LID - POLYPROP (GREEN)
SCT1005 STORAGE CONTAINER THIRD LID - POLYPROP (WHITE)

SCS1001 STORAGE CONTAINER SIXTH LID - POLYPROP (BLUE)
SCS1002 STORAGE CONTAINER SIXTH LID - POLYPROP (RED)
SCS1003 STORAGE CONTAINER SIXTH LID - POLYPROP (YELLOW)
SCS1004 STORAGE CONTAINER SIXTH LID - POLYPROP (GREEN)
SCS1005 STORAGE CONTAINER SIXTH LID - POLYPROP (WHITE)

MEAT TRAY - Small



FEATURES

- Internal dimensions - 440 x 310 x 168mm
- Stack load - 180kg on base tray
- Food safe
- Easy to clean and sanitize
- The perfect storage solution
- Colour coded to easily identify contents in keeping with HACCP requirements
- Capacity 22Lt

MTS0001
MEAT TRAY PLASTIC - SMALL (WHITE)
MTS0002
MEAT TRAY PLASTIC - SMALL (RED)
MTS0003
MEAT TRAY PLASTIC - SMALL (YELLOW)
MTS0004
MEAT TRAY PLASTIC - SMALL (BLUE)
MTS0005
MEAT TRAY PLASTIC - SMALL (GREEN)

MEAT TRAY - Medium



FEATURES

- Internal dimensions - 590 x 340 x 200mm
- Stack load - 180kg on base tray
- Food safe - virgin material
- Easy to clean and sanitize
- The perfect storage solution
- Capacity 37Lt

MTM0001
MEAT TRAY PLASTIC - MEDIUM

MEAT TRAY - Large



FEATURES

- Internal dimensions - 728 x 327 x 235mm
- Stack load - 720kg on base tray
- Food safe - virgin material
- Easy to clean and sanitize
- The perfect storage solution
- Capacity 60Lt

MTL0001
MEAT TRAY PLASTIC - LARGE

FISH CRATE - Large



FEATURES

- Internal dimensions - 638 x 386 x 227mm
- Food safe - virgin material
- Easy to clean and sanitize
- Capacity 58Lt
- External drainage system
- Stacks and nests

FCL0001
FISH CRATE PLASTIC - LARGE

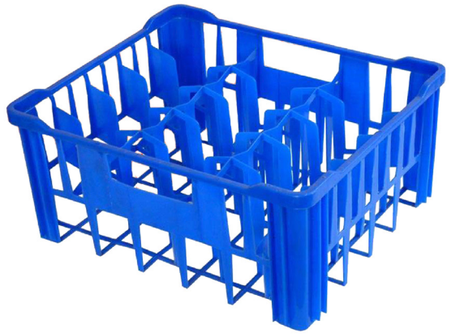


STORAGE CONTAINER LARGE WITH LID - Plastic

FEATURES

- Internal dimensions - 550 x 350 x 185mm
- Stack load - 160kg on base tray
- Capacity 35Lt
- Food safe - virgin material

SCL0002
STORAGE CONTAINER LARGE WITH LID - PLASTIC - 600 x 400 x 195mm



GLASS CRATES

FEATURES

- They're fully stackable glass crates (holds 30 glasses) - the bee's knees of glass storage crates and make perfect crates for transporting glasses to and from functions

GCL0030
GLASS CRATE LARGE - 30 GLASSES (BLUE) 475 x 400 x 205mm



FREEZER CRATE - Vented

FEATURES

- Internal dimensions - 550 x 347 x 160mm
- Stack load - 150kg on base tray
- The perfect storage solution - food safe - virgin material
- Easy to clean and sanitize
- Ideal for washing down vegetables on receiving
- Capacity 33Lt

FCV0001
FREEZER CRATE PLASTIC - VENTED - 600 x 400 x 188mm



SCJ0001
STORAGE CONTAINER - LARGE- 545 x 345 x 280mm - 52Lt

MULTIPURPOSE PLASTIC TRAY AND STORAGE CONTAINER

FEATURES

- Food safe - virgin material



MPT0001
MULTIPURPOSE PLASTIC TRAY - 540 x 435 x 70mm

INGREDIENT BIN



FEATURES
- Diameter 435mm
- Height 454mm
- Ideal for storing ingredients
- Stack perfectly for easy storage
- Capacity 43Lt
- Food safe - virgin material

IBP0043
INGREDIENT BIN - 43Lt

PORTABLE INGREDIENT BIN



FEATURES
- Lid slides open for easy access
- Fitted with non-marking castors

IBP0136
INGREDIENT BIN PORTABLE - 136Lt (WHITE) 365 x 740 x 695mm

FOOD DELIVERY BAG



FEATURES
- In black 600d* material all double stitched for durability
- Easy clean fabric
- Top pocket clear PVC slip pouch
- Inside lined with foilene for heat retention
- Temperature holds for up to half an hour
- Fits most delivery bike boxes
- Two carry handles designed to balance out the weight when its been carried

FDB0001
FOOD DELIVERY BAG

*The denier of the fabric. A denier is how thick each individual strand of material weighs (actually the gram weight per 9000 meters). The higher the density the stronger and thicker the fabric

INGREDIENT BIN HEAVY DUTY



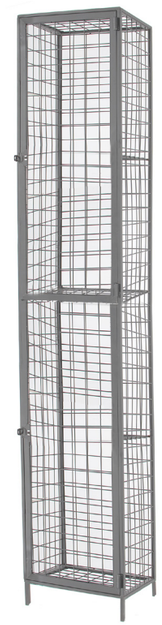
FEATURES
- IBP0085 Food safe - virgin material

IBP0085
INGREDIENT BIN 85Lt (WHITE)
450 x 630mm - INCLUDES LID

IBP0001
INGREDIENT BIN MOBILE DOLLEY (METAL)



WIRE LOCKERS





FEATURES
- Ideal for use in shopping centres, factory and restaurant change rooms, etc.
- Four compartment unit ideal for handbags & shoes
- Double compartment ideal for hanging clothes
- Tube section construction is both robust and visually appealing
- Strong bullet type hinges fitted to doors
- 3mm diameter wire mesh is thicker and stronger than competitor units
- Overall size 335(W) x 330(D) x 1900(H)
- Overall weight 12Kg

SPECIFICATIONS
- Mild steel tube section construction with welded mesh
- Available in four compartment (model LGW0004) or double compartment (model LGW0002)
- Epoxy powder coated finish
- Secure 3mm diameter wire, mesh with 47mm aperture
- Square mesh pattern
- Padlockable doors

LGW0004
LOCKER GLOBAL WIRE - 4 DOOR

LGW0002
LOCKER GLOBAL WIRE - DOOR

DISH DOLLY

FEATURES

- The adjustable dividers allow the dolly to hold a wide range of plate and platter sizes eliminating the need for individually sized dollies
- 254mm wheels on one end makes moving a loaded cart easy
- Polyethylene dividers and walls help prevent dish edge chipping
- Two-handed access to all plates reduces breakage
- Vinyl Cover included for sanitary storage of dishes



ODD0004
OPTIMIZER DISH DOLLY - 4 DIVISION (BLACK)
42.1kg - 711 x 1092 x 805mm



ODD0006
OPTIMIZER DISH DOLLY- 6 DIVISION (BLACK)
43.6kg - 711 x 1092 x 805mm

PORTABLE ICE CADDY

FEATURES

- Extra thick foam insulation to maintain cold temperatures
- Rounded corners and removable lids for easy cleaning
- New nylon clips secure lid to caddy with Stainless Steel hinges prevent rusting
- 2 Rigid castors and 2 swivel castors (one with brakes)
- Perfect for functions, conferences, etc
- Dimensions with casters and handle 565 x 711 x 730mm
- Weight - 22.2kg



ICP0057
ICE CADDY PORTABLE - 57kg - BLACK

OPTIMISER™ ADJUSTABLE DISH DOLLY GUIDE

INSULATED FOOD SERVERS

FEATURES

- Accommodates all third, half and full size standard food pans
- Insulated to maintain correct serving temperatures
- Stackable for easy storage and convenient transporting
- Double end loader allows hot and cold food to be stored in two separate compartments on wheels for ease of movement
- Spare hinges available

Each front loader compartment holds one of the following food pan combinations available:

5 x INF4065
3 x INF4100 + 2 x INF4065
2 x INF4150 + 1 x INF4065
1 x INF4150 + 1 x INF4100 + 2 x INF4065
1 x INF4150 + 2 x INF4100
4 x INF4065 + 1 x INF4100
2 x INF4065 + 2 x INF4100
3 x INF4065 + 1 x INF4150

Any full size insert can be replaced with 2 half inserts or 3 third inserts



DUC0001
DOLLEY FOR FSI0001/1001 (BLACK)



FSI0004
FOOD SERVER FRONT LOADER - DOUBLE
(BLACK) 33.1kg - 431 x 622 x 1263mm

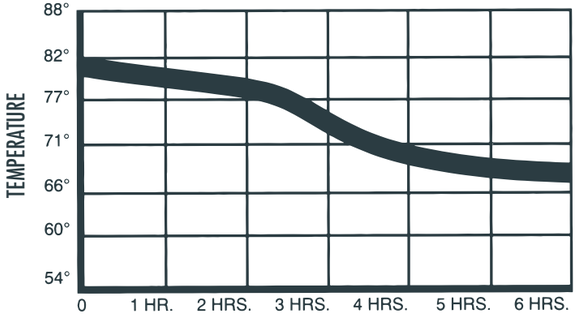
AVAILABLE IN SLATE AND SLATE BLUE



FSI1001
FOOD SERVER INSULATED - SINGLE
(BLACK) 9.0kg - 479 x 641 x 676mm

FSI1150
FOOD SERVER TOP LOADER - 150mm
(BLACK) 9.3kg - 443 x 647 x 290mm

FOOD PAN CARRIERS (SHOWN IN °C)



All results are an average taken from tests conducted by the Food and Hospitality School of the College of DuPage, IL.

CATERAIDE™ IT SERIES

Best Choice

FEATURES

- Durable construction and reinforced corners
- Commercial foam insulation for superior food quality and safety
- Button-hole latch design offers convenient one hand operation and keeps the doors and lids closed tightly for better temperature retention
- Latches are field adjustable to insure a secure seal for the life of the carrier
- Easily identify contents using the integrated writing surface
- Secure stacking for easy transport and storage
- Beverage dispenser has “spring action” faucet for no drip service
- End loader has built-in seal to eliminate gaskets
- End loader has a flat top that can be used as a prep surface when space is limited
- End loader and beverage dispensers have extra wide, sure-grip handles to promote a safe, stable two-person lift for easy loading and unloading
- End loader’s exclusive double hinge opens 270° for easy loading and unloading and lies flat to save space
- Low profile hinge takes up less space and is less likely to catch or break



FSI9003
FOOD SERVER FRONT LOADER IT SERIES - ONYX
19.5kg - 676 x 460 x 740mm (POR)



FSI9004
BEVERAGE SERVER INSULATED IT SERIES - 19Lt
ONYX 9.5kg - 266 x 409 x 670mm (POR)



DFS0001
DOLLY FOR CATER IT SERIES

ALSO AVAILABLE IN SLATE OR BROWN



BEVERAGE SERVERS INSULATED

FEATURES

- Features spring action tap for dripless service
- Stackable for easy storage and convenient transporting
- Sure latch wide design has 3 times the latch area of other beverage servers for a secure seal
- Improved lid design and O-Ring seal eliminates leaks during transport; convenient pop up vent included
- Beverage servers are filled with extra thick foam insulation for maximum temperature retention
- Spare clip tapes & O-rings available



BSI0009
BEVERAGE SERVER INSULATED - 9.4Lt
(BROWN) 5.9kg - 266 x 431 x 469mm



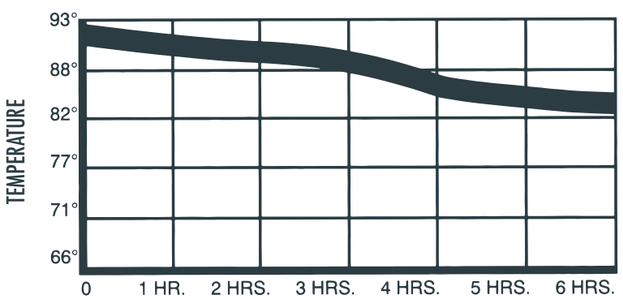
BSI0019
BEVERAGE SERVER INSULATED - 19Lt
(BROWN) 9.07kg - 266 x 430 x 654mm



BSI0038
BEVERAGE SERVER INSULATED - 38Lt
(BROWN) 13.8kg - 416 x 524 x 678mm

AVAILABLE IN BLACK / SLATE AND SLATE BLUE

BEVERAGE SERVERS (SHOWN IN °C)



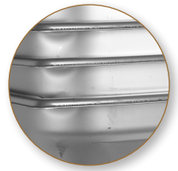
All results are an average taken from tests conducted by the Food and Hospitality School of the College of DuPage, IL.

GASTRONORM FOOD PANS - Stainless steel

Best Choice

FEATURES

- 0.8mm Stainless Steel inserts
- Heavy duty
- American style
- Rounded edges
- Anti-Jam system
- Reinforced corners
- Heavy duty
- For light duty use 0.6mm
- Lids are interchangeable with 0.6mm



GUARANTEED NOT TO JAM WITH ANTI- JAMMING DESIGN

GN1/1
530 x 325mm



INF2055 INSERT S/STEEL - FULL 55mm (I)
INF2065 INSERT S/STEEL - FULL 65mm (I)
INF2100 INSERT S/STEEL - FULL 100mm (I)
INF2150 INSERT S/STEEL - FULL 150mm (I)
INF2001 INSERT S/STEEL - FULL LID (I)



INF3055 INSERT S/STEEL - FULL 55mm PERFORATED (I)
INF3065 INSERT S/STEEL - FULL 65mm PERFORATED (I)
INF3100 INSERT S/STEEL - FULL 100mm PERFORATED (I)

GN1/2
325 x 265mm



INH2065 INSERT S/STEEL - HALF 65mm (I)
INH2100 INSERT S/STEEL - HALF 100mm (I)
INH2150 INSERT S/STEEL - HALF 150mm (I)
INH2001 INSERT S/STEEL - HALF LID (I)



GN1/3
325 x 176mm



INT2100 INSERT S/STEEL - THIRD 100mm (I)
INT2150 INSERT S/STEEL - THIRD 150mm (I)
INT2065 INSERT S/STEEL - THIRD 65mm (I)
INT2001 INSERT S/STEEL - THIRD LID (I)

GN1/4
265 x 162mm



INQ2065 INSERT S/STEEL - QUARTER 65mm (I)
INQ2100 INSERT S/STEEL - QUARTER 100mm (I)
INQ2150 INSERT S/STEEL - QUARTER 150mm (I)
INQ2001 INSERT S/STEEL - QUARTER LID (I)

GN1/6
176 x 162mm



INS2065 INSERT S/STEEL - SIXTH 65mm (I)
INS2100 INSERT S/STEEL - SIXTH 100mm (I)
INS2150 INSERT S/STEEL - SIXTH 150mm
INS2001 INSERT S/STEEL - SIXTH LID (I)

GN1/9
176 x 108mm

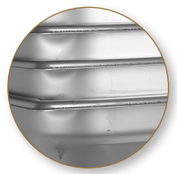


INN2100 INSERT S/STEEL - NINTH 100mm (I)
INN2001 INSERT S/STEEL - NINTH LID (I)

GASTRONORM FOOD PANS - Stainless Steel

FEATURES

- 0.6mm Stainless Steel inserts
- 0.6mm Thick Stainless Steel
- American style
- Rounded edges
- Anti-Jam system
- Light duty
- For heavy duty use 0.8mm
- Lids are interchangeable with 0.8mm



GUARANTEED NOT TO JAM WITH ANTI-JAMMING DESIGN

GN1/1
530 x 325mm



INF9065 INSERT S/STEEL (VALUE) - FULL 65mm (I)
INF9165 INSERT S/STEEL (VALUE) - FULL 65mm (I) PERF
INF9100 INSERT S/STEEL (VALUE) - FULL 100mm (I)
INF9150 INSERT S/STEEL (VALUE) - FULL 150mm (I)
INF9001 INSERT S/STEEL (VALUE) - FULL LID (I)

GN1/2
325 x 265mm



INH9065 INSERT S/STEEL (VALUE) - HALF 65mm (I)
INH9100 INSERT S/STEEL (VALUE) - HALF 100mm (I)
INH9150 INSERT S/STEEL (VALUE) - HALF 150mm (I)
INH9001 INSERT S/STEEL (VALUE) - HALF LID (I)

GN1/3
325 x 176mm



INT9100 INSERT S/STEEL (VALUE) - THIRD 100mm (I)
INT9150 INSERT S/STEEL (VALUE) - THIRD 150mm (I)
INT9001 INSERT S/STEEL (VALUE) - THIRD LID (I)

GN1/4
265 x 162mm



INQ9100 INSERT S/STEEL (VALUE) - QUARTER 100mm (I)
INQ9150 INSERT S/STEEL (VALUE) - QUARTER 150mm (I)
INQ9001 INSERT S/STEEL (VALUE) - QUARTER LID (I)

GN1/6
176 x 162mm



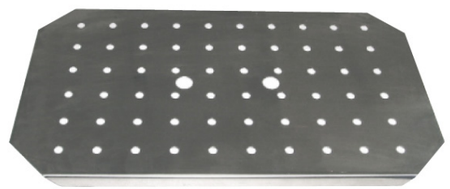
INS9065 INSERT S/STEEL (VALUE) - SIXTH 65mm (I)
INS9100 INSERT S/STEEL (VALUE) - SIXTH 100mm (I)
INS9150 INSERT S/STEEL (VALUE) - SIXTH 150mm (I)
INS9001 INSERT S/STEEL (VALUE) - SIXTH LID (I)

GN1/9
176 x 108mm



INN9100 INSERT S/STEEL (VALUE) - NINTH 100mm (I)
INN9001 INSERT S/STEEL (VALUE) - NINTH LID (I)

DRAIN SHELF FOR GN1/1



SPECIFICATIONS

- Made of 201 Stainless Steel and 0.8mm thickness
- Improve product safety through reduced handling
- Liquids drain directly into the food pan below for easy disposal
- Ideal for prepped produce, storing seafood on ice and defrosting meats
- Elevates food above pan bottom: For draining or maintaining foods that should not sit in liquids or juices

DSS0001 DRAIN SHELF S/STEEL - GN 1/1

HIGH HEAT INSERTS AND LIDS

IMPROVED

CARLISLE FOODSERVICE PRODUCTS

CRITICAL CONTROL POINT CCP

SPECIFICATIONS

- Not suitable for direct heat
- Single container solution for:
- - Cold storage
- - Blast freezin
- - Microwave pre-heat / cooking
- - Steam table applications
- Dishwasher safe
- Cook and store
- BPA Free



DESCRIPTION OF MEASUREMENTS - FULL - 530 x 325mm

INF8065 INSERT - FULL 65mm HIGH HEAT (AMBER) 7.2Lt
INF0365 INSERT - FULL 65mm HIGH HEAT (BLACK) 7.2Lt
INF8100 INSERT - FULL 100mm HIGH HEAT (AMBER) 12Lt
INF0300 INSERT - FULL 100mm HIGH HEAT (BLACK) 12Lt
INF8002 INSERT - FULL LID NOTCHED HIGH HEAT (AMBER)



DESCRIPTION OF MEASUREMENTS - HALF - 530 x 265mm

INH8065 INSERT - HALF 65mm HIGH HEAT (AMBER) 3.4Lt
INH0365 INSERT - HALF 65mm HIGH HEAT (BLACK) 3.4Lt
INH8002 INSERT - HALF LID NOTCHED HIGH HEAT (AMBER)



DESCRIPTION OF MEASUREMENTS - THIRD - 325 x 176mm

INT8065 INSERT - THIRD 65mm HIGH HEAT (AMBER) 2.7Lt
INT8002 INSERT - THIRD LID NOTCHED HIGH HEAT (AMBER)



CARLISLE FOODSERVICE PRODUCTS

IMPROVED

FOOD PANS

NSF

FEATURES

- Standard gastronorm and bain marie sizes
- Polycarbonate food pans can withstand tough use and resist food acids and oils
- Not suitable for use with steam
- Optional solid or notched lids and drain shelves
- Snap-on lids provide superior leak resistance
- Dishwasher safe
- Clear pans are ideal for storage and transportation
- Black pans are very effective for merchandising and displaying food

FOOD PANS FULL



DESCRIPTION OF MEASUREMENTS - FULL - 530 x 325mm

INF4065 INSERT - FULL 65mm POLYCARB (CLEAR) 7.2Lt
INF5065 INSERT - FULL 65mm POLYCARB (BLACK) 7.2lt
INF4100 INSERT - FULL 100mm POLYCARB (CLEAR) 12Lt
INF5100 INSERT - FULL 100mm POLYCARB (BLACK) 12Lt
INF4150 INSERT - FULL 150mm POLYCARB (CLEAR) 18Lt
INF4200 INSERT - FULL 200mm POLYCARB (CLEAR) 25Lt

FOOD PANS HALF



DESCRIPTION OF MEASUREMENTS - HALF - 325 x 265mm

INH4065 INSERT - HALF 65mm POLYCARB (CLEAR) 3.4Lt
INH5065 INSERT - HALF 65mm POLYCARB (BLACK) 3.4Lt
INH4100 INSERT - HALF 100mm POLYCARB (CLEAR) 5.3Lt
INH5100 INSERT - HALF 100mm POLYCARB (BLACK) 5.3Lt
INH4150 INSERT - HALF 150mm POLYCARB (CLEAR) 8.2Lt
INH5150 INSERT - HALF 150mm POLYCARB (BLACK) 8.2Lt

FOOD PANS THIRD



DESCRIPTION OF MEASUREMENTS - THIRD - 325 x 176mm

INT4150 INSERT - THIRD 150mm POLYCARB (CLEAR) 5.4Lt
INT5100 INSERT - THIRD 100mm POLYCARB (BLACK) 3.6Lt
INT5101 INSERT - THIRD 100mm POLYCARB (CLEAR) 3.6Lt
INT5063 INSERT - THIRD 65mm POLYCARB (CLEAR) 2.2Lt

FOOD PANS SIXTH



DESCRIPTION OF MEASUREMENTS - SIXTH - 176 x 162mm

INS5100 INSERT - SIXTH 100mm POLYCARB (BLACK) 1.6Lt
INS5150 INSERT - SIXTH 150mm POLYCARB (BLACK) 2.4Lt
INS4150 INSERT - SIXTH 150mm POLYCARB (CLEAR) 2.4Lt
INS4100 INSERT - SIXTH 100mm POLYCARB (CLEAR) 1.6Lt

FOOD PAN NINTH



DESCRIPTION OF MEASUREMENTS - NINTH - 176 x 108mm

INN5100 INSERT - NINTH 100mm POLYCARB (BLACK) 1Lt

SOLID LIDS

IMPROVED

CARLISLE FOODSERVICE PRODUCTS



INF4001 INSERT - FULL LID SOLID POLYCARB (CLEAR)
INH4001 INSERT - HALF LID SOLID PC (CLEAR)
INT4001 INSERT - THIRD LID SOLID PC (CLEAR)
INS4001 INSERT - SIXTH LID SOLID PC (CLEAR)
INN4001 INSERT - NINTH LID SOLID (CLEAR)
INF4005 INSERT - FULL DOME LID SOLID (NO HEAT)
INH4005 INSERT - HALF DOME LID SOLID (NO HEAT)

NOTCHED LIDS



INH4002 INSERT - HALF LID NOTCHED PC
INF4002 INSERT - FULL LID NOTCHED POLYCARB (CLEAR)
INT4002 INSERT - THIRD LID NOTCHED PC (CLEAR)
INS4002 INSERT - SIXTH LID NOTCHED PC (CLEAR)
INH4006 INSERT - HALF DOME LID NOTCHED (CLEAR) - NO HEAT

SNAP-ON LIDS



INF4004 INSERT - FULL LID SNAP ON (BLUE)
INH4004 INSERT - HALF LID SNAP ON (BLUE)
INT4004 INSERT - THIRD LID SNAP ON (BLUE)
INS4004 INSERT - SIXTH LID SNAP ON (BLUE)
INN4004 INSERT - NINTH LID SNAP ON (BLUE)

PERFORMATED DRAIN SHELVES



INF4003 INSERT - FULL DRAIN SHELF PC (CLEAR)
INH4003 INSERT - HALF DRAIN SHELF PC (CLEAR)
INT4103 INSERT - THIRD DRAIN SHELF PC (CLEAR)
INS4106 INSERT - SIXTH DRAIN SHELF PC (CLEAR)



DINEX A CARLISLE COMPANY

Best Choice

DINEX INDUCTION - Smartherm

Dinex introduces the newest generation of induction heating systems. The Smart•Therm is the most innovative system for today's demanding foodservice traylines and room service operations

- The induction charger with the smallest footprint and weight
- LCD display showing clear instruction
- RFID micro-chip in each base for consistent and accurate temperatures



FEATURES

- Heat on demand
- Base activation in 14 secs
- 220V - Single phase
- Light weight and compact - 10.5kg
- Sealed units - moisture tight

IHD0002 INDUCTION HEATER - DINEX - SMART THERM 2 - 240V

DINEX INDUCTION - Bases

FEATURES

- Lightest base on the market
- Features a built-in chip that relays information to the heating unit
- Protects the base from over-heating or excessive cycling, which causes system failures and downtime for the trayline
- Base is made from high temperature rugged plastic and is seamless with no holes for water intake
- Contains internal phase change material similar to a wax base that allows lower energy input to hold longer
- Bases can be reactivated any number of times, within any time frame "No need to wait"!
- Bases are stackable after heat activation
- Dinex Domes are compatible with induction bases



IHD0230
INDUCTION HEATER - DINEX - SMART THERM
2-BASE - 230mm (MIDNIGHT BLUE)

INDENT COLOURS AVAILABLE ON REQUEST

Onyx
Cranberry
Sage
Hunter Green
Plum
Latte



INSULATED LINE FROM DINEX® BY CARLISLE

FEATURES

- Guaranteed hot food
- Dishwasher safe
- Durable construction - polypropylene
- Superior heat retention
- Double wall construction - ozone friendly urethane foam insulation
- Disposable lids - hygienic and safe
- Holds temperature above 65˚C for 45min
- Unique drip ring for removal of condensation
- Ideal for hospital, old age homes and clinics

TURNBURY RANGE



DTD0001 DINEX TURNBURY INSULATED DOME COVER - 230mm
MIDNIGHT BLUE

DTB0230 DINEX TURNBURY INSULATED BASE - 230mm
MIDNIGHT BLUE



Classic Design Style
(Cranberry Colour)



Turnbury Design Style
(Hunter Green Colour)



Fenwick Design Style
(Midnight Blue Colour)

NSF

INDENT COLOURS AVAILABLE ON REQUEST

- Onyx
- Cranberry
- Latte
- Hunter Green
- Plum

PLATE COVERS



PCR0280 PLATE COVER - S/STEEL - 260mm



PCP2000 PLATE COVER POLYCARB - CLEAR
(FITS 230 and 250mm PLATES)

POLYCARBONATE DINNERWARE

NEW

Our new Global range of polycarbonate dinnerware is scratch resistant, tough, hygienic and virtually unbreakable. Revitalise your kitchen with this high gloss dinnerware. This tableware range is superior to melamine products in design, function and value. It is both affordable and practical whilst meeting the consumers requirements.

FEATURES

- Beautiful and functional design
- Superior mirror finish, colour density and quality feeling similar to fine bone china
- The surface is more stain-resistant than melamine, as melamine is slightly porous and can absorb stains
- Suitable for correctional services, hospitals and canteens
- Global's super-tough polycarbonate dinnerware is durable, microwave friendly, scratch resistant and impact resistant
- Dishwasher safe
- The range stacks securely and efficiently for transportation and for storage
- The plates and bowls all conform to industrial standards for the health care sector ensuring correct portioning size of meals

Personalised branding (logos etc.) as well as a range of various colours available on request

DINNER PLATE

PDP0250 DINNER PLATE
POLYCARBONATE - 250mm

PDP0230 DINNER PLATE
POLYCARBONATE - 230mm

PDP0002 DINNER PLATE - 3 COMPARTMENT
POLYCARBONATE - 250mm

SIDE PLATE

PSP0205 SIDE PLATE
POLYCARBONATE - 205mm



PSB0350 PUDDING / SOUP BOWL
POLYCARBONATE - 350ml



PSB0450 PUDDING / SOUP BOWL
POLYCARBONATE - 450ml

MUGS / TUMBLERS



PCM0300 COFFEE / TEA MUG (WHITE)
POLYCARBONATE - 300ml



GTA0001 TUMBLER
POLYCARBONATE - 250ml

JUGS



MJW0050 MILK JUG POLYCARBONATE - 50ml
MJW0160 MILK JUG POLYCARBONATE - 160ml



PTP0750 PITCHER POLYCARBONATE - 750ml
PTP0751 PITCHER POLYCARBONATE - LID ONLY



Cleaning and Washing

Our exclusive range of DIHR dishwashers are guaranteed to clean the most stubborn crockery and cutlery. Our dishwasher range caters for basic glass washers right up to the new RX101E tunnel units complimented by the Carlisle racking range.

Our line of brushes and cleaning tools are designed to offer innovative, hard-working products that help you run a smarter and safer environment.

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DIHR was established in Castelfranco Veneto (near Treviso, in north-eastern Italy) in 1985. DIHR's initiatives and technical innovations have been such that many other companies have attempted to copy and imitate our products. Thanks to a complete product range of over 100 different models supplied in more than 3 500 versions and the production of more than 35 000 dishwashers/year, today DIHR has become a well respected leader in this industry throughout the world.

QUALITY AND TECHNOLOGY ARE THE ASSETS DISTINGUISHING DIHR.

The design, construction and trials of each machine are managed by a well established and expert technical team, which guarantees a high and constant level of quality for every one of DIHR's products. DIHR machines have achieved the approval of seven International Patents and nine Quality Marks, besides ISO 9001-VISION 2000 certification.

DIHR'S EQUIPMENT CONTAINS STATE OF THE ART COMPONENTS AND THE LATEST TECHNOLOGICAL OPERATING SYSTEMS.

DIHR has an excellent range of products, designed and built to work for many years and at very competitive prices. The motive of DIHR is based upon full customer satisfaction, which has proven to be a winning strategy in long term.



Apart from the standard production range, DIHR can supply industrial machines for special applications, such as large kitchens, cruise ships and the bakery industry and other applications within the commercial sector.

Contact BCE Foodservice Equipment to find a solution for your unique needs.

IMPROVED

TUNNEL DISH WASHER (COMPACT)

SMALL SIZE, GREAT PERFORMANCE! The RX101E compact dishwasher has been designed to satisfy the demand of small and medium restaurants. These machines combine compact dimensions with high performance.



FEATURES

- Self-cleaning vertical wash pumps, protected from electrical overloads
- Traction system with built-in clutch preventing derailment
- AISI 304 Stainless Steel boilers fully insulated to reduce thermal losses
- Electronic soft touch panel with IP65 security level, manufactured to be user friendly and easy to be cleaned
- Stainless Steel washing and rinsing arms. These are removable without using any tool, for easier cleaning operation or to help the change of working direction on the RX 101E
- Stainless Steel surface filters on every tank, easily removable without detaching washing arms
- Insulated double skin door, counterbalanced, equipped with anti-drop safety system
- Auto timer in order to switch off the rack conveyor motor after a prolonged period of inactivity
- Economizers to allow operation only when the rack is detected on that specific area, avoiding any waste of water and energy

DWT0161

TUNNEL DISH WASHER - DIHR - RX101E

SPECIFICATIONS

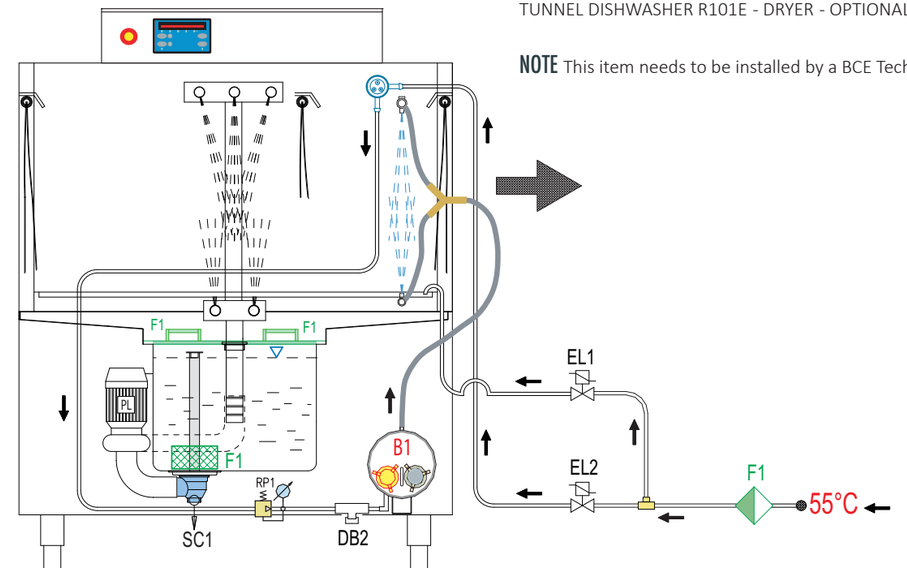
DIMENSIONS:	1080 x 715 x 1565/1900mm
TOTAL POWER:	22.33kW
VOLTAGE:	400V 3N~ 50Hz
RACKS PER HOUR:	70/100
WEIGHT:	207kg

OTHER ORDER CODES

DWD2161

TUNNEL DISHWASHER R101E - DRYER - OPTIONAL EXTRA

NOTE This item needs to be installed by a BCE Technician



The above diagram demonstrates left to right operation- can be setup for right to left operation.

HOOD TYPE DISH WASHER (HT11)



FEATURES

- Extra large washtank reduces detergent cost
- Gravity drain recommended drain height 150mm from the ground
- Drain pump kit optional on all dishwashers suitable for existing installations
- To eliminate breakages, use racks as storage racks to save time, money and handling
- Minumum water pressure required 2 bar
- Max plate height: 410mm
- Max tray height: Gastronorm 1/1 (530 x 325)
- Deep-formed tank
- Independent wash/rinse arms
- Built-In rinse-aid pumps
- Double tank filters & pump filter
- Electronic timer & thermostat
- Hood operated start/stop function

DWD0011
DISH WASHER DIHR HT11 HOOD - TYPE

SPECIFICATIONS

DIMENSIONS:	720 x 735 x 1400/1890mm
WEIGHT:	116kg (gross weight)
OUTPUT:	Approx 60 racks per hour
TOTAL POWER:	13.12kW
VOLTAGE:	400V 3 phase + Neutral
WASH PUMP:	1.1kW
WASH TANK:	35Lt
BASKET SIZE:	500 x 500mm
INCLUDES:	2 x Plate racks, 1 x glass rack, 1 x Cutlery holder

OTHER ORDER CODES - ACCESSORIES

DWD0002 DISH WASHER DIHR WATER SOFTENER - HT11
XDWD0077 DISH WASHER DIHR DRAIN PUMP KIT - HT11
DWD0004 DISH WASHER DIHR SOAP DISPENSER - HT11

All DIHR machines are gravity drain systems and require fitted chemical dispensers

PRE-RINSE SPRAY AND HOSE REEL

Designed to remove food waste from dishes prior to dishwashing. By switching to a pre-rinse spray, a commercial or institutional kitchen can save in energy and water costs.



PRS0001
OVERHEAD PRE-RINSE SPRAY
INCLUDES MIXER TAPS



PRS0002
OVERHEAD PRE-RINSE
SPRAY (SPOUT INCLUDED)



HRS0010
HOSE REEL S/STEEL 10m

DIHR WASHING CYCLE

DIHR your ideal partner in professional glass, dish and utensil washing.

An integral part of any busy hotel or restaurant kitchen. Use the complete DIHR 5-step dish washing system to provide a constant supply of sparkling clean crockery and cutlery on demand.

STEP 1
Rinse off your soiled crockery and cutlery with the pre-rinse spray (A)

STEP 2
Stack your dirty crockery and cutlery into the glass or dish racks and slide into the dishwasher to commence the wash cycle

STEP 3
On completion of the wash cycle, slide out the rack and the washed items will air dry in minutes

STEP 4
Stack the washed items still in the racks onto your rack dolly (D) for safe and damage free storage of your valuable crockery and glasses

STEP 5
Wheel your rack dolly to your storage or setup area, ready to be wheeled into action on demand

HOOD TYPE DISH WASHER COMPLETE

PRS0001
OVERHEAD PRE-RINSE
SPRAY INCLUDES MIXER
TAPS

ITS1150
INLET TABLE + SINK 1150mm
BOXED EDGE INCL SPLASHBACK
INTERCHANGEABLE (OTHER SIZES
AVAILABLE ON REQUEST)

OTV1150
OUTLET TABLE 1150mm BOXED EDGE (OTHER SIZES AVAILABLE ON REQUEST)



High splashback
for inlet table for
mounting
pre-rinse spray
included

DRC4002
DISHWASHING RACK DOLLEY

DISHWASHER UNDER COUNTER (GS50)



FEATURES

- Ideal for medium sized restaurants and busy bars
- 120/sec wash cycle. Double skin door, 30 racks/hr
- Fully automatic process, durable, heavy duty and long lasting
- Gravity drain - recommended drain height - floor level
- Door security
- Anti drip proof panel
- Built-in rinse aid pump
- Thermostop system
- Optional drain pump kit available on request

DWD0500

DISH WASHER DIHR GS50 UNDERCOUNTER SINGLE PHASE

SPECIFICATIONS

DIMENSIONS:	590 x 600 x 850mm
WEIGHT:	65kg
POWER:	3.45kW
VOLTAGE:	220V Single phase
BASKET SIZE:	500 x 500mm
MAX GLASS HEIGHT:	325mm max glass/plate height
INCLUDES:	1 x plate rack, 1 x glass rack, 1 x cutlery holder

Refer to pg 359 - 361 for comprehensive range of racks.

DISHWASHER UNDER COUNTER (GS40)



FEATURES

- Ideal for small restaurants and bars
- 120/sec wash cycle, double skin door, 30 racks/hr
- Fully automatic process
- Durable, heavy duty and long lasting
- Gravity drain - recommended drain height - floor level
- Door security
- Built-in rinse aid pump
- Optional drain pump kit available on request

DWD0400

DISHWASHER DIHR GS40 UNDERCOUNTER

SPECIFICATIONS

DIMENSIONS:	450 x 530 x 700mm
WEIGHT:	43kg
POWER:	3.05kW
VOLTAGE:	220V Single phase
BASKET SIZE:	400 x 400mm
MAX GLASS HEIGHT:	290mm max glass/plate height
INCLUDES:	2 x mesh/glass rack, 1 x plate rack, 1 x cutlery holder

OTHER ORDER CODES

DWD2040

DISHWASHER DIHR PLATE RACK 400 x 400mm

DWD3040

DISHWASHER DIHR GLASS RACK 400 x 400mm



DISHWASHER UNDER COUNTER (G35)

FEATURES

- Ideal for coffee shops and canteens
- Double skin door, 120/sec wash cycle, 30 racks/hr
- Can fit above or below counter, full auto process
- Clean cups and glasses on demand
- Consumes less than 2.0Lt of water per cycle
- Gravity drain - recommended drain height - floor level

GWD1000

GLASS WASHER DIHR G35

SPECIFICATIONS

DIMENSIONS:	400 x 470 x 585mm
WEIGHT:	33kg
POWER:	2.1kW
VOLTAGE:	220V Single phase
BASKET SIZE:	350 x 350mm
MAX GLASS HEIGHT:	195mm max glass/plate height
INCLUDES:	2 x mesh/glass rack, 1 x plate rack, 1 x cutlery holder

OTHER ORDER CODES

GWD1035

GLASS WASHER DIHR MESH RACK 350 x 350mm

GWD2001

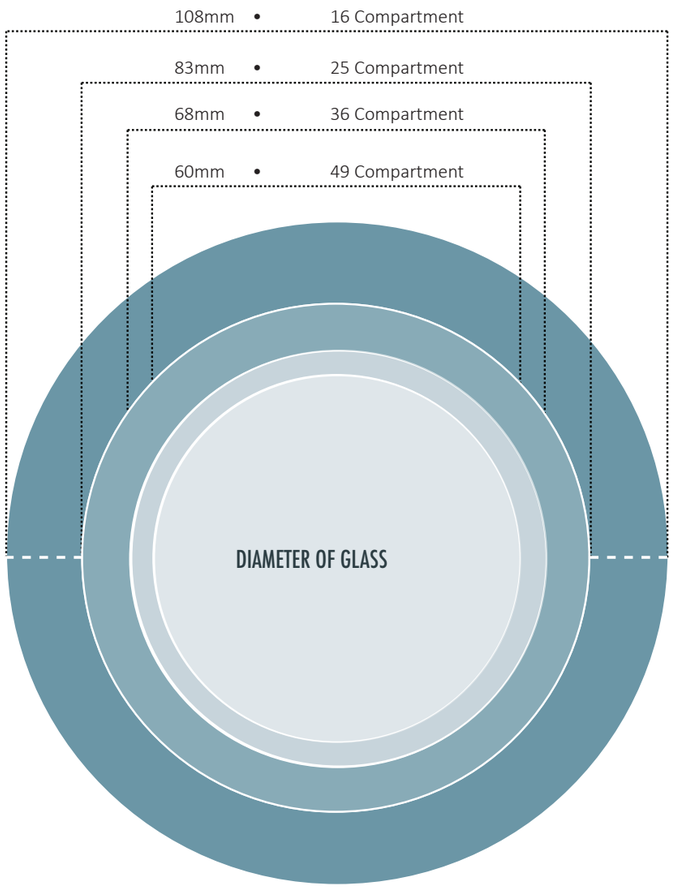
GLASS WASHER DIHR SMALL PLATE RACK



USE OUR SIMPLE SYSTEM BELOW TO SIZE YOUR RACKS

To determine the Rack and Extender combination, use these charts:

- Open profile facilitates superior washing, complete rinsing and fast drying
- Double wall construction provides maximum strength
- Comfort curve handles are moulded into all four sides for easy handling
- Sturdy bottom with four-way tracking for easy dish machine loading
- Stacks with all major competitors
- Quick draining - no flat surfaces to trap water or loose food particles
- Sure-lock extenders unique snap-on/snap-off attachments allow fast simple assembly/disassembly from outside of the rack
- Rack dishwasher compatible



Place open end of glass on the circle below to determine the correct compartment size.

243MM

- Max height 243mm
- Base + 4 extenders

202MM

- Max height 202mm
- Base + 3 extenders

161MM

- Max height 161mm
- Base + 2 extenders

120MM

- Max height 120mm
- Base + 1 extenders

79MM

- Max height 79mm
- Base only

Place your glass on this chart to determine the height and rack combination

CARLISLE FOODSERVICE PRODUCTS



FLATWARE / BOWL RACK

FEATURES
- Flatware / bowl rack
- Ideal for bulk or irregular shaped items

DRB5001
DISH RACK OPEN BOWL (BLUE)
DRE5001
DISH RACK OPEN EXTENDER (BLUE) 40mm



FLATWARE / CUTLERY RACK

FEATURES
- Flatware/combination
- Mesh design base specifically for cutlery

DRC5001
DISH RACK FLATWARE / CUTLERY (BLUE)
DRE5001
DISH RACK OPEN EXTENDER (BLUE) 40mm



ALL PURPOSE PLATE RACK

FEATURES
- All purpose rack
- Moulded-in support stands to hold plates and trays

DRA5001
DISH RACK ALL PURPOSE / PLATE (BLUE)
DRE5001
DISH RACK OPEN EXTENDER (BLUE) 40mm



CUTLERY HOLDERS

FEATURES
- Polypropolene material resists grease and detergents
- Light weight, yet tough and resilient
- Open design for easy cleaning

DRP5008
DISHWASHING RACK CUTLERY HOLDER (BLUE)



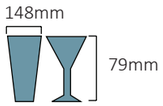
DRC5004
DISHWASHING RACK PERMA SAN CYLINDER (WHITE)

9 COMPARTMENT GLASS RACK



FEATURES
- 9 Compartment glass rack
- Interior dimensions: 150 x 150 x 80mm.

GRC5009
GLASS RACK 9 COMPARTMENT (BLUE)
GRE5009
GLASS RACK EXTENDER 9 COMP (BLUE)

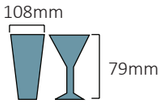


16 COMPARTMENT GLASS RACK

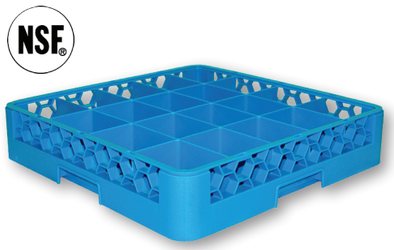


FEATURES
- 16 Compartment glass rack
- Ideal for glasses less than 108mm in diameter.
- Interior dimensions: 110 x 110 x 80mm.

GRC5016
GLASS RACK 16 COMPARTMENT (BLUE)
GRE5016
GLASS RACK EXTENDER 16 COMP (BLUE)

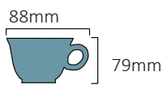


20 COMPARTMENT CUP RACK



FEATURES
- 20 Compartment cup rack
- Ideal for cups less than 90mm in diameter.
- Interior dimensions: 110 x 90 x 80mm.

GRC5020
CUP RACK 20 COMPARTMENT (BLUE)
DRE5001
DISH RACK OPEN EXTENDER (BLUE) 40mm

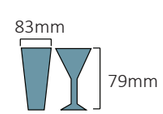


25 COMPARTMENT GLASS RACK



FEATURES
- 25 Compartment glass rack
- Ideal for glasses less than 83mm in diameter
- Interior dimensions: 90 x 90 x 80mm

GRC5025
GLASS RACK 25 COMPARTMENT (BLUE)
GRE5025
GLASS RACK EXTENDER 25 COMP (BLUE)









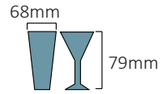




36 COMPARTMENT GLASS RACK

FEATURES
- 36 Compartment glass rack
- Ideal for glasses less than 68mm in diameter
- Interior dimensions: 75 x 75 x 80mm

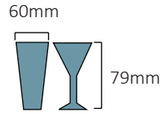
GRC5036
GLASS RACK 36 COMPARTMENT (BLUE)
GRE5036
GLASS RACK EXTENDER 36 COMP (BLUE)



49 COMPARTMENT GLASS RACK

FEATURES
- 49 Compartment glass rack
- Ideal for glasses less than 60mm in diameter
- Interior dimensions: 65 x 65 x 80mm

GRC5049
GLASS RACK 49 COMPARTMENT (BLUE)
GRE5049
GLASS RACK EXTENDER 49 COMP (BLUE)



RACK MOBILE DOLLY / DUST COVER

FEATURES
- Rack dolly
- Handle and wheels for easy transportation of racks
- Convenient drain feature for excess water
- Large swivel casters with non-marking rubber wheels

DRC4002
DISHWASHING RACK MOBILE DOLLEY (INCL. HANDLE)

FEATURES
- Dust cover
- Heavy duty vinyl rack dust cover keeps glassware clean and dust free during storage

RDC0122
RACK DUST COVER 1220mm

GLASS WASHER - Manual

FEATURES
- Use to remove lipstick and grease smears on your glass rims

GWH2003
GLASS WASHER MANUAL 3-HEAD 200mm

MOBILE REFUSE BIN



IBP1130
MOBILE REFUSE BIN 130Lt
(GREEN) ORGANIC WASTE
IBP1240
MOBILE REFUSE BIN 240Lt
(GREEN) ORGANIC WASTE

IBP0130
MOBILE REFUSE BIN 130Lt
(CHARCOAL) GENERAL WASTE
IBP0240
MOBILE REFUSE BIN 240Lt
(CHARCOAL) GENERAL WASTE

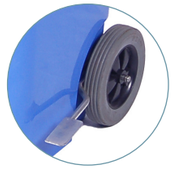
IBP3130
MOBILE REFUSE BIN
130Lt (ORANGE) PAPER
IBP3240
MOBILE REFUSE BIN
240Lt (ORANGE) PAPER

IBP4130
MOBILE REFUSE BIN
130Lt (RED) TIN CANS
IBP4240
MOBILE REFUSE BIN
240Lt (RED) TIN CANS

IBP2130
MOBILE REFUSE BIN 130Lt
(YELLOW) PLASTIC
IBP2240
MOBILE REFUSE BIN 240Lt
(YELLOW) PLASTIC

FOOT PEDAL WHEELY BIN





IBP9120
FOOT PEDAL WHEELY BIN 120Lt (BLUE)

SPECIFICATIONS

CAPACITY:	120Lt
DIMENSIONS:	470 x 580 x 910mm



REFUSE BIN



IBP1001
ROUND REFUSE BIN WITH
FLAT LID 120Lt 560 x 820mm



IBP1002
FUNNEL HEAD FOR IBP1001



IBP1003
HALF ROUND HEAD FOR IBP1001



IBP1004
DOLLEY FOR IBP1001



IBP1085
REFUSE BIN 85LT (BLACK)
450 x 630mm (INCLUDES LID)



IBP0001
INGREDIENT BIN MOBILE
DOLLEY (METAL)





AVAILABLE IN THESE COLOURS:

CUTLERY SAVER

FEATURES

- Made from durable ABS high impact plastic
- UV resistant to withstand exposure to sunlight
- Chemical resistant, not affected by detergents
- Unique, patented design
- Magnets contained in moisture-proof cells, prevents bacteria growth
- Use only with 18/8 or magnetic steels

CTS0001
CUTLERY SAVER FOR IBP0085/IBP1085

COLOUR CODED PLASTIC TRIGGER SPRAY BOTTLES

TBB0750
TRIGGER BOTTLE (BLUE) - 750ml
TBG0750
TRIGGER BOTTLE (GREEN) - 750ml
TBR0750
TRIGGER BOTTLE (RED) - 750ml
TBW0750
TRIGGER BOTTLE (WHITE) - 750ml
TBY0750
TRIGGER BOTTLE (YELLOW) - 750ml

VACUUM CLEANER



FEATURES
- New NST sound reduction and AutoSave energy conservation technology
- Environmentaly friendly
- Less energy, lower noise, longer life and user convenience
- NuSave the way forward

NVC0001
NUMATIC INDUSTRIAL VACUUM CLEANER 6.1kg
355 x 355 x 430mm

JANITOR TROLLEY



FEATURES
- Robust 3 shelf design
- Smooth gliding wheels
- Heavy duty moulded hooks for cart bag and for cleaning equipment

JTP0001
JANITOR TROLLEY PLASTIC
1140 x 510 x 980mm

HOTEL SERVICE TROLLEY



FEATURES
- Heavy duty moulded hooks for durable service bag
- Smooth gliding wheels
- Multifunctional and versatile
- Adjustable shelving

HST0001
HOTEL SERVICE TROLLEY PLASTIC
1480 x 550 x 1000mm

MICROFIBER WET MOP PAD

FEATURES - MICROFIBER
- Microfiber products can save you time, money and labour
- Unique, ultra-fine filament combined with our exclusive polyester/ polyamide nylon blend cleans better and lasts longer than other microfibres offering more than 500 uses (use and launder)
- Sparta microfiber removes up to 400% more dirt, dust and grime with a single pass compared to traditional cleaning products
- Long product life could save you as much as 60% per annum over the cost of traditional alternatives



MMP1450
MICROFIBER WET MOP PAD - 450mm (BLUE)



MMP2450
MICROFIBER WET MOP PAD - 450mm (GREEN)



MMP3450
MICROFIBER WET MOP PAD - 450mm (RED)



MMP5450
MICROFIBER WET MOP PAD - 450mm (YELLOW)

MICROFIBER DRY MOP PAD



MMP6450
MICROFIBER DRY MOP PAD - 450mm (BLUE)

MICROFIBER ALUMINIUM HEAD W/K PLUGS - 450MM



MMP0450
MICROFIBER ALUMINIUM HEAD W/K PLUGS - 450MM

ALUMINIUM TELESCOPIC HANDLE



MMP1800
ALUMINIUM TELESCOPIC HANDLE - 1800mm
(USED IN CONJUNCTION WITH MMP0450)

Best Choice

CARLISLE FOODSERVICE PRODUCTS

FEATURES - SCRUB BRUSHES (POLYESTER)

- Versatile design for a wide variety of applications
- Multiple trim angles on bristles gives you better surface contact for better cleaning
- Plastic handles and crimped stable set polyester bristles are rugged and will not absorb oils or moisture
- Handles are ergonomically shaped with smooth edges for superior comfort
- Base resins used to produce blocks and bristles are made of FDA approved materials

UTILITY SCRUB BRUSH - Polyester



USB1200
UTILITY SCRUB BRUSH POLYESTER - 200mm (BLUE)



USB2200
UTILITY SCRUB BRUSH POLYESTER - 200mm (GREEN)



USB3200
UTILITY SCRUB BRUSH POLYESTER - 200mm (RED)



USB4200
UTILITY SCRUB BRUSH POLYESTER - 200mm (WHITE)



USB5200
UTILITY SCRUB BRUSH POLYESTER - 200mm (YELLOW)

UTILITY SCRUB BRUSH - Polyester



USB1500
UTILITY SCRUB BRUSH POLYESTER - 500mm (BLUE)



USB2500
UTILITY SCRUB BRUSH POLYESTER - 500mm (GREEN)



USB3500
UTILITY SCRUB BRUSH POLYESTER - 500mm (RED)



USB4500
UTILITY SCRUB BRUSH POLYESTER - 500mm (WHITE)



USB5500
UTILITY SCRUB BRUSH POLYESTER - 500mm (YELLOW)

LIP SCRUB BRUSH - Polyester

FEATURES

- Stiff polyester bristles
- Reaches into tight crevices and corners
- Iron handle shaped plastic won't crack or splinter



LSB1150
LIP SCRUB BRUSH POLYESTER - 150mm (BLUE)



LSB2150
LIP SCRUB BRUSH POLYESTER - 150mm (GREEN)



LSB3150
LIP SCRUB BRUSH POLYESTER - 150mm (RED)



LSB4150
LIP SCRUB BRUSH POLYESTER - 150mm (WHITE)



LSB5150
LIP SCRUB BRUSH POLYESTER - 150mm (YELLOW)

CARLISLE FOODSERVICE PRODUCTS

HAND SCRUB BRUSH - Polyester



HSB1150
HAND SCRUB BRUSH POLYESTER - 150mm (BLUE)



HSB2150
HAND SCRUB BRUSH POLYESTER - 150mm (GREEN)



HSB3150
HAND SCRUB BRUSH POLYESTER - 150mm (RED)



HSB4150
HAND SCRUB BRUSH POLYESTER - 150mm (WHITE)



HSB5150
HAND SCRUB BRUSH POLYESTER - 150mm (YELLOW)

Best Choice

SPECTRUM® FIBERGLASS W/SELF-LOCKING FLEX-TIP™ - 1520mm

FEATURES

- Self locking Flex-Tip™ handle offers greater flexibility and reduces handle stress
- Handles used in conjunction with Omni Sweep, Hi-Lo Floor Scrub Brush and Spectrum Squeegee



SFH1520
SPECTRUM FIBREGLASS HANDLE - 1520mm (BLUE)



SFH2520
SPECTRUM FIBREGLASS HANDLE - 1520mm (GREEN)



SFH3520
SPECTRUM FIBREGLASS HANDLE - 1520mm (RED)



SFH4520
SPECTRUM FIBREGLASS HANDLE - 1520mm (WHITE)



SFH5520
SPECTRUM FIBREGLASS HANDLE - 1520mm (YELLOW)

OMNI SWEEP® BROOM



SWP0450
OMNI SWEEP BROOM PLASTIC BLOCK - 450mm

FEATURES

- Use any Spectrum® fibreglass handle to attach to the omnisweep
- The unique Omni Sweep® combines the features of fine, medium and heavy floor bristles into one convenient floor sweep
- Chemical-resistant bristles removes everything from heavy debris to the finest particles on any type of floor surface
- Synthetic bristles have an angled pitch for fast, effective sweeping on all types of floor surfaces
- Short, heavy bristles in front easily sweep up heavy debris
- Long, fine/medium bristles in back sweep fine dust and particles can be used with sweeping compounds

HI-LO™ FLOOR SCRUB BRUSH

FEATURES

- Use any Spectrum® fibreglass handle to attach to the floor scrub brush
- Crimped bristles wash easily & prevent gathering of mould and mildew
- Split shape is efficient for cleaning flat surfaces, under counters, around equipment and along base boards



FSB1250
HI-LO FLOOR SCRUB BRUSH - 250mm (BLUE)



FSB2250
HI-LO FLOOR SCRUB BRUSH - 250mm (GREEN)



FSB3250
HI-LO FLOOR SCRUB BRUSH - 250mm (RED)



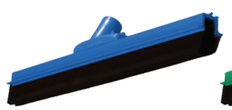
FSB4250
HI-LO FLOOR SCRUB BRUSH - 250mm (WHITE)



FSB5250
HI-LO FLOOR SCRUB BRUSH - 250mm (YELLOW)

SPECTRUM® SQUEEGEE

FEATURES
- Use any Spectrum® fibreglass handle to attach to the Spectrum® squeegee
- Black closed-cell double foam rubber provides the most removal of fluids over polished floors
- Squeegees are easy to sanitise, will not rust and are extremely durable
- Frame handle is threaded for secure use



SSQ1450
SPECTRUM SQUEEGEE
450mm (BLUE)



SSQ2450
SPECTRUM SQUEEGEE
450mm (GREEN)



SSQ3450
SPECTRUM SQUEEGEE
450mm (RED)



SSQ4450
SPECTRUM SQUEEGEE
450mm (WHITE)



SSQ5450
SPECTRUM SQUEEGEE
450mm (YELLOW)

ROLL 'N GRIP™ HOLDER SYSTEM - 450mm

Best Choice



FEATURES
- Promotes fast drying of mops and wet broom or scrub brush bristles
- Holder system self-adjusts to different handle diameters
- Quick, easy release
- Roll 'n Grip™ holder system is 450mm in length

RNG0450
ROLL N GRIP HOLDER SYSTEM 3 HOLDERS (BLACK)

FLOOR DRAIN BRUSH AND HANDLE



FEATURES
- Special threaded handle accepts floor drain brushes only, to prevent cross-contamination
- 'Use for floor drain only' is prominently printed on the plastic handle to prevent contact with food and serving utensils
- Handle and brushes are sold separately

FDB0100
FLOOR DRAIN BRUSH - 100mm

OTHER ORDER CODE
FDB1000
FLOOR DRAIN BRUSH HANDLE - 1000mm

HAND AND NAIL BRUSH KIT





FEATURES
- Includes brush, cord to secure brush in place, hanging hook and an adhesive backed hand washing instructions decal

HAN0001
HAND AND NAIL BRUSH KIT

WET FLOOR A FRAME SIGN



FEATURES
- Provides 360 degree visibility for increased safety
- Portable and lightweight designs are ideal for use in any environment

WFS0001
WET FLOOR A FRAME SIGN



BUCKET AND WRINGER

FEATURES
- Provides great visibility for increased safety
- Portable and lightweight designs are ideal for use in any environment



PBW0001
PLASTIC BUCKET AND
WRINGER (YELLOW) 36Lt



PBW2002
PLASTIC DOUBLE BUCKET AND WRINGER
2 x 25Lt (V FRAME)

OTHER ORDER CODES
PBW0003
PLASTIC BUCKET AND WRINGER (RED) - 36Lt
PBW0004
PLASTIC BUCKET AND WRINGER (BLUE) - 36Lt
PBW0005
PLASTIC BUCKET AND WRINGER (GREEN) - 36Lt
PBW0002
PLASTIC DOUBLE BUCKET AND WRINGER
2 x 25Lt (PLASTIC FRAME)

Also available on request in these colours:

GEERPRES BUCKET AND WRINGER



GPB0001
GEERPRESS BUCKET AND WRINGER (RED)

OTHER ORDER CODES
GPB0002 GEERPRES BUCKET ONLY (NO WRINGER)
GPB0003 GEERPRES WRINGER ONLY (NO BUCKET)

Bucket and handles also available on request in these colours:

NUMATIC PLASTIC BUCKET AND WRINGER (BLUE)



FEATURES
- 30Lt capacity
- One year warranty for all parts under normal operational use

NPB0001
NUMATIC PLASTIC BUCKET AND WRINGER (BLUE)

Also available on request in these colours:

NUMATIC PLASTIC BUCKET AND WRINGER (BLUE) DUAL COMPARTMENT



FEATURES
- Dual compartment mopping unit
- 18Lt front clean water container
- 12Lt dirty water section to the rear
- Split container capacity allows larger areas to be cleaned before emptying and refilling is required
- One year warranty for all parts under normal operational use

NPB0002
NUMATIC PLASTIC BUCKET AND WRINGER (BLUE) DUAL COMPARTMENT

Also available on request in these colours:

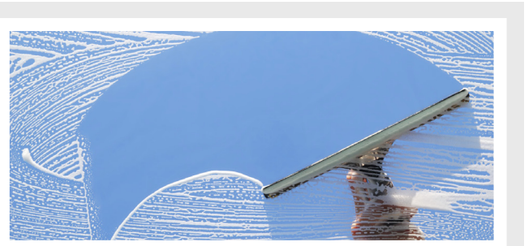
MOP HANDLE AND HEAD











MHA0400
MOP HOLDER ALUMINIUM HANDLE - 1400mm

MHW0500
MOPHOLDER
PVC/WOOD HANDLE ONLY (RED) - 1550mm

MHA1400
MOPHEAD ONLY 400g (BLUE LINE)

MHW1500
MOP HEAD ONLY 500g

OTHER ORDER CODES
MHW0501
MOPHOLDER PVC/WOOD HANDLE ONLY (BLUE) - 1550mm
MHW0502
MOPHOLDER PVC/WOOD HANDLE ONLY (GREEN)- 1550mm
MHW0503
MOPHOLDER PVC/WOOD HANDLE ONLY (YELLOW) - 1550mm
MHW0504
MOPHOLDER PVC/WOOD HANDLE ONLY (WHITE) - 1550mm

GLASS SCRAPER



GSH0300
GLASS SCRAPER HAND HELD
300mm

BROOMS AND FLOOR SQUEEGEE



LDP0002
LOBBY BROOM FOR
DUST PAN WITH COVER

LDP0001
LOBBY DUST PAN WITH COVER
870 x 280 x 280mm



LHB0610
LONG HANDLE BROOM
610mm



SFS0540
STRAIGHT FLOOR SQUEEGEE
600mm



Utilities and Smalls

All our smalls and utilities have the sole function of dramatically enhancing the foodservice process in your business.

From ladles to whisks, knives to scoops and can openers to pots, our comprehensive range will ensure you have the complete kitchen solution. Be sure to take a look at our exclusive range of Infiniti Cookware and Grunter knives.

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BASTING SPOONS



BSP0330
BASTING SPOON
PERFORATED - 330mm

BSP0400
BASTING SPOON
PERFORATED - 400mm

BSS0330
BASTING SPOON SOLID
330mm

BSS0400
BASTING SPOON SOLID
400mm

BSS1330
BASTING SPOON SOLID
PVC HANDLE - 330mm

BSP1330
BASTING SPOON PERFORATED
PVC HANDLE - 330mm

SERVING SPOONS AND LADLE

FEATURES

- Break resistant polycarbonate
- Withstands temperatures of up to 100˚C
- Serving spoons have a notch to rest on the edge of a food pan non-slip
- Dishwasher safe



LDS3001
LADLE SOLID
30ml (BLACK)

SSS3280
SERVING SPOON SOLID
280mm (BLACK)

SSS3330
SERVING SPOON SOLID
330mm (BLACK)

SSS2280
SERVING SPOON SOLID
280mm (WHITE)

SSS2330
SERVING SPOON SOLID
330mm (WHITE)

SSP3330
SERVING SPOON PERFORATED
330mm (BLACK)

BSS3300
BUFFET SPOON SOLID
250mm (BLACK)

POT FORK



PFS0400
POT FORK - S/STEEL
400mm

GRILL FORK LIFTER



GFL0500
GRILL FORK LIFTER - S/STEEL
500mm

PASTA FORK



PFS0300
PASTA FORK - S/STEEL
300mm

BUFFETWARE UTENSILS

ELEGANT DESIGN FOR ENHANCING YOUR BUFFET



BUF0003
BUFFETWARE SLOTTED
SPOON - 300mm

BUF0001
BUFFETWARE SOLID SPOON
300mm

BUF0002
BUFFETWARE NOTCHED
SPOON - 300mm

BUF0004
BUFFETWARE SPOUT LADLE
1oz / 30ml

BUF0005
BUFFETWARE SPOUT LADLE
2oz / 59ml

BUF0007
BUFFETWARE PASTRY
SERVER 300mm



BUF1008
BUFFETWARE CARVING
KNIFE – 320mm

BUF2008
BUFFETWARE CARVING FORK
280mm

BUF0009
BUFFETWARE SERVING
TONGS - SCISSOR TYPE

BUF1009
BUFFETWARE SERVING TONGS
1 PIECE

COLOURED UTILITY TONGS



FEATURES

- Very hygienic. Available in assorted colours, which is ideal for eliminating the cross contamination of foods.
- Can also be used in conjunction with our coloured knives and cutting boards.
- In line with H.A.C.C.P requirements.

TCU0300
COLOURED UTILITY TONGS (WHITE) - 300mm

TCU1300
COLOURED UTILITY TONGS (BLUE) - 300mm

TCU2300
COLOURED UTILITY TONGS (BROWN) - 300mm

TCU3300
COLOURED UTILITY TONGS (GREEN) - 300mm

TCU4300
COLOURED UTILITY TONGS (RED) - 300mm

TCU5300
COLOURED UTILITY TONGS (YELLOW) - 300mm

ASSORTED TONGS



SST0001
SCISSOR SERVING TONG
210mm



TGP1200
TONGS PASTRY
200mm



PTS0235
PASTRY TONG S/STEEL
235 x 12mm



TGS0200
TONGS SALAD CLIPPER
200mm



TGS1200
TONGS SPAGHETTI
200mm



TGB0200
TONGS BIRD CLAW
200mm



TGC0210
TONGS CATERING
210mm



TCI0001
TONG ICE CLAW - S/STEEL
210mm



TGP0200
TONGS POM - 200mm



TGU0250 TONGS UTILITY
250mm S/STEEL
TGU0300 TONGS UTILITY
300mm S/STEEL
TGU0400 TONGS UTILITY
400mm S/STEEL
TGU1250 TONGS UTILITY
EXTRA HEAVY DUTY
250mm S/STEEL

UTILITY TONGS AND SALAD TONGS

CARLISLE FOODSERVICE PRODUCTS

FEATURES

- Made with acetal plastic for unbelievable strength and flexibility
- Withstands heat up to 149˚C
- Dishwasher safe



TGU3225
TONGS UTILITY - 225mm
(BLACK)
TGU3300
TONGS UTILITY - 300mm
(BLACK)



TGS2225
TONGS SALAD
225mm (WHITE)



TGS3150
TONGS SALAD - 150mm (BLACK)
TGS3225
TONGS SALAD - 225mm (BLACK)



TWEEZERS



NEW

KTS0001
KITCHEN TWEEZERS
S/STEEL - 255mm

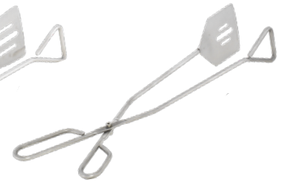
ASSORTED TONGS



TGG0420
TONGS GRILL/BRAAI
HEAVY DUTY 420mm



TGF0420
TONGS FISH TURNER
HEAVY DUTY 420mm



TGH0420
TONGS HAMBURGER TURNER
HEAVY DUTY 420mm

FEATURES

- These tongs are extra heavy duty and long lasting for commercial use.
- Designed specifically for fish, meat, burgers, etc.

SCISSOR TONGS

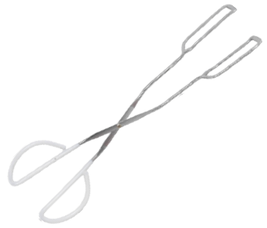
FEATURES

- For longer lasting heavy duty use, order TGG2400 which has a specifically designed nut and bolt mechanism to extend the life of the tongs.





TGG0200
TONGS GRILL BRAAI
200mm



TGG0400
TONGS GRILL/BRAAI - 400mm
CHROME PLATED
TGG2400
TONGS GRILL/BRAAI - 400mm (WITH NUT AND BOLT) PLASTIC ON HANDLE

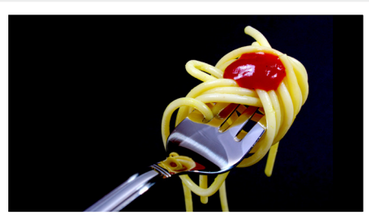
PASTA BASKET

FEATURES

- Ideal to prepare portions of pasta and vegetables



PBR0160
PASTA BASKET ROUND 160 x 200mm



CHIP BASKET ROUND



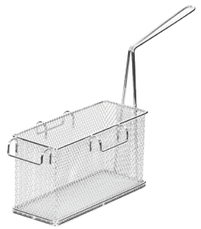
CBR0127
CHIP BASKET - ROUND - 127 x 102mm
CBR0165
CHIP BASKET - ROUND - 165 x 102mm
CBR0203
CHIP BASKET - ROUND - 203 x 102mm
CBR0254
CHIP BASKET - ROUND - 254 x 102mm
CBR0305
CHIP BASKET - ROUND - 305 x 102mm
CBR1305
CHIP BASKET - ROUND - 305 x 152mm

CHIP BAGGING SCOOP



CBS0001
CHIP BAGGING SCOOP - S/STEEL
- 190 x 200mm

CHIP BASKET SQUARE



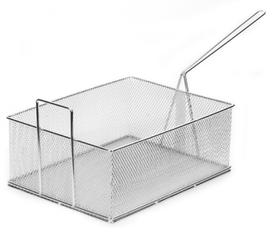
CBS0250
CHIP BASKET SQUARE
250 x 100 x 130mm



CBS1250
CHIP BASKET SQUARE
250 x 200 x 130mm



CBS0280
CHIP BASKET SQUARE
280 x 170 x 130mm



CBS0400
CHIP BASKET SQUARE
400 x 300 x 150mm



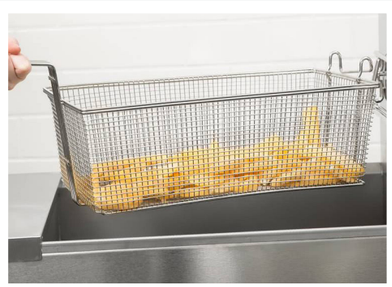
CBS1280
CHIP BASKET HEAVY DUTY
280 x 170 x 130mm



CBS2280
CHIPBASKET SQUARE
280 x 179 x 130mm
(NO SIDE HOOKS)



FFB2260
FISH FRYER BASKET
McCAINS / ANVIL FRYER
250 x 200 x 120mm



SKIMMERS



SKS1140
SKIMMER SPIDER
140mm x 485mm

SKS1180
SKIMMER SPIDER
180mm x 500mm

SKS1200
SKIMMER SPIDER
200mm x 535mm



SKR0152
SKIMMER ROUND
152mm x 490mm

SKR0178
SKIMMER ROUND
178mm x 500mm

SKR0203
SKIMMER ROUND
203mm x 530mm

SKR0254
SKIMMER ROUND
254mm x 600mm



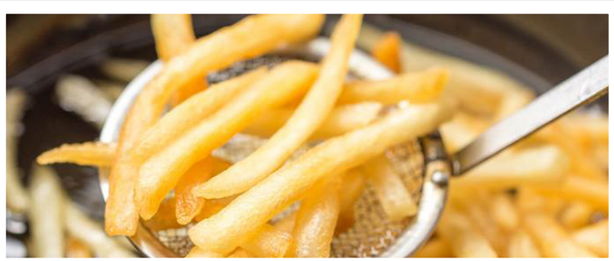
SKS0178
SKIMMER SQUARE
178 x 152 x 580mm



SKS0150
SKIMMER SQUARE
150 x 120 x 460mm



SKS0170
SKIMMER SQUARE
170 x 170 x 510mm
REINFORCED



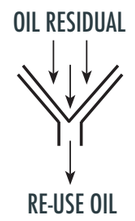
OIL FILTER BAGS AND STAND



OFS0001
OIL FILTER STAND CONICAL 470mm

OFB0001
OIL FILTER BAGS (10 PACKS OF 50)

OFB0002
OIL FILTER BAGS HEAVY DUTY
(10 PACKS OF 50)



FEATURES

- Prolong the life of your oil by filtering twice a day, and at the end of every shift add 10% new oil.
- This is enough to rejuvenate the oil.
- This method realizes high annual savings in oil costs.

GRILL BRUSHES



BRG0001
GRILL BRUSH CARBON STEEL



TGB0450
GRILL BRUSH- HEAVY DUTY - 450mm

SPREADERS



SWS0001
SANDWICH SPREADER
190mm

BPW0001
BUTTER PADS - WOODEN
290mm

HAMBURGER TURNERS



HTL0200
H/BURGER TURNER LONG
HANDLE WOOD - 200mm



HTB0120
H/BURGER TURNER
BEVELLED EDGE
PVC - 120mm



HTS0200
H/BURGER TURNER SOLID
PVC - 200mm

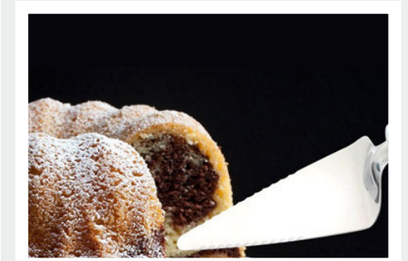


HTP0200
H/BURGER TURNER
PERFORATED
PVC - 200mm

CAKE SERVER



CSW0140
CAKE SERVER 140mm



OLIVE AND CHERRY PITTER



OCP0001
OLIVE AND CHERRY PITTER STAINLESS STEEL

PLASTIC DISPENSER 6 PACK



PDR1250
PLASTIC DISPENSER (RED) - 250ml (PACK OF 6)
PDY1250
PLASTIC DISPENSER (YELLOW) - 250ml (PACK OF 6)
PDC1250
PLASTIC DISPENSER (CLEAR) - 250ml (PACK OF 6)
PDR1500
PLASTIC DISPENSER (RED) - 500ml (PACK OF 6)
PDY1500
PLASTIC DISPENSER (YELLOW) - 500ml (PACK OF 6)
PDC1500
PLASTIC DISPENSER (CLEAR) - 500ml (PACK OF 6)
PDC1000
PLASTIC DISPENSER (CLEAR) - 1Lt (PACK OF 6)

TABLE NUMBER STANDS



TNS0010
PLASTIC - TABLE NUMBER STAND 1 - 10
TNS0020
PLASTIC - TABLE NUMBER STAND 11 - 20
TNS0030
PLASTIC - TABLE NUMBER STAND 21- 30
TNS0040
PLASTIC - TABLE NUMBER STAND 31 - 40
TNS0050
PLASTIC - TABLE NUMBER STAND 41 - 50



TNS0100
TABLE NUMBER STAND - S/STEEL - 100mm
TNS0200
TABLE NUMBER STAND - S/STEEL - 200mm
TNS0300
TABLE NUMBER STAND - S/STEEL - 300mm
TNS0450
TABLE NUMBER STAND - S/STEEL - 450mm

MESSAGE PICK



MPS0004
MESSAGE PICK S/STEEL PACK OF 4

RESERVED TABLE SIGN



RTS0001
RESERVED TABLE SIGN
S/STEEL



RTS0002
RESERVED TABLE SIGN
PLASTIC (WHITE)



RTS0003
RESERVED TABLE SIGN
PLASTIC (CLEAR)

BILL SPIKE



BSS0180
BILL SPIKE - S/STEEL 180mm



POTATO MASHER AND RICER



PMS0600
POTATO MASHER - S/STEEL
150 x 120 x 600mm



PRI0001
POTATO RICER - INDUSTRIAL
100 x 100 x 100mm

ALUMINIUM EGG SLICER AND WEDGER



EWA0001
EGG WEDGER
ALUMINIUM - 6 SEGMENT



ESA0010
EGG SLICER
ALUMINIUM - 10 WIRE

SHAKERS



SSA0001
SALT SHAKER - ALUMINIUM
WITH HANDLE - 65 x 90mm



SSS1001
SALT SHAKER - S/STEEL
WITH HANDLE - LONG



SSS0001
SALT SHAKER - S/STEEL
WITH HANDLE



CSP0001
CHEESE SHAKER PLASTIC
(CLEAR) - S/STEEL LID



SDG0001
SUGAR DISPENSER
GLASS – 300ml

PEPPER GRINDERS WOOD

FEATURES
- S/Steel grinding mechanism



PGW0150
PEPPER GRINDER - WOODEN - 150mm
PGW0300
PEPPER GRINDER - WOODEN - 300mm
PGW0500
PEPPER GRINDER - WOODEN - 500mm

SALT / PEPPER GRINDERS ACRYLIC



NEW

SPG0150
SALT AND PEPPER GRINDER
ACRYLIC - 150mm (SET)



CHEESE CUTTER



CCW0001
CHEESE CUTTER - HAND HELD
WITH WIRE



CCM0030
CHEESE CUTTER
MINI - 200 x 115mm

EGG LIFTER AND TURNERS



ELS0400
EGG LIFTER S/STEEL - 400mm



PTS0350
PANCAKE TURNER
SLATTED - 350mm



FTT0001
FISH TURNER TRIANGLE -
200mm WIDE

HIGH HEAT UTENSILS

For use up to 190˚C. Use high heat turner on teflon coated heating products such as the Anvil toasters.

CARLISLE FOODSERVICE PRODUCTS



THH3330
TURNER HIGH HEAT - 330mm (BLACK)



SHP3330
SPOON HIGH HEAT PERFORATED
330mm (BLACK)



SHS3330
SPOON HIGH HEAT SOLID
330mm (BLACK)

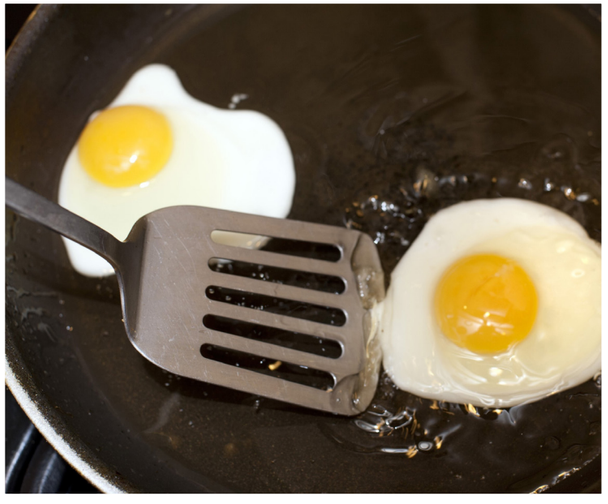
DOLOUNG TONG

FEATURES

- Made of Exoglass® for added durability
- Non-porous
- Easy to clean
- Heat resistant



TGP0001
DOLOUNG TONG POLYMIDE



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

Best Choice

BONZER®



COB0001
CAN OPENER BONZER INDUSTRIAL

Cater Ace



COC0001
CAN OPENER CATER ACE WITH TABLE CLAMP



OYSTER KNIVES

triangle® SOLINGEN·GERMANY

Best Choice



KNO0001
KNIFE OYSTER TRIANGLE
165mm



KNO0002
OYSTER KNIFE STRAIGHT
BLADE 155mm

CAN OPENERS



COZ0001
CAN OPENER HAND HELD
HEAVY DUTY



COZ0002
CAN OPENER HAND
HELD ZANGEN

SCRAPERS



FSM0001
FISH SCRAPER METAL



GRS0100
GRIDDLE SCRAPER PLASTIC
HANDLE - 100mm

MULTI PURPOSE GRIPPER





PGS0195
PAN GRIPPER STEEL - 195mm

PEELERS



APH0001
ASPARAGUS PEELER HAND S/STEEL - 155mm

PPH0001
POTATO PEELER HAND S/STEEL - 145mm

PPH0002
POTATO PEELER HAND PVC HANDLE - 170mm

PEELER - MULTIPLE BLADE



PPM0003
POTATO PEELER MULTIPLE BLADE

PEELERS

Best Choice

Perfect for peeling vegetables and fruit

VICTORINOX



PPV0001
POTATO PEELER VICTORINOX (RED)

PPV0002
POTATO PEELER VICTORINOX (BLACK)

PPV0004
TOMATO & KIWI PEELER VICTORINOX SERRATED EDGE

PPV0003
POTATO PEELER VICTORINOX UNIVERSAL (BLACK)

PPV0005
POTATO PEELER VICTORINOX JULIENNE CUTTER

JULIENNE SLICING SET

triangle® SOLINGEN·GERMANY



JSS0003
JULIENNE SLICING SET x 3 INCLUDES 1 x STRAIGHT BLADE, 2 x JULIENNE BLADES

FSH0001
FINE SLICER TRIANGLE HAND

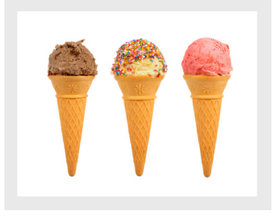
CONE HOLDER



FEATURES

- Use as a merchandiser- Increase sales
- Can hold 22- 24 cones per tube

CHG0006
CONE HOLDER GELATI 6 TUBE - 220 x 910mm



HANDY GRATERS

NEW

VICTORINOX

Cater Ace



HGV0002
HANDY GRATER VICTORINOX (GREEN) (FINE)

HGV0001
HANDY GRATER VICTORINOX (RED) (ROUGH)

HGR0001
HANDY GRATER CATER ACE

OMELETTE RING



OML0190
OMELETTE RING - 190mm

ROUND RINGS

Ideal for breakfasts and round burgers.



ERR1095
EGG RING ROUND HEAVY DUTY 95mm (DIAMETER)

ERR0095
EGG RING ROUND 95mm (DIAMETER)

EGG RINGS

SQUARE RINGS

Ideal for toasted sandwiches to fit whole sandwich



ERS0095
EGG RING SQUARE 95 x 95mm (WIDTH x LENGTH)

ICE-CREAM SCOOPS



ICD0012
ICE CREAM DISHER No. 12 (95ml)
ICD0014
ICE CREAM DISHER No. 14 (90ml)
ICD0016
ICE CREAM DISHER No. 16 (80ml)
ICD0020
ICE CREAM DISHER No. 20 (55ml)
ICD0024
ICE CREAM DISHER No. 24 (50ml)



ICS0016
ICE CREAM SCOOP No. 16 (80ml)
ICS0020
ICE CREAM SCOOP No. 20 (55ml)

FEATURES

- Great for portion control. Ideal for measuring pie fillings

NOTE

Scoop size indicate the size based on the number of scoops needed to fill 3.8Lt (1 Gallon). Bigger Number = Smaller Scoop

HAND UTENSILS NON-SLIP

Ergonomically designed non- slip, easy grip handles



ACS0020
APPLE CORER S/STEEL
17.5mm



BCS0001
BUTTER CURLER S/STEEL
(BLACK) - 215mm



MBS0028
MELON BALLER SINGLE
28mm



PPH0003
POTATO PEELER - RUBBER
HANDLE - STRAIGHT
170mm



PPH0004
POTATO PEELER - RUBBER
HANDLE TRIANGLE
200mm



LZS0001
LEMON ZESTER - S/STEEL
160mm

CARVING SET



CST0003
CARVING SET TRIANGLE - 3 PIECE

SET CONSISTS OF

- Melon baller single - 10mm
- Double melon baller - 22mm and 30mm
- Decorating tool.

BALLER AND CANAL KNIFE

For decorative fruits

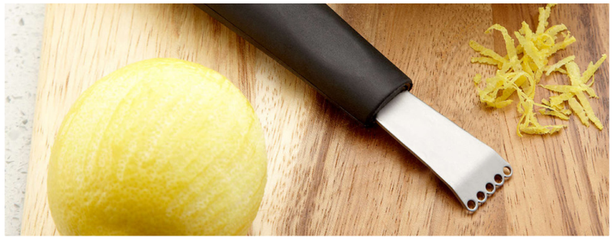


MBD1026
MELON BALLER - DOUBLE CATER ACE
26mm / 22mm



CKS0001
CANAL KNIFE - S/STEEL - 170mm







SERVICE BELL



SBS2001
SERVICE BELL STEEL

PARMESAN CHEESE GRATER AND GARLIC PRESS



PCG0001
PARMESAN CHEESE GRATER



GPA0001
GARLIC PRESS - HEAVY DUTY





SALAD DRYER

FEATURES

- Greenmatic vegetable dryer is in accordance with CE norm
- Made with aluminium and stainless steel parts
- Gears are shock-resistant and wear-resistant thermoplastic resin
- Economical, solid and durable



SDP0012
SALAD DRYER PLASTIC HEAVY DUTY - 12Lt

SPECIFICATIONS

CAPACITY:	12Lt
CIRCUMFERENCE:	330mm
HEIGHT:	430mm
WEIGHT:	2.8kg



SDP0025
SALAD DRYER PLASTIC HEAVY DUTY - 25Lt

SPECIFICATIONS

CAPACITY:	25Lt
CIRCUMFERENCE:	430mm
HEIGHT:	520mm
WEIGHT:	4kg

ROUND STAINLESS STEEL FUNNEL



FRS0180
FUNNEL ROUND - S/STEEL
180mm

COLANDERS



CLS0260
COLANDER S/STEEL - 260mm
CLS0280
COLANDER S/STEEL - 280mm
CLS0340
COLANDER S/STEEL - 340mm
CLS0380
COLANDER S/STEEL - 380mm

Best Choice

HEAVY DUTY COLANDERS

pujadas



CLA0400
COLANDER - ALUMINIUM HEAVY DUTY - 400mm
CLS1400
COLANDER - S/STEEL EXTRA HEAVY DUTY - 400mm

CONICAL STRAINER



CSS0180
CONICAL STRAINER - S/STEEL - 180mm
CSS0240
CONICAL STRAINER - S/STEEL - 240mm

Ideal for pasta and vegetables

CHINOIS STRAINER



STC0240
STRAINER CHINOIS - 240mm

Ideal for sauces

CHINA CAP STRAINER



STC1205
STRAINER CHINA CAP - 205mm
STC1300
STRAINER CHINA CAP - 300mm

Ideal for vegetables



STRAINERS

Best Choice



STM0260
STRAINER SINGLE MESH - 260mm
STM2200
STRAINER DOUBLE MESH - 200mm
STM2230
STRAINER DOUBLE MESH - 230mm
STM2260
STRAINER DOUBLE MESH - 260mm

All purpose strainers

STRAINERS - REINFORCED



STM1260
STRAINER REINFORCED - 260mm
STM1300
STRAINER REINFORCED - 300mm
STM1350
STRAINER REINFORCED - 350mm

All purpose heavy duty strainers

ALUMINIUM SCOOPS FLAT BOTTOM

Best Choice



SCA0135
SCOOP ALUMINIUM - 80 x 30 x 130mm
SCA0160
SCOOP ALUMINIUM - 110 x 53 x 160mm
SCA0250
SCOOP ALUMINIUM - 150 x 40 x 250mm
SCA0265
SCOOP ALUMINIUM - 160 x 50 x 265mm
SCA0310
SCOOP ALUMINIUM - 200 x 60 x 305mm
SCA0350
SCOOP ALUMINIUM - 260 x 80 x 380mm
SCA0400
SCOOP ALUMINIUM - 280 x 165 x 400mm
SCA0430
SCOOP ALUMINIUM - 320 x 100 x 430mm



SCP0001
SCOOP PLASTIC (WHITE) - 240 x 150 x 360mm

ALUMINIUM SCOOPS ROUND BOTTOM



SCA1230
SCOOP ALUMINIUM ROUND - 145 x 240 x 75mm
SCA1350
SCOOP ALUMINIUM ROUND - 260 x 360 x 130mm
SCA1400
SCOOP ALUMINIUM ROUND - 300 x 410 x 160mm



LADLES



LDS0011
LADLE SOLID
15ml / 0.50oz

LDS0001
LADLE SOLID
30ml / 1oz

LDS0002
LADLE SOLID
59ml / 2oz

LDS0004
LADLE SOLID
118ml / 4oz

LDS0006
LADLE SOLID
177ml / 6oz

LDS0008
LADLE SOLID
236ml / 8oz

LDS0012
LADLE SOLID
354ml / 12oz

PORTION SERVERS

Used for pies, portion control, pizza toppings, etc.

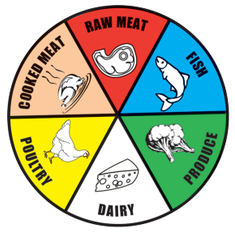


PSS0002
PORTION SERVER
SOLID (BLUE)
236ml / 8oz

PSS0003
PORTION SERVER
SOLID (GREEN)
118ml / 4oz

PSS0004
PORTION SERVER
SOLID (IVORY)
88ml / 3oz

PSS0008
PORTION SERVER
SOLID (RED)
59ml / 2oz



FEATURES

- Very hygienic. Available in assorted colours, which is ideal for eliminating the cross contamination of foods.
- Can also be used in conjunction with our coloured knives and cutting boards.
- In line with HACCP requirements.

6 SIDED GRATER

Stainless Steel body. 6 sides for multi grating of cheese, onions and vegetables



GRS1006
GRATER S/STEEL - 6 SIDED

4 SIDED GRATER

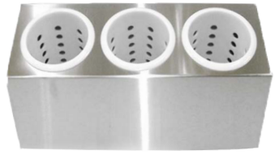
NEW



GRS2006
GRATER HEAVY DUTY - 4 SIDED



UTENSIL HOLDERS



UHS0003
UTENSIL HOLDER
3 PLASTIC INSERTS



UHS0004
UTENSIL HOLDER
4 PLASTIC INSERTS

DISH 'N TOTE



DTH0001
DISH 'N TOTE (GREY)
500 x 400 x 130mm

CUTLERY TRAY



CTH0003
CUTLERY TRAY (GREY) 3 DIVISION
500 x 300mm



CTH0004
CUTLERY TRAY (GREY) 4 DIVISION
500 x 300mm

RUSSIAN TEA GLASS HOLDER



RTH0001
RUSSIAN TEA GLASS HOLDER

CUP DISPENSER

CARLISLE FOODSERVICE PRODUCTS

FEATURES

- Spring loaded units with silicone release gaskets
- Four interchangeable gaskets per dispenser (small, medium, large, x-large)
- Fits all standard size cups



CUP0001
CUP DISPENSER ONLY - 600 x 170 x 130mm S/STEEL



OVEN MITT SILICONE

Best Choice

FEATURES
- Oven mitt can safely be used for temperatures of up to 280˚C
- Dishwasher safe
- Waterproof, even in boiling water
- Slip resistant, fits either hand



OMS0001
OVEN MITT - SILICONE - 320mm EACH

OVEN MITT TEFLON

FEATURES
- Oven mitts can safely be used for temperatures of up to 176˚C



OMT0330
OVEN MITT - SILICONE COATED - SILVER - 330mm PAIR

OVEN MITT PYRO - 380mm

FEATURES
- Oven mitts can safely be used for temperatures of up to 232˚C



OMP0380
OVEN MITT - PYRO - 380mm PAIR

OVEN MITT PYRO - 600mm

FEATURES
- Oven mitts can safely be used for temperatures of up to 232˚C



OMP0600
OVEN MITT - PYRO - 600mm PAIR

OVEN MITT LEATHER

FEATURES
- Oven mitts can safely be used for temperatures of up to 250˚C



OML0400
OVEN MITT - (RED) LEATHER - 400mm PAIR



SILICONE STIRRING SPOONS



SSS0030
STIRRING SPOON - 300mm
Use up to 204˚C

SSS0038
STIRRING SPOON - 380mm

SILICONE SPATULAS



SIS0001
FULL SILICONE SPATULA
(BLACK) Use up to 200˚C

SIS0030
SILICON SPATULA PLASTIC
HANDLE - 110mm



WOODEN SPOONS

WSP0300
WOODEN SPOON
300mm
HEAVY DUTY

WSP0400
WOODEN SPOON
400mm
HEAVY DUTY

WSP0450
WOODEN SPOON
450mm
HEAVY DUTY

WSP0500
WOODEN SPOON
500mm
HEAVY DUTY

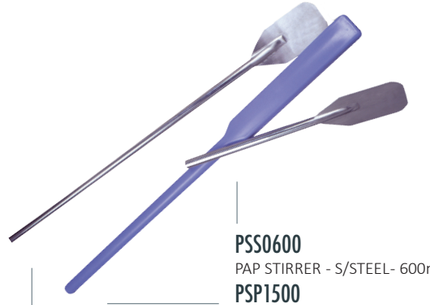
WSP0600
WOODEN SPOON
600mm
HEAVY DUTY

WSP0800
WOODEN SPOON
800mm
HEAVY DUTY

WSP1000
WOODEN SPOON
1000mm
HEAVY DUTY



PAP STIRRERS



PSS0600
PAP STIRRER - S/STEEL- 600mm

PSP1500
PAP STIRRER - PLASTIC- 1500mm

PSS1200
PAP STIRRER - S/STEEL- 1200mm

CUTTING BOARDS

FEATURES

- Very hygienic. Available in assorted colours, which is ideal for eliminating the cross contamination of foods.
- Can also be used in conjunction with our coloured knives and cutting boards.
- In line with HACCP requirements.









CBP0380 CUTTING BOARD PE - 380 x 240 x 12mm (WHITE)
CBP0440 CUTTING BOARD PE - 440 x 290 x 12mm (WHITE)
CBP0500 CUTTING BOARD PE - 513 x 385 x 12mm (WHITE)
CBP0600 CUTTING BOARD PE - 600 x 450 x 12mm (WHITE)
CBP0610 CUTTING BOARD PE - 610 x 610 x 40mm (WHITE)
CBP1255 CUTTING BOARD PE - 405 x 255 x 10mm (BLUE)
CBP1500 CUTTING BOARD PE - 500 x 380 x 13mm (BLUE)
CBP2255 CUTTING BOARD PE - 405 x 255 x 10mm (BROWN)
CBP2500 CUTTING BOARD PE - 500 x 380 x 13mm (BROWN)
CBP3500 CUTTING BOARD PE - 500 x 380 x 13mm (GREEN)
CBP3255 CUTTING BOARD PE - 405 x 255 x 10mm (GREEN)
CBP4255 CUTTING BOARD PE - 405 x 255 x 10mm (RED)
CBP4500 CUTTING BOARD PE - 500 x 380 x 13mm (RED)
CBP5255 CUTTING BOARD PE - 405 x 255 x 10mm (YELLOW)
CBP5500 CUTTING BOARD PE - 500 x 380 x 13mm (YELLOW)
CBS0006 CUTTING BOARD STAND CHROME

NEW

Purple Allergen Control cutting boards are now available to complement our full range of HACCP coloured cutting boards. Use purple cutting boards to protect your customers against food allergies in the most effective manner.

CBP7255 CUTTING BOARD PE - 405 x 255 x 10mm (PURPLE)
CBP7500 CUTTING BOARD PE - 500 x 380 x 13mm (PURPLE)

CUTTING BOARD REFINISHER

CARLISLE FOODSERVICE PRODUCTS

FEATURES

- Removes cuts from cutting board
- Saves money on fewer replacement boards
- Dishwasher safe



CBR0001
CUTTING BOARD REFINISHER (WHITE)
XCBR1001
CUTTING BOARD REFINISHER SPARE BLADE - PKT (2)

KITCHEN TIMER

Electronic timer has 4 separate timer functions enabling multiple use simultaneously



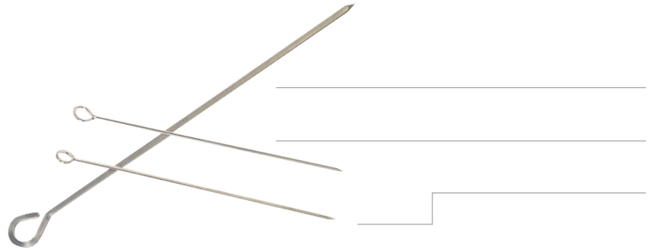
KTE0001
KITCHEN TIMER ELECTRONIC



MTM0060
MECHANICAL TIMER
MANUAL 60 MINUTES



SKEWERS



MSS0001
MEAT SPIKE/SOSATIE STICK - S/STEEL
KSS1300
KEBAB SKEWER - S/STEEL OVAL - 300mm (PACK OF 12)
KSS0300
KEBAB SKEWER - S/STEEL FLAT - 300mm (PACK OF 12)

HEAVY DUTY MEASURING CUP AND SPOON SET



250ml 125ml 80ml 60ml

MCS0004
MEASURING CUP SET - S/STEEL - 4 PIECE



10ml 5ml 2.5ml 1.25ml

MSS0004
MEASURING SPOONS SET - 4 PIECE (PACK OF 12)

ZAPPA NOTE HOLDERS

NHZ0450
NOTE HOLDER ZAPPA 450mm
NHZ1000
NOTE HOLDER ZAPPA 1000mm

PORTION SCALE ELECTRONIC



PSE2005
PORTION SCALE - ELECTRONIC - 5kg x 1g INCREMENTS

PORTION SCALES MECHANICAL

CAMRY®



PSM0005
PORTION SCALE - MECHANICAL - 5kg (WITH BOWL)
PSM0015
PORTION SCALE - MECHANICAL - 15kg (WITH BOWL)

RETAIL SCALE

NEW



FEATURES

- Complete Dual Display
- Integrated Cassette to Main Chassis of scale
- Robust construction
- Network Ready (Ethernet)
- Camera Output for CCTV
- Fully customisable Label Printing

RSE3015

DIGITAL PRINTING SCALE 15kg/5g WITH DUAL POLE DISPLAY-SM320-P

OTHER ORDER CODE

SM320

DIGITAL PRINTING SCALE IS A "BCE EXCLUSIVE" PRODUCT FOR ALL BUTCHERY, BAKERY, DELI FRUIT & VEG DEPARTMENT PRINTING REQUIREMENTS



PORTION SCALE ELECTRONIC



PSE2006

PORTION SCALE ELECTRONIC 3/6kg (1/2g) S/STEEL

Battery included



PSE0006

PORTION SCALE ELECTRONIC 3/6kg (1/2g)

PSE0015

PORTION SCALE ELECTRONIC 6/15kg (2/5g)

PSE0030

PORTION SCALE ELECTRONIC 15/30kg (5/10g)

XRSE1030

RECHARBEABLE BATTERY FOR DS673 (PSE0006/15/30)

FEATURES

- A must for every kitchen or bakery
- Platform size: 295 x 215mm
- Splash proof
- PSE2006 waterproof (fully submergable)

RETAIL SCALE ELECTRONIC



FEATURES

- Essential to accurately weigh and price your produce
- Platform size: 300 x 280mm
- Splash proof
- Customer and operator displays
- Extremely low power consumption (3W AC / 0.1W DC)
- High contrast LCD display
- From 0kg - 6kg (2g increments); from 6kg- 15kg (5g increments)

RSE6020

RETAIL SCALE ELECTRONIC 6/15 kg (2/5g) DELUXE

ORDER CODES

XRSE1030

RECHARBEABLE BATTERY FOR DS673 (PSE0006/15/30)

RETAIL SCALE



FEATURES

- Essential to accurately weigh and price your produce
- Platform size: 300 x 280mm
- Customer and operator displays
- Extremely low power consumption (3W AC / 0.1W DC)
- High contrast LCD display
- From 0kg - 6kg (2g increments); from 6kg - 15kg (5g increments)

RSE7020

RETAIL SCALE ELECTRONIC 6/15kg (2/5g) INCL POLE

OTHER ORDER CODES

XRSE1030

RECHARBEABLE BATTERY FOR DS673 (PSE0006/15/30)

INDUSTRIAL PLATFORM SCALES



FEATURES

- Ideal for goods receiving and stock checks
- Robust and designed for heavy use
- Platform size: 380 x 380mm (PSE1060)
- Platform size: 360 x 480mm (PSE1150 and PSE1300)
- Selectable automatic shut off time
- Intelligent power control
- Rechargeable battery for 40 hours (option)
- kg/lb Conversion
- Advanced weighing technology
- PSE1060 - 60kg = 20g increments
- PSE1150 - 150kg = 50g increments
- PSE1300 - 300kg = 100g increments

PSE1060
PLATFORM SCALE ELECTRONIC 60kg

OTHER ORDER CODES

PSE1150
PLATFORM SCALE ELECTRONIC 150kg
PSE1300
PLATFORM SCALE ELECTRONIC 300kg
XPSE0009
RECHARGEABLE BATTERY FOR PSE1060/PSE1150/PSE1300

CARCASS SCALE



FEATURES

- Essential for any busy butchery to accurately weigh carcasses
- Stainless Steel fold down weighing plate
- Galvanised hooks
- Suitable for carcass up to 300kg
- Weight in 100g increments
- Strong and durable
- Robust construction
- Includes digital control
- Large LED display
- High internal resolution 1/3000

PSM3300
PLATFORM / CARCASS SCALE ELECTRONIC 300kg

Stand sold separately

EGG POACHERS



FEATURES

- Manufactured from Aluminium for excellent conductivity
- Air-tight lid with an easy-to-lift knob

EPA0012
EGG POACHER ALUMINIUM
12 CUP - 380mm DIAMETER

EPA1001
EGG POACHER ALUMINIUM
REPLACEMENT CUP - 70mm DIAMETER



FEATURES

- Easy to clean
- Dishwasher safe
- Plastic egg cups

EPA0004
EGG POACHER - ALUMINIUM 4 CUP
EPA1004
EGG POACHER - REPLACEMENT CUP

ROASTING PANS



RSA0001
ALUMINIUM SMALL OVAL ROASTER - 210 x 300 x 140mm
RSA0002
ALUMINIUM LARGE OVAL ROASTER - 240 x 360 x 180mm



RSR0001
ROASTING SET - RECTANGULAR S/STEEL
RSM0001
ROASTING SET - MINI S/STEEL

STAINLESS STEEL STEAK AND KIDNEY DISHES



SKS0001
STEAK AND KIDNEY DISH S/STEEL SK1 - 235 x 180 x 35mm
SKS0002
STEAK AND KIDNEY DISH S/STEEL SK2 - 295 x 210 x 40mm
SKS0003
STEAK AND KIDNEY DISH S/STEEL SK3 - 355 x 250 x 50mm
SKS0004
TEAK AND KIDNEY DISH S/STEEL SK4 - 395 x 275 x 55mm (SHALLOW)
SKS1004
STEAK AND KIDNEY DISH S/STEEL SK4 - 410 x 280 x 75mm (DEEP)
SKS0005
STEAK AND KIDNEY DISH S/STEEL SK5 - 490 x 365 x 65mm (DEEP)
SKS1005
STEAK AND KIDNEY DISH S/STEEL SK5 - 490 x 365 x 35mm (SHALLOW)
SKS0006
STEAK AND KIDNEY DISH S/STEEL SK6 - 590 x 390 x 45mm

STAINLESS STEEL COOKWARE

5 YEAR GUARANTEE

Infiniti by pujadas



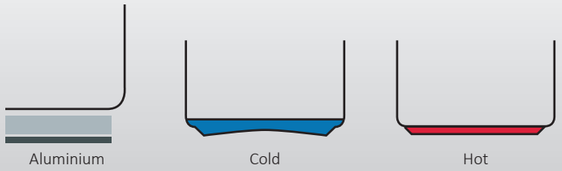
Radius specially designed for easy and fast cleaning

Stainless Steel handles for easy handling and heat-resistance

Inside and outside satin polishing

Triple thermo-diffusive sandwich base (S/Steel-Alu-S/Steel)

INDUC GAS VITRO ELECTR



Best Choice

PROFESSIONAL STAINLESS STEEL RANGE

When using Infiniti cookware, you can be sure that you're using cookware of the highest professional quality with a 5 year guarantee. If your budget allows always use Stainless Steel.

FEATURES

- 18/10 Stainless Steel in 2mm thickness, satin finished
- Anatomical heat resistant and Stainless Steel handles
- Lids recessed for perfect fit
- Drip proof edge
- For use on any heat source
- Thermodiffusing sandwich base: Stainless Steel / Aluminium / Stainless Steel
- Best quality Stainless Steel for commercial and industrial use. Long lasting and durable.



Infiniti by pujadas

STOCK POTS WITH LIDS



PSS1016
POT S/STEEL STOCK 16Lt (280 x 280mm)
PSS1032
POT S/STEEL STOCK 32Lt (350 x 350mm)
PSS1050
POT S/STEEL STOCK 50Lt (400 x 400mm)

NDUC GAS VITRO ELECTR



CASSEROLE POTS WITH LIDS



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)

NDUC GAS VITRO ELECTR

LOW CASSEROLE POTS WITH LIDS



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)

NDUC GAS VITRO ELECTR

CASSEROLE POTS WITH LIDS

NEW

1 YEAR GUARANTEE



Infiniti by pujadas

POC0089
POT (ORANGE) LOW CASSEROLE 8.9Lt W/LID
PRC0089
POT (RED) LOW CASSEROLE 8.9Lt W/LID
PGC0089
POT (GREY) LOW CASSEROLE 8.9Lt W/LID

GAS VITRO ELECTR

STOCK POTS WITH LIDS

NEW

FEATURES

- Extra heavy duty for commercial use
- Tough, durable and long lasting



POS0316
POT (ORANGE) STOCK 13.6Lt W/LID
PRS0316
POT (RED) STOCK 13.6Lt W/LID
PGS0316
POT (GREY) STOCK 13.6Lt W/LID

GAS VITRO ELECTR

NEW

CASSEROLE POTS WITH LIDS

FEATURES

- Extra heavy duty for commercial use
- Tough, durable and long lasting



POC0140
POT (ORANGE) CASSEROLE 14Lt W/LID
PRC0140
POT (RED) CASSEROLE 14Lt W/LID
PGC0140
POT (GREY) CASSEROLE 14Lt W/LID

NDUC GAS VITRO ELECTR

Infiniti by pujadas

SAUTE PANS



PSS0027
PAN S/STEEL SAUTE 2.7Lt (240 x 60mm)
PSS0037
PAN S/STEEL SAUTE 3.7Lt (280 x 60mm)
PSS0047
PAN S/STEEL SAUTE 4.7Lt (320 x 60mm)
PSS0067
PAN S/STEEL SAUTE 6.7Lt (350 x 70mm)

NDUC GAS VITRO ELECTR

SAUCE PANS



PSS0016
SAUCE PAN S/STEEL 1.6Lt - 160 x 80mm
PSS0023
SAUCE PAN S/STEEL 2.3Lt -180 x 90mm
PSS0031
SAUCE PAN S/STEEL 3.1Lt -200 x 100mm

NDUC GAS VITRO ELECTR

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



NEW

PSS2016
PAN S/STEEL SAUCE WITH SIDE SPOUTS INFINITI 1.5Lt

NDUC GAS VITRO ELECTR

STAINLESS STEEL WOKS - No Lid



WRF1036
WOK ROUND FLAT BOTTOM S/STEEL INFINITI - 360mm
WRS1036
WOK ROUND BOTTOM S/STEEL - 360mm

NDUC GAS VITRO ELECTR



STAINLESS STEEL FRYING PAN

Infiniti by pujadas

FEATURES

- Frying pans made of 18/10 Stainless Steel
- The special IMPACT welding system of the sandwich bottom (S/Steel-Alu-S/ Steel) offers maximum robustness and resistance with professional use
- Highest performance on all kinds of stoves, either gas, vitroceramic, electric or induction
- The EXCALIBUR non-stick coating is applied on this range



PSF6018
PAN S/STEEL FRY INFINITI - INDUCTION - 180mm

NDUC GAS VITRO ELECTR



PSF6024
PAN S/STEEL FRY INFINITI - INDUCTION - 240mm

CERAMIC COATED - FRYING PANS

FUSION



NDUC GAS VITRO ELECTR

WHAT FUSION OFFERS OVER CONVENTIONAL NON-STICKS?

- It is totally free of any PTFE and PFOA
- Because it is ceramic, FUSION can be taken to extreme temperatures [455°C]
- It is waterborne (many conventional non-sticks use contaminating solvents)
- It cures at a lower temperature, using less energy and saving money

PCF1024
FRYING PAN 'CERAMIC COATED' S/STEEL - 240mm
PCF1028
FRYING PAN 'CERAMIC COATED' S/STEEL - 280mm
PCF1032
FRYING PAN 'CERAMIC COATED' S/STEEL - 320mm

GRILL PAN 'BLACK SERIES'



FEATURES

- Grill of cast Aluminium with durable non-stick coating PFOA free and S/Steel handle

PCG0028
GRILL PAN 'BLACK SERIES' CAST ALUM INDUC - 280 x 280mm

SPECIFICAIONS

MATERIAL:	CAST ALUMINIUM
THICKNESS:	2.2mm
WEIGHT:	1.390kg
DIMENTIONS:	490 x 290 x 105mm
GRILL DIMENTIONS:	280 x 280 x 40mm

NDUC GAS VITRO ELECTR

Infiniti by pujadas

INDUCTION BLACK SERIES - Frying pans

NON-STICK CAST ALUMINIUM BLACK SERIES RANGE

New 'BLACK SERIES" range offers top-notch performance while offering a maximum of energy and time saving on gas, electricity, vitro ceramic and induction.



NDUC GAS VITRO ELECTR

FEATURES

- Very resistant to distortion
- High quality
- Durable non-stick coating
- Recommended for ovens not suitable for microwaves

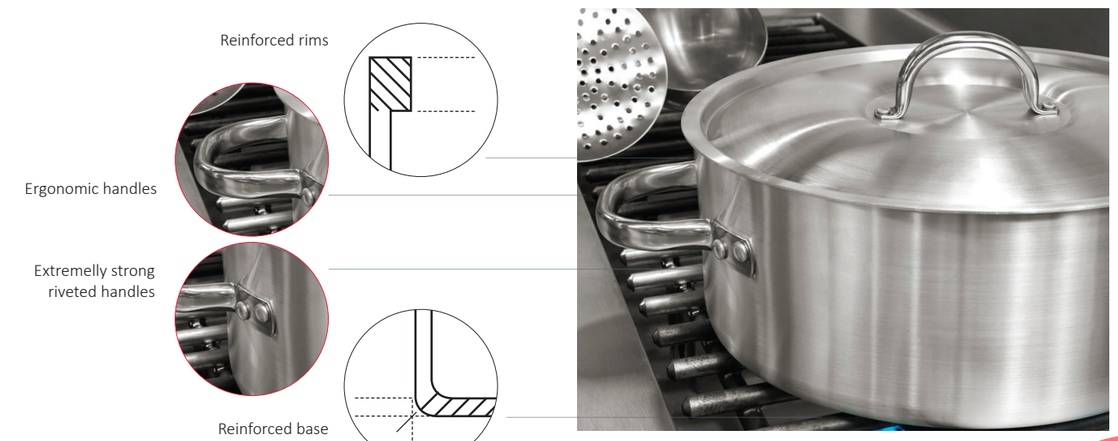
PCF0024
FRYING PAN 'BLACK SERIES' CAST ALUM INDUCTION -240mm
PCF0028
FRYING PAN 'BLACK SERIES' CAST ALUM INDUCTION - 280mm
PCF0030
FRYING PAN 'BLACK SERIES' CAST ALUM INDUCTION - 300mm

1 YEAR GUARANTEE

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 a non abrasive cleaner.
- Use wood, plastic or smooth edged metal utensils. Sharp edged tools such as knives and beaters may scratch the Aluminium.

GAS VITRO ELECTR



PROFESSIONAL ALUMINIUM RANGE

1 YEAR GUARANTEE

Infiniti by pujadas

When using Infiniti cookware, you can be sure that you're using cookware of the highest professional quality.

FEATURES

- 99.5% extra heavy pure Aluminium, satin finished
- Thickness of walls between 4- 6mm
- Heat resistant, comfortable handles
- Lids recessed for perfect fit
- Extra heavy duty base
- For use on any heat source
- Can be used on an open flame
- Stainless Steel handles

STOCK POT WITH LID



PAS0025
POT - ALUMINIUM STOCK 25Lt (320 x 320mm)
PAS0034
POT - ALUMINIUM STOCK 34Lt (350 x 350mm)
PAS0050
POT - ALUMINIUM STOCK 50Lt (400 x 400mm)
PAS0170
POT - ALUMINIUM STOCK 155Lt (600 x 550mm)

GAS VITRO ELECTR



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)

NDUC GAS VITRO ELECTR



Infiniti by pujadas

FRYING PANS



PAF0024
PAN ALUMINIUM FRY 240mm
PAF0032
PAN ALUMINIUM FRY 320mm
PAF0040
PAN ALUMINIUM FRY 400mm

FRYING PANS - Non Stick



PAF1020
PAN - ALUMINIUM FRY NON-STICK - 200mm
PAF1032
PAN - ALUMINIUM FRY NON-STICK - 320mm
PAF1036
PAN - ALUMINIUM FRY NON-STICK - 360mm
PAF1024
PAN - ALUMINIUM FRY NON-STICK - 240mm (GREY)
PAF1124
PAN - ALUMINIUM FRY NON-STICK - 240mm (RED)
PAF1224
PAN - ALUMINIUM FRY NON-STICK - 240mm (YELLOW)
PAF1324
PAN - ALUMINIUM FRY NON-STICK - 240mm (BLUE)
PAF1424
PAN - ALUMINIUM FRY NON-STICK - 240mm (GREEN)

GAS VITRO ELECTR

1 YEAR GUARANTEE

ALUMINIUM FRYING PANS NON STICK

FEATURES

- Manufactured from the very best quality Aluminium which allow fast and homogenous heat distribution
- Not for oven use
- Easy to clean
- Multi layer non-stick coating



PAF6020
PAN - ALUMINIUM FRY NON-STICK - 200mm



PAF6028
PAN - ALUMINIUM FRY NON-STICK - 280mm

GAS VITRO ELECTR

PROFESSIONAL BLACK IRON RANGE



PBO1180
PAN (BLACK) IRON OMELETTE - 180mm
PBO1240
PAN (BLACK) IRON OMELETTE - 240mm



PBF1300
PAN (BLACK) IRON FRY - 300mm
PBF1360
PAN (BLACK) IRON FRY - 360mm
PBF1400
PAN (BLACK) IRON FRY - 400mm
PBF1450
PAN (BLACK) IRON FRY - 460mm

ROASTING PAN

Infiniti by pujadas

FEATURES

- Made from Aluminum for maximum strength and durability
- Professional-quality, heavy-gauge Aluminum provides fast, even heating and superior cooking performance while limiting hot spots
- Stainless Steel handles
- QuanTanium® is an internally reinforced multi-coat non-stick coating system



RPA0450
ROASTING PAN ALUMINIUM NON STICK - 450 x 320mm

CREPE PAN



PFC0280
FRYING PAN CREPE - 280mm

GAS VITRO ELECTR



BLUE STEEL FRYING PANS

de BUYER DEPUIS 1830

USE AND CARE OF BLUE STEEL

When used for the first time, the blue steel pan should be washed with hot water and liquid soap, rinsed and dried properly. Heat the pan and once it is hot, put a little oil or fat together with onions, bread and vegetable peels into it for a few minutes. Throw these ingredients away and wash the pan in hot water and dry. If you do not use it immediately, lightly oil the cooking surface and store it away.

FEATURES

- Medium duty blue steel between 1 and 1.5mm thick
- For less powerful heat sources
- Quick heating time
- Extra strong handles



PBO0180
PAN BLUE STEEL OMELETTE -180mm
PBO0240
PAN BLUE STEEL OMELETTE - 240mm



PBF0300 PAN BLUE STEEL FRY - 300mm
PBF0360 PAN BLUE STEEL FRY - 360mm
PBF0400 PAN BLUE STEEL FRY - 400mm
PBF0450 PAN BLUE STEEL FRY - 450mm

Force Blue

Best Choice

BLUE STEEL FRYING PANS - Heavy duty

FEATURES

- This Lyonnaise profile pan made from 2mm (14 gauge) blue steel plate gives very good heat distribution. Great for searing, frying, stir-frying and sautéing
- Lyon-shaped with high sides and curved skirt to easily flip and turn the food
- Perfect heat conduction
- Strip steel handle is firmly riveted
- Non-stick surface can be obtained when seasoned and cured correctly the more you use and appropriately maintain it, the slicker the surface will become
- For all heat sources (induction only with moderate temperatures)



BLUE STEEL 2mm THICK

PBF3300
PAN - BLUE STEEL FRY HEAVY DUTY - 300mm
PBF3360
PAN - BLUE STEEL FRY HEAVY DUTY - 360mm
PBF3400
PAN - BLUE STEEL FRY HEAVY DUTY - 400mm

Global (S.A)

CASSEROLE POTS WITH LIDS - Value range



PAC1006
POT ALUMINIUM CASSEROLE (VALUE) 6Lt (240 x 140mm)
PAC1008
POT ALUMINIUM CASSEROLE (VALUE) 8Lt (250 x 150mm)
PAC1012
POT ALUMINIUM CASSEROLE (VALUE) 12Lt (300 x 180mm)
PAC1020
POT ALUMINIUM CASSEROLE (VALUE) 20Lt (350 x 210mm)
PAC1030
POT ALUMINIUM CASSEROLE (VALUE) 30Lt (400 x 250mm)

SAUTE PANS - No lids

This range of cookware is made from light weight 4mm Aluminium, and is ideally suited to semi-industrial use. It is perfect for use in applications such as fast food outlets, sports clubs, small canteens, flea markets, etc.



PAS0003
PAN ALUMINIUM SAUTE 3Lt (250 x 70mm)
PAS0005
PAN ALUMINIUM SAUTE 5Lt (300 x 66mm)
PAS0008
PAN ALUMINIUM SAUTE 8Lt (350 x 70mm)

CASSEROLE POTS WITH LIDS - Value Range



PSC3019
POT S/STEEL CASSEROLE (VALUE) - 1.9Lt (160 x 120mm)
PSC3044
POT S/STEEL CASSEROLE (VALUE) - 4.4Lt (200 x 140mm)
PSC3006
POT S/STEEL CASSEROLE (VALUE) - 6Lt (220 x 155mm)
PSC3010
POT S/STEEL CASSEROLE (VALUE) - 10Lt (280 x 155mm)
PSC3012
POT S/STEEL CASSEROLE (VALUE) - 12Lt (260 x 225mm)
PSC3016
POT S/STEEL CASSEROLE (VALUE) - 16Lt (280 x 250mm)
PSC3020
POT S/STEEL CASSEROLE (VALUE) - 20Lt (320 x 260mm)
PSC3030
POT S/STEEL CASSEROLE (VALUE) - 30Lt (360 x 300mm)

FRYING PAN - NO LID - Value Range



PAF2024
PAN ALUMINIUM FRY - 240mm VALUE
PAF2032
PAN ALUMINIUM FRY - 320mm VALUE
PAF2036
PAN ALUMINIUM FRY - 360mm VALUE

STOCK POT WITH LID - Value Range

FEATURES

- For stocks and soups
- Quality Stainless Steel for commercial and industrial use. Long lasting and durable



PSS3016
POT S/STEEL STOCK (VALUE) 14Lt (260 x 260mm)

PAN BLACK STEEL

FEATURES

- Quality Black Steel frypans with thin silicone coating to help seal the pan
- Perfect for open flame
- Non stick coating



PBF2200
PAN (BLACK) STEEL FRYING - 200mm
PBF2220
PAN (BLACK) STEEL FRYING - 220mm
PBF2240
PAN (BLACK) STEEL FRYING - 240mm
PBF2300
PAN (BLACK) STEEL FRYING - 300mm
PBF2320
PAN (BLACK) STEEL FRYING - 320mm

FRYING PANS - Value Range



PSF3020
PAN S/STEEL FRY (VALUE) (200 x 40mm)
PSF3024
PAN S/STEEL FRY (VALUE) (240 x 50mm)
PSF3032
PAN S/STEEL FRY (VALUE) (320 x 50mm)

CONICAL SAUCE PANS



CPS0180
CONICAL SAUCE PAN S/STEEL 1.15Lt - 180mm
CPS0220
CONICAL SAUCE PAN S/STEEL 1.45Lt - 220mm
CPS0240
CONICAL SAUCE PAN S/STEEL 2.8Lt - 240mm



CASSEROLE POT

FEATURES

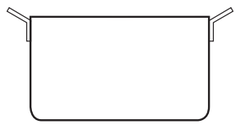
- Wide bottom are for maximum heat conduction
- Ideal for slow cooking stews, sauces, soups, casseroles and roasts while reducing the content
- Two loop handles for easier pouring and movement.



LOW CASSEROLE POT

FEATURES

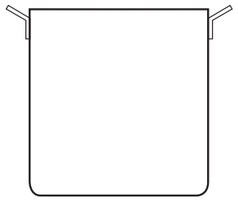
- Wide heating surface allows the cooking of meats and vegetables in limited amounts of liquid
- Ideal for long slow cooking which allows the liquid to add juices flavour
- Also used as a hot bath in conjunction with tapered sauce pans for melting butters, heating sauces or for blanching vegetables



STOCK POT

FEATURES

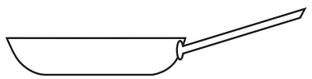
- Thick base for good slow simmer
- Ideal for stocks, soups, pastas, bulk vegetables and sea food
- Smaller diameter and taller height of pot preserves liquid longer and forces the liquid to bubble up through the ingredients, maximizing flavour transfer



FRYING PAN

FEATURES

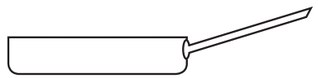
- Curved side walls for easy stirring food out of the pan
- Ideal for frying, scrambling, sauteing or searing
- Sloped sides prevent steam from forming in the pan



SAUTE PAN

FEATURES

- Wide bottom area for maximum heat conduction
- Ideal for sauteing, searing, deglazing, poaching and stir frying
- Straight high sides help contain food and expose all sides to heat



SAUCE PAN

FEATURES

- Hybrid sauce pan and fry pan
- Saute, brown, poach, create a stir fry and build a sauce
- Curved sides allow for thorough and efficient whisking of ingredients



VICTORINOX PROFESSIONAL KNIVES

VICTORINOX



KNV1200
KNIFE VICTORINOX BUTCHER - 200mm
KNV1250
KNIFE VICTORINOX BUTCHER - 250mm
KNV1300
KNIFE VICTORINOX BUTCHER - 310mm



KNV2250
KNIFE VICTORINOX BUTCHER - 250mm FLUTED



KNV2150
KNIFE VICTORINOX SKINNING - 150mm



KNV4150
KNIFE VICTORINOX BONING - 150mm
NARROW



KNV4180
KNIFE VICTORINOX BONING - 180mm
NARROW



KNV3150
KNIFE VICTORINOX CARVING/COOKS - 150mm
KNV3152
KNIFE VICTORINOX CARVING/COOKS - 220mm
KNV5200
KNIFE VICTORINOX CARVING/COOKS 200mm
KNV5250
KNIFE VICTORINOX CARVING/COOKS - 250mm
KNV5300
KNIFE VICTORINOX CARVING/COOKS - 310mm



CKV0002
CHEESE AND BUTTER KNIFE VICTORINOX



KNV6300
KNIFE VICTORINOX SLICING - 300mm



KNV7300
KNIFE VICTORINOX SALMON - 300mm
SERRATED



VICTORINOX

VICTORINOX PROFESSIONAL KNIVES



KNV9080
KNIFE VICTORINOX PARING - 80mm PLAIN
KNV9010
KNIFE VICTORINOX PARING - 100mm PLAIN

NOW AVAILABLE IN THESE COLOURS (ON REQUEST):



KNV9055
KNIFE VICTORINOX SHAPING CURVED

NOW AVAILABLE IN THESE COLOURS (ON REQUEST):



KNV9210
KNIFE VICTORINOX CHEESE KNIFE



KNV8200
KNIFE VICTORINOX BREAD - 200mm



CFV0002
KNIFE VICTORINOX- CARVING FORK



KNV9180
KNIFE VICTORINOX PARING - 80mm SERRATED
KNV9110
KNIFE VICTORINOX PARING - 100mm SERRATED

NOW AVAILABLE IN THESE COLOURS (ON REQUEST):



KNV8110
VICTORINOX STEAK KNIFE - 110mm

NOW AVAILABLE IN THESE COLOURS (ON REQUEST):



KNF8110
VICTORINOX STEAK FORK (BLACK)



KNV0150
KNIFE VICTORINOX CARVING/UTILITY - 150mm
KNV0180
KNIFE VICTORINOX CARVING/UTILITY - 180mm



KFV0003
KITCHEN SHARPING STEEL - 250mm

VICTORINOX DROP FORGED KNIVES

IMPROVED

VICTORINOX



KFV1001
KNIFE FORGED VICTORINOX - CARVING FORK



KFV6150
KNIFE FORGED VICTORINOX-CARVING - 150mm

KFV2200
KNIFE FORGED VICTORINOX - CARVING - 200mm



KFV4150
KNIFE FORGED VICTORINOX - BONING - 150mm



KFV6200
KNIFE FORGED VICTORINOX CARVING/COOKS 200mm

KFV6250
KNIFE FORGED VICTORINOX CARVING/COOKS 250mm



KFV8100
KNIFE FORGED VICTORINOX - PARING - 100mm



KFV8120
KNIFE FORGED VICTORINOX- PARING/STEAK - 120mm



KFV8070
KNIFE FORGED VICTORINOX - PARING 80mm (CURVED)



KFV9200
KNIFE FORGED VICTORINOX- BREAD - 230mm



KFV6260
KNIFE VICTORINOX- SLICING KNIFE [FLUTED] - 260mm



KFV0002
BUTCHER SHARPENING STEEL - 270mm



VICTORINOX

VICTORINOX PARING KNIFE SETS



VPK0001
VICTORINOX PARING KNIVES SET OF 3

SET CONSISTS OF
Tomato & Sausage knife, paring knife plain and paring knife serrated.



KVS0015
VICTORINOX CLASSIC 3 PIECE PRISM PARING SET

SET CONSISTS OF
Tomato and Sausage knife, paring knife plain and paring knife serrated.



VZP0001
VICTORINOX ZEST PARING SET OF 3

SET CONSISTS OF
Tomato and Sausage knife, Potato peeler and paring knife plain.

NEW

ROLL BAGS

FEATURES
- Fully adjustable valcro knife holder to accomodate any combination of knives



KSV0001
KNIFE ROLL BAG SMALL - ROLL BAG ONLY

SPECIFICAIONS

MATERIAL:	POLYESTER
LENGTH - CLOSED:	48cm
LENGTH - OPENED:	56cm
HEIGHT - OPENED:	48cm



KSV0002
KNIFE ROLL BAG LARGE - ROLL BAG ONLY

SPECIFICAIONS

MATERIAL:	POLYESTER
LENGTH - CLOSED:	48cm
LENGTH - OPENED:	82cm
HEIGHT - OPENED:	48cm



Knives not included

VICTORINOX KNIFE SETS

VICTORINOX

SET CONSISTS OF

Cooks knife, paring knife, boning knife, sharpening steel, carving knife, pastry knife, spatula, shaping knife, potato peeler, melon baller, lemon decorator, lemon zester, kitchen / paring knife, carving fork.



KSV0014
KNIFE SET VICTORINOX 14 PIECE IN CASE

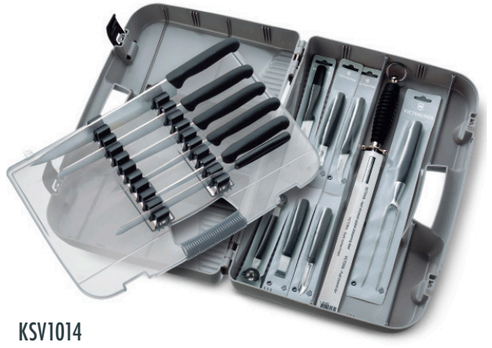




NEW

SET CONSISTS OF

Potato peeler, single edge, paring knife, carving knife, carving fork forged, spatula flexible, pastry knife wavy edge, shaping knife, lemon decorator, lemon zester, filleting knife flexible, boning knife, potato baller 2 scoops (Ø 22 + 25mm), kitchen sharpening steel round 27cm.



KSV1014
KNIFE SET VICTORINOX 14 PIECE CHEF CASE

GRUNTER PROFESSIONAL KNIVES

WHAT MAKES A GOOD KNIFE?

- Sharpness - Most important is how well its blade will take and hold an edge
- Durability - A good knife will stand up to generations of daily use without undue wear or deterioration
- Hygiene - Materials and construction details of the handle should minimise crevices that offer hospitality to bacteria



WHY COLOUR CODE YOUR KITCHEN?

Prevent cross contamination between different areas in the kitchen or different food types

AVAILABLE IN THESE HACCP COLOURS:



KNG4150
KNIFE GRUNTER - BONING NARROW - 150mm



KNG4200
KNIFE GRUNTER - BONING NARROW - 200mm



KNG2150
KNIFE GRUNTER - SKINNING - 150mm



KNG1200
KNIFE GRUNTER - BUTCHER - 200mm (BLACK)
KNG1320
KNIFE GRUNTER - BUTCHER - 200mm (BLUE)
KNG1720
KNIFE GRUNTER - BUTCHER - 200mm (BROWN)
KNG1520
KNIFE GRUNTER - BUTCHER - 200mm (GREEN)
KNG1220
KNIFE GRUNTER - BUTCHER - 200mm (RED)
KNG1620
KNIFE GRUNTER - BUTCHER - 200mm (WHITE)
KNG1420
KNIFE GRUNTER - BUTCHER - 200mm (YELLOW)
KNG1250
KNIFE GRUNTER - BUTCHER - 250mm
KNG1300
KNIFE GRUNTER - BUTCHER - 300mm



KNG5200
KNIFE GRUNTER - COOKS - 200mm
KNG5250
KNIFE GRUNTER - COOKS - 250mm (BLACK)
KNG8250
KNIFE GRUNTER - COOKS - 250mm (BLUE)
KNG3250
KNIFE GRUNTER - COOKS - 250mm (BROWN)
KNG9250
KNIFE GRUNTER - COOKS - 250mm (GREEN)
KNG7250
KNIFE GRUNTER - COOKS - 250mm (RED)
KNG4250
KNIFE GRUNTER - COOKS - 250mm (WHITE)
KNG6250
KNIFE GRUNTER - COOKS - 250mm (YELLOW)
KNG5300
KNIFE GRUNTER - COOKS - 300mm



KNG3150
KNIFE GRUNTER - BONING BROAD - 150mm (BLACK)
KNG5150
KNIFE GRUNTER - BONING BROAD - 150mm (BLUE)
KNG8150
KNIFE GRUNTER - BONING BROAD - 150mm (BROWN)
KNG1150
KNIFE GRUNTER - BONING BROAD - 150mm (GREEN)
KNG6150
KNIFE GRUNTER - BONING BROAD - 150mm (RED)
KNG9150
KNIFE GRUNTER - BONING BROAD - 150mm (WHITE)
KNG7150
KNIFE GRUNTER - BONING BROAD - 150mm (YELLOW)

GRUNTER PROFESSIONAL KNIVES

AVAILABLE IN THESE HACCP COLOURS:



KNG7300
KNIFE GRUNTER - SALMON / HAM SLICER SERRATED



KNG6300
KNIFE GRUNTER - SALMON / HAM SLICER PLAIN



KNG8200
KNIFE GRUNTER - BREAD KNIFE - 200mm



KNG0010
KNIFE GRUNTER - SASHIMI KNIFE



KNG0011
KNIFE GRUNTER - SANTUKA KNIFE



KNG9100
KNIFE GRUNTER- PARING - 100mm (BLACK)

KNG7100
KNIFE GRUNTER- PARING - 100mm (BLUE)

KNG4100
KNIFE GRUNTER- PARING - 100mm (BROWN)

KNG6100
KNIFE GRUNTER- PARING - 100mm (GREEN)

KNG3100
KNIFE GRUNTER- PARING - 100mm (RED)

KNG8100
KNIFE GRUNTER- PARING - 100mm (WHITE)

KNG5100
KNIFE GRUNTER- PARING - 100mm (YELLOW)



KNG9050
KNIFE GRUNTER - SHAPING - 50mm (CURVED)

GREAT SAVINGS - Buy in bulk



KNG0002
PARING KNIFE - 100mm COLOUR
BOX SET GRUNTER 60 PIECE



KNG0001
PARING KNIFE 100mm (BLACK)
BOX SET GRUNTER 20 PIECE

NEW

GLOVES



CRG1000
CUT RESISTANT GLOVE (CHAIN MAIL)

GRUNTER PROFESSIONAL KNIVES



KNS3125
STEAK FORK DELUXE WOODEN HANDLE



KNS2125
STEAK KNIFE DELUXE BROAD BLADE WOODEN HANDLE



KNS5125
STEAK KNIFE BROAD BLADE PLASTIC HANDLE

KNS4125
STEAK KNIFE BROAD BLADE STEEL HANDLE



KNS0125
STEAK KNIFE SHARP TIP - 125mm



KNP9110
STEAK KNIFE SHARP TIP - 110mm



KNG9125
STEAK KNIFE GRUNTER ELEGANCE SHARP TIP - 125mm (ABS)

KNG9126
STEAK KNIFE GRUNTER- ELEGANCE SHARP TIP - 125mm (WH)



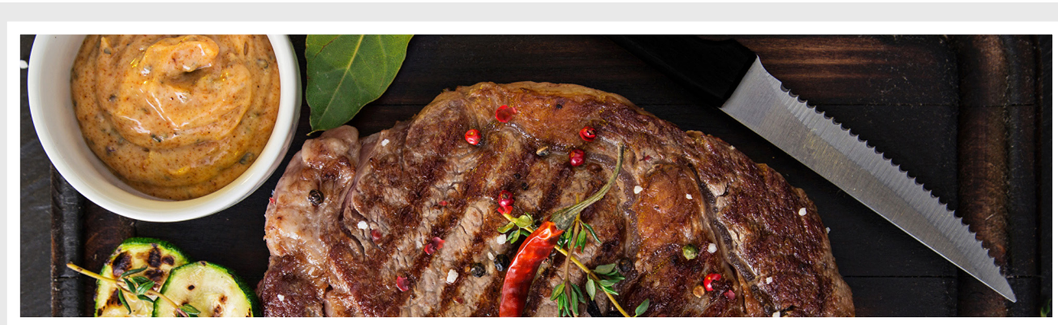
KNS0100
STEAK KNIFE ROUND TIP - 100mm



KNP9075
KNIFE PARING - 75mm



KNP8200
KNIFE BREAD - 200mm



GRUNTER DROP FORGED KNIVES



KFG0001
KNIFE FORGED GRUNTER
CARVING FORK



KFG1150
KNIFE FORGED GRUNTER CARVING
150mm
KFG1200
KNIFE FORGED GRUNTER CARVING
200mm
KFG1250
KNIFE FORGED GRUNTER CARVING
250mm



KFG3150
KNIFE FORGED GRUNTER
BONING 150mm NARROW



KFG5150 KNIFE FORGED GRUNTER
COOKS - 150mm
KFG5200 KNIFE FORGED GRUNTER
COOKS - 200mm
KFG5250 KNIFE FORGED GRUNTER
COOKS - 250mm



KFG9115
KNIFE FORGED GRUNTER
PARING - 115mm



KFG9090
KNIFE FORGED GRUNTER
PARING - 90mm



KFG8200
KNIFE FORGED GRUNTER - BREAD
200mm



KFG0002
KNIFE FORGED GRUNTER
SHARPENING STEEL - 200mm



FEATURES:
- Handle removable for easy cleaning

CKT0210
CHOPPING KNIFE TWO HANDLE - 255mm



CLA0200
MEAT CLEAVER GRUNTER - 230mm
CLA0240
MEAT CLEAVER GRUNTER - 255mm





GRUNTER KNIFE SETS



KSG0012
KNIFE SET GRUNTER FORGED - 12 PIECE

SET CONSISTS OF
KFG0001, KFG1150, KFG1200, KFG1250, KFG3150, KFG5150, KFG5200, KFG5250, KFG8200, KFG9090, KFG9115, KST0001



KNG0006
KNIFE SET GRUNTER PROFESSIONAL - 6 PIECE

SET CONSISTS OF
KST0002, KNG3150, KNG6300, KNG8200, KNG5200, KNG9100

GRUNTER BAGS

(Excludes knives)



KST0002
KNIFE SET GRUNTER - ROLL BAG ONLY - FOR 12 PIECE

(Excludes knives)



KST0001
KNIFE SET GRUNTER - ROLL BAG ONLY - FOR 6 PIECE

MAGNETIC KNIFE HOLDERS

(Excludes knives)



MKH0450
MAGNETIC KNIFE HOLDER - 450mm
MKH0600
MAGNETIC KNIFE HOLDER - 600mm

HAND SAW



HSP0550
HAND SAW PLASTIC HANDLE - 550mm
HSP1002
HAND SAW BLADES ONLY - 550mm

KNIFE STERILISING CABINET



FEATURES

- Holds up to 30 knives
- Fitted with a 2 hour timer
- The unit is lockable to protect the knives from potential theft. The low 'e' glass viewing window protects the operator from potentially hazardous light emitted by the sterilizing lamp
- The unit can either be wall mounted or free standing
- The sterilizing lamp switches off automatically when the door is opened
- Low power output of only 15W only effective if lamp is changed every 8000 hours (1- 2 years)

KSC0001
KNIFE STERLISING CABINET

SPECIFICATIONS

VOLTAGE:	230V
DIMENSION:	522 x 198 x 676mm
WEIGHT:	14kg

SHARPENING STEELS



SSM0300
SHARPENING STEEL GRUNTER - 300mm

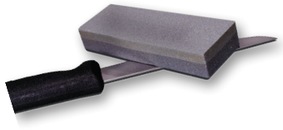


SSM0350
SHARPENING STEEL GRUNTER - 350mm



SSE0350
SHARPENING STEEL EGGINGTON - 350mm

SHARPENING STONE



SSK0001
SHARPENING STONE
50 x 150 x 25mm (WATER BASE)

SSK0002
SHARPENING STONE
50 x 150 x 25mm (OIL BASE)



EKS0001
ELECTRIC KNIFE SHARPENER

KNIFE SHARPENERS



KSH0002
KNIFE SHARPENER - HAND HELD (ACCUSHARP)



KSH0001
KNIFE SHARPENER - HAND HELD - LANSKY

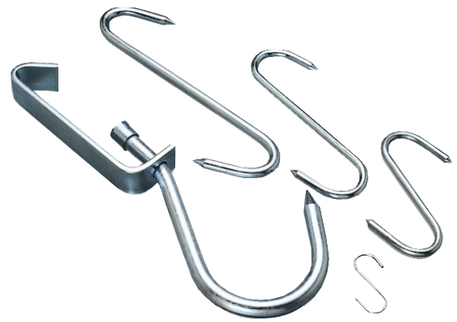
ELECTRIC KNIFE SHARPENERS



EKS0120
ELECTRIC KNIFE SHARPENER
CHEF'S CHOICE



BUTCHER HOOKS HEAVY DUTY



STAINLESS STEEL

SHS2100
S/STEEL HOOKS 4"/100mm (PACK OF 12)

SHS2150
S/STEEL HOOKS 6"/150mm (PACK OF 12)

SHS2200
S/STEEL HOOKS 8"/200mm (PACK OF 12)

SHS2250
S/STEEL SWIVEL HOOKS 10"/250mm

STEEL

SHS0100
STEEL S HOOKS 4"/100mm (PACK OF 12) GALVANISED

SHS0150
STEEL S HOOKS 6"/150mm (PACK OF 12) GALVANISED

SHS0200
STEEL S HOOKS 8"/200mm (PACK OF 12) GALVANISED

SHS0250
STEEL SWIVEL HOOKS 10"/250mm (PACK OF 12) GALVANISED

SHB0001
STEEL BILTONG HOOKS - GALVANISED - PACK OF 1000

SHEARS

Dishwasher safe nylon handles and Stainless Steel blades



MSV0001
MULTIPURPOSE SHEAR - VICTORINOX
(RED) - 200mm



MSV0002
POULTRY SHEAR - VICTORINOX (BLACK)



MSG0001
MULTIPURPOSE SHEAR GRUNTER (GREY)



SHEARS

Dishwasher safe nylon handles and Stainless Steel blades



PSG0001
POULTRY SHEARS GRUNTER - 265mm



PSG0002
PORK SHEARS GRUNTER - 280mm

HAND MEAT MALLETS



MMH0002
MEAT MALLET HAND
250mm (ALUMINIUM)



MMH0001
MEAT MALLET HAND - 300mm (WOODEN HANDLE)





MEAT SCRAPER



MSN0002
MEAT SCRAPER S/STEEL - 170mm





LARDING NEEDLE



RBN0300
ROLL BEEF NEEDLE - 300mm (LENGTH OF NEEDLE)

BUTCHER BLOCK STAND



FEATURES

- Tough epoxy powder coated finish
- Robust construction with heavy duty levelling feet
- Easy to assemble
- New flat packed
- Includes knife holder

BBP0610
BUTCHER BLOCK AND STAND PE - 610 x 610mm

SPECIFICATIONS

CUTTING SURFACE:	610 x 610mm
DIMENSIONS:	616 x 616 x 940mm
FLAT PACK:	200 x 910 x 620mm
WEIGHT:	16kg

OTHER ORDER CODES

CBP0610
CUTTING BOARD PE - 610 x 610 x 40mm

BBS0610
BUTCHER BLOCK STAND ONLY

BAR OPTICS

SABS approved and guaranteed that each measure is exactly 25ml



BOP0025
BAR OPTIC PLASTIC - ECLIPSE - 25ml



BOS1001
BAR OPTIC - SHELF MOUNTED
SINGLE - OPTICS SOLD SEPARATELY



BOS0001
BAR OPTIC - WALL MOUNTED
SINGLE - OPTICS SOLD SEPARATELY



BOS0003
BAR OPTIC - WALL MOUNTED TRIPLE
OPTICS SOLD SEPARATELY



BOS0009
BAR OPTIC - ALUMINIUM WALL
MOUNTED STAGGERED - 9 BOTTLES

ASHTRAYS



SAS0001
S/STEEL ASHTRAY ROUND - SMALL



SAS1001
S/STEEL WIND PROOF ASHTRAY





NOTE
Picture shown may vary from actual product*

PITCHERS POLYCARBONATE



PTP1300
PITCHER (POLYCARB) - 1300ml - CLEAR

PTP1800
PITCHER (POLYCARB) - 1800ml - CLEAR

COCKTAIL STRAINERS



CSB0001
COCKTAIL STRAINER
FOR BOSTON SHAKER



CSS0001
COCKTAIL STRAINER S/STEEL

ICE BUCKET STAND TABLE MOUNTED



IBS0001
ICE BUCKET STAND - TABLE
MOUNTED S/STEEL

(Excludes Ice Bucket)

COCKTAIL AND BOSTON SHAKERS



CSS0700
COCKTAIL SHAKER S/STEEL
700ml



BSS0828
BOSTON SHAKER S/STEEL
828ml

BAR MUDDLER

The distinct pyramid-shaped burls are designed to achieve optimum results when muddling.



MUD0210
MUDDLER PLASTIC - 210mm

ICE BUCKET STANDS FLOOR STANDING



IBS0002
ICE BUCKET STAND - CHROME
PLATED - FLOOR STANDING
715mm

(Excludes Ice Bucket)



IBS0006
ICE BUCKET STAND S/STEEL

ICE BUCKETS

TUFF TRAYS®



IBP1012
ICE BUCKET PLASTIC
AND LID - 1.2Lt



IBP1020
ICE BUCKET PLASTIC
AND LID - 2Lt

ALUMINIUM ICE BUCKETS

Perfect for mini bottles of wine or mineral water and ideal for room service and mini bars.



IBA0001
ICE BUCKET ALUMINIUM
(WINE) 8Lt - 195 x 216mm



IBA0003
ICE BUCKET ALUMINIUM
1.3Lt (MINI) - 160 x 125mm

STAINLESS STEEL ICE BUCKETS



IBS0010
MINI ICE BUCKET WITH KNOB
1.2 Lt - S/STEEL



IBD0001
DOUBLE WALLED ICE BUCKET
WITH LID 1Lt - S/STEEL



IBS0008
ICE BUCKET - S/STEEL (VALUE)
4Lt - 215 x 205mm



IBS0004
ICE BUCKET - S/STEEL (WINE)
4Lt - 215 x 190mm



IBS0003
ICE BUCKET - S/STEEL (CHAMPAGNE)
8Lt - 225 x 255mm



SPEED POURERS



SPM1001
SPEED POURER METAL
SPM1002
SPEED POURER METAL TAPERED

BAR SPOONS



BSS0280
BAR SPOON S/STEEL
280mm STRAIGHT



BSS1280
BAR SPOON S/STEEL
280mm TWIST / MUDDLER

TOT DRAINER



TDS0001
TOT DRAINER S/STEEL - 200 x 160 x 35mm





TOT MEASURES AND BLADE



TMS0001
TOT MEASURE S/STEEL - 25/50ml



TMS0002
TOT MEASURE S/STEEL - 25/50ml



BBS0001
BAR BLADE BOTTLE OPENER (BLACK)



BBS0002
BAR BLADE BOTTLE OPENER
S/STEEL

WAITERS FRIEND



WFI0001
WAITERS FRIEND - WITH B/OPENER
(PLASTIC)



WFI1001
WAITERS FRIEND (CHROME)



WFI2001
WAITERS FRIEND - ECONO - PLASTIC

WAITERS FRIEND



WFI0002
WAITERS FRIEND - WITH BOTTLE OPENER (PLASTIC) ITALIAN DESIGN

WFI1002
WAITERS FRIEND - WITH B/OPENER (CHROME)

WINE OPENER



CSR0001
CORK SCREW RAPID (CHROME)

WTO0001
WING TYPE WINE OPENER (CHROME)

BOTTLE OPENER AND BOTTLE CAP CATCHER



BOW0001
BOTTLE OPENER WALL MOUNTED
47 x 100 x 30mm



BOW0002
BOTTLE TOP CATCHER WALL MOUNTED PLASTIC
145 x 36 x 310mm

BAR AND SERVICE MATS

FEATURES
- Durable



MTB0070
BAR MAT – 70 x 580mm (BLACK)



MTS0300
SERVICE MAT – 300 x 450mm (BLACK)





STORE 'N POUR



AVAILABLE IN THESE COLOURS:

SNP0001
STORE 'N POUR COMPLETE – 1Lt (RED)

SNP0002
STORE 'N POUR COMPLETE – 2Lt (RED)

SNP2001
STORE 'N POUR COMPLETE – 1Lt (YELLOW)

SNP2002
STORE 'N POUR COMPLETE – 2Lt (YELLOW)

SNP3001
STORE 'N POUR COMPLETE – 1Lt (GREEN)

SNP3002
STORE 'N POUR COMPLETE – 2Lt (GREEN)

SNP4001
STORE 'N POUR COMPLETE – 1Lt (BLUE)

SNP4002
STORE 'N POUR COMPLETE – 2Lt (BLUE)

SNP5001
STORE 'N POUR COMPLETE – 1Lt (WHITE)

SNP5002
STORE 'N POUR COMPLETE – 2Lt (WHITE)



BCD0006
BAR CADDY DELUXE 6 DIVISION (BLACK)

BCD1006
BAR CADDY DELUXE REPLACEMENT INSERT

GLASS RIMMER



GRC0003
GLASS RIMMER COMBINATION – 3 TIER (BLACK)

BAR CADDY CONDIMENT HOLDER



BCD0001
BAR CADDY - CONDIMENT HOLDER (BLACK)

(Excludes condiments)

BAR CADDIES



BCD2006
BAR CADDY CONDIMENT HOLDER - S/STEEL

PIZZA PANS



PPR0200
PIZZA PAN ALUMINIUM - ROUND - 200mm
PPR0250
PIZZA PAN ALUMINIUM - ROUND - 250mm
PPR0300
PIZZA PAN ALUMINIUM - ROUND - 300mm



PPR1200
PIZZA PAN - PERFORATED - ALUMINIUM ROUND - 200mm
PPR1250
PIZZA PAN - PERFORATED - ALUMINIUM ROUND - 250mm
PPR1300
PIZZA PAN - PERFORATED - ALUMINIUM ROUND - 300mm
PPR1400
PIZZA PAN - PERFORATED - ALUMINIUM ROUND - 350mm

PIZZA SCREENS



PSA1180
PIZZA SCREEN - ALUMINIUM ROUND - 280mm
PSA1195
PIZZA SCREEN - ALUMINIUM ROUND - 300mm
PSA1210
PIZZA SCREEN - ALUMINIUM ROUND - 330mm

PIZZA CUTTERS



PCT2001
PRO PIZZA CUTTER AND LIFTER
150 x 330mm



PCT2003
PRO PIZZA LIFTER ROUND
260mm



PCT2002
PRO PIZZA LIFTER
200 x 505mm



PCT1001
PIZZA CUTTER HEAVY DUTY
W/HANDLE - 130mm



PCT1100
PIZZA CUTTER (BLACK)
PLASTIC HANDLE - 100mm



PIZZA SCOOP AND SHOVEL



PSR1500
PIZZA SCOOP S/STEEL - ROUND HEAD
1500mm x 215mm



PSS1600
PIZZA SHOVEL WOODEN - SQUARE HEAD
1300mm - 345 x 345mm



PSS2000
PIZZA SHOVEL S/STEEL HANDLE
1600mm

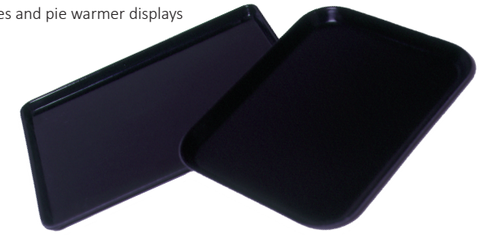
CARLISLE FOODSERVICE PRODUCTS

DISPLAY TRAYS - Fibreglass

FEATURES
- Are engineered to be the most durable tray available
- Metal reinforced rods provide extra strength and prevent warping
- Unique design permits air flow to all surfaces of stacked trays
- Dishwasher safe
- Withstands heat up to 120˚C
- Perfect for supermarkets, bakeries and pie warmer displays



TRB3222
TRAY FIBREGLASS
222 x 648 x 29mm (BLACK)



TRF3350
TRAY FIBREGLASS
350 x 270 x 19mm (BLACK)

TRL3415
TRAY FIBREGLASS
415 x 305 x 19mm (BLACK)

IMPROVED

Best Choice

FOODSERVICE TRAYS



FEATURES
- Griptite trays rubber liner prevents slipping and sliding of glass and dinnerware
- Heavy duty construction with metal reinforcement rods eliminates warping
- Rubber liner is permanently bonded to the tray
- Stain and odour resistant
- Dishwasher safe

TRG3530
TRAY GRIPTITE – RECTANGULAR
530 x 325mm (BLACK)
TRG3350
TRAY GRIPTITE – ROUND
350mm (BLACK)
TRG3400
TRAY GRIPTITE – ROUND
400mm (BLACK)
TRG5680
TRAY GRIPTITE – OVAL
430 x 560mm (BLACK)
TRG5800
TRAY GRIPTITE – OVAL
800 x 600mm (BLACK)



TUFF TRAYS®

Tuff Trays offer more in style, design and colour to suit your every need. Resilient to the demanding needs of institutions, restaurants, pubs and clinics

FEATURES AND BENEFITS

- Made in South Africa
- Heavy duty, will not warp
- Chip resistant and unbreakable
- Dishwasher safe (excluding non-slip trays)
- Defies food acids and staining
- Colour of trays will never fade
- Different colours available for different customer requirements
- Genuine TUFF TRAYS - If it doesn't say TUFF it isn't

RECTANGULAR TUFF TRAYS NO. 4

NEW



TTR2104
TUFF TRAY RECTANGULAR No. 4 (BLACK)
TTR2204
TUFF TRAY RECTANGULAR No. 4 (WHITE)
SPECIFICATIONS
DIMENSIONS: 215 x 350mm

RECTANGULAR TUFF TRAYS NO. 5

NEW



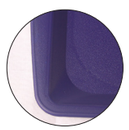
TTR2105
TUFF TRAY RECTANGULAR DISPLAY TRAY No. 5 (BLACK)
TTR2205
TUFF TRAY RECTANGULAR DISPLAY TRAY No. 5 (WHITE)
SPECIFICATIONS
DIMENSIONS: 450 x 310mm

RECTANGULAR TUFF TRAYS NO. 6



AVAILABLE IN THESE COLOURS:





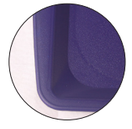
TTR2106
TUFF TRAY RECTANGULAR No. 6 (BLUE)
TTR2206
TUFF TRAY RECTANGULAR No. 6 (GREEN)
TTR2306
TUFF TRAY RECTANGULAR No. 6 (BLACK)
TTR2406
TUFF TRAY RECTANGULAR No. 6 (WHITE)
TTR2506
TUFF TRAY RECTANGULAR No. 6 (BURGUNDY)
TTR3106
TUFF TRAY RECTANGULAR No. 6 (BLUE) (NON-SLIP)
TTR3206
TUFF TRAY RECTANGULAR No. 6 (GREEN) (NON-SLIP)
TTR3306
TUFF TRAY RECTANGULAR No. 6 (BLACK) (NON-SLIP)
TTR3406
TUFF TRAY RECTANGULAR No. 6 (WHITE) (NON-SLIP)
TTR3506
TUFF TRAY RECTANGULAR No. 6 (BURGUNDY) (NON-SLIP)
SPECIFICATIONS
DIMENSIONS: 280 x 400mm

TUFF TRAYS®



AVAILABLE IN THESE COLOURS:





RECTANGULAR TUFF TRAYS NO. 12

TTR2112
TUFF TRAY RECTANGULAR No. 12 (BLUE)
TTR2212
TUFF TRAY RECTANGULAR No. 12 (GREEN)
TTR2312
TUFF TRAY RECTANGULAR No. 12 (BLACK)
TTR2412
TUFF TRAY RECTANGULAR No. 12 (WHITE)
TTR2512
TUFF TRAY RECTANGULAR No. 12 (BURGUNDY)
TTR3112
TUFF TRAY RECTANGULAR No. 12 (BLUE) (NON-SLIP)
TTR3212
TUFF TRAY RECTANGULAR No. 12 (GREEN) (NON-SLIP)
TTR3312
TUFF TRAY RECTANGULAR No. 12 (BLACK) (NON-SLIP)
TTR3412
TUFF TRAY RECTANGULAR No. 12 (WHITE) (NON-SLIP)
TTR3512 TUFF TRAY RECTANGULAR No. 12 (BURGUNDY) (NON-SLIP)
SPECIFICATIONS
DIMENSIONS: 355 x 435mm

NEW

OVAL TUFF TRAYS NO. 12



TTR3712
TUFF TRAY OVAL No. 12 (BLACK)
TTR3812
TUFF TRAY OVAL No. 12 (WHITE)
SPECIFICATIONS
DIMENSIONS: 390 x 445mm



NEW

RECTANGULAR TUFF TRAYS NO. 13

TTR3013
TUFF TRAY RECTANGULAR No. 13 (BLACK)
TTR3113
TUFF TRAY RECTANGULAR No. 13 (WHITE)
SPECIFICATIONS
DIMENSIONS: 325 x 530mm

RECTANGULAR TUFF TRAYS NO. 14



AVAILABLE IN THESE COLOURS:





TTR2114
TUFF TRAY RECTANGULAR No. 14 (BLUE)
TTR2214
TUFF TRAY RECTANGULAR No. 14 (GREEN)
TTR2314
TUFF TRAY RECTANGULAR No. 14 (BLACK)
TTR2414
TUFF TRAY RECTANGULAR No. 14 (WHITE)
TTR2514
TUFF TRAY RECTANGULAR No. 14 (BURGUNDY)
TTR3114
TUFF TRAY RECTANGULAR No. 14 (BLUE) (NON-SLIP)
TTR3214
TUFF TRAY RECTANGULAR No. 14 (GREEN) (NON-SLIP)
TTR3314
TUFF TRAY RECTANGULAR No. 14 (BLACK) (NON-SLIP)
TTR3414
TUFF TRAY RECTANGULAR No. 14 (WHITE) (NON-SLIP)
TTR3514
TUFF TRAY RECTANGULAR No. 14 (BURGUNDY) (NON-SLIP)
SPECIFICATIONS
DIMENSIONS: 380 x 525mm

ROUND TUFF TRAYS SMALL

TUFF TRAYS®



AVAILABLE IN THESE COLOURS:

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)

SPECIFICATIONS
DIMENSIONS: 320mm

ROUND TUFF TRAYS LARGE



AVAILABLE IN THESE COLOURS:

TTR2140
TUFF TRAY ROUND 400mm (BLUE)
TTR2240
TUFF TRAY ROUND 400mm (GREEN)
TTR2340
TUFF TRAY ROUND 400mm (BLACK)
TTR2440
TUFF TRAY ROUND 400mm (WHITE)
TTR2540
TUFF TRAY ROUND 400mm (BURGUNDY)
TTR1140
TUFF TRAY ROUND 400mm (BLUE)
(NON-SLIP)

TTR1240
TUFF TRAY ROUND 400mm (GREEN)
(NON-SLIP)
TTR1340
TUFF TRAY ROUND 400mm (BLACK)
(NON- SLIP)
TTR1440
TUFF TRAY ROUND 400mm (WHITE)
(NON-SLIP)
TTR1540
TUFF TRAY ROUND 400mm (BURGUNDY)
(NON-SLIP)

SPECIFICATIONS
DIMENSIONS: 400mm

COMPARTMENT TRAY

TUFF TRAYS®



TTR3613
TUFF TRAY FOOD TRAY - 3 COMPARTMENTS
SPECIFICATIONS
DIMENSIONS: 345 x 264 x 33mm

NEW

TTR3713
TUFF TRAY - 3 DIV (WHITE) CAFETERIA TRAY
SPECIFICATIONS
DIMENSIONS: 345 x 205 x 20mm

UTILITY TRAYS

TUFF TRAYS®



TTR2415 TUFF TRAY RECTANGULAR UTILITY (WHITE)
SPECIFICATIONS
DIMENSIONS: 300 x 150mm

NOTE Any of these trays can also be branded with a corporate logo or brand. Minimum quantity required for printing: 300

RECTANGULAR TUFF TRAYS NO. 18



TTR2318
TUFF TRAY RECTANGULAR No. 18 (BLACK)
TTR2418
TUFF TRAY RECTANGULAR No. 18 (WHITE)
TTR3318
TUFF TRAY RECTANGULAR No. 18 (BLACK) (NON-SLIP)
SPECIFICATIONS
DIMENSIONS: 430 x 585mm

DISPLAY TRAY



TTM0250
TRAY MELAMINE (WHITE) No. 5
TTM1250
TRAY MELAMINE (BLACK) No. 5
SPECIFICATIONS
DIMENSIONS: 250 x 390mm

LAMINATED NON SLIP MELAMINE TRAYS

Global (S.A.)



TRM0370
TRAY ROUND MELAMINE NON STICK (BLACK) No. 23 - 370mm



TRM0014
TRAY RECT MELAMINE NON SLIP (BLACK) No. 14 - 530 x 380mm

SERVICE TRAYS

Global (S.A)



TRN0380
TRAY RECTANGULAR UTILITY (BLACK) 380 x 510mm
TRN0356
TRAY ROUND UTILITY (BLACK) 356mm
TRN0040
TRAY ROUND UTILITY (BLACK) 400mm

TRAY STAND

FEATURES

- Wooden tray stand is durable, lightweight and provides upmarket appearance



TRS0002
TRAY STAND WOOD

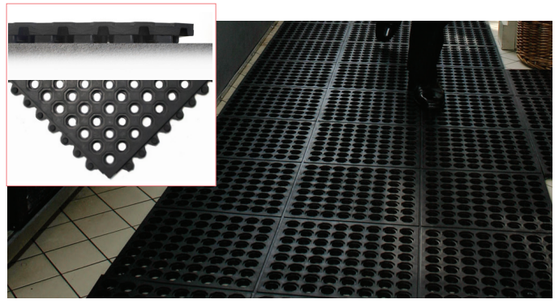
ROUND TRAY

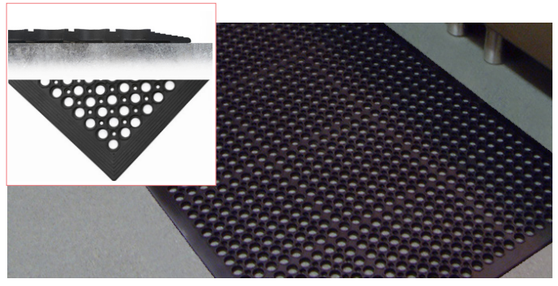
Global (S.A)

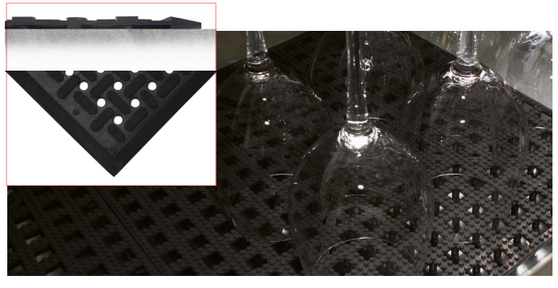


TRS0330
TRAY ROUND S/STEEL - 330mm









INNOVATIVE MATS - Fatigue step

Versatile interlocking rubber floor tiles

FEATURES

- Interlocking rubber tiles
- Ideal for bars and kitchens
- Open holes allow drainage of spilt liquids
- Reduces the risk of slipping on wet/greasy surfaces
- Effective anti-fatigue properties
- Easy to install, move, clean and replace

SS010006
FATIGUE STEP 0.9m x 0.9m x 14mm
SS010001
FATIGUE STEP 0.9m x 0.9m x 19mm

INNOVATIVE MATS - K Mat

Best-selling 'safety floor' kitchen mat

FEATURES

- Hygienic anti-microbial properties
- 100% nitrile- excellent resistance to grease, oils, fats and detergents
- Raised cross-grip surface for effective slip-resistance
- Open holes allow spilt liquids to drain efficiently
- Cushioned surface for comfort / reduced breakage
- Easily cleaned in a commercial washing machine
- Bevelled edges all round

KMO10001
KMAT 1.4 x 0.85m

INNOVATIVE MATS - Rampmat

An economical anti-fatigue mat

FEATURES

- An economical anti-fatigue mat for the workplace
- Raised circular surface for superior slip resistance
- Conforms to Slip Resistance Test EN 13552 Category 10
- Open drainage holes for spilt liquids
- Made from hardwearing NBR rubber
- Moulded bevelled edges reduce trip hazards

RPO10001
RAMPMAT 1.5m x 0.9m x 10mm

INNOVATIVE MATS - Flexi deck

Hygienic storage surface for glasses

FEATURES

- Flexible PVC tile for bar shelves
- Hygienic PVC does not support the growth of bacteria
- Holes provide efficient drainage and allow air to circulate
- Simply interlink to cover desired area
- Easily cleaned in a commercial dishwasher

FDO10001
FLEXI-DECK 30 x 30cm (Pack of 9)

INNOVATIVE MATS - Grip safe



Gives surfaces enhanced grip

FEATURES

- Ideal non-slip liner for bars, shelves and trays
- Easy to cut and trim to shape
- Machine washable
- Manufactured from foam PVC

GS010001
GRIPSAFE 0.6 x 10m
GS010002
GRIPSAFE 0.6 x 1.2m

INNOVATIVE MATS - Micro-fibre



Economical anti-fatigue mats

FEATURES

- Superior 'brushing and wiping' with 'rapid dry' properties - even out performs cotton
- Flexible, ultra-fine fibres provide deep- cleaning action on passing footwear
- Luxuriously soft pile that looks smart and will not lint
- Environmentally-friendly - does not require chemical pre-treatment or washing detergents

MF010001
MICRO-FIBRE MAT 0.9 x 0.6m
MF010002
MICRO-FIBRE MAT 0.9 x 1.5m

INNOVATIVE MATS - Orthomat®

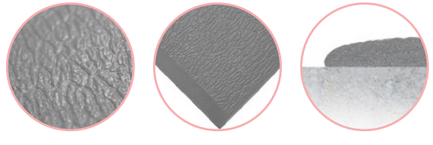


Durable and comfortable Orthomat®

FEATURES

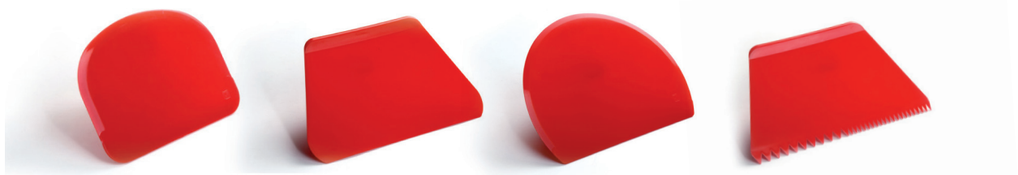
- Orthomat® is regarded as one of the leading names in anti-fatigue matting
- Specifically designed to reduce the onset of fatigue caused by prolonged standing
- Durable, yet very comfortable matting
- Manufactured from 100% closed cell PVC foam, providing the right balance of underfoot cushioning and support, while encouraging healthy circulation

AF010004
ORTHOMAT (BLACK) 0.45 x 0.9m



pavoni ITALIA

DOUGH SCRAPERS

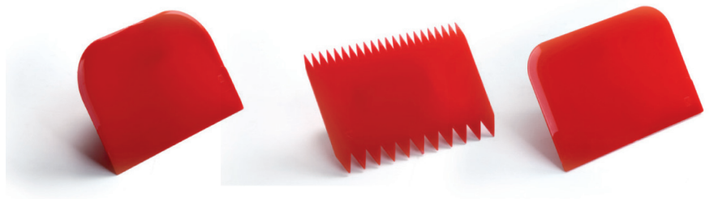


PSR0110
PLASTIC SCRAPER ROUNDED
110mm

PSR0180
PLASTIC SCRAPER
STRAIGHT - 180mm

PSR0198
PLASTIC SCRAPER
198 x 148mm

PSR0216
PLASTIC SCRAPER
216 x 128mm



PSR0121
PLASTIC SCRAPER
121 x 81mm

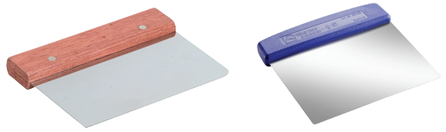
PSR2110
PLASTIC SCRAPER
110 x 80mm

PSR0148
PLASTIC SCRAPER
148 x 99mm

CHEFS GAS TORCH

The essential tool for any pastry chef. For creme brulé, browning, etc.

DOUGH CUTTERS



DCS0001
DOUGH CUTTER WOOD
HANDLE 150 x 115mm

DCS0005
DOUGH CUTTER WOOD
HANDLE 150 x 190mm

DCS0002
DOUGH CUTTER PLASTIC HANDLE
135 x 135mm

DCS0003
DOUGH CUTTER PLASTIC HANDLE
120 x 120mm

DCS0004
DOUGH CUTTER PLASTIC
HANDLE 120 x 150mm FLEXIBLE



CTG0001
CHEFS TORCH GAS
POWERED MICRO



CTG0002
CHEFS TORCH GAS
POWERED PROFESSIONAL





ROLLING PINS

To preserve wooden rolling pin, do not soak in water



RPA0380
ROLLING PIN ALUMINIUM
380mm

RPW0300
ROLLING PIN WOOD 300mm

RPW0350
ROLLING PIN WOOD 350mm

RPW0400
ROLLING PIN WOOD 400mm

RPW0450
ROLLING PIN WOOD 450mm

RPW0375
ROLLING PIN WOOD
375mm (ECONOMY)

CROISSANT CUTTER



CCB1001
CROISSANT CUTTER BAKERY
CATER ACE – 120mm

ASPIC CUTTER SET



ACS0012
ASPIC CUTTER SET - 12 PIECE ASSORTED

EXPANDABLE DOUGH CUTTER WHEELS



DCW1007
DOUGH CUTTER – 7 WHEEL PLAIN

DCW2007
DOUGH CUTTER – 7 WHEEL FLUTED

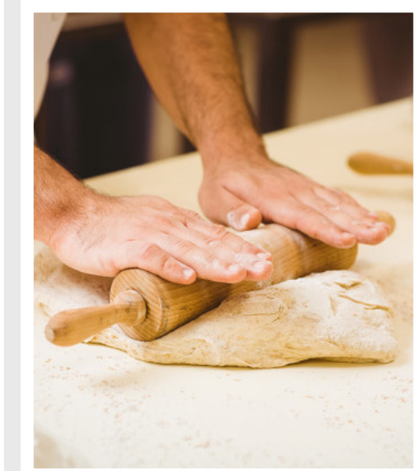
DOUGH CUTTERS



DCC1055
DOUGH CUTTER PLAIN
55mm

DCC0035
DOUGH CUTTER CRIMPED
35mm

DCC2035
DOUGH CUTTER 2 WAY
35mm



ROUND CUTTER SET



RCP1010
ROUND CUTTER SET TINNED
PLAIN 10 PIECE



RCF1010
ROUND CUTTER SET TINNED
FLUTED 10 PIECE

OTHER ORDER CODES

RCP0010
ROUND CUTTER SET S/STEEL - PLAIN 10 PIECE

RCP0020
ROUND CUTTER SET S/STEEL - PLAIN 20 PIECE

RCF0010
ROUND CUTTER SET S/STEEL - FLUTED 10 PIECE

MIXING BOWLS - TAPERED



MBT0001
MIXING BOWL TAPERED – MB 1 – 265 x 80mm (2.4Lt)

MBT0002
MIXING BOWL TAPERED – MB 2 – 285 x 100mm (4Lt)

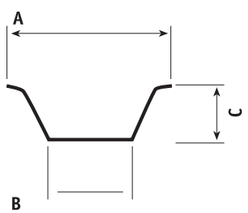
MBT0003
MIXING BOWL TAPERED – MB 3 – 310 x 120mm (5.5Lt)

MBT0004
MIXING BOWL TAPERED – MB 4 – 380 x 130mm (8Lt)

MBT0005
MIXING BOWL TAPERED – MB 5 – 450 x 130mm (13Lt)

MBT0006
MIXING BOWL TAPERED – MB 6 – 480 x 175mm (17Lt)

MBT1002
MIXING BOWL TAPERED – MB 2 (MINI) – 180 x 65mm (800ml)



BOWL	SIZE A	SIZE B	SIZE C
MBT0001	265mm	150mm	80mm
MBT0002	285mm	170mm	100mm
MBT0003	310mm	200mm	120mm
MBT0004	380mm	225mm	130mm
MBT0005	450mm	250mm	130mm
MBT0006	480mm	250mm	175mm
MBT1002	180mm	90mm	65mm

MIXING BOWLS ROUND



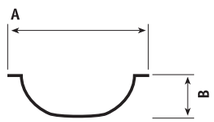
MBS0220
MIXING BOWL S/STEEL ROUND - 220mm (1.5Lt)

MBS0240
MIXING BOWL S/STEEL ROUND - 240mm (3Lt)

MBS0290
MIXING BOWL S/STEEL ROUND - 290mm (5Lt)

MBS0340
MIXING BOWL S/STEEL ROUND - 340mm (8Lt)

MBS0400
MIXING BOWL S/STEEL ROUND - 400mm (13Lt)



BOWL	SIZE A	SIZE B
MBS0220	220mm	95mm
MBS0240	240mm	110mm
MBS0290	290mm	130mm
MBS0340	340mm	150mm
MBS0400	400mm	170mm

MEASURING BOWLS NOTCHED



MBS0001
MEASURING BOWL STAINLESS STEEL
NOTCHED ROUND - 800ml

MBS0002
MEASURING BOWL STAINLESS STEEL
NOTCHED ROUND - 1200ml

MBS0003
MEASURING BOWL STAINLESS STEEL
NOTCHED ROUND - 2500ml

INDIVIDUAL NOZZLES - Star



NIM1002
NOZZLE INDIVIDUAL
STAR - METAL 2mm

NIM1003
NOZZLE INDIVIDUAL
STAR - METAL 3mm

NIM1004
NOZZLE INDIVIDUAL
STAR - METAL 4mm

NIM1005
NOZZLE INDIVIDUAL
STAR - METAL 5mm

NIM1006
NOZZLE INDIVIDUAL
STAR - METAL 6mm

NIM1007
NOZZLE INDIVIDUAL
STAR - METAL 7mm

NIM1008
NOZZLE INDIVIDUAL
STAR - METAL 8mm

NIM1009
NOZZLE INDIVIDUAL
STAR- METAL 9mm

NIM1010
NOZZLE INDIVIDUAL
STAR - METAL 10mm

NIM1011
NOZZLE INDIVIDUAL
STAR - METAL 11mm

NIM1012
NOZZLE INDIVIDUAL
STAR - METAL 12mm

NIM1013
NOZZLE INDIVIDUAL
STAR - METAL 13mm

NIM1014
NOZZLE INDIVIDUAL
STAR - METAL 14mm

NIM1015
NOZZLE INDIVIDUAL
STAR - METAL 15mm

NIM1016
NOZZLE INDIVIDUAL
STAR - METAL 16mm

NIM1017
NOZZLE INDIVIDUAL
STAR - METAL 17mm

NIM1018
NOZZLE INDIVIDUAL
STAR - METAL 18mm

NOZZLE SETS - Plastic



NSA0012
NOZZLE SET PLASTIC ASSORTED - 12 PIECE

NSP0006
NOZZLE SET PLASTIC PLAIN - 6 PIECE

NSP1006
NOZZLE SET PLASTIC STAR - 6 PIECE

NOZZLE SETS - Polycarbonate



NSP0012
NOZZLE SET POLYCARBONATE ASSORTED PLAIN - 12 PIECE

NSP0024
NOZZLE SET POLYCARBONATE ASSORTED - 24 PIECE

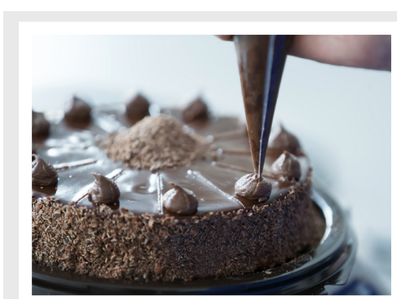
NOZZLE SETS - Metal



NSM1010
NOZZLE SET METAL
STAR – 10 PIECE



NSM0010
NOZZLE SET METAL PLAIN
10 PIECE



CREAM HORN



CHS0001 CREAM HORN
S/STEEL

NOZZLE SETS - Stainless Steel



NSS0012
NOZZLE SET S/STEEL - PLAIN 12 PIECE



NSS1012
NOZZLE SET S/STEEL - STAR 12 PIECE

INDIVIDUAL NOZZLES - Plain



NIM2002
NOZZLE INDIVIDUAL
PLAIN - METAL 2mm

NIM2003
NOZZLE INDIVIDUAL
PLAIN - METAL 3mm

NIM2004
NOZZLE INDIVIDUAL
PLAIN - METAL 4mm

NIM2005
NOZZLE INDIVIDUAL
PLAIN - METAL 5mm

NIM2006
NOZZLE INDIVIDUAL
PLAIN - METAL 6mm

NIM2007
NOZZLE INDIVIDUAL
PLAIN - METAL 7mm

NIM2008
NOZZLE INDIVIDUAL
PLAIN - METAL 8mm

NIM2009
NOZZLE INDIVIDUAL
PLAIN - METAL 9mm

NIM2010
NOZZLE INDIVIDUAL
PLAIN - METAL 10mm

NIM2011
NOZZLE INDIVIDUAL
PLAIN - METAL 11mm

NIM2012
NOZZLE INDIVIDUAL
PLAIN - METAL 12mm

NIM2013
NOZZLE INDIVIDUAL
PLAIN - METAL 13mm

NIM2014
NOZZLE INDIVIDUAL
PLAIN - METAL 14mm

NIM2015
NOZZLE INDIVIDUAL
PLAIN - METAL 15mm

NIM2016
NOZZLE INDIVIDUAL
PLAIN - METAL 16mm

NIM2017
NOZZLE INDIVIDUAL
PLAIN - METAL 17mm

NIM2018
NOZZLE INDIVIDUAL
PLAIN - METAL 18mm

NIM2020
NOZZLE INDIVIDUAL
PLAIN - METAL 20mm

NIM2022
NOZZLE INDIVIDUAL
PLAIN - METAL 22mm

NIM2024
NOZZLE INDIVIDUAL
PLAIN - METAL 24mm

PIPING BAGS - Polyurethane



PBP0040
PIPING BAG POLYURETHANE - 400mm

PBP0045
PIPING BAG POLYURETHANE - 450mm

PBP0050
PIPING BAG POLYURETHANE - 500mm

Best Choice

DISPOSABLE PIPING BAGS

FEATURES

- Clear safe food grade plastic
- Sterile interior
- Non-slip exterior - easy to hold
- Can hold hot or cold fillings
- Can be dispensed from the box
- World wide patent double seal technology
- Anti bursting functionality
- Compatible with all piping bag nozzles
- Ovenable up to 110˚C
- Microwavable
- Freezable up to -30˚C



DPB0001
DISPOSABLE PIPING BAGS (ROLL OF 72)

PIPING BAGS



PBT0500
PIPING BAG - 500mm No. 5

PBT0550
PIPING BAG - 550mm No. 6

PBT0600
PIPING BAG - 600mm No. 7

PBT0650
PIPING BAG - 650mm No. 8

PBT0250
PIPING BAG - 250mm No. 0

PBT0280
PIPING BAG - 280mm No. 1

PBT0340
PIPING BAG - 340mm No. 2

PBT0400
PIPING BAG - 400mm No. 3

PBT0460
PIPING BAG - 460mm No. 4

PIPING BAG RACK

For storing bags and nozzles when not in use



PBT0001
PIPING BAG WALL RACK – 510 x 445mm

MEASURING JUGS PLASTIC

Embossed and printable measures



MJP0001
MEASURING JUG PLASTIC - 1Lt
MJP0002
MEASURING JUG PLASTIC - 2Lt
MJP0005
MEASURING JUG PLASTIC - 5Lt

CITRUS JUICER



CJM0001
CITRUS JUICER MANUAL - S/STEEL

Best Choice

MEASURING JUGS - Stainless steel



MJS0500
MEASURING JUG S/STEEL - 500ml
MJS0001
MEASURING JUG S/STEEL - 1Lt
MJS0002
MEASURING JUG S/STEEL - 2Lt

STAINLESS STEEL SIEVES



SSS3001
S/STEEL RIM SIEVE – 300mm
SSS3002
S/STEEL RIM SIEVE – 350mm
SSS3003
S/STEEL RIM SIEVE – 400mm
SSS3004
S/STEEL RIM SIEVE – 450mm

BOARD BRUSH



BRB0001
BOARD BRUSH - 300mm

BASTING BRUSHES



BBH0040
BASTING BRUSH HOG'S HAIR - 240 x 40mm
BBH0060
BASTING BRUSH HOG'S HAIR - 240 x 60mm
BBH0075
BASTING BRUSH HOG'S HAIR - 240 x 75mm



BBH1040
BASTING BRUSH NYLON - 240 x 40mm
BBH1060
BASTING BRUSH NYLON - 240 x 60mm



SBB0001
FULL SILICONE BASTING BRUSH (BLACK)

CARLISLE FOODSERVICE PRODUCTS

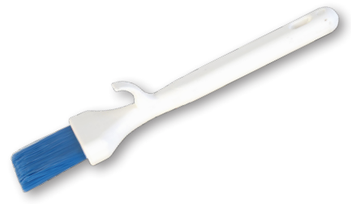
NYLON BASTING BRUSHES

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



PBN0050
PASTRY BRUSH (CLEAR) NYLON BRISTLE - 50mm



PBN1050
PASTRY BRUSH (BLUE) NYLON BRISTLE - 50mm



PBN0025
PASTRY BRUSH - ROUND (CLEAR) NYLON BRISTLE - 25mm

BAKERS KNIFE



KNB9070
KNIFE BAKERS SERRATED - 70mm



BAKING TRAYS - Enamelled



BTE0010
BAKING TRAY ENAMELLED - 535 x 325 x 10mm (BLACK)
BTE0020
BAKING TRAY ENAMELLED - 535 x 325 x 20mm (BLACK)
BTE0040
BAKING TRAY ENAMELLED - 535 x 325 x 40mm (BLACK)
BTE0065
BAKING TRAY ENAMELLED - 535 x 325 x 65mm (BLACK)

Standard gastronorm sizes

QUICHE PANS



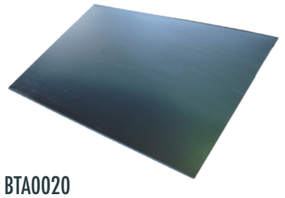
QPN0280
QUICHE PANS - NON STICK - 285mm
QPN0300
QUICHE PANS - NON STICK - 320mm

BAKING TRAYS - Aluminium



BTA0001
BAKING TRAY ALUMINIUM - 650 x 530 x 10mm
BTA0002
BAKING TRAY ALUMINIUM - 600 x 400 x 12mm
BTA0006
BAKING TRAY ALUMINIUM - 520 x 420 x 19mm
BTA0007
BAKING TRAY ALUMINIUM - 529 x 420 x 38mm
BTA0008
BAKING TRAY ALUMINIUM - 650 x 530 x 40mm
BTA0009
BAKING TRAY ALUMINIUM - 457 x 660 x 25mm
BTA0010
BAKING TRAY ALUMINIUM - 457 x 330 x 25mm
BTA0011
BAKING TRAY ALUMINIUM - 600 x 400 x 20mm
BTA0014
BAKING TRAY ALUMINIUM - 600 x 400 x 40mm

BAKING TRAYS



BTA0020
BAKING TRAY ALUSTEEL
BISCUIT 600 x 400 x 20mm



BTA0030
BAKING TRAY ALUSTEEL
JUMBO MUFFIN 15 CUP 600 x 400mm



BTA0031
BAKING TRAY ALUSTEEL
LARGE MUFFIN 15 CUP 600 x 400mm



BTA0032
BAKING TRAY ALUSTEEL - REGULAR
MUFFIN 24 CUP 600 x 400mm



BTA0033
BAKING TRAY ALUSTEEL
SMALL MUFFIN 35 CUP 600 x 400mm



BAKING SHEETS - Re-useable

Best Choice

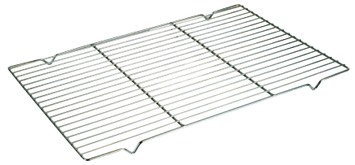
FEATURES
- Can withstand temperatures of -40˚C to +300˚C
- Can be reused 2000 times
- Thick and durable



BMN0530
BAKING SHEET NON-STICK EXOPAT - 520 x 315mm
BMN0600
BAKING SHEET NON-STICK EXOPAT - 585 x 385mm
(TO FIT 600 x 400mm BAKING TRAY)

COOLING TRAY

FEATURESCan be used in an Anvil Grande Forni Oven



CTR0600
COOLING TRAY – 600 x 400mm

SPRING FORM TINS



SFT2024
SPRING FORM TIN - 240mm
SFT2026
SPRING FORM TIN - 260mm
SFT2028
SPRING FORM TIN - 280mm

TEFLON SHEETS - Re-useable

FEATURES
- Can withstand temperatures of -40˚C to +260˚C
- Can be reused 600 - 1000 times



TSR0400
TEFLON SHEET - 400 x 600mm
TSR0450
TEFLON SHEET - 450 x 750mm
TSR0580
TEFLON SHEET - 580 x 750mm

ICING STAND TURNTABLE



TTP0300
TURNTABLE (ICING) PLASTIC – 300 x 85mm

CAKE DIVIDERS



CDP0010
CAKE DIVIDER PLASTIC – 10 PIECES – 265mm
CDP0012
CAKE DIVIDER PLASTIC – 12 PIECES – 265mm
CDP0014
CAKE DIVIDER PLASTIC – 14 PIECES – 265mm
CDP0016
CAKE DIVIDER PLASTIC – 16 PIECES – 265mm

SPRING FORM TINS NON-STICK

Best Choice



SFT3024
SPRING FORM TIN - NON-STICK - 240mm
SFT3026
SPRING FORM TIN - NON-STICK - 260mm
SFT3028
SPRING FORM TIN - NON-STICK - 280mm

CAKE TINS



CRR0200
CAKE RING ROUND S/STEEL - 200 x 58mm
CRR0250
CAKE RING ROUND S/STEEL - 250 x 58mm
CRR0300
CAKE RING ROUND S/STEEL - 300 x 58mm

SPONGE TIN



STR0200
SPONGE TIN - 200 x 70mm



BREAD TRAYS



BTA0040
BREAD TRAY ALUSTEEL - SINGLE PAN
270 x 100 x 115mm



BTA0041
BREAD TRAY ALUSTEEL - FARM LOAF 1.5kg
300 x 100 x 112mm



BTA0042
BREAD TRAY ALUSTEEL - MADERA PAN
155 x 100 x 75mm



BTA0050
BREAD TRAY ALUSTEEL - THREE TRAY
354 x 284 x 115mm



BTA0500
BREAD TRAY ALUSTEEL - FIVE TRAY
584 x 284 x 115mm - 270 x 100 x 115mm PER BREAD PAN

SILICONE MOULDS

pavoni ITALIA



MSS1240
MOULD SILICONE FANTASIA
230 x 95mm



MSG0220
MOULD SILICONE – GUGELHUPF - 200mm



MSS0240
MOULD SILICONE - SQUARE
240 x 240 x 44mm



MSR0260
MOULD SILICONE – ROUND
PLAIN EDGE - 260 x 45mm

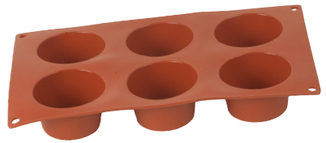


MSR0280
MOULD SILICONE – ROUND
FLUTED EDGE - 280 x 32mm

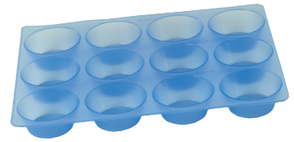


MSR0240
MOULD SILICONE - RECTANGULAR - 240mm

SILICONE MOULDS - Muffin



MSM0006
MOULD SILICONE – MUFFIN 6 CUPS
70 x 40mm



MSM0012
MOULD SILICONE – MUFFIN 12 CUPS
70 x 30mm



MSM0005
MOULD SILICONE – MUFFIN 5 CUP – 80 x 40mm

SILICONE MOULDS FORMAFLEX

FEATURES

- Formaflex silicone moulds featured with creative and nice shapes, easy to mould sweet or salty monoportions.
- Resistance between -40˚ up to +280˚C

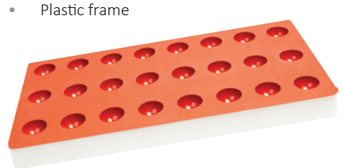


MSG0006
SILICONE MOULD FORMAFLEX 6 PORTION GUGLHUPF

JELLY MOULDS

FEATURES

- Jelly moulds in food silicone, suitable to mould fondants, jellies, etc
- Plastic frame



MJR0024
JELLY MOULD ROUND - 24 PORTION

LATTICE CUTTER WHEEL AND SPIKE ROLLER





LCW0150
LATTICE CUTTER WHEEL
150 x 193mm

SRP0001
SPIKE ROLLER PLASTIC
120 x 206mm

KITCHEN SET

triangle®
SOLINGEN·GERMANY

SET CONSISTS OF
Cup egg whisk, silicone basting brush, convectionary spatula - 90mm



KST0003
KITCHEN SET TRIANGLE - 3 PIECE

ICING SPATULAS / PALLET KNIVES

Ideal for splitting sponge and large bakes



ISM0210
ICING SPATULA - 210mm
ISM0250
ICING SPATULA - 250mm
ISM0300
ICING SPATULA - 300mm
ISM0360
ICING SPATULA - 360mm

PKS0310
PALLET KNIFE SERRATED BLADE - 250mm

PKS2360
PALLET KNIFE SCALLOPED 360mm

ISM2250
ICING SPATULA TAPERED BLADE - 250mm

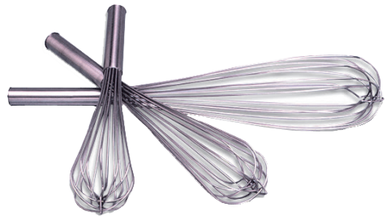
SPS0001
SLOTTED PASTRY SERVER TRIANGLE





FRENCH WHISKS - 8 Wire

Best Choice



WHF0300
WHISK FRENCH S/STEEL - 300mm
WHF0350
WHISK FRENCH S/STEEL - 350mm
WHF0400
WHISK FRENCH S/STEEL - 400mm
WHF0450
WHISK FRENCH S/STEEL - 450mm
WHF0500
WHISK FRENCH S/STEEL - 500mm
WHF0550
WHISK FRENCH S/STEEL - 550mm

PIANO WHISKS - 12 Wire

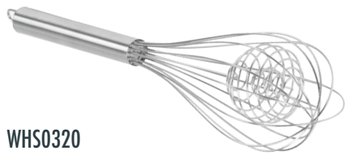


WHP0250
WHISK PIANO S/STEEL - 250mm
WHP0300
WHISK PIANO S/STEEL - 300mm
WHP0350
WHISK PIANO S/STEEL - 350mm
WHP0400
WHISK PIANO S/STEEL - 400mm

RAPID SPEED WHISK

Less work, faster results! Three times the aeration with one rotation!

The inner flexible core moves as you whisk, whipping the mixture continuously. The wires also have the right amount of flexibility to maximize air incorporation, whilst standing up to thicker batters effortlessly. All wires are hygienically sealed.



WHS0320
RAPID SPEED WHISK - 320mm



MOULDS



CMA0070
CARAMEL (DARIOL) MOULD
ALUMINIUM – 70 x 45mm



QCM0080
QUEEN CAKE MOULDS
80 x 30mm





Best with iSi *No wasted cream!*



CBL0001
CREAM CHARGERS (BOX OF 10)

The ISI Total Value Advantage offers you...

FEATURES

- A reliable and safe food whipping system with the highest quality standards
- World-class manufacturing and total quality management that is ISO9001:2000 certified
- Innovative, unique and patented products
- Chemical and preservative free
- Guaranteed desired results and superior quality
- Whips up to 5 x the ingredients added
- Lower cost per serving!

ISI CHARGER ADVANTAGES

- Cream chargers contains 8g of N2O (Nitrous Oxide); use one charger per pint size bottle, two chargers per quart size bottle
- Leak proof
- No expiration date
- Each charger is electronically weighed to guarantee correct volume
- Made of 100% recyclable steel coated with water soluble lacquer
- Special solvent-free cleaning method before filling ensures pure, clean N2O

THERMO WHIP PLUS

Best Choice

FEATURES

- Double walled Stainless Steel vacuum bottle with maximum insulating performance
- Metal head with protective silicone grip
- Dishwasher safe
- Suited for both cold and hot preparations
- Fixed, Stainless Steel dispensing valve in head
- Red head gasket with excellent resistance to high and low temperatures
- Coloured decorator nozzles with metal threads; lever with coloured clip
- Chrome charger holder and dust cover
- For best results use ISI Cream Bombs



CGI2500
THERMO WHIP PLUS - 500ml



GOURMET WHIP

FEATURES

- For hot and cold preparations
- Stainless Steel bottle and head
- Two different sizes to suit any kitchen: 0.5Lt, 1Lt
- Three different decorator tips with Stainless Steel threading included
- Ergonomic charger holder with non-slip silicone grip
- Heat-resistant silicone seal with easy-removal pull tab for quick and hygienic cleaning
- Head with non-slip, heat resistant silicone grip for hot preparations
- Dishwasher-safe
- NSF-certified
- Helps meet HACCP requirements



CGI4001
GOURMET WHIP - 1Lt
CGI4500
GOURMET WHIP - 500ml

CREAM PROFI WHIP PLUS

Easy to hold trigger for fine dispensing, offer your customers whipped cream which is fluffy, appetising and free of preservatives and stabilisers, natural whipped cream in a flash, low capital outlay, yield – twice the amount of whipped cream as compared with conventional whipping, stays fresh in the fridge

For a guaranteed 100% yield use ISI



CGI0001
CREAM PROFI WHIP PLUS - 1Lt



CGI0500
CREAM PROFI WHIP PLUS - 500ml



CBL0001
CREAM CHARGERS (BOX OF 10)



SSC0001
SODA SIPHON ISI - 1Lt - CLASSIC

SODA SIPHON



SBL0010
SODA BOMBS (BOX OF 10)







OIL TESTERS

FEATURES

- Polar compounds resolution: 0.5% PC/ accuracy: ±2% PC
- Temperature: + 50 +200ºC / 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



OTE0001
OIL TESTER ELECTRONIC

FEATURES

- Measures the quality of the frying oil in % PC (Polar Compounds) and determines the thermal-oxidative utilization
- In plastic bag with 2 x testers
- With instructions for use



OTK0002
OIL TESTER KIT - 2 PACK FOR TRAIL

FEATURES

- Measures the quality of the frying oil in % PC (Polar Compounds) and determines the thermal-oxidative utilization
- With instructions for use
- Packed in box of 10



OTK0010
OIL TESTER KIT - PACK OF 10

THERMOMETERS

FEATURES

- -50 +530°C
- Distance ratio 12/1
- Double scale °C / °F
- Display resolution: 0.1°
- Accuracy: ±2% or ±2°C
- Fixed emissivity: 0.95
- Functions: DA TA HOLD- Backlight
- With pouch - Hanging box
- Instructions for use
- Laser pointer for precise surface temperature measuring
- Ideal for: oven temperatures, fridge temperatures, delivery/receiving of goods temperatures, food display temperature



THI0001
THERMOMETER INFRARED LASER
-50°C to +530°C

FEATURES

- -50 +300°C /-58 +572°F
- Display resolution: 0.1° / 1%
- Accuracy: ± 2° / ±2%
- Distance ratio: 2/1
- Fixed emissivity: 0.95
- MAX-MIN function
- Without laser pointer
- Instructions for use
- Pocket size for ease of use
- Perfect for measuring surface temperatures
- Ideal for: oven temperatures, fridge temperatures, delivery/receiving of goods temperatures, food display temperature
- Great for HACCP check points



THI0002
THERMOMETER MINI INFRA RED
-50°C to +300°C



THERMOMETERS

FEATURES

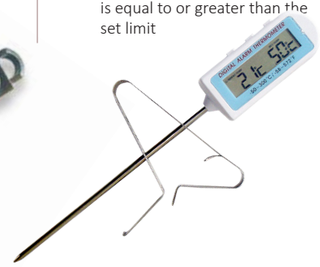
- -50 +200°C
- Display resolution: 0.1°
- Accuracy: ±1°C (-20 +150°C) otherwise ±2°C or ±3°C
- MAX/MIN function
- Stainless Steel piercing probe: 125mm- ø3.5mm
- In blister packaging with instructions for use
- Perfect chefs thermometer
- Easy quick check for core temperature +65°c
- Slim design, easy to carry around
- Digital display for ease of use



THE0120
THERMOMETER ELECTRONIC
120mm (-50°C to +200°C)
WATER RESISTANT THERMOLAB
THERMOMETER

FEATURES

- -50 +300°C
- Display resolution: 1°
- Accuracy: ±1°C (-20 +130°C), ±2°C (<200°C), ±4°C (>200°C)
- Timer function 99H-59M-59S + Alarm + Magnet
- Stainless Steel piercing probe: 125mm- ø3.5mm
- Delivered with clip
- In blister packaging with instructions for use
- Perfect for monitoring food temperature and for froth for coffee
- Alarm will sound if temperature is equal to or greater than the set limit



THE0002
THERMOMETER DIGITAL + TIMER
(-50°C to +300°C) WATER RESISTANT
THERMOMETER WITH TIMER

FEATURES

- -50 +200°C
- Display resolution: 0.1°C
- MAX/MIN function
- Accuracy: ±1°C (-20+120°C) otherwise ±2°C
- Strong Stainless Steel piercing probe: 125mm- ø5mm
- In blister packaging with instructions for use
- Water resistant
- Ideal for large cuts of meat in buffet settings
- Frozen meats



THE0003
THERMOMETER DIGITAL T-BAR (-50°C + 200°C)
STRONG PROBE THERMOMETER

FEATURES

- -50 +70°C
- Display resolution: 0.1°
- Accuracy: ± 1°C / ±2°F
- Functions: MAX/MIN- IN/OUT
- With instructions for use
- In blister packaging
- Programmable alarm that will only stop ringing if it is turned off
- Magnet-Cable: 100cm



THE0005
THERMOMETER DIGITAL FRIDGE/FREEZER
-50°C to 70°C
FRIDGE / FREEZER THERMOMETER

FEATURES

- +80 +200 °C
- Division: 1°C
- With grey polyamide alimentary protection sleeve
- Length: 430mm



THE0007
THERMOMETER CANDY - PLASTIC SLEEVE
WITHOUT MERCURY
INTERNAL SCALE GLASS THERMOMETER

FEATURES

- +50 +100°C
- Ø 45mm + Coloured zones
- Calibratable by screw
- Stainless Steel probe: 125mm with a diameter ø4mm
- In blister packaging.
- With instructions for use.
- Remember to disinfect probe after every use



THE0008
THERMOMETER COFFEE
125mm (50°C to 100°C)
COFFEE, CAPPUCCINO, MILK THERMOMETER

THERMOMETERS

FEATURES
- -30 +30°C
- With clip
- In blister packaging



THF0001
THERMOMETER FRIDGE / FREEZER
-30°C to +30°C - S/STEEL THERMOMETER

FEATURES
- -50 +200°C
- Display resolution: 0.1°
- Accuracy: ±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



THE0006
THERMOMETER DIGITAL + TIMER
-50°C to 200°C RECALIBRATABLE
COOKING THERMOMETER

FEATURES
- 0 +120°C
- Ø 33mm
- Stainless Steel probe 140mm
- Use for core temperatures of roasts, joints of meat
- In blister packaging



THR0140
THERMOMETER ROASTING STEEL STEM
140mm
0°C to 120°C COOKING THERMOMETER

FEATURES
- Deep frying thermometer
- 0 +300°C
- Display resolution: 0.1°
- Stainless Steel probe: 150mm with clip
- In blister packaging.



THF0130
THERMOMETER DEEP FRYING
130mm (0°C to 300°C)
USE IN POTS, DEEP FAT FRYERS



THP0130
THERMOMETER POCKET DIAL
130mm (0°C to 120°C)
KEEP IN POCKET TO TEST
TEMPERATURES



THERMOMETERS

FEATURES
- -20 +100°C
- Display resolution: 0.1°
- Accuracy: ± 0,5°C
- Water proof
- With instructions for use
- In blister packaging.
- Stainless Steel probe: 120mm with a diameter ø2.5mm
- Includes precision certificate



Tested & Certified

THD0120
THERMOMETER DIGITAL HACCP
-50°C to 200°C
HACCP DIGITAL THERMOMETER

FEATURES
- -50 +300°C
- Display resolution: 0.1°
- Accuracy: ± 1°C / ±2°F
- Functions: MAX/MIN - DATA HOLD
- With instructions for use
- In blister packaging
- Stainless Steel probe: 115mm with a diameter ø3.5mm
- Includes precision certificate



Tested & Certified

THD0115
THERMOMETER DIGITAL HACCP WITH ROTARY PROBE -50°C to 300°C
HACCP DIGITAL THERMOMETER WITH ROTARY PROBE



FEATURES
- +50 +300°C / 10°C
- Stainless Steel Ø 50mm
- In blister packaging



TH00001
THERMOMETER OVEN ON STAND
(+50°C TO +300°C)
OVEN THERMOMETER

FEATURES
- 0 +300°C
- Display resolution: 1°
- Accuracy: ±1°C (0+150°C) otherwise ±3°C
- ±2°F (+32+302°F) otherwise ±5°F
- Functions: 23H-59M-59S Timer - Alarm-Clock - Magnet
- Stainless Steel probe: 150mm - Ø4mm
- Stainless Steel cable: 100cm
- With instructions for use
- Ideal for measuring core temperature on roasts, lasagnes and baked goods
- Timer and alarm
- Alarm will sound when core temperature is reached
- Timer can be set for desired cooking time
- Water resistant
- Probe is oven safe
- Great for HACCP check on core temperature
- Remember to disinfect probe after every use



THE0004
THERMOMETER DIGITAL OVEN (0°C to 300°C)
FOLDING SCREEN OVEN THERMOMETER

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